





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!

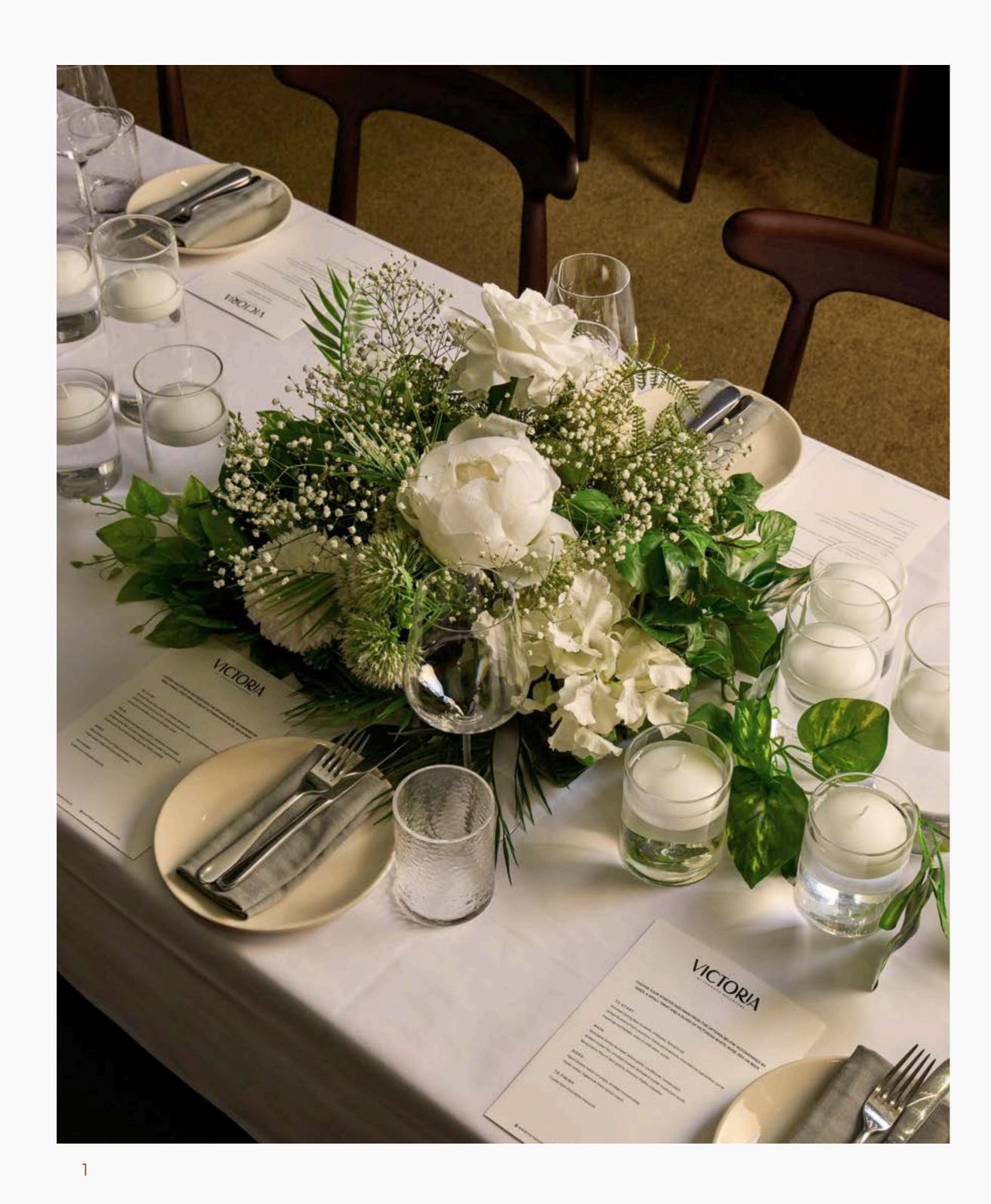
Overlooking the Yarra River amongst our luscious greenery surrounds our stunning venue will be sure to impress your guests on your special day.

Our experienced events team specialise in intimate elopements, micro weddings and boutique weddings.

