

VICTORIA

BY FARMER'S DAUGHTERS

WEDDING BROCHURE





LET US TIE THE KNOT FOR YOU!

Looking for a special and central location for your big day? Victoria by Farmer's Daughters loves playing host to all weddings big and small!

Overlooking the Yarra River amongst our luscious greenery surrounds our stunning venue will be sure to impress your guests on your special day.

Our experienced events team specialise in intimate elopements, micro weddings and boutique weddings.

We have tailored all inclusive packages which we have created along side our preferred suppliers to make your wedding day as convenient and stress free as possible.

Get in touch with our events specialists so you can sit back and enjoy the anticipation of your big day!

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





CEREMONY & RECEPTION SPACES

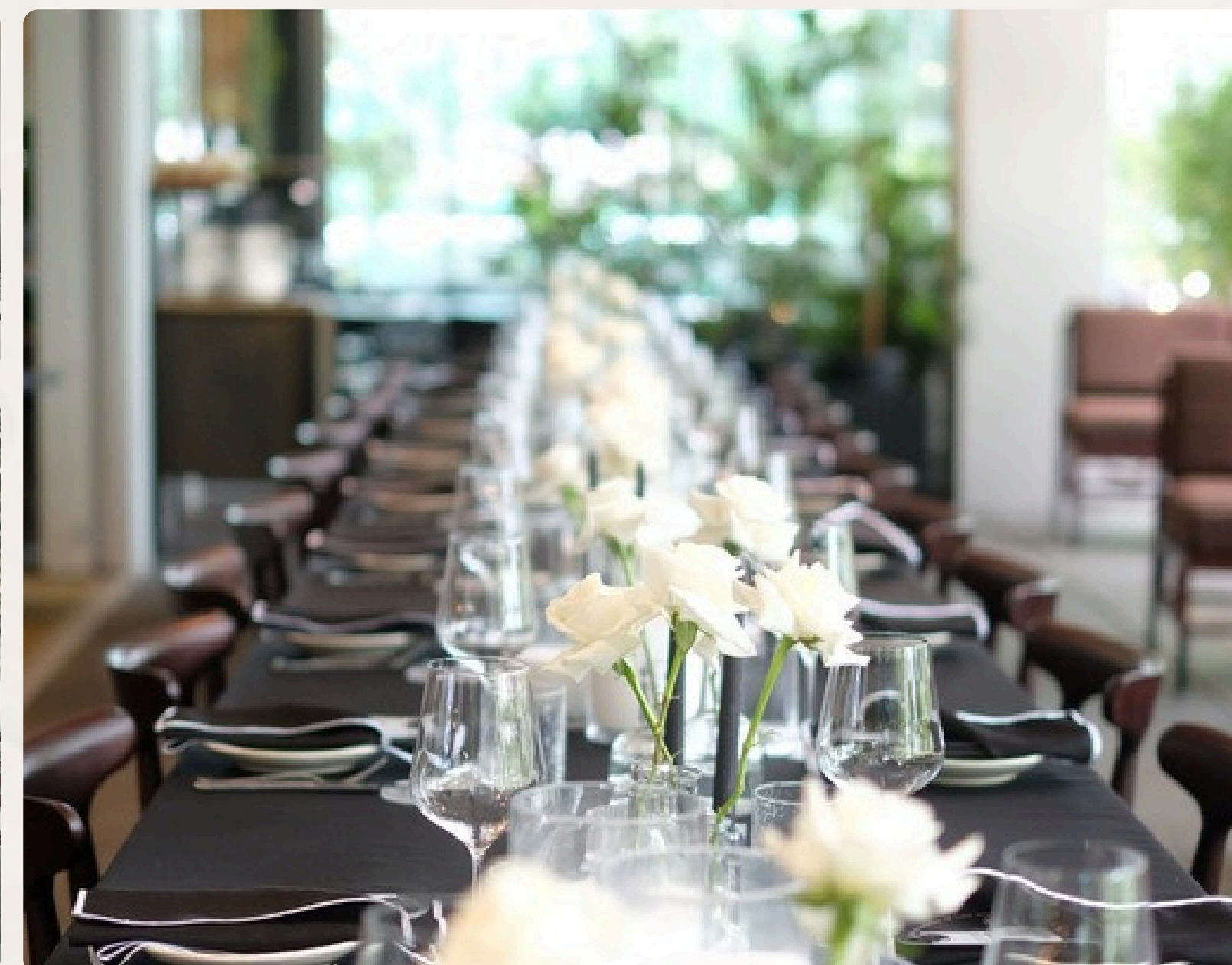
MAIN DINING ROOM



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 weddings to feel grand.

