

Corporate Event Packages

2024



Victoria Park

WELCOME TO

Corporate Events at Victoria Park

Victoria Park is a truly amazing destination to hold your next corporate 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 from large corporate functions to smaller team building days.

Our venue spaces all feature private bars, terraces with spectacular views and a phenomenal food and beverage selection. With first class catering for 20 – 700 guests, a dedicated venue planner, complimentary 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




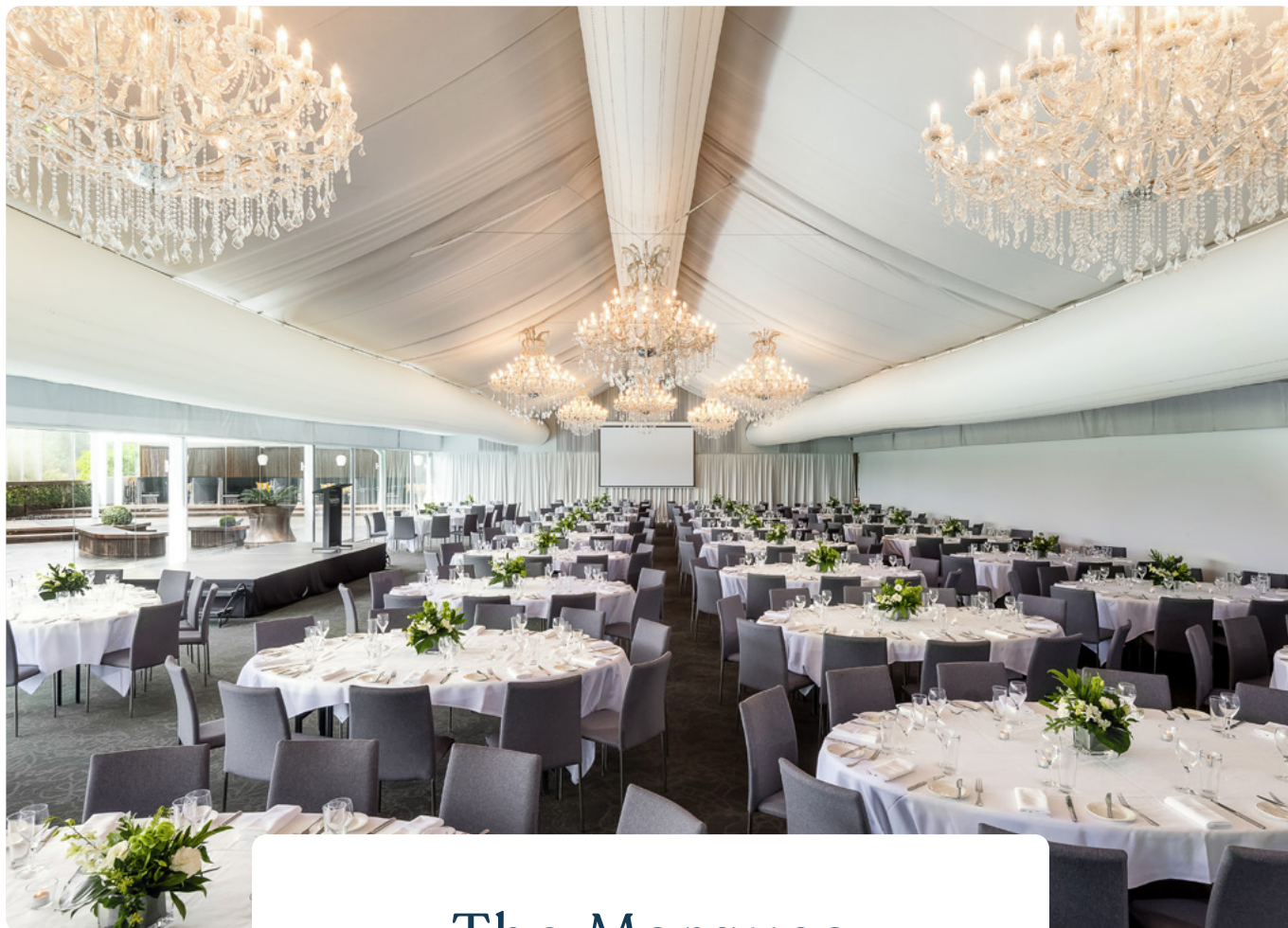
QUARTZ ROOM  50 seated |  80 cocktail



ORCHARD  70 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

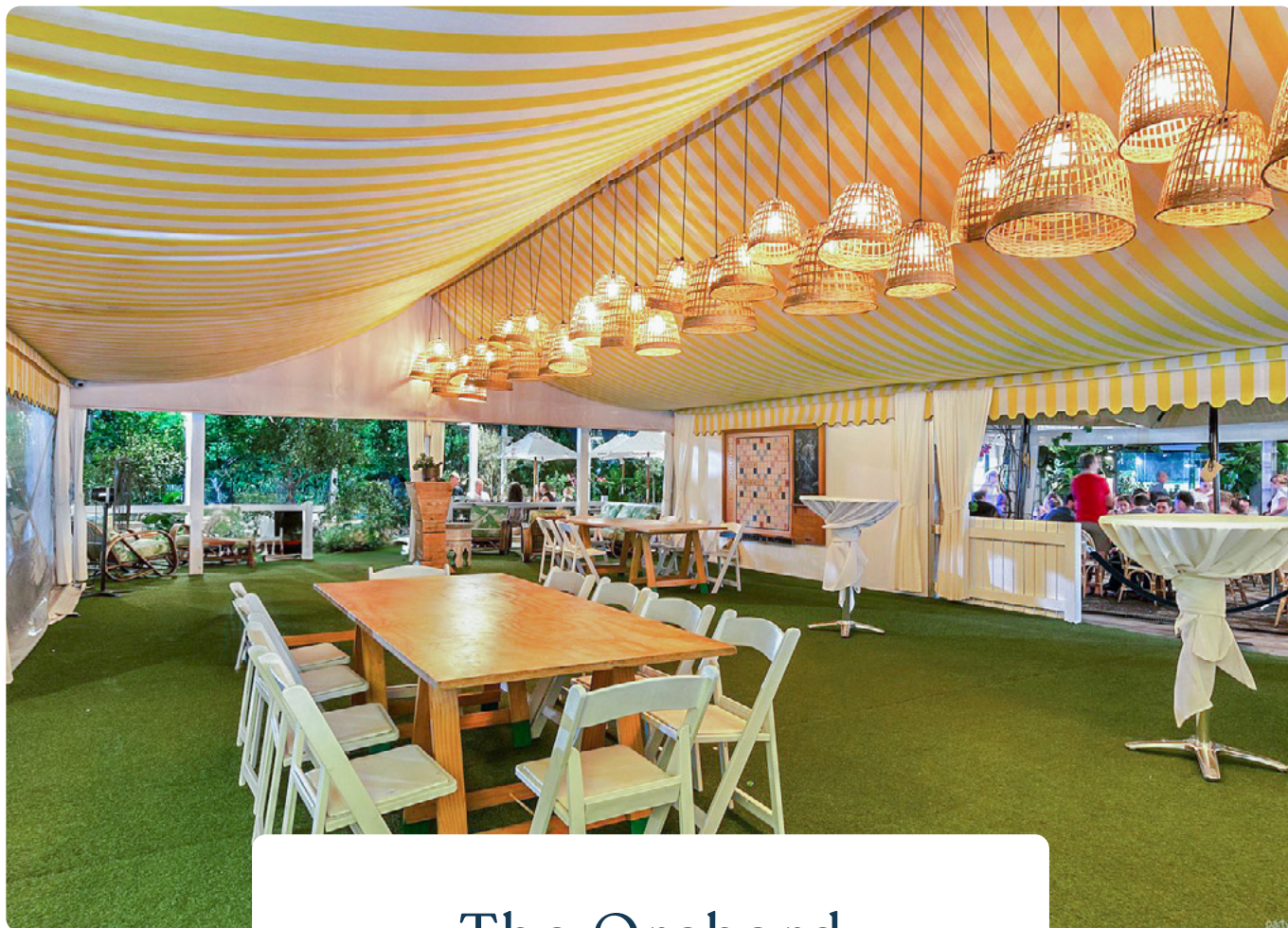
