

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



GARDEN MARQUEE



100 seated |



120 cocktail



BALLROOM



230 seated |



550 cocktail



ALABASTER ROOM



90 seated |



120 cocktail



QUARTZ ROOM



50 seated |



80 cocktail



ORCHARD



60 seated |



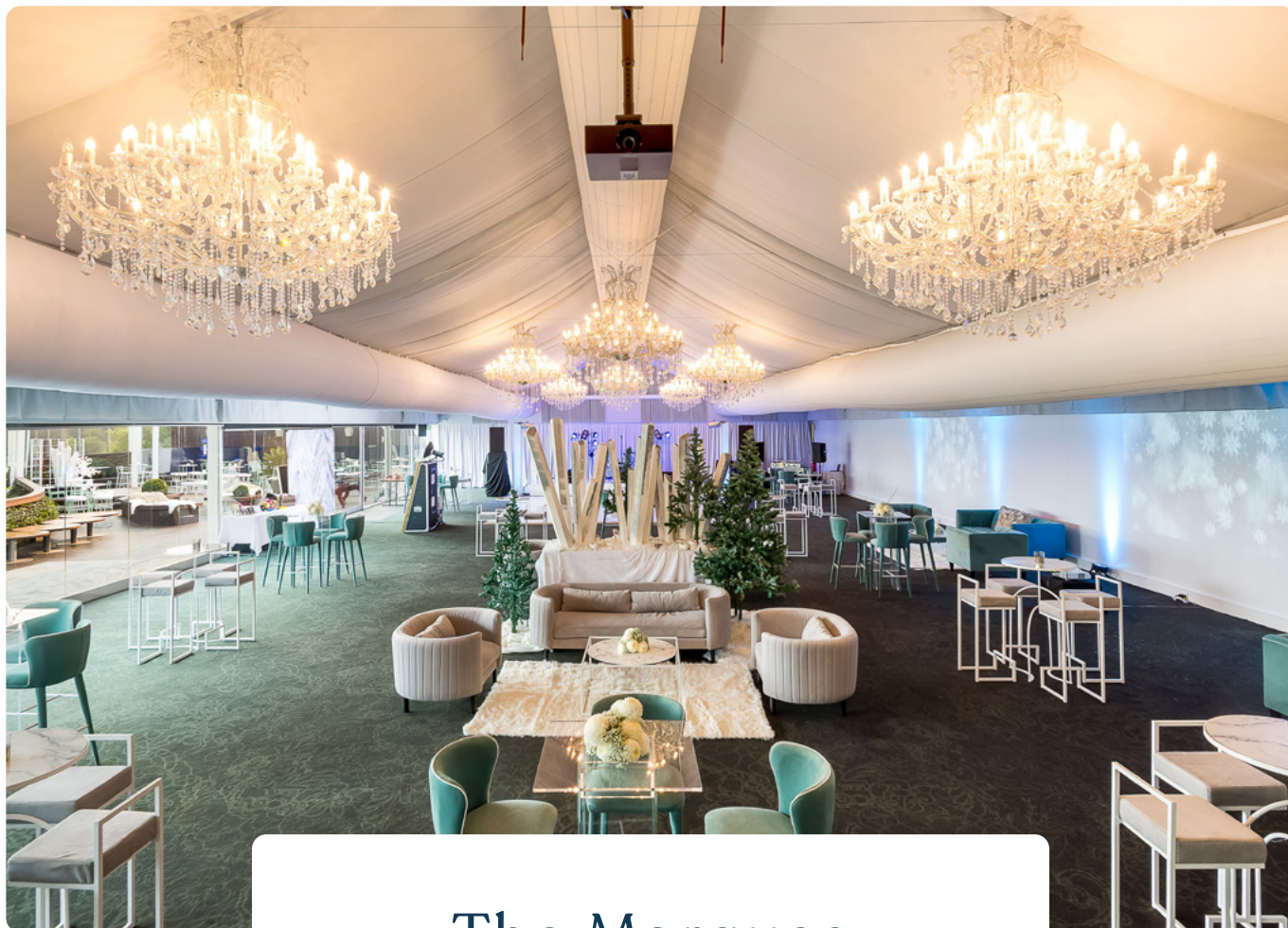
100 cocktail



PUTTING LOUNGE



70 cocktail



The Marquee

Spectacular city views

Banquet: 420



Banquet + Dance Floor: 372



Cocktail: 700



Cabaret: 300



Theatre: 540



Inclusions

Large wooden al fresco deck overlooking the city skyline with four lounge booths and a covered stage

Floor to ceiling windows

Eight crystal chandeliers

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

[View image gallery](#)

[View floorplans](#)



The Ballroom

Modern glamour with stunning views

Banquet: 260



Banquet + Dance Floor: 230



Cocktail: 550



Cabaret: 208



Theatre: 260



Inclusions

Private covered terrace overlooking the parklands and Brisbane city

High ceilings with exposed wooden beams

Floor to ceiling windows

Seven crystal chandeliers

Guest lounge area

Marble bar

Portable dance floor for flexible positioning

Built-in audio visual

Contemporary upholstered chairs included, or upgrade to bentwood chairs

[View image gallery](#)

[View floorplans](#)



Garden Marquee

Warm and welcoming in the natural surrounds

Banquet: 110



Banquet + Dance Floor: 100



Cocktail: 120



Cabaret: 88



Theatre: 110



Inclusions

Floor to ceiling windows

White marble bar

Built-in audio visual

Portable dance floor

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

Contemporary upholstered chairs or upgrade to Tiffany chairs

[View image gallery](#)

[View floorplans](#)



