

Victoria Park

WEDDING PACKAGES

2024



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

ELLIE AND ISAAC, APRIL 2023

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

Isaac and I met 7 years ago and started dating within the first month of knowing each other. We have travelled Europe together, the UK, Honolulu and Maui and many trips domestically. We have a beautiful Rottweiler named Duke, and in the past 2 years we have gotten engaged and rebuilt our home, all while planning a wedding and getting married.

Isaac proposed on our 5th year anniversary completely unplanned at home right before going to dinner. He had planned to propose at Noosa that weekend, but wasn't able to because of the snap lockdowns in 2021, instead now the 29th of July is extra special. We still did our picnic at Noosa as he planned but now, we have 2 special days to remember. We also got married on the 29th, so you could definitely say 29 is our number!

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

Having all our beautiful family and friends together in the same place at the same time. We had guests travel from all over Australia and the Netherlands, so to have them all together celebrating our day felt very special and very surreal at times. We loved having our ceremony in the Greek Church – having that tradition from my family but also loved having our photos taken at sunset on the hills at Victoria Park – was something very special for Isaac. We also loved everyone getting involved into Greek dancing, and being up on the dance floor celebrating our night.

Tell us about your decorations and wedding styling

For our styling, we took a few ideas from different places and joined them all together. I'm a colour person, so originally our florals were going to be colourful. However the more photos we saw, the more we liked the idea of a more timeless theme. All our stationery was black and white, including table numbers, menus, welcome sign and seating chart, and guest book. Our guest favours were clear acrylic boxes with our initials printed on the front.

We had our dance floor and elevated bridal table installed by staging creations, which we loved as our bridal party could see all our guests from our table. Our florist and I spoke a lot about incorporating bright, green foliage into our white floral pieces to create a fresh tropical feel at our reception. We love the coast, and beach so wanted to incorporate those themes, as well as the traditional feel of having our ceremony in a church – the feeling of both our families together. We hired lots of candles, made our cake the centre piece of our dance floor, which was great as the whole cake got eaten and nothing went to waste. For our guest menus we made them double-sided with guest names on one side, and menu on the other- saving on additional name cards and stationery. We loved how our whole room came together!

The black and white theme also carried through with all the boys in black tux, and my bridesmaids wore blush which gave a pop of colour against the white and green flowers.

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

Soak it all up! From the night before and the morning of with your bridal party, parents, and family, to your last song at your reception, enjoy it all. Laugh lots, embrace having all your special people together, and enjoy celebrating the love you both share together.

We made the most of our whole day and appreciated all the little moments. Our photos say it all – we really had the best day and couldn't keep the smiles off our faces.

Would you recommend Victoria Park to other people getting married?

We would definitely recommend Victoria Park. We knew after attending a charity ball there 2 years prior that it was where we wanted our reception to be. The beautiful green scenery, and city background are great for photos, and we loved how open the inside and outside areas are.

A big tick for both of us was the food, which was what originally drew us to the venue, and being able to place bottle of spirits on each guest table. We booked the Marquee which had its own massive bar, and deck with a stage for our band to play during canapes. The golf buggy's for our bridal party photos were also very a fun and different thing to do.



RECEPTION – MARQUEE

OUR SPACES



THE MARQUEE  372 seated |  700 cocktail



GARDEN MARQUEE  100 seated |  120 cocktail



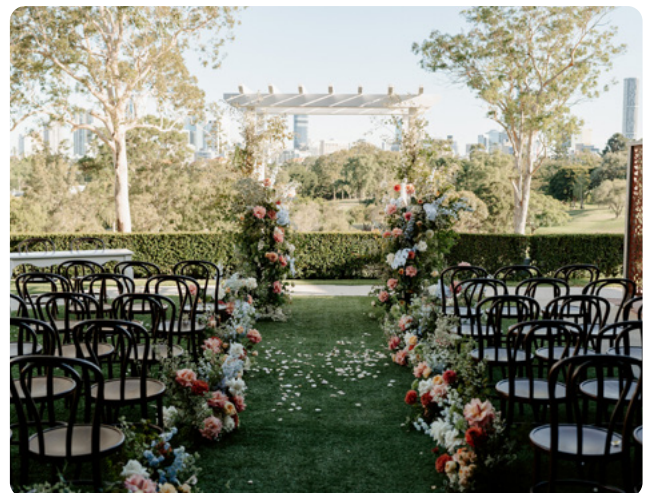
BALLROOM  230 seated |  550 cocktail



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



Private covered outdoor deck with city and parkland views

Cocktail: 120



Floor to ceiling windows

Long Tables: 120



White marble bar

Built in audio visual

Portable dance floor

Terrace Ceremony: 70
(Mixed seating and standing)