Capacity
Seated 80
Cocktail 150

THE TERRACE



The all-weather Terrace overlooking the beautiful Yarra River is an ideal space to host either your ceremony or reception. Intertwined amongst endless greenery this is Victoria's hidden gem.

Capacity
Seated 52
Cocktail 150

VICTORIA SQUARE



We can even host your intimate ceremony here at Victoria. You could walk down the aisle in the iconic Federation Square and say 'I do' at one of Melbourne's most celebrated landmarks.

*Please note all ceremonies on site incur a \$1,500 on premise fee

Capacity
Seated 30
Cocktail 100



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 100
Cocktail 250



WEDDING PACKAGES

SEATED MENU

individually plated

Cobb Lane sourdough, St Davids butter

(SELECT ONE) ENTREE:

Amber Creek leg ham, Powlett Reserve, fig & onion chutney, wholegrain mustard

Roast beetroot, burrata, hazelnut, mint dressing

Raffa Field asparagus, stracciatella, black garlic dressing, dukkah, blood orange

Alternating entrée \$20 per person

SELECT TWO MAINS (SERVED ALTERNATING):

O'Connor beef Butchers Cut, roasted carrot purée, za'atar

Eye fillet upgrade \$25 per person

Market fish, matbucha, smoked eggplant, green oil, sourdough

Lakes Entrance crumbed fish, spring onion hollandaise

SHARED SIDE DISHES:

Leaf salad, Tambo Valley honey mustard vinaigrette, radish

Spud Sisters hand cut chips, smoked chilli mayonnaise

(SELECT ONE) PLATED DESSERT:

Cuvée white chocolate Panna Cotta, burnt orange syrup

75% Brownie, whiskey cream, spiced pears, macadamia



**menu is seasonal and subject to change.*

SHARED MENU

PROVENANCE MENU

\$95 per person

Cobb Lane sourdough, St David cultured butter

Raffa Field asparagus, stracciatella , black garlic, dukkah, blood orange
Amber Creek leg ham, Powlett Reserve, fig and onion chutney, wholegrain mustard

Crumbed Lakes Entrance fish, spring onion hollandaise
O'Connor beef Butchers Cut, roasted carrot purée, za'atar

Spud Sisters hand cut chips, smoked chilli mayonnaise

Cuvée white chocolate Panna Cotta, burnt orange syrup
Cheesecake, berry compote, almond, fennel pollen



ELEVATED PROVENANCE MENU

\$150 per person

Cobb Lane sourdough, St David cultured butter

Roast beetroot, burrata, hazelnut, mint dressing
Lakes Entrance cured fish, cornichon, capers, trout roe

Dry aged O'Connor scotch fillet, Mountain pepper sauce
Market fish skin on, matbucha, smoked eggplant, green oil, sourdough

Spud Sisters hand cut chips, smoked chilli mayonnaise
Leaf salad, radish, Tambo Valley honey mustard vinaigrette

Cuvée white chocolate Panna Cotta, burnt orange syrup
75% Brownie, whiskey cream, spiced pears, macadamia

**menu is seasonal and subject to change.*

COLD

Oyster, Mignonette (DF)

Gilda (DF, NF)

Lakes Entrance crudo, Kaffir dressing (GF, DF, NF)

Caramelised beetroot, mint dressing, toasted hazelnut (VEGAN, GF)

That's Amore mozzarella, heirloom tomato, peach, basil (VEG, GF)

Grilled mushroom tart, goat cheese (VEG)

Grass-fed beef tartare, crème fraîche, horseradish, cider caramel (NF)

Baked Smoked Cauliflower tart (VEG)

HOT

Duck croquette, date chutney (NF)

