

Victoria Park

# WEDDING PACKAGES

2026





WELCOME TO

# WEDDINGS AT VICTORIA PARK

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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

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## AMELIA AND DYLAN, OCTOBER 2024

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

I first met Dylan at a local park in Paradise Point. I was struck by Dylan's handsome looks, kindness, and laughter, and I knew from that very first date in the park that I had found someone special. Dylan answered all 50 of my questions correctly, and I was already feeling like this could be something truly amazing.

We couldn't keep away from each other in the following weeks. Before we knew it, weeks turned into months, and months turned into years. On October 7th, 2023, Dylan surprised me with a private helicopter ride to The Overflow Estate 1895. During a wine tasting experience, Dylan got down on one knee and asked me to marry him! I cried and shook my head in disbelief. Later, Dylan had planned the most romantic hotel getaway, followed by a dinner in the city. It was the fairytale proposal I had always dreamed of!

### What does marriage mean to you?

To us, marriage means loving each other unconditionally and always having each other's backs, no matter what. It's about living life to the fullest together and growing old side by side.

### What, besides the obvious 'I Do', was your favourite part of your wedding?

Our wedding day was truly magical! We had what felt like a royal ceremony at St John's Cathedral, followed by a stunning reception at Victoria Park. We enjoyed every moment of the day, but if we had to choose, the golf buggies with our bridal party for photos and the dance floor were definitely the highlights. And, of course, the fireworks were the perfect ending to our celebration!

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

My younger sister unfortunately could not be with us on my wedding day, so I incorporated something special of hers close with me throughout the day. I also bought a sign and some candles to place in the reception room that said, "these candles burn for our loved ones that can't be with us today".

### Tell us about your decorations and wedding styling!

I absolutely loved planning the styling and design for our wedding reception. My vision was to keep everything timeless, traditional, and elegant. I had the pleasure of collaborating with the incredible team at Beautiful Weddings to bring my dream wedding to life, including designing the perfect bouquets for myself and my bridesmaids, as well as the floral and candle arrangements.

I also wanted to add my own personal touches to make the day extra special. I placed newspapers on the tables for our guests to enjoy, featuring fun facts about us as a couple, mini crosswords, and cute little pink love-heart pencils. I also created personalized mini cards to be placed on the guest menus, encouraging everyone to take photos throughout the night and upload them to a shared album. My partner and I loved the idea of glow sticks, so we incorporated this into our night and it was epic! We had a gelato cart for cocktail hour and a photo booth until 11pm. It was all such a wonderful and unforgettable night!

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

Stay on top of the planning! Do things early so you can enjoy the final few weeks leading up to your special day. I found being organised and having spreadsheets and lists helped us stay on top of payments and deadlines. The reminders app saved my life!

### 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?

Dylan and I can't speak highly enough about the incredible team at Victoria Park. From the Sales team, who gave us a wonderful tour and explained all the packages, to our planner, who was there every step of the way, answering any questions or concerns I had throughout the 11-month planning process, and finally the team on the day, who helped bring our personal touches to life. We highly recommend Victoria Park to any couple looking to get married!

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## RECEPTION — BALLROOM



# 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](https://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.

**\$21,000.00 FOR 55 GUESTS**

ADDITIONAL GUESTS — \$375.00 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, Soda Photography  
OR Evernew Studio 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: \$153.00PP  
FRIDAY – SUNDAY: \$165.00PP

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## 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: \$158.00PP

FRIDAY – SUNDAY: \$170.00PP

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## 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



# BRUNCH RECEPTION

**SATURDAY – SUNDAY: \$153.00PP**

**A two course sit down Brunch Wedding package option for those who love a morning ceremony followed by a relaxed daytime celebration**

COURTYARD CEREMONY: 10AM – 11AM | PRE-RECEPTION: 11AM – 12PM | RECEPTION: 12PM – 4PM

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## PACKAGE INCLUSIONS

### Food & Beverage

1 Hour Pre-Reception on the terrace of your venue

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



# 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, burratina cheese and pesto dressing GF NF H V

### Hot

- Porcini mushroom ravioli, truffle mushroom velouté and burratina 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:

**\$148.00PP**

### 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

Victoria Park



# 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: \$153.00PP

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: \$153.00PP

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

\*Spice levels can be tailored to your preference.  
\*Entire menu available halal upon request.  
\*Menu is indicative only and is subject to change.  
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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.

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### 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:

9 January – 28 February 2026

1 April – 30 April 2026

1 July – 31 July 2026

\*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

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## 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](mailto: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](mailto:weddings@victoriapark.com.au)

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