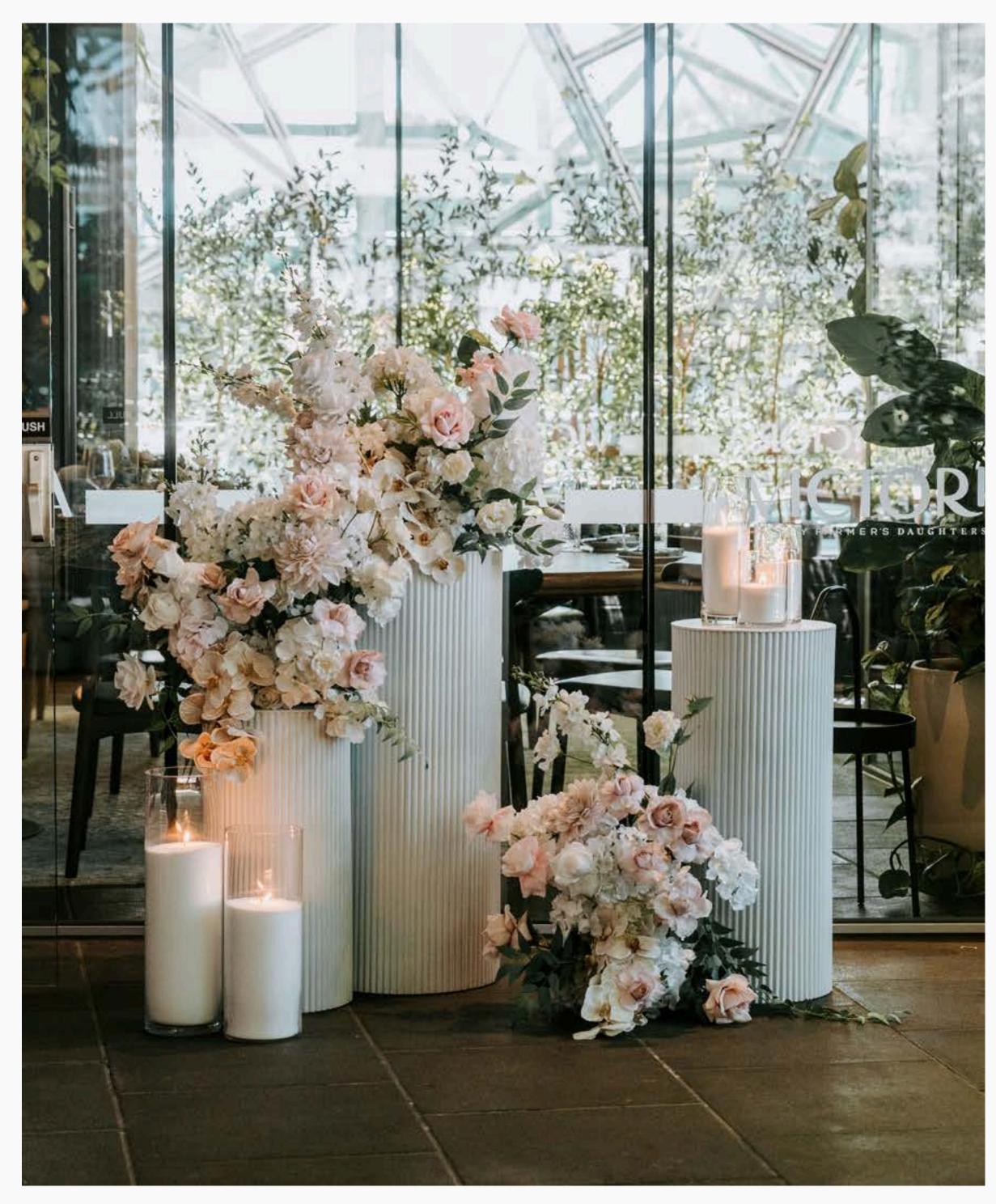
We have tailored all inclusive packages which we have created along side our preferred suppliers to make your wedding day as convenient and stress free as possible.

