



VICTORIA STATION  
STEAKHOUSE  
FUNCTIONS



Traditional charm meets contemporary dining at Victoria Station, where succulent steaks and perfectly cooked seafood are our specialty.

Our private dining area, The Victorian Room, has seating for up to 22 people in a comfortable and secluded setting.

Ideal for private functions, celebrations and corporate dinners, you can immerse yourself in the warm oak finishes of The Victorian Room as you sample a full bodied red from our extensive wine list, and indulge in a range of inviting dishes and desserts.

Our set menus have been specially designed to showcase the very best of Victoria Station's superb cuisine and make your choice of menu as simple as possible.

Beverages can be purchased on a consumption basis, or we can arrange a beverage package to suit your requirements.

The Victorian Room is available seven days a week for dinner only.

A venue hire of \$220 is applicable and a \$250 deposit is required to secure your reservation.





VICTORIA STATION  
STEAKHOUSE

Whatever your function requirements, The Victorian Room at Victoria Station is sure to impress your guests with fabulous food, rich wines and elegant wooden finishes.

Capacity

Minimum: 15

Maximum: 22

Venue Hire

\$220

Deposit

\$250

Operating Hours

Seven days a week

Sunday to Thursday: 6pm to 10:30pm

Friday and Saturday: 6pm to 11pm

Payment Options

Cash and/or Credit Card





VICTORIA STATION  
STEAKHOUSE

SET DINNER MENU - \$66 PER PERSON

Fresh baked sourdough bread, Jingilli evoo, balsamic vinegar

ENTREE

Freshly made soup of the day

or

Caesar salad, bacon & shaved Parmesan, garlic croutons

or

Marinated crisp beef strips with citrus dressed mesculin leaves

MAIN

MSA Sirloin Steak, red wine jus & Pont Neuf Potatoes

or

Barramundi fillet, spinach cannellini bean salad with roast tomato dressing

or

Tuscan Chicken Kiev, semi-dried tomato filling, caaponata

DESSERT

Sticky date pudding, walnut caramelised ice cream

All prices are inclusive of GST. All menus are subject to change  
\*Please note: dishes on this menu may contain substances which could have implications for individuals with food related health conditions, allergies or food intolerances.



VICTORIA STATION  
STEAKHOUSE

SET DINNER MENU - \$78.00 PER PERSON

Fresh baked sourdough bread, Jingilli evoo, balsamic vinegar

Freshly made soup of the day

ENTREE

Smoked chicken breast, autumn leaves, cranberry & goat's cheese dressing

or

Salt & pepper squid, mizuna, cherry tomato, citrus aioli

or

Caesar salad, bacon & shaved Parmesan, garlic croutons

MAIN

MSA Sirloin Steak, red wine jus & Pont Neuf Potatoes

or

Barramundi fillet, spinach cannellini bean salad with roast tomato dressing

or

Five bone lamb rack, Dauphinoise potatoes

DESSERT

Sticky date pudding, walnut caramelised ice cream

or

Double chocolate pudding, marinated strawberries

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VICTORIA STATION  
STEAKHOUSE

SET DINNER MENU - \$95 PER PERSON

Fresh baked sourdough bread, Jingilli evoo, balsamic vinegar

ENTREE

Tasting plate:

Seared prawn, salt & pepper squid, crisp beef strips, smoked chicken,  
potato tortilla & marinated olives

or

Smoked chicken breast, autumn leaves, goat's cheese & cranberry dressing

or

Salt & pepper squid, mizuna, cherry tomato, citrus aioli

or

WA half shell scallops, Provencal style tomato & herb crust

MAIN

Certified Australian Black Angus beef tenderloin & red wine jus

or

Grilled salmon fillet with asparagus & dill hollandaise

or

Crayfish tail, truffle beurre blanc

DESSERT

Sticky date pudding, walnut caramelised ice cream

or

Baked New York cheesecake, berry coulis

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with food related health conditions, allergies or food intolerances.



VICTORIA STATION  
STEAKHOUSE

SET DINNER MENU - \$130 PER PERSON

Fresh baked sourdough bread, Jingilli evoo, balsamic vinegar

ENTREE

Tasting plate:

Seared prawn, salt & pepper squid, crisp beef strips, smoked chicken,  
potato tortilla & marinated olives

or

Smoked chicken breast, autumn leaves, goat's cheese & cranberry dressing

or

Salt & pepper squid, mizuna, cherry tomato, citrus aioli

or

WA half shell scallops, Provencal style tomato & herb crust

MAIN

Australian Wagyu beef sirloin steak, red wine jus & seasonal greens

Wagyu is a Japanese breed of cattle that produces highly marbled beef of astounding flavour

or

Grilled salmon fillet with asparagus & dill hollandaise

or

Crayfish tail, truffle beurre blanc

DESSERT

Apple cranberry tart with pink peppercorn sorbet

or

Double chocolate pudding, marinated strawberries

All prices are inclusive of GST. All menus are subject to change  
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## BEVERAGE PACKAGES

