

Victoria Park

Our spaces



THE MARQUEE

420 seated | 700 cocktail

Image gallery

Floorplans



BALLROOM

260 seated | T 550 cocktail

Image gallery

Floorplans



GARDEN MARQUEE



110 seated | T 120 cocktail

Image gallery

Floorplans



ALABASTER ROOM



90 seated | T 120 cocktail

Image gallery

Floorplans



QUARTZ ROOM



50 seated | T 80 cocktail



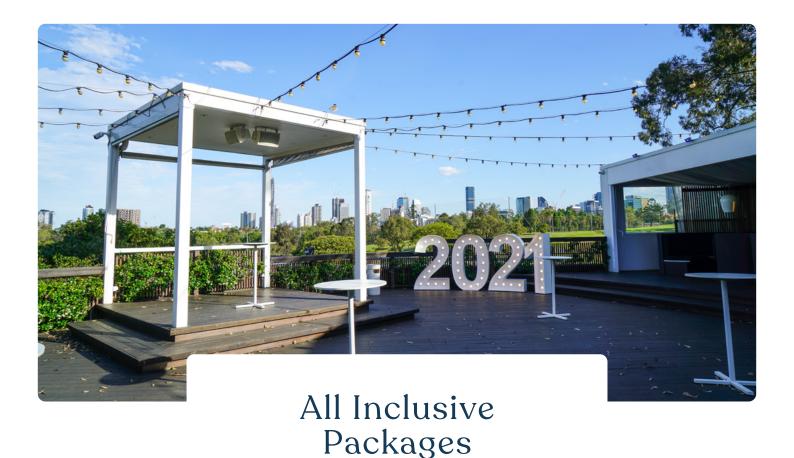
Image gallery

Floorplans

EXPLORE OUR SPACES IN DETAIL

Explore styling options, preferred suppliers, floor plans, and more in our Pixieset gallery: victoriaparkevents.pixieset.com

View Pixieset



Select one of the below all-inclusive packages and we'll take care of everything. Minimum of 100 guests.

Essentials Package – \$118.00pp

Sit Down Dinner

 Two course alternate drop plated dinner, with a four hour non-alcoholic beverage package

