

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.



Victoria Park

REAL WEDDING STORIES AT VICTORIA PARK

TENEAL AND NICHOLAS, APRIL 2024

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

We met at schoolies 10 years ago and felt an instant connection towards one another. We started dating one month later and the rest is history. We have travelled overseas, exploring many beautiful cities and countries together over the last 9 years. We have a gorgeous cavoodle, Harvey, who is our fur-baby, and we had him as our ring bearer for our wedding.

Nic took me away to Maleny for our 9 year anniversary and had organised a private picnic at the stunning, one tree hill. It was during this picnic that he proposed.

What does marriage mean to you?

Marriage to us means teamwork, feeling safe and having undivided love for one another. Being married to someone is having someone you can rely on and always confide in. It means getting through the dark times together and facing challenges as a united team.

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

The whole day was so amazing and looking back on it, there is nothing we would change. We loved that everyone was up on the dance floor and the end of the night with us having a boogie to our favourite songs!

What traditions, new and old, did you incorporate in to your wedding and why?

I feel like our wedding was kept fairly traditional in the fact we didn't see each other the morning of, had a 10-person bridal party as well as incorporated cake cutting, a first dance and speeches.

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

Try to avoid all the outside noise! It's hard not to get influenced by family, friends and social media. Stay true to what both you and your partner want. Do things that will make you happy and don't worry about what others say – it is your day!

We're so thankful we were able to be part of your special day! Why did you choose Victoria Park and would you recommend our venue to other couples getting married?

Victoria Park was an incredible venue to host our wedding. The professionalism of all the staff involved in our special day was outstanding. We loved the affordability of the packages and were able to tweak them to add our personal touch. It is such an elegant wedding venue, and having the city as your backdrop is so special.

Victoria Park made the whole planning process so seamless and the day ran so smoothly. Couldn't recommend Vic Park enough!



CEREMONY — COURTYARD
RECEPTION — GARDEN MARQUEE

Victoria Park

OUR SPACES



THE MARQUEE

 372 seated |  700 cocktail

[Image gallery](#)

[Floorplans](#)



BALLROOM

 230 seated |  550 cocktail

[Image gallery](#)

[Floorplans](#)



GARDEN MARQUEE

 100 seated |  120 cocktail

[Image gallery](#)

[Floorplans](#)



ALABASTER ROOM

 90 seated |  120 cocktail

[Image gallery](#)

[Floorplans](#)



QUARTZ ROOM

 48 seated |  80 cocktail

[Image gallery](#)

[Floorplans](#)



THE COURTYARD

 50 seated | 110 seated & standing

[Image gallery](#)

EXPLORE OUR SPACES IN DETAIL

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

[View Pixieset](#)



CEREMONIES

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

FRIDAY – SATURDAY: \$1,500.00

SUNDAY – 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

Water station for guest refreshments

Ceremony locations

Ceremonies can be held on the adjoining terrace of your selected venue space at Victoria Park.

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.

PRE-CEREMONY DRINKS

Add sparkling wine and beer on arrival for all of your guests for \$10.00 per person.

Upgrade to Chandon Brut NV for an additional \$5.00 per person.

*Minimum spend of \$500.00 and must be for full guest numbers.



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 \$250.00 — valued at \$550.00 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 complimentary magnum of Sparkling.

*The Our Gift To You offer is only valid for couples who are on the five-hour beverage package and Wedding package for a minimum of 80 guests. Should your final guest numbers fall below 80 adults on the five-hour beverage package then Our Gift To You offer will no longer be applicable. Not available to redeem in conjunction 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 tastings can be purchased at a charge of \$75.00 per person. Victoria Park reserves the right to amend or withdraw this offer at any time.



ALL INCLUSIVE PACKAGE

Select our all inclusive package and we'll take care of everything.
This package features all of the below inclusions.

\$20,000.00 FOR 55 GUESTS

ADDITIONAL GUESTS — \$365.00 PER PERSON

Ceremony

Buggies

2 x 6-seater carts and 1 x supplier cart

Pre-Reception

2 hour beverage package extension and 2 x canapes

Sit Down Reception

3 course alternate drop plated dinner,
with a 5 hour Victoria Park beverage package

Celebrant

Your choice of Brisbane City Celebrants
OR Moore Celebrations

DJ – G&M Event Group

- Essentials DJ Package

Light Up Letters – Event Letters

- Initials

Styling – Beautiful Weddings

- Fresh arbour florals
- Fresh floral centerpiece for each table
- Acrylic seating plan
- Acrylic name place card per person
- Chanel chairs – your choice of gold, white or black

7 Hour Photography Package

Your choice of Pelizzari Photography
OR Soda Photography

- Pre-wedding meetings
- Location scouting
- All day coverage of your day with unlimited locations, capturing from getting ready to the start of the reception
- Postproduction, magazine quality editing of 350+ images
- Edited high resolution images on USB



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 table length linen tablecloths and your choice of white or coloured 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
- Acrylic welcome sign
- Vases for bouquets
- Printed menu for the table
- Silver cake knife for your wedding cake
- Experienced venue planner and dedicated functions manager



