

VICTORY ♦ LANE

Ascot

FUNCTIONS KIT - SUMMER 2024

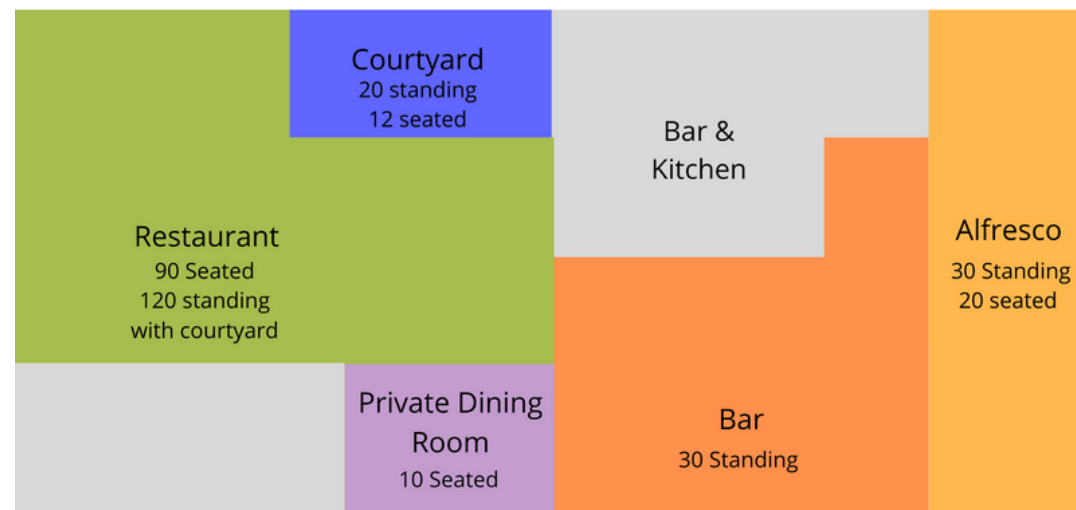


The Venue

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 kitchen team 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 or casual dining, or a complete venue takeover - we can accommodate your needs.





Function Spaces



Restaurant

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 space this space can cater a higher number.

SUITED FOR:

- Banquet style dining
- Large gatherings
- Corporate Functions
- Christmas Parties

CAPACITY:

- 90 seated
- 120 standing

FEATURES INCLUDE:

- Projector
- Dedicated wait-staff
- Dining or canape layout options
- Exclusive bar



Courtyard

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

SUITED FOR:

- 21st & 18th Birthday Parties
- Casual Drinks
- Small Gatherings
- Cocktail Parties
- Engagement Parties
- Private events
- Christmas Parties

CAPACITY:

- Standing Canapes -30 pax
- Seated - 18 pax

FEATURES INCLUDE:

- Dedicated wait-staff
- Canape style layout
- Sectioned off from main restaurant
- Direct bar access



Alfresco

The Alfresco area is a gorgeous open air space illuminated by our iconic fig tree draped in glowing light. Set at the very front of the venue with direct access to the bar. This space is best suited to canapé functions of 20 or seated set menu functions of 12 pax.

SUITED FOR:

- 21st & 18th Birthday Parties
- Casual Drinks
- Small Gatherings
- Cocktail Parties
- Engagement Parties
- Private events
- Christmas Parties

CAPACITY:

- Canape Standing - 20 pax
- Seated - 12 pax

FEATURES INCLUDE:

- Dedicated wait-staff
- Canape style layout
- Direct bar access



Private Dining

Giving you the ultimate privacy for your event, this room offers everything you could need. A large board room table that seats up to 10 people, your own television, stereo system, air-conditioner and even your own bathroom. You'll never even need to leave the room as our attentive wait staff bring you all the food and drinks you desire.

This space is well suited for small corporate events, dinner parties, product launches and being used as a meeting space.

