

# 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](mailto: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

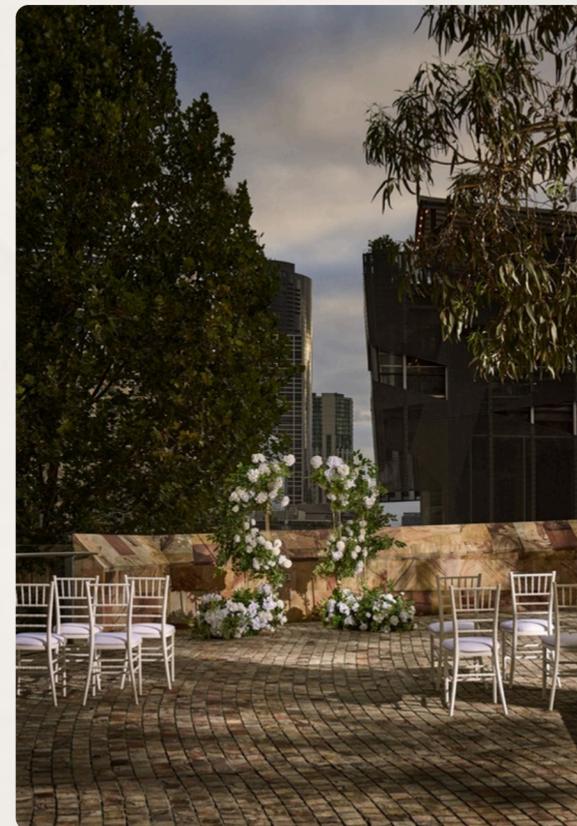
## VICTORIA SQUARE



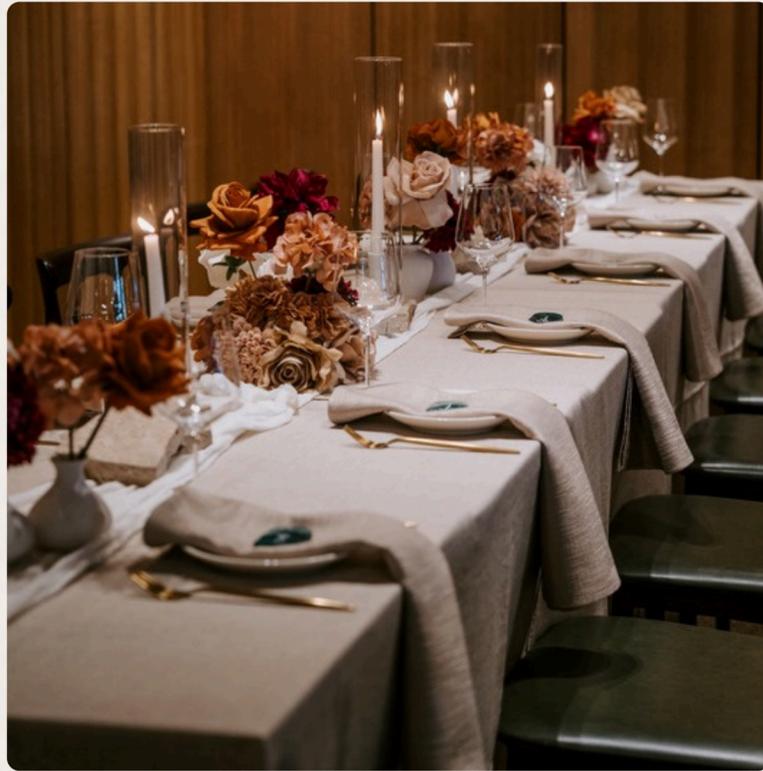
We can even host your intimate ceremony here at Victoria. You could walk down the aisle in the iconic Federation Square and say 'I do' at one of Melbourne's most celebrated landmarks.

\*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:

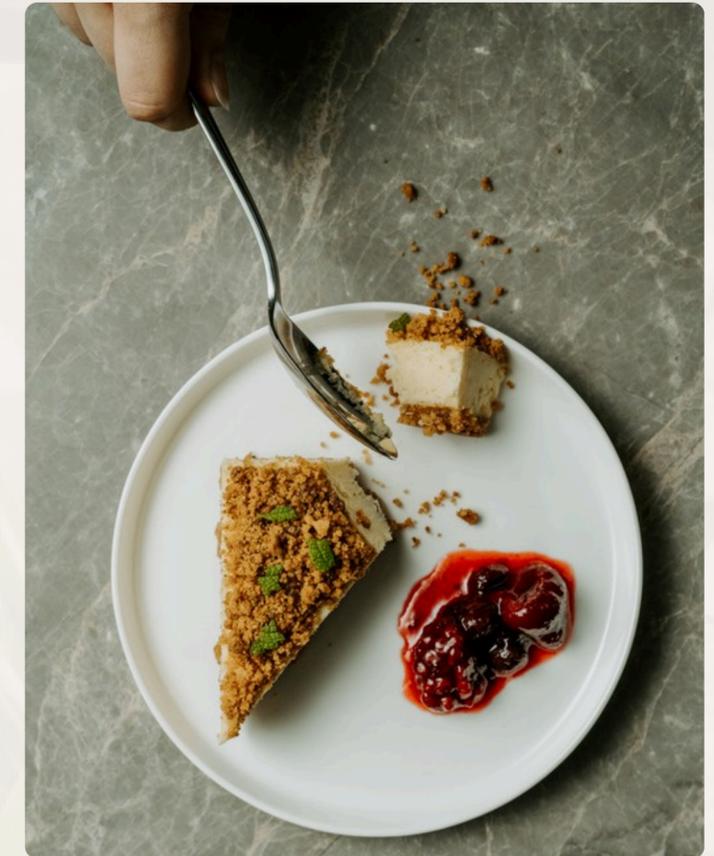
Leaf salad, Tambo Valley honey mustard vinaigrette, radish

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 | \$165 per 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 Spritz - 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, 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](http://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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