

Corporate Event Packages

2025



Victoria Park

WELCOME TO

Corporate Events at Victoria Park

Victoria Park is a truly amazing destination to hold your next corporate event. With seven unique function spaces overlooking the rolling green hills and within two kilometres of Brisbane's CBD, Victoria Park is a stunning venue catering to all event types from large corporate functions to smaller team building days.

Our venue spaces all feature private bars, terraces with spectacular views and a phenomenal food and beverage selection. With first class catering for 20 – 700 guests, a dedicated venue planner, complimentary parking on site, Victoria Park offers an amazing event to remember.



Our spaces



THE MARQUEE

 420 seated |  700 cocktail

[Image gallery](#)

[Floorplans](#)



BALLROOM

 260 seated |  550 cocktail

[Image gallery](#)

[Floorplans](#)



GARDEN MARQUEE

 110 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

[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
Size		450m ²	384m ²	200m ²	170m ²	155m ²
Banquet		420	260	110	90	50
Banquet + Dancefloor		372	230	100	90	50
Cabaret		300	208	88	64	40
Day Delegate		300	168	80	64	40
Cocktail		700	550	120	120	80
Theatre		540**	260**	120**	96**	60**
Long Table <small>Attracts Surcharge</small>		216–234	220	72–120	78	36
Classroom		–	120	84	60	36
U-Shape		–	–	39	27	24
Boardroom		–	–	38	24	20

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

Host your corporate event with ease

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

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



Corporate Breakfast

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

BREAKFAST CANAPÉS

\$5.50pp per canapé

- Mini crushed avocado bruschetta with fetta cheese **V NF H DFO GFO**
- Bacon, spinach and egg pies **NF DF**
- Mini vegan sausage rolls **GF DF V VG**
- Smoked salmon blini with chive crème fraiche **NF H**
- Coconut yoghurt and granola pots **DF VG**
- Mixed seasonal fruit skewers **GF DF VG**
- Mini sweetcorn fritters
- Mini sausage rolls

CONTINENTAL BREAKFAST

\$30.00pp

Served buffet style including a coffee and tea station. Includes the below items:

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

BUSINESS BREAKFAST

\$38.00pp

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

- Classic Breakfast: Smoked bacon, chicken sausage, scrambled eggs, slow roasted tomato, tomato relish and potato rosti **GF NF DFO**
- Vegetarian Breakfast: Scrambled eggs, slow roasted tomato, baked field mushroom, asparagus and potato rosti **GF V H NF DFO**
- Smashed Avocado: Crushed avocado, poached egg, croissant, Greek kefalotyri cheese, rocket and lemon oil **V NF GFO DFO**
- Victoria Park Benedict: Potato rosti, wilted spinach, poached egg and hollandaise **GF NF**
With your choice of bacon, smoked salmon or haloumi.

UPGRADES

Add a healthy juice station \$8.00pp

Add almond croissants, chocolate croissants or mixed danishes \$6.00pp



Day Delegate Package

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

FULL DAY DELEGATE – \$87.00PP

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

3/4 DAY DELEGATE – \$80.00PP

Includes morning tea and lunch (up to 6 hours)

HALF DAY DELEGATE – \$76.00PP

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

Package inclusions

- Data projector and screen
- Lectern with microphone
- Flip chart or whiteboard with markers
- Iced water and mints
- Morning tea, lunch and afternoon tea
- Selection of teas and freshly brewed coffee (events up to 60 guests will enjoy Lavazza coffee stations)
- Venue hire (based on minimum spends)
- Notepads and pens
- Registration desk
- All tables clothed in white linen
- Exclusive access to your own outdoor terrace area with city views
- Free Wi-Fi
- Complimentary on-site car parking for all guests
- Floor plan and run sheet guidance from our team of Event Planners

Day Delegate Sample Menu

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

Full Day Delegate \$87.00pp | Please choose morning tea, lunch and afternoon tea (up to 8 hours, max 250 guests)
3/4 Day Delegate \$80.00pp | Please choose morning tea and lunch (up to 6 hours, max 250 guests)
Half Day Delegate \$76.00pp | Please choose lunch plus morning tea or afternoon tea (up to 4 hours, max 250 guests)