Alabaster Room

Elegant and full of natural light

Banquet: 90



Banquet + Dance Floor: 90



Cocktail: 120



Cabaret: 64



Theatre: 96



Inclusions

Floor to ceiling windows

Guest lounge area

Private bar

Exclusive terrace with city and parkland views perfect for breakout areas

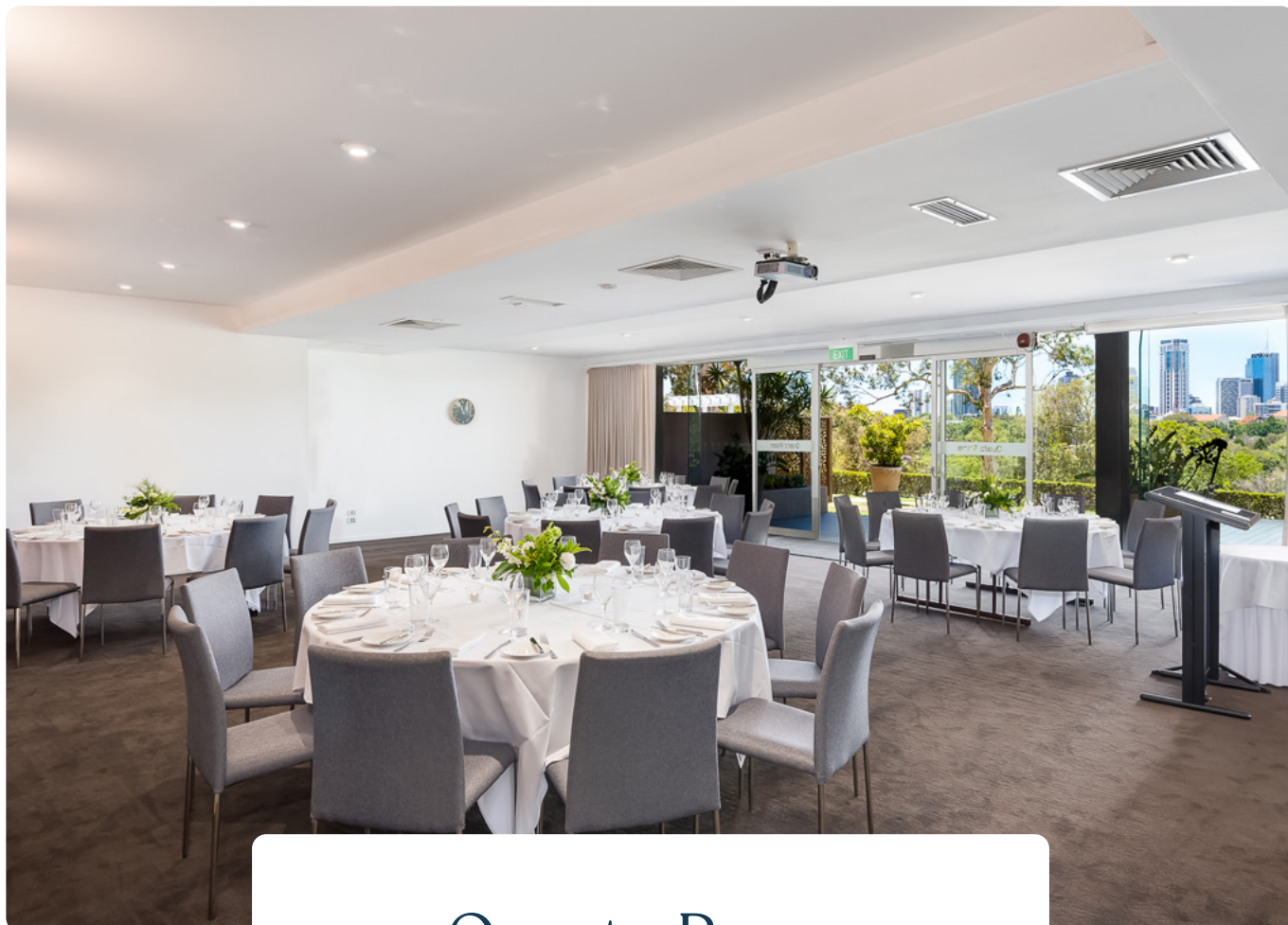
Built-in audio visual

Permanent dance floor

Contemporary upholstered chairs or upgrade to bentwood chairs

[View image gallery](#)

[View floorplans](#)



