

End of Year Celebrations Packages

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Victoria Park

WELCOME TO

Celebrations & Events at Victoria Park

Victoria Park is a truly amazing destination to hold your next special event. With seven unique function spaces overlooking the rolling green hills and within two kilometres of Brisbane's CBD, Victoria Park is a stunning venue catering to all event types.

Our venue spaces all feature private bars and terraces with spectacular views and a phenomenal food and beverage selection. With first class catering for 20 - 700 guests, a dedicated venue planner, free parking on site, Victoria Park offers an amazing event to remember.



Our spaces



THE MARQUEE

 372 seated |  700 cocktail

[Image gallery](#)

[Floorplans](#)



BALLROOM

 230 seated |  550 cocktail

[Image gallery](#)

[Floorplans](#)



GARDEN MARQUEE

 100 seated |  120 cocktail

[Image gallery](#)

[Floorplans](#)



ALABASTER ROOM

 90 seated |  120 cocktail

[Image gallery](#)

[Floorplans](#)



QUARTZ ROOM

 50 seated |  80 cocktail

[Image gallery](#)

[Floorplans](#)



ORCHARD

 60 seated |  100 cocktail

[Image gallery](#)

[Floorplans](#)



PUTTING LOUNGE

 70 cocktail

[Image gallery](#)

[Floorplans](#)



EXPLORE OUR SPACES IN DETAIL



Explore styling options, preferred suppliers, floor plans, and more in our Pixieset gallery:
victoriaparkevents.pixieset.com

[View Pixieset](#)

Capacities

Victoria Park boasts an impressive capacity to host events ranging from 20 to 700 guests. To ensure a seamless and memorable event experience, we provide first-class catering and a dedicated venue planner, as well as complimentary on-site parking for all guests.

		MARQUEE	BALLROOM	GARDEN MARQUEE	ALABASTER	QUARTZ
Size		450m ²	384m ²	200m ²	170m ²	155m ²
Banquet		420	260	110	90	50
Banquet + Dancefloor		372	230	100	90	50
Cabaret		300	208	88	64	40
Day Delegate		250	168	80	64	40
Cocktail		700	550	120	120	80
Theatre		540	260**	120	96	60
Long Table –Attracts Surcharge		216–234	220	72–120	78	36
Classroom		–	120	84	60	36
U-Shape		–	–	39	27	24

		THE ORCHARD	PUTTING LOUNGE
Size		127m ²	54m ²
Banquet		70	–
Cocktail		100	70

Host your event with ease

Our event spaces offer free use of a data projector and screen, lectern with microphone, visual aids like flip charts or whiteboards with markers, registration desk and free Wi-Fi for all guests.

Speak to your Event Planner to arrange any requirements for your event

**with the hiring of additional screens



Lunch & Dinner Package

Alternate drop plated two course: \$80.00pp

Select entrée and main, or main and dessert.
Minimum bar tab is required.

Alternate drop plated three course: \$95.00pp

Select entrée and main and dessert.
Minimum bar tab is required.

**Alternate drop plated two course
+ 3 hour Victoria Park Beverage Package: \$122.00pp**

Select entrée and main, or main and dessert

**Alternate drop plated three course
+ 4 hour Victoria Park Beverage Package: \$143.00pp**

Select entree and main and dessert.

**Alternate drop plated three course
+ 5 hour Victoria Park Beverage Package: \$149.00pp**

Select entree and main and dessert.

Package inclusions

- Lectern with microphone
- Data projector and screen
- Free Wi-Fi
- Bread roll for each guest
- Venue hire (based on minimum spends)
- Registration desk & easel for seating plan
- All tables clothed in white linen with cylinder vase and white pillar candles
- Complimentary Christmas wreaths
- Complimentary table menus
- 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
- Floor plan and run sheet guidance from our team of Event Planners
- Complimentary on-site car parking for all guests

Lunch & Dinner Sample Menu

This menu is subject to change throughout the year. Updated menus will be provided to you during the booking and planning process.

