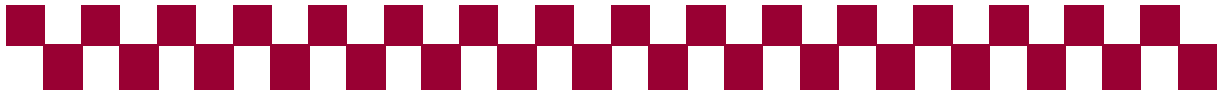


Victoria House

Motor Inn



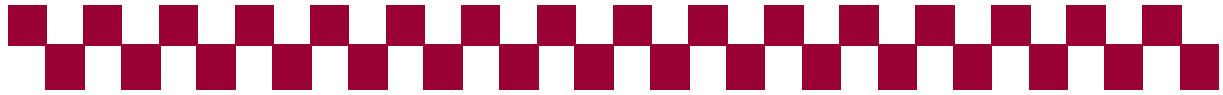
Wedding / Function Menus

Cocktail Package – Standing (starts at \$39/person)

- Grilled Chicken, Apple and Walnut Salad on baby cos
- Seared Beef with Onion Jam with Thyme Aioli
- Assorted Bruschetta: Wilted Spinach and Goat Cheese, White Bean and Rosemary, Tomato, Garlic and Basil
- Smoked Salmon on Cucumber with Dill
- Beef or Chicken Sate with Peanut Sauce
- Mini Crab Cakes with Cajun Remoulade
- Thai fish cakes with vietnamese dipping sauce
- Oysters :- natural, red wine vinaigrette, kilpatrick, bloody mary
- Parmesan and rosemary polenta with cherry tomatoes and Danish feta
- Chorizo on crostini with tomato chutney
- Saganaki bites with tzatziki
- Potato roestis topped with smoked chicken and avocado salsa
- Mini steak sandwiches

Victoria House

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Wedding / Function Menus

Formal reception – Seated (starts at \$49/person)

Entrée

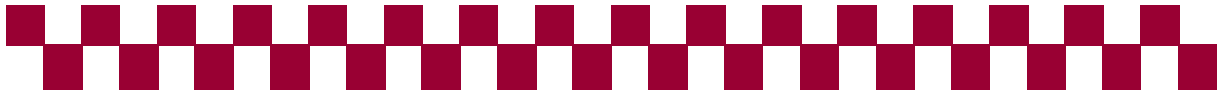
- Antipasto platters....a selection of dips, cured meats, grilled vegetables, seafood and breads
- Classical French onion soup with grilled Gruyere toasts
- Marinated Thai beef tossed in soba noodles and baby bok choy
- Baked BBQ mushrooms fill with feta, semi-dried tomatoes and basil on a bed of soft polenta
- Spicy Moroccan lamb fillos on lemon preserved cous cous
- Coconut chicken kaffir lime and chilli salad

Mains

- Crispy skin salmon fillet on warm curried lentils with chat potatoes tossed in dill butter
- Succulent spiced lamb sirloin on a wild rocket Greek salad
- Porterhouse steak on a seeded mustard mash, sauté greens of beans and asparagus and a port jus.
- Pumpkin Gnocchi with pesto sauce & Mediterranean vegetables
- Italian Style Confit of Duck on Grilled Polenta Wedges & braised Red Wine Cabbage
- Organic Chicken breast coated in peanut dukkah served with a sweet corn and mushroom risotto & oven dried tomatoes

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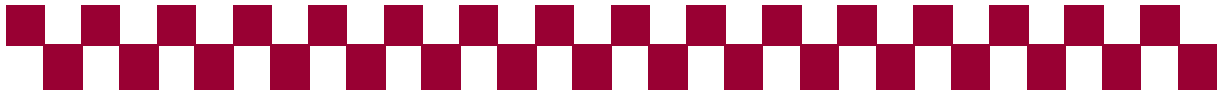


Dessert

- Banana gingerbread pudding with a rich caramel sauce and vanilla ice-cream
- Rum and Raisin chocolate Brownie with a dollop of double cream
- Warm Apple tarte tatin with creamy vanilla ice cream
- Bailey's Crème brulee with little dipping wafers
- Local cheese, fruit and crackers

Victoria House

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Drinks Package

Standard drinks package

1 light and 2 heavy beers;
2 white wines
2 red wines
1 Sparkling

(\$25/person 3 hours; \$35/person for 4 hours and \$40/person for 5 hours)

Premium drinks package

Choose from
1 light and 4 heavy beers;
4 white wines
4 red wines
2 Sparklings

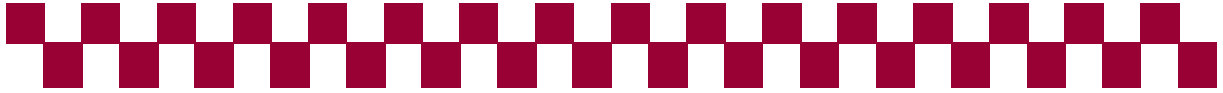
(\$29/person 3 hours; \$39/person for 4 hours and \$45/person for 5 hours)

Options:

Preferences for above can be discussed and arranged with us.
Pre-dinner drinks served in bar \$15/person (Max 1 hour)
Extension of time \$25/guest per additional hour

Victoria House

Motor Inn



Terms and conditions

Number of guests (Minimum 12 full paying adults)

Non-refundable deposit to be paid 28 days prior = \$500

Final numbers due 14 days prior to wedding

Final payment due 14 days prior to wedding. Credit card to be precharged to maximum of \$500 for extras (refunded on departure)

Confetti and candles not to be used at Victoria House

Closing time will be adhered to; Penalty for going over time \$25 per guest.