



The Victoria Hotel

Function Pack



Function Rooms

At The Victoria Hotel we offer two function rooms, both with their own distinctive style.

Our Victoria Room is ideal for functions ranging from small business meetings to large conferences, expos and any other special events, while Well Manor Restaurant is perfect for catering to large groups and parties. If you would like to make a reservation with us, please do not hesitate to contact our friendly team and we will do our best to make your special event a memorable one.

The Victoria Room

Full Day Hire \$345.00

The Victoria Room is located on the first floor of the Hotel complex, with wheelchair access provided via elevator. Access to this room is through Victoria Hotel reception off Saint Andrews Street.

It is approximately 9 metres in width and 19 metres in length, and includes a brand new, fully stocked bar, plus male and female toilets.

Please refer to the next section for layouts of the available seating arrangements, and the approximate number of people each seating arrangement can accommodate.

Includes table setting, water and all day tea and coffee.

Well Manor Restaurant

Full Day Hire \$290

Well Manor Restaurant is located on the ground floor of the Hotel complex and is the ideal venue for large group dinners and parties, with the fully stocked Victoria Hotel Lounge Bar at your disposal.

Well Manor is approximately 12 metres in width and 12 metres in length and has male and female toilets as well as a unisex wheelchair accessible toilet.

We are able to seat as many as 60 people in banquet style and can be flexible in terms of seating, with approximately 80 people or more standing. Please refer to the next section for the restaurant floor plan.

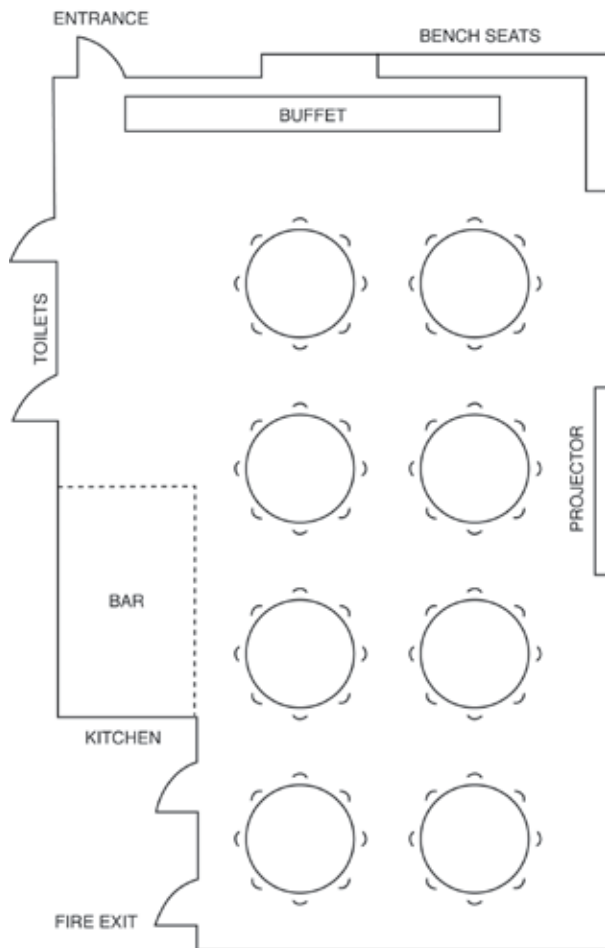
Includes table setting.



Layout Descriptions

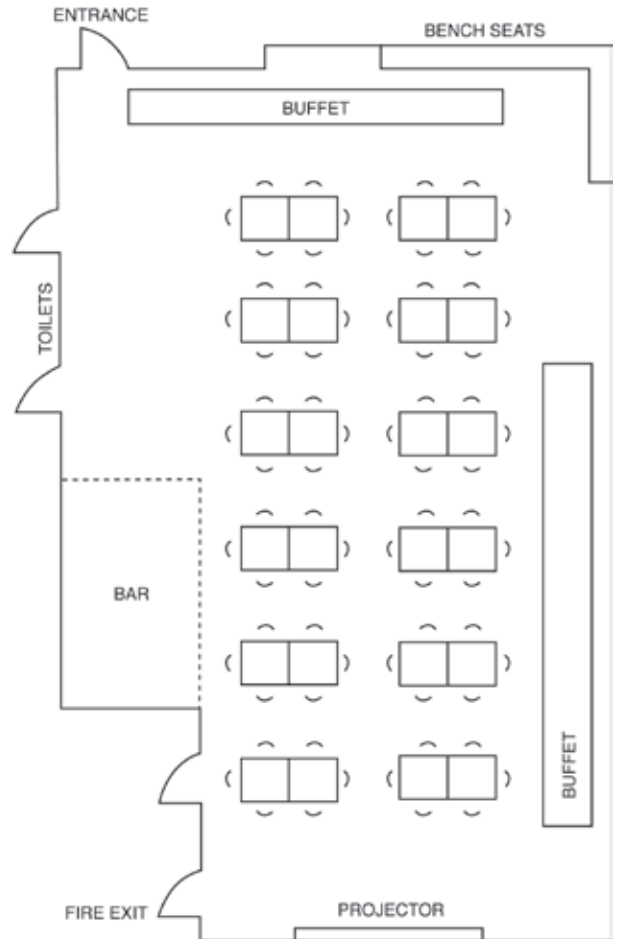
The **Victoria Room** is located on the first floor, and its dimension is approximately 9m (width) x 19m (length).

