

# Celebration & Event Packages

2025



Victoria Park

WELCOME TO

# Celebrations & Events at Victoria Park

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Victoria Park is a truly stunning destination to hold your next special event. With seven unique function spaces overlooking the rolling green hills and within two kilometres of Brisbane's CBD, Victoria Park is a stunning venue catering to all event types from intimate birthdays to gala dinners.

Our venue spaces all feature private bars, terraces with spectacular views and a phenomenal food and beverage selection. With first class catering for 20 - 700 guests and a dedicated venue planner, Victoria Park will create an event to remember.



# 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

🍴 50 seated | 🍷 80 cocktail

[Image gallery](#)

[Floorplans](#)



## ORCHARD

🍴 70 seated | 🍷 100 cocktail

[Image gallery](#)

[Floorplans](#)



## PUTTING LOUNGE

🍷 70 cocktail

[Image gallery](#)

[Floorplans](#)

## EXPLORE OUR SPACES IN DETAIL



Explore styling options, preferred suppliers, floor plans, and more in our Pixieset gallery:  
[victoriaparkevents.pixieset.com](https://victoriaparkevents.pixieset.com)

[View Pixieset](#)

# Capacities

Victoria Park boasts an impressive capacity to host events ranging from 20 to 700 guests. To ensure a seamless and memorable event experience, we provide first-class catering and a dedicated venue planner, as well as complimentary on-site parking for all guests.

		MARQUEE	BALLROOM	GARDEN MARQUEE	ALABASTER	QUARTZ
<b>Size</b>		450m <sup>2</sup>	384m <sup>2</sup>	200m <sup>2</sup>	170m <sup>2</sup>	155m <sup>2</sup>
<b>Banquet</b>		420	260	110	90	50
<b>Banquet + Dancefloor</b>		372	230	100	90	50
<b>Cabaret</b>		300	208	88	64	40
<b>Cocktail</b>		700	550	120	120	80
<b>Long Table –Attracts Surcharge</b>		216–234	220	72–120	78	36

		THE ORCHARD	PUTTING LOUNGE
<b>Size</b>		127m <sup>2</sup>	54m <sup>2</sup>
<b>Banquet</b>		70	–
<b>Cocktail</b>		100	70

### Host your event with ease

Our event spaces offer free use of a data projector and screen, lectern with microphone, visual aids like flip charts or whiteboards with markers, registration desk and free Wi-Fi for all guests.

Speak to your Event Planner to arrange any requirements for your event



## Lunch & Dinner Package

### Alternate drop plated two course: \$80.00pp

Select entrée and main, or main and dessert.  
Minimum bar tab is required.

### Alternate drop plated three course: \$95.00pp

Select entrée and main and dessert.  
Minimum bar tab is required.

### Alternate drop plated two course + 3 hour Victoria Park Beverage Package: \$122.00pp

Select entrée and main, or main and dessert

### Alternate drop plated three course + 5 hour Victoria Park Beverage Package: \$149.00pp

Select entree and main and dessert.

### Package inclusions

- Bread roll for each guest
- Venue hire (based on minimum spends)
- Lectern with microphone
- Data projector and screen
- Free Wi-Fi
- Registration desk & easel for seating plan
- All tables clothed in white linen with cylinder vase and white pillar candles
- Complimentary table menus
- White linen napkins
- Dance floor
- Exclusive access to your own outdoor pre-drinks area with city views (includes mushroom heaters in winter)
- Cocktail dry bars on the terrace
- Floor plan and run sheet guidance from our team of Event Planners
- Complimentary on-site car parking for all guests

# Lunch & Dinner Sample Menu

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

## 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

## 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



## Private Celebrations Cocktail Package

### 2.5 hour Cocktail Package: \$77.50pp

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

### 3 hour Cocktail Package: \$95.50pp

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

### 4 hour Cocktail Package: \$112.50pp

9 canapés, 1 cocktail dish,  
4 hour Victoria Park Beverage Package

### 5 Hour Cocktail Package \$118.50pp

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

### Tailored Canape Package \$42.50pp

5 canapés, 1 cocktail dish  
Minimum prepaid bar tab required

#### Package inclusions

- Lectern with microphone
- Data projector and screen
- Free Wi-Fi
- Cocktail dry bars
- Cylinder vase with pillar candle on each table
- Cocktail napkins
- Floor plans and run sheet guidance from our team of Event Planners
- Event styling and theming consultation
- Exclusive access to your own outdoor terrace area with city views
- Complimentary on-site car parking

# Cocktail 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, jasmin 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