Permanent dance floor

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

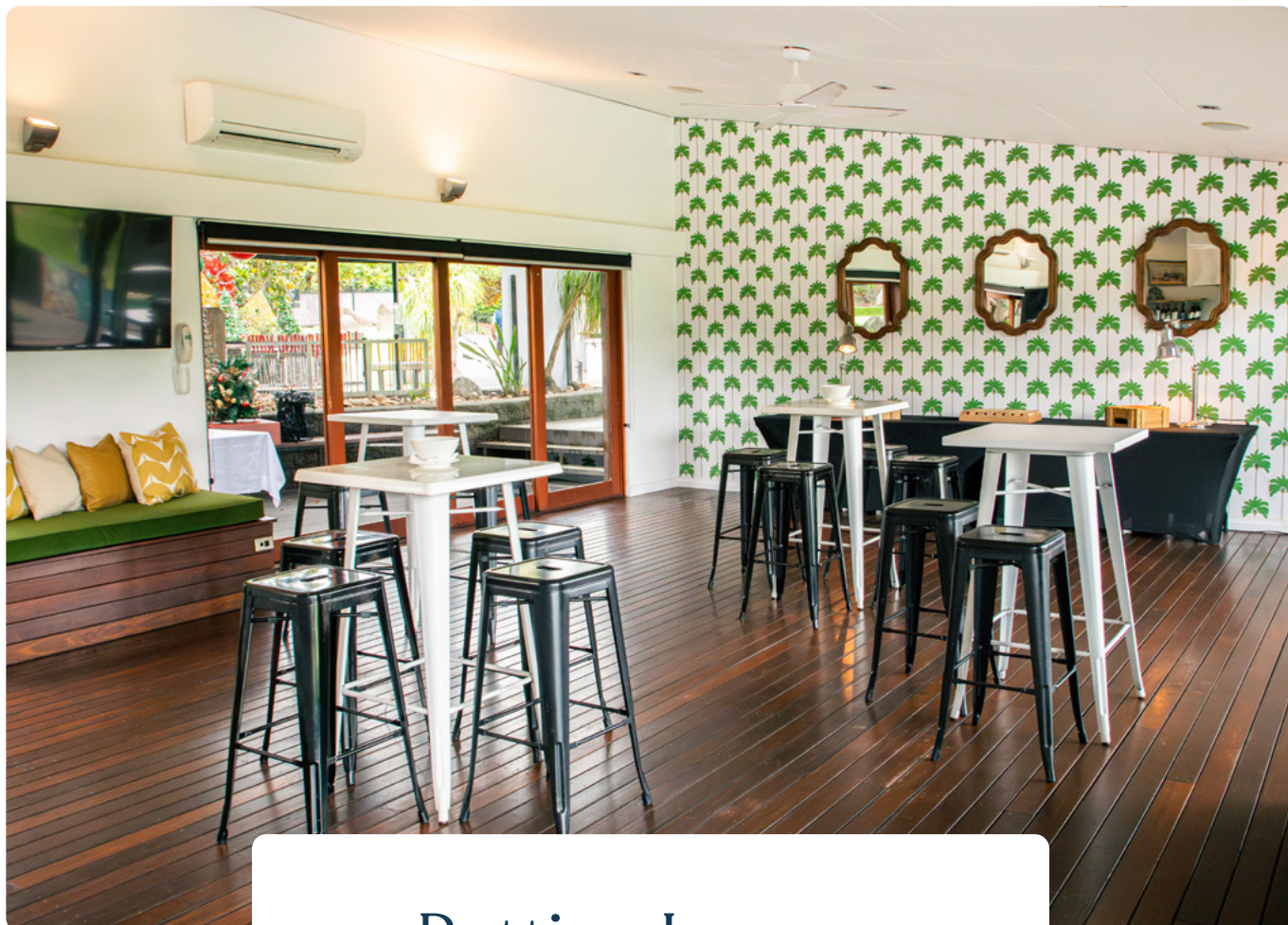
Private bar

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
Boardroom		–	–	38	24	20

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

Host your corporate 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



Corporate Breakfast

CONTINENTAL BREAKFAST – \$30.00PP

Served buffet style including a coffee and tea station.

BUSINESS BREAKFAST – \$36.00PP

Your choice of one breakfast item served to the table with sliced seasonal fruit platters, a selection of teas, freshly brewed coffee and juice to start.

CONTINENTAL BREAKFAST

Includes the below items served buffet style with a coffee and tea station.

- Freshly baked croissants **V**
- Selection of fruit and custard filled danishes **V**
- Selection of Beerenberg orange marmalade, strawberry and raspberry jams **GF DF VG**
- Fruit and nut granola **GF DF VG**
- Mixed berry compote **GF DF VG**
- Bowl of coconut yoghurt **GF DF VG**
- Seasonal whole and cut fruit **GF DF VG**
- Old English style ham, sliced off the bone **GF DF**
- Sliced cheddar cheese **GF**
- Mini spinach and fetta quiche **GF V**
- Selection of organic fruit juices **GF DF VG**

BUSINESS BREAKFAST

Includes a selection of teas, freshly brewed coffee and juice to start. Your choice of **one breakfast item** from the list below, served to the table with sliced seasonal fruit platters:

- Classic Breakfast: Scrambled eggs, bacon, slow-roasted tomato, chicken sausage and potato rosti **GF**
- Veggie Breakfast: Scrambled eggs, baked Portobello mushrooms, slow-roasted tomato, asparagus and potato rosti **GF V**
- Smashed Avocado: Crushed avocado, fetta, lime dressing, candied spiced pumpkin seeds and sourdough toast **GFO V VGO**
With your choice of bacon, smoked salmon or haloumi
- Chorizo Breakfast: Grilled sweet chorizo sausage, sautéed potatoes and spinach, poached egg and chimichurri **GF DF**
- Mushroom Breakfast: Ragout of mushrooms, spinach and freekeh grain, hummus, poached egg and zaatar flatbread **V**
With your choice of bacon or haloumi
- Victoria Park Benedict: Potato rosti, spinach, poached egg and hollandaise **GF**
With your choice of bacon, smoked salmon or haloumi

Upgrades

- Add a healthy juice station \$8.00pp
- Add almond or chocolate croissants \$6.00pp



Day Delegate Package

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

FULL DAY DELEGATE – \$83.00PP

Includes morning tea, lunch and afternoon tea (up to 8 hours)

3/4 DAY DELEGATE – \$76.00PP

Includes morning tea and lunch (up to 6 hours)

HALF DAY DELEGATE – \$73.00PP

Includes lunch plus morning tea or afternoon tea (up to 4 hours)

Package inclusions

Iced water and mints

Morning tea, lunch and afternoon tea

Selection of teas and freshly brewed coffee (events up to 60 guests will enjoy Lavazza coffee stations)

Venue hire (based on minimum spends)

Data projector and screen

Lectern with microphone

Flip chart or whiteboard with markers

Notepads and pens

Registration desk

All tables clothed in white linen

Exclusive access to your own outdoor terrace area with city views

Free Wi-Fi

Complimentary on-site car parking for all guests

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

Upgrade to the Ploughman's Lunch: \$10.00pp

Day Delegate Menu

Full Day Delegate \$83.00pp | Please choose morning tea, lunch and afternoon tea (up to 8 hours, max 250 guests)
3/4 Day Delegate \$76.00pp | Please choose morning tea and lunch (up to 6 hours, max 250 guests)
Half Day Delegate \$73.00pp | Please choose lunch plus morning tea or afternoon tea (up to 4 hours, max 250 guests)

30 Minute Post Conference Networking function \$21.00pp | Includes Victoria Park Beverage Package and your choice of 2 canapes

ON ARRIVAL

- Selection of teas and freshly brewed coffee
- Functions up to 60 guests will enjoy Lavazza coffee stations
- Iced water and mints

MORNING TEA

Includes a selection of teas and freshly brewed coffee.
Your choice of **one morning tea item** from the list below:

- Spanakopita with slow roasted herb and garlic tomatoes V
- Scones, chantilly cream and raspberries jam V
- Corn and zucchini fritters, guacamole and tomato relish GF V
- Savoury egg, bacon and spinach pie
- Banana bread and spiced nuttlex butter GF DF VG
- Selection of chocolate, fruit and nut protein balls GF DF VG
- Chef's selection of muffins V

LUNCH

Includes a selection of teas and freshly brewed coffee, juice and soft drinks.
Your choice of **one buffet lunch option** from the list of six lunch options below:

1. Healthy Salad Lunch

Please select three salads from the below

- Persian salad with fried chickpeas, tomato, cucumber, red onion, parsley, mint and lemon dressing GF DF VG
- Spiced carrot salad with fetta and macadamia and honey dressing GF V
- Glass rice noodles with edamame beans, chilli, coriander, toasted sesame seeds and sweet and sour dressing GF DF VG
- Tomato and fregola salad with cherry heirloom tomatoes, slow-roasted roma tomatoes, rocket and fregola pasta DF V
- Freekeh grain pilaf with toasted almonds, fresh herbs and Greek yoghurt V
- Green beans and broccolini salad with tahini and sweet soy dressing GF DF VG

2. Victorian Lamb

- Slow cooked lamb shawarma GF DF NF
- Turkish style roasted potatoes GF DF NF VG
- Pomegranate, roasted capsicum and tomato salad GF DF NF VG
- Minted yoghurt GF NF V
- Warmed flatbread

3. Beef Brisket

- Native mountain peppercorn rubbed, slow cooked beef brisket GF DF H NF
- Roasted vegetables with native thyme GF DF NF VG
- Mixed leaf salad GF DF NF VG
- Bush tomato sauce GF DF NF VG
- Bread roll