Quartz Room

Perfect for smaller gatherings

Banquet: 50



Banquet + Dance Floor: 50



Cocktail: 80



Cabaret: 40



Theatre: 60



Inclusions

Guest lounge area

Private bar

Private terrace with city and parkland views
perfect for breakout areas

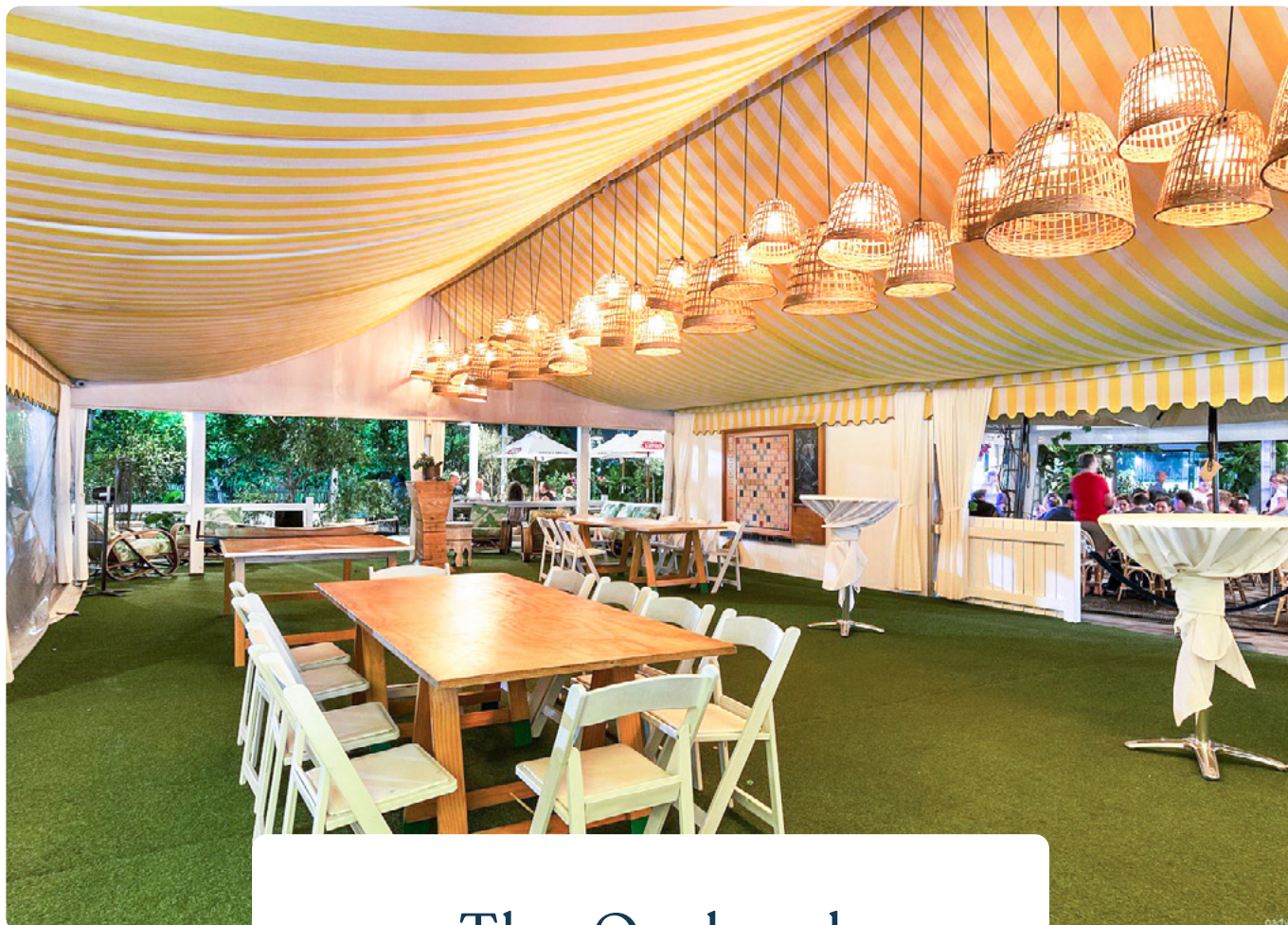
Permanent dance floor

Built in audio visual

Contemporary upholstered chairs
or upgrade to bentwood chairs

[View image gallery](#)

[View floorplans](#)



