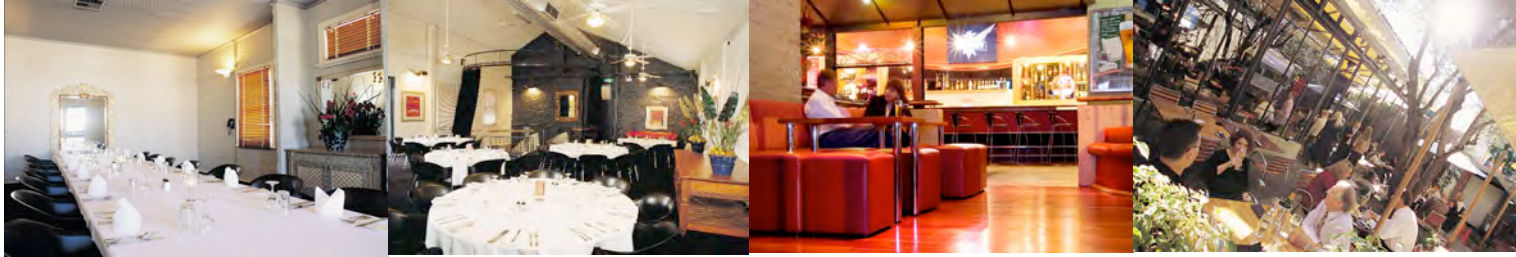


Venue Options

At The Vic, we offer an attractive venue with a range of facilities suitable for all needs:



Boardroom/Private Dining

Room Hire \$200.00

Capacity:	Boardroom Style	Up to	20
	Dining style	Up to	24
	Cocktail style	Up to	50
	Theatre style	Up to	30

Mezzanine Lounge

Room Hire \$300.00

Capacity:	Dining Style	Up to	60
	Cocktail Style	Up to	120
	Theatre Style	Up to	60

Lounge Bar*

Room Hire \$200

Capacity:	Cocktail Style	Between	50-75
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Balcony

Area Hire \$50

Capacity:	Cocktail Style	Between	10-30
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Additional Venue Options

Courtyard
Main Bar

(See Bar Functions)

**Please note the Lounge Bar is available to hire on selected days only.*

THE VIC - FUNCTION PACKAGE

Thank you for expressing your interest in using The Vic for your upcoming function. The following package is designed to provide you with all the necessary information that you will require to hold a function at The Vic. Should you have any further queries or if you would like to make a booking, please do not hesitate to contact our Function Coordinator or any of our Management team on;

Phone: (08) 6380 8222

Fax: (08) 9382 2977

Email: the.vic@alhgroup.com.au

Website: www.the-vic.com.au

We recommend that you view your chosen function room prior to your event. Should you wish to do so please make an appointment with our Function Coordinator or the Management team. It is strongly recommended that all people attending functions at The Vic bring **current** photo identification with them, as refusal of entry may offend.

THE VIC – LOUNGE BAR FUNCTIONS

With its own private fully stocked bar and comfortable Lounge chairs; The Vic's Lounge Bar is the perfect place to hold those more "informal" get togethers. The area can comfortably hold up to 75 people although we do require a minimum of 50 people to be able to hire the room. The area does have some limitations as to when it is available to hire and depending on function bookings the Lounge Bar may be used as a thoroughfare to the upstairs function rooms. If you would like further details for the Lounge Bar please call our Functions Coordinator.

THE VIC – BAR FUNCTIONS

If you are looking for something more casual then The Vic's downstairs Main Bar or balcony area is an ideal meeting place for sundowners and get togethers. The Vic can cater for groups of any size, however exclusive use is unavailable except in the balcony area. We are unable to reserve specific areas and cannot guarantee access if the venue is at capacity. Should you wish to organise food platters we require at least 5 days notice of your selection, confirmed with the attached 'Function Confirmation Form'. We request you make contact with the manager on duty on arrival to advise of your location and to organise payment.

THE VIC - FUNCTION FOOD

The Vic offers a range of options for your function food. You are able to choose from our platter selection (for cocktail style functions) or our set menu options (for a lunch or dinner function). Attached are our menus which are a reflection of our current A la Carte Menu which changes seasonally. **Any function where alcohol is served requires the purchase of food to align with the Responsible Service of Alcohol practices of the venue. For cocktail style functions minimum catering is set at one platter per 8 people.** A moderate amount of catering would be one platter per five people and a more substantial amount of catering would be one platter per three people (this amount of food would be in lieu of a normal lunch or dinner meal).

