

Victoria Park

WEDDING PACKAGES

2025



WELCOME TO

WEDDINGS AT VICTORIA PARK

Experience the ultimate blend of natural beauty and urban elegance all in one truly amazing wedding destination. Victoria Park embodies the essence of Australian wedding luxury and is the perfect setting for both your ceremony and reception.

A family-run business, Victoria Park has been a part of the community for over two decades. Since the closure of the golf course in 2020, the green space has been transformed into stunning public parklands forming the perfect backdrop for your celebration. Victoria Park continues to be an award-winning, multi-use venue, where at the heart of our business is our pride in creating long lasting memories through exquisite events and experiences.

Each of the five wedding spaces features private bars and terraces, and boasts 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 an amazing celebration to remember.



REAL WEDDING STORIES AT VICTORIA PARK

MITCHEL & MARY, AUGUST 2022

Tell us about your journey together, from how you met, to what the proposal was like!

We met in 2016 when Mary was studying on the Gold Coast and Mitch, living in Robina at the time, was looking for a housemate. A friend of Mary's moved in with Mitch and naturally a lot of events were shared at the house leading Mitch, Mary, the housemate and other friends to form a little crew. After hanging out all the time, we grew closer and when Mitch moved to Maryborough for work, not even the four-hour distance could put out the flame between us.

After planning a trip to Vancouver for Mitch to meet Mary's family, who welcomed him with open arms, Mitch decided to propose. A small surprise gathering of 20 people was organized with Mary none-the-wiser, believing she was having lunch with Mitch's Grandmother. After the surprise of her life and Mitch finding the courage to get down on one knee, Mary checked if Mitch was joking or not before making the best decision to accept his proposal! Since then we have been inseparable and each other's motivation, mentors and best friends.

What (besides the obvious 'I do' was your favourite part of your wedding?

Our favourite part of the wedding was having the two cultures come together so seamlessly and having our closest family and friends present from all over the country and the world.

Tell us about your decorations and wedding styling

We predominantly utilised the preferred suppliers of Victoria Park, such as G&M, Wedding Dance Diva and, Beautiful Weddings, who we worked closely with to incorporate a 'Sofreh Aghd' which is the traditional Persian wedding table to conduct the Persian wedding ceremony. As a special touch, our celebrant was Bishop Ken Howell, who actually married Mitch's parents 32 years before

What's the best piece of advice you can give other brides to be?

Just remember - everything will come together. All the planning and the stress leading up to the big day will be worth it in the end. Have the people YOU want at your wedding, not just the people that want to be there or the people that you feel obligated to invite. This is YOUR day, never forget that. The day will become a memory before you realise it, so enjoy every moment. Rely on the people who are there to support you such as your wedding coordinator, MC, Bridal party - because at the end of the day they are all there for you.

Would you recommend Victoria Park to other people getting married?

ABSOLUTELY! – We could not recommend them more. The venue was perfect and the engagement of the staff was impeccable. The staff at Victoria Park have shown they are passionate about their job which truly reflects in their day-to-day interactions with their clients. We would highly recommend Victoria Park for anyone who wants a beautiful venue with passionate staff who go above and beyond.

CEREMONY — MARQUEE TERRACE
RECEPTION — MARQUEE



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



48 seated



80 cocktail



THE COURTYARD



50 seated



THE MARQUEE

Spectacular city views and sparkling chandeliers

360 Banquet + 12 Head Table + Dance floor: 372



Cocktail: 700



Long Table: 234



Outdoor Ceremony: 150
(Mixed seating and standing)



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 and staging for flexible positioning

Contemporary upholstered chairs included or upgrade to white tiffany chairs

[View image gallery](#)

[View floorplans](#)



THE BALLROOM

Private covered terrace overlooking the parklands and Brisbane city

220 Banquet + 10 Head table + Dancefloor = 230

Cocktail: 550

Long Tables with no Head Table: 220

Terrace Ceremony: 200
(Mixed seating and standing)



Floor to ceiling windows

High ceilings with exposed wooden beams

Seven crystal chandeliers

Guest lounge area

White marble bar

Built-in audio visual

Portable dance floor and staging for flexible positioning

Contemporary upholstered chairs included
or upgrade to bentwood chairs

[View image gallery](#)

[View floorplans](#)



GARDEN MARQUEE

Lush Parkland and City Views

90 Banquet + 10 Head Table + Dance floor: 100



Cocktail: 120



Long Tables: 120



Terrace Ceremony: 70
(Mixed seating and standing)



