



VICTORIA'S



Events Package

2023-2024





Modern *sensibilities*
combined with
traditional *luxury*.

Victoria's is an homage to the iconic 20th Century Steakhouse.
Modern sensibilities combined with traditional luxury in the
beautifully appointed dining room and plush lounge.

Exquisite dining and a thoughtfully curated wine and
cocktail list to help you celebrate your most special events.



the *bar.*

Featuring a combination of high-top bar seating and low lounge chairs, the bar at Victoria's sets an alluring tone. Perfect for cocktail hour mingling, with direct access to our patio should you want to take advantage of our outdoor space.

Please note the bar and dining room must be reserved together.



the dining room.

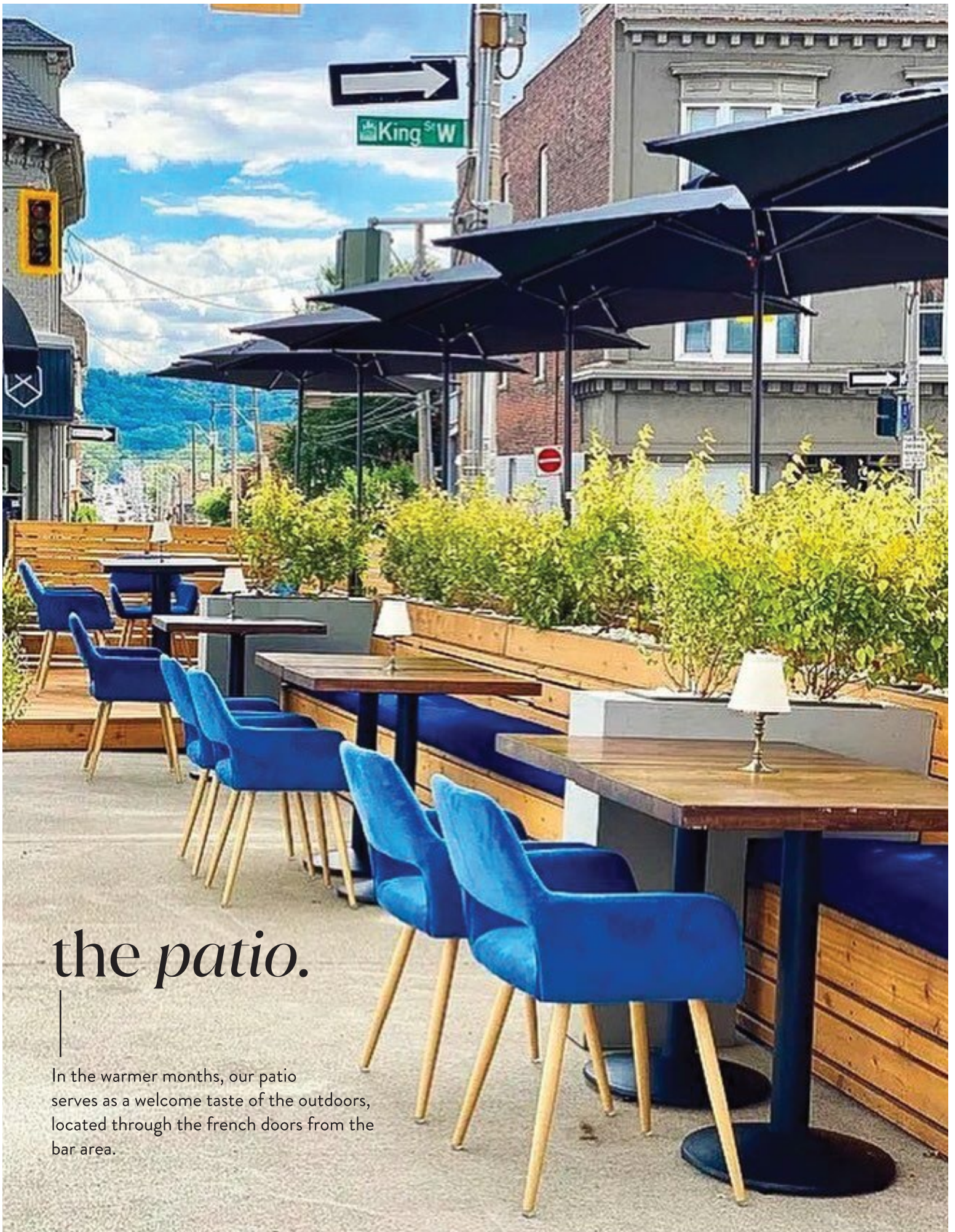
Spacious and airy, the Victoria's dining room features clean white walls accented by tasteful art, and soft velvet seating. During the day, natural light pours in from our Southern-facing windows, while at night, the interior takes on a moodier presence with tabletop candlelight.