ENTRÉES

Select two entrées, served alternate drop

Cold

- Beef rump carpaccio, macadamia cream, rocket leaves and pecorino romano **GF H DFO**
- Ginger cured Tasmanian salmon, pickled lemon mayonnaise, kohlrabi slaw, dill oil and fried capers **GF DF NF H**
- Char sui duck breast, salad of Asian pickled vegetables, buckwheat noodles, edamame beans and sesame and soy dressing **DF NF H**
- Panzanella salad with cherry tomatoes, shallot, croutons, burrata cheese and pesto dressing **GF NF H V**

Hot

- Porcini mushroom ravioli, truffle mushroom velouté and burrata cheese **V NF H**
- Seared scallops, cauliflower puree, golden raisin, cauliflower fritters and fried capers **GF DF NF**
- Slow cooked glazed pork belly, coconut tom yum broth, sesame roasted pumpkin and crackling **GF DF NF**
- Victoria Park's slow braised lamb and tomato ragu, herb potato gnocchi, Sicilian green olives, parsley and shaved parmesan **GF NF H**

MAINS

Select two mains, served alternate drop

- Fillet of Tasmanian salmon with maltaise sauce, asparagus and baked hasselback potato **GF NF H**
- Daintree barramundi, southern Indian moilee sauce, Bombay potatoes and tempered spice oil **GF DF NF H**
- Slow cooked pork belly, caramelised apple, hispi cabbage, potato puree, crackling and calvados sauce **GF DF NF**
- Lemon myrtle and macadamia crusted chicken supreme, Danish fetta, potato hash, roasted baby carrots and port jus **GF HO DFO**
- Lightly spiced honey glazed confit duck leg, bee pollen, green beans, shallot mash and sauce a l'orange **DF GF H**
- Slow cooked beef cheek, mashed potato, glazed carrot, herb crumb and braising juices **GF NF**
- Eye fillet, caramelised red onion jam, sweet potato gratin, wilted broccolini and green peppercorn sauce (served medium rare) **GF NF HO**
- Pumpkin and ricotta crespelle, sage beurre noisette, crushed amaretti and shaved parmesan **V H NFO**
- Mild chickpea and potato masala with steamed basmati rice, coconut yoghurt, fresh lime and poppadum **GF DF NF H VG**

★ Christmas Specials

- Roast chicken breast with cranberry and sage stuffing, roast potatoes, seasonal greens and jus gras **GF DF**
- Saddle of lamb with spring vegetables, potato and spinach galette and red wine sauce

SIDES

\$5.00pp

- Garlic and thyme roasted potatoes **GF DF NF H VG**
- Rocket, pine nut and parmesan salad, olive oil and balsamic dressing **GF V H**
- Steamed broccolini and green beans, lemon infused oil and fried garlic
- Heritage cherry tomato, shallot and basil salad, sherry vinaigrette **GF DF NF H VG**
- Mixed green leaf salad, lemon vinaigrette **GF DF NF H VG**

DESSERTS

Select two desserts, served alternate drop

- Tiramisu with coffee and Queensland rum-soaked orange sponge and whipped mascarpone **NF**
- Victoria Park Chocolate Brownie Royale: rich chocolate brownie, chocolate mousse and chocolate glaze **GF NF**
- Passionfruit curd tartlet, topped with toasted meringue and coconut cream **GF NF V**
- Vanilla bean pannacotta, strawberry and basil salad and lime meringue **GF NF**
- Chocolate cake with smoked salted caramel, chocolate crumble and coconut sorbet **GF DF NF H VG**
- Lemon verbena infused custard slice with raspberry sorbet **NF H V**

Petite dessert platter \$100.00

Assortment of 24 petite sweets which include:

- Mixed macarons **GF V**
- Mini profiteroles **V**
- Cannoli filled with vanilla custard cream **V NF H**
- Passionfruit curd tartlet with fresh raspberries **GF NF H V**

UPGRADES

Add savoury canapés to your package for \$5.50 per canapé
30min pre-function chef's selection of canapés
on arrival (includes two canapés) \$10.00pp

★ Christmas themed dishes available for functions held between November 1 and December 31 2025. Subject to availability and minimum spends. Ask your event planner for more information.