The Orchard

Casual and welcoming
Available from 6pm everyday

Seated: 70



Cocktail: 100



Inclusions

Yellow and white draped ceiling lining & wicker pendant lights

Vintage garden furniture

Astro turf flooring

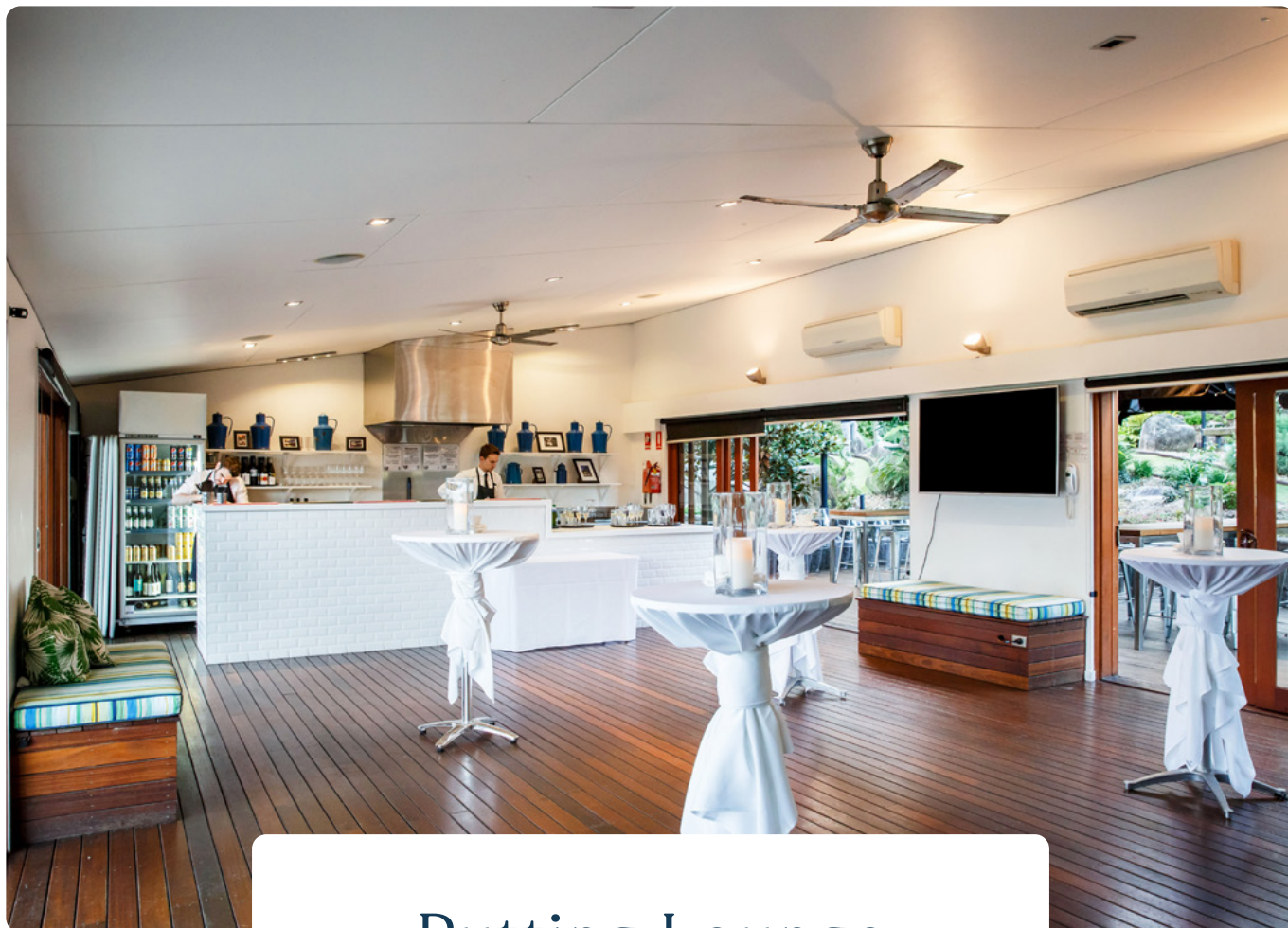
Private bar

Open air design

Outdoor terrace area

[View image gallery](#)

[View floorplans](#)



Putting Lounge

Located in the heart of the action

Cocktail: 70
(Mixed seating and standing)












Inclusions



- 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
- Timber deck area adjoining the Putt Putt course
- Hire includes 4 driving range bays, 2 buckets of balls and complimentary club hire

[View image gallery](#)

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: \$70.00pp

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

Alternate drop plated three course: \$90.00pp

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

Alternate drop plated two course

+ 3 hour Victoria Park Beverage Package: \$110.00pp

Select entrée and main, or main and dessert

Alternate drop plated three course

+ 4 hour Victoria Park Beverage Package: \$135.00pp

Select entree and main and dessert.

Alternate drop plated three course

+ 5 hour Victoria Park Beverage Package: \$140.00pp

Select entree and main and dessert.

Package inclusions

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

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 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

Select two entrées, served alternate drop

Cold

- Smoked chicken breast, spiced honey, za'atar, whipped fetta and carrot **GF**
- Char sui duck, sesame soba noodles, greens, shallots and light soy **DF**
- Tiger prawn salad, with gazpacho jelly, avocado, gem lettuce and cocktail sauce **GF DF**
- Gin cured salmon, candied spiced walnuts, heritage beetroot and goat's curd **GF**

Hot

- Prawn ravioli, with coconut and lemongrass broth, chilli & coriander oil **DF**
- Mushroom ravioli, burrata, truffle mushroom velouté and cress **V**
- Spinach & onion pakoras, with tomato kasundi relish, katchumber salad and fresh lime **VG**
- Seared scallops, lightly curried cauliflower purée with a caper, golden raisin and pomegranate dressing with fried curry leaves
- 12hr lamb shoulder, tomato and basil ragout and herbed gnocchi

MAINS

Select two mains, served alternate drop

- Eye fillet with pomme aux gratin, broccoli, onion jam and peppercorn sauce
- Roasted chicken breast, potato & spinach galette, asparagus and roast chicken jus
- Slow cooked beef cheek, champ mash, tomato jam and braising juices **GF**
- Duck à l'orange - orange glazed duck, potato rösti, greens and sauce bigarade **GF DF**
- Seared pork loin, parsnip purée, sweetheart cabbage, raisin & pistachio dressing and crackling **GF DF**
- Roast jap pumpkin, pistachio pesto, fetta, pomegranate and bush dukkah **GF V**
- Roast lamb rump, skordalia, slow roast tomato, greens and chimichurri **GF DF**
- Rissoni puttanesca with slow roasted tomato, fried capers and pesto **VG**
- Salmon, asparagus, braised leeks with thyme, lemon and beurre blanc
- Roast barramundi with sweet tomato sauce, herb fried kipflers and tapenade dressing **GF DF**

★ Christmas Specials

- Roast chicken breast, sauteed kipflers, wilted kale and chestnuts with sage & onion gravy **GF DF**
- Lamb rack, spring vegetables, potato & spinach galette with rosemary jus

DESSERTS

Select two desserts, served alternate drop

- Chocolate brownie, roasted macadamias, toffee sauce and caramel ice cream **VG DF GF**
- Lemon posset, blueberry compote and warm sugared churros **V**
- Apple crumble panna cotta – vanilla pannacotta with apple compote, crumble and green apple sorbet **GF V**
- Passionfruit pavlova cronut with passionfruit curd and crushed meringue
- Black forest frozen chocolate and vanilla mousse cake, poached cherries, shaved chocolate and whipped cream **GF V**

★ Christmas Specials

- Christmas crumble tart with muscovado ice cream and brandy custard **GF**
- Blood plum and roasted peach fool with warm cinnamon doughnut

Petite dessert platter \$100.00

Assortment of 24 petite sweets which include:

- Mixed macarons **GF V**
- Lemon curd tartlets with fresh raspberries **GF V**
- Gâteau Opéra **V**
- Mini profiteroles

SIDES

\$5.00 per person per item chosen

- Roasted rosemary potatoes **GF DF V**
- Green leaf salad with French vinaigrette dressing **GF DF V**

Upgrades

Add savoury canapés to your package for \$5.00 per canapé

Add cocktail dishes to your package for \$15.00pp

30min pre-function canapés on arrival (includes two canapés) \$9.00pp

★ Christmas themed dishes available for functions held between November 1 and December 31 2023. Subject to availability and minimum spends. Ask your event planner for more information.

