



*Uni Ball
Packages*

2019

Victoria Park
GOLF • CORPORATE • WEDDINGS • EVENTS • BAR & BISTRO

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.

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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

Built-in audio visual

Portable dance floor for flexible positioning

Ability to partition off for smaller events

Contemporary upholstered chairs included, or
upgrade to bentwood chairs

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Capacities:

Banquet: 200

Banquet + dance floor: 200

Cocktail: 550

Cocktail + terrace: 700

Long Table: 152

Cabaret: 144

Garden Marquee

Stunning city views

Floor to ceiling windows

White marble bar

Built-in audio visual

Portable dance floor

Private covered outdoor deck with city and golf course views perfect for pre-dinner drinks

Contemporary upholstered chairs, or upgrade to tiffany chairs

Capacities:

Banquet: 110

Banquet + dance floor: 100

Cocktail: 150

Long Table: 90

Cabaret: 80





Quartz

For intimate events and gatherings:

Floor to ceiling windows

Guest lounge area

Private bar

Private terrace with city and golf course views
perfect for pre-dinner drinks

Permanent dance floor

Built-in audio visual

Contemporary upholstered chairs
or upgrade to bentwood chairs or french furniture

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Capacities:

Banquet: 50

Banquet + dance floor: 50

Cocktail: 100

Long Table: 40

Cabaret: 40

Alabaster

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)

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Capacities:

Banquet: 90

Banquet + dance floor: 90

Cocktail: 150

Cabaret: 64





Dinner Package

Plated two course + four hour house beverage package

Main and dessert — \$105pp

Plated three course + four hour house beverage package

Entrée, main and dessert — \$125pp

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Our Uni Ball Dinner Packages include:

Four hour venue hire

Your choice of dishes per course from our dinner menu, served alternate drop

Four hour house beverage package

Bread roll for each guest

Exclusive access to your own outdoor pre-function area with city views
(includes mushroom heaters in winter)

Cocktail dry bars on the terrace clothed in white linen

All tables clothed in white linen with cylinder vase and white
pillar candles

White linen napkins

Easel for seating plan

Free Wi-Fi

Lectern and microphone

Data projector and screen

Dance floor

Floor plans and run sheet guidance from our team of Event Planners

Complimentary on-site car parking

Additional Costs: Bond required prior to event. 0-300 guests: \$1000, 301-500 guests: \$2000, 501-1000 guests: \$3000. Security guards are required, 1 per 50 guests please speak with your Event Planner. Package available to guests over 18 only. Minimum spends apply to be eligible for complimentary venue hire.

LUNCH & DINNER MENUS

ENTRÉES

Two entrées served alternate drop

Cold:

Mushroom medley, asparagus, quinoa, brie and truffle mousse, salad leaves v

Chia and sesame crusted salmon, Japanese cucumber salad, miso aioli GF

Spanish cooked prawn salad, mixed peppers, sauce rouille GF

Vietnamese pork, Asian slaw, lychee and green paw paw salsa, chilli lime caramel GF

Slow cooked veal salad, artichokes, beans, charred leeks, mustard aioli, Manchego cheese GF

Hot:

Gnocchi with slow cooked lamb, tomato, olives and zucchini, gremolata

Roasted duck breast, ravioli of duck, pumpkin puree, broccoli, pickled grapes

Malaysian curried beef, lentil and sweet potato tagine, minted labna GF

Ravioli of tomato and mozzarella, heirloom tomatoes, Sicilian olives, fresh basil v

Seared scallops, grilled chorizo, cauliflower puree and sauce picada

MAINS

Two mains served alternate drop

Eye fillet, roasted baby sweet potato filled with goats cheese, broccoli, red wine jus GF

Roasted Tasmanian salmon, Persian rice, mixed beetroot, saffron aioli GF

Roasted barramundi, celeriac puree, Brussel sprouts and mushrooms GF

Twice cooked duck, duck fat potatoes, spinach, apple and cranberry relish, port jus GF

Herb roasted chicken, potato rosti, asparagus, tomato and tarragon cream GF

Slow cooked beef with potato colcannon, onion rings and braising juices

Roasted local quail, Moroccan carrot puree, bacon, sautéed corn and grains

Quinoa crusted Victorian rack of lamb, Tuscan bean ragout, black cabbage, tomato and oregano sauce GF