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







CEREMONY AND RECEPTION SPACES



MAIN DINING ROOM





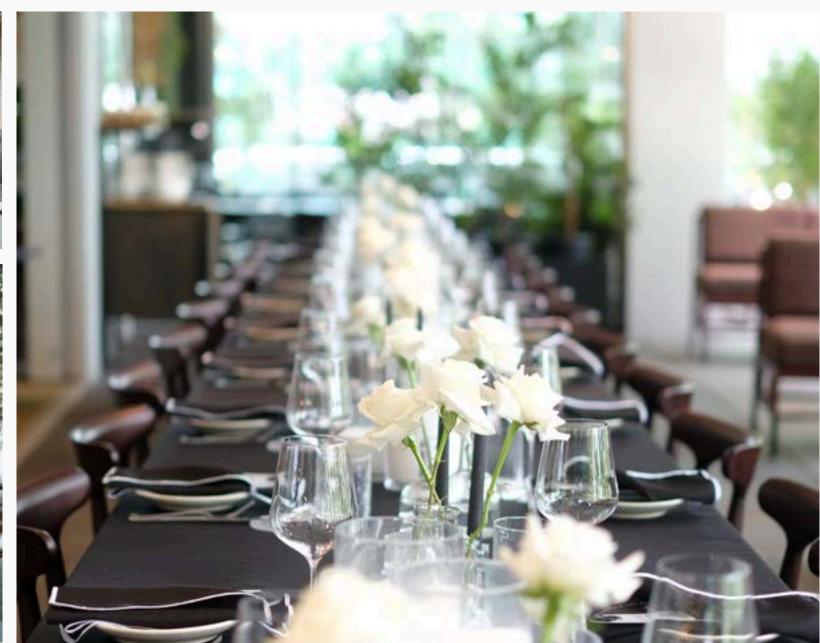


Our Main Dining Room is the beating heart of Victoria. The versatility of the open space and floor to ceiling glass windows allow even the smallest of weddings to feel grand.

Capacity
Seated 80
Cocktail 150

THE TERRACE



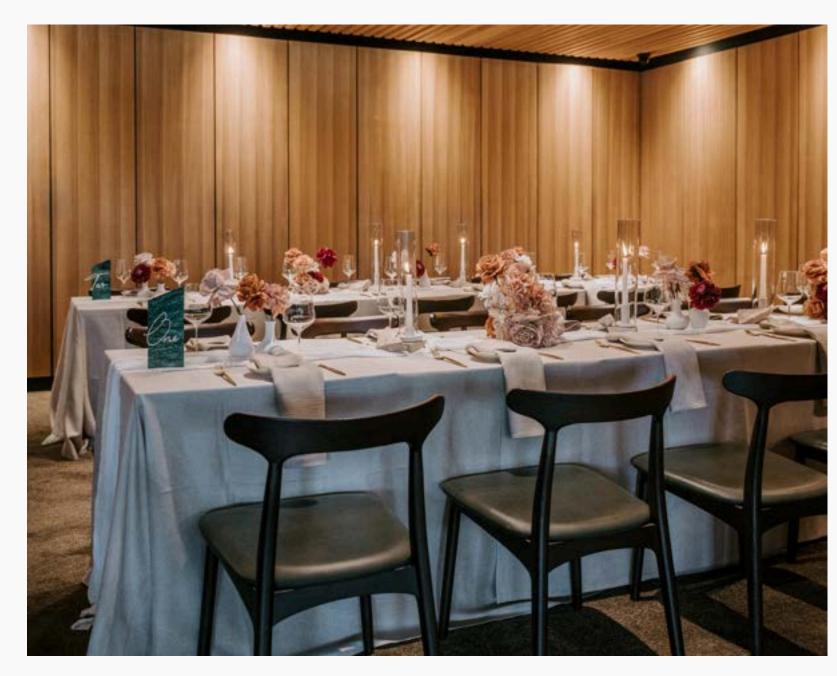


The all-weather Terrace overlooking the beautiful Yarra River is an ideal space to host either your ceremony or reception. Intertwined amongst endless greenery this is Victoria's hidden gem.

Capacity
Seated 52
Cocktail 150



PRIVATE DINING ROOM







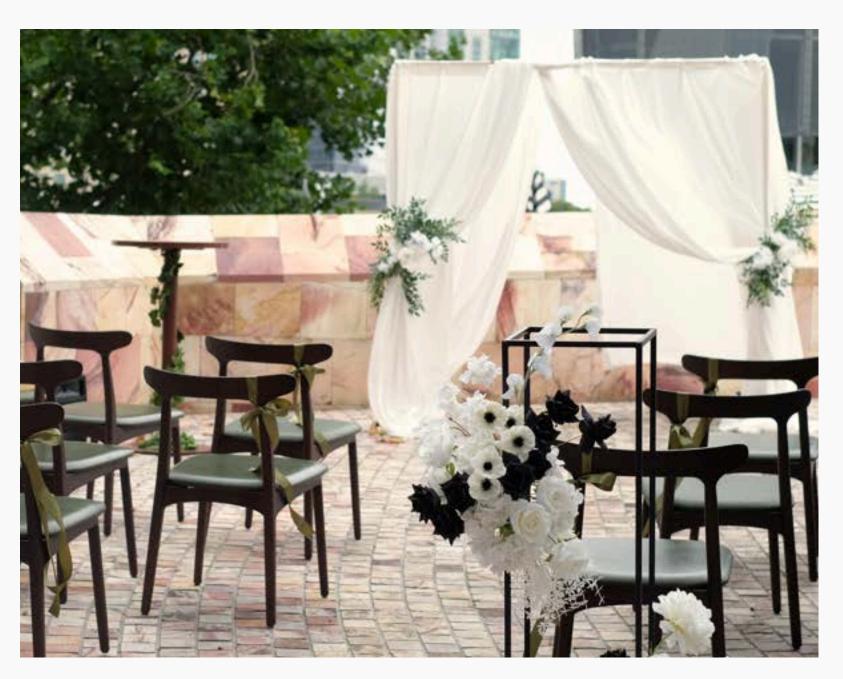
The Private Dining Room features an adjoining Chef's Table, catering to the most unique and interactive experiences. Removed from the Main Dining Room but not completely separated, this space can be closed for complete privacy, or partially to retain views of our open plan kitchen.