DF = DAIRY FREE GF = GLUTEN FREE V = VEGETARIAN VG = VEGAN

Victoria Park



Cocktail Package

2.5 hour Cocktail Package: \$72.00pp

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

3 hour Cocktail Package: \$86.00pp

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

4 hour Cocktail Package: \$105.00pp

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

Package inclusions

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 dry bars

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 terrace area with city views

Complimentary on-site car parking

Cocktail Packages not available in Putting Lounge.

Cocktail Menus

SAVORY CANAPÉS \$5.00PP

- Sweet potato croquettes with smoked tomato relish GF DF VG
- Potato spun prawns, capsicum and chilli jam GF
- Tomato & mozzarella arancini V
- Tandoori chicken skewers with minted yogurt GF
- Lamb madras samosas
- Chicken & leek pie
- Shepherd's pie
- BBQ pork spring rolls sweet soy sauce DF
- Moroccan cauliflower fritter V
- Red curry duck dumpling with tom yum caramel
- Aloo Bonda with mango chutney DF VG GF
- Spinach & onion pakora DF VG
- Smoked salmon, horseradish crème fraiche and blini (cold) GF V
- Buckwheat tartlet with shadows of blue mousse and green apple chilli jam (cold) GF V
- Char sui duck, cucumber and wakame (cold) GF DF

Upgrade with oysters \$8.00pp

GRAZING STATION \$22.00PP

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

SEAFOOD STATION UPGRADE \$20.00PP

- Seafood station: oysters, smoked salmon, sushi and nori GF DF

COCKTAIL DISHES \$15.00PP

- Chickpea masala, pilaf rice and coconut yoghurt GF DF VG
- Rissoni puttanesca with slow roasted tomato, fried capers and pesto V
- Asian fish taco, crispy snapper, paw paw relish, Asian slaw and kewpie DF
- Wagyu beef burger, brioche bun, dill pickles, sliced cheese, truss tomatoes, leaves, beetroot and assorted sauces and relishes
- Southern style fried chicken, buttered green onions, mash and roast chicken gravy
- Lemon pepper fish n chips, chunky tartare sauce DF
- BBQ pulled pork, slaw, chipotle mayo and brioche bun
- Sri Lankan BBQ lamb cutlet, carrot sambal and mint yoghurt GF
- "Vada pav burger" spiced fried potato fritter, mint & coriander chutney, tamarind sauce V

COCKTAIL STATION

Fried rice station \$18.00pp

- Stir fried chicken and prawn mixed with fried rice and shallots. Assorted Asian condiments served to station DF GF

Vegetarian fried rice station \$15.00pp

- Stir fried Asian vegetables mixed with fried rice and shallots. Assorted Asian condiments served to station DF V GF

Nacho station \$18.00pp

- Spiced mince, sour cream, queso fresco, pico de gallo salsa, guacamole, pickled jalapeños and corn chips GF

DESSERT STATION \$10.00PP

Gourmet donut station:

- Selection of glazed, iced and filled donuts

*For events with 50 - 150 guests

Chocolate and berry station \$300.00

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

DESSERT CANAPÉS \$5.00PP

- Warm apple pie bites with cinnamon sugar DF VG
- Mixed macarons GF V
- Gâteau Opéra
- Mini profiteroles
- Chocolate pot aux crème GF V
- Coconut pannacotta with mango salsa GF DF VG
- Lemon curd tartlet with fresh raspberry GF

ADD PLATTERS

HOT PLATTERS \$14.00pp

USA

- Jalapeño poppers, mac n cheese croquettes, buffalo wings

Chicken

- Chicken bites, chicken & leek pies and chicken tenders

Asian

- Vegetable gyoza, chicken & mushroom wontons and Peking duck spring rolls

Favorites

- Beef pie, sausage roll and quiche lorraine

From the garden

- Potato croquettes, sweet potato empanada and ratatouille quiche V

COLD PLATTERS \$12.00pp

Sushi

- Assorted handmade sushi rolls and soy sauce
VEGAN ON REQUEST

Antipasto

- Assorted cured meats, pickled vegetables and sourdough

Mezze

- Mixed olives, dolmades, fresh bread, marinated feta, beetroot hummus and cured meats

Cheese

- Selection of hard and soft cheeses, marinated raisins, apple and assorted crackers

Fruit \$6.00pp

- Assorted sliced seasonal fruits



BBQ Grill Buffet

BBQ GRILL MENU: \$52.00PP

Includes baked potatoes with sour cream, bread rolls, 3 BBQ items and 3 salads

BBQ GRILL BUFFET

Select 3 items:

- Sri Lankan spiced grilled lamb leg with minted yoghurt **GF**
- Seared striploin with garlic and thyme and peppercorn sauce **GF**
- Grilled salmon with Asian pickled vegetables **GF DF**
- Chorizo sausage with chimichurri salsa **GF DF**
- Smoked paprika chicken cutlet **GF DF**
- Selection of vegan burgers and sausages

SALAD BAR ITEMS

Select 3 items:

- Freekeh, roasted carrot, goats' cheese, fresh herbs, Pomegranate dressing **V**
- Greek style salad with tomato, cucumber, kalamata olives, fennel, capers, red onion, feta cheese and a sherry vinegar dressing **GF V**
- Kale & Quinoa tabbouleh, tri-colour quinoa, diced tomatoes, chopped kale & fresh lemon vinaigrette **GF DF VG**
- Classic potato salad with ranch style dressing, spring onions, topped with crispy bacon and chives **GF**
- Pasta Genovese with orecchiette pasta with, spinach, tomato, mozzarella and pesto dressing **V**
- Asian style glass noodle salad with crunchy vegetables, edamame, honey, soy dressing & toasted sesame seeds **GF DF VG**

