





The
Victoria
Hotel

Function Pack

137 St Andrew St, Dunedin | www.victoriahoteldunedin.com

Telephone +64 3 477 0572 | Facsimile +64 3 477 0293





Functions at The Victoria Hotel

Thank you for considering The Victoria Hotel for your upcoming event. We are located in the heart of Dunedin City, minutes walk away from the city's attractions, shops and businesses. We offer excellent catering, friendly attentive service and function rooms with elegant atmosphere. Whatever the event or occasion, our team will design a function to suit your requirements.

Function Rooms

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

Our Victoria Room is ideal for events ranging from business meetings to large conferences, expos and weddings, while Well Manor Restaurant is perfect for catering to large groups and parties.



The Victoria Room

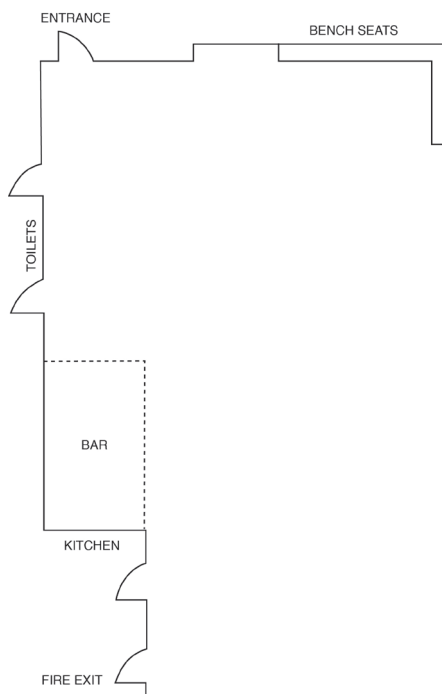
Full Day Hire \$350.00
Half Day Hire \$250.00

The Victoria Room is located on the first floor of the Hotel complex, with access by stairs or by elevator.

It is approximately 9 metres in width and 19 metres in length, and includes a bar and washrooms.

The room can accommodate different numbers of people depending on seating arrangements. Please contact us to discuss further.

Floor Plan





Well Manor Restaurant

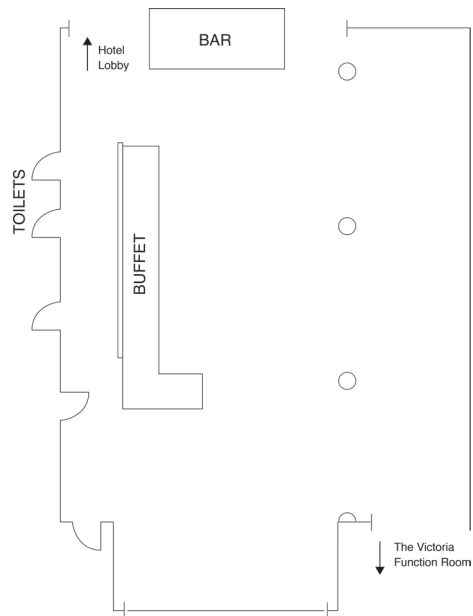
Half Day Hire \$ 250.00

Well Manor restaurant is located on the ground floor of the Main hotel complex and is available on request for dinner and lunch parties, and is home to the hotel lounge bar.

The restaurant measures 12m x 12m, and our purpose-built buffet area is ideal for small or large groups.

We are able to seat as many as 120 people in a variety of configurations.

Floor Plan





Equipment Hire

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.

Equipment	Price
Projector & Screen	\$50.00 per day
Microphone & Speakers.....	\$50.00 per day
White Board & Pens	\$30.00 per day
WIFI access.....	\$50.00 per day
Laptop	\$50.00 per day
Flip-chart Stand	\$30.00 per day



Function Catering

This section contains sample menus for consideration. All menu items can be discussed with the Chef, and we are happy to design a menu with you to suit your needs / dietary requirements. All prices include GST.



Breakfast Buffet

\$28.00 per person

Cold: Toasted muesli, cereal, toast, fruit salad, mixed berries, danish pastries and croissants. Selection of preserved fruits.

Hot: Scrambled eggs, crispy bacon, grilled tomatoes, sausages, hash browns, sautéed mushrooms.

Selection of juices and tea and coffee included.

Morning Tea

\$10.00 per person

Seasonal Fruit platter plus ONE of the following:

- Scones
- Muffins
- Savoury Mousetraps

Afternoon Tea

\$10.00 per person

Seasonal Fruit Platter, and a combination of cakes, slices and biscuits.

Lunch Buffet

Pricing from \$15.00 per person with THREE options:

- Savouries
- Club sandwiches
- Beef and chicken roulades:
 - Feta, spinach and sundried tomato
 - Roasted capsicum, mushroom and spinach
- Quiche
- Skewers:
 - Beef and chicken
 - Garlic prawn
- Bacon and egg pie
- Marinated mussels
- Filo parcels
- Crispy chicken strips
- Chicken nibbles
- Meatballs and dipping sauce
- Smoked mussels
- Salt and pepper squid in tempura batter
- Wrap pinwheels

Tea and Coffee - \$3.00 per person



Dinner Buffet Menu Sample

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

Entree (choose one of the following)

- Soup of the day
- Seafood chowder
- Finger food platter

Meat (choose three of the following)

- Roast beef with rich jus
- Roast lamb with mint gravy
- Sticky pork belly
- Sole fillet with parsley sauce

Includes

- Medley of roast vegetables
- Roast potatoes
- Steamed vegetables
- Selection of house salads

Dessert

- Sticky date pudding with butterscotch sauce
- Apple and rhubarb crumble with custard
- Cream and ice-cream

Tea and Coffee - \$3.00 per person



Three Course Menu Sample

\$50.00 / person

(Vegetarian options available)

To Start

- Green Lip New Zealand Mussels
Served with garlic and basil cream and crostini
- Slow Braised Sticky Pork Belly
Served on house slaw
- Pea and Feta Risotto

Dessert

- Rich Mudcake
Served with berry compote, chocolate ganache and ice cream
- Sticky Date Pudding
Served with butterscotch sauce and ice cream

Tea and Coffee - \$3.00 per person

Mains

- Herb Crusted Lamb Rump
Served on sweet potato with pea puree and lamb jus
- Oven Baked Blue Cod
With roasted macadamia crumb, served with green salad and light fennel sauce
- Vege Stack
Grilled eggplant, balsamic tomato, thyme roasted mushroom layered on chili polenta with wilted spinach and house pesto