( \$36 PER PERSON )

Rothbury Estate Cabernet Merlot  
Rothbury Estate Semillon Sauvignon Blanc  
Rothbury Estate Cuvee Brut Sparkling  
1 Australian Beer  
1 Mid / Light Beer  
Soft drinks and juices

( \$47 PER PERSON )

Vasse Felix Classic White  
Vasse Felix Cabernet Merlot  
Chandon Brut NV  
1 Imported Beer  
1 Australian Beer  
1 Mid / Light Beer  
Soft drinks and juices

These beverage packages are based on two hours. Burswood Entertainment Complex reserves the right to change packages and prices without notice due to vintage and availability.

All prices are GST inclusive.



# BOOKING FORM

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DATE

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NAME OF GUEST

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NAME OF COMPANY

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TELEPHONE

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MOBILE

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FAX

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EMAIL

---

PREFERRED METHOD OF CONTACT

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DATE OF FUNCTION

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NUMBER OF GUESTS

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TYPE OF FUNCTION

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FOOD REQUIREMENTS

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APPROXIMATE SPEND

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BEVERAGE REQUIREMENTS

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APPROXIMATE SPEND

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AUDIO VISUAL REQUIREMENTS

Burswood Entertainment Complex is committed to ensuring the privacy of your information. The information on this form will enable us to send you information about special offers and events at Burswood Entertainment Complex. If you DO NOT wish to receive this information, please place a tick in the box provided.

Upon receipt of your booking sheet, a member of Burswood staff will contact you within 48 hours to discuss your function.

## TERMS AND CONDITIONS

1. A deposit of \$250 (together with a signed booking form – as attached overleaf) must be provided to Burswood Entertainment Complex within seven (7) days of booking the function (or immediately if the booking is made within seven days of the function). Your booking will not be confirmed (and Burswood may release the function space) until receipt of such deposit and booking form.
2. For groups of 40 people or more, if cancellation or postponement occurs within 72 hours of the function, you must pay Burswood the full amount which would otherwise have been payable to Burswood if the function had been held (including the deposit referred to above). If cancellation occurs within seven (7) days of the function, your deposit will be forfeited to Burswood.
3. You must advise Burswood of the final number of guests at least 72 hours prior to the function. You will be liable to pay the cost of the function as based on this final advised number even if the actual number of guests is less than this final number advised.
4. You must confirm the menu and beverage selections at least seven (7) days prior to the function. Listed menu prices featured in this brochure are subject to change at any time without notice at management's discretion.
5. You must, and you must ensure that your guests and invitees, strictly observe and comply with all applicable laws (including non-smoking laws), the rules and policies of Burswood (as varied from time to time), and any lawful directions of Burswood. You assume full responsibility of the conduct of your guests and invitees, and you must ensure Burswood's other guests and visitors are not disturbed by your function, guests or invitees. Burswood may refuse admission to, or eject from, the restaurant, the function, and / or the Complex any person who in Burswood's opinion is not conducting him or herself in a proper, orderly or lawful manner.
6. You acknowledge that Burswood practices the responsible serving of alcohol in accordance with its obligations under its liquor licence. You must comply and procure the compliance of your guests and invitees with the conditions of such liquor licence, any request from restaurant staff limiting the serving and or consumption of alcohol, and Burswood's guidelines and protocols for the responsible use of alcohol.
7. You are responsible for, and you release and indemnify Burswood, its employees and agents from and against , any loss, any claim, demand or damage however arising in connection with the function, except to the extent that such loss, claim, demand or damage is caused by Burswood or its employees or agents.
8. Without limiting any other rights Burswood has at law, Burswood may terminate the function if:  
(a) you and or any of your guests or invitees fail to comply strictly with these terms and conditions; or  
(b) an event which is beyond the reasonable control of you, the restaurant or Burswood (including, without limitation, an Act of God, industrial relations action, a terrorist act or an accident) prevents the holding of the function.
9. For the purposes of these terms and conditions, "Burswood" means Burswood Entertainment Complex Limited ABN 35 491 489 282 and includes, where appropriate, the employees, agents and contractors of Burswood and the restaurant.

For all enquiries call 9362 7551  
or email [restaurants@burswood.com.au](mailto:restaurants@burswood.com.au)

Visit [www.burswood.com.au](http://www.burswood.com.au) to find out more