



VICTORIA PARK BISTRO GROUP PARTY PACKAGES

Victoria Park

HERSTON RD, HERSTON | (07) 3253 2533 | VICTORIAPARK.COM.AU



MAGNIFICENT VIEWS OF THE CITY SKYLINE

The Victoria Park Bistro is located at the top of the complex overlooking magnificent views of the driving range and Brisbane city skyline, showcasing alfresco dining at its best.

Only 2kms from the CBD with convenient on-site parking, the Victoria Park Bistro is the perfect setting for your next corporate get-together or celebration with friends or family. Why not make the most of it, and enjoy a round of putt putt or hit some balls on the driving range!

Headed by award-winning Executive Chef Jason Peppler, Head Chef Raoul Hinkson and Breakfast Chef Andrew Tolley, our team are passionate about creating the finest seasonal menu using fresh, local ingredients.



SHARED BREAKFAST

For 15 to 30 guests

Option 1: (menu price pp)

Choose 2 dishes from the a la carte breakfast menu served alternative drop:

Toasted sourdough and spreads DF V — 6

Mixed fruit toast with vanilla butter V — 9

Eggs your way with relish and sourdough toast V DF — 11

Bacon and eggs with relish and sourdough toast DF — 16

Coconut and chia bircher with seasonal fruit and honey roasted macadamia V DF — 15

Crushed avocado with semidried tomatoes, rocket, feta and sourdough toast V — 17

The Bistro: chorizo sausage, bacon, sautéed potatoes, spinach, scrambled eggs and relish GF — 24

Lemon meringue waffles: milk meringue with lemon curd, vanilla mascarpone and fresh berries V — 17

Asparagus bruschetta with whipped goats cheese, fresh tomato and tapenade V — 17

Twice cooked pork burger with gem lettuce, tomato and aioli — 15

Asian duck salad with fried egg, toasted rice, peanuts and Korean chilli sauce GF — 19

Option 2: \$27pp

Choice of one meal per person from the options below:

The Bistro: chorizo sausage, bacon, sautéed potatoes, spinach, scrambled eggs and relish GF

Asparagus bruschetta with whipped goats cheese, fresh tomato and tapenade V

Bacon and poached eggs with sourdough and relish

Served with fruit platters (V), tea or coffee, and juice

For groups over 20, a coffee station will be set up. Most items can be made gluten free on request. Please contact Victoria Park Bistro for more information.

MORNING TEA & AFTERNOON TEA

For groups of 10 or more:

\$18pp

Tea or coffee and juice

Chef's selection of muffins, brownies and danishes

Chef's selection of triangle sandwiches

Upgrade Options

Add a fruit platter - small \$23, large \$40

For groups of 31 people or more, a tailored package will be created to accommodate the group. For groups over 20 a coffee station will be set up. Please contact Victoria Park Bistro for more information.

GF = Gluten Free **DF** = Dairy Free **V** = Vegetarian

NOTE: Bookings are required 7 business days prior to the function along with confirmed numbers. If pre-ordering, please complete the pre-order form (available from staff upon enquiring) with your group's meal choices and return no later than 7 business days prior to the event. Changes are not permitted on the day. This menu may change seasonally in line with our A la Carte menu. Groups may need to be split across two tables. Minimum spends apply.



SIGNATURE PACKAGES

For groups of 15 to 30 guests.

LUNCH ON THE RUN – \$23PP (AVAILABLE MONDAY - FRIDAY)

Entrée served to share: Wood fired garlic bread

Mains choice of one meal per person, to be ordered on the day:

Nicoise salad with house smoked flaked salmon and herb aioli GF

Cheese burger with grass fed patty, cheese, pickles, tomato relish, aioli and chips

Margherita pizza: tomato sauce, fior di latte, basil and EVOO v

Cold roasted chicken Caesar salad

ROTISSERIE SET MENU – \$31PP (AVAILABLE FRIDAY - SUNDAY)

Entrée served to share: Wood fired garlic bread with cured meats, olives and sourdough

Mains served to share: Rotisserie chicken and porchetta with simple salad, chips and roast sauces

Upgrade options: Dessert: \$12pp

BURGER PARTY – \$25PP (AVAILABLE EVERYDAY)

Main: Choose any burger from our a la carte menu to be served to all guests, or any two served alternatively

Drink: Includes a local beer, house wine or soft drink per person

**Vegetarian options available upon request*

ITALIAN PARTY – \$25PP (AVAILABLE EVERYDAY)

Entrée: Calamari and wood fired garlic bread to share

Mains: Chefs selection of wood fired pizzas and green salad to share

**Dietary requirements requests are taken upon booking*



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COCKTAIL PACKAGE

*For groups up to 50 guests. Minimum spend of \$15pp.
Each platter serves up to 8 people and is
served to the table for self service.*

