

# 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@renascencegroup.com.au](mailto:events@renascencegroup.com.au)







# CEREMONY AND 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



## PRIVATE DINING ROOM



The Private Dining Room features an adjoining Chef's Table, catering to the most unique and interactive experiences. Removed from the Main Dining Room but not completely separated, this space can be closed for complete privacy, or partially to retain views of our open plan kitchen.

Capacity  
Seated 30  
Cocktail N/A

## 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 weddings. 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 wedding.

Capacity

Seated 80

Cocktail 250







# WEDDING PACKAGES



## Seated Packages

Four hours | starts at \$220.00 per person

Five hours | starts at \$240.00 per person

Six hours | starts at \$260.00 per person

### MENU

Cobb Lane sourdough

Two canapés

Set entrée

Alternating main course

Two shared side dishes

Set dessert or three petite desserts

### BEVERAGES

Pizzini 'Il Soffio' Prosecco, King Valley

Punt Road Chardonnay, Yarra Valley

Airlie Bank Pinot Noir, Yarra Valley

Brick Lane Draught

Deeds 'Pre-Game' Pale Ale

Bad Shepherd Hazy IPA

Soft drinks, juice & mineral water

## Cocktail Packages

Four hours | starts at \$200.00 per person

6 canapés

2 substantials

Five hours | starts at \$230.00 per person

6 canapés

3 substantials

Six hours | starts at \$250.00 per person

6 canapés

4 substantials

### BEVERAGES

Pizzini 'Il Soffio' Prosecco, King Valley

Punt Road Chardonnay, Yarra Valley

Airlie Bank Pinot Noir, Yarra Valley

Brick Lane Draught

Deeds 'Pre-Game' Pale Ale

Bad Shepherd Hazy IPA

Soft drinks, juice & mineral water

## Additional Menus

### Children | \$80 per child

#### MENU

Entree - choice of chicken or beef skewers OR fried mozzarella

Main course - choice of fish OR chicken

Side dish - choice of seasonal vegetables OR chips

Dessert - choice of ice cream OR selected package dessert

#### BEVERAGES

Soft drinks, juice & mineral water

### Crew Meals | \$60 per supplier

#### MENU

One Main Course and Side

#### BEVERAGES

Soft drinks, juice & mineral water



# Seated Menu

Cobb Lane sourdough, Caldermeade Farm cultured butter

## Select one Entree:

House made terrine, sorrel black garlic relish

That's Amore burrata, Oakwood prosciutto, raisin & honey vinaigrette

Grilled mushroom, fresh cheese, radicchio, black garlic

## Select two Mains (served alternating):

O'Connor Beef Porterhouse, Wattle Bank Farm mushrooms, duxelle, hollandaise  
*(Eye fillet available upon request at additional charge)*

Goulburn Valley King Trout, Jerusalem artichoke veloute, grilled kale

Pasture raised chicken, wood roasted beetroot, carrot

## Shared Side Dishes:

Ramarro Farm salad, meredith goats cheese dressing

Spud Sisters hand cut chips, green mojo mayonnaise

## Plated Dessert:

Fior di latte panna cotta, poached seasonal fruits

Cuvée dark chocolate tart, crème fraîche

OR

## Petite Desserts:

Cuvée dark chocolate macaron, Salted caramel eclairs, Handmade chocolates





# Canapé Menu

## COLD

Raw Lakes Entrance fish, citrus dressing, spring onion

Smoked King trout, cucumber & creme fraiche

Holy goat cheese & beetroot cracker

Cheddar, ham & olive 'gilda'

Classic O'Connor beef tartare

## HOT

BBQ O'Connor beef skewer, green chilli salsa

BBQ Barangarook pork skewer, wholegrain mustard

BBQ Roaring Forties lamb rump skewer, black garlic glaze

Potato rösti, cured Bass Strait scallop, cold climate avocado

Potato rösti free range cappocolo & carrot

Potato rösti, cold climate avocado, smoked chilli

Mt Zero grain & Maffra cheddar arancini

Crumbed Tarago brie, Cumberland sauce

Free range pork sausage roll

Lentil and root vegetable vegan pie

## SUBSTANTIAL

Crumbed fish, hand cut chips, lemon & saltbush mayo

Smoked O'Connor beef cheek slider, horseradish cream

Free range fried chicken milk bun, shichimi mayo

Grilled lamb cutlets, oregano & aioli

Braised pork belly roll, bbq sauce

## SWEET

Hand made milk chocolate truffle

Cuvee dark chocolate macaron





## Menu Upgrades

Additional canapé \$10 per person  
Additional substantial canapé \$15 per person  
Alternating entrée \$20 per person  
Additional side dish \$14 per person  
Antipasto grazing board \$990 per meter  
Vegetarian grazing board \$850 per meter  
Menu Tasting - chefs selection \$100 per person\*

## Beverage Upgrades

Cocktails on arrival \$20 each

Yarra Spritz - Aether Vodka, Marionette bitter curaçao, limoncello, lemon, soda  
Mimosa - Pizzini 'Il Soffio' Prosecco, orange juice  
Old Fashioned - Staward Whisky, sugar cube, Angostura bitters, orange peel  
Yuzu Bliss - Four Pillars Yuzu Gin, Maidenii Dry, Pennyweight Fino  
Aussie Negroni - Melbourne Gin Company, Maidenii Sweet, Økar, Marionette bitter

Spirit Package Upgrade

Four hours | \$40 per person  
Five hours | \$50 per person  
Six hours | \$60 per person

Aether vodka  
Four Pillars gin  
Starward two-fold whiskey

Add on filtered coffee and tea \$8 per person  
Add on barista coffee and tea (groups of 30 and under) \$12 per person

BEVERAGE PACKAGE TWO  
Four hours | \$40 per person  
Five hours | \$50 per person  
Six hours | \$60 per person

Prosecco Pizzini 'Il Soffio' Prosecco, King Valley  
Paringa Estate Riesling, Mornington Peninsula  
Port Phillip Estate Chardonnay, Mornington Peninsula  
Giant Steps Pinot Noir, Yarra Valley  
Reed Wines 'Knife Edge' Shiraz, Grampians  
Brick Lane Draught  
Deeds 'Pre-Game' Pale Ale  
Bad Shepherd Hazy IPA  
Soft drinks, juice & mineral water





## 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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