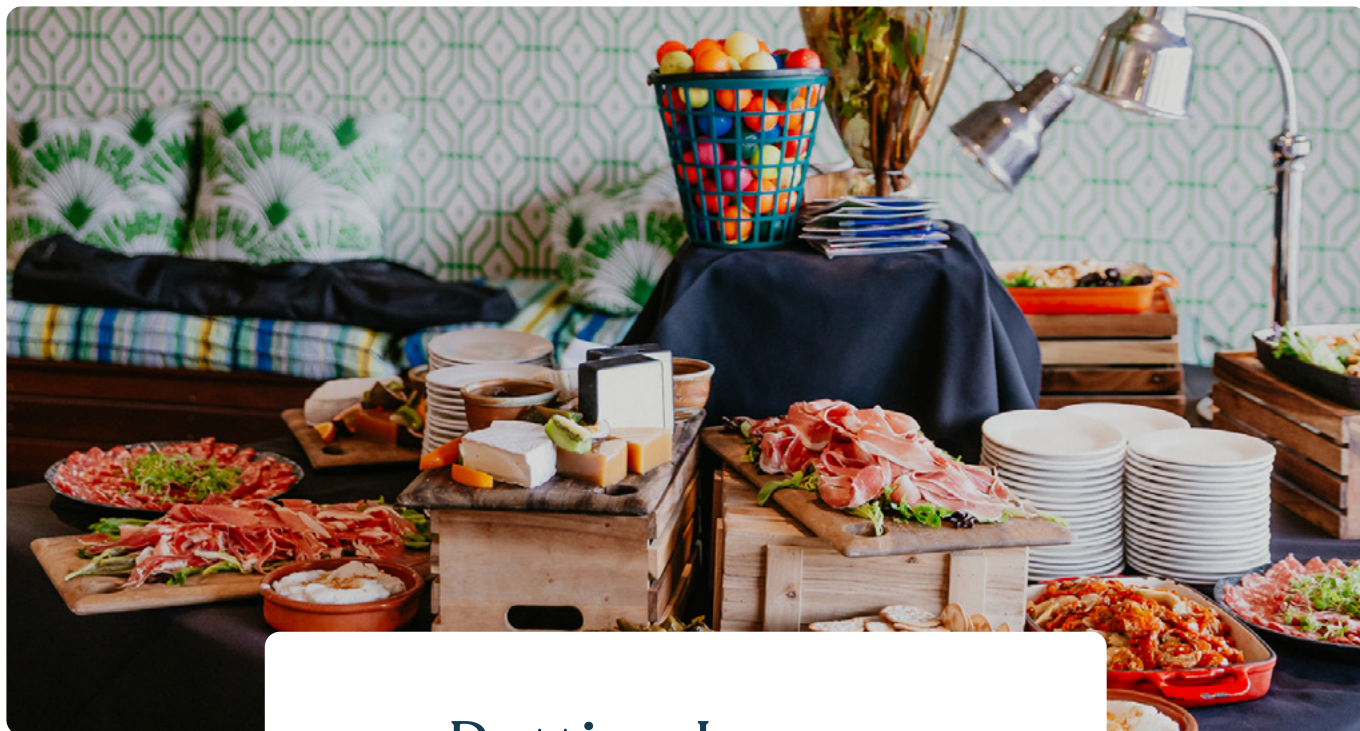
SOMETHING SWEET

- Add a plated dessert from our lunch and dinner menu to be served as a single drop: \$15.00pp
- Add a dessert canapé: \$5.00 per canapé

Please note these menus are only available in limited rooms. 40 – 150 guests only, subject to room seating capacities. Only available from 5:30pm everyday.

DF = DAIRY FREE GF = GLUTEN FREE V = VEGETARIAN VG = VEGAN

Victoria Park



Putting Lounge Party Packages

Putting lounge party package: \$42.00pp

Your choice of one of the five menus below.

1. HEALTHY SALAD LUNCH

Choice of three salads from the list below

- Freekeh, roasted carrot, goats' cheese, fresh herbs, Pomegranate dressing **V**
- Greek style salad with tomato, cucumber, kalamata olives, fennel, capers, red onion, feta cheese and a sherry vinegar dressing **GF V**
- Kale & Quinoa tabbouleh, tri-colour quinoa, diced tomatoes, chopped kale & fresh lemon vinaigrette **GF DF VG**
- Classic potato salad with ranch style dressing, spring onions, topped with crispy bacon and chives **GF**
- Pasta Genovese with orecchiette pasta with, spinach, tomato, mozzarella and pesto dressing **V**
- Asian style glass noodle salad with crunchy vegetables, edamame, honey, soy dressing & toasted sesame seeds **GF DF VG**

2. GREEK STYLE CHICKEN

- Marinated roast chicken with lemon, garlic & herbs **GF DF**
- Crushed roast kipfler potatoes **GF DF VG**
- Tahini yoghurt **GF**
- Greek style salad **GF V**
- Mixed leaf salad **GF DF VG**
- Toasted souvlaki bread

3. NATIVE LAMB

- Slow roasted lamb shoulder with sweet & sour golden raisin dressing **GF DF**
- Native river mint yoghurt **GF V**
- Roasted root vegetables with macadamia cream **GF DF VG**
- Lemon myrtle & mountain pepper berry dressed mixed salad **GF DF VG**
- Warmed flatbread **VG**

4. SOUTH AMERICAN

- Braised Chimichurri beef brisket **GF DF**
- Latin style yellow rice **GF DF VG**
- Charred spiced corn **GF DF VG**
- Comeback sauce **GF DF V**
- Garden salad **GF DF VG**
- Bread roll **DF**

5. SANDWICH LUNCH

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

6. PLOUGHMAN'S LUNCH UPGRADE

Additional \$10.00pp to any lunch offering

- Sliced ham **GF**
- Selection of cheeses **GF**
- Sliced breads
- Selection of condiments and pickles **GF V**
- Green leaf salad **GF DF V**
- Quiche Florentines **GF V**