The Vic operates under a food safety program and in the interests of patron safety all food must be consumed on premise and we cannot allow food to be taken from the venue. All catering must be purchased through The Vic; no outside food can be brought into the venue (excluding celebratory cake)

THE VIC - BEVERAGE

Due to our commitment to the Responsible Service of Alcohol, The Vic does not offer discounted rates for beverages. Attached you will find our Beverage list that includes our range of handcrafted beers, bottled beers and wines please note that we also have ever changing monthly specials. Should you require information regarding our spirits, liqueurs, or pre-mixed beverages please contact our Function Coordinator.

All drinks are charged on a consumption basis with your choice of a bar tab or the option of a cash bar for guests to purchase their own drinks.

Beverages for your function must be selected one week prior to the event. You are able to select up to three red wines, three white wines and one sparkling wine; a selection of bottled beers is already available. Functions held in the Mezzanine can also have the four tap beers. Soft drink, juice and water will also be made available. Basic spirits and pre-mixed beverages can be arranged at your request.

We are also able to organise a tea and coffee service for your guests if required. We can set up a coffee & tea station which will be in your chosen room. This is priced at \$2.50 per person.

THE VIC - MUSIC

The Vic has an in-house music system with more than 6700 songs which is updated regularly and is played throughout the venue including our function rooms. Functions held in the boardroom and Mezzanine are able to organise alternate music for their function if required. The Vic can also organise alternative entertainment including a DJ, Band or Karaoke at an added

cost. The volume of the music can be adjusted throughout the function to suit your specific needs, however on busy nights some residual noise is unavoidable.

TERMS & CONDITIONS

The Vic does not accept 'tentative' bookings due to the high demand of our function rooms. To avoid disappointment we advise that you fax or email your completed Function Confirmation Form with credit card details to The Vic as soon as possible. Once our Function Coordinator has received the form, we can fully secure your booking. **No function will be considered booked until our functions coordinator has received this form and confirmed it in writing with you.**

Confirmed Bookings

The Function Confirmation form must be signed & returned to The Vic to secure the booking date & room. A deposit is not necessary, however we do ask for your credit card details in order to secure your booking. We will only debit the credit card if the function is cancelled within 14 days of the function date or if the function is not paid for at its conclusion. **We will not debit your card for a deposit or payment of the function prior to your event.**

Menu & Beverage Selections

All arrangements must be finalised **one week prior** to the date of the function. Our function coordinator will contact you prior to this date advising what information is required. Failure to do so may result in some food/beverage options being unavailable.

Please note: due to circumstances beyond our control, prices may be subject to change.

Room Hire

Room hire fees are applicable to the use of the Mezzanine (\$300) and the Boardroom (\$200) Lounge Bar (\$200) Balcony (\$50). **Please note that we do not allow 18th birthday celebrations.**

Licensing

To comply with WA law all guests under the age of 18 years of age must be accompanied by their **own** parents or legal guardian who must stay with them for the duration of their time within The Vic. All persons attending the venue must be able to provide adequate identification or proof of age on request at any time. Current passport, Western Australian proof of age card or current Australian drivers license are the only acceptable forms of identification in Western Australia. The Vic is a Responsible Server of Alcohol provider. For this reason we reserve the right to: refuse service to intoxicated persons; refuse entry and service to underage persons and remove any persons creating a disturbance. Any guests deemed by a staff member to be intoxicated, will be asked to leave the premises. These guidelines reflect both the legal requirements and the desire of The Vic to be caring and ethical, and a leader in the Leisure and Hospitality industry.

Final Numbers

It is essential that numbers be confirmed with our functions coordinator no later than 48 hours prior to any function. **The confirmed number of guests will be the number that is catered for and this is the minimum number of guests that you will be charged for – no exceptions.**

Payment

Payment for your function will be processed and payable at the conclusion of your function. Failure to make payment will result in your credit card being debited for the full amount of your bill (as authorised by the signature on the credit card details supplied on the Function Confirmation form containing these Terms and Conditions)

Unfortunately we cannot accept individual payments. All payments must be made by close of business on the day of your function. **As of Monday March 10th 2008, The Vic will no longer be accepting cheques.**

Cancellation

A cancellation fee will apply to functions cancelled **within 21 days of the event date.** A cancellation fee, in the amount of the room hire, or \$100 if room hire is not applicable, will apply. This amount will be deducted from the credit card nominated on the confirmation form. Any cancellations made less than 7 days prior to the event; full charges for everything confirmed will be charged to the nominated card.