SHARE PLATTERS

Chicken Platter - \$52

Chicken skewers with BBQ glaze and
crumbed chicken tenders, aioli GF

Italian Platter - \$63

Margherita pizza, Cotto pizza,
truffled mushroom and pizzaiola arancini, aioli v GF

Aussie Platter - \$54

Chicken and leek pie with beef meatballs,
tomato and BBQ sauces

Seafood Platter - \$57

Salt & pepper calamari & tartare sauce,
potato spun prawns & sweet chilli sauce GF

Asian Platter - \$56

Vegetarian spring rolls and sweet chilli sauce v,
Chicken sui mai dumplings, soy sauce

Cheese Platter - \$57

Willow Grove brie, Gorgonzola picante and mature cheddar,
plump raisins, fresh pear and crackers

Fruit Platter - small \$23 / large \$40

Fresh seasonal fruit

*Pizzas, Snacks
& Bites from
the A la Carte
menu can also
be added*

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MAKE A BOOKING

Please contact our team on 07 3253 2533 or bistro@victoriapark.com.au to make a booking or for more information.

	BREAKFAST	LUNCH	DINNER
Monday - Tuesday	7:00 - 11am	11:30 - 3pm	closed
Wednesday & Sunday	7:00 - 11am	11:30 - 3pm	5pm - 8pm
Thursday - Saturday	7:00 - 11am	11:30 - 3pm	5pm - 9pm

GROUP BOOKING TERMS AND CONDITIONS

Any breaches of the following terms and conditions may result in the booking being cancelled with all costs to be charged accordingly.

1. Final numbers and meal arrangements

Please fill in a pre-order form, available from our Bistro staff, indicating your meal or package choices. Completed pre-order forms are required 10 days prior and final numbers are required 5 business days prior to the date of the event.

Each booking of 20 to 30 people are allocated 2 hours in the Bistro. Bookings of 30 to 50 people are allocated no more than 3 hours in the Bistro. More time can be added upon request to management prior to the booking and is subject to availability.

Special Requests – Any special requests for allocations to certain areas will be considered but not guaranteed.

2. Payment

Credit card details are required to secure the booking. For groups of 20 or more, a deposit of \$10 per person is required upon booking. This deposit will come off the final bill on the day. Cheques may not be accepted. Only Pro-Forma invoices can be supplied for payment in advance. Please notify the Bistro upon booking if this is required.

3. Cancellations

A minimum of 7 business days is required for all cancellations of Bistro reservations. If cancellation is made prior to 3 weeks out from the booking date the deposit will be refunded in full. The deposit is non-refundable if the cancellation occurs less than 3 weeks but more than 5 business days from the booking date. If cancellation is made within 5 business days, the full cost of the function will be charged.

4. Wet Weather

For bookings that are allocated to areas that are not weather proof, the client is permitted to reschedule for another date within 4 weeks of the original booking. Half of the food payment will be charged on the original date and the balance charged on the new rescheduled date. If the booking is cancelled entirely, full function payment will be charged.

5. Minor's Agreement and Responsible Service of Alcohol

Victoria Park's Bistro is a fully licensed venue operating in accordance with Responsible Service of Alcohol laws. RSA laws will be adhered to at all times and guests may be refused service or may be asked to leave if issues arise. Please inform us if there will be minors attending your group function. No guest under the age of 18 years will be served alcohol. Patrons may be asked to show legal proof of age at any time. Minors must be accompanied by a parent or legal guardian at all times. The parent or guardian is responsible for ensuring that no alcohol is consumed by, or bought for, the minor. Groups may be required to wear wristbands at the Bar & Bistro manager's discretion for events where minors are attending, so as to differentiate the minors from the rest of the group.

6. Security Guards

Should Victoria Park deem it necessary for a specific event, security guards may be required at the cost of the client. All security guards are to be booked through Victoria Park at the following fee: \$60 per guard per hour with the guard required to be present for the length of the event plus half an hour before and after the event. This fee applies to situations in which security guards are organized prior to your event and also in the instance where Victoria Park deems it necessary to call security for assistance during your event for any disturbances or unruly behavior.

NOTE: Bookings are required 10 business days prior to the function, and confirmed numbers 5 business days prior. If pre-ordering, please complete the pre-order form (available from staff upon enquiring) with your group's meal choices and return no later than 10 business days prior to the event. Changes are not permitted on the day. This menu may change seasonally in line with our A la Carte menu. Groups may need to be split across two tables. Minimum spends apply.