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.

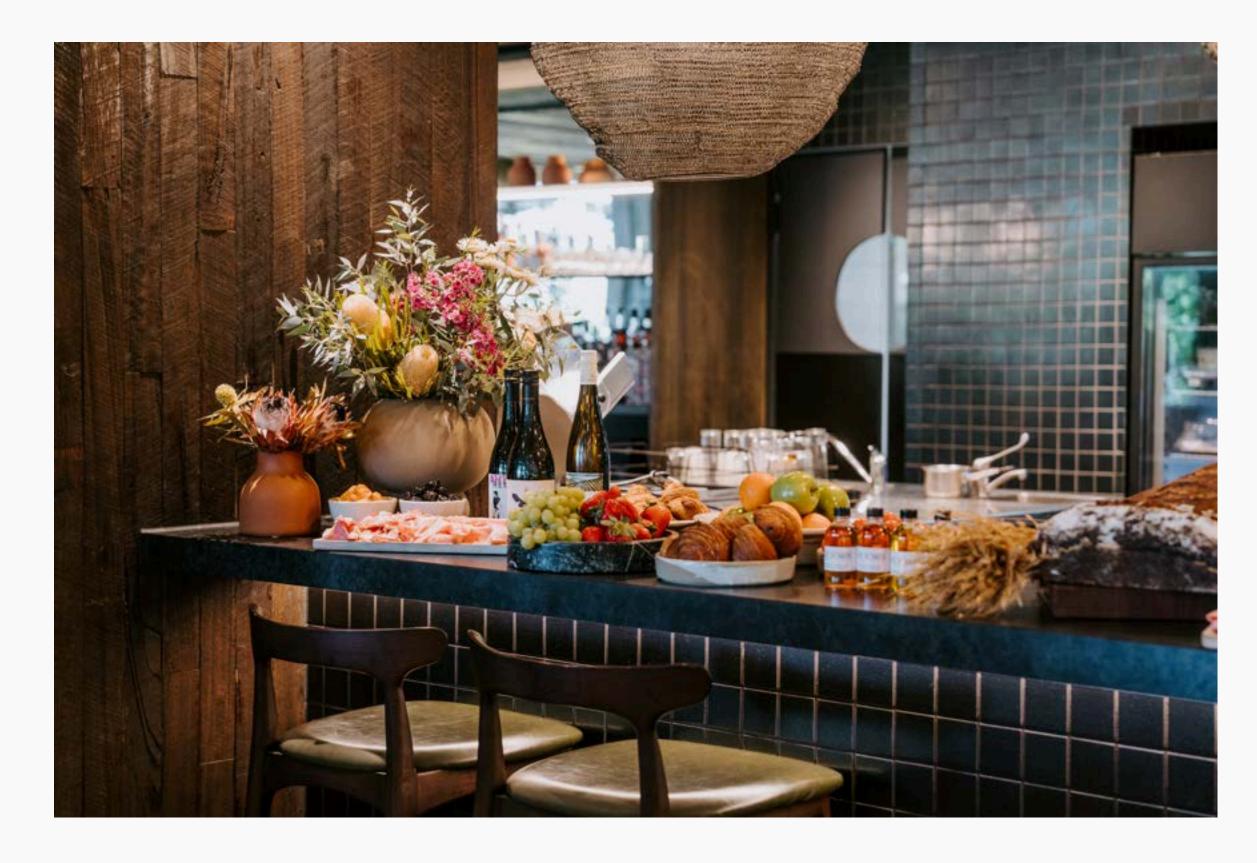
*Please note all ceremonies on site incur a \$1,500 on premise fee