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

DF = DAIRY FREE GF = GLUTEN FREE V = VEGETARIAN VG = VEGAN

Victoria Park

Putting Lounge: Design Your Own Party

PLATTERS

HOT PLATTERS \$14.00pp

USA

- Jalapeño poppers, mac n cheese croquettes, buffalo wings

Chicken

- Chicken bites, chicken & leek pies and chicken tenders

Asian

- Vegetable gyoza, chicken & mushroom wontons and Peking duck spring rolls

Favorites

- Beef pie, sausage roll and quiche lorraine

From the garden

- Potato croquettes, sweet potato empanada and ratatouille quiche **V**

COLD PLATTERS \$12.00pp

Sushi

- Assorted handmade sushi rolls and soy sauce
VEGAN ON REQUEST

Antipasto

- Assorted cured meats, pickled vegetables and sourdough

Mezze

- Mixed olives, dolmades, fresh bread, marinated fetta, beetroot hummus and cured meats

Cheese

- Selection of hard and soft cheeses, marinated raisins, apple and assorted crackers

Fruit \$6.00pp

- Assorted sliced seasonal fruits

COCKTAIL DISHES \$15.00PP

- Chickpea masala, pilaf rice and coconut yoghurt **GF DF VG**
- Rissoni puttanesca with slow roasted tomato, fried capers and pesto **V**
- Asian fish taco, crispy snapper, paw paw relish, Asian slaw and kewpie **DF**
- Southern style fried chicken, buttered green onions, mash and roast chicken gravy
- Lemon pepper fish n chips, chunky tartare sauce **DF**
- BBQ pulled pork, slaw, chipotle mayo and brioche bun
- Sri Lankan BBQ lamb cutlet, carrot sambal and mint yoghurt **GF**
- "Vada pav burger" spiced fried potato fritter, mint & coriander chutney, tamarind sauce

COCKTAIL STATION

MYO slider station \$18.00pp

- Wagyu beef burger, brioche bun, dill pickles, sliced cheese, truss tomatoes, leaves, beetroot and assorted sauces and relishes

Fried rice station \$18.00pp

- Stir fried chicken and prawn mixed with fried rice and shallots. Assorted Asian condiments served to station **DF**

Vegetarian fried rice station \$15.00pp

- Stir fried Asian vegetables mixed with fried rice and shallots. Assorted Asian condiments served to station **DF V**

Nacho station \$18.00pp

- Spiced mince, sour cream, queso fresco, pico de gallo salsa, guacamole, pickled jalapeños and corn chips **GF**

Chocolate and berry station \$300.00

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

GRAZING STATION \$22.00PP

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

SEAFOOD STATION UPGRADE \$20.00PP

- Seafood station: oysters, smoked salmon, sushi and nori **GF DF**

DESSERT CANAPÉS \$5.00PP

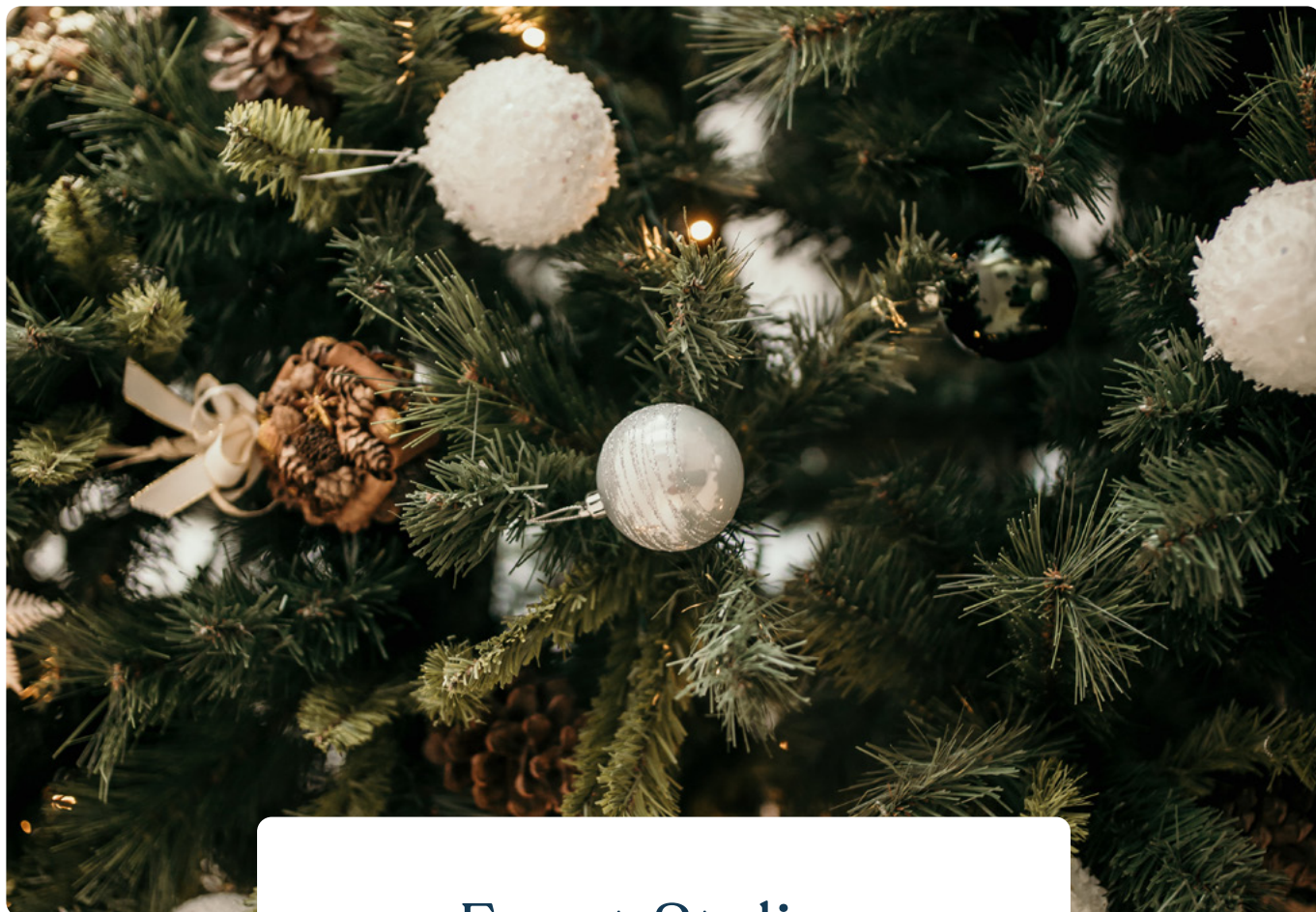
- Warm apple pie bites with cinnamon sugar **DF VG**
- Mixed macarons **GF V**
- Gâteau Opéra
- Mini profiteroles
- Chocolate pot aux crème **GF V**
- Coconut pannacotta with mango salsa **GF DF VG**
- Lemon curd tartlet with fresh raspberry

