

The background of the brochure is a photograph of a formal dining table. In the foreground, there are several clear glass wine glasses and water glasses. A centerpiece of light purple roses and smaller flowers sits in a glass vase. In the background, a white mantelpiece holds several more vases with flowers, and a framed picture hangs on the wall above it. The overall atmosphere is elegant and sophisticated.

Event Brochure 2024-2025

The
VICTORIA STAKES
No. 1 Muswell Hill



About | Victoria Stakes

At the Victoria Stakes we cater for every wedding on an individual, bespoke basis and always work with our client to write a menu that best suits their needs, as well as there family and Friends.

We have three amazing and unique spaces that are available to hire for your event. In general most weddings use a combination of the Dining Room and The Yard. However we may look at exclusive hire for the whole venue on a bespoke basis.

Our Dining Room

Probably our most popular function space, our upstairs dining room (light and airy for a summer's lunch, cosy and intimate for candle-lit dinners) is the ideal area for large parties to eat, drink and dance.

Our Yard

Blending the industrial with a light summery vibe, our Victorian Courtyard with its exposed brickwork and cast iron girders is the perfect environment for champagne receptions and cocktail parties all summer long. Fully covered it is the perfect place to while away evenings with bubbles and light bites all year round.

Our Bar

If you're looking for a more informal party or just a get together with friends, our Bar is the place for you. Our sunken area is available to hire for groups of up to 25.



Sit-down menu | Starters

The following menus are designed to showcase the best in seasonal produce as well as provide the best possible service for your big day

but they are in no way final and we will be more than happy to tailor them to your requirements. Speaking of requirements, any allergies or intolerances as well as vegans and vegetarians will be catered for, which still reflects our seasonal ethos.

All menus are priced from £40.00 per head and are subject to change according to market availability.

To Start

Spring/Summer

Heritage tomatoes and rocket salad, pine nuts, burrata and basil (v)(n)(gf)

Chilled cucumber soup, smoked trout & spring vegetables salsa (gf)

Autumn/Winter

Delica pumpkin soup, sage butter & truffle (v)

burrata, poached quince, watercress & parma ham (gf)

Annual

Scallops, crushed new potatoes & dill oil (gf)

Port glazed mushroom parfait, pea and shallot salad (vgn)

Spring lamb belly fritters, garlic and herb emulsion, popped capers & micro shoots

Free Range chicken liver parfait, Dijon pickled beetroots

Home-cured Scottish salmon 'gravadlax' style, dill cream & sourdough croutons

Heritage beetroots 3 ways, baby leaves, port vinaigrette & goats cheese (v)(gf)



Sit-down menu | Mains

To Follow

Annual

Slow braised short rib of beef, sautéed season green and olive oil mash (gf)

Seared free-range chicken breast, baby vegetables, Jersey Royals and tarragon jus

Pan fried wild salmon, marinated courgette, crushed new potatoes and citrus sauce (gf)(sf)

Pan roasted Sea Bream & deconstructed tartare sauce, seasonal greens and Jersey Royals (gf)

Spiced Moroccan aubergine, roasted grain, cashews, parsley & courgette salad (vgn)(gf)(n)

Gnocchi, spicy courgette cream, lemon crumb and pine nuts (vgn)

Autumn/winter

Pan seared cod, light cassoulet of butter beans, fava beans, chorizo and wilted spinach (gf)

Roasted 'Faux Fillet' of prime 28-day aged British Beef, truffled cauliflower puree, dauphinoise potatoes
sautéed mushrooms & red wine jus (gf)

Pan-fried cauliflower steak, Tarka dhal raisin puree, raita and dressed leaf, toasted
seeds (v) (vegan if you remove raita)(gf)

Spring/Summer

Roasted 'Faux Fillet' of prime 28-day aged British Beef, pommes persillade, scorched onions & grilled
tender stem broccoli (gf)

Herb crushed salmon, fennel and orange salad and broad bean puree

Supreme of corn fed chicken, avola pea puree, crushed new potatoes & pea shoot salad(gf)



Sit-down menu | Desserts

To Finish

Eton mess, Chantilly cream, berry compote & meringue (spring/summer) (gf)

Classic house Tiramisu

Seasonal cheesecake

Chocolate orange & hazelnut brownie, chocolate ganache & raspberry sorbet (vgn)(n)(gf)

Dark chocolate, vegan cheese cake & Oreo biscuit base (vgn)

Chocolate torte, salted caramel sauce and raspberry sorbet

Banoffee pie

Lemon tart & Cornish clotted cream

Cheese board, chutney, fresh fruit and sour dough crackers

Selection seasonal fruits (vgn)(gf)

due to market availability there may be amendments to the menus above, we will endeavour to keep you updated on any changes.