Twice cooked Gatton pork, roasted parsnips, pear and silver beet, crackling, calvados sauce GF

DESSERTS

Two desserts served alternate drop

Peach melba 2019: vanilla cheesecake, peaches, raspberry sorbet, raspberry sauce

Warmed blackberry and almond clafoutis with double cream GF

Pear, pecan and toffee pudding, chai crème anglaise, vanilla bean ice cream

Chocolate and mandarin tart, freeze dried mandarin, cream, dark chocolate sorbet GF

White chocolate cake, fresh strawberries, green tea ice cream GF

“Mars bar”: chocolate brownie, malted milk ice cream, Italian meringue, caramel sauce, flaked almonds

Lemon myrtle panna cotta, blueberry, pineapple and coconut salad, honey roasted macadamia GF

Hot mango tart, coconut ice cream, Malibu caramel
Available September-February

DESSERT BUFFET STATION

Upgrade 2 or 3 course packages (which includes dessert) to a dessert buffet instead of plated dessert for \$10pp

Upgrade 2 course entrée & main packages to include a dessert buffet for \$25pp

Assortment of petite sweets which may include:

Mixed donuts: glazed donuts, mini warmed donuts and churros

Ice cream machine with assorted toppings, toppings may include chocolate sauce, salted caramel, marshmallows, sprinkles, brownie crumbs, honeycomb and coco nib crunch

Lemon myrtle panna cotta

Chocolate mousse cups

UPGRADES

Add a tea & coffee station from \$75

Add savoury canapés to your package for \$4.50 per canapé (refer to page 10)

Add cocktail dishes to your package for \$12pp

30min pre-function canapés on arrival (includes two canapés) \$8pp

BEVERAGE PACKAGE REFER TO PAGE 11

Cocktail Package

Four hour cocktail package — \$98pp



Victoria Park's Cocktail Packages offer a delicious range of canapés, platters and cocktail dishes.

Our Cocktail Packages includes:

Chef's selection of 2 platters, with your choice of 4 canapés and 1 cocktail dish select from the Cocktail Menu

Venue hire (based on minimum spends)