Private covered outdoor deck with city and parkland views

Floor to ceiling windows

White marble bar

Built in audio visual

Portable dance floor

Contemporary upholstered chairs or upgrade to Tiffany chairs

[View image gallery](#)

[View floorplans](#)



ALABASTER ROOM

For a wedding to remember

80 Banquet + 10 Head Table + Dance Floor: 90

Cocktail: 120

Long Tables: 78

Outdoor Ceremony: 80
(Mixed seating and standing)



Exclusive terrace with city and parkland views
perfect for breakout areas

Floor to ceiling windows

Private bar

Guest lounge area

Built-in audio visual

Permanent dance floor

Contemporary upholstered chairs
or upgrade to bentwood chairs

[View image gallery](#)

[View floorplans](#)



QUARTZ ROOM

An Intimate Wedding Venue

40 Banquet + 8 head table + Dance Floor: 48



Cocktail: 80



Long Tables: 36



Terrace Ceremony: 58
(Mixed seating and standing)



Private terrace with city and parkland views
perfect for breakout areas

Floor to ceiling windows

Private bar

Guest lounge area

Built in audio visual

Permanent dance floor

Contemporary upholstered chairs
or upgrade to bentwood chairs

[View image gallery](#)

[View floorplans](#)



CEREMONIES

Enjoy stunning views of the parklands and Brisbane's city skyline

FRIDAY - SUNDAY: \$1,500.00

MONDAY - THURSDAY: \$1,000.00

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.

Additional information

To uphold our commitment to sustainability and parkland preservation, only real petals are permitted for use as confetti.

Four-legged friends are welcome to join ceremonies.



WEDDING PARTY PHOTOS

With lush green lawns and a gorgeous city backdrop, it's no wonder that the parklands are a sought-after location for wedding photography. Every corner provides picture-perfect settings for enchanting moments that you'll cherish for years to come.

Victoria Park Weddings

For couples that book their wedding at Victoria Park Golf Complex, golf cart hire is available at an additional cost, see costs below.

Golf Cart Hire

Premium 6-seater golf cart \$250.00 for each cart

Includes:

Licensed Victoria Park Driver

5 seats for Wedding Party

Esky including a bottle of Veuve Ambal sparkling wine, four bottled beers, bottled water and a cheese platter

Supplier Golf Cart Hire – Photographer / Videographer

Standard 2-seater golf cart - \$50.00 each cart

*Please note BCC rules require Wedding Party to be driven at all times by a licensed staff member from Victoria Park.

*No member from the wedding party can be driven in supplier cart.

Additional Esky

\$80.00 Esky including a bottle of Veuve Ambal sparkling wine, four bottled beers, bottled water and a cheese platter

\$130.00 Esky including a bottle of Veuve Clicquot French Champagne, four bottled beers, bottled water and a cheese platter

OUR GIFT TO YOU

LARGE WEDDING BOOKINGS: RECEIVE A GIFT ON US!

Book your wedding reception for 80+ adult guests on a five hour beverage package and receive the below special gift!*

Two complimentary tickets to one of Victoria Park Wedding Menu tasting Dinners**

+

Choose one gift:

1. Five-star wedding night accommodation for two with breakfast
2. Styling Voucher of \$300.00 for services provided by Beautiful Weddings Australia
3. Event Letters "Light up Letters" two letters and a symbol for \$200.00 — valued at \$495.00 including delivery, set-up and collection. Example: M ♥ K
4. \$300.00 Spirits Bar tab for Bridal Party to be used during your wedding.
5. Cocktail or Mocktail on arrival for all guests. Valued at \$18.00pp
6. Five hour DJ package with G&M Events for only \$600 (save \$650).

Weddings of 150 or more guests will also receive a magnum of Veuve Cliquot.

*T&Cs: Valid for new wedding bookings from 1st March 2023 onwards. The Our Gift To You offer is only valid for couples who are on the five hour alcoholic beverage package and Wedding package for a minimum of 80 guests. Should your final guest numbers fall below 80 adults on the five hour alcoholic beverage package then Our Gift To You offer will no longer be applicable. Not available with any other offers. Victoria Park hosts three wedding menu tastings each year. Please contact your planner to receive your unique code to book your complimentary tickets. Additional bookings for menu tasting can be purchased at a charge of \$70.00 per person.