Banquet Circles



Tables of 8:
64 pax

Classroom



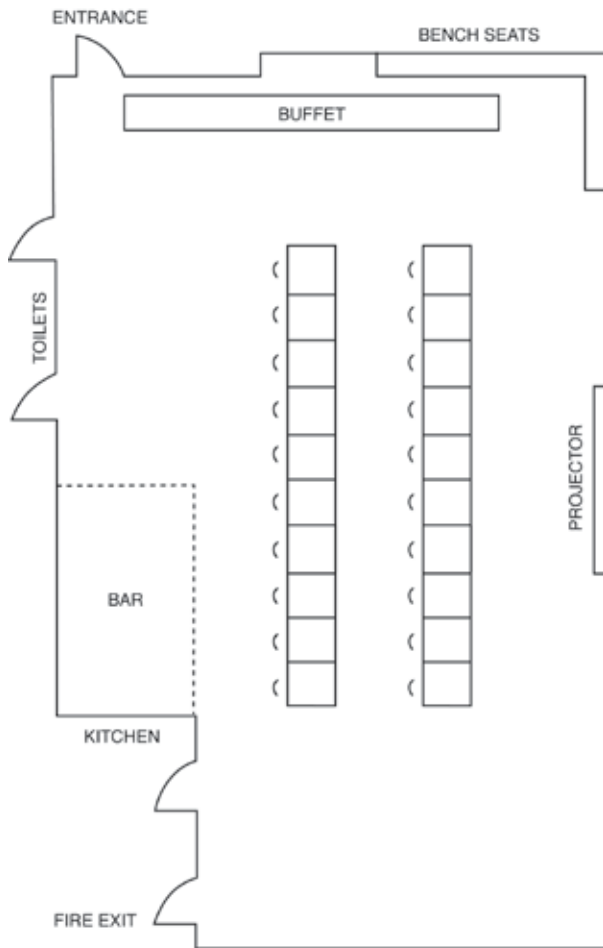
Tables of 6:
72 pax



Layout Descriptions

The **Victoria Room** is located on the first floor, and its dimension is approximately 9m (width) x 19m (length).