Capacity

Seated 30

Cocktail 100







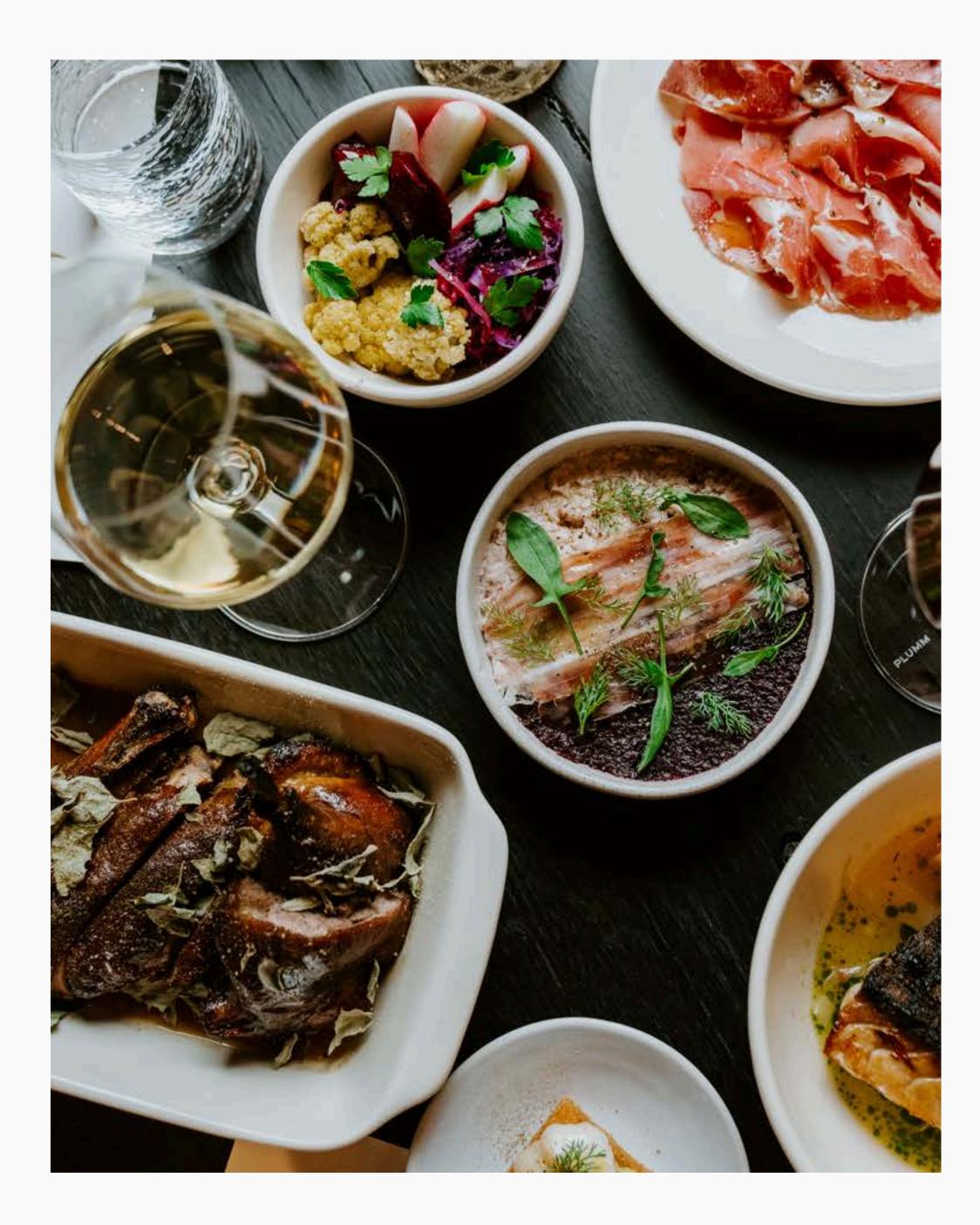
Victoria is available for exclusive hire for larger weddings. Our beautiful riverside venue is a flexible event space with the look and feel of an intimate restaurant and bar, making us the perfect location for your wedding.

