



**VICTORIA
UNIVERSITY**

VenU restaurant function pack

2025–26





About us

Victoria University's industry-standard facility VenU restaurant provides a simulated work environment for hospitality students to refine their skills under the guidance of our expert teachers.

VenU provides seasonal dishes prepared by our apprentice chefs, and professional service from our cookery, hospitality and events students through seated format dining with the option of hiring out a private dining space or stand-up functions and events. VenU offers two function rooms to suit events of different shapes and sizes. The spaces include AV equipment and state-of-the-art kitchens. Our event spaces are also conveniently located within walking distance to Footscray Station.

Features

- ◆ a main dining room that seats 70 guests
- ◆ a function space for 40 guests
- ◆ à la carte, café and bistro dining
- ◆ menus featuring seasonal and local produce
- ◆ a selection of local wines and craft beers.

Booking availability may vary due to the nature of a training restaurant.

Function sessions

Lunch 12:00pm - 2:00pm

Dinner 6.00pm - 8:00pm

What we offer

Private use of restaurant

Format	Min. number of guests	Max. number of guests
Seated	60	110
Standing	100	200

Private function room

Our private function space is perfect for smaller gatherings including business events. Equipped with a large projector screen and optional lectern, you will have everything necessary to host a seamless presentation while enjoying our outstanding food and attentive service from students.