Damage/Personal Property

The Vic accepts no responsibility for any gifts or goods at the function, or left behind at the conclusion of a function. No responsibility is taken for the loss of clothing and other personal items left with management or staff. The client accepts responsibility for costs for any equipment, furniture, fittings or parts of the building damaged by their guests and associates. Cost of any excess cleaning or fixing of property damage will be assessed by the Venue Manager at The Vic and passed onto

the client. No nails, staples, screws, blu tac or other materials are to be attached to walls, doors or other parts of the building without prior consultation with the Venue Manager or Functions Coordinator. No responsibility will be accepted by the Vic for loss or damage of your equipment.

FUNCTION CONFIRMATION FORM

**To confirm your function, please complete and fax or email to:
(08) 9382 2977 or the.vic@alhgroup.com.au**

Company or Function Name: _____

Name of organiser in lead up to function: _____

Postal address: _____

Mobile: _____ Business Phone: _____ Email: _____

Date: _____ Time: _____ Room: _____ Number of guests: _____

Reason for Function: (Please circle) – 21st / Other Birthday / Hen's Night / Buck's Night / Meeting / Engagement Party / Other _____

Room Set up Style: (Please circle) – Cocktail / Meeting – Boardroom / Meeting – Theatre / Sit Down / Other _____

Equipment (charges apply): Projector (Boardroom only) / Screen / Whiteboard / Flipchart / Microphone / Lectern /

Extra furniture: _____

Catering required: Yes / No (Please note any function where alcohol is served a minimum requirement of food must be ordered)

Selection: _____

Bar Tab: Yes / No Limit: \$ _____ Restrictions: _____

Special requests: _____

Contact person at function (if different to above): _____ Mobile: _____

CREDIT CARD DETAILS

(No booking can be made until this section has been completed in full)

Credit card type: Amex Diners Visa MasterCard

Card number: _____ Date of expiry: _____

Signature of cardholder: _____

Cardholder Name: _____

I agree to the terms & conditions and understand that should the above function be cancelled with in 21 days of the event, a cancellation fee will be deducted from the account nominated. The number of Set Menus and/or platters confirmed 72 hours prior to the above function, is the minimum number that has to be paid for on the day.

Signature: _____ Date: _____

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** If you would like a tax invoice for your function, please either collect on the day or contact our Functions Coordinator on the next business day to get one emailed out to you

PLATTER SELECTION

Individual Canapés

(All served with accompaniments)

- Crostinis – Smoked salmon, beef & onion or harissa lamb \$3.00 each
- Sausage rolls or meat pies \$2.00 each
- Sweet chilli chicken tenders \$3.00 each
- Mini gourmet beef burgers \$2.50 each
- Satay skewers – chicken, beef or vegetable \$4.00 each
- Garlic prawn skewers \$4.00 each
- Sun dried tomato & Danish feta arancini \$1.50 each
- Fresh local oysters – Natural, Kilpatrick or Bloody Mary (Minimum 1 dozen) \$4.00 each
- Prawn & Chorizo skewers \$3.00 each
- Smoked Atlantic salmon fish cakes \$3.00 each
- Scallops wrapped in pancetta \$3.50 each
- Mini chicken & beef noodle wok boxes \$7.00 each
- Mini Thai chicken curry & rice boxes \$7.00 each
- Sushi (Minimum 9 pieces) \$4.00 each

Platters

(Platters are for 7 - 8 people for a light snack or 3 - 4 people for something more substantial)

Flat Bread Plate \$55.00

A mixture of caramelized onion, smoked mozzarella & garlic and herb & parmesan pizza breads with dipping sauces

Bread & Dips \$45.00

Lightly toasted Turkish bread with sea salt & dipping sauces

Grazing Plate \$70.00

Cold cuts, breads, olives & cheeses

Asian Platter \$45.00

Vegetarian spring rolls & samosas with sweet Thai chilli sauce

Pizza Platter \$60.00

Assorted meat & vegetarian pizza

Chicken Drumettes \$55.00

Crispy chicken nibbles & dipping sauce

Seafood Plate \$70.00

Crumbed fish goujons, skewered scallops wrapped in pancetta, Japanese crumbed prawns and sea salt & pepper crusted squid