Cocktail Package

2.5 hour Cocktail Package: \$77.50pp

5 canapés, 1 cocktail dish,
2.5 hour Victoria Park Beverage Package

3 hour Cocktail Package: \$95.50pp

7 canapés, 1 cocktail dish,
3 hour Victoria Park Beverage Package

4 hour Cocktail Package: \$112.50pp

9 canapés, 1 cocktail dish,
4 hour Victoria Park Beverage Package

Package inclusions

Lectern with microphone

Data projector and screen

Free Wi-Fi

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

Venue hire (based on minimum spends)

Cocktail dry bars

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 terrace area with city views

Complimentary on-site car parking

Cocktail Sample Menu

This menu is subject to change throughout the year. Updated menus will be provided to you during the booking and planning process.

SAVOURY CANAPÉS

\$5.50pp

Hot

- Seared scallop, sweetcorn puree, corn husk, tarragon oil and fried capers **GF NF DF H**
- Steamed prawn and ginger dumplings with shoyu soy **DF NF H**
- Sweet potato and cashew nut empanadas with spicy tomato relish **V H**
- Pork and kimchi spring rolls with a dipping sauce
- Sweet potato croquettes with smoked tomato chutney **GF DF VG NF H**
- Caribbean style jerk chicken tenderloin skewers with lime mayonnaise **GF DF NF H**
- Mixed vegetable spring rolls with sweet chilli sauce **V H NF**
- House smoked brisket, potato rosti and bush tomato relish **DF NF H**
- Mini chicken and leek pie with tomato sauce **H NF**
- Moroccan spiced cauliflower fritters with chipotle mayonnaise **GF DF VG NF H**
- Milanese saffron and fontina cheese arancini with garlic aioli **GF V NF H**
- Vegetable samosas with mint and coriander chutney **VG DF H NF**
- Truffle and porcini arancini with truffle mayonnaise **GF V NF H**

Cold

- Citrus cured salmon tapioca crisp with avocado, pickled shallot and chilli **GF DF NF H**
- Freshly shucked oysters with a yuzu kosho mignonette **GF DF NF H**
- Eggplant and tomato caponata tartlets with whipped goats curd **GF NF H V**
- Tea smoked chicken, kohlrabi and apple **GF DF H NF**

DIET FRIENDLY PLATTERS

\$14.00pp

- **South American:** Cassava chips, potato & corn empanada, fried patacones, served with chipotle mayo, spicy tomato relish **GF DF VG NF H**
- **Indian:** Hara bhara pea & potato fritters, spiced cauliflower fritters, served with onion Bhaji **GF DF VG NF H**
- **Asian:** Vegetable spring roll, pumpkin tempura, steamed vegetable dumpling served with soy sauce & black vinegar dipping sauce **DF VG NF H**

COCKTAIL DISHES

\$15.00pp

- Slow cooked middle eastern lamb shoulder, flatbread, ezme salad and tzatziki **NF H**
- Wagyu slider burger, cheese, bread and butter pickles and special burger sauce **NF H GFO**
- Chickpea and potato masala, steamed basmati rice and a poppadum **GF DF NF H**
- House smoked brisket, apple slaw and sweet BBQ sauce **GF DF NF**
- Poke bowl of sushi rice, edamame, wakame, pickled radish, salmon, toasted sesame seeds and Kewpie mayonnaise **DF NF H**
- Korean fried chicken, sweet and spicy sauce, steamed rice, green mustard pickles and toasted sesame seeds **DF NF H**
- Tempura snapper goujons, chips, fresh lemon and tartare sauce **DF H NF**

PLATTERS

\$14.00pp

- **USA:** Jalapeno and chipotle arancini, mac 'n' cheese croquettes and buffalo kaarage fried chicken
- **Chicken:** Fried chicken pieces, chicken and leek pies and chicken tenders
- **Asian:** Vegetable gyozas, steamed chicken and mushroom wontons and Peking duck spring rolls
- **Aussie Favourites:** Beef pies, sausage rolls and mixed quiches **NF**
- **From The Garden:** Sweet potato croquettes, tomato and mozzarella arancini and ratatouille and hummus tarts **V**

