



Victoria Park Corporate Events

2020 PACKAGES

Our Spaces

CORPORATE SPACES (PAGE 3 - 17)

ROOM	SIZE	BANQUET	BANQUET + DANCE FLOOR	CABARET	COCKTAIL	THEATRE	LONG TABLE <i>attracts surcharge</i>	CLASSROOM	U-SHAPE
Marquee	450m ²	420	372	300	700	540	216-234	-	-
Ballroom	617m ²	200	200	144	550	200-250*	152	-	-
Garden Marquee	300m ²	110	100	80	150	120	72-120	72	36
Alabaster	170m ²	90	90	64	120	96	-	60	27
Quartz	155m ²	50	50	40	80	60	24	36	24

CASUAL SPACES (PAGE 18 - 21)

ROOM	SIZE	BANQUET	COCKTAIL	LONG TABLE <i>attracts surcharge</i>
The Orchard	127m ²	70	100	60
Putting Lounge	54m ²	-	70	-
Driving Lounge	41m ²	-	30	-

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 (as shown)
or upgrade to white tiffany chairs.

Maximum Capacities:

Banquet: 420

Banquet + dance floor: 372

Cocktail: 700

Long Table: 234

Cabaret: 300

Theatre: 540





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 (as shown)
or upgrade to bentwood chairs

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Maximum Capacities:

- Banquet: 200
- Banquet + dance floor: 200
- Cocktail: 550
- Long Table: 152
- Cabaret: 144
- Theatre: 250*

**with the hiring of additional screens*

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 (as shown) or upgrade to tiffany chairs

Maximum Capacities:

Banquet: 110

Banquet + dance floor: 100

Cabaret: 80

Cocktail: 150

Theatre: 120

Long Table: 120

Classroom: 72

U-Shape: 36





Alabaster

Elegant and full of natural light

Floor to ceiling windows

Guest lounge area

Private bar

Exclusive terrace with city and golf course views
perfect for breakout areas

Built-in audio visual

Permanent dance floor

Contemporary upholstered chairs (as shown)
or upgrade to bentwood chairs

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Maximum Capacities:

Banquet: 90

Banquet + dance floor: 90

Cabaret: 64

Cocktail: 150

Theatre: 96

Long Table: 90

Classroom: 60

U-Shape: 27

Quartz

Perfect for small conferences and meetings

Floor to ceiling windows

Guest lounge area

Private bar

Private terrace with city and golf course views
perfect for breakout areas

Permanent dance floor

Built in audio visual

Contemporary upholstered chairs (as shown)
or upgrade to bentwood chairs or french furniture

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Maximum Capacities:

Banquet: 50

Banquet + dance floor: 50

Cabaret: 40

Cocktail: 80

Theatre: 60

Long Table: 24

Classroom: 36

U-Shape: 24





Day Delegate

Full Day, includes morning tea, lunch and afternoon tea — \$76pp
Half Day, includes lunch plus morning tea or afternoon tea — \$66pp

Victoria Park's Day Delegate Package is your solution for all day business meetings, presentations, workshops or seminars with morning tea, lunch and afternoon tea included in the package, plus a number of extras at no additional cost.

Our Day Delegate Package includes:

- Iced water, mints and apples on arrival
- Morning tea, lunch and afternoon tea
- Selection of teas and freshly brewed coffee
(events up to 60 guests will enjoy Nespresso coffee stations)
- Venue hire (based on minimum spends)
- Data projector and screen
- Lectern with microphone
- Flip chart or whiteboard with markers
- Notepads and pens
- Registration desk
- All tables clothed in white linen
- Exclusive access to your own outdoor terrace area with city views
- Free Wi-Fi
- Complimentary on-site car parking for all guests
- Floor plan and run sheet guidance from our team of Event Planners

DAY DELEGATE MENU

Full Day Delegate \$76pp: please choose morning tea, lunch and afternoon tea
Half Day Delegate \$66pp: please choose lunch plus morning tea or afternoon tea

ON ARRIVAL

Selection of teas & freshly brewed coffee (functions up to 60 guests will enjoy Nespresso coffee stations)

Iced water, mints & apples

MORNING TEA

Includes a selection of teas and freshly brewed coffee

Your choice of one gourmet morning tea item from the list below:

