

VICTORIA

BY FARMER'S DAUGHTERS

CORPORATE BROCHURE





VICTORIA

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A UNIQUE CULINARY EXPERIENCE BY EXECUTIVE CHEF ALEJANDRO SARAVIA.

Located in Melbourne's iconic Federation Square, overlooking the Yarra River, this 80-seat venue celebrates the produce, ingredients, and stories of Victoria.

Our food and beverage offering is guided by a philosophy centred on seasonal produce, thoughtfully sourced and prepared to reflect the richness and diversity of the state's regions as they evolve throughout the year.

Victoria is designed as a versatile event space, suited to everything from intimate private dinners and corporate lunches with presentations, to breakfast meetings, weddings, milestone celebrations, and large-scale corporate conferences.

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

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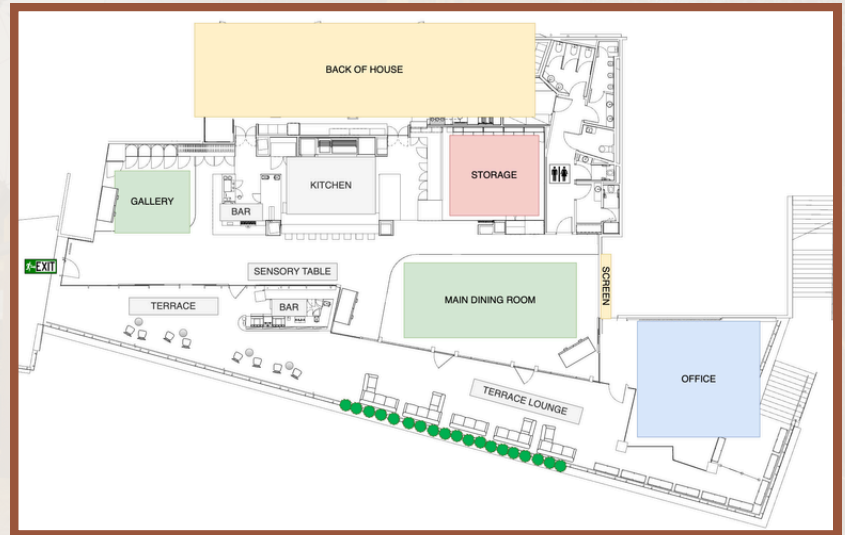


VENUE EXCLUSIVE

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: 80 Seated Indoors, 250 Cocktail
100 Seated using connecting Terrace

AV INCLUDED: 1 Projector Screen & 2 Hand Held Microphones



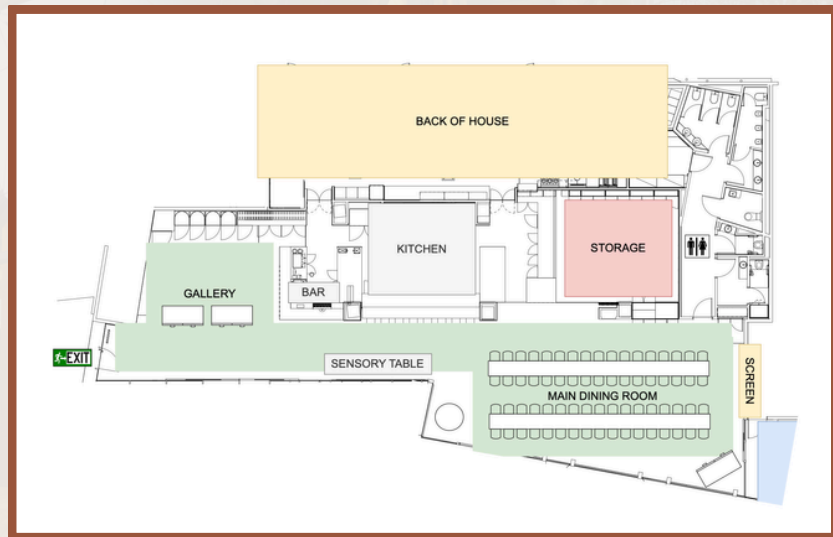


MAIN DINING ROOM

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: 90 Seated 160 Cocktail

AV INCLUDED: 1 Projector Screen & 2 Hand Held Microphones

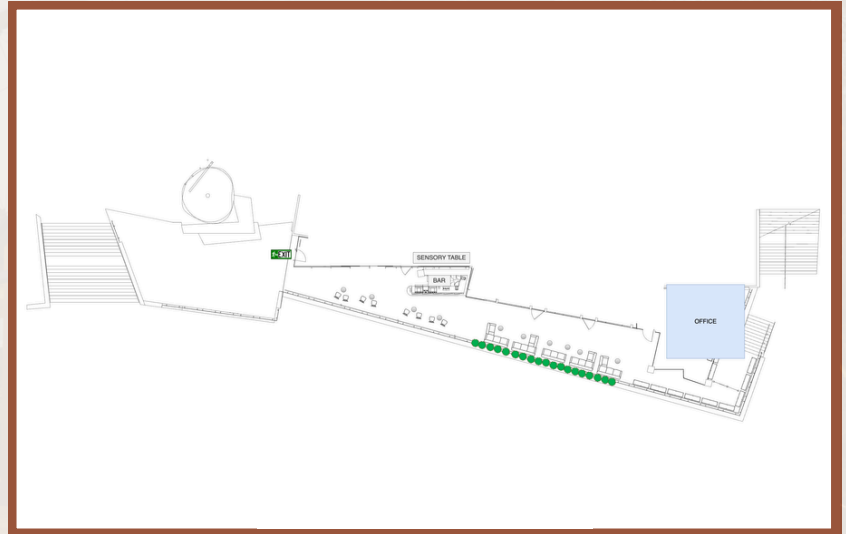




TERRACE

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: 44 Seated 120 Cocktail





C O N F E R E N C E P A C K A G E S

BREAKFAST PACKAGE | \$90.00 PP

Cobb Lane pastries
Yoghurt granola pots

Pick TWO served alternate drop;