\$18.00pp

- **Sushi:** Assorted handmade sushi rolls and soy sauce **VEGAN ON REQUEST**
- **Selection of dips:** Hummus and baba ghanoush served with warm flatbread **V**

Fruit \$6.00pp

- Assorted sliced seasonal fruits

COCKTAIL STATIONS

Grazing Station

Small \$500.00 - caters for 20pax
Large \$1000.00 - caters for 40pax

- Chef's selection of sliced meats, cheeses, olives, dolmades, sun-dried tomatoes, hummus, baba ganoush, strawberries, quince paste, charcoal crackers, water crackers and lavosh

Nacho Station \$18.00pp

- Spiced mince, sour cream, grated cheddar, pico de gallo salsa, guacamole, pickled jalapenos and corn chips **GF NF H**

Indian Station \$18.00pp

- Chicken tikka masala, fragrant basmati rice, garlic naan bread, poppadums, kachumber salad and chutneys **H VO**

Poké Bowl Station \$18.00pp

- Miso glazed Tasmanian Salmon fillet, jasmin rice, mixed vegetables and pickles, sesame seeds and Kewpie mayonnaise **DF NF H**

Chilled Prawns \$450.00

- 5kg chilled whole market prawns on ice, served with lemon wedges and cocktail sauce

Oysters \$30.00per dozen

- Fresh shucked oysters, served with lemon wedges and tabasco

DESSERT

Gourmet donut station \$10.00pp

*For events with 50 - 150 guests

- Selection of glazed, iced and filled donuts

Chocolate and berry station \$300.00

- A giant block of fine Belgium chocolate and whole strawberries for your guests to chisel their way through the evening

Dessert Canapés \$5.50pp

- Warm apple pie bites with cinnamon sugar **DF VG NF H**
- Mixed macarons **GF V**
- Vanilla cheesecake with glazed strawberry **V**
- Mini profiteroles **V NF**
- Cannoli filled with chocolate custard cream **NF V**
- Passionfruit curd tartlet with fresh raspberry **GF NF H V**
- Chocolate and orange mud cake **GF DF VG NF H**



BBQ Grill Buffet

\$60.00PP

Includes bread rolls, 3 BBQ items, 3 sides and a selection of condiments including tomato ketchup, BBQ sauce and grain mustard

BBQ GRILL BUFFET

Select 3 items:

- House smoked black angus 150-day grain fed beef brisket with BBQ sauce **GF DF NF H**
- Lemon myrtle roasted chicken with finger lime mayonnaise **GF DF H NF**
- Master stock cooked pork belly with sweet Asian glaze **GF DF NF**
- Slow cooked rosemary and garlic lamb shoulder with fresh herb salsa **GF DF NF H**
- Grilled cheeseburger sausages with Aussie BBQ sauce **GF NF H**
- Love Buds vegan burger patties **GF DF NF H V VG**
- Chermoula spiced roasted eggplant with fetta and spiced honey **GF V NF H**

SIDES

Select 3 items:

- Baked Idaho wrapped potato with chive sour cream **GF NF H V**
- Mixed garden leaf salad with lemon vinaigrette **GF DF NF H V VG**
- Tri-colour quinoa with pomegranate, toasted pepitas and mint with an orange, turmeric and raisin dressing **GF DF NF H V VG**
- Pesto pasta salad with spinach, cherry tomato, shaved parmesan and pesto dressing **V H NF**
- Smashed cucumber salad with chili crunch and toasted sesame seeds **GF DF NF V VG**
- Roasted root vegetable salad with herb dressing and greek fetta **GF NF H V**

SOMETHING SWEET

- Add a plated dessert from our lunch and dinner menu to be served as a single drop: \$20.00pp
- Add a dessert canapé: \$5.50 per canapé

Please note these menus are only available in limited rooms. 40 – 150 guests only, subject to room seating capacities.

Sample Menus

This menu is subject to change throughout the year. Updated menus will be provided to you during the booking and planning process.