Tasting is included in deciding your Wedding breakfast menu.



Event Menu | Family
Style Sharing

Also available for Wedding Breakfasts is our Family Style Sharing Menu. If you are looking for something a little more relaxed and rustic on your big day then this may well be for you.

All dishes will be served on large boards, plates and dishes to your table for you and your guests to pass around and share.

We have detailed our suggested menu, however due to seasonal and market demands components may change. All ingredients will be from local, ethical and sustainable sources.

2 course £35.00/ 3 course £40.00

Starters & Desserts

Please choose plated starter and dessert from our other wedding breakfast menu.

Sharing Mains

Each sharer serves 4-6 guests

(Please choose one from the following)

4 hours braised whole shoulder of lamb

Tarragon chicken, roasted portobello mushrooms & rice

10 hour braised Black treacle stout and Dijon mustard glazed beef brisket

Pan fried fillet of Seabass, parsley, dill & tahini dressing pomegranate seeds and samphire

Cornish fish pie

Harrisa roasted aubergine on brown rice with pomegranate pistachios kalamata olives and fine herbs (vgn)

Summer vegetable & rocket pesto rose tart (v)(n)

Sharing Sides (Please choose two from the following)

Black and red quinoa salad, basil watermelon, radishes, feta and baby leaf (v)
(gf)

Crispy chick peas, chopped salad & preserved lemon dressing (vgn)(gf)

Roast squash, candied beetroot, radish, caramelised red onion, spinach and crisp herb salad, pumpkin seeds (vgn)

Roast courgette, green bean, butterbean, edamame and rocket salad with citrus dressing (vgn)

Orzo salad, green beans, sun dried and sun blush tomatoes, feta, olives and fine herbs (v)

Crispy skin on roast potatoes with rosemary thyme and garlic (vgn)(gf)

dauphinoise potatoes



Event Menu | Canapés

Served on slate or wooden boards by our floor team and priced individually. Ideal for a reception or as an accompaniment to drinks throughout the evening.

All of our canapés are made in house from scratch by our kitchen team

Choose 4 of the following @ £3.00 per bite:

(The minimum order of canapé numbers is based on your catering numbers please ask our event manager for more details)

Savoury:

Crisp chicken skin, rosemary mascarpone & bacon jam

Hand-cut chip, sliced beef & bearnaise sauce (gf)

Home Cured Salmon Gravavlax Blini, Seasonal Crème Fraiche (gluten free option served on a cucumber disc)

Smoked Haddock & Spring Onion Fishcake, Tartare Sauce

Seasonal Arancini (Risotto Ball) (v)

Chickpea crisp wafer, garlic emulsion & goats curd (v)

Tunworth cheese croquette & English mustard mayo (v)

Cauliflower florets, truffle puree crisp cauliflower leaves & brown butter crumb (v)

Courgette roll & vegan feta (vgn) (gf)

Crushed avocado & sweet potato disc (vgn)(gf)

Sweet after dinner treat:

Choose 2 of the following @ £3.00 per bite:

Lemon Tart, Blueberry Compote

Chocolate Torte, Salted Caramel

Vanilla Cheesecake



Event Menu | Sliders and
Larger Canapés

A 3-bite portion size, this American invention takes the guilt out of hamburger cravings whilst retaining the flavour and enjoyment.

All our sliders are homemade served on a brioche bun using ethically and locally sourced produce £4.50 each

(minimum order of 20 per slider)

Great for parties and sharing events.