SUITED FOR:

- Corporate functions
- Celebrations
- Sit Down Birthdays
- Smaller Christmas Parties

CAPACITY:

10 seated (maximum)

FEATURES INCLUDE:

- Dedicated wait-staff
- Sit down dining layout
- Plasma TV with HDMI connection & Apple TV
- Stereo System
- Private bathroom



Exclusive Venue

Don't want to share the space with anybody else? We don't blame you! Combine all of Victory Lane's fantastic function spaces together to create the ultimate space for your next special event. The venue is yours to decorate and organise how you wish.

SUITED FOR:

- Large Birthdays
- Weddings
- Cocktail Events
- Riverfire
- Melbourne Cup
- New Years Eve
- Corporate Christmas Parties

CAPACITY:

- 120 seated
- 200 standing

FEATURES INCLUDE:

- Dedicated wait-staff
- Dining or canape layout options
- Personal Music & Performer options
- Microphone
- Multiple bar setup
- 4 x TV's in venue



Food & Beverage

GF - Gluten free DF - Dairy free V - Vegetarian VG - Vegan A - Available, with changes



Canapé Menu

Choose from a selection of 5 Canapés - \$45 PP

Choose from a selection of 7 Canapés - \$55 PP

Choose from a selection of 9 Canapés - \$65 PP

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

- Freshly shucked oysters available 3 ways (*natural, kombu butter or lemon thyme & vodka granita*)
- Smoked salmon mousse, caviar, squid ink cracker *gf*
- Spiced beetroot, fermented quakes, smoked crème fraiche, dill *gf, v, vga*
- Confit duck and parmesan gougeres *gf*
- Beef cheek and silver beet croquettes, parmesan custard
- Wagyu beef tongue toastie, sugar loaf cabbage, pecorino, dijon
- Cured salmon, celeriac, creme fraiche, salmon roe, puffed rice, vol au vent
- Shaved turkey, hibiscus gel, fried quinoa, roquette pesto, sourdough baguette
- Lemon meringue tart *gf, v*
- Madeline's with icing sugar *vg*

A minimum of 20 people is required.



Set Menus

Choose from your desired menu featured below. Paired with a beverage package of your choice takes all the fuss and hassle out of your next event. Each menu features shared entrees, alternate drop mains, shared sides and alternate drop desserts.

Set Menu A - \$70pp

Set Menu B - \$85pp

Set Menu C - \$100pp

Each menu features a Tri-Tip cut of meat that can be upgraded to either a Black Opal Rump Cap MB4-5+ for \$5pp extra. Or upgraded to a Pinnacle Cub Roll MB3+ for \$10pp extra.

Dietary needs can be accommodated upon request. Prior notice of dietaries must be given. No dietary consideration is given on the day of the function.

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



Set Menu A

\$70PP

ENTREES - Shared

- Dry-aged beetroot, fermented quakes, cucumber, pickled onion, smoked buttermilk & dill emulsion, lavosh *gfa, v*
- 100-day grain-fed tartare, cornichons, capers, shallots, chives, dijon, quail egg, fermented frutescens, sourdough *df, gfa*

MAINS - Alternate Drop

- Cuttlefish risotto, confit cuttlefish, cauliflower risotto, thyme, toasted almonds, caviar *gf*
- Tri-Tip steak MB5-6+ bone marrow, asparagus, pomme purée, shiitake mushroom, port onions, toasted buckwheat, jus *gf*

SIDES - Shared

- Warm potatoes, cornichons, anchovies, capers, smoked crème fraîche foam, dill *gf, va*
- Market Vegetables, seeded mustard, rye bread sauce, compressed apple *vg*

DESSERTS - Alternative Drop

- Creme Brulee, vanilla bean custard, almond biscotto, caramelised sugar *gfa*
- Chocolate brownie, white chocolate espuma, hazelnut crumb, vanilla bean ice cream *gf*