Potato rösti - Smoked Noojee trout, black garlic (GF)

Free-range chicken skewers, honey mustard dressing (GF, DF)

Cherry Tree Organics lamb skewers, Greek-style dressing (GF, DF)

O'Connors beef skewers, chimichurri (GF, DF)

SWEET

Seasonal fruit macaron

Lemon tart, burnt lemon, meringue

Mini Brownies, chantilly cream

Chocolate Truffles

SUBSTANTIAL

O'Connors Braised beef milk bun, bacon jam

Free-range fried chicken milk bun, slaw, chili mayonnaise

Crumbed fish, hand-cut chips, lemon & saltbush mayonnaise

Egg salad milk bun, cos lettuce

***All Milk Buns can be done GF on request



*menu is seasonal and subject to change.

PRICING

Cold, hot, and dessert canapés are \$10 per piece.

Substantial canapés are \$15 per piece.

Please note: For RSA purposes, you are required to order the equivalent of
2 canapés per person, per hour.



EXTRAS & UPGRADES

SHARED

Antipasto Grazing Board - \$990 per meter
Vegetarian Grazing Board - \$850 per meter
(approx. 35 guests)

INDIVIDUAL

Natural oysters to start - \$15pp
Canapés on arrival - \$10 each

SIDES

Leaf salad, radish, Tambo Valley honey mustard vinaigrette - \$15 each

LARGER

Pasture raised lamb chops 500g \$13 each
Dry aged O'Connor beef Angus club steak 400g (serves 4) \$79 each
Cheffields grass fed beef ribeye 600g (serves 4) \$130 each
700g O'Connor Lamb Shoulder, preserved lemon jus \$53 each
Free range pork sausage, celeriac, date chutney, braised witlof \$37 each
Pasture raised chicken & celeriac pie, rainbow chard \$37 each
Potato & leek pie, confit red onion, brown butter \$35 each

TO FINISH

Finish with a seasonal cheese course - \$16pp

*T&C's apply for menu tasting *prices and beverages are subject to change.

BEVERAGE PACKAGES

PACKAGE ONE

Three Hours | \$95 per person
Four Hours | \$105 Per person
Five Hours |\$115 per person

Pizzini 'Il Soffio' Prosecco, King Valley
Lighthand Chardonnay, Yarra Valley
Bellvale Pinot Noir, Yarra Valley
Rotating Local Tap Beers
Soft drinks, juice & mineral water



PACKAGE TWO

Three hours | \$125 per person
Four hours | \$145 per person
Five hours | \$165per person

Pizzini 'Il Soffio' Prosecco, King Valley
Bass River Riesling, Gippsland
Lighthand Chardonnay, Yarra Valley
Dominique Portet Fontaine Rosé
Bellvale Pinot Noir, Yarra Valley
Osicka Selection Heathcote Shiraz
Rotating Local Tap Beers
Soft drinks, juice & mineral water

*Upgrade any package to Champagne,
\$20pp for 3 hours or \$25pp for 4 hours*

SPIRIT PACKAGE UPGRADE

Three hours | \$30 per person
Four hours | \$40 per person
Five hours | \$50 per person
House Spirits
Aether vodka
Four Pillars gin
Starward two-fold whiskey



COCKTAILS

Signature Cocktails \$20 each
Farmers Collins - Farmer's Daughters Gippsland vermouth with pink grapefruit, elderflower & cucumber
Mimosa - Pizzini 'Il Soffio' Prosecco, Orange Juice

Four Pillars Tap Cocktails \$22 each
Espresso Martini - Made with love & Broken Bean coffee liquor, Broken Bean Cold Brew, Australian Craft vodka
Bloody Shiraz Gin Spritx - Made with love & Four Pillars Bloody Shiraz gin Regal Rogue Vermouth, sour plum
Yuzu & Peach Gin Spritz - Made with love & Four Pillars Fresh Yuzu Gin, Crawley's Yuzu Syrup, Quandong, peach & soda

***5 hours is the maximum package duration. Please note, we can offer on-consumption beverages with a pre-selected, reduced offering based on the options above.
Please note all items are subject to availability*

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, thats 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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