

VICTORIA

BY FARMER'S DAUGHTERS

EVENT BROCHURE



VICTORIA BY FARMER'S DAUGHTERS, A UNIQUE CULINARY EXPERIENCE BY EXECUTIVE CHEF ALEJANDRO SARAVIA.

Located in Melbourne's iconic Fed Square overlooking the Yarra River, the 200 seat venue celebrates the produce, ingredients and stories of the whole state of Victoria.

Our menu showcases our philosophy of working with fresh seasonal produce and telling the stories of seasons as they come to life in each distinct region.

Our drinks list sees Victorian wine celebrated in both the dining room and in our one-of-a-kind Wine Library. Our crafted cocktails exclusively use Victorian and Australian spirits, and we are proud to serve a selection of Victorian beers on tap.

Designed to be more than a restaurant or bar, Victoria by Farmer's Daughters presents a culinary experience like no other. Offering multiple private dining options or whole venue hire, Victoria is perfectly designed for a range of dining and function experiences from intimate dinners to our very popular wedding packages, birthday celebrations and corporate events.

(03) 9121 0505
events@renascencegroup.com.au





EVENT SPACES

MAIN DINING ROOM



Our Main Dining Room is the beating heart of Victoria. The versatility of the open space and floor to ceiling glass windows allow even the smallest of events to feel grand. This space has basic AV and projector screen available for use.

Capacity
Seated 80
Cocktail 150

THE TERRACE



The all-weather Terrace overlooking the beautiful Yarra River is an ideal space to host all types of events. With ample outdoor heating, an outdoor bar and ability to separate and include the indoor space, The Terrace's configuration possibilities are endless! Intertwined amongst endless greenery this is Victoria's hidden gem.

Capacity
Seated 52
Cocktail 150

PRIVATE DINING ROOM



The Private Dining Room features an adjoining Chef's Table, catering to the most unique and interactive experiences. Removed from the Main Dining Room but not completely separated, this space can be closed for complete privacy, or partially to retain views of our open plan kitchen.

Capacity
Seated 30
Cocktail N/A

THE WINE LIBRARY



The impressiveness of our glass Wine Library, with a stunning view of the Yarra and the Arts Precinct offers an elevated private dining affair. Nestled next to wines from Victoria's 21 wine regions this intimate space will leave guests talking about your event for years to come.

Capacity
Seated 20
Cocktail N/A



VENUE EXCLUSIVE

Victoria is available for exclusive hire for larger events. Our beautiful riverside venue is a flexible event space with the look and feel of an intimate restaurant and bar, making us the perfect location for your event.

Capacity
Seated 80
Cocktail 250





EVENT PACKAGES

Seated Packages

Three hours | starts at \$210.00 per person

Four hours | starts at \$220.00 per person

Five hours | starts at \$230.00 per person

MENU

Cobb Lane sourdough

Two canapés

Set entrée

Alternating main course

Two shared side dishes

Set dessert or three petite desserts

BEVERAGES

Pizzini 'Il Soffio' Prosecco, King Valley

Punt Road Chardonnay, Yarra Valley

Airlie Bank Pinot Noir, Yarra Valley

Brick Lane Draught

Deeds 'Pre-Game' Pale Ale

Bad Shepherd Hazy IPA

Soft drinks, juice & mineral water

Cocktail Packages

Three hours | starts at \$170.00 per person

5 canapés

1 substantial

Four hours | starts at \$190.00 per person

6 canapés

2 substantials

Five hours | starts at \$210.00 per person

6 canapés

3 substantials

BEVERAGES

Pizzini 'Il Soffio' Prosecco, King Valley

Punt Road Chardonnay, Yarra Valley

Airlie Bank Pinot Noir, Yarra Valley

Brick Lane Draught

Deeds 'Pre-Game' Pale Ale

Bad Shepherd Hazy IPA

Soft drinks, juice & mineral water

Canapé Menu

COLD

Raw Lakes Entrance fish, citrus dressing, spring onion

Smoked King trout, cucumber & creme fraiche

Holy goat cheese & beetroot cracker

Cheddar, ham & olive 'gilda'

Classic O'Connor beef tartare

HOT

BBQ O'Connor beef skewer, green chilli salsa

BBQ Barangarook pork skewer, wholegrain mustard

BBQ Roaring Forties lamb rump skewer, black garlic glaze

Potato rösti, cured Bass Strait scallop, cold climate avocado

Potato rösti free range cappocolo & carrot

Potato rösti, cold climate avocado, smoked chilli

Mt Zero grain & Maffra cheddar arancini

Crumbed Tarago brie, Cumberland sauce

Free range pork sausage roll

Lentil and root vegetable vegan pie

SUBSTANTIAL

Crumbed fish, hand cut chips, lemon & saltbush mayo

Smoked O'Connor beef cheek slider, horseradish cream

Free range fried chicken milk bun, shichimi mayo

Grilled lamb cutlets, oregano & aioli

Braised pork belly roll, bbq sauce

SWEET

Hand made milk chocolate truffle

Cuvee dark chocolate macaron



Seated Menu

Cobb Lane sourdough, Caldermeade Farm cultured butter

Select one Entree:

