The Marquee

Sparkling chandeliers and city views

- Eight crystal chandeliers
- Floor to ceiling windows
- Large wooden al fresco deck overlooking the city skyline with four lounge booths and a covered stage
- Pre-dinner drinks area
- Two stunning white marble bars
- Built-in audio visual
- Portable dance floor for flexible positioning
- Contemporary upholstered chairs included or upgrade to white tiffany chairs (as shown)

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Capacities:

- Banquet: 420
- Banquet + dance floor: 372
- Cocktail: 700
- Cocktail + terrace: 1000
- Long Table: 216 - 234
- Cabaret: 300
Ballroom

A charming event venue

Seven crystal chandeliers
Floor to ceiling windows
Private terrace overlooking the golf course and Brisbane city
High ceilings with exposed wooden beams
Guest lounge area
Marble bar
Portable dance floor for flexible positioning
Built-in audio visual
Ability to partition off for smaller events
Contemporary upholstered chairs included or upgrade to bentwood chairs (as shown)

Capacities:

Banquet: 200
Banquet + dance floor: 200
Cocktail: 550
Cocktail + terrace: 700
Long Table: 152
Outdoor Ceremony: 150
Cabaret: 144
Garden Marquee

**Stunning city views**
Floor to ceiling windows
White marble bar
Built-in audio visual
Private covered outdoor deck with city and golf course views perfect for pre-dinner drinks
Contemporary upholstered chairs or upgrade to tiffany chairs (as shown)

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**Capacities:**
Banquet: 110
Banquet + dance floor: 100
Cocktail: 150
Long Table: 90
Cabaret: 80
For an event to remember

- Floor to ceiling windows
- Guest lounge area
- Private bar
- Exclusive terrace with city and golf course views
  perfect for pre-dinner drinks
- Built-in audio visual
- Permanent dance floor
- Contemporary upholstered chairs
  or upgrade to bentwood chairs (as shown)

Capacities:

- Banquet: 90
- Banquet + dance floor: 90
- Cocktail: 150
- Cabaret: 64
School Formal Dinner Package

Plated three course dinner + five hour beverage package (non-alcoholic) — $99pp

Victoria Park’s School Formal Dinner Package includes restaurant quality entrées, mains and desserts as well as a five hour non-alcoholic beverage package.

Our school formal dinner packages includes:

- Five hour venue hire
- Your choice of two Entrées, Mains and Desserts from our School Formal Dinner menu, served alternate drop
- Five hour non-alcoholic beverage package
- Balloon centerpiece in school colours per table or Cylinder vase per table with a white pillar candle and tea lights
- Exclusive access to your own outdoor pre-function area with city views (includes mushroom heaters in winter)
- Cocktail tables for pre-function clothed with cylinder vase and white pillar candles
- Red carpet for arrival of guests
- Easel for seating plan
- Table numbers for each table
- All tables clothed in white linen
- Lectern and microphone
- Portable Dance floor (in select rooms only)
- Floor plans and run sheet guidance from our team of Event Planners
- Complimentary on-site car parking

Additional Costs: Bond of $1000 required prior to the event. Security guards are required, 1 per 50 guests. Please speak with your Event Planner for more information and pricing. Minimum spends apply to be eligible for complimentary venue hire.
## ENTRÉE
- Two entrées served alternate drop
  - Penne pasta with a bolognaise style sauce and shaved parmesan
  - Chinese honey and soy pork, Asian slaw, pineapple and plum dressing
  - Spinach and ricotta cannelloni, Italian tomato sauce, cress
  - Salad of cooked prawns, mixed greens, Marie rose sauce
  - Potato gnocchi, herb marinated chicken, tomatoes, pesto cream sauce

## MAIN
- Two mains served alternate drop
  - All main courses served with mashed potato, steamed broccolini and choice of the following:
    - Herb roasted chicken, tomato and tarragon sauce
    - Slow cooked beef, semi dried tomato and braising juices
    - Roasted eye fillet with a bacon cream sauce
    - Roasted barramundi, chive and citrus sauce
    - Slow cooked Victorian lamb, Tuscan tomato sauce

## DESSERT
- Two desserts served alternate drop
  - Dark chocolate cake, orange cream, chocolate sauce
  - Classic baked cheesecake with peaches and cream
  - Simple Italian lemon tart, blueberry sauce and cream
  - Vanilla panna cotta, blackberry compote, biscotti
  - Sticky toffee pudding with butterscotch sauce, double cream

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**SCHOOL FORMAL DINNER MENU**

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**UPGRADE YOUR PACKAGE TO INCLUDE CANAPÉS OR PLATTERS**
Pre-dinner Package

In addition to your three course sit-down package, you can also opt for additional platters or beverage package for an hour before your sit-down dinner begins.

