



HOTEL VICTOR

VICTOR HARBOR, SA

Functions Pack



SPACES



The Sand Bar

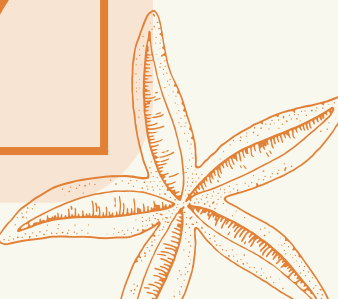
Function Room

Perched right on the beautiful Victor Harbor foreshore, The Sand Bar is Hotel Victor's premier, newly revitalized function space. Combining panoramic ocean views over Encounter Bay with modern amenities, the room is designed to seamlessly transition from a sun-drenched daytime venue to an atmospheric evening setting. Perfect from corporate to first birthday parties; enquire pricing for decorations, sourced, and styled without the stress!



Number of people | Buffet Style 150 | Cocktail Style 250

ROOM HIRE	PRIVATE BAR & AMENITIES	PRIVATE AUDIO	MICROPHONE	TV WITH HDMI
MON-THUR 200 FRI-SUN 250	✓	✓	✓	✓



SPACES



Alfresco

Private Bistro

Situated with beautiful views of Encounter Bay and Granite Island, the Alfresco area is designed for everything from casual morning coffees to vibrant afternoon sessions and open-air dinners. It serves as a natural extension of the main bistro and bar, giving guests the option to dine in the fresh sea breeze. Enquire pricing for decorations, sourced, and styled without the stress!



Number of people | Assorted Seating 50 | Cocktail Style 80

ROOM HIRE	PRIVATE BAR & AMENITIES	PRIVATE AUDIO	MICROPHONE	TV WITH HDMI
				
MON-THUR 100 FRI-SUN 150				

DRINKS PACKAGE

The Causeway

Hahn SuperDry, Coopers Pale Ale, Great Northern 3.5, Hills Apple Cider, bottled light beer, Stonyfell Sauvignon Blanc, Stonyfell Shiraz & Stonyfell Brut Cuvée.

3HR - \$40PP | 4HR - \$48PP

Granite Island

Hahn SuperDry, Coopers Pale Ale, Great Northern 3.5, Hills Apple Cider, bottled light beer, Ciao Bella Prosecco, Brown Brothers Moscato, Chapel Hill Chardonnay, Running with Bulls Tempranillo & Chapel Hill MV Shiraz.

3HR - \$48PP | 4HR - \$58PP

The Bluff

Hahn SuperDry, Coopers Pale Ale, Great Northern 3.5, Hills Apple Cider, bottled light beer, Bird in Hand Pinot Rosé, The Lane Pinot Gris, Shaw + Smith Sauvignon Blanc, Chapel Hill MV Shiraz, Nepenthe Pinot Noir & Vasse Felix Filius Cabernet Sauvignon.

3HR - \$58PP | 4HR - \$68PP

*Victor Signature Upgrade

Add selected cocktails to any drinks package. Choose two from: Brad's Honey Espresso Martini, Aperol Spritz, El Jimador Margarita, Cosmo, or Peach on The Beach.

Additional \$18PP for 3HR | \$24PP for 4HR

Beverage

Options

Bar Tab

Completely complimentary for your guests. You select which drinks are included (e.g., standard beers, house wines, soft drinks) and set a dollar limit. Once the tab limit is reached, the bar can either automatically transition to a Cash Bar, or you can choose to top it up.

Subsidised

You agree to pay a set portion of each drink price (e.g., \$4 or 50% off every drink), and the guest pays the remaining balance directly to the bartender. Best for: Social clubs, casual corporate gatherings, or large parties where you want to provide a generous perk without funding a completely free bar.

Cash Bar

Hotel Victor's bartenders charge guests individually for each order. Best for low-budget events, casual community meetups, or large-scale public functions held in spaces like the Alfresco or Sand Bar.



FUNCTION *Menus*

FORMAL MENU

Sand Bar Exclusive

Starter

Bread Roll

Garlic Bread (GFO)

Entree

Pumpkin Aranchini
Sugo & Truffle Mayo

Panko Crumbed Prawns
Tartare, rocket and lime aioli

Mains

Scotch Fillet
Roast potatoes, red-wine jus & vine roasted tomatoes

Lamb Shanks
Peas, mash potatoes, and chimichurri dressing

Salmon Fillet
Sweet potato puree, roast potatoes, lemon prosciutto wrapped asparagus, with hollandaise

Lamb Cutlets
Mash potatoes, corn ribs, steamed greens, and peas

Desserts

Sticky Date
Ice-cream and Fresh Berries

Lava Cake
Whipped-cream and Berries Compote

Prosecco Jelly
Fresh berries, chocolate sauce, with edible flower

REDUCED MENU

Preorder Required

Entree

Cheese and Bacon Aranchini
Garlic aioli & Rocket

Chicken Parm Spring Rolls

Mains

Fish & Chips (GFO)
Chips, salad, tartare sauce & lemon

Salt & Pepper Squid
Chips, salad, tartare sauce & lemon

200g Chicken Schnitzel or 200g Beef Schnitzel
Parmesan crumbed, chips, garden salad & lemon

Hotel Victor Burger
Angus beef patty, lettuce, tomato, cheese, westmont pickles, mustard, burger sauce, chips

200g Eggplant Schnitzel (V)
Parmesan crumbed, chips, garden salad & lemon

Haloumi & Mushroom Burger (V)
Grilled haloumi, swiss mushroom, smashed avocado, cos lettuce, chilli jam, hash-brown, milk bun

Desserts

Sticky Date
Ice-cream and Berries

Lava Cake
Whipped-cream and Berries Compote

FORMAL MENU

TWO COURSE - \$65pp

Either: Set entree, 2 Alt Drop Mains or 2 Alt Drop Mains, Set Desserts.

