



VICTORY ♦ LANE

*Ascot*

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**FUNCTIONS PACKAGE**



# VERSATILE VENUE

CAPABLE OF CATERING TO ANY EVENT



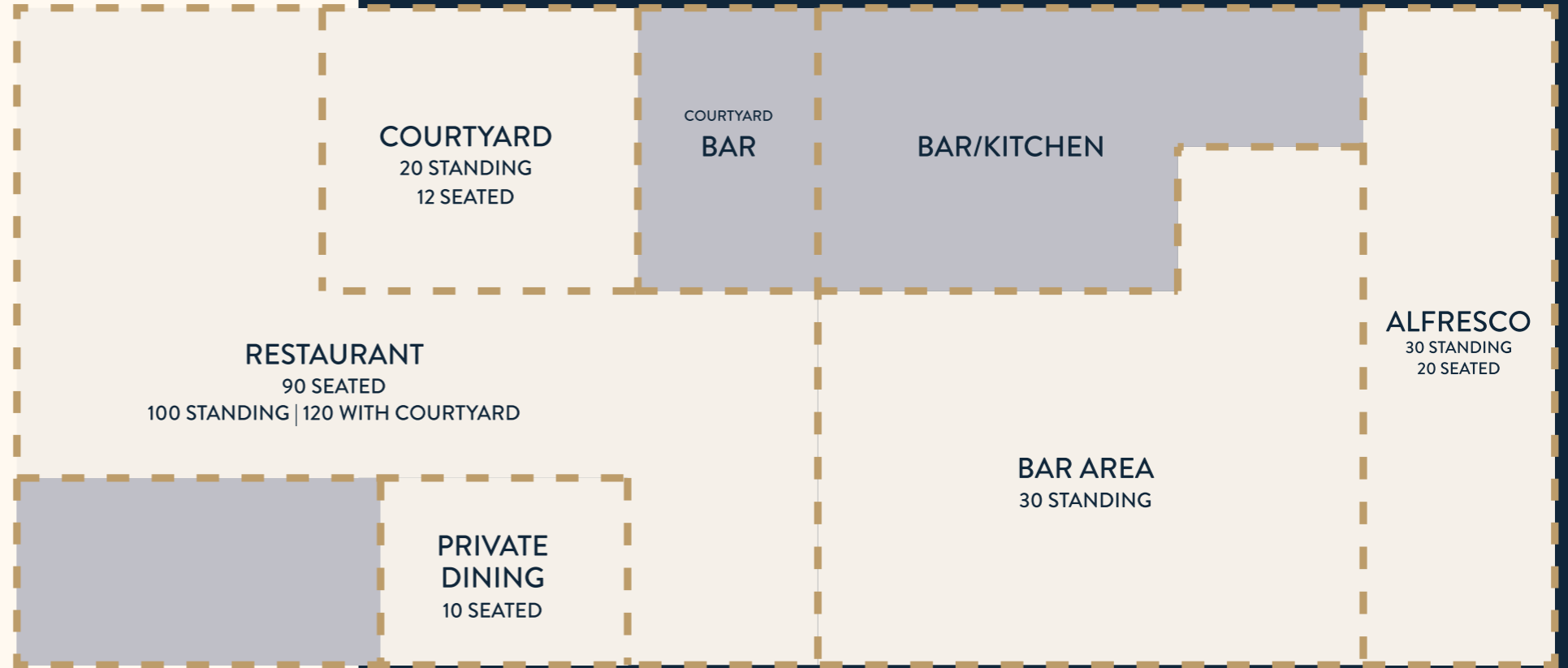
# THE VENUE

LUXE | GOURMET | APPROACHABLE

Victory Lane | Ascot, a high-end winery-inspired dining establishment, has opened its doors with a promise to offer a luxe spot to enjoy gourmet food and drinks in your area.

With a menu that focuses on **fresh, local produce** and gourmet food, Victory Lane is more than your average dining destination. Fine dining is the name of the game, but the atmosphere maintains a sense of approachability and relaxed vibes. All are welcome to enjoy! From fresh sourdough bread all the way to specialty ice cream, the Executive Chefs makes everything in-house to ensure high quality and impeccable flavours for every dish.

