

The Vincent

*Functions
& Events*



Celebrate in style at The Vincent

Housed in one of Melbourne's grandest historic buildings, The Vincent is home to some of the most beautiful function spaces in Albert Park.

The Vincent's five elegant function spaces are the perfect setting for your next corporate or private function.

The Vincent caters for all types of celebrations and occasions, including weddings and engagements, business meetings and presentations, product launches and private dining.

The Vincent

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 @thevincenthotel

 /thevincentalbertpark

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


Melbourne Venue Co. is proud to look after The Vincent along with 29 of Melbourne's most sought after venues for special occasions and events. Melbourne Venue Co. is part of Australian Venue Co., which represents more than 150 function spaces across Australia.

Melbourne
Venue Co.

Wine Lounge



Add a touch of glamour to your next cocktail party or corporate event in the Wine Lounge. This sophisticated space suits gatherings of up to 50 for drinks and private functions. Featuring a private cocktail bar, fireplace, plush furnishings and a private entrance, the stylish Wine Lounge is perfect for corporate drinks, networking events or parties.







SPACE NAME	SPACE TYPE						
Wine Lounge	Indoor, Semi-Private	25	50	1	1	-	-



Atrium Bar



The Atrium Bar is a contemporary space is bordered by the striking main bar and wine wall, offering an extensive selection of quality wines to compliment your dining experience. A panoramic wall projection system creates the perfect setting for themed dining, corporate lunches and high tea events.







SPACE NAME	SPACE TYPE						
Atrium Bar	Indoor, Private	50	70	-	1	Y	-



The Emerald Room



Featuring elegant fixtures and décor, The Emerald Room affords a stunning backdrop for any celebration or corporate event. Bright and spacious with full AV facilities including a BOSE sound system. The Emerald Room includes a private bar, lounge area and outdoor balcony with gorgeous city views above the rooftops of Albert Park. This sophisticated room is ideal for birthdays, wedding receptions, cocktail parties and private dinners.







SPACE NAME	SPACE TYPE						
The Emerald Room	Indoor, Private	40	110	1	-	Y	-



The Boardroom



The Boardroom is a stylish private space perfectly suited to meetings, training days, presentations, workshops and private dinners. Located on the quiet first floor, the Boardroom can accommodate 6-18 guests, and also offers a 50 inch LED screen and complimentary Wi-Fi connectivity.







SPACE NAME	SPACE TYPE						
The Boardroom	Indoor, Private	18	-	1	-	Y	-



Windsor Room



The stunning Windsor Room is a versatile space ideal for conferences, presentations, wedding receptions, private dinners and birthday celebrations. Offering high ceilings and an open concept layout, the Windsor Room can facilitate diverse set up options and accommodates up to 80 guests seated, or up to 180 guests cocktail style when used in conjunction with the adjoining Wine Lounge. Fitted with a discreet 70 inch plasma and state-of-the-art BOSE audio system, this room offers a range of professional resources including lectern, microphone and complimentary Wi-Fi.

SPACE NAME	SPACE TYPE						
Windsor Room	Indoor, Private	80	180	2	1	Y	Y



Canapé Menu

- OPTION 1: \$25 PER PERSON** Select 4 canapés (6 pieces pp)
OPTION 2: \$35 PER PERSON Select 6 canapés (8 pieces pp)
OPTION 3: \$45 PER PERSON Select 4 canapés and 2 substantial items (10 pieces pp)
OPTION 4: \$49 PER PERSON Select 5 canapés and 2 substantial items (11 pieces pp)
OPTION 5: \$59 PER PERSON Select 7 canapés and 3 substantial items (13 pieces pp)

COLD CANAPÉS

- Freshly shucked oysters with natural dressing (gf)
- Housemade dips with Turkish bread (v)
- Vegetarian sushi rolls with soy sauce (v, gf)
- Rare roast beef with capers & horseradish mayo on croutons
- Vegetable frittata (v)
- Tomato & bocconcini bruschetta

