



Victoria Park Weddings

2020 PACKAGES

Welcome

VICTORIA PARK WEDDINGS

Rolling green hills and city lights, all in one truly amazing wedding destination. Victoria Park is a stunning venue that reflects the essence of Australian wedding luxury, for both ceremonies and receptions.

Each of the five wedding spaces feature private bars and terraces and spectacular views of the stunning Brisbane city skyline.

With first class catering for 15-400 guests for a sit-down reception, and a dedicated Venue Planner, Victoria Park offers you and your guests a truly amazing celebration to remember.



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 and staging for flexible positioning

Contemporary upholstered chairs included
or upgrade to white tiffany chairs

Maximum Capacities:

Banquet + dance floor: 372

Cocktail: 700

Long Table: 234

Outdoor Ceremony: 200





Ballroom

A charming wedding 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 and staging for flexible positioning

Built-in audio visual

Ability to partition off for smaller events

Contemporary upholstered chairs included
or upgrade to bentwood chairs

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Maximum Capacities:

Banquet + dance floor: 188

Cocktail: 550

Long Table: 152

Outdoor Ceremony: 150

Garden Marquee

Lush golf course & 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)

Portable dance floor

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Maximum Capacities:

Banquet + dance floor: 100

Cocktail: 150

Long Table: 120

Outdoor Ceremony: 70

Indoor Ceremony: 120





Quartz

An intimate wedding venue

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
or upgrade to bentwood chairs

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Maximum Capacities:

Banquet + dance floor: 58

Cocktail: 80

Long Table: 36

Outdoor Ceremony: 58

Alabaster

For a wedding to remember

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
or upgrade to bentwood chairs

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Maximum Capacities:

Banquet + dance floor: 90

Cocktail: 150

Outdoor Ceremony: 80





Ceremonies

Friday - Saturday — \$1000

Sunday - Thursday — \$800

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You'll enjoy stunning views of the rolling green hills of the golf course and Brisbane's city skyline.

Ceremony Packages include:

1.5 hours ceremony space hire

50 x white tiffany chairs or bentwood chairs
(subject to your venue location)

Registry table with 2 chairs

PA sound system & microphone

Water station for guest refreshments

Complimentary red carpet (excluding courtyard area)

Ceremony locations:

Ceremonies can be held on the adjoining terrace of your room when you book your wedding reception in one of Victoria Park's 5 venue spaces.

Alternatively, enquire about The Courtyard, our dedicated garden ceremony space (pictured).

Bridal Photos

When you book both ceremony and reception at Victoria Park, you can take bridal photos on Victoria Park Golf Course for 2020 weddings and photos around Victoria Park grounds for weddings from 2021.

There are a number of amazing photo locations around the grounds and we offer golf cart hire for the bridal party to travel to different on course locations.

Golf Cart Hire:

Standard 2-seater golf cart

\$35 for first cart

\$25 for each additional cart



Wedding Specials

LARGE WEDDING BOOKINGS: RECEIVE A GIFT ON US!

Book your wedding reception for 80+ adult guests and receive one of the below special gifts!

Wedding night accommodation with breakfast (valued at \$450)

Upgraded bridal party spirit tab (valued at \$500)

Marriage celebrant package discount (save \$300)

Five hour photo booth hire discount (save \$300)

Wedding car one way CBD transfer discount (save \$300)

Five hour DJ package for only \$400 (save \$450)

This wedding special is not available for breakfast or New Year's Eve weddings. Celebrant, DJ and photobooth, Vintage Car transfer offers only applicable when booking through Victoria Park with Victoria Park preferred suppliers. Wedding accommodation choice of The Johnson or Sofitel Hotel. Wedding package booked must include five hour alcoholic house beverage package and be for minimum 80 adult guests. Not available with any other offers.

OFF PEAK WEDDING BOOKINGS: SAVE UP TO \$1500!

Book your wedding reception on an off-peak date* for 50+ adult guests and enjoy extra value!