DF = DAIRY FREE DFO = DAIRY FREE OPTION GF = GLUTEN FREE GFO = GLUTEN FREE OPTION NF = NUT FREE NFO = NUT FREE OPTION
 V = VEGETARIAN VO = VEGETARIAN OPTION VG = VEGAN VGO = VEGAN OPTION H = HALAL HO = HALAL OPTIONAL

Victoria Park



Putting Lounge Party Packages

\$45.00PP

Your choice of one of the five menus below.

1. HEALTHY SALAD LUNCH

Your choice of three salads from the below

- Pesto pasta salad with strozzapreti pasta, baby spinach, cherry heirloom tomatoes, shaved parmesan and pesto dressing **NF H V**
- Caprese style salad with tomatoes, shallot, basil and torn mozzarella **GF NF H**
- Roast beef salad with rocket, pine nut, parmesan, olive oil and balsamic glaze **GF H**
- Tri-colour quinoa salad with roasted pumpkin, pomegranate, pepitas, mint and parsley with an orange, turmeric and raisin dressing **GF DF VG NF H**
- Persian salad with fried chickpeas, tomatoes, cucumbers, red onion, mixed herbs, lemon vinaigrette and flaked salmon **GF NF H**
- Smashed cucumber salad with chilli crunch and coconut poached chicken breast **GF DF H**

2. ASIAN BEEF BRISKET

- Slow cooked beef brisket with Korean style bulgogi sauce **GF DF NF H**
- Asian pickles
- Steamed rice **GF DF VG NF H**
- Mixed Asian salad **GF DF NF H VG**
- Bread rolls **DF NF H VG**

3. GREEK LAMB LUNCH

- 10-hour cooked lamb shoulder with lemon pepper **GF DF NF H**
- Roasted garlic, lemon and herb potatoes **GF DF VG NF H**
- Greek style salad **GF NF H VG**
- Mint and cucumber tzatziki **GF NF H V**
- Warm flatbread **DF NF H V**

4. SANDWICH LUNCH

- Chef's selection of sandwiches and assorted wraps served with fresh fruit

5. MIDDLE EASTERN ROAST CHICKEN

- Roasted chicken pieces with maple and cardamom **GF DF NF H**
- "Shirazi salad" with tomato, cucumber, red onion, parsley, mint and lemon vinaigrette **GF DF H NF VG**
- Chickpea hummus **GF DF NF H VG**
- Baharat fried potatoes **GF NF H V**
- Warm flatbread **DF NF H VG**

6. NACHO STATION

- Spiced mince, sour cream, grated cheddar, pico de gallo salsa, guacamole, pickled jalapenos and corn chips **GF NF H**

7. POKÉ BOWL STATION

- Miso glazed Tasmanian Salmon fillet, jasmine rice, mixed vegetables and pickles, sesame seeds and Kewpie mayonnaise **DF NF H**

Please note these menus are only available in the Putting Lounge.

Sample Menus

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Victoria Park

Putting Lounge: Design Your Own Party

Minimum spends apply of \$25.00pp on food items and a minimum number of 30 guests.

PLATTERS

\$14.00pp

- **USA:** Jalapeno and chipotle arancini, mac 'n' cheese croquettes and buffalo kaarage fried chicken
- **Chicken:** Fried chicken pieces, chicken and leek pies and chicken tenders
- **Asian:** Vegetable gyozas, steamed chicken and mushroom wontons and Peking duck spring rolls
- **Aussie Favourites:** Beef pies, sausage rolls and mixed quiches **NF**
- **From The Garden:** Sweet potato croquettes, tomato and mozzarella arancini and ratatouille and hummus tarts **V**

\$18.00pp

- **Sushi:** Assorted handmade sushi rolls and soy sauce **VEGAN ON REQUEST**
- **Selection of dips:** Hummus and baba ghanoush served with warm flatbread **V**

Fruit \$6.00pp

- Assorted sliced seasonal fruits

DIET FRIENDLY PLATTERS

South American Platter \$14.00pp

- Cassava chips, potato & corn empanada, fried patacones, served with chipotle mayo, spicy tomato relish **GF DF VG NF H**