Vegetarian Plate \$70.00

Sweet chilli & roasted corn empanada, vegetable samosas & spring rolls, spinach & cheese puffs, cucumber capsicum & feta rolls

***The Vic operates under a food safety program and in the interests of patron safety all food must be consumed on premise and we cannot allow food to be taken from the venue.*

***Any function where alcohol is served requires the purchase of food to align with the Responsible Service of Alcohol practices of the venue. For cocktail style functions minimum catering is set at one platter per 8 people.*

***Please note that these menus are not available during Nov and Dec. Please see Christmas Set Menus

SET MENU 1 - \$39.90/Person

Entrée

Char grilled herb oiled foccacia bread served with seasonal dips

Mains

Fresh chicken breast marinated in Mongolian peanut sauce with stir fried vegetables & hokkien noodles.

-OR-

Grazier's 250g rump steak served on creamy mashed potato with wilted spinach & port wine jus

-OR-

Pan Seared local gold band snapper served on a herb & garlic roasted vegetables with crisp mixed leaf salad

-OR-

Sundried tomato & olive ravioli with pumpkin, pine nuts, fetta & wilted roquette through a saffron & truffle olive oil (V)

Dessert

Citrus tartlet served with berry coulis Chantilly cream

SET MENU 2 - \$49.90/Person

Entrees

Bruschetta with a medley of mushrooms & soft goats curd (V)

-OR-

Cuttlefish Served with kaffir lime syrup, crispy fried shallots & harissa mayo

Mains

Grazier's porterhouse steak served on creamy mashed potato with fried onion rings & béarnaise sauce

-OR-

Barramundi served on a potato & chorizo salad with semi dried tomatoes and steamed seasonal vegetables

-OR-

Chicken breast Stuffed with dill cream cheese wrapped in pancetta and served on herb roasted kipler potatoes & crisp roquette

-OR-

Sundried tomato & olive ravioli with pumpkin, pine nuts, fetta & wilted roquette through a saffron & truffle olive oil (V)

Desserts

Mini pavlova with fresh cream & macerated kiwifruit

-OR-

Citrus tartlet served with berry coulis Chantilly cream

SET MENU 3 - \$59.90/Person

Starter

Char grilled herb oiled foccacia bread served with seasonal dips

Entrées

Fried Haloumi wrapped in pancetta with blistered cherry tomatoes asparagus & balsamic

-OR-

Salmon & chorizo salad with roasted peppers and Danish feta

-OR-

Bruschetta with A medley of mushrooms & soft goats curd (V)

Mains

Grazier's eye fillet steak with crispy pancetta & served on Roasted kipler potatoes with roasted field mushrooms, bok choy & port wine jus

-OR-

Grilled local barramundi served on a dill potato salad with citrus salsa & seasonal salad

-OR-

Herb marinated chicken spatchcock served on an orange & almond Lebanese cous cous with raita dressing

-OR-

Sundried tomato & olive ravioli with pumpkin, pine nuts, fetta & wilted roquette through a saffron & truffle olive oil (V)

Desserts

Blackberry & apple tarte de tan with vanilla ice cream

-OR-

Mini pavlova with fresh cream & macerated kiwifruit

BOARDROOM CATERING & EQUIPMENT HIRE

MEETINGS & WORKING LUNCHES

Coffee & Tea Station (Duration of Event)	\$3.00/person
Pastries (2)	\$6.00/person
Muffins (serves 10)	\$35.00/platter
Biscuits (serves 5)	\$20/platter
Juice	\$10.00/jug
Soft Drink	\$8.00/jug
Selection of Gourmet sandwiches (serves 5)	\$60.00/platter
Seasonal Fruit (serves 8)	\$60.00/platter

EQUIPMENT AVAILABLE TO HIRE

(Please Note: Prices may be subject to change)

Overhead Projector Screen	<i>No Charge</i>
Flipchart and paper	\$10.00
Note Pad & Pen	\$3.50/person
Data Projector - <i>in Boardroom only</i>	\$50.00
Whiteboard	\$20.00
Microphone & Spruiking box	\$10.00
Lectern	\$20.00

Please note: All functions in the Mezzanine involving speeches must have a microphone

It is highly recommended that you test all AV equipment prior to your function commencing and that you know how to use your own equipment if you intend on doing a presentation etc...