Beef Burger, Cheese & Gherkins

Buttermilk Chicken & Coleslaw

Salt beef sandwich, pickles, challah roll

Crispy Halloumi, Sweet House Jam

Portobello mushroom burger, vegan cheese & veganaise (vgn)

Rare Roast Beef, Horseradish Creme Fraiche, Mini Yorkshire
Pudding

Chargrilled Chicken, Bay Gem, Crouton Crumb & Baby Gem

Gluten Free buns are available on request



Event Menu | Bowl Food

Allow 2 per person to satisfy hungry guests. Our box food is served in recycled, street food style boxes or china white bowls depending on preference. Ideal for more informal events or late-night munchies.

Meat and fish options @ £7.50 per bowl

(Minimum order of 20, max of 4 choices)

Item:

Cider-Battered Cod & Fries, Tartar sauce (gf)

Grilled tiger prawn yakisoba, ramen noodles, julienne stir fries vegetables and nori powder

Thai fish cake, coriander rice, cucumber and peanut salad & chilli sauce

Thai Green Chicken Curry, Jasmine Rice

Slow Braised lamb shoulder, Harrisa yoghurt and moroccan spiced cous cous

Slow braised pulled pork with apple puree and mustard mash

Vegetarian options @ £7.00 per bowl

Porcini and truffle risotto, vegetarian Parmesan (v)

Insalata caprese & arancini (v)

Butternut squash and cauliflower biryani (vgn)(gf)

Butterbean and chickpea falafel, green chilli salsa and tahini citrus yoghurt (vgn)

Orzo salad, green beans, sun dried tomatoes, feta, olives and fine herbs (v)

Heirloom Tomato Salad, Breaded Halloumi & Basil Pesto (v)



Event Menu | Kids

Kids Menu

And not forgetting the kids....!

Mains

Organic Chicken with fries & peas

Mini fish & Chips with Mushy Peas

Pasta Bake

Desserts

Ice cream

Brownies

Sticky Toffee Pudding



What they say | Testimonies

Debbie Berkovitch – November 2021

“(The team) were all super helpful and friendly and dealt with last minute changes, tech issues, very well...Also, (thank you) for accommodating my last minute menu changes and for taking on board my feedback. Food seemed really good, so big thanks for going that extra mile and listening to me!”

Cate H - February 2020 – Trip Advisor

“We had a fantastic experience. Jess and her colleagues helped us organise the day, Prosecco in the yard followed by the ceremony upstairs and then a really excellent three course lunch. The room was beautifully set out, the staff were spot on with the service and the guests really loved the food. It was also very good value. We would definitely recommend this lovely venue if you have something special to celebrate. Thank you Victoria Stakes for making our day very special.”

Millie Parker - October 2019 - Facebook

“We have just had the most fantastic family lunch for 16 in the upstairs dining room for my husband's 50th. The room is beautiful and the food was absolutely delicious. Shalimar and her team couldn't have been more helpful and charming and I would highly recommend Victoria Stakes for any occasion. Thank you SO much for today everyone!”

VS | Terms & Conditions

We endeavour to deliver the best possible customer experience, and treat every booking with time, consideration & care.

On payment of deposit the below t&c's are hereby agreed to, unless stated and agreed in writing.

Rate Cards:

Our Dining Room is charged at:

- Monday to Thursday- depending on date and timings - check with our events manager
- Friday 6pm -12am - £2000.00 minimum spend, £250.00 hire fee
- Saturday 11am -5pm £1000.00 minimum spend, £250.00 hire fee
- Saturday 6pm-12am -£2000.00 minimum spend, £250.00 hire fee
- Sunday 6pm-12am £1500.00 minimum spend, £250.00 hire fee

Our Dining room and Courtyard combined are charged at:

- Monday to Friday bookings - depending on date and timings - check with our events manager
- Saturday 12pm-close - £7000.00 minimum spend, £500.00 hire fee
- Saturday 6pm-close - £5000.00 minimum spend, £500.00 hire fee
- Sunday 6pm-close - £3000.00 minimum spend, £250.00 hire fee

The minimum spend for your event is made up of both pre-ordered food and drink & any cash taken over the bar during the event. Please note we charge a 12.5% service charge on all pre-ordered food and beverage, this is on top of the minimum spend .

The following items do not contribute to the minimum spend:

- Service charge
- logistic costs
- late license fees
- corkage

Additional costs may incur when going above and beyond our regular service, please are the event manager for more details.