Complimentary Wedding Ceremony

Complimentary Canapés (chef's selection)

2 canapés pp, 30mins service

Discounted Wedding Reception Packages^

3 course package: \$133pp

2 course package: \$125pp

Cocktail package: \$125pp

Off-Peak Dates Include: Sundays in 2020 & 2021 / 26 – 30 Dec 2020 / 26 – 30 Dec 2021

2020 School Holidays: Sunday – Friday between 5 Apr – 19 Apr, 28 Jun - 12 Jul & 20 Sep – 5 Oct,

2021 School Holidays: Sunday – Friday between 14 Jan – 26 Jan, 2 Apr – 18 Apr, 27 June – 11 July & 19 Sept – 5 Oct

T&C's Apply: ^Packages include five hour alcoholic house beverage package. Minimum Spends Apply. Total saving dependent on guest numbers and Victoria Park ceremony location, complimentary items value cannot be exchanged for other services. *not applicable on Sunday's that fall prior to a Monday Public Holiday.





Two Course Sit Down Reception

Sunday - Thursday \$125pp / Friday - Saturday \$139pp

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Our two course sit down reception package includes:

Five hour venue hire

Dance floor

Chef's selection of dip platters

Your selection of entrée and mains served alternatively

Your wedding cake served as dessert with accompaniments

Five hour house beverage package plus \$250 bridal party spirits tab

Tea and coffee

Guests tables with fresh white linen tablecloths and white linen napkins

Guest table styling includes a cylinder vase with pillar candle,
four tea light votives and table number per table

Elegantly dressed skirted bridal table and cake table

Elegantly dressed gift table with wishing well and 4 tea light votives

Mirror welcome sign

Vases for bridal party bouquets

Silver cake knife for your wedding cake

Discounted rates for children under 12 years, guests 13-17 years and supplier meals

Experienced Venue Planner and dedicated functions manager

Three Course Sit Down Reception

Sunday - Thursday \$133pp / Saturday - Friday \$145pp

Our three course sit down reception package includes:

Five hour venue hire

Dance floor

Chef's selection of dip platters

Your selection of entrée, mains and dessert served alternatively

Your wedding cake plattered with tea & coffee

Five hour house beverage package plus \$250 bridal party spirits tab

Guests tables with fresh white linen tablecloths and white linen napkins

Guest table styling includes a cylinder vase with pillar candle,
four tea light votives and table number per table

Elegantly dressed skirted bridal table and cake table

Elegantly dressed gift table with wishing well and 4 tea light votives

Mirror welcome sign

Vases for bridal party bouquets

Silver cake knife for your wedding cake

Discounted rates for children under 12 years, guests 13-17 years and supplier meals

Experienced Venue Planner and dedicated functions manager



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

Add cocktail dishes to your package for \$12pp

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

BEVERAGE PACKAGE REFER TO PAGE 18



Share Table Sit Down Reception

\$150pp
Suitable for 30 - 200 guests

Victoria Park's Share Table Package is an interactive alternative to a three course plated meal, offering a more relaxed dining experience for your event.

Our share table package includes:

Five hour venue hire

Three courses from our share table menu served to share

Five hour house beverage package plus \$250 bridal party spirits tab (upgrades available)

Tea and coffee

Guests tables with fresh white linen tablecloths and white linen napkins

Guest table styling includes a cylinder vase with pillar candle,
four tea light votives and table number per table

Elegantly dressed skirted bridal table and cake table

Elegantly dressed gift table with wishing well and four tea light votives

Mirror welcome sign

Vases for bridal party bouquets

Silver cake knife for your wedding cake

Discounted rates for children under 12 years, guests 13-17 years and supplier meals

Experienced Venue Planner and dedicated functions manager

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 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 18

Cocktail Reception

Five Hour Cocktail Package — \$125pp

Our cocktail reception package includes:

Five hour venue hire

Your choice of ten savoury canapés from our cocktail menu

Your choice of one cocktail dish from our cocktail menu

Your choice of two petite sweet canapés

Five hour house beverage package (upgrades available)

Your wedding cake plattered served with tea and coffee

Food and beverage menu votives (alternating on cocktail tables)

Rectangular tables dressed with white linen and up to 8 chairs

Table styling includes a cylinder vase with pillar candle and four tea light votives per table

Elegantly dressed cake table

Elegantly dressed gift table with wishing well and four tea light votives

Personalised welcome mirror

Vases for bridal party bouquets

Silver cake knife for your wedding cake

Discounted rates for children under 12 years, guests 13-17 years and supplier meals

Experienced Venue Planner and dedicated functions manager



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

BEVERAGE PACKAGES

THE HOUSE PACKAGE

5 hour beverage package included with all wedding packages

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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

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