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 plattered and served with tea and coffee

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 table length linen tablecloths and your choice of white or coloured 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

Acrylic 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

SIT DOWN RECEPTION MENUS

2025 example menu*

ENTRÉES

Select two entrées, served alternate drop

Cold

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

Hot

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

MAINS

Select two mains, served alternate drop

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

DESSERTS

Select two desserts, served alternate drop

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

Petite dessert platter \$100.00

Assortment of 24 petite sweets which include:

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

SIDES

\$5.00pp

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

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

UPGRADES

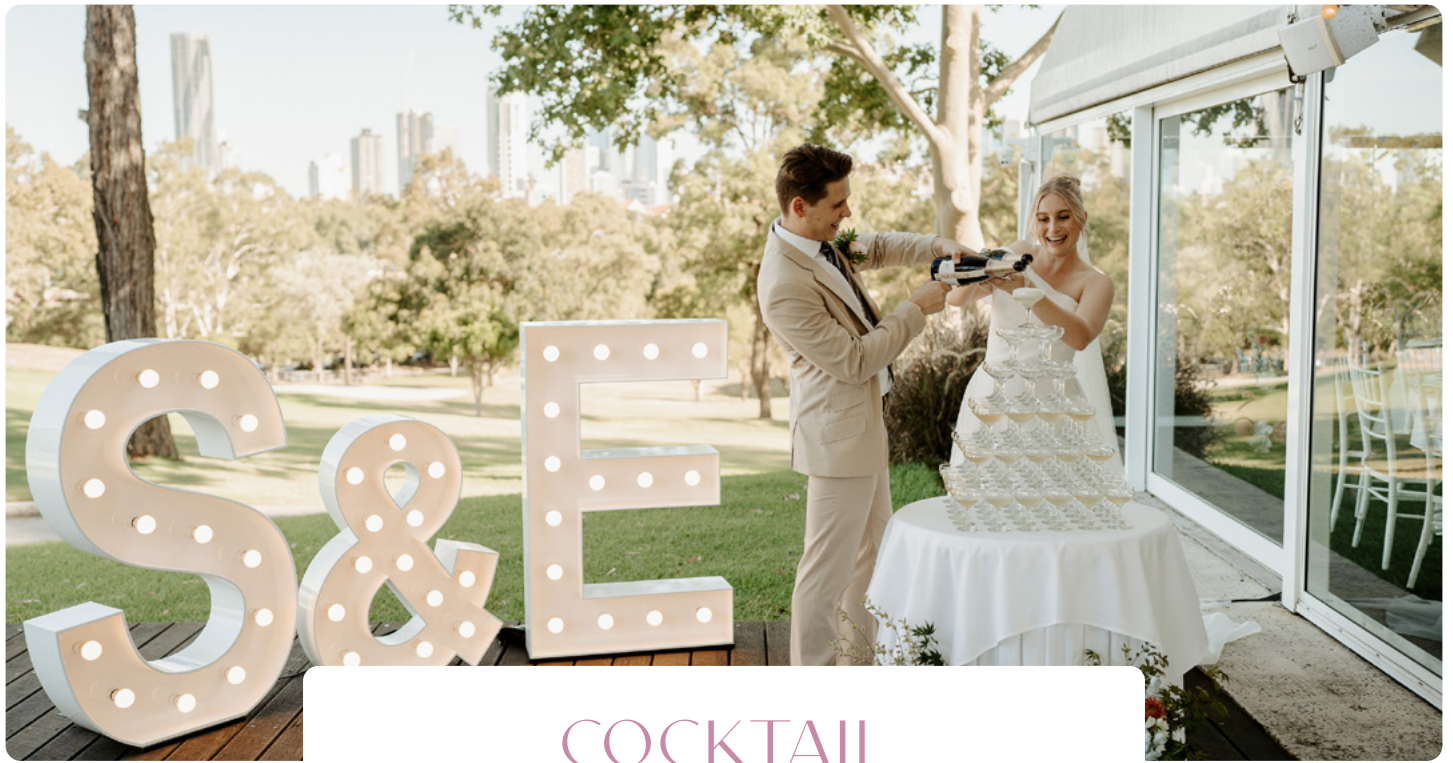
Add savoury canapés to your package for \$5.50 per canapé

30min pre-function chef's selection of canapés on arrival (includes two canapés) \$10.00pp

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

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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

Acrylic welcome sign

Vases for bouquets

Silver cake knife for your wedding cake

Experienced venue planner and dedicated functions manager

COCKTAIL SAMPLE MENU

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

SAVOURY CANAPÉS

\$5.50pp

Hot

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

Cold

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

DIET FRIENDLY PLATTERS

\$14.00pp

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

COCKTAIL DISHES

\$15.00pp

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

PLATTERS

\$14.00pp

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

\$18.00pp

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

Fruit \$6.00pp

- Assorted sliced seasonal fruits

COCKTAIL STATIONS

Grazing Station

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

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

Nacho Station \$18.00pp

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

Indian Station \$18.00pp

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

Poké Bowl Station \$18.00pp

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

Chilled Prawns \$450.00

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

Oysters \$30.00per dozen

- Fresh shucked oysters, served with lemon wedges and tabasco

DESSERT

Gourmet donut station \$10.00pp

*For events with 50 - 150 guests

- Selection of glazed, iced and filled donuts

Chocolate and berry station \$300.00

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

Dessert Canapés \$5.50pp

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

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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Victoria Park