Buttermilk scones with jam and Chantilly cream

Dark chocolate and cherry brownie GF DF

Spanakopita with tomato relish v

Assorted warmed muffins

Warmed banana loaf with cinnamon butter GF

Blueberry friand, lemon curd cream GF

Portuguese custard tart

Traditional bruschetta of tomato, basil and fresh mozzarella v

LUNCH

Includes a selection of teas and freshly brewed coffee, juice and soft drinks

Your choice of one buffet lunch option from the list of six lunch options below:

1. Sandwich lunch

Chef's selection of sandwiches and assorted wraps with fruit

2. Spanish grill

Spiced chicken GF

Chorizo meatballs in tomato sofrito GF DF

Sautéed potato, slow cooked onion and parsley salad GF DF

Tomato and pepper salad DF

Aioli

3. Greek style slow cooked lamb

Slow cooked lamb

Roasted beetroot, fennel and orange salad v GF DF

Greek baked rice GF DF

Greek slaw, lemon and dill v GF DF

Garlic toum v GF DF

4. Beef taco station

Crisp taco shell

Pulled beef GF DF

Spiced corn on the cob GF

Guacamole v GF DF

Sour cream

Lettuce

Cheese

Salsa

5. Classic roasted chicken lunch

Roast chicken GF DF

Roast potatoes GF DF

Caesar style salad

Chicken gravy GF DF

Bread roll DF

6. Healthy salad lunch

Choice of 3 of the salads listed below

Watermelon, cucumber, feta and mint salad, roasted pecans v GF

Roasted baby eggplant, harissa yoghurt, currants, almonds and coriander v GF

Satay beef salad, green beans, tomato and roasted peanuts GF DF

Grilled spiced chicken, roasted pumpkin and spinach salad, hommus dressing GF DF

Spiced roasted carrot salad, goats milk dressing v GF*

Charred broccoli, grapes, sautéed kale and goats cheese salad smoked almonds v GF*

Traditional Caesar Salad with bacon lardons, parmesan and croutons*

*Add grilled chicken or roast lamb for \$5pp

AFTERNOON TEA

Includes a selection of teas and freshly brewed coffee

Your choice of two afternoon tea items from the list below:

Salted caramel and white chocolate cookie

Pistachio and raspberry slice GF

Chunky chocolate chip cookie

Warm corn bread with bacon jam GF

Spiced parmesan cookie

Raw cocoa and orange slice v GF DF

Classic ANZAC biscuit

Upgrade your afternoon tea to one item from the morning tea selection instead for \$5pp

UPGRADES

Upgrade your function with the following items:

Pringles sour cream and onion 42g \$6pp

Pretzels mini 28g \$5pp

Red Rock Deli sea salt chips 28g \$5pp

San Pellegrino sparkling water 750ml \$5pp

Mini Magnums \$5pp

Add on a 30 minute post conference function including house wines, beers and soft drinks and a selection of 2 canapes for \$18pp

Breakfast

CONTINENTAL BREAKFAST \$29PP

Served buffet style including coffee and tea station.

Ham and cheese croissants

Fruit platters GF DF

Danishes

Protein balls v GF DF

Chai and chia pudding with
coconut yoghurt GF DF

Leek and goats cheese tarts with
house smoked salmon GF

Boost juice

CONTINENTAL UPGRADES

Choice of one upgrade item:

Almond croissants \$6 per item

Chocolate croissant \$6 per item

Mini rosti topped with dried tomato
and asparagus v \$10 pp

Mini croque monsieur: delicate toasted
ham and gruyere sandwich \$10 pp

BUSINESS BREAKFAST \$36PP

*Sliced seasonal fruit platters, a selection of
teas, freshly brewed coffee and juice to start.*

Your choice of one breakfast item from the list below:

Classic breakfast: scrambled eggs, bacon,
tomato, sausage, sour dough toast

Corn fritters, bacon, tomato salsa,
aioli, cress GF

Smashed avocado, toasted rye
bread, pumpkin seed pesto,
poached egg, fresh lemon

Potato rosti, haloumi, semi dried
tomatoes, baba ganoush, asparagus v

Croque Madame: toasted sandwich
of, ham, Gruyere cheese
topped with a fried egg



High Tea

High Tea Package — \$55pp

A glass of sparkling on arrival, juice served to tables to start, and freshly brewed tea and coffee served to tables for function duration. Includes complimentary chair upgrade (chairs differ in individual rooms).