Whether you're looking to host an intimate birthday, a corporate cocktail party, formal luncheon, casual dining or a complete venue takeover - we can accommodate your needs.





# THE OUTDOORS, INDOORS

CAPABLE OF CATERING TO ANY EVENT



# RESTAURANT

GOURMET | FINE DINING AT IT'S BEST



Our largest space available, the Restaurant is best suited to large group style feasting. With high ceilings and large glass windows, this bright space offers a stunning aesthetic by day and an intimate space by night.

Banquet style seating borders the space and can be arranged in a variety of formats to suit your needs. This space can also be turned into a high bar & canapé arrangement. With the inclusion of the Courtyard this space can cater a higher number.

## SUITED FOR

- Banquet style dining
- Large gatherings
- Corporate functions
- Christmas parties

## INCLUDES

- Projector
- Dedicated wait-staff
- Dining/canapé layout options
- Exclusive Bar



# ALFRESCO

OPEN AIR BENEATH THE FIG



Sheltered beneath our iconic fig tree and illuminated by the fairy lights, the Alfresco area is a breathtaking, open air space suited for intimate get togethers with direct bar access.

## SUITED FOR

- Birthday parties
- Casual drinks
- Intimate gatherings
- Cocktail parties
- Engagement parties
- Private events
- Christmas parties

## INCLUDES

- Dedicated wait-staff
- Dining/canapé layout options
- Exclusive Bar Access

# COURTYARD

OPEN & FRESH



COCKTAIL  
30 PAX



SEATED  
18 PAX



The Courtyard area is a casual, yet sophisticated space with an open air setting complete with your own private bar. A gorgeous mural borders the space and the setup choice is yours. Best suited for small canapé functions and intimate set menu events that are too large for a private dining room.

## SUITED FOR

- 21st & 18th birthday parties
- Casual drinks
- Small gatherings
- Cocktail parties
- Engagement parties
- Private events
- Christmas parties

## INCLUDES

- Private section
- Dedicated wait-staff
- Canapé style layout options
- Direct bar access



# PRIVATE DINING

OPEN & FRESH



Giving you the ultimate privacy for your event, this room offers everything you could need. A large boardroom table that seats up to 10 people, television, stereo system, air conditioner and a private bathroom. With our dedicated table service you'll never need to leave the room. This space is well suited for small corporate events, meetings, dinner parties and product launches.

## SUITED FOR

- Corporate functions
- Celebrations
- Meetings
- Smaller Christmas parties
- Sit down birthdays

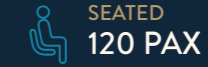
## INCLUDES

- Dedicated wait staff
- Sit down dining layout
- Plasma TV (with HDMI)
- Stereo system
- Private bathroom



# FULL VENUE

OPEN AIR BENEATH THE FIG



Looking to hire the entire venue for your event? Combine all of Victory Lanes function spaces together to create the ultimate space for your next big event. The venue is yours to decorate and organize.

## SUITED FOR

- Birthday parties
- Casual drinks
- Intimate gatherings
- Cocktail parties
- Engagement parties
- Private events
- Christmas parties
- Weddings
- New Years Eve

## INCLUDES

- Dedicated wait-staff
- Dining/canapé layout options
- Personal music/performer options.
- Microphone
- Multiple bar setup
- 2x TV's



# GOURMET MENUS

CAPABLE OF CATERING TO ANY EVENT





# CANAPÉ

For stand up cocktail style functions, we recommend our canape packages. Choose between sweet & savoury items for your group to share with all dietaries catered for.

SELECTION OF 5 \$45PP	SELECTION OF 7 \$55PP	SELECTION OF 9 \$65PP
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## FRESHLY SHUCKED OYSTERS 3 WAYS

Natural, mignonette & chives orchampagne emulsion & caviar

## SCALLOP BOUDIN BLANC | GF

Beurre noisette snow, corn puree, caper

## WAGYU ROAST BEEF | GFA, DF

Black garlic, fried shallot, wafer

## SMOKED SALMON MOUSSE | GF

Caviar, squid ink cracker

## CELERIAC REMOULADE | V, DF

Filo Pastry Tart

## PICKLED BEETROOT | V, VGA, GF

Goats Curd, Fermented Quakes

## BEEF CHEEK & SILVER BEET BOREK | VGA

Smoked mozzarella, salsa

Minimum of 20 PAX required

GF = Gluten free | DF= Dairy Free | V= Vegetarian | VG=Vegan | A= Available with changes