HOT CANAPÉS

- Prawn gyoza with chilli soy
- Moroccan lamb skewers with mint yoghurt
- Vegetarian arancini and goat's curd (v)
- Spinach and ricotta croquettes (v)
- Corn fritters with chilli jam (v)
- Crumbed chicken tenderloins with aioli
- Vegetable curry samosas with raita (v)
- Vegetable spring rolls with sweet chilli sauce (v)
- Salt and pepper calamari with parmesan aioli (gf)
- Buttermilk chicken drumettes

SUBSTANTIAL ITEMS

- Mini cheeseburger, aioli, brioche bun
- Housemade sausage roll, tomato relish
- Beer battered fish and chips, tartare
- Pulled pork and pineapple sliders
- Mini pepper beef pies

SWEET CANAPÉS

- Peanut butter fudge (gf)
- Lemon meringue tart
- Chocolate brownie
- Strawberry tartlets

Menu is subject to seasonal change. Please advise of any dietary requirements.

Set Menu

2 COURSES \$60 PER HEAD

3 COURSES \$70 PER HEAD

Our set menu is designed to be served 'family style' shared in the centre of the table to evoke conversation and offer more choices for all of your guests. For each course, we ask that you select your preference of three dishes from the options below.

ENTRÉE

Choose 3 of the following:

Beef Capaccio, quail egg, capers, gherkin salsa, rocket & parmesan. (GF)

BBQ octopus, torched riddicio, shaved fennel, pomegranate with balsamic reduction & olive oil (GF)

Tuna tataki - miso mayo, pickled diikon & crispy enoki mushroom (GF)

Quinoa salad, asparagus, rocket, feta, tomato, apple (GF) (V)

MAINS

Choose 3 of the following:

Veal saltimbocca, mash, grilled broccoli, sage and burnt butter sauce.

Pan-fried ocean trout, potato & spanner crab smash, slow roasted tomatoes, balsamic glaze (GF)

Pumpkin risotto, sage, pinenuts & parmesan crisp (GF, V)

Pan-fried Chicken Breast, prosciutto wrapped asparagus, potato fondant & Jus Gras (GF)

DESSERT

Choose 3 of the following:

Apple donut, caramel ice cream, caramel sauce & praline crumble.

Crème brûlée & vanilla bean ice cream

White chocolate tart with fresh berries

Cheese board quince jelly, apple & crackers.

Individually plated menus served in the traditional style are available for an additional \$5 dollars per person, per course.

Menu is subject to seasonal change. Please advise of any dietary requirements.

Corporate Packages

PREMIUM PACKAGE

\$60 PER HEAD

ON ARRIVAL

Coffee, a selection of teas, mineral water and juice

MORNING TEA

Assorted muffins, coffee, a selection of teas, mineral water and juice

LUNCH

Assorted sandwiches and baguettes
Fresh seasonal fruit platter

AFTERNOON TEA

Freshly baked scones with jam and cream
Coffee, a selection of teas,

MINERAL WATER AND JUICE

MORNING OR AFTERNOON TEA

\$30 PER HEAD

Assorted muffins OR freshly baked scones with jam and cream

Fresh fruit bowl

Coffee, a selection of teas, mineral water and juice

EXECUTIVE PACKAGE

\$70 PER HEAD

ON ARRIVAL

Coffee, a selection of teas, mineral water and juice

MORNING TEA

Assorted muffins, coffee, a selection of teas, mineral water and juice

LUNCH

Select a main course from our à la carte menu. Fresh seasonal fruit platter

AFTERNOON TEA

Freshly baked scones with jam and cream
Coffee, a selection of teas, mineral water and juice

LUNCH

\$40 PER HEAD

Assorted sandwiches and baguettes
Fresh seasonal fruit platter

Coffee, a selection of teas, mineral water and juice

Menu is subject to seasonal change. Please advise of any dietary requirements.