Our high tea menu includes:

Scones with Chantilly cream and jam

Macaroons &f

Green tea and mascarpone cake

Red velvet cake

Caramelised banana and dulce de leche tarts

Chicken and leek pies

Spinach and feta scrolls v

Ribbon sandwiches which may include:

Egg and watercress

Ham, cheese and dijonnaise

Smoked salmon, cucumber and chive sour cream

Chicken, tomato with herb mayonnaise





Lunch & Dinner

Alternate drop plated two course — \$65pp

Select entrée and main, or main and dessert

Minimum bar tab is required

Alternate drop plated two course + three hour house beverage package — \$99pp

Select entrée and main, or main and dessert

Alternate drop plated three course + four hour house beverage package — \$129pp

Sunday to Thursday special — \$125pp

Our Lunch & Dinner Packages include:

Bread roll for each guest

Venue hire (based on minimum spends)

Lectern with microphone

Data projector and screen

Free Wi-Fi

Registration desk & easel for seating plan

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

White linen napkins

Dance floor

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

Cocktail dry bars on the terrace clothed in white linen

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

Complimentary on-site car parking for all guests

LUNCH & DINNER MENUS

ENTRÉES

Two entrées served alternate drop

Cold:

Mixed beetroot salad, goats curd, roasted pecans, cress v GF

Baharat spiced baby carrots, grilled chicken, hommus, buttermilk dressing GF

Salad of roasted duck, sweet potato, green beans, tea soaked golden raisins, fig paste GF DF

Watermelon and cucumber salad, feta, bitter leaves, mint, smoked almonds v GF

Salad of prawn, avocado, tomato, mango, herb dressing GF DF

Hot:

Roast pumpkin ravioli, brown butter emulsion, ricotta, crumbled amaretti

Smoked salmon, charcoal gnocchi, heirloom tomatoes, saffron sauce GF DF

Seared scallops, grilled chorizo, parsley veloute, chorizo crumb

Asian salt and pepper spiced quail, Sriracha aioli, slaw

Free range egg linguine, Italian pork and fennel ragout, parmesan

MAINS

Two mains served alternate drop

Roasted eye fillet with bbq rub, charred leek, sweet potato, blistered tomato, jus GF DF

Roasted chicken, parmesan crusted potato, mushrooms and greens, truffle sauce GF

Roasted Atlantic salmon, green beans, golden squash, sauce vierge, garlic toum GF DF

Roasted barramundi, roasted dukkah potatoes, asparagus, beetroot hommus GF DF

Slow cooked beef, roasted garlic mash potato, broccolini, tomato and red wine sauce GF

Cherry glazed twice cooked duck, pumpkin, kale, port jus GF DF

Grilled Gatton pork loin, potato rosti, sautéed greens, sticky pineapple relish, pork jus DF

Twice cooked Moroccan spiced lamb, stewed peppers, herbed labna GF

DESSERTS

Two desserts served alternate drop

Jaffa pudding: orange and quinoa pudding, Grand Marnier dark chocolate sauce, double cream GF

Honeyed cheesecake yoghurt, saffron poached pears, toasted grains GF

“Snickers” ice cream sandwich: chocolate brownie, peanut caramel ice cream, roasted peanuts, toffee sauce, toasted meringue GF

Roasted cinnamon parfait, apple and rhubarb compote, toasted crumbs

Coconut panna cotta, lychee and pineapple salad, fresh mint GF DF

Crème catalana, fresh raspberries, freeze dried mandarin GF

Dark chocolate tart, goats milk sorbet, macerated strawberries GF

Toasted waffles, lemon curd, whipped sweetened ricotta, blueberries, lemon balm

DESSERT PLATTER \$100

24 pieces per platter

Assortment of petite sweets which include:

- Rocky road cake
- Vanilla panna cotta with apple and rhubarb GF
- Lemon curd tart with fresh raspberries GF

UPGRADES

Add a tea & coffee station from \$75

Add savoury canapés to your package for \$4.50 per canapé (refer to page 17)

Add cocktail dishes to your package for \$12pp

30min arrival canapés (includes two canapés) \$8pp

**BEVERAGE PACKAGE
REFER TO PAGE 22**

Share Table Package

Share Table Package — \$85pp

Share Table Package plus four hour house beverage package — \$130pp

Suitable for 30 - 200 guests

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Victoria Park's Share Table is an interactive package where all food is served to the table to share. This package has been designed for a maximum of 200 guests

Our Share Table Packages include:

- Bread roll for each guest
- Venue hire (based on minimum spends)
- Lectern with microphone
- Data projector and screen
- Free Wi-Fi
- Registration desk & easel for seating plan
- All tables clothed in white linen with cylinder vase and white pillar candles
- White linen napkins
- Dance floor
- Exclusive access to your own outdoor pre-drinks area with city views (includes mushroom heaters in winter)
- Cocktail dry bars on the terrace clothed in white linen
- Floor plan and run sheet guidance from our team of Event Planners
- Complimentary on-site car parking for all guests



SHARE TABLE MENU

ENTRÉE

Assorted breads,
butter, olive oil

Roast pumpkin ravioli, brown
butter emulsion, ricotta,
crumbled amaretti v

Asian salt and pepper spiced
quail, Sriracha aioli, slaw GF DF

MAIN

*Choice of one main course item
to share, or upgrade to add a
second cut of meat for \$10pp*

Roasted barramundi, roasted
dukkah potatoes, asparagus,
beetroot hommus GF DF

Slow cooked beef, roasted garlic
mash potato, broccolini, tomato
and red wine sauce GF

DESSERT

“Snickers” ice cream sandwich:
chocolate brownie, peanut
caramel ice cream, roasted
peanuts, toffee sauce, toasted
meringue GF

Toasted waffles with lemon curd,
whipped sweetened ricotta,
blueberries and lemon balm

UPGRADES

Add a tea & coffee
station from \$75

Add savoury canapés to
your package for \$4.50 per
canapé (refer to page 17)

Add cocktail dishes to your
package for \$12pp

BEVERAGE PACKAGE
REFER TO PAGE 22



Cocktail

2.5hr Cocktail Package — \$69pp

5 canapés, 1 cocktail dish, 2.5 hour house beverage package

3hr Cocktail Package — \$82pp

7 canapés, 1 cocktail dish, 3 hour house beverage package

4hr Cocktail Package — \$97pp

Dip platters, 8 canapés, 1 cocktail dish, 4 hour house beverage package

Our Cocktail Packages includes:

Your choice of canapés and cocktail dishes (as per above)
select from the Cocktail Menu

Venue hire (based on minimum spends)

Lectern with microphone

Data projector and screen

Free Wi-Fi

Cocktail tall tables clothed in white linen, and scattered seating

Night events receive a cylinder vase with pillar candle on each table

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 pre-drinks area with city views (includes mushroom heaters in winter)

Complimentary on-site car parking for all guests

COCKTAIL MENUS

SAVOURY CANAPÉS \$4.50PP

Tandoori chicken skewer,
minted yoghurt GF

Lamb gozleme: Turkish flatbread
filled with ground lamb

Panko crumbed prawn skewer

Pumpkin and spinach arancini v GF

Green pea arancini v GF

Salmon and herb tart,
crème fraiche GF

Chinese baked BBQ pork bun

Chicken Dim Sum DF

Indian spiced potato parcel v

Caramelised onion scroll
with seared beef

Peanut and pork dumpling GF

Chicken and chive dumpling GF

Spinach and onion pakora,
mango chutney v GF

Chickpea falafel, tomato kasundi v GF

Vegetable samosas,
harissa yoghurt v

UPGRADE CANAPÉS \$7PP

Freshly shucked oyster with
Wakame and Ponzu dressing GF DF

Seared scallop on Asian slaw
with Sriracha aioli GF DF

Mini Shepherd's pie GF

French onion soup with
parmesan paillettes

DESSERT CANAPÉS \$4.50PP

Red velvet cake

Mini crème brulee with
fresh raspberries GF

Petite mochaccino chocolate
cup filled with a light mousse

Green tea and mascarpone cake

Caramelised banana and
dulce de leche tarts

Passionfruit and vanilla
panna cotta GF

Warm mini jam filled donuts

Macaroons GF

Caramel and popcorn
mousse cake

COCKTAIL DISHES \$14PP

Pork Banh Mi: Vietnamese roll
of grilled pork, picked carrot,
coriander, lemongrass DF

Chorizo meatballs, tomato
sofrito, soft polenta GF

Greek spiced lamb, flatbread,
tomato salsa, garlic toum DF

Coconut poached chicken, Thai
noodle salad, fried shallots GF DF

Saffron gnocchi, chive cream,
flaked smoked salmon

Fried calamari, Asian
slaw, Thai caramel

COCKTAIL STATIONS

Fried rice station: fried rice with
carrot, peas, shitake mushrooms
and shallots DF V — \$15pp