Indian Platter \$14.00pp

- Hara bhara pea & potato fritters, spiced cauliflower fritters, served with onion Bhaji **GF DF VG NF H**

Asian Platter \$14.00pp

- Vegetable spring roll, pumpkin tempura, steamed vegetable dumpling served with soy sauce & black vinegar dipping sauce **DF VG NF H**

COCKTAIL DISHES

\$15.00pp

- Slow cooked middle eastern lamb shoulder, flatbread, ezme salad and tzatziki **NF H**
- Wagyu slider burger, cheese, bread and butter pickles and special burger sauce **NF H GFO**
- Chickpea and potato masala, steamed basmati rice and a poppadum **GF DF NF H**
- House smoked brisket, apple slaw and sweet BBQ sauce **GF DF NF**
- Poke bowl of sushi rice, edamame, wakame, pickled radish, salmon, toasted sesame seeds and Kewpie mayonnaise **DF NF H**
- Korean fried chicken, sweet and spicy sauce, steamed rice, green mustard pickles and toasted sesame seeds **DF NF H**
- Tempura snapper goujons, chips, fresh lemon and tartare sauce **DF H NF**

DESSERT CANAPÉS

\$5.50pp

- Warm apple pie bites with cinnamon sugar **DF VG NF H**
- Mixed macarons **GF V**
- Vanilla cheesecake with glazed strawberry **V**
- Mini profiteroles **V NF**
- Cannoli filled with chocolate custard cream **NF V**
- Passionfruit curd tartlet with fresh raspberry **GF NF H V**
- Chocolate and orange mud cake **GF DF VG NF H**

GRAZING STATION

Small \$500.00 - caters for 20pax
Large \$1000.00 - caters for 40pax

- Chef's selection of sliced meats, cheeses, olives, dolmades, sun-dried tomatoes, hummus, baba ganoush, strawberries, quince paste, charcoal crackers, water crackers and lavosh

SEAFOOD STATIONS

Chilled Prawns \$475.00

- 5kg chilled whole market prawns on ice, served with lemon wedges, sauce gribiche and cocktail sauce

Oysters \$30.00per dozen

- Fresh shucked oysters, served with lemon wedges and tabasco

COCKTAIL STATIONS

Nacho Station \$18.00pp

- Spiced mince, sour cream, grated cheddar, pico de gallo salsa, guacamole, pickled jalapenos and corn chips **GF NF H**

Indian Station \$18.00pp

- Chicken tikka masala, fragrant basmati rice, garlic naan bread, poppadums, kachumber salad and chutneys **H VO**

Poké Bowl Station \$18.00pp

- Miso glazed Tasmanian Salmon fillet, jasmin rice, mixed vegetables and pickles, sesame seeds and Kewpie mayonnaise **DF NF H**

Please note these menus are only available in the Putting Lounge.

Sample Menus

This menu is subject to change throughout the year. Updated menus will be provided to you during the booking and planning process.

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Victoria Park

Beverage packages

VICTORIA PARK PACKAGE

3 hour package: \$42.00pp
4 hour package: \$48.00pp
5 hour package: \$54.00pp

Wines

Please select 1x sparkling, 1 x white wine and 1 x red wine

Counterpoint Brut NV

Counterpoint Chardonnay or
Cambridge Crossing Sauvignon Blanc

Counterpoint Shiraz or
Cambridge Crossing Cabernet Merlot

Beers

Local draught/bottled beers & ginger beer
(Stone & Wood Pacific Ale, Stone & Wood Green
Coast Lager, Byron Bay Lager, Heineken Zero,
James Squire Orchard Crush Apple Cider and
Eumundi Brewery Ginger Beer)

Non-Alcoholic

Heineken Zero, Soft drinks, mineral water,
orange juice and tea & coffee station

UPGRADE: DELUXE PACKAGE

3 hour package: + \$12.00pp
4 hour package: + \$14.00pp
5 hour package: + \$16.00pp

Wines

Please select 1x sparkling, 1 x white wine,
1 x red wine and 1 x rosé

Veuve d'Argent Cuvee Prestige
Blanc de Blancs Brut NV or
Dal Zotto Pucino Prosecco