Pre Formal Platters $5pp
Dip platters: garlic, hommus, feta and thyme
and beetroot hommus dip with flatbread

1 hour house beverage package $17 per adult (parents and teachers)
Craigmoor Sparkling Pinot Noir Chardonnay NV
Chain of Fire Semillon Sauvignon Blanc or Chardonnay
Chain of Fire Merlot or Shiraz Cabernet
Local draught, bottled beers & cider
(Stella Artois, Stella Legere, Lazy Yak Pale Ale, Bulmers Cider & Cascade Light)
Soft drinks, mineral water & orange juice

1 hour non-alcoholic beverage package $10 per adult
(Persons dining are already included in package)
Soft drinks, mineral water & orange juice

NOTE: Five hour dinner package timings would need to be structured to include pre-dinner hour package options. A $2.5pp rate applies for guests using cash bar facilities not already on a beverage package.
School Formal Cocktail Package

Five hour package — $96pp

Victoria Park’s School Formal Cocktail Package serves five hours of restaurant quality canapés and cocktail dishes as well as a number of additional extras included in the package cost.

Our school formal cocktail packages includes:

- Five hour venue hire
- Chef’s selection of dips
- Your choice of two canapés, two platters, one cocktail dishes and a mini slider station (refer to the cocktail menu for selection)
- Five hour non-alcoholic beverage package
- Exclusive access to your own outdoor pre-function area with city views (includes mushroom heaters in winter)
- Cocktail tables for pre-function clothed with cylinder vase and white pillar candles
- Red carpet for arrival of guests
- Balloon centerpiece in school colours scattered around the room or Cylinder vases with a white pillar candle and tea lights
- All tables clothed in white linen
- White paper napkins
- Lectern and microphone
- Portable dance floor (in select rooms only)
- Floor plans and run sheet guidance from our team of Event Planners
- Complimentary on-site car parking

Additional Costs: Bond of $1000 required prior to the event. Security guards are required, 1 per 50 guests. Please speak with your Event Planner for more information and pricing. Minimum spends apply.
## COCKTAIL MENU

### CANAPÉS
Your choice of two canapés.

- Mixed vegetable Gyoza, soy and sesame dressing  **VEGAN**
- Blini, herb crème fraîche, salmon caviar
- North African spiced lamb skewer harissa yoghurt  **GF**
- Haloumi, roasted pear, rosemary and walnuts  **V**
- Tart with goats curd and peperonata  **V GF**
- Colombian spiced chicken skewer, green tomato salsa  **GF**
- Rye crostini, house smoked salmon, sauce gribiche
- Basil pesto, tomato and mozzarella arancini  **V GF**
- Potato spun prawn with sweet chilli sauce  **GF**

- Potato rosti, house smoked beef, seeded mustard aioli  **GF**
- Ginger beef dumpling, black vinegar
- Pan fried pork dumpling, ketjap manis
- Crumbed and stuffed jalapeños, chipotle aioli  **V**
- Spiced chicken quesadilla, guacamole
- Mini barramundi tortellini, lemon and caper cream sauce
- Saffron and fontina arancini, tomato and herb aioli  **V GF**

### PLATTERS
Your choice of two platters.

- Chicken platter: chicken and leek pies, chicken tenders, chicken bites and pesto aioli
- Favourites platter: petite pies, petite quiches, sausage rolls and accompaniments
- Asian platter: vegetable Gyoza, chicken Siu Mai and pork spring rolls with sauces
- Sushi platter: assortment of handmade sushi rolls and soy dipping sauce  **VEGAN ON REQUEST**
  - not available on Sundays

### COCKTAIL DISHES
Your choice of two cocktail dishes.

- Macaroni and meatballs
- Chicken tender, salad and aioli
- Fish and chips
- Fried Rice

### MINI SLIDER STATION
Includes:

- Beef paddies
- Grilled chicken
- Buns
- Selection of salad ingredients and sauces including cheese, lettuce, tomato relish, burger sauce and BBQ sauce
- Chips

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ADD SAVOURY CANAPÉS TO YOUR PACKAGE FOR $4.50PP

ADD COCKTAIL DISHES TO YOUR PACKAGE FOR $12PP
Victoria Park
School Formal Packages

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NOTE: Minimum spends apply. Pricing and menus valid until 31/12/19.