# High Tea Package

## High Tea Package — \$58.00pp

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

### Package inclusions

- Scones with whipped cream and strawberry jam
- Mixed macarons GF V
- Mini eclairs V
- Handmade Chocolate petit fours GF
- Chicken and leek pies
- Spinach and fetta quiches GF NF H V

### Ribbon sandwiches which may include:

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



## BBQ Grill Buffet

\$60.00PP

Includes bread rolls, 3 BBQ items, 3 sides and a selection of condiments including tomato ketchup, BBQ sauce and grain mustard

### BBQ GRILL BUFFET

Select 3 items:

- House smoked black angus 150-day grain fed beef brisket with BBQ sauce GF DF NF H
- Lemon myrtle roasted chicken with finger lime mayonnaise GF DF H NF
- Master stock cooked pork belly with sweet Asian glaze GF DF NF
- Slow cooked rosemary and garlic lamb shoulder with fresh herb salsa GF DF NF H
- Grilled cheeseburger sausages with Aussie BBQ sauce GF NF H
- Love Buds vegan burger patties GF DF NF H V VG
- Chermoula spiced roasted eggplant with fetta and spiced honey GF V NF H

### SIDES

Select 3 items:

- Baked Idaho wrapped potato with chive sour cream GF NF H V
- Mixed garden leaf salad with lemon vinaigrette GF DF NF H V VG
- Tri-colour quinoa with pomegranate, toasted pepitas and mint with an orange, turmeric and raisin dressing GF DF NF H V VG
- Pesto pasta salad with spinach, cherry tomato, shaved parmesan and pesto dressing V H NF
- Smashed cucumber salad with chili crunch and toasted sesame seeds GF DF NF V VG
- Roasted root vegetable salad with herb dressing and greek fetta GF NF H V

### SOMETHING SWEET

- Add a plated dessert from our lunch and dinner menu to be served as a single drop: \$20.00pp
- Add a dessert canapé: \$5.50 per canapé

### Sample Menus

This menu is subject to change throughout the year. Updated menus will be provided to you during the booking and planning process. Please note these menus are only available in limited rooms. 40 – 150 guests only, subject to room seating capacities.

DF = DAIRY FREE DFO = DAIRY FREE OPTION GF = GLUTEN FREE GFO = GLUTEN FREE OPTION NF = NUT FREE NFO = NUT FREE OPTION  
V = VEGETARIAN VO = VEGETARIAN OPTION VG = VEGAN VGO = VEGAN OPTION H = HALAL HO = HALAL OPTIONAL



# Putting Lounge Party Packages

\$45.00PP

Your choice of one of the five menus below.

## 1. HEALTHY SALAD LUNCH

Your choice of three salads from the below

- Pesto pasta salad with strozzapreti pasta, baby spinach, cherry heirloom tomatoes, shaved parmesan and pesto dressing **NF H V**
- Caprese style salad with tomatoes, shallot, basil and torn mozzarella **GF NF H**
- Roast beef salad with rocket, pine nut, parmesan, olive oil and balsamic glaze **GF H**
- Tri-colour quinoa salad with roasted pumpkin, pomegranate, pepitas, mint and parsley with an orange, turmeric and raisin dressing **GF DF VG NF H**
- Persian salad with fried chickpeas, tomatoes, cucumbers, red onion, mixed herbs, lemon vinaigrette and flaked salmon **GF NF H**
- Smashed cucumber salad with chilli crunch and coconut poached chicken breast **GF DF H**

## 2. ASIAN BEEF BRISKET

- Slow cooked beef brisket with Korean style bulgogi sauce **GF DF NF H**
- Asian pickles
- Steamed rice **GF DF VG NF H**
- Mixed Asian salad **GF DF NF H VG**
- Bread rolls **DF NF H VG**

## 3. GREEK LAMB LUNCH

- 10-hour cooked lamb shoulder with lemon pepper **GF DF NF H**
- Roasted garlic, lemon and herb potatoes **GF DF VG NF H**
- Greek style salad **GF NF H VG**
- Mint and cucumber tzatziki **GF NF H V**
- Warm flatbread **DF NF H V**

## 4. SANDWICH LUNCH

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

## 5. MIDDLE EASTERN ROAST CHICKEN

- Roasted chicken pieces with maple and cardamom **GF DF NF H**
- "Shirazi salad" with tomato, cucumber, red onion, parsley, mint and lemon vinaigrette **GF DF H NF VG**
- Chickpea hummus **GF DF NF H VG**
- Baharat fried potatoes **GF NF H V**
- Warm flatbread **DF NF H VG**

## 6. NACHO STATION

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

## 7. POKÉ BOWL STATION

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

### Sample Menus

This menu is subject to change throughout the year. Updated menus will be provided to you during the booking and planning process. Please note these menus are only available in the Putting Lounge.