Nachos station: spiced mince,
sour cream, shallots, guacamole,
smokey tomato salsa GF — \$15pp

DESSERT STATIONS

Gourmet donut station:
selection of glazed, iced
and filled donuts \$10pp
*FOR EVENTS WITH 50 - 150 GUESTS

Italian Ice cream cart: three
delicious flavours served
from an ice cream cart for a
1.5hr duration — \$12pp
*FOR EVENTS WITH 100 - 250 GUESTS

GRAZING STATION \$18PP

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

*Seafood upgrade: oysters,
smoked salmon, sushi
and nori GF DF — \$17pp*

ADD PLATTERS

USA platter: mac and cheese
croquettes, jalapeno poppers and
bourbon glazed meatballs — \$12pp

Chicken platter: bbq chicken
pies, chicken tenders, popcorn
chicken bites — \$12pp

Asian platter: vegetable dumpling,
green curry, prawn Gyoza and pork
spring rolls with sauces — \$12pp

Favourites platter: beef pies,
sausage rolls, cheese kransky
and accompaniments — \$12pp

Sushi platter: assortment of
handmade sushi rolls and soy
dipping sauce. VEGAN ON REQUEST
NOT AVAILABLE ON SUNDAYS — \$12pp

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

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

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

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



The Orchard

Fashionable and vibrant

Beautifully styled featuring:

Yellow and white draped ceiling lining & wicker pendant lights

Vintage garden furniture

Astro turf flooring

Private bar

Open air design

Outdoor BBQ grill area

Outdoor terrace area with views of the city

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Capacities:

Cocktail: 100

Long Table: 60

THE ORCHARD MENUS

BBQ GRILL BUFFET

Bread roll, baked potato, 3 BBQ items & 3 salad bar items — \$49pp

Bread roll and baked potato

BBQ ITEMS

Please select three items:

Grilled lamb with lemon
pepper GF DF

Spanish spiced chicken GF

Rib fillet, garlic and thyme GF DF

Bratwurst sausage DF

Grilled salmon, fresh lemon GF DF

Pork ribs with BBQ glaze GF DF

King prawns, garlic herb
marinade GF DF

Cheese kransky

SALAD BAR ITEMS

Please select three items:

Simple garden salad GF DF

Caesar salad

Watermelon, cucumber,
feta and mint GF

Moroccan carrot salad GF

Pumpkin and spinach salad,
toasted pepitas GF DF

Greek coleslaw GF DF

ADD DESSERT ITEMS: \$14PP

Please select two items:

Seasonal fruit trifle

Jaffa pudding: orange
and quinoa pudding,
dark chocolate sauce GF

“Snickers” ice cream
sandwich: chocolate brownie,
peanut caramel ice cream,
roasted peanuts, toffee
sauce, toasted meringue GF

Toasted waffles, lemon
curd, whipped sweetened
ricotta, blueberries

Classic cheesecake,
berry compote, toasted
almonds, fresh mint

COCKTAIL MENU

*Please order from the
cocktail menu on page 17*

**BEVERAGE PACKAGE
REFER TO PAGE 22**

Putting Lounge

Located in the heart of the action

Easy access to the putt putt course or driving range

Fully enclosed room with air conditioning

Floor to ceiling windows

Driving range and city views

Private bar

LED TV (for presentation use)

Timber deck area adjoining the putt putt course

Hire includes 4 driving range bays, 2 buckets of balls
and complimentary club hire

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Cocktail Capacities: minimum 30 - maximum 70



Driving Lounge

Located on the top level of the driving range

Easy access right onto the driving range

Undercover, open air design

City and golf course views

Hire includes 4 driving range bays, 2 buckets of balls
and complimentary club hire

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Cocktail Capacities: minimum 20 - maximum 30



PUTTING & DRIVING LOUNGE - PARTY PACKAGE \$40PP

Your choice of one of the four menus below:

1. SPANISH GRILL

Spiced chicken GF

Chorizo meatballs in
tomato sofrito GF DF

Sautéed potato, slow cooked
onion and parsley salad GF DF

Tomato and pepper salad DF

Aioli

2. GREEK STYLE SLOW COOKED LAMB

Roasted beetroot, fennel
and orange salad GF DF

Greek baked rice GF DF

Greek slaw, lemon and dill GF DF

Garlic toum GF DF

3. CLASSIC ROASTED CHICKEN LUNCH

Roast chicken GF DF

Roast potatoes GF DF

Caesar style salad

Chicken gravy GF DF

Bread roll DF

4. HEALTHY SALAD LUNCH

Choice of 3 of the salads listed below

Watermelon, cucumber, feta and
mint salad, roasted pecans v GF

Roasted baby eggplant,
harissa yoghurt, currants,
almonds and coriander v GF

Satay beef salad, green beans,
tomato and roasted peanuts GF DF

Grilled spiced chicken, roasted
pumpkin and spinach salad,
hommus dressing GF DF

Spiced roasted carrot salad,
goats milk dressing v GF*

Charred broccoli, grapes,
sautéed kale and goats cheese
salad smoked almonds v GF*

Traditional Caesar Salad with bacon
lardons, parmesan and croutons*

**Add grilled chicken or
roast lamb for \$5pp*

PUTTING & DRIVING LOUNGE - DESIGN YOUR MENU

Minimum spends apply of \$25pp on food items and a minimum number of 30 guests.

PLATTERS

USA platter: mac and cheese
croquettes, jalapeno poppers and
bourbon glazed meatballs — \$12pp

Chicken platter: bbq chicken pies, chicken
tenders, popcorn chicken bites — \$12pp

Asian platter: vegetable dumpling,
green curry prawn Gyoza and pork
spring rolls with sauces — \$12pp

Favourites platter: beef pies,
sausage rolls, cheese kransky and
accompaniments — \$12pp

Sushi platter: assortment of handmade
sushi rolls and soy dipping sauce. VEGAN ON
REQUEST. NOT AVAILABLE ON SUNDAYS — \$12pp

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

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

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

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

COCKTAIL DISHES \$14 PP

Mini Pork Banh Mi: Vietnamese roll of grilled
pork, pickled carrot, coriander, lemongrass DF

Chorizo meatballs, tomato
sofrito, soft polenta GF

Greek spiced lamb, flatbread,
tomato salsa, garlic toum DF

Coconut poached chicken, Thai
noodle salad, fried shallots DF GF

Saffron gnocchi, chive cream,
flaked smoked salmon

Fried calamari, Asian slaw
and Thai caramel

COCKTAIL STATIONS \$15 PP

*Only available for Putting Lounge
events with more than 30 guests.*

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

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

GRAZING STATIONS \$18 PP

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

*Seafood upgrade: oysters, smoked
salmon, sushi and nori GF DF — \$17pp*

DESSERT CANAPÉS \$4.50PP

Red velvet cake

Mini crème brulee with fresh raspberries GF

Petite mochaccino

Green tea and mascarpone cake

Caramelised banana and dulce de leche tarts

Passionfruit and vanilla panna cotta GF

Warm mini jam filled donuts

Macaroons GF

ADD A ROUND OF PUTT PUTT OR BUCKET OF BALLS FOR \$16PP

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 **or** Chain of Fires Pinot Noir

Local draught bottled beers & cider
(Stella Artois, Great Northern,
4 Pines Pacific Ale, Lumber
Yak 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,
4 Pines Pacific Ale, Lumber
Yak 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

Ara Pinot Noir **or** Red Claw Shiraz

Local draught bottled beers & cider
(Stella Artois, Great Northern,
4 Pines Pacific Ale, Lumber
Yak 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

Cape Mentelle Chardonnay **or**
Catalina Sounds Pinot Gris **or**
Dog Point Sauvignon Blanc

Cape Mentelle Shiraz **or**
Pierro Cabernet Merlot **or**
Catalina Sounds Pinot Noir

Local draught bottled beers & cider
(Stella Artois, Great Northern,
4 Pines Pacific Ale, Lumber
Yak Cider & Cascade Light)

Asahi Soukai & Corona

Soft drinks, mineral water
& orange juice

PUNCH STATIONS

Non alcoholic: \$5pp per hour
Alcoholic: \$10pp per hour

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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.

Holiday Fruit Punch

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

Sangria Lemonade

A refreshing combination of
white wine, lemonade, white rum,
raspberry, oranges and apple

Ask us about beverage bar
tabs or on consumption
beverage service

Victoria Park

GOLF • CORPORATE • WEDDINGS • EVENTS • BAR & BISTRO

309 HERSTON RD, HERSTON | (07) 3252 0666 | EVENTS@VICTORIAPARK.COM.AU | VICTORIAPARK.COM.AU

NOTE: Minimum spends apply. Pricing and menus valid until 31/12/2020.