WINTER\SUMMER SPECIALS

**BOOK YOUR WEDDING RECEPTION ON AN OFF-PEAK DATE
FOR 50+ ADULT GUESTS ON A 5 HOUR ALCOHOLIC BEVERAGE
PACKAGE AND ENJOY EXTRA VALUE!***

**Complimentary Wedding Ceremony on the Terrace of your reception venue
(Valued at \$1,000.00)^**

Receive our Off Peak Minimum spend for all reception venues

Summer/Winter Special Dates

Monday – Sunday

11th Jan - 28th Feb 2025

1st June - 31st July 2025

*Per head pricing is not reduced for Summer/Winter Specials



*T&C's: ^Packages include five-hour alcoholic 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. Should your final guest numbers fall below 50 adults on the five hour alcoholic beverage package then our off-peak specials will no longer be applicable. The Courtyard ceremony space is not included in Off-peak specials for ceremony location.



TWO COURSE SIT DOWN RECEPTION

MONDAY – THURSDAY: \$150.00PP

FRIDAY – SUNDAY: \$162.00PP

PACKAGE INCLUSIONS

Food & Beverage

On arrival Chef's selection of homemade arancini

Your selection of entrée and mains served alternatively

Your wedding cake served as dessert with accompaniments

Five hour Victoria Park Beverage Package

Tea and coffee

Discounted rates for children under 12 years,

Guests 13-17 years and supplier meals

Venue & Room Styling

Five hour venue hire

Dance floor

Guests tables with fresh white floor length 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 Head Table and cake table

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

Mirror welcome sign

Vases for bouquets

Printed menu for the table

Silver cake knife for your wedding cake

Experienced venue planner and dedicated functions manager

Victoria Park



THREE COURSE SIT DOWN RECEPTION

MONDAY – THURSDAY: \$155.00PP
FRIDAY – SUNDAY: \$167.00PP

PACKAGE INCLUSIONS

Food & Beverage

On arrival Chef's selection of homemade arancini

Your selection of entrée, mains and dessert served alternatively

Your wedding cake served as dessert with accompaniments

Five hour Victoria Park Beverage Package

Tea and coffee

Discounted rates for children under 12 years,

Guests 13-17 years and supplier meals

Venue & Room Styling

Five hour venue hire

Dance floor

Guests tables with fresh white floor length 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 Head Table and cake table

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

Mirror welcome sign

Vases for bouquets

Printed menu for the table

Silver cake knife for your wedding cake

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Victoria Park

SIT DOWN RECEPTION MENUS

2023 example menu*

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**

Risotti 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 kiplers and tapenade dressing **GF DF**

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**

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

KIDS

Suitable for children 3 years to 12 years

Plated lunch & dinner menu: \$35.00pp

Includes main meal, dessert, non-alcoholic beverages for event duration and an activity pack.

Main meals: Choose one option

Chicken tender, chips, salad and tomato sauce **GF**

Fish, chips and salad **DF**

Spaghetti and meatballs

Desserts: Choose one option

Ice cream and homemade sauce (chocolate or caramel sauce)

Raspberry jelly and cream

Mini pavlova with fresh fruits

*Menu is indicative only and is subject to change. Including, but not limited to, yearly menu changes.

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

Victoria Park



COCKTAIL RECEPTION

FIVE HOUR COCKTAIL PACKAGE:

\$145.00PP

PACKAGE INCLUSIONS

Food & Beverage

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 Victoria Park Beverage Package (upgrades available)

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

Venue & Room Styling

Five hour venue hire

Your wedding cake plattered served with tea and coffee

Food and beverage menu votives (alternating on cocktail tables)

Rectangular tables 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 bouquets

Silver cake knife for your wedding cake

Experienced venue planner and dedicated functions manager

Victoria Park

COCKTAIL MENUS

2023 example menu*

SAVORY CANAPÉS

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)

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

Risotti 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 STATIONS

Gourmet donut station:

Selection of glazed, iced and filled donuts: \$10.00pp

*For events with 50 - 150 guests

Chocolate and berry station

A huge block of fine Belgium chocolate and whole strawberries for your guests to chisel their way through the evening: \$300.00 per slab

DESSERT CANAPÉS

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

Please ask us about beverage options for children at cocktail style events. If you would like all children to eat from the same menu as your adult guests, please advise your event planner.
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DF = DAIRY FREE GF = GLUTEN FREE V = VEGETARIAN VG = VEGAN

Victoria Park



ASIAN FUSION BUFFET MENU

2023 example menu*

ASIAN INSPIRED BUFFET MENU: \$150.00PP

Please note entrées will be served either canapé style or share style down the centre of the table and mains will be served buffet style