Oyster Bay Sauvignon Blanc, Aquilani Pinot
Grigio or Heggies Cloudline Chardonnay

Oyster Bay Pinot Noir, Hesketh Regional
Selections Coonawarra Cabernet Sauvignon or
Earthworks Barossa Shiraz

La Vielle Ferme Cotes Du Ventoux Rosé

Beers

Local draught/bottled beers & ginger beer
(Stone & Wood Pacific Ale, Stone & Wood Green
Coast Lager, Byron Bay Lager, Heineken Zero,
James Squire Orchard Crush Apple Cider and
Eumundi Brewery Ginger Beer)

Non-Alcoholic

Heineken Zero, Soft drinks, mineral water,
orange juice and tea & coffee station

UPGRADE: PLATINUM PACKAGE

3 hour package: + \$16.00pp
4 hour package: + \$18.00pp
5 hour package: + \$20.00pp

Wines

Please select 1x sparkling, 1 x white wine,
1 x red wine and 1 x rosé

Chandon Brut NV or
Riva Dei Frati Prosecco

Vasse Felix Filius Chardonnay, Dandelion
Vineyards Wishing Clock of the Adelaide Hills
Sauvignon Blanc or Sticks Pinot Grigio

Vasse Felix Filius Cabernet Sauvignon,
Dandelion Vineyards Lioness of McLaren Vale
Shiraz or Storm Bay Pinot Noir

M De Minuty Rosé

Beers

Local draught/bottled beers & ginger beer
(Stone & Wood Pacific Ale, Stone & Wood
Green Coast Lager, Byron Bay Lager, Corona,
Heineken Zero, James Squire Orchard Crush
Apple Cider and Eumundi Brewery Ginger Beer)

Non-Alcoholic

Heineken Zero, Soft drinks, mineral water,
orange juice and tea & coffee station

SPRITZ

A selection of one maximum

Garden Spritz by Chandon – \$16.00

A refreshing blend of sparkling wine
with zesty orange flavours

Dal Zotto Limoncello Spritz – \$17.00

Limoncello, prosecco, soda

Pink Gin Spritz – \$18.00

Pink gin, moscato, soda

COCKTAILS

A selection of two maximum

Tommy's Margarita – \$20.00

Tequila, agave syrup, lime

Moscow Mule – \$20.00

Vodka, ginger beer, lime

Passionfruit Mojito – \$20.00

White rum, passionfruit syrup, soda water, mint

Grapefruit and Sage Gin – \$20.00

Gin, pink peppercorns, tonic,
grapefruit juice, sage

MOCKTAILS

Blue Hawaiian – \$12.00

Blue curacao syrup, pineapple juice, pineapple
garnish

Grapefruit Ginger Fizz – \$12.00

Grapefruit juice, ginger ale, lime juice,
mint, grapefruit wedge garnish

Virgin Sunrise – \$12.00

Orange juice, raspberry cordial,
orange garnish

Watermelon Mojito – \$12.00

Watermelon syrup, soda, mint,
fresh lime and mint

PUNCH STATIONS

Non alcoholic: \$10.00pp per hour

Alcoholic: \$15.00pp per hour
*maximum two hours

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.

BYO Wine Only \$20.00pp corkage

+ Beer & soft drink on consumption
(maximum of 4 wines variety)

BYO Wine & beer \$25.00pp corkage

+ soft drink on consumption
(maximum of 4 wines + 2 x types of beer)

What's Next

Venue Viewing

The best way to experience our venue is to come in for a tour. To book a site visit, please contact one of our Corporate Sales Executives at 07 3252 0666 or email corporate@victoriapark.com.au

Tentative Hold

We can place a tentative hold on your preferred event date for seven days.

Securing the Date

In order to secure your venue please return a signed copy of the contract and \$1,000.00 or 25% of expected spend whichever is greater.

Start Planning

Once we have received your signed contract and deposit a venue Event Planner will be allocated to your event.

Contact

07 3252 0666

corporate@victoriapark.com.au

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