## TUNA TARTARE | GF

Pear, goats curd, dill

## WAGYU BEEF TONGUE TOASTIE

Sugar loaf cabbage, pecorino, dijon

## POTATO GRATIN | GF

Parmesan custard, smoked oil, lemon thyme

## THYME BROWNIE GF

Cocoa, dulce de leche

## PROFITEROLES

Vanilla bean custard, dark chocolate

## MADELIENE'S | VG

With icing sugar

## LEMON MERINGUE TART | GF

# BEVERAGE MENU

STANDARD PACKAGE  
\$60PP - 3HRS

STANDARD PACKAGE  
\$70PP - 4HRS

STANDARD PACKAGE  
\$80PP - 5HRS

PREMIUM PACKAGE  
\$70PP - 3HRS

PREMIUM PACKAGE  
\$80PP - 4HRS

PREMIUM PACKAGE  
\$90PP - 5HRS

## TAP BEER

Slipstream Pale Ale

Estrella Damm Lager

\*Slipstream Hazy XPA

\*Young Henry's Stayer Mid

## BOTTLED BEER

Peroni 3.5

Corona

Great Northern

\*Stone & Wood Pacific Ale

\*Asahi Super Dry

## SPARKLING

Villa Fresco Prosecco

Laurent Breban

\*Sant'Alberto Prosecco

## \*ROSÉ WINE

Artea Rosé

## WHITE WINE

Villa Fresco Pinot Grigio

Bloom Sauvignon Blanc

\*Flametree Embers Chardonnay

## RED WINE

Villa Fresco Sangiovese

\*Rob Dolan True Colours Pinot

Noir

Every drink marked with an \* is included in the premium package only. All drinks in the standard package are available in the premium package. Drinks that aren't marked with an asterisks are included in the standard package.

# SET MENU

2 COURSE  
Entree | Main  
\$60PP

3 COURSE  
Entree | Main | Dessert  
\$70PP

4 COURSE  
Antipasto | Entree | Main | Dessert  
\$80PP

4 COURSE  
3 Canapés | Entree | Main | Dessert  
\$90PP

## ENTREE

### SCALLOPS | GF

Sweetcorn, cauliflower, macadamia, beurre noisette snow

### TUNA TARTARE | GFA

Capsicum, goat's curd, peach, lavosh

### BEEF CHEEK MANTI

Onion purée, black garlic, fried shallot, fior di latte

### MUSHROOM MANTI | VG

Mixed mushroom, onion purée, black garlic, fried shallots

## MAINS

### 7 DAY DRY-AGED DUCK

Beetroot, tamarillo, foie gras espuma, walnuts, jus

### HOUSE MADE GNOCCHI | V

Champagne emulsion, spinach, pine nuts, parmesan tuile

### MARKET FISH | DF, GF

Leek, asparagus, peas, bonito & yuzu gel, persillade

### COAL-ROASTED EGGPLANT | GF, VG

Braided tomato, spring salad, tahini

### CONFIT SALMON | GF +\$3PP

celeriac remoulade, caviar, salmon crackle, beurre blanc

### 250G WAGYU TRI-TIP MB6+ | GF +\$5PP

potato gratin, spring vegetables, parmesan custard, bordelaise

GF = Gluten free | DF= Dairy Free | V= Vegetarian | VG=Vegan | A= Available with changes