4. Roast Chicken Lunch

- Lemon and herb marinated roasted chicken GF DF NF H
- Taco seasoning spice fried potatoes GF DF NF VG
- Mild chipotle and lime mayonnaise GF DF NF VG
- Pico de gallo style garden salad GF DF NF VG
- Bread roll

5. Sandwich Lunch

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

Ploughman's Lunch Upgrade

Additional \$10.00pp

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

AFTERNOON TEA

Includes a selection of teas and freshly brewed coffee.
Your choice of **two afternoon tea items** from the list below:

- Chickpea falafel with hummus dip GF DF VG
- Spinach and fetta quiche GF V
- Selection of vegetable crudites with beetroot dip GF DF VG
- Mini mediterranean vegetable pizetta GF V
- Chocolate and caramel slice GF V
- Chocolate and coconut mudcake slice GF DF VG
- Jam drop cookies
- Warm cinnamon doughnuts GF DF VG
- Portuguese custard tartlets V

Upgrades

Please see the following page for available upgrades to elevate your package

Day Delegate Upgrades

SNACKS UPGRADE

Upgrade your function with the following items:

- San Pellegrino sparkling water 750ml: \$5.00 per bottle
- Pringles sour cream and onion 42g: \$6.00pp
- Mini pretzels 28g: \$5.00pp
- Red Rock Deli sea salt chips 28g: \$5.00pp
- Mini Magnums: \$5.00pp

PLATTERS UPGRADE

Gourmet Sushi Platters \$10.00pp

*Only available for afternoon tea.
*Vegetarian on request

Grazing Station -

Small \$500.00 (caters for 20 guests)

Large \$1000.00 (caters for 40 guests)

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

WELLNESS STATION UPGRADE

Healthy Juice Station \$8.00pp

Available for Arrival, or morning / afternoon tea
Served in 325ml glass bottles
All natural ingredients. No preservatives.
Flavours may vary subject to availability.

- Cloudy Apple
- Orange
- Pineapple Bliss — Apple, pineapple, lime
- Dark Heart — Apple, beetroot, purple carrot, ginger and lemon
- Green Smoothie — Kiwi, pear, mango, peach, banana

Salad Bowl \$50.00

(caters for 8-10 guests)

- In addition to your buffet lunch selection you can add up to two salad bowls
- Please choose from healthy salad lunch options





Ploughman's Lunch

Ploughman's Lunch Package — \$42.00pp

A self-serve casual style lunch option.

Package inclusions

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



High Tea Package

High Tea Package — \$58.00pp

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

Package inclusions

- Warmed scones with jam and chantilly cream
- Macaron **GF**
- Vanilla slice
- Black forest cake
- Chicken and mushroom pie
- Quiche florentine

Ribbon sandwiches which may include:

- Egg and lettuce
- Chicken and pesto
- Ham, Cheese & Tomato



Lunch & Dinner Package

Alternate drop plated two course: \$75.00pp

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: \$115.00pp

Select entrée and main, or main and dessert

Alternate drop plated three course

+ 4 hour Victoria Park Beverage Package: \$141.00pp

Select entree and main and dessert.

Alternate drop plated three course

+ 5 hour Victoria Park Beverage Package: \$147.00pp

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 wild salmon with avocado cream, shaved fennel salad and lemon and dill dressing **GF DF NF H**
- Tea-smoked glazed chicken with a pawpaw and lychee relish, Thai caramel and crunchy Asian slaw **GF DF H**
- Burrata cheese and heritage tomato salad with basil pesto and toasted almonds **GF V H**
- Textures of roasted heritage carrot salad with carrot crisp, pickled and toasted hazelnuts **GF DF VG H**

Hot

- Seared scallops with lightly curried cauliflower purée, fritter and a caper, golden raisin and pomegranate dressing **GF DF NF H**
- Victoria Park's slow-cooked lamb ragu with herb gnocchi, Sicilian green olives, parsley and parmesan **GF**
- Slow-cooked pork belly with tom yum broth, roasted pumpkin and toasted sesame seeds **GF DF NF**
- Pumpkin ravioli with beurre noisette, crushed amaretti and shaved parmesan **V**
- Spinach and pea fritters with hummus and Persian Shirazi salad **GF DF V**