ALL DAY CONFERENCE PACKAGE

The Vic Conference Day Package is designed to take the stress out of organising your company meetings, presentations & conferences.

This special package is available to all group bookings in the Boardroom, with a **minimum of 10 guests**

PACKAGE INCLUDES:

Meeting Room – The Boardroom

Fully set with writing pads & pens
Plus
Flip chart & paper, whiteboard, projector & screen
(Water & mints all day)

Morning Tea

Coffee & tea station set in the room for your convenience, served with a selection of muffins & pastries

Lunch

The Choice of the following, served with soft drink & juice
Steak sandwich
Chicken caesar salad
Fish & chips
Vegetarian ravioli

Afternoon Tea

Coffee & tea station set in the room for your convenience, served with a selection of biscuits

COST - \$55 PER PERSON

(Includes all of the above & room hire - Additional equipment hire available on request)

HALF DAY CONFERENCE PACKAGE

The Vic Half Day Conference Package is designed to take the stress out of organising your company meetings, presentations & conferences. It is designed for a morning or afternoon meeting or workshop.

This special package is available to all group bookings in the Boardroom, with a minimum of 10 guests

PACKAGE INCLUDES:

Hire of The Boardroom

Fully set with writing pads & pens
Plus
Flip chart & paper, whiteboard, projector & screen
(Water & mints all day)

Morning Tea or Afternoon Tea

Coffee & tea station set in the room for your convenience, served with a selection of muffins & pastries

COST - \$35 PER PERSON

(Includes all of the above & room hire - Additional equipment hire available on request)

PREMIXES

<i>Smirnoff Ice Black</i>	\$11.4
<i>Smirnoff Ice Red</i>	\$11.2
Jim Beam & Cola	\$11.3
Canadian Club & Dry	\$11.3
<i>Mishka – Guava</i>	\$7.8
<i>Bacardi Breezer – Orange</i>	\$9.2
<i>Jacks Daniels & Coke</i>	\$11.3

CIDERS

5 Seeds Cider	\$7.5
Kopparberg	\$9.7
Mixed Berry, Pear, Apple	
Rekorderlig;	\$14.2
Ask about varieties	
Strongbow	
Original, Sweet, Dry, Pear	\$7.2
Monteiths Apple Cider	\$7.8

COCKTAILS

(Only Available in Main Bar and Restaurant)

Ginger & Lime Martini Vodka/Cointreau/Ginger & Lime Marmalade
Razmopolitan Vodka/Cointreau/Cranberry and Lime Juice/Raspberries
Frozen Mint Julep Makers/Sugar/Lemon juice/Mint
Americano Campari/Sweet Vermouth/Orange Bitters/Soda water
Subi Zombie Bacardi 151/Appletons Rum/Citron Vodka/Lemon & Lime Juice/Pineapple juice/Passionfruit
Rose in June Fizz Gin/Chambord/OJ/Lime juice
Naughty Cosmo Tequila/Grand Marnier/Cranberry Juice/Lime Juice
Lychee Mohito Bacardi/Paraiso/Mint/Lychees
Tahitian Kiss Bacardi/Lemon, Lime, Pineapple & Maraschino Juices
The Vic Bacardi/Lime & Orange Juice/Bitters/Ginger Beer
JT's Martini Citron Vodka/Campari/Orange Bitters/Lime Juice
Cocktails \$10 every day between 4pm – 8pm

wines and 1 sparkling. All wine is charged by the bottle unless otherwise specified.