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

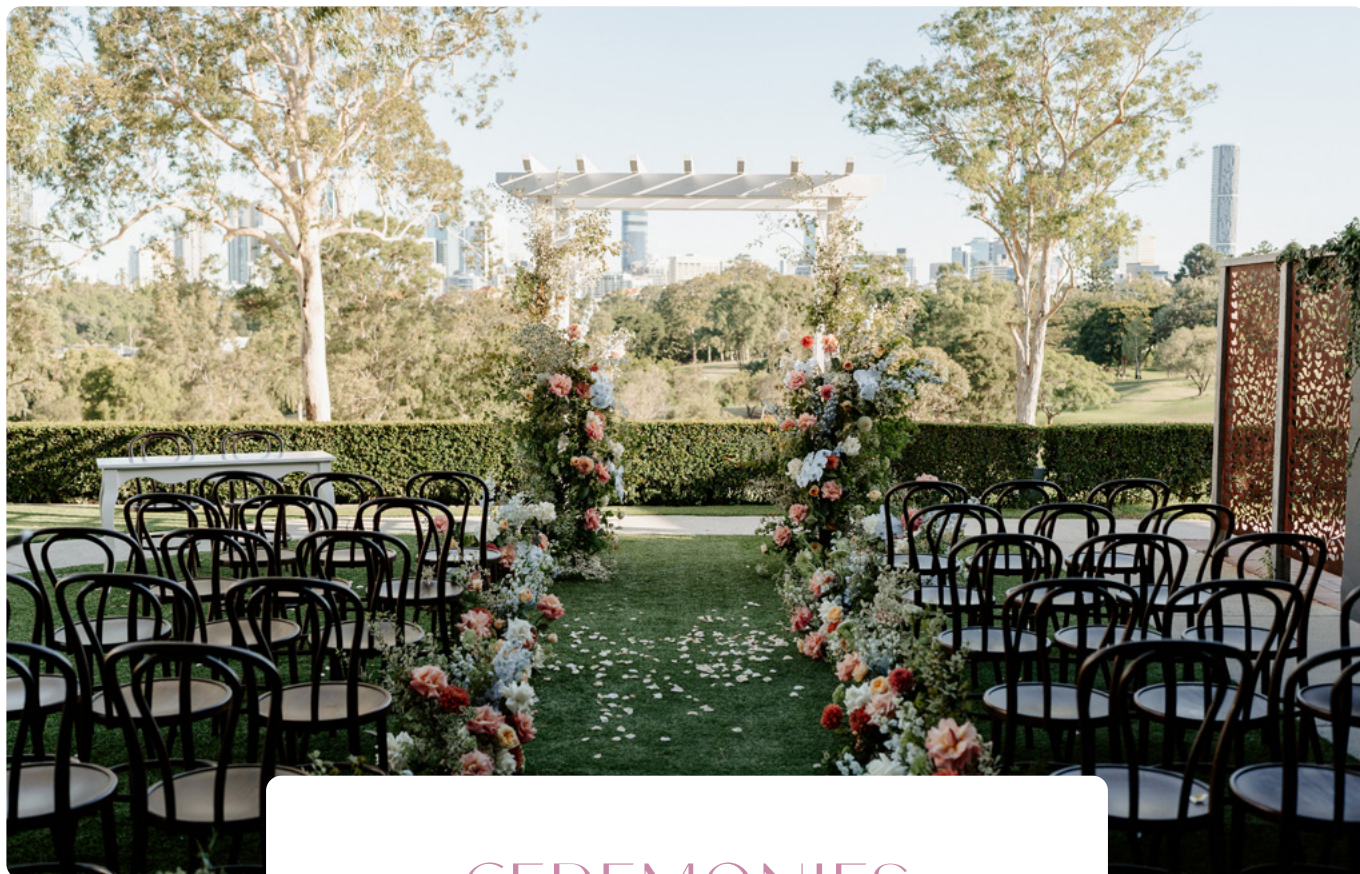
Built in audio visual

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 D'Argent 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 D'Argent sparkling wine, four bottled beers, bottled water and a cheese platter

\$130.00 Esky including a bottle of Veuve Clicquot 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 tastings 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
2nd April - 14th April 2024
1st June - 31st July 2024**

*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: \$147.00PP
FRIDAY – SUNDAY: \$159.00PP

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
- 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



THREE COURSE SIT DOWN RECEPTION

MONDAY – THURSDAY: \$152.00PP
FRIDAY – SUNDAY: \$164.00PP

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 to a station

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

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

SIT DOWN RECEPTION 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 duck 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 delice with sweet basil sauce GF NF V
- Passionfruit meringue cronut with passionfruit curd and meringue NF 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

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 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.

DF = DAIRY FREE GF = GLUTEN FREE NF = NUT FREE V = VEGETARIAN VG = VEGAN H = HALAL HO = HALAL OPTIONAL

Victoria Park



COCKTAIL RECEPTION

FIVE HOUR COCKTAIL PACKAGE:

\$142.00PP

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

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



ASIAN FUSION BUFFET MENU

ASIAN INSPIRED BUFFET MENU: \$147.00PP

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
- 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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Victoria Park



TASTE OF INDIA BUFFET MENU

INDIAN INSPIRED BUFFET MENU: \$147.00PP

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
- 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

- 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.

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

Victoria Park

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, 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

5 hour package: + \$16.00pp

Wines

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

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

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

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

La Vielle Ferme Cotes Du Ventoux Rosé

Beers

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

Non-Alcoholic

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, 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

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

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

SPRITZ

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

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

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