DF = DAIRY FREE    DFO = DAIRY FREE OPTION    GF = GLUTEN FREE    GFO = GLUTEN FREE OPTION    NF = NUT FREE    NFO = NUT FREE OPTION  
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# Putting Lounge: Design Your Own Party

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

## 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

## DIET FRIENDLY PLATTERS

**South American Platter \$14.00pp**

- Cassava chips, potato & corn empanada, fried patacones, served with chipotle mayo, spicy tomato relish **GF DF VG NF H**

**Indian Platter \$14.00pp**

- Hara bhara pea & potato fritters, spiced cauliflower fritters, served with onion Bhaji **GF DF VG NF H**

**Asian Platter \$14.00pp**

- Vegetable spring roll, pumpkin tempura, steamed vegetable dumpling served with soy sauce & black vinegar dipping sauce **DF VG NF H**

## COCKTAIL DISHES

**\$15.00pp**

- 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**

## 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**

## 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 \$475.00**

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

**Oysters \$30.00per dozen**

- Fresh shucked oysters, served with lemon wedges and tabasco

## COCKTAIL STATIONS

**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, jasmin rice, mixed vegetables and pickles, sesame seeds and Kewpie mayonnaise **DF NF H**

## Sample Menus

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

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

DF = DAIRY FREE   DFO = DAIRY FREE OPTION   GF = GLUTEN FREE   GFO = GLUTEN FREE OPTION   NF = NUT FREE   NFO = NUT FREE OPTION  
V = VEGETARIAN   VO = VEGETARIAN OPTION   VG = VEGAN   VGO = VEGAN OPTION   H = HALAL   HO = HALAL OPTIONAL

# Beverage packages

## VICTORIA PARK PACKAGE

3 hour package: \$42.00pp  
4 hour package: \$48.00pp  
5 hour package: \$54.00pp

### 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

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

## UPGRADE: DELUXE PACKAGE

3 hour package: + \$12.00pp  
4 hour package: + \$14.00pp  
5 hour package: + \$16.00pp

### Wines

Please select 1x sparkling, 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

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

## UPGRADE: PLATINUM PACKAGE

3 hour package: + \$16.00pp  
4 hour package: + \$18.00pp  
5 hour package: + \$20.00pp

### Wines

Please select 1x sparkling, 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, Corona,  
Heineken Zero, James Squire Orchard Crush  
Apple Cider and Eumundi Brewery Ginger Beer)

### Non-Alcoholic

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

## SPRITZ

A selection of one maximum

**Garden Spritz by Chandon – \$16.00**

A refreshing blend of sparkling wine  
with zesty orange flavours

**Dal Zotto Limoncello Spritz – \$17.00**

Limoncello, prosecco, soda

**Pink Gin Spritz – \$18.00**

Pink gin, moscato, soda

## 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

## MOCKTAILS

**Blue Hawaiian – \$12.00**

Blue curacao syrup, pineapple juice, pineapple  
garnish

**Grapefruit Ginger Fizz – \$12.00**

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

**Virgin Sunrise – \$12.00**

Orange juice, raspberry cordial,  
orange garnish

**Watermelon Mojito – \$12.00**

Watermelon syrup, soda, mint,  
fresh lime and mint

## PUNCH STATIONS

Non alcoholic: \$10.00pp per hour | Alcoholic: \$15.00pp per hour

\*maximum two hours

### Mojito Punch

Our twist on the classic Mojito combines  
lemon sorbet, soda water, lime juice, fresh mint,  
a dash of sugar, topped off with a wedge of lime.

### Holiday Fruit Punch

A refreshing combination of orange juice,  
pineapple juice, cranberry juice, ginger ale  
and fresh lime, garnished with an orange slice.

### Sangria Lemonade

A refreshing combination of white wine, lemonade,  
white rum, raspberry, oranges and apple.

# What's next

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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 one of our Corporate Sales Executives at 07 3252 0666 or email [info@victoriapark.com.au](mailto:info@victoriapark.com.au)

## **Tentative Hold**

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

## **Securing the Date**

In order to secure your venue please return a signed copy of the contract and a \$1,000 deposit payment is required.

## **Start Planning**

Once we have received your signed contract and deposit a venue event planner will be allocated to your event.

## **Contact**

07 3252 0666

[info@victoriapark.com.au](mailto:info@victoriapark.com.au)

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