BEER

Draught Beer & Cider:

(Not available in Boardroom)

<i>Bulmers Original</i>	\$5.2
Bulmers Pear	\$5.2
Kings Apple Cider	\$5.3
Carlton Draught	\$5.3
Carlton Dry	\$5.3
Carlton Midstrength	\$4.4
Cascade Premium Light	\$5.2
Dry Dock	\$5.2
Hahn Super Dry	\$5.9
<i>Heineken</i>	\$6.2
James Squire Golden Ale	\$6.1
<i>Little Creatures Pale Ale</i>	\$6.1
Little Creatures Pipsqueak	\$5.8
Little Creatures Rogers 3	\$5.6
Little Creatures White Rabbit	\$6.0
Millers	\$5.2
Peroni	\$6.4
Pure Blonde	\$5.7
Redback	\$6.1
<i>Stella</i>	\$6.2
Tooheys Extra Dry	\$5.9

All draught beers come in small & large sizes
The above prices are for small beers only

Bottled Beers:

Boags Premium	\$8.7
<i>Carlton Draught 4.6%</i>	\$6.5
Chang 5.0%	\$8.7
<i>Corona 4.6%</i>	\$9.2
<i>Crown Lager 4.9%</i>	\$8.1
Guinness (Can) 4.2%	\$8.5
Heineken	\$7.9
Little Creatures Pale Ale 5.2%	\$7.8
Millers 4.7%	\$9.2
<i>Peroni Nastro Azzuro 5.1%</i>	\$9.2
<i>Pure Blonde 4.6%</i>	\$7.1
<i>Sol 4.5%</i>	\$7.6
Stella Artois	\$8.7
<i>Tooheys Extra Dry 5.0%</i>	\$7.5

Light & Midstrength Bottles:

<i>Carlton Midstrength 3.5%</i>	\$6.3
<i>Cascade Premium Light 2.7%</i>	\$6.3
<i>Creatures Rogers 3.8%</i>	\$7.9

**Prices are subject to change without notice

** All items listed on this page highlighted in *red italic* are the beverages that are available in the function rooms (this excludes the Boardroom where no tap beer is available).

For the wines you may choose up to 3 red wines, 3 white

Grandin Brut NV \$8.50 \$34
France

Chandon Brut NV - \$72
Yarra Valley VIC

Veuve Clicquot n/a \$149
France

RED WINE **GLS** **BT**

WHITE WINE **GLS** **BT**

The Vic Classic White Cleanskin \$6.5 \$26
Margaret River WA

Hartley Estate Classic White \$7.4 \$34
Darling Ranges WA

Lenton Brae Sem Sauv Blanc - \$45
Margaret River WA

Cloudy Bay Sauv Blanc - \$72
Marlborough NZ

Stella Bella Sav Blanc \$9.6 \$57
Margaret River WA

Lobster Reef Sauv Blanc \$8.0 \$30
Marlborough NZ

Rosily Reserve Sem Sauv Blanc - \$43
Margaret River WA

Monkey Bay Sauv Blanc \$6.5 \$30
Marlborough NZ

Pierro Sem Sauv Blanc - \$52
Margaret River

Castle Rock Late Harvest Riesling \$8.4 \$37
Porongurup WA

Goundry Unwooded Chardonnay \$9.9 \$40
Mount Barker WA

Trentham Estate Chardonnay \$7.8 \$34
Murray River VIC

Brookland Valley V1 Chardonnay - \$46
Margaret River WA

SPARKLING WINE **GLS** **BT**

Wolf Blass Bilyara \$ 6.8 \$20.9
Nuriootpa SA

Trentham Estate Murphys \$6.2 \$29
Murray River VIC

Brown Brothers Pinot Chardonnay NV - \$45
Milawa VIC

The Vic Cab Merlot Cleanskin \$6.5 \$24
Margaret River WA

Trentham Estate Merlot \$9.4 \$42
Murray River VIC

Devils Lair Fifth Leg Blend \$7.0 \$32
Margaret River WA

Penfolds 407 Cab Sauv - \$70
Barossa Valley SA

Clairault Cabernet Sauvignon - \$46
Margaret River WA

Cape Mentelle Cab Merlot - \$59
Margaret River WA

Hartley Estate Cab Merlot \$7.8 \$34
Darling Ranges WA

Charles Melton 9 Popes - \$120
Barossa Valley WA

West Cape Howe Shiraz \$8.4 \$43
Denmark WA

Pepperjack Shiraz - \$55
Barossa SA

Capel Vale Shiraz \$9.5 \$43
Margaret River WA

Kingston Estate Pinot Verdot \$7.9 \$36
Mount Benson SA

Scuttlebutt Shiraz Cab \$7.8 \$32
Margaret River WA

Angoves Long Row Cab Sauv \$7.9 \$36
Renmark SA

ROSÉ **GLS** **BT**

Charles Melton

'Rose of Virginia' Rose
Barossa Valley SA

- **\$34**