Shakshuka baked eggs with Meredith feta cheese
Baked portobello mushroom with sautéed greens
Free-range eggs Benedict with Amber Creek ham
All served on Cobb Lane sourdough

BEVERAGES

Barista coffee and tea & mineral water

ADD ON

Fruit platters & fresh juice \$10.00 pp

HALF DAY PACKAGE | \$85.00 PP

MORNING TEA | AFTERNOON TEA

Sweet & savoury Cobb Lane pastries

LUNCH

Gourmet deli rolls
Seasonal salads
Fruit Platters

BEVERAGES

Barista coffee and tea
Soft drinks, juice & mineral water

FULL DAY PACKAGE | \$110.00 PP

MORNING TEA

Sweet & savoury Cobb Lane pastries

LUNCH

Gourmet deli rolls
Seasonal salads
Fruit platters

AFTERNOON TEA

2 substantial canapés

BEVERAGES

Barista coffee and tea
Soft drinks, juice & mineral water

POST CONFERENCE NETWORKING

\$100.00 PP

ADD ON | 1 HOUR DURATION

3 Canapés per person

ADD

substantial canapés for \$15 per person

BEVERAGES

Sparkling Wine
Chardonnay
Pinot Noir
Rotating Local Tap Beers
Soft drinks, juice & mineral water



MAKE YOUR OWN CUSTOM PACKAGE

BREAKFAST CANAPÉS | \$15 EACH

Free range egg & bacon with matcucha

Grilled Mushroom, black garlic, & goat's cheese

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

All served in a milk bun

MORNING/AFTERNOON TEA

Cobb mini lane pastries - \$15 per person

Yoghurt granola pots - \$10 each

Fresh fruit platters - \$10 per person

LUNCH

Gourmet deli rolls with

1 Meat roll

1 Vegetarian roll

Gourmet salads, using seasonal vegetables, nuts and grains

Prices for deli rolls and salads are available on application



CANAPÉ MENU

COLD | \$10 PER PIECE

Oyster, Mignonette (DF) | \$7.5

Gilda (DF, NF) | \$7.5

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 | \$10 PER PIECE

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)

SUBSTANTIAL | \$15 PER PIECE

O'Connors braised beef milk bun, bacon jam

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

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

Egg salad milk bun, cos lettuce

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

SOMETHING EXTRA?

Antipasto Grazing Board \$990 per meter

Vegetarian Grazing Board \$850 per meter

SOMETHING SWEET | \$10 PER PIECE

Seasonal fruit macaron

Lemon tart, burnt lemon, meringue

Mini Brownies, chantilly cream

Chocolate Truffles



SEATED MENU \$95

INDIVIDUALLY PLATED

ADD ON | 2 arrival Canapés +\$20pp

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

Grilled zucchini, stracciatella, black garlic, seasonal citrus

ADD ON | Alternating entrees +\$20 pp

SELECT TWO MAINS (SERVED ALTERNATING):

Grass Fed 'Altair' MB2+ Wagyu Flank

UPGRADE | Scotch Fillet or Eye Fillet +\$25 pp

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:

Fior di latte panna cotta, poached figs, Gippsland Food Forest carob, toasted milk

Almond cake, Gippsland Food Forest plum, crème fraîche

Cuveé dark chocolate tart, milk chocolate mousse, cacao nibs



SHARED MENUS

PROVENANCE MENU

\$95 PER PERSON

Cobb Lane sourdough, St David cultured butter

Grilled zucchini, stracciatella, black garlic, seasonal citrus
Amber Creek leg ham, Powlett Reserve, fig & onion chutney, wholegrain mustard

Grass Fed 'Altair' MB2+ Wagyu Flank
Crumbed Lakes Entrance fish, spring onion hollandaise

Seasonal Jones Fries, smoked chilli mayonnaise

Fior di latte panna cotta, poached figs, Gippsland Food Forest carob
Almond cake, Gippsland Food Forest plum, crème fraiche

ELEVATED PROVENANCE MENU

\$150 PER PERSON

Cobb Lane sourdough, St David cultured butter

Roast beetroot, burrata, hazelnut, mint dressing
Grass fed beef carpaccio, crème fraîche, horseradish, ricotta salata

Vintage Beef Co. Galician Scotch Fillet
Market fish, matbucha, smoked eggplant, green oil, sourdough

Seasonal Jones potato fries, smoked chilli mayonnaise
Leaf salad, radish, Tambo Valley honey mustard vinaigrette

Fior di latte panna cotta, poached figs, Gippsland Food Forest carob
Cuveé dark chocolate tart, milk chocolate mousse, cacao nibs

*menu is seasonal and subject to change.



WHERE TO 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