Lectern with microphone

Data projector and screen

Free Wi-Fi

Cocktail dry bars clothed in white linen and scattered seating

Night events receive a cylinder vase and white pillar candles

Cocktail napkins

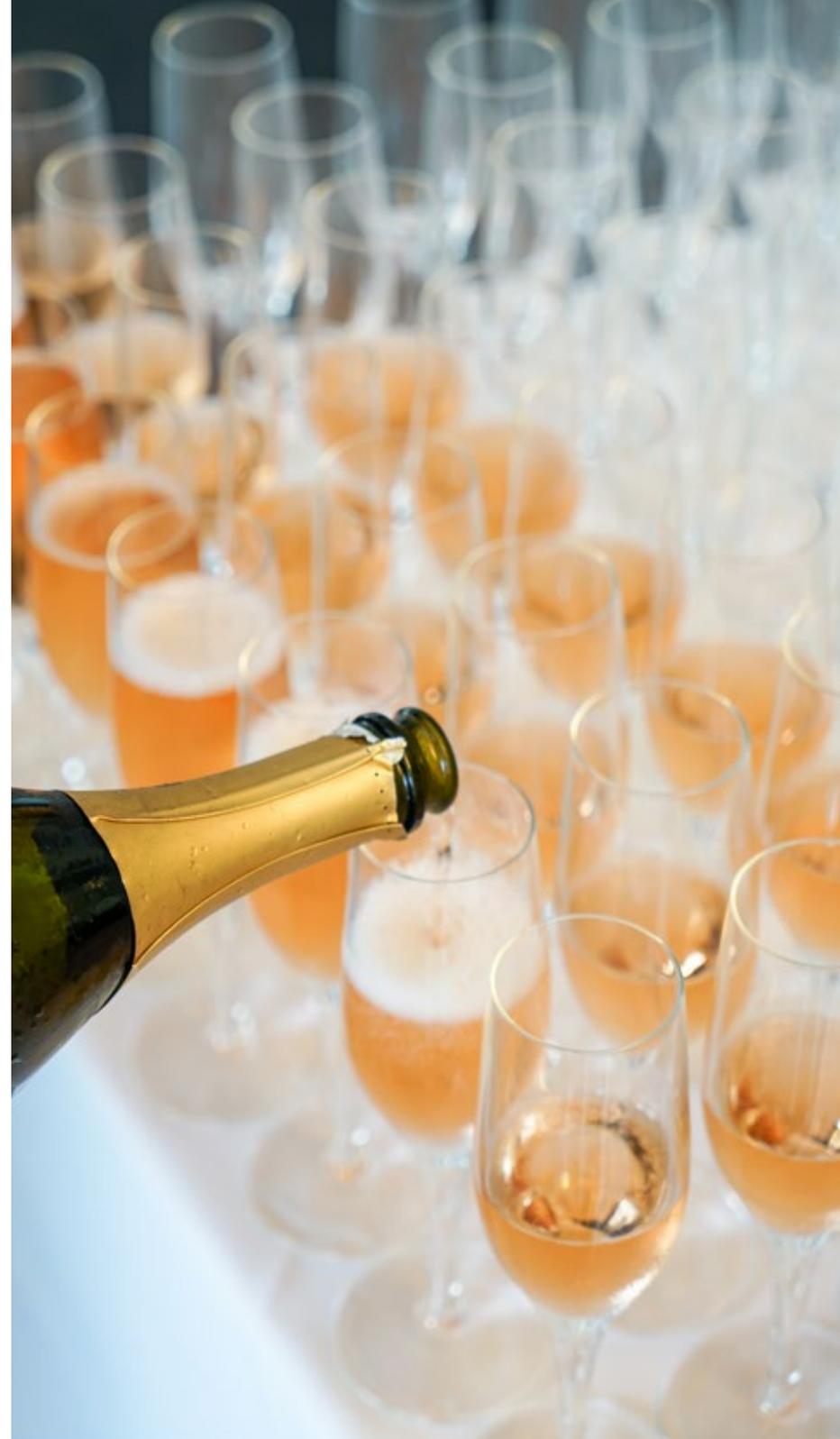
Floor plans and run sheet guidance from our team of Event Planners

Event styling and theming consultation

Exclusive access to your own outdoor terrace area with city views

Complimentary on-site car parking

Additional Costs: Bond Required prior to event. 0-300 guests: \$1000, 301-500 guests: \$2000, 501-1000 guests: \$3000. Security guards are required, 1 per 50 guests please speak with your Event Planner. Package available to guests over 18 only. Minimum spends apply.



COCKTAIL MENUS

SAVOURY CANAPÉS: \$4.50PP

Mixed vegetable Gyoza, soy and sesame dressing

Blini, herb crème fraiche, salmon caviar

North African spiced lamb skewer harissa yoghurt GF

Haloumi, roasted pear, rosemary and walnuts v

Tart with goats curd and peperonata GF v

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 jalapenos, chipotle aioli v

Spiced chicken quesadilla, guacamole

Mini barramundi tortellini, lemon and caper cream sauce

Saffron and fontina arancini, tomato and herb aioli GF v

UPGRADE CANAPÉS: \$6.50PP

Fresh pacific oyster, Ponzu dressing GF DF

Half shell scallop, avocado salsa, lime mayo GF

Moroccan lamb cutlet, beetroot hommus

DESERT CANAPÉS: \$4.50PP

Assorted macarons

Mini Berliner donuts

Peach melba cheesecake

Warmed hazelnut and orange madeleines

Chocolate and Amarena cherry tart

Mini lemon myrtle panna cotta, raspberry gel

Toasted fruit loaf topped with brie and candied sweet potato

Caramel and popcorn mousse cake

COCKTAIL DISHES: \$12PP

Nepalese chicken curry, saffron rice, raita GF

Burrito bowl with pulled pork, pineapple salsa, chipotle aioli GF

Bulgogi beef bao bun, pickled carrot, kewpie mayo and coriander DF

Honey and bourbon glazed pork ribs, red cabbage, rocket and pear salad GF

Buttermilk fried chicken, shredded lettuce, ranch dressing GF

Salmon poke bowl, dashi mayo, pickles and sesame GF DF

COCKTAIL STATIONS: \$15PP

Fried rice station: fried rice with carrot, peas, shitake mushrooms and shallots

Nachos station: sour cream, shallots, guacamole, smoky tomato salsa, spiced mince