THREE COURSE - \$70pp

Set entree, 2 Alt Drop Mains, Set Dessert.

REDUCED MENU

ONE COURSE - \$26pp

Choice of 4, or +1 Vegetarian option.

TWO COURSES - \$38pp

Choice of 4 mains, or +1 Vegetarian option, and choice of 2 entrees or desserts.

SENIORS MENU

Preorder Required

Mains

Fish & Chips (GFO)
Chips, salad, tartare sauce & lemon

200g Chicken Schnitzel
Parmesan crumbed, chips, garden salad & lemon

200g Beef Schnitzel
Parmesan crumbed, chips, garden salad & lemon

Salt & Pepper Squid
Chips, salad, tartare sauce & lemon

200g Eggplant Schnitzel (V)
Parmesan crumbed, chips, garden salad & lemon

Caesar Salad (GFO)
Cos lettuce, streaky bacon, croutons, jammy egg, parmesan cheese

ONE COURSE - \$20pp

COCKTAIL *Platters*

COCKTAIL STYLE PLATTERS

Guac & Chips Freshchilli, coriander, tomato salsa, corn chips (GR)	\$30
Chickpea Hummus crackers and fresh vegetable sticks (GRO)	\$35
Antipasto Salami, olives, cheese, crackers, tomato relish	\$42
Pies (16x) Angus beef cocktail pies W/ tomato relish	\$40
Sausage Rolls (16x) Cocktail sausage rolls W/ tomato relish	\$38
Aranchini Balls (16x) Tomatorelish (V)	\$40
Karaage Chicken Bites (32x) Garlic aioli	\$42
Chicken Skewers (16x) Sweet soy, green onions	\$42
Fruit Platter Assorted seasonal fruits (V)	\$45
Sandwich Platter (10x) Assorted sandwiches cut into triangles	\$42
Assorted Mini Danish (16x) Served warm	\$42

MORNING & AFTERNOON PLATTERS

Quiches (2 piece)	\$6
Mini Cheese Croissants (2 piece)	\$7
Muffin (1 serve)	\$6
Cafe of The Day (1 Serve)	\$6
Tea/Coffee Station	\$6pp
Cake Slices (enquire for flavours)	\$6pp

FREQUENTLY ASKED

Questions



Can I bring my own decorations?

Yes, of course! We love seeing you put your personal touch on the space.

- Setup Time: You are given full access to your booked space two hours prior to the official start time of your event to set up and decorate.
- Need Extra Time? If you have an elaborate setup or just want a bit of extra breathing room, just ask! We are happy to oblige—nothing is too hard, and we want your setup to be as stress-free as possible.

Can I book my hens/bucks party?

Yes, you can absolutely celebrate your hens or bucks night with us! No outside adult entertainment is permitted to come into the venue. If you are unsure whether your planned entertainment fits this guideline, please run it by our events coordinator during your booking process.

What time can I have the area until?

The Alfresco

Morning Session: 8:00 AM – 11:00 AM

Afternoon Session: 12:00 PM – 4:00 PM

Evening Session: 4:00 PM - 11:00 PM

The Sand Bar

Available Hours: 8:00 AM – 12:00 AM (Midnight)

- Bar Service: The bar closes strictly at 11:45 PM.
- Event Conclusion: In accordance with our licensing, all music must stop and guests must vacate the room by 12:00 AM.



TERMS & CONDITIONS

Tentative Bookings

Hotel Victor can hold a tentative booking for a maximum period of seven (7) days from your initial inquiry. To secure the date and space exclusively, a room hire fee/deposit must be paid before the 7-day period expires. Full payment for all expected food, beverages, and standard charges is required 7 days prior to the commencement of your function.

Cancellations

If you need to cancel your event, a minimum of 30 days' notice prior to the scheduled event date is required. Any cancellation made will result in the automatic forfeiture of your booking deposit. Cancellations made with fewer than 30 days' notice may incur additional charges depending on the scale of the event and any special preparations already undertaken by the venue.

Catering

All catering choices, final guest numbers, dietary requirements, and special requests must be finalized 14 days prior to the event. The final number of guests confirmed at the 14-day mark represents the minimum catering charge on your final account, regardless of actual attendance on the day. No external food or beverage catering is permitted on the premises. The only exception is a celebratory cake (e.g., birthday or wedding cake).

Liability

The event organizer is held financially responsible for any damage, breakage, or theft sustained to Hotel Victor's property by the organizer, their contractors, or their guests before, during, or after the function. Hotel Victor does not accept responsibility or liability for the damage or loss of any goods, equipment, gifts, or personal belongings brought into the venue.

Security

Depending on the size of your event, extra security may be needed to ensure your function runs safely. An additional cost may be incurred.



HOTEL VICTOR

VICTOR HARBOR, SA

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