Please note these menus are only available in the Putting Lounge

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

DF = DAIRY FREE **GF = GLUTEN FREE** **V = VEGETARIAN** **VG = VEGAN**

Victoria Park



Event Styling

For your festive cocktail event, Christmas lunch or dinner affair, the below centerpiece options can be used to decorate all tables.



Christmas wreath with pillar candle: \$20 per centerpiece

For a bespoke creation please speak to our friendly event planners.

Beverage packages

VICTORIA PARK PACKAGE

3 hour package: \$40.00pp
4 hour package: \$45.00pp
5 hour package: \$50.00pp

Wines

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

Craigmoor Sparkling Pinot Noir Chardonnay NV
Chain of Fire Semillon Sauvignon Blanc
or Chain of Fire Chardonnay
Chain of Fire Merlot, Chain of Fire Shiraz
Cabernet or Chain of Fire Pinot Noir

Beers

Local draught bottled beers & ginger beer
(Stone & Wood Pacific Ale, Stone & Wood Green
Coast Lager, Byron Bay Lager, Heineken Zero,
Eumundi Brewery Ginger Beer)

Non-Alcoholic

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

UPGRADE: PREMIUM PACKAGE

3 hour package: + \$8.00pp
4 hour package: + \$9.00pp
5 hour package: + \$10.00pp

Wines

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

Azahara Pinot Chardonnay NV

Pocketwatch Chardonnay or Pocketwatch
Sauvignon Blanc or Pocketwatch Pinot Gris
Abbotts & Delaunay Pinot Noir, Pocketwatch
Shiraz or Pocketwatch Cabernet Sauvignon

Beers

Local draught bottled beers & ginger beer
(Stone & Wood Pacific Ale, Stone & Wood
Green Coast Lager, Byron Bay Lager,
Heineken Zero, Eumundi Brewery
Ginger Beer)

Non-Alcoholic

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

UPGRADE: DELUXE PACKAGE

3 hour package: + \$12.00pp
4 hour package: + \$16.00pp
5 hour package: + \$18.00pp

Wines

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

Veuve Ambal Blanc de Blanc NV (France)
or La Gioiosa Prosecco (Italy)

Sticks Pinot Grigio, The Lane Sauvignon
Blanc or Wildflower Chardonnay

Abbotts & Delaunay Pinot Noir, Philip Shaw
Merlot, Red Claw Shiraz or Wildflower Rosé

Beers

Local draught bottled beers & ginger beer
(Stone & Wood Pacific Ale, Stone & Wood
Green Coast Lager, Byron Bay Lager,
Heineken Zero, Eumundi Brewery
Ginger Beer)

Non-Alcoholic

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

UPGRADE: PLATINUM PACKAGE

3 hour package: + \$16.00pp
4 hour package: + \$20.00pp
5 hour package: + \$22.00pp

Wines

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

Chandon Brut NV or La Gioiosa
Prosecco (Italy)

Leeuwin Estate Riesling, Shaw & Smith
Sauvignon Blanc, Catalina Sounds Pinot Gris
or Snake & Herring Chardonnay

Catalina Sounds Pinot Noir, Terrazzas
Reserva Cabernet Sauvignon or
Gemtree Uncut Shiraz

M De Minuty Rosé

Beers

Local draught bottled beers & ginger beer
(Stone & Wood Pacific Ale, Stone & Wood
Green Coast Lager, Byron Bay Lager,
Heineken Zero, Eumundi Brewery
Ginger Beer) Asahi Soukai & Corona

Non-Alcoholic

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

PUNCH STATIONS

Non alcoholic: \$10.00pp per hour

Alcoholic: \$15.00pp per hour
***maximum 2 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.

COCKTAILS

A selection of two maximum

Espresso Martini – \$20.00

Available for events with up to 150 guests
Kahlua, Vodka, coffee

Moscow Mule – \$20.00

Vodka, ginger beer, lime

Mai Tai – \$20.00

Dark & white rum, orange liqueur,
pineapple juice

SPRITZ

Garden Spritz by Chandon – \$16.00

A refreshing blend of sparkling wine
with zesty orange flavours

Aperol Spritz – \$18.00

Aperol, prosecco, soda

Pink Gin Spritz – \$18.00

Pink gin, prosecco, lemonade

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

309 Herston Road, Herston Q 4006
PO BOX 256, RBH PO Q 4029

Victoria Park

GOLF • CORPORATE • WEDDINGS • EVENTS • BAR & BISTRO