MAINS

Select two mains, served alternate drop

- Fillet of salmon, wilted broccolini with lemon oil and tartare butter sauce **GF H**
- Barramundi in a southern Indian moilee sauce with bombay potatoes and fried curry leaves **GF DF NF H**
- Roasted saddle of lamb with shallot purée, baby spinach, potato rosti, slow-roasted tomato and port jus **GF HO**
- Eye fillet with red onion jam, confit garlic mashed potato, broccolini and red wine sauce **GF DF HO**
SERVED MEDIUM RARE
- Chicken breast with a warm romesco sauce, sautéed potatoes, spinach and sauce picada **GF DF H**
- Confit duck leg with potato galette, braised red cabbage, green beans and mead sauce **NF HO**
- Slow-cooked beef cheek with mashed potato, buttered hispi cabbage, tomato jam and braising juices **GF**
- Pumpkin and ricotta crespelle with sage burnt butter and parmesan **V**
- Mild chickpea masala with pilaf rice, coconut yoghurt and poppadum **GF DF VG**
- Roast Kent pumpkin with macadamia cream, crispy kale, diced apricots and hazelnut dukkah **GF DF VG H**

DESSERTS

Select two desserts, served alternate drop

- Dark chocolate and raspberry delicie with sweet basil sauce **GF NF V**
- Lemon posset, blueberry compote and warm sugared churros **V**
- Warm blueberry clafoutis pudding with crème fraîche **GF V H**
- Orange and almond cake served with warm chocolate sauce **GF DF V H**
- Chocolate and wattle seed cake with roasted macadamias, smoked salted caramel and coconut sorbet **GF DF VG H**
- Tiramisu with coffee and rum-soaked orange sponge and whipped mascarpone **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

- Garlic and thyme roasted potatoes **GF DF VG**
- Mixed green leaf salad with lemon myrtle and pepperberry dressing **GF DF VG**
- Steamed seasonal greens with lemon olive oil and fried garlic **GF DF VG**

Upgrades

Add savoury canapés to your package for \$5.50 per canapé

30min pre-function canapés on arrival (includes two canapés) \$10.00pp



Cocktail Package

2.5 hour Cocktail Package: \$74.50pp

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

3 hour Cocktail Package: \$93.50pp

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

4 hour Cocktail Package: \$110.50pp

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 \$5.50PP

Hot

- Corn and Cajun-spiced prawn tempura with capsicum jam
- Spinach and onion pakora with mango chutney **DF VG**
- Sweet potato croquettes with smoked tomato relish **GF DF VG**
- Green chicken tikka skewers with mint chutney **GF**
- Vegetable spring rolls with sweet chilli sauce **V**
- Peking duck spring rolls with sweet soy **DF**
- Pea and potato fritter with mint raita **GF DF VG**
- Potato and corn empanada with tomato relish **GF DF VG**
- Mini creamy chicken pie with BBQ sauce
- Tomato and mozzarella arancini with pesto mayonnaise **GF V**
- Moroccan spiced cauliflower tempura fritters with chipotle mayonnaise **GF DF VG**
- Mini lamb and rosemary pie with tomato sauce
- Chicken and prawn siu mai with shoyu

Cold

- Beetroot crisp, goat's curd and candied macadamia **GF V**
- Cured salmon, yuzu, cucumber and toasted sesame **GF DF**
- Red onion jam tartlet with fetta and native thyme **GF V**
- Char sui glazed duck breast and wakame **GF DF**

DESSERT CANAPÉS \$5.50PP

- 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**

COCKTAIL DISHES \$15.00PP

- Steak and green peppercorn pie, mashed potato and onion gravy
- Korean fried chicken with sweet and spicy sauce, steamed rice, mustard green pickle and toasted sesame
- "Choripan": Spanish chorizo sausage served in a brioche-style bun with chimichurri salsa
- Falafel with hummus, tomato, red onion and cucumber salsa **GF DF VG**
- Cheeseburger sliders: Wagyu patty, cheese, sweet pickle and classic burger sauce
- Tempura snapper goujon fish and chips served with pickled lemon mayonnaise
- Mixed bean and vegetable chilli with pico de gallo, guacamole, guindilla and corn chips **GF DF VG**
- Salt and pepper calamari with Asian slaw, tom yum caramel and kewpie **DF**
- Mild chickpea and tomato masala with pilaf rice and coconut yoghurt **GF DF VG**

PLATTERS

\$14.00pp

- **USA:** Jalapeño poppers, mac 'n' cheese croquettes and buffalo wings
- **Chicken:** Chicken bites, chicken and leek pies and chicken tenders
- **Asian:** Vegetable gyoza, chicken and mushroom wontons and Peking duck spring rolls
- **Favourites:** Beef pie, sausage roll and quiche lorraine
- **From the garden:** Potato croquettes, sweet potato empanada and, ratatouille quiche **V**

\$12.00pp

- **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

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 \$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

COCKTAIL STATIONS

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



BBQ Grill Buffet

BBQ GRILL MENU: \$55.00PP

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:

- Slow-cooked beef brisket **GF DF**
- Portuguese style piri piri chicken **GF DF**
- Pork belly with smoky BBQ sauce **GF DF**
- Cajun spiced roast Tasmanian salmon **GF DF**
- Roast lamb leg with garlic, lemon and rosemary **GF DF**
- Spanish sweet paprika chorizo sausages with chimmi churri sauce **GF DF**
- Love buds Vegan burgers and sausages **GF DF VG**

SIDES

Select 3 items:

- Idaho baked potato with chive sour cream **GF V**
- Mixed roasted root vegetable salad with fetta **GF V**
- Potato salad with sweet mustard and maple dressing **GF DF VG**
- Green beans and broccolini salad with a tahini and sweet soy dressing **GF DF VG**
- Freekeh grain pilaf with toasted almonds, fresh herbs and Greek yogurt **V**
- Tri-colour coleslaw with lemon mayonnaise **GF DF VG**
- Mixed garden salad **GF DF VG**

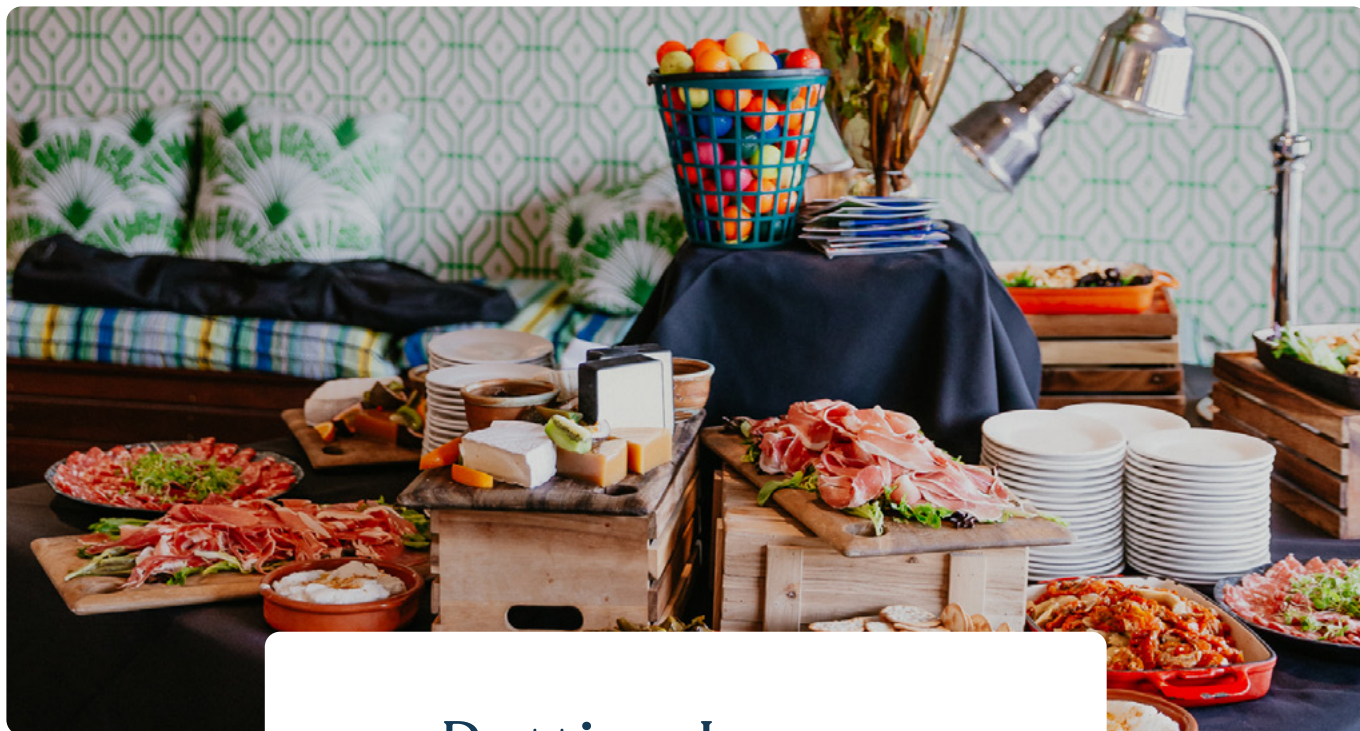
SOMETHING SWEET

- 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.

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

Victoria Park



Putting Lounge Party Packages

Putting lounge party package: \$45.00pp

Your choice of one of the five menus below.