Theatre



Tables of 10:
20 pax

U-Shape

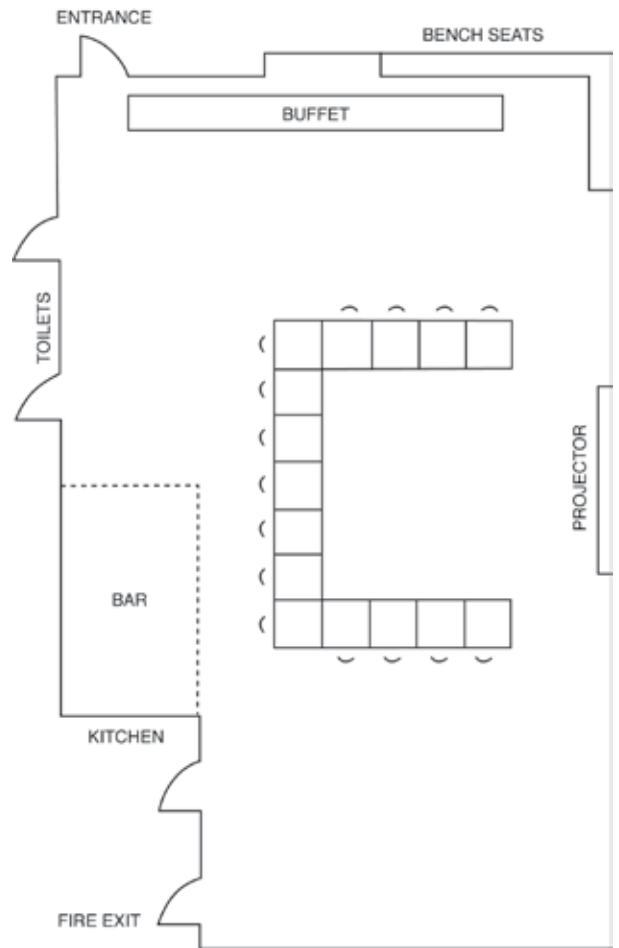


Table of 15

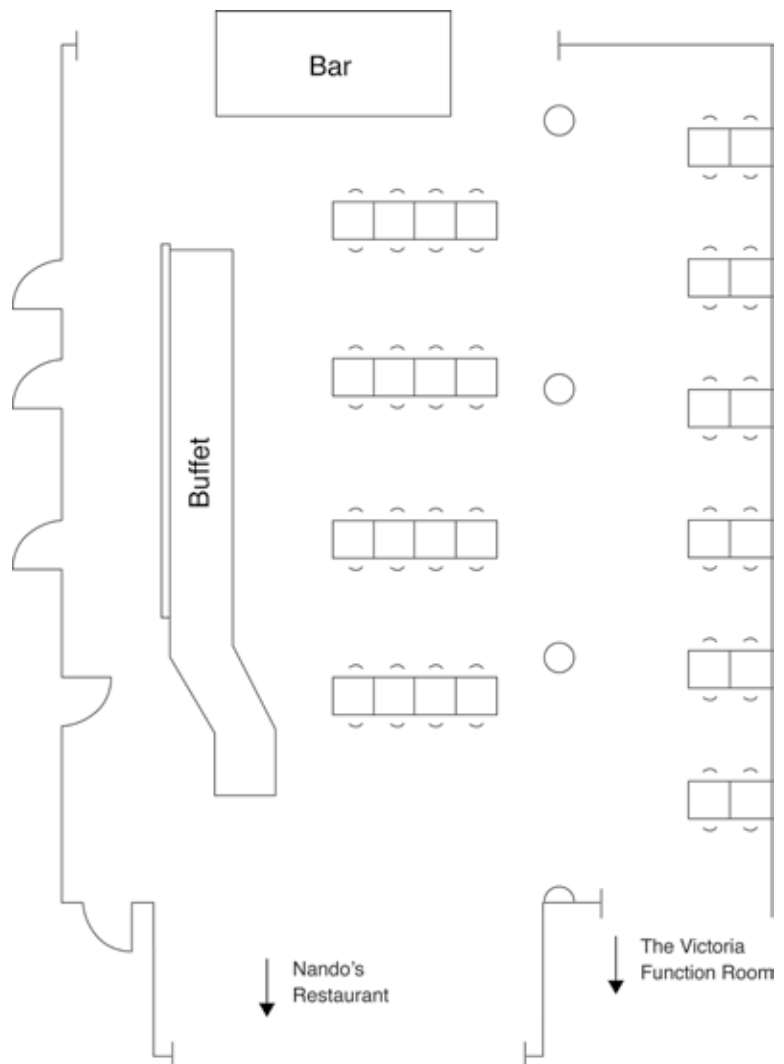


Well Manor Restaurant Floor Plan

The restaurant is located on the ground floor. Room dimension is approximately 12m (width) x 12m (length).



Top: Photo of the Well Manor Restaurant
Left: Restaurant floor plan drawing





Equipment Hire

The function rooms already come with some basic room set up (please refer to the second page). Additional item hire costs are listed on this page. If you require any other items not listed on this page, please contact us for more details.



Top: The Victoria Room with U-shape table arrangement sample photo.

Equipment	Price
Projector & Screen	\$50.00 per day
Microphone & Speaker	\$30.00 per day
DVD Player.....	\$20.00 per day
White Board.....	\$20.00 per day
WIFI access.....	\$50.00 per day

Function Catering

All menu items can be discussed with the Chef, we are happy to design a menu with you to suit your needs. All prices include GST.



Breakfast Buffet

\$23.00 per person

Cold: Toasted muesli, cereal, toast, fruit salad, mixed berries, peaches, danish pastries and croissants. Cold meat platters

Hot: Scrambled eggs done to your liking, crispy bacon, grilled tomatoes, pork sausages, hash browns, sauteed mushrooms, baked beans

Selection of juices and tea and coffee

Morning Tea

\$7.00 per person

Choose two of the following:

- Homemade savoury scones
- Berry and white chocolate muffins
- Banana cake
- Carrot cake
- Cheese rolls
- Toasted sandwiches
- Sweet or savoury croissants

Lunch Buffet

\$20.00 per person

Choose two of the following:

- Hungarian goulash
- Beef hot pot
- Vegetable lasagna
- Meat or vege wraps
- Chef's Special Fried Chicken
- Gourmet sandwiches
- Homemade pizza
- Battered Hoki and chips
- Homemade sausage rolls
- Bacon and vegetable quiche
- Mediterranean pasta bake
- Crumbed beef schnitzel

Selection of salads, tea and coffee, juices will accompany your selections

Afternoon Tea

\$7.00 per person

A selection of cake, biscuits, slices, tea, coffee and juices

Function Catering

All menu items can be discussed with the Chef, we are happy to design a menu with you to suit your needs. All prices include GST.