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

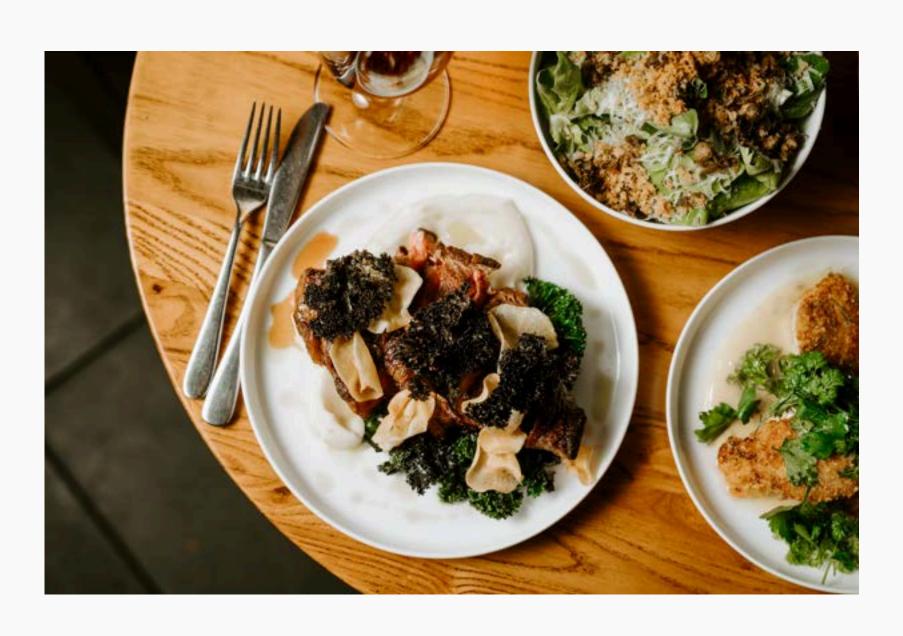
Plated Dessert:

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 entreé \$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

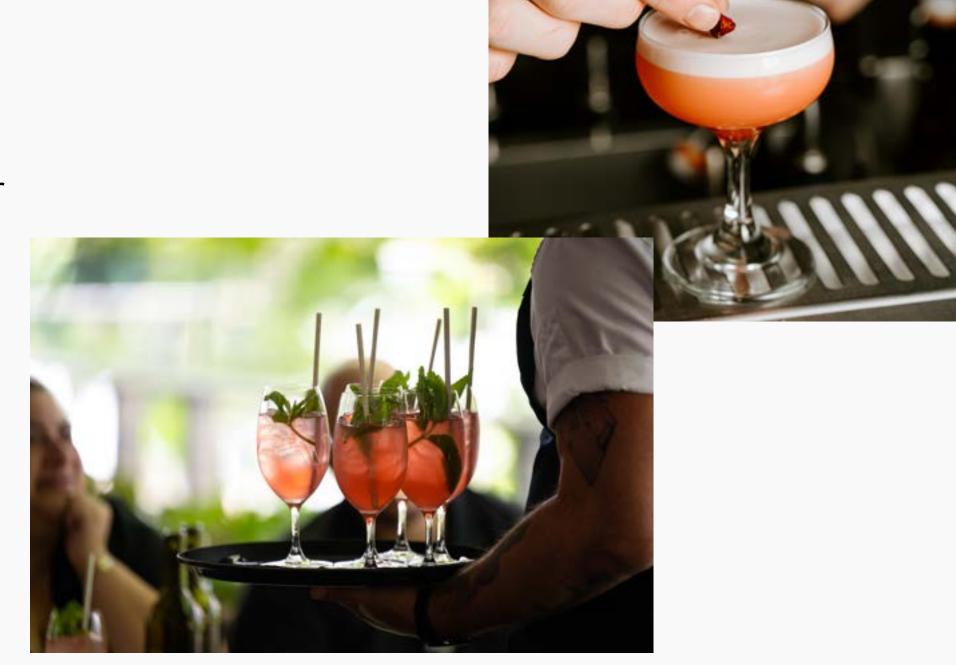
Yarra Spritz - Aether Vodka, Marionette bitter curaçao, limoncello, lemon, soda Mimosa - Pizzini 'Il Soffio' Prosecco, orange juice Old Fashioned - Staward Whisky, sugar cube, Angostura bitters, orange peel Yuzu Bliss - Four Pillars Yuzu Gin, Maidenii Dry, Pennyweight Fino Aussie Negroni - Melbourne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

Fed Square Car Park - Russell St Ext, Melbourne Flinders Gate Car Park - 172/192 Flinders St, Melbourne