House made terrine, sorrel black garlic relish

That's Amore burrata, Oakwood prosciutto, raisin & honey vinaigrette

Baked Holy Goat La Luna, Waldorf salad

Select two Mains (served alternating):

O'Connor Beef Porterhouse, Wattle Bank Farm oyster mushrooms, mushroom duxelle, hollandaise

(Eye fillet available upon request at additional charge)

Goulburn Valley King Trout, Smoked Portarlington mussels, chickpea, fennel & dill

Pasture raised chicken, wood roasted beetroot, carrot

Shared Side Dishes:

Leaf salad, toasted sunflower vinaigrette

Spud Sisters hand cut chips, green mojo mayonnaise

Plated Dessert:

Cuvée white chocolate panna cotta, citrus salad

OR

Petite Desserts:

Cuvee dark chocolate macaron, Salted caramel eclairs, Twenty Degrees handmade chocolate



Provenance Menu

\$95 per person

Cobb Lane sourdough, Caldermeade Farm cultured butter

Heirloom zucchini, hazelnut, brown butter, preserved lemon
Smoked Portarlington mussels, chickpea, fennel & dill

Grilled market fish, oyster mushroom broth, smoked scallop salsa
O'Connor beef butcher's cut, grilled cucumber, fava bean, sorrel

Spud Sisters hand cut chips, green mojo mayonnaise
Leaf salad, toasted sunflower vinaigrette

Cuvée white chocolate panna cotta, citrus salad
Floating Island, macadamia, chocolate custard

ADD BEVERAGE PACKAGE ONE

Three hours | \$95 per person

Four hours | \$105 per person

Pizzini 'Il Soffio' Prosecco, King Valley

Punt Road Chardonnay, Yarra Valley

Airlie Bank Pinot Noir, Yarra Valley

Brick Lane Draught

Deeds 'Pre-Game' Pale Ale

Bad Shepherd Hazy IPA

Soft drinks, juice & mineral water

Elevated Provenance Menu

\$150 per person

Cobb Lane sourdough, Caldermeade Farm cultured butter

Heirloom zucchini, hazelnut, brown butter, preserved lemon
Market crudo, celeriac, skipton smoked eel
Oakwood cured meats, house pickles

Dry aged O'Connor Ribeye 600g, smoked green chilli
Grilled market fish, oyster mushroom broth, smoked scallop salsa
Great Ocean Road smoked duck, bone marrow & duck fat gravy

Grilled summer beans, ricotta salata, Jersey yoghurt
Spud Sisters hand cut chips, green mojo mayonnaise
Leaf salad, toasted sunflower vinaigrette

Brown sugar panna cotta citrus salad
Tarte Tatin, creme fraiche, starward whisky



Menu Upgrades

Additional canapé \$10 per person
Additional substantial canapé \$15 per person
Alternating entree \$20 per person
Additional side dish \$14 per person
Antipasto grazing board \$990 per meter
Vegetarian grazing board \$850 per meter

Beverage Upgrades

Cocktails on arrival \$20 each

Yarra Spritz - Aether Vodka, Marionette bitter curaçao, limoncello, lemon, soda
Mimosa - Pizzini 'Il Soffio' Prosecco, orange juice
Old Fashioned - Staward Whisky, sugar cube, Angostura bitters, orange peel
Yuzu Bliss - Four Pillars Yuzu Gin, Maidenii Dry, Pennyweight Fino
Aussie Negroni - Melbourne Gin Company, Maidenii Swee, Økar, Marionette bitter

Spirit Package Upgrade

Three hours | \$30 per person
Four hours | \$40 per person
Five hours | \$50 per person