1. HEALTHY SALAD LUNCH

Choice of three salads from the list below

- Persian salad with fried chickpeas, tomato, cucumber, red onion, parsley, mint and lemon dressing **GF DF VG**
- Spiced carrot salad with feta and macadamia and honey dressing **GF V**
- Glass rice noodles with edamame beans, chilli, coriander, toasted sesame seeds and sweet and sour dressing **GF DF VG**
- Tomato and fregola salad with cherry heirloom tomatoes, slow-roasted roma tomatoes, rocket and fregola pasta **DF V**
- Freekeh grain pilaf with toasted almonds, fresh herbs and Greek yoghurt **V**
- Green beans and broccolini salad with tahini and sweet soy dressing **GF DF VG**

2. ROAST CHICKEN LUNCH

- Lemon and herb marinated roasted chicken **GF DF NF H**
- Taco seasoning spice fried potatoes **GF DF NF VG**
- Mild chipotle and lime mayonnaise **GF DF NF VG**
- Pico de gallo style garden salad **GF DF NF VG**
- Bread roll

3. BEEF BRISKET

- Native mountain pepperberry rubbed, slow cooked beef brisket **GF DF H NF**
- Roasted vegetables with native thyme **GF DF NF VG**
- Mixed leaf salad **GF DF NF VG**
- Bush tomato sauce **GF DF NF VG**
- Bread roll

4. VICTORIAN LAMB

- Slow cooked lamb shawarma **GF DF NF**
- Turkish style roasted potatoes **GF DF NF VG**
- Pomegranate, roasted capsicum and tomato salad **GF DF NF VG**
- Minted yoghurt **GF NF V**
- Warmed flatbread

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.

Putting Lounge: Design Your Own Party

PLATTERS

\$14.00pp

- **USA:** Jalapeño poppers, mac 'n' cheese croquettes and buffalo wings
- **Chicken:** Chicken bites, chicken and leek pies and chicken tenders
- **Asian:** Vegetable gyoza, chicken and mushroom wontons and Peking duck spring rolls
- **Favourites:** Beef pie, sausage roll and quiche lorraine
- **From the garden:** Potato croquettes, sweet potato empanada and, ratatouille quiche **V**

\$12.00pp

- **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

- Steak and green peppercorn pie, mashed potato and onion gravy
- Korean fried chicken with sweet and spicy sauce, steamed rice, mustard green pickle and toasted sesame
- "Choripan": Spanish chorizo sausage served in a brioche-style bun with chimichurri salsa
- Falafel with hummus, tomato, red onion and cucumber salsa **GF DF VG**
- Cheeseburger sliders: Wagyu patty, cheese, sweet pickle and classic burger sauce
- Tempura snapper goujon fish and chips served with pickled lemon mayonnaise
- Mixed bean and vegetable chilli with pico de gallo, guacamole, guindilla and corn chips **GF DF VG**
- Salt and pepper calamari with Asian slaw, tom yum caramel and kewpie **DF**
- Mild chickpea and tomato masala with pilaf rice and coconut yoghurt **GF DF VG**

DESSERT CANAPÉS \$5.50PP

- 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**

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

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**

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

SEAFOOD STATIONS

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

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

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

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

Victoria Park

Beverage packages

VICTORIA PARK PACKAGE

3 hour package: \$40.00pp
4 hour package: \$46.00pp
5 hour package: \$52.00pp

Wines

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

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, 1x white wine, 1x red wine and 1x 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

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, 1x white wine, 1x red wine and 1x 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, Heineken, Corona, Heineken Zero, James Squire Orchard Crush Apple Cider and Eumundi Brewery Ginger Beer)

Non-Alcoholic

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

Limoncello Spritz – \$18.00

Limoncello, prosecco, soda

Pink Gin Spritz – \$18.00

Pink gin, moscato, soda

COCKTAILS

A selection of two maximum

Hurricane – \$20.00

Dark rum, white rum, passionfruit syrup orange juice, lime

Moscow Mule – \$20.00

Vodka, ginger beer, lime

Tommy's Margarita – \$20.00

Tequila, agave syrup, lime

MOCKTAILS

Blue Lagoon – \$12.00

Blue curacao syrup, lemon, soda, lemon garnish

Grapefruit Ginger Fizz – \$12.00

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

Tropical Sunrise – \$12.00

Orange Juice, raspberry cordial, strawberry or orange garnish

Passionfruit Mojito – \$12.00

Passionfruit Syrup, soda, mint, fresh lime and garnish mint

Strawberry Mojito – \$12.00

Strawberry Syrup, Soda, mint, lime, garnish mint/strawberry

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.

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 info@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

info@victoriapark.com.au

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