Caesar salad station: leaves, dressing, bacon, croutons, parmesan, chicken

Idaho potato station: guacamole, sour cream, bacon sauce, fried shallots, spiced beans

GRAZING STATIONS: \$18PP

Cheese and antipasto station: chefs selection of cured meats, hard and soft cheeses, crackers and bread

ADD PLATTERS

Chicken platter: chicken and leek pies, chicken tenders, chicken bites and pesto aioli — \$12pp

Favourites platter: petite pies, petite quiches, sausage rolls and accompaniments — \$10pp

Spanish platter: white fish croquette, potato and corn parcel, chorizo empanada, rouille — \$12pp

Asian platter: vegetable Gyoza, chicken Siu Mai and pork spring rolls with sauces — \$12pp

Cheese platter: a selection of hard and soft cheeses with macerated raisins, apple, water crackers and lavosh — \$9pp

Antipasto platter: assorted cured meats and pickled vegetables with sour dough — \$10pp

Dips platter: garlic love, hommus, feta and thyme, beetroot hommus with flatbread — \$6pp

Fruit platter: assorted seasonal fruit GF VEGAN — \$6pp

Sushi platter: handmade sushi roll and soy dipping sauce — \$12pp

BEVERAGE PACKAGES

THE HOUSE PACKAGE

3 hour package: \$38pp

4 hour package: \$43pp

5 hour package: \$48pp

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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, Great Northern,
Lazy Yak Pale Ale, Bulmers
Cider & Cascade Light)

Soft drinks, mineral water
& orange juice

UPGRADE TO PREMIUM PACKAGE

3 hour package: + \$6pp

4 hour package: + \$7pp

5 hour package: + \$8pp

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Azahara Pinot Chardonnay NV
Pocketwatch Chardonnay **or**
Pocketwatch Sauvignon Blanc
or Pocketwatch Pinot Gris

Pocketwatch Shiraz **or** Pocketwatch
Cabernet Sauvignon

Local draught bottled beers & cider
(Stella Artois, Great Northern,
Lazy Yak Pale Ale, Bulmers
Cider & Cascade Light)

Soft drinks, mineral water
& orange juice

UPGRADE TO DELUXE PACKAGE

3 hour package: + \$10pp

4 hour package: + \$14pp

5 hour package: + \$16pp

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Veuve Ambal - Blanc de
Blanc NV (France)

Shaw & Smith Sauvignon Blanc
or Red Claw Pinot Grigio **or**
Ninth Island Chardonnay

Ara Pinot Noir **or** Red Claw Shiraz

Local draught bottled beers & cider
(Stella Artois, Great Northern,
Lazy Yak Pale Ale, Bulmers
Cider & Cascade Light)

Soft drinks, mineral water
& orange juice

UPGRADE TO PLATINUM PACKAGE

3 hour package: + \$14pp

4 hour package: + \$18pp

5 hour package: + \$20pp

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Chandon NV

Chandon Chardonnay **or**
Catalina Sounds Pinot Gris **or**
Dog Point Sauvignon Blanc

Chandon Shiraz **or** Pierro Cabernet
Merlot **or** Catalina Sounds Pinot Noir

Local draught bottled beers & cider
(Stella Artois, Great Northern,
Lazy Yak Pale Ale, Bulmers
Cider & Cascade Light)

Crown Lager & Corona

Soft drinks, mineral water
& orange juice

PUNCH STATIONS

Non alcoholic: \$5pp per hour

Alcoholic: \$10pp per hour

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Mint Tea Fruit Punch

A delicious quencher made with
tea, fresh orange juice, tangy lemon
juice, a few sprigs of fresh mint,
finished with an orange wedge.

Mojito Punch

Our twist on the classic Mojito
combines lemon sorbet, soda water,
lime juice, fresh mint, a dash of sugar,
topped off with a wedge of lime.

Apple Julep Punch

A fresh twist on the classic
Mint Julep, we've added fresh
apple juice, orange juice and
pineapple juice to the mix, along
with a dash of lemon juice and
finished with fresh mint.

Holiday Fruit Punch

A refreshing combination of orange
juice, pineapple juice, cranberry
juice, ginger ale and fresh lime,
garnished with an orange slice.

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Ask us about beverage bar
tabs or on consumption
beverage service
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Victoria Park Uni Ball Packages

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