Our mix of stationary banquettes and mobile dining furniture allow for a variety of floorplans and seating arrangements depending on your guest count.



*the private
room.*

Beyond the gold double doors and bold floral walls you'll find our private dining room. Suitable for intimate celebrations and meetings, this space seats up to 10 guests and offers a TV for presentations and slideshows.



the *patio.*

In the warmer months, our patio serves as a welcome taste of the outdoors, located through the french doors from the bar area.



the experience.

From front of house to back of house, we pride ourselves on providing an elevated level of service to our guests.

In keeping with our modern steakhouse concept, you can expect exclusive cuts of steak and top tier seafood, creatively paired with fresh produce and locally-sourced ingredients, plated and served with perfection in mind.

the food.

Our food program changes seasonally, and our Chef is passionate and knowledgeable about what will work best for you and your guests, depending on the time of year, and the style of event. Please inquire directly to have a menu custom-designed by our team.

Sample Raw Bar Menu

Seafood Tower

1/2 dozen oysters | poached shrimp | daily crudo | crab | mussels

Shrimp Cocktail

cocktail sauce | lemon

Fresh Oysters

1/2 dozen feature selection | mignonette hot sauce | grated horseradish | lemon

Sample Steak Menu

Tenderloin 6oz

aged min 27 days | Angus Reserve
Wellington County

Flat Iron 8oz

aged min 27 days | Angus Reserve
High River, Alberta

Striploin 12oz

aged min 35 days | Grass Fed | Canadian Prime
Wellington County

Ribeye 14oz

aged min 32 days | Canadian Prime
High River, Alberta

Bone in Ribeye 40oz

aged min 42 days | Angus Reserve
High River, Alberta

Wagyu

Peerless Marbling, depth of flavour and tenderness | Japanese A5



the food.

Sample Appetizer Menu

Butter Board

artisan bread | grass-fed butter | autumn garnish

Kale Salad

black kale | spiced marcona almonds | blue cheese
balsamic & honey vinaigrette

Grilled Oysters Victoria

bone marrow & bacon | glazed bearnaise

Maryland Style Crab Cakes

chili aioli | grilled lemon

Steak Tartare

toast | cured egg yolk | capers | shallot | mustard

Sample Entree Menu

Shrimp Scampi

angel hair | butter | garlic | white wine

Alaskan Black Cod

miso marinade | braised greens | bacon broth

Hokkaido Scallops

caramelised fennel & lemon risotto | crispy prosciutto
ramp butter | green sauce

Ontario Lamb Bone In Saddle Chop

A unique bone-in cut from the saddle of the lamb known as the Barnsley Chop in the UK. Featuring portions of the sirloin and tenderloin.



A close-up photograph of a bartender with long brown hair, wearing a blue button-down shirt, pouring a vibrant pink liquid from a shaker into a coupe glass. The bartender's left hand, which has a tattoo on the forearm, is resting on the bar counter. The background is a blurred bar area with various bottles and warm lighting.

the drinks.

With an extensive wine list and stylish cocktail menu, our beverage program is sure to impress. Allow our knowledgeable and creative bar staff to design a custom cocktail for your event, or keep things simple and stick to our honed & perfected house libations.

All bar charges are based on consumption.

View our current cocktail and wine list [here](#).



** Please note minimum spends do not include tax or gratuity.*

The Main Dining Room and Bar (includes patio)

CAPACITY (SEATED) 80
CAPACITY (STANDING) 100

MIN. SPEND (MON-THURS) \$5000
MIN. SPEND (FRI-SAT) \$10,000
MIN. SPEND (SAT-SUN BRUNCH) \$5000

The Private Dining Room

CAPACITY (SEATED) 10
CAPACITY (STANDING) n/a

MIN. SPEND (MON-THURS) no min.
MIN. SPEND (FRI-SAT) no min.
MIN. SPEND (SAT-SUN BRUNCH) no min.

the specs.



VICTORIA'S

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