ASIAN FUSION BUFFET MENU

2025 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 your choice of white or coloured 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
- Acrylic 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 **DF V VG**
- Chicken & chive dumplings **DF**
- Crispy prawn cigars **DF**
- BBQ pork spring rolls **DF**
- Vegetable kakiage **V**

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 **DF**
- Steamed barramundi with ginger and shallots **GF DF**
- Vegetable Chow Mein on egg Noodles **GFO VG**
- Chinese slow crispy cooked pork belly, with hot spiced honey **GF DF**
- Japanese styled mixed vegetable curry

Accompanied by

- Steamed rice **GF DF VG**
- Broccolini 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

*Spice levels can be tailored to your preference.
*Entire menu available halal upon request.
*Menu is indicative only and is subject to change, including, but not limited to, yearly menu changes.

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TASTE OF INDIA BUFFET MENU

2025 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 your choice of white or coloured 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
- Acrylic 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 NF H
- Spinach and onion pakora DF VG NF GF
- Aloo bonda DF VG NF
- Spiced cauliflower fritter DF VG NF
- Vegetable Samosa DF VG NF

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 | Gobi manchurian | DF NF H V VG |
| Butter chicken | GF | Paneer tikka masala | GF V |
| Lamb rogan josh | GF DF | Dahl fry | GF DF NF H V VG |
| Prawn moilee | GF DF | Dahl makhani | GF V NF H |
| Chicken tikka masala | GF | Chilli chicken | NF H |

Accompanied by

- Pilaf rice GF DF NF VG
- Naan bread NF V
- Papadums GF DF VG NF
- Selection of Indian pickles
- Kachcumber salad GF DF VG NF

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

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BEVERAGE PACKAGES

VICTORIA PARK PACKAGE

Wines

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

Counterpoint Brut NV

Counterpoint Chardonnay or
Cambridge Crossing Sauvignon Blanc

Counterpoint Shiraz or
Cambridge Crossing Cabernet Merlot

Beers

Local draught/bottled beers & ginger beer
(Stone & Wood Pacific Ale, XXXX Gold,
Byron Bay Lager, Heineken Zero,
James Squire Orchard Crush Apple Cider
and Matso's Ginger Beer)

Non-Alcoholic

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

UPGRADE: DELUXE PACKAGE

5 hour package: + \$16.00pp

Wines

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

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

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

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

La Vielle Ferme Cotes Du Ventoux Rosé

Beers

Local draught/bottled beers & ginger beer
(Stone & Wood Pacific Ale, XXXX Gold,
Byron Bay Lager, Heineken Zero,
James Squire Orchard Crush Apple Cider
and Matso's Ginger Beer)

Non-Alcoholic

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

UPGRADE: PLATINUM PACKAGE

5 hour package: + \$20.00pp

Wines

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

Chandon Brut NV or
Riva Dei Frati Prosecco

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

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

M De Minuty Rosé

Beers

Local draught/bottled beers & ginger beer
(Stone & Wood Pacific Ale, XXXX Gold,
Byron Bay Lager, Heineken Zero,
James Squire Orchard Crush Apple Cider
and Matso's Ginger Beer)

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.

COCKTAILS

A selection of two maximum

Tommy's Margarita – \$20.00

Tequila, agave syrup, lime

Moscow Mule – \$20.00

Vodka, ginger beer, lime

Passionfruit Mojito – \$20.00

White rum, passionfruit syrup, soda water, mint

Grapefruit and Sage Gin – \$20.00

Gin, pink peppercorns, tonic,
grapefruit juice, sage

SPRITZ

Garden Spritz by Chandon – \$16.00

A refreshing blend of sparkling wine
with zesty orange flavours

Dal Zotto Limoncello Spritz – \$17.00

Limoncello, prosecco, soda

Pink Gin Spritz – \$18.00

Pink gin, moscato, soda

Ask us about beverage bar tabs
or on consumption beverage service

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



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

OFF-PEAK WEDDING SPECIAL

BOOK YOUR WEDDING ON A SUNDAY – THURSDAY
FOR 50+ ADULT GUESTS AND ENJOY EXTRA VALUE!*

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

and

Reduced minimum spend for all reception venues

Off-Peak Dates Also Include:

11 January – 28 February 2025

1 April – 30 April 2025

1 June – 31 July 2025

*Excluding Public Holidays



*T&C's: Available for weddings of 50+ guests on select dates throughout the year. Offer only available for new weddings and enquiries and cannot be used in conjunction with any other booking incentive. Victoria Park reserves the right to change the dates of availability for this off peak incentive at any time.

Victoria Park



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](#)



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 retainer 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

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