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

ON ARRIVAL

- Selection of teas and freshly brewed coffee
- Functions in every room except our Marquee include Lavazza coffee stations
- Iced water and mints

MORNING TEA

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

- Warm pumpkin bread with pumpkin spiced butter **GF DF NF H VG**
- Home-made seasonal muffins **GF DF V NF H**
- Orange and almond cake with raspberry compote **GF DF V H**
- Spinach and fetta pie with slow roasted tomato and rocket **V NF H**
- Buttermilk scones with whipped cream and strawberry jam **V NF H**
- Bruschetta with crushed avocado and sun blushed tomato **DF NF H VG GFO**
- Warm bacon, spinach and egg pie with tomato relish **DF NF**

LUNCH

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

1. Healthy Salad Lunch

Please select three salads from the below

- 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 H NF**
- 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**

AFTERNOON TEA

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

- Mixed vegetable crudités with chickpea hummus **GF DF NF H VG**
- Moroccan spiced cauliflower fritters with chipotle mayonnaise **GF DF VG NF H**
- Anzac biscuit roulade with crème Chantilly and mixed berry compote **V**
- Cannoli filled with chocolate cream and pistachios **V H NFO**
- Mini vegetable pizzetta **GF NF H V**
- Spinach and fetta quiche **GF NF H V**
- Chicken and leek pies with tomato relish

UPGRADES

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

Day Delegate Upgrades

SNACKS UPGRADE

Upgrade your function with the following items:

- San Pellegrino sparkling water 750ml: \$7.50 per bottle
- Mount Franklin Bottle water 600ml: \$5.00 per bottle
- Pringles sour cream and onion 42g: \$6.00pp
- Mini pretzels 28g: \$5.00pp
- Red Rock Deli sea salt chips 28g: \$5.00pp
- Mini Magnums: \$5.00pp

PLATTERS UPGRADE

Gourmet Sushi Platters \$10.00pp

* Only available for afternoon tea.
* Vegetarian on request

Grazing Station -

Small \$500.00 (caters for 20 guests)
Large \$1000.00 (caters for 40 guests)

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

WELLNESS STATION UPGRADE

Healthy Juice Station \$8.00pp

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

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

Salad Bowl \$50.00 (caters for 8-10 guests)

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





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 the following:

- Egg mayonnaise and lettuce
- Chicken and pesto
- Ham, cheese and tomato

Sample Menus

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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



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
+ 4 hour Victoria Park Beverage Package: \$143.00pp**

Select entree and main and dessert.

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

Select entree and main and dessert.

Package inclusions

- Lectern with microphone
- Data projector and screen
- Free Wi-Fi
- Bread roll for each guest
- Venue hire (based on minimum spends)
- 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



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

Package inclusions

Lectern with microphone

Data projector and screen

Free Wi-Fi

Your choice of canapés and cocktail dishes
(as per above) select from the Cocktail Menu

Venue hire (based on minimum spends)

Cocktail dry bars

Night events receive a cylinder vase with pillar candle on each table

Cocktail napkins

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

Event styling and theming consultation

Exclusive access to your own outdoor terrace area with city views

Complimentary on-site car parking

Cocktail 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**



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

Please note these menus are only available in limited rooms. 40 – 150 guests only, subject to room seating capacities.

Sample Menus

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

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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Victoria Park



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

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

Sample Menus

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

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

Victoria Park

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**

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

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Victoria Park

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, lime, 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.

What's Next

Venue Viewing

The best way to experience our venue is to come in for a tour. To book a site visit, please contact one of our Corporate Sales Executives at 07 3252 0666 or email info@victoriapark.com.au

Tentative Hold

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

Securing the Date

In order to secure your venue please return a signed copy of the contract and \$1,000.00 or 25% of expected spend whichever is greater.

Start Planning

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

Contact

07 3252 0666

info@victoriapark.com.au

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