

FUNCTIONS





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.



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.

FUNCTION SPACES



ATRIUM BAR

The Atrium Bar is a contemporary space that is bordered by the striking main bar, 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.



EMERALD ROOM

Featuring elegant fixtures and decor, 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 views above the rooftops of Albert Park. This sophisticated room is ideal for birthdays, wedding receptions, cocktail parties and private dinners.



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 16 guests, and also offers a 50 inch LED screen and complimentary Wi-Fi connectivity.



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 140 guests cocktail style when used in conjunction with the adjoining Wine Lounge. Fitted with a discreet 70 inch plasma and BOSE audio system, this room offers a range of professional resources including microphone and complimentary Wi-Fi.

30 PIECES PER PLATTER

LIGHT CANAPÉS

- House made dips served with Turkish bread (v)
- Mediterranean vegetable frittata (v, gf)
- Bruschetta (v)
- Arancini & goat's curd served with aioli (v)
- Spring rolls with sweet chilli sauce (v)
- Curry samosas with raita (v)
- Salt & pepper calamari with parmesan aioli (gf)
- Mixed sushi with soy sauce (v) *minimum order 2 platters

SUBSTANTIAL CANAPÉS

- Prawn gyoza with chilli soy
- Mac n' cheese croquettes (V)
- Crumbed chicken tenderloins, aioli
- Margherita pizza (V)
- Mini pepper beef pies
- House made sausage roll, tomato relish
- Mini cheeseburger, aioli, brioche bun
- Beer battered fish & chips, tartare
- Pulled pork & pineapple sliders
- Moroccan lamb skewers with mint yoghurt
- Grilled chicken skewers (gf)

SWEET CANAPÉS

- Fruit skewers
- Lemon meringue tart
- Chocolate brownie
- Strawberry tartlets

GRAZING STATIONS

CHEESE & CHARCUTERIE STATION (MIN 15 GUESTS)

Selection of Australian and European cheeses, quince paste, cured meats, crackers, olives, Turkish bread and marinated vegetables

\$20pp

DESSERT STATION (MIN 15 GUESTS)

Selection of mini desserts: Pavlova, apple donuts, lemon curd tarts, chocolate brownie, assorted petit fours

\$20pp

2 COURSES \$60pp

3 COURSES \$70pp

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:

Ploughman's board with pickled vegetables, blue cheese, olives, prosciutto, hummus & bread

Tuna tataki with miso mayo, pickled daikon & crispy enoki mushroom (GF)

Caramelised onion & grilled portobello mushroom bruschetta, feta, spring onion, balsamic glaze (V)

Beetroot, rocket & goat's cheese salad (V)

MAINS

CHOOSE 3 OF THE FOLLOWING:

300g Porterhouse with potato puree and char-grilled asparagus (cgf)

Pesto gnocchi with sautéed mushrooms, onions & pine nuts (v)

Salmon wellington, steamed cauliflower & asparagus, beurre blanc & roe

Braised beef cheek, truffle mash & Dutch carrots

DESSERT

CHOOSE 3 OF THE FOLLOWING:

Apple donut with vanilla ice cream, caramel sauce & praline crumble

Coconut & lavender panna cotta with lemon shortbread crumble & citrus sorbet

Assorted macaroons

Cheese board quince jelly, apple & crackers

UPGRADE

Add 3 canapés on arrival for \$12pp

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.



PREMIUM PACKAGE

\$60pp

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

EXECUTIVE PACKAGE

\$70pp

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 a 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

MORNING OR AFTERNOON TEA

\$30pp

Assorted muffins OR freshly baked scones with jam and cream

Fresh fruit bowl

Coffee, a selection of teas, mineral water and juice

LUNCH

\$40pp

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.



BREAKFAST PACKAGES

SHARED BREAKFAST

\$30pp | 4 items

\$45pp | 6 items

Mixed berry yoghurt and toasted muesli
Baby fruit pots with mint and honey syrup
Mini croissants
Mini Danish pastries
Banana bread with cream cheese frosting
Bacon and egg roll
Ham and cheese croissant
Seasonal fruit

PLATED BREAKFAST

\$30pp | 1 plated option

\$45pp | 1 plated option with seasonal fruits and pastries

Brioche French toast with maple syrup and berry compote
Feta & smashed avocado on sourdough with poached egg
Scrambled egg, maple bacon, roast tomato and sautéed mushroom on sourdough
Mixed berry yogurt, toasted muesli and seasonal fruit

BEVERAGE PACKAGES

STANDARD PACKAGE

2 Hours \$39pp

3 Hours \$49pp

4 Hours \$59pp

WINE

Edge of the World NV Sparkling, SE Aus

Edge of the World Sauvignon Blanc, SE Aus

Edge of the World Rose, SE Aus

Edge of the World Cabernet Shiraz, SE Aus

TAP BEER AND CIDER

James Squire 150 Lashes Pale Ale

Furphy Refreshing Ale

Hahn Super Dry

5 Seeds Apple Cider

NON-ALCOHOLIC

Soft Drink and Juice

PREMIUM PACKAGE

2 Hours \$49pp

3 Hours \$59pp

4 Hours \$69pp

WINE

Edge of the World NV, SE Aus

Mr Fox Pinot Grigio, King Valley, Vic

Edge of the World 2018 Sauvignon Blanc,
SE Aus

Guilty By Association Chardonnay,
Adelaide Hills

Edge of the World 2018 Rose, SE Aus

Association Pinot Noir, Adelaide Hills

Edge of the World 2018 Cabernet Shiraz,
SE Aus

Drake Shiraz, Heathcote, Vic

TAP BEER AND CIDER

James Squire 150 Lashes Pale Ale

Hahn Super Dry

5 Seeds Apple Cider

BOTTLED BEER

Boags Light

NON-ALCOHOLIC

Soft Drink and Juice

DELUXE PACKAGE

2 Hours \$59pp

3 Hours \$69pp

4 Hours \$79pp

WINE

Chandon NV Sparkling - Yarra Valley, Vic

Kindred Spirits Sauvignon Blanc,
Marlborough, NZ

Summer Poppy Pinot Gris, Marlborough, NZ

Guilty By Association Chardonnay,
Adelaide Hills, SA

Linda Riesling, Clare Valley, SA

Not Your Grandmas Rose,
Barossa Valley, SA

Drake Shiraz, Heathcote, Vic

Mawsons Cab Sav, Limestone Coast, SA

Guilty by Association Pinot Noir,
Adelaide Hills, SA

Red Bank Merlot, King Valley, Vic

TAP BEER AND CIDER

James Squire 150 Lashes Pale Ale

Furphy Refreshing Ale

Hahn Super Dry

5 Seeds Apple Cider

BOTTLED BEER

Boags Light

Peroni Leggera

Corona

Asahi

Hawthorn Range

NON-ALCOHOLIC

Soft Drink and Juice



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 \$10pp per hour.

SPIRIT PACKAGE INCLUDES:

Vodka
Gin
Bourbon
Whisky
Rum

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.



THE VINCENT

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