Finger Food

Option 1: \$15.00 per person. Choose four from the list.

Option 2: \$20.00 per person. Choose six from the list.

- Savoury tarts
- Homemade sausage rolls
- Cheesy tomato pastries
- Samosas and spring rolls
- Crumbed Hoki bites
- Mini pizzas
- Tomato and olive bruschetta
- Mini quiches
- Club sandwiches
- Wraps (vege or meat)
- New Zealand green lip mussels with tomato salsa
- Sesame prawn and crab canapés
- Spinach and feta filo parcels



Function Catering: Buffet

All menu options are subject to a guest number minimum. Prices are per person and include GST. Menu items and prices are subject to change. Please contact us to discuss your requirements.



Festive Buffet: Option 1

\$38.00 pp, children 12 years and under are half price

To Start (choose one of the following)

- Roasted pumpkin soup—with a warm dinner roll and butter
- Classic minestrone soup

Meat (choose two of the following)

- Honey baked ham, scented with cloves, served with dijon and whole-grain mustard
- Slow roasted pork, served with apple sauce and crispy crackling
- Roast beef with horseradish sauce
- Roast chicken and herb stuffing
- Roast lamb infused with rosemary and garlic

Vegetables (choose three of the following)

- Garden peas and baby carrots
- Baked pumpkin with herb butter
- Cauliflower and cheese sauce
- Baked kumara

- Roast potato or baked potato
- Potatoes infused with mint
- Green beans with herb butter
- Crumbed broccoli

SALADS (Choose two of the following)

- Mixed green
- Potato
- Mediterranean
- Pasta
- Seafood
- Waldorf

DESSERTS (Choose two of the following)

- Chefs apple and cinnamon crumble-dusted with sugar and served with chantilly cream
- Chocolate self-saucing pudding with cream anglaise
- Classic pavlova with kiwifruit and passionfruit
- Lemon and mixed berry trifle
- Fruit salad

Function Catering: Buffet

All menu options are subject to a guest number minimum. Prices are per person and include GST. Menu items and prices are subject to change. Please contact us to discuss your requirements.



Festive Buffet: Option 2

\$48.00 pp, children 12 years and under are half price

To Start (choose one of the following)

- Cream of mushroom or kumara and bacon soup
- Classic tomato soup
(Both soups served with bread roll and butter)

Meat (choose three of the following)

- Honey baked ham, scented with cloves, served with dijon and wholegrain mustard
- Slow roasted pork, served with apple sauce and crispy crackling
- Roast beef with horseradish sauce
- Roast chicken and herb stuffing
- Roast lamb infused with rosemary and garlic

Vegetables (choose four of the following)

- Garden peas and baby carrots
- Baked pumpkin with herb butter
- Cauliflower and cheese sauce
- Baked kumara
- Potatoes roasted or baked

- Potatoes infused with mint
- Green beans with herb butter
- Crumbed broccoli

SALADS (Choose three of the following)

- Mixed green
- Potato
- Mediterranean
- Pasta
- Seafood
- Waldorf
- Poached salmon with dill and lemon aioli

DESSERTS (Choose three of the following)

- Chef's apple crumble served with chantilly cream
- Chocolate self-saucing pudding with cream anglaise
- Classic pavlova with kiwifruit and passionfruit
- Lemon and mixed berry trifle
- Fruit salad
- American baked cheesecake with vanilla icecream



Function Catering: Set Menu

All menu options are subject to a guest number minimum. Prices are per person and include GST. Menu items and prices are subject to change. Please contact us to discuss your requirements.

Set Menu

\$48.00 / person (Vegetarian options available)

To Start

- Garlic bread oozing with herb butter, OR
- Slow roasted pumpkin soup topped with parmesan cheese

Mains

- Roast ribeye of beef, served with wasabi mash, seasonal vegetables, portobello mushrooms and red wine jus, OR
- Fresh fish, panfried and served on a herbed rösti with a medley of seasonal vegetables and a coconut and lime veloute, OR
- Rosemary infused lamb rump served on a cauliflower puree, baby beetroots, carrots, beans, with fresh mint sauce

Dessert

- Crème brûlée served with almond biscotti and berry compote, OR
- Chocolate banoffee pie with chantilly cream

To Finish

- Freshly brewed filter coffee or tea