Format	Min. number of guests	Max. number of guests
Seated	20	40
Standing	40	60

VenU restaurant floor plan

EMERGENCY EXIT

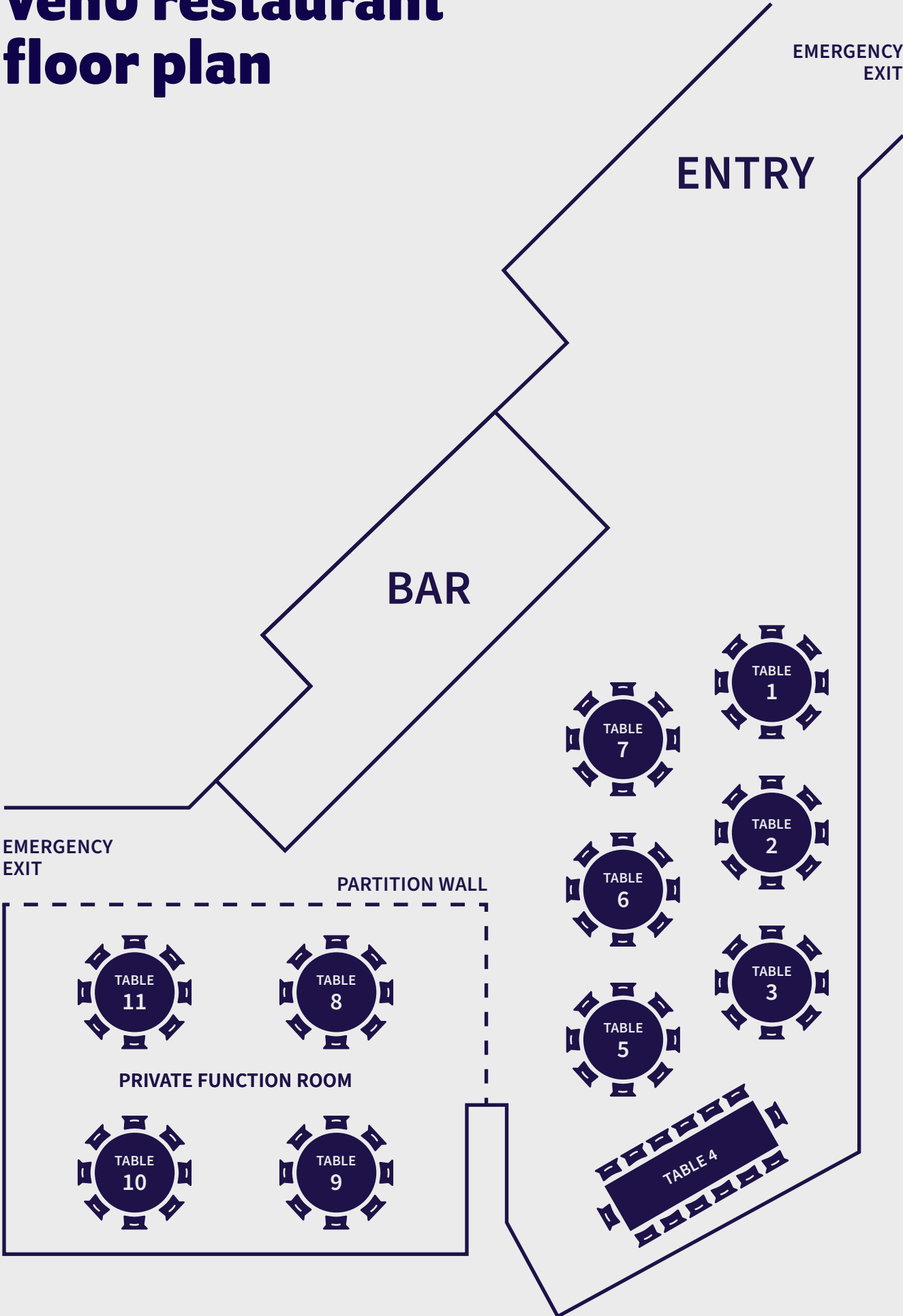
ENTRY

BAR

EMERGENCY EXIT

PARTITION WALL

PRIVATE FUNCTION ROOM



Seated events

Lunch price (pp)	
Entrée & main	\$30
Main & dessert	\$30
Entrée, main & dessert	\$40
3 x Canapés, main & dessert	\$40
3 x Canapés, entrée, main & dessert	\$50

Dinner price (pp)	
Entrée & main	\$45
Main & dessert	\$45
Entrée, main & dessert	\$55
3 x Canapés, main & dessert	\$55
3 x Canapés, entrée, main & dessert	\$60

Corporate morning tea & lunch sharing options (pp)	
Selection of pastries and cakes	\$3
Selection of finger sandwiches	\$4
Antipasto platter	\$7
Fruit platter	\$3
Hot pastries platter	\$7
Scones and cream	\$3
Cheese platter	\$7

Filtered coffee and tea included.

7 days notice required to accommodate dietary requirements.





Menu

Lunch entrée – select one item

Chicken broth with chicken and pine nut ravioli	
Pulled pork salad with apple slaw	GF
Salt & pepper calamari with roast capsicum and roquette salad and lemon aioli	GF
Lamb koftas with spring salad and labneh	VO
Spiced chickpeas with Dutch carrots and baby beets with mild coconut sauce	VG

Lunch main – select two items (alternative drop)

Pan seared barramundi, greens and a dashi broth	GF
Spicy chicken poke bowl with avocado, brown rice, broad beans, pickled carrot and cucumber	VO, GFO
Grilled pork chop with brussel sprouts and red onion ragout with a herb cream sauce	GF
Mushroom, spinach and goat's cheese risotto	V
Harissa and cauliflower steaks with spinach hummus	GF, VG, V

Dietary

(V) Vegetarian, (VO) Vegetarian option, (VG) Vegan, (GF) Gluten free, (GFO) Gluten free option

Dinner entrée – select one item

Beetroot done three ways with labneh, lentils and dressing	VG
King fish ceviche with avocado puree, radish, angel hair potato and citrus dressing	GF
Seared Scallops with corn puree, peas, pancetta and bread crisps	GFO
Lamb koftas with spring salad and labneh	GF
Twice-cooked cheese souffle with cheese sauce and endive	V

Dinner main – select two items (alternative drop)

Crispy pork belly with heirloom carrots, potatoes, peas and apple jus	GF
Honey glazed salmon with rice and asparagus	GF
Sous vide sirloin with mash potato, greens and jus	GF
Confit duck maryland with sweet potato mash and green beans	GF
Spiced chickpea with Dutch carrots, baby beets and mild coconut sauce	VG