# SET MENU (CONTINUED)

2 COURSE  
Entree | Main  
\$60PP

3 COURSE  
Entree | Main | Dessert  
\$70PP

4 COURSE  
Antipasto | Entree | Main | Dessert  
\$80PP

4 COURSE  
3 Canapés | Entree | Main | Dessert  
\$90PP

## SIDES | ALL GF (CHOOSE 3)

### MARKET GREENS | GF, DF, VGA

Roasted sesame mayo, fried shallots

### HASSELBACK POTATOES | GF, VA

Smoked yoghurt, chilli oil, lemon thyme gf, va

### JERUSALEM ARTICHOKES | GF, V

Ghee-poached, parmesan custard, pine nuts, quinoa, sorghum, sage

### ARUGULA ROCKET | V, GFA

Apple, candied walnuts, pecorino, croutons, balsamic dressing

## DESSERTS (ALL INCLUDED)

### PUMPKIN MERINGUE TART | VG, GF

Vegan spiced pumpkin curd

### STICKY DATE PUDDING | V

Butterscotch sauce, malt ice cream, white chocolate

### EGGPLANT ICE CREAM | GF, V

Black sesame soil, candied orange, toasted almonds

### THYME CHOCOLATE BROWNIE | GF, V

Crispy milk foam, dulce de leche, plum

Dietary needs can be accommodated upon request. Prior notice of dietaries must be given. Dietary conditions cannot be catered for if given on the day of the function.

A minimum of 10 people is required. Custom menus can be considered at extra cost.

# OPTIONAL EXTRAS

## ADD SOMETHING A LITTLE SPECIAL

### Add some sparkle to your event with our additional inclusions

- Linen Table Cloths | \$4pp
- Table Flowers | \$10pp
- Christmas Bon-Bons | \$5pp
- Espresso Martini on arrival | \$18pp (whole venue hire only)

### We can also arrange entertainment for your event. Prices available on request

- Instagram Photo Wall
- Entry Archway
- Acoustic Musician
- DJ's
- Drag Queens
- Hosted Trivia

# TERMS & CONDITIONS

By confirming a function at Victory Lane Ascot you are agreeing to the below terms and conditions.

## MINIMUM SPENDS

To book a function at Victory Lane Ascot a prepaid minimum spend, as advised by the Functions Manager, must be met. If this is not met at the conclusion of your function, a venue hire fee will be charged to make up the difference. All quotes are valid for 7 days from the date of issue. No dates will be held without a signed contract and menu selections.

## PAYMENT

Payment can be made in cash or credit card, single payments only - no split bills. Cheques will not be accepted. A physical credit card is required upon arrival for any bar tabs even if you have provided credit card details. Food and Beverage packages will be charged to your nominated card on arrival to ensure there is no issues processing payment. All details are stored securely. If your final numbers are less than originally confirmed, you will be charged for the original amount provided.

## TIMINGS

Standard function bookings are for 3 hours unless otherwise stated. Extra time must be requested in advance or we cannot cater for this.

## MUSIC & ENTERTAINMENT

Victory Lane Ascot retains complete discretion of music and noise levels at all times to vary or cease entertainment levels that do not comply with applicable law or which may cause Victory Lane Ascot to breach the lease agreement. When booking the venue exclusively, you can play the music or playlist of your choice through our speakers.

## DECORATIONS AND BYO

Guests are permitted to bring their own decorations only when approved with the Functions Manager prior to your functions. There are to be no sex paraphernalia, sashes, tiara's etc - strictly no confetti, glitter or other such items - if you do bring in these items, you will be charged a \$200 clean up fee to your nominated credit card. Outside food and beverages are not permitted in the venue however celebration cakes can be brought in with notice.

## FOOD & BEVERAGE

All selections for food and beverages, including final numbers, must be confirmed when booking your event. All food and beverages are subject to availability and change.

## LOSS OR DAMAGES

Victory Lane Ascot does not accept any responsibility for loss or damaged property. All property is to be removed at the conclusion of your

function. Clients will be held financially responsibly for any loss and damages caused to the venue by function guests.

## CANCELLATIONS

Cancellations must be made in writing to the Functions Manager. Two weeks notice prior to the function date must be given to ensure you are not charged. Any cancellations made after this time will still be charged at \$50 per person. Cancellations within 72 hours will be charged their full function spend. Victory Lane Ascot reserves the right to move/cancel any function booking due to circumstances beyond our control such as extreme weather, necessary repairs, global pandemics etc.

## RESPONSIBLE SERVICE OF ALCOHOL

In accordance with the Liquor Act, Victory Lane Ascot practices the responsible service of alcohol and will refuse and eject any patron deemed to be intoxicated or displaying unruly behaviour by the staff and/or security. No refunds will be given if a guest/s of the function is removed. All guests 18 years of age or older must hold a valid form of identification.