

# Charity Event Packages

2025



Victoria Park

WELCOME TO

# Charity Events at Victoria Park

---

Victoria Park is a truly amazing destination to hold your next charity 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, free 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](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
Size		450m <sup>2</sup>	384m <sup>2</sup>	200m <sup>2</sup>	170m <sup>2</sup>	155m <sup>2</sup>
Banquet		420	260	110	90	50
Banquet + Dancefloor		372	230	100	90	50
Cabaret		300	208	88	64	40
Cocktail		700	550	120	120	80
Theatre		540	260**	120	120	80
Long Table –Attracts Surcharge		216–234	220	72–120	78	36
Classroom		–	120	84	60	36
U-Shape		–	–	39	27	24

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

\*\*with the hiring of additional screens



# High Tea Package

**High Tea Package — ~~\$58.00pp~~ reduced to \$52.20pp**

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 feta quiches **GF NF H V**

## Ribbon sandwiches which may include:

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

\*Please note this package has been discounted to our charity rate.  
Charity rates are applicable to registered NFP organisations only and are not valid for fundraisers or social events.

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~~ reduced to \$72.00pp**

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

**Alternate drop plated three course: ~~\$95.00pp~~ reduced to \$85.50pp**

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

**Alternate drop plated two course + 3 hour Victoria Park Beverage Package: ~~\$122.00pp~~ reduced to \$109.80pp**

Select entrée and main, or main and dessert

**Alternate drop plated three course + 5 hour Victoria Park Beverage Package: ~~\$149.00pp~~ reduced to \$134.10pp**

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



## Charity Cocktail Package

---

**2.5 hour Cocktail Package: ~~\$77.50pp~~ reduced to \$69.75pp**

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

**3 hour Cocktail Package: ~~\$95.50pp~~ reduced to \$85.95pp**

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

**4 hour Cocktail Package: ~~\$112.50pp~~ reduced to \$101.25pp**

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

**Package inclusions**

Your choice of canapés and cocktail dishes select from the Cocktail Menu

Venue hire (based on minimum spends)

Lectern with microphone

Data projector and screen

Free Wi-Fi

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 Packages not available in Putting Lounge.

\*Please note this package has been discounted to our charity rate.  
Charity rates are applicable to registered NFP organisations only and are not valid for fundraisers or social events.

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, 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**

# Beverage packages

## VICTORIA PARK PACKAGE

3 hour package: ~~\$42.00pp~~ \$37.80  
 4 hour package: ~~\$48.00pp~~ \$43.20  
 5 hour package: ~~\$54.00pp~~ \$48.60

### 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.

**BYO Wine Only \$20.00pp corkage**

+ Beer & soft drink on consumption (maximum of 4 wines variety)

**BYO Wine & beer \$25.00pp corkage**

+ soft drink on consumption (maximum of 4 wines + 2 x types of beer)

# 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 [corporate@victoriapark.com.au](mailto:corporate@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

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

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

CHANDON  
*Garden*  
SPRITZ

CHANDON

CHANDON

CHANDON

CHANDON

CHANDON