Dessert – select one item

Lemon curd tart with raspberry coulis and meringue kisses	V
Chocolate mousse cake with ganache, macerated strawberries and praline	V
Charred pineapple with coconut pineapple, crystalised pistachios and blueberries	VG
Panna cotta with berries and a citrus syrup	VGO
Banana cake with caramelised banana and butterscotch sauce	V

Dietary

(V) Vegetarian, (VO) Vegetarian option, (VG) Vegan, (GF) Gluten free, (GFO) Gluten free option

Canapés packages

Number of pieces	Cost (pp)
8	\$32
9	\$35
10	\$38

Canapés menu

Mac and cheese croquettes	V
Home-made sausage rolls	VO
Chicken yakitori skewers	VO, GF
Vietnamese rice paper rolls	VO, GF
Mini san choy bao cups	VO, GF
Mini bruschetta, micro herbs and fetta	V, GFO
Pumpkin and goat's cheese arancini with truffle aioli	V
Crispy pork belly bites	GF
Halloumi skewers and dukkah	V, GF
Falafels with mint labneh	V, GF
Salt and pepper calamari	GF
Spiced cauliflower bites	VG, GF
Beef empanadas with sour cream	VO
Salmon ceviche	GF

Dietary

(V) Vegetarian, (VO) Vegetarian option, (VG) Vegan, (GF) Gluten free, (GFO) Gluten free option



Beverage packages

Hourly packages

Our beverage packages have been designed for those who wish to have a more controlled offering outside a bar tab, offering 1 to 3 hours of standard or premium packages.

Standard beverage packages

Cost per person \$30

- ◆ Red house wine
- ◆ White house wine
- ◆ Sparkling house wine
- ◆ Carlton Draught
- ◆ James Boags Light
- ◆ A range of soft drinks, mineral water & juices
- ◆ Freshly brewed coffee

Barista coffee

Price on consumption.

Premium beverage package

Indulge in our expertly curated beverage packages designed to elevate your dining experience.
Cost to be determined upon enquiry.

Cash bar

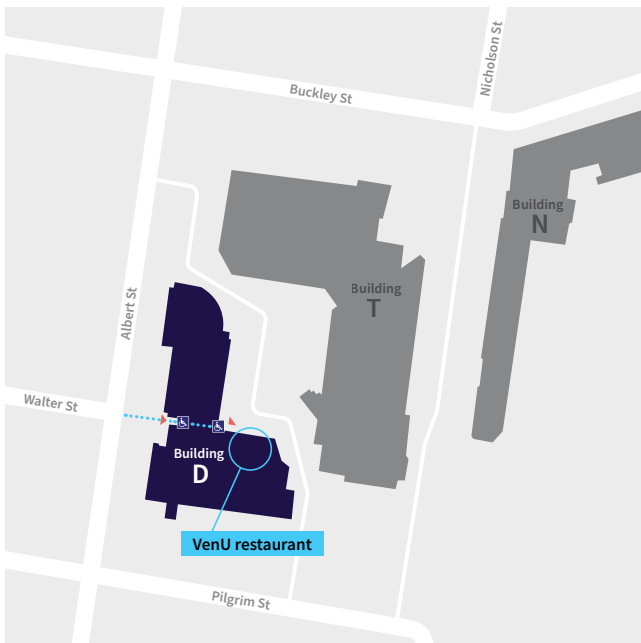
Allow your guests to choose from our extensive beverage selection, which they can purchase throughout the function.

Bar tab

A bar tab can be set at the commencement 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 that you are in control of the amount throughout the function. At any point, you are welcome to turn the bar into a cash bar so your guests can purchase their own drinks.

On consumption

Charged on consumption, similar to a bar tab however generally there is no specified limit or amount set. You will be charged for the total amount of beverages consumed during your function. You may decide on what type of beverages are made available to the guests.



VenU restaurant

Location

Victoria University
Level 1 Building D, [Footscray Nicholson Campus](#)
Corner of Nicholson and Buckley Streets, Footscray, 3011.

Entrance via Albert Street.

[Find us on Google Maps](#)

Contact us

Our team are available to help you select the perfect package for your event.

venu@vu.edu.au

[+61 3 9919 8708](tel:+61399198708)