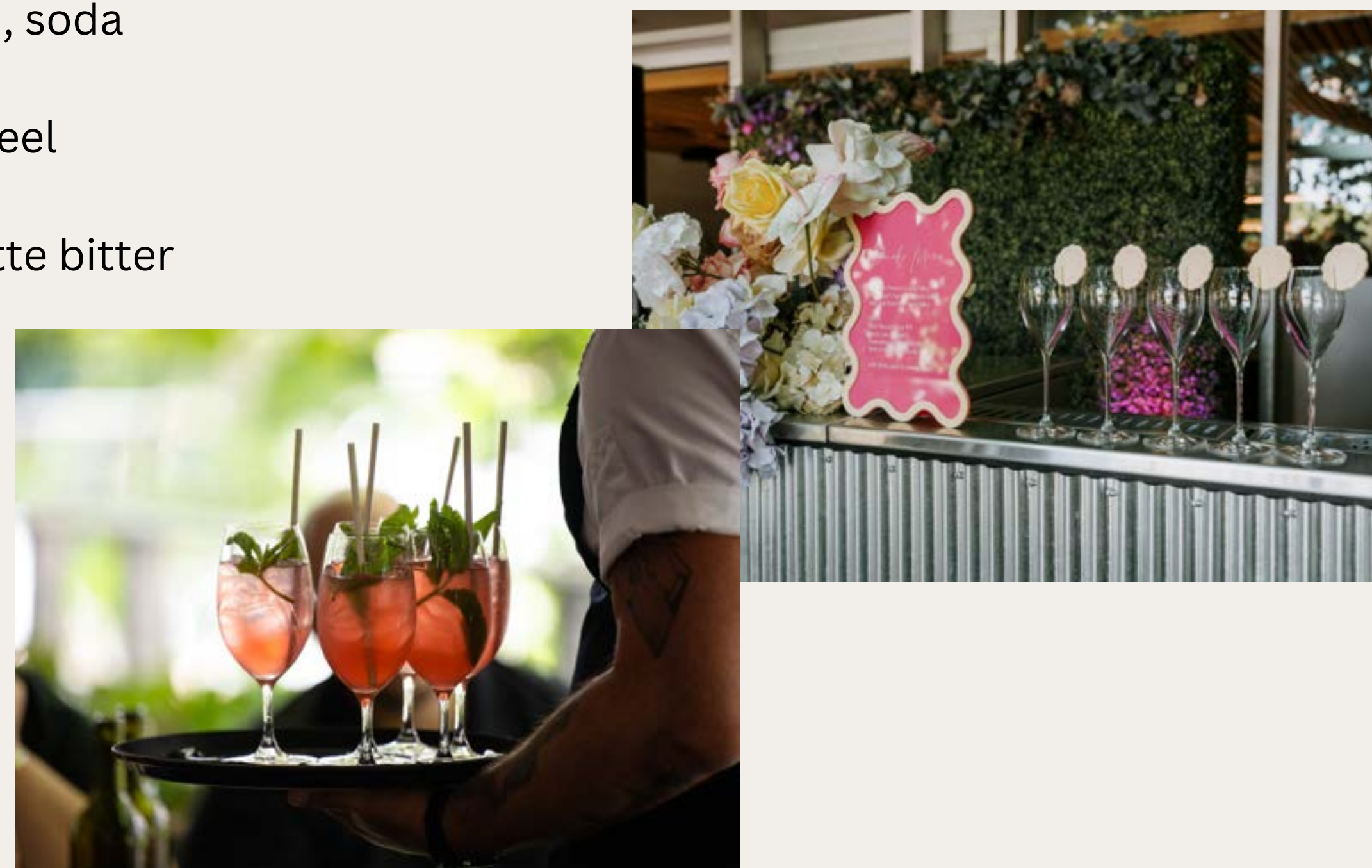
Aether vodka
Four Pillars gin
Starward two-fold whiskey

Add on filtered coffee and tea \$8 per person
Add on barista coffee and tea (groups of 30 and under) \$12 per person

BEVERAGE PACKAGE TWO UPGRADE

Three hours | \$30 per person
Four hours | \$40 per person
Five hours | \$50 per person

Prosecco Pizzini 'Il Soffio' Prosecco, King Valley
Paringa Estate Riesling, Mornington Peninsula
Port Phillip Estate Chardonnay, Mornington Peninsula
Giant Steps Pinot Noir, Yarra Valley
Reed Wines 'Knife Edge' Shiraz, Grampians
Brick Lane Draught
Deeds 'Pre-Game' Pale Ale
Bad Shepherd Hazy IPA
Soft drinks, juice & mineral water



FIND US

If you head towards the main stage at Federation Square, located just opposite Flinders Street Station, you will see a flight of stairs on your left that lead down to the Yarra River. To the left of those stairs, you will see a large wooden door. Behind that door you'll find us waiting for you. We know we are a little hidden, but once you find us, we promise the view is worth it.

PUBLIC TRANSPORT

Federation Square is directly opposite Flinders Street Train station is a short walk across the road, that's where you'll find us. All trams stopping at Swanston Street and Flinders Street will get you here.

CAR PARK

There are two car parks available within walking distance from our venue.

You can find out more information and pre book to receive a lower rate at:

www.wilsonparking.com.au

Fed Square Car Park - Russell St Ext, Melbourne

Flinders Gate Car Park - 172/192 Flinders St, Melbourne



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