Set Menu B

\$85PP

ENTREES - Shared

- Salmon Crudo, atlantic salmon, cucumber, shallots, pickled fennel, dill, orange, radish, sourdough baguette *gfa, dfa*
- Hay-Smoked duck breast, parsnip purée, beetroot, black garlic, cherry & rhubarb relish, pistachios, jus *gf*

MAINS - Alternate Drop

- Market fish, roasted king brown mushroom, potato wafers, scami anglaise, caviar *gf dfa*
- Tri-Tip steak MB5-6+ bone marrow, asparagus, pomme purée, shiitake mushroom, port onions, toasted buckwheat, jus *gf*

SIDES - Shared

- Warm potatoes, cornichons, anchovies, capers, smoked crème fraîche foam, dill *gf, va*
- Market Vegetables, seeded mustard, rye bread sauce, compressed apple *vg*

DESSERTS - Alternative Drop

- Creme Brulee, vanilla bean custard, almond biscotti, caramelised sugar *gfa*
- Brie-stuffed Figs, crumbed figs, toasted walnuts, lemon thyme, honey, vanilla bean ice cream *gfa*



Set Menu C

\$100PP

ENTREE - Shared

- Hay-Smoked duck breast, parsnip purée, beetroot, black garlic, cherry & rhubarb relish, pistachios, jus *gf*
- Blue Swimmer Crab, warm almond gazpacho, almond jelly, sweetcorn custard, finger lime pearls, puffed wild rice, chives *gf*

MAINS - Alternate Drop

- Moreton bay bug tortellini, parisienne of courgettes, caviar, vin jaune emulsion, crustacean oil
- Tri-Tip steak MB5-6+ bone marrow, asparagus, pomme purée, shiitake mushroom, port onions, toasted buckwheat, jus *gf*

SIDES - Shared

- Warm potatoes, cornichons, anchovies, capers, smoked crème fraîche foam, dill *gf, va*
- Charcoal sweetcorn, koji butter, fried shallots, paprika, chives *gf, v*

DESSERTS - Alternate Drop

- The lemon, white chocolate & yuzu ganache, lemon marmalade, crispy white chocolate pearls *gf*
- 58% Dark Chocolate tart, dark chocolate ganache, coffee ganache, chocolate caviar, gold leaf



Beverage Menu

To compliment your food options choose either a bar tab up to your chosen amount or choose one of our two beverage packages that can go for 3, 4 or 5 hours.

STANDARD PACKAGE

\$60 - 3 hr | \$70 - 4hr | \$80 - 5hr

Tap Beer: Slipstream Pale Ale & Estrella Damm Lager

Bottled Beer: Peroni 3.5, Corona, Great Northern

Sparkling: Villa Fresco Prosecco & Laurent Breban

White Wine: Villa Fresco Pinot Grigio & Bloom Sauv Blanc

Red Wine: Villa Fresco Sangiovese

PREMIUM PACKAGE

\$70 - 3 hr | \$80 - 4hr | \$90 - 5hr

Everything included in the standard package plus:

Tap Beer: Slipstream Hazy XPA, Young Henrys Stayer Mid

Bottled Beer: Stone & Wood Pacific Ale, Asahi Super Dry

Sparkling: Sant'Alberto Prosecco

White Wine: Flametree Embers Chardonnay

Red Wine: Rob Dolan True Colours Pinot Noir

Rosé Wine: Artea Rosé



Optional Extras

Add some sparkle to your event and choose any of the below options to add into your special function:

- Linen Table Cloths - \$4pp
- Table flowers - \$10pp
- Christmas Bon-Bons - \$5pp
- Espresso Martini on arrival - \$18pp *Exclusive Venue Only*

Wanting to add some entertainment to your event but don't want the hassle of organising? Let us take care of it. All prices 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 charge 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 and 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 function. 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 and 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 of or damaged property. All property is to be removed at the conclusion of your function. Clients will be held financially responsible 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.