VENUE & ROOM STYLING

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 Head Table and cake table

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

Mirror welcome sign

Vases for bouquets

Silver cake knife for your wedding cake

Experienced venue planner and dedicated functions manager

FOOD & BEVERAGE

Entrées

Your choice of 4 entrées from the list below - additional entrées \$5.00pp

Vegetable spring rolls

Chicken & chive dumplings

Crispy prawn cigars

BBQ pork spring rolls

Vegetable kakiage

Mains

Your choice of 3 mains from the list below - additional mains \$10.00pp, up to a maximum of 4 main dishes

Chicken kung pao, with roasted cashews GF DF

Steamed barramundi with ginger and shallots GF DF VG

Vegetable Chow Mein on Rice Noodles GF

Chinese slow crispy cooked pork belly, with hot spiced honey GF DF

Japanese styled mixed vegetable curry

Accompanied by

Steamed rice GF DF VG

Brocollini with garlic and oyster sauce

Prawn Crackers

Crisp Asian slaw with hot and sour dressing & roasted peanuts GF DF VG

Includes a 5 hour non-alcoholic beverage package
Discounted rates for children under 12 years and supplier meals

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Including, but not limited to, yearly menu changes.

Victoria Park



TASTE OF INDIA BUFFET MENU

2023 example menu*

INDIAN INSPIRED BUFFET MENU: \$150.00PP

Please note entrées will be served either canapé style or share style down the centre of the table and mains will be served buffet style

VENUE & ROOM STYLING

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 Head Table and cake table

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

Mirror welcome sign

Vases for bouquets

Silver cake knife for your wedding cake

Experienced venue planner and dedicated functions manager

FOOD & BEVERAGE

Entrées

Your choice of 4 entrées from the list below - additional entrées \$5.00p

Tandoori chicken skewers GF

Spinach and onion pakora DF

Aloo bonda GF DF

Spiced cauliflower fritter GF DF

Vegetable Samosa DF

Mains

Your choice of 3 mains from the list below - additional mains \$10.00pp, up to a maximum of 4 main dishes

Chickpea masala GF DF VG

Butter chicken GF

Lamb rogan josh GF DF

Prawn moilee GF DF

Paneer tikka masala

Dal makhani

Chicken tikka masala GF

Accompanied by

Pilaf rice

Naan bread

Papadums GF DF VG

Selection of Indian pickles

Katchcumber salad GF DF VG

Includes a 5 hour non-alcoholic beverage package

Discounted rates for children under 12 years and supplier meals

*Menu is indicative only and is subject to change. Including, but not limited to, yearly menu changes.

Victoria Park



FAMILY TABLE MENU

A SHARE STYLE MENU SERVED DOWN THE CENTRE OF THE TABLES

MONDAY – THURSDAY: \$155.00PP

FRIDAY – SUNDAY: \$167.00PP

VENUE & ROOM STYLING

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 Head Table and cake table

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

Mirror welcome sign

Vases for bouquets

Silver cake knife for your wedding cake

Experienced venue planner and dedicated functions manager

FOOD & BEVERAGE

Entrées

Warmed flat bread **VG**

Hummus and taramasalata dips **GF DF HUMMUS: GF DF VG**

Mixed marinated olives **GF DF VG**

Dolmades **GF DF VG**

Lemon pepper fried calamari, lemon mayo, rocket and parsley salad **DF**

Mains

Roasted whole Greek style chicken with sesame yoghurt **GF**

Slow cooked lamb shoulder with tzatziki **GF**

Greek salad **GF V**

Crushed roasted kipfler potatoes **GF DF VG**

Simple leaf salad with lemon vinaigrette **GF DF VG**

Discounted rates for children under 12 years and supplier meals

BEVERAGE PACKAGES

INCLUDED: VICTORIA PARK PACKAGE

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, Terrazas
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

Ask us about beverage bar tabs
or on consumption beverage service

–
Add 1 extra white or red wine to your list: \$6.00pp



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 our Wedding Sales Executive at 07 3252 0666 or email weddings@victoriapark.com.au

Tentative Hold

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

Securing the Date

All that we require is \$1,000 deposit payment or 25% of expected spend, whichever is greater, and a signed contract and the wedding is confirmed!

Start Planning

Once we have received your signed contract and deposit you will be introduced to your Victoria Park Venue Planner.

Contact

07 3252 0666

weddings@victoriapark.com.au

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

Victoria Park

GOLF • CORPORATE • WEDDINGS • EVENTS • BAR & BISTRO