High Tea Package

\$45 PER HEAD

RIBBON SANDWICHES

Cucumber

Smoked salmon & caper

Egg mayonnaise

Ham & Dijon mustard

Assortment of pastries and cakes

Scones with jam & Chantilly cream

Tea & coffee



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Mad Hatter's Afternoon Delight

Venture down the rabbit hole with a whimsical high tea party at The Vincent. Hosted in The Windsor Room, our Mad Hatter's Afternoon Delight is perfect for hens parties, birthday celebrations and engagement parties.

\$85 PER HEAD

ADD COCKTAIL ON ARRIVAL FOR \$10PP

MIN: 15 GUESTS

MAX: 50 GUESTS

AVAILABILITY: 12PM-2PM EVERY DAY

FOOD & BEVERAGES

Selection of sweet and savoury delights

Selection of tea drop teas

2 hour beverage package (wine, beer & soft drink)

Dietaries can be catered for with 7 days notice.

DECOR

The Windsor Room will be decorated with floral arrangements along the centre of the table, a green hedge-style photo wall and personalised menus will be provided.

SERVICES

A private waiter is included in this package.

No room hire fee.



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Beverage Options

BAR TAB ON CONSUMPTION

A bar tab can be set at the beginning of your function with a specified limit or amount in mind that you feel comfortable with spending. This can be reviewed as your function progresses and increased if need be.

However, we will always ensure you are in control of the amount throughout the event. At any point you are welcome to turn the bar into a cash bar so your guests can purchase their own drinks.

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.

COCKTAILS

Treat your guests to a bespoke cocktail on arrival for an additional \$12 per person. Minimum order of 40.

SPIRITS

Add our spirit package to a beverage package of your choice for an additional \$20 dollars per person.

SPIRIT PACKAGE INCLUDES

Vodka

Gin

Bourbon

Whisky

Rum

Beverage Packages

Beverage packages start from a minimum duration of 2 hours and require a minimum of 30 guests.

DURATION	PREMIUM	DELUXE
2 hours	44pp	56pp
3 hours	54pp	66pp
4 hours	64pp	76pp
5 hours	74pp	86pp

PREMIUM PACKAGE

1 sparkling, 2 white, 2 red, all tap beer and cider and all soft drink and juice.

SPARKLING

Arrowhead Block Sparkling – SE Aus

WHITE

Mr Fox Pinot Grigio – King Valley, Vic
Arrowhead Block Sauvignon Blanc – SE Aus
Guilty By Association Chardonnay – Adelaide Hills, SA

RED

Take It To The Grave Pinot Noir – SE Aus
Arrowhead Block Cabernet Shiraz – SE Aus
Drake Shiraz – Heathcote, Vic

TAP BEER AND CIDER

James Squire 150 Lashes Pale Ale
Furphy Refreshing Ale
Hahn Super Dry
Pipsqueak Apple Cider

BOTTLED BEER

Boags Light

DELUXE PACKAGE

1 sparkling, 3 white, 1 rosé, 3 red, 3 bottled beers, tap beer & cider and all soft drink and juice

SPARKLING

Chandon NV Sparkling – Yarra Valley, Vic

WHITE

Kindred Spirits Sauvignon Blanc – Marlborough, NZ
Summer Poppy Pinot Gris – Marlborough, NZ
Guilty By Association Chardonnay – Adelaide Hills, SA
La Linda Riesling – Clare Valley, SA

ROSÉ

Not Your Grandmas Rose – Barossa Valley, SA

RED

Drake Shiraz – Heathcote, Vic
Mawsons Cab Sav – limestone coast, SA
Take it to the grave P/N – SE Aus
Red bank Merlot – King Valley, Vic

TAP BEER AND CIDER

James Squire 150 Lashes Pale Ale
Furphy Refreshing Ale
Hahn Super Dry
Pipsqueak Apple Cider

BOTTLED BEER

Boags Light
Peroni Leggera
Corona
Asahi

Hawthorn Bottled Beers -
Pilsner, Pale Ale,
Golden Ale,
Amber Ale, IPA,
New World Lager