Deposits

In order to secure the date for your event a deposit of £300.00 is required. £50.00 will be held as a refundable deposit on the basis of all rubbish is removed and there is no damage above wear and tear. On paying the deposit you are subject to the t&c's of the venue, unless stated and agreed in writing.

Payment Terms

All catering, beverages and equipment costs need to be settled at least 14 days before your event date with cleared funds.

BACS payment is preferred.

A deposit payment of £300.00 will be invoiced to hold the date exclusively and only refundable within 14 days of invoice. A 2nd payment of £700.00 (50%) of the minimum spend is due to 2 months prior to the event date. Full payment on pre orders and service charges with 14 days of the event - final numbers need to be confirmed within 14 days before the event.

Any additional charges, bar tabs, or if the minimum spend is not met, must be settled at the close of the event on the day.

Cancellation policy

Up to and within one month of the event 70% of the minimum spend is payable

Between one month and 21 days of the event 85% of the minimum spend is payable

Between 20 days and 11 days of the event 90% of the minimum spend is payable

Less than 11 days of the event 100% of the minimum spend is payable.

Covid-19 Policy

Based on Government enforcement future lockdowns, your deposit is non-refundable but can be used towards re-scheduling your event, or as a credit for food and beverage for dining in the pub/restaurant.

If government advice changes the amount of guests allowed to attend, we will review the minimum spend per space and will be adjusted accordingly. If you do not want to go ahead with your event due to fewer guests, you can re-schedule your event.

Cancellation due to covid concerns, and not enforced government regulations you will be accountable as per cancellation policy.

A Running Sheet for your event will be completed by Victoria Stakes staff and approved by the event hosts 7 days before your event.

The VS events team requires any dietary requirements and table plans (if applicable) at least 14 days ahead of the event date.

VS | Terms & Conditions

Other services (not included in your minimum spend):

A Late License is available for our dining room space with a £100.00 fee. This can be requested to the local council but cannot be guaranteed.

Corkage is available at £12.50 a bottle for any red and white wine. £15.00 a bottle for all bottles of Champagne and sparkling wine (75cl).

For your music needs

The venue can provide a sound system for background music only. You may bring a music input (3mm jack – headphone cable), however we do not accept any responsibility for external equipment brought on site.

All PA's, DJs, Bands are subject to sound limiter and governed by the Duty Manager onsite. Your event manager will liaise with your entertainment to ensure they are aware of any guidelines.

Any failure to comply to our sound and noise policies could result in music being terminated.

The Yard is background music only. No live music is permitted in the Yard area. The Dining Room can be used for dancing, bands & DJ's with the back door being kept closed at all times.

If **furniture removal** is required to host your party this may incur an additional cost. However we will try to accommodate your needs as much as possible.

Where **Event Management** is required, which is above and beyond the service of our events management team, this may incur an additional cost which we will make you aware of ahead of time.

A service charge of 12.5% will be added to your pre-ordered items invoice. The service charge is broken down to staff gratuities who work incredibly hard to deliver excellence, the extra maintenance required to deliver events and associated costs with parties, production & delivery.

Theming & dressing of the venue

We encourage you to dress the space where needed, however there are some guidelines.

Catering

- External catering is not permitted
- Cakes, and external food items are not the responsibility of the Victoria Stakes team, however all items must be pre approved.

External Production & Entertainment

- All production must be pre approved, please check with the event manager first before booking entertainment.
- All 3rd parties must complete a pre site registration form and adhere to venue policies in regards to set up, de rig and behaviour during event

Do's and Don'ts:

- No exposed flames permitted
- Windows in Dining Room to be closed at all times
- No access to The Yard after 11pm
- Smoking area at the front of the venue
- No sellotape, blu tack or any adhesive materials on walls or any of the furniture
- One can bring in their own flowers, table cloths, fairy lights etc
- However any additional decorations brought in must be authorised by the event manager. Please organise with the events manager timings and who is responsible for production and decorating.
- Non permitted items also include: confetti, wall hangings and glitter
- Anything dropped off or left after an event to be collected, the venue does not take responsibility for these items and is left at your own risk.



The
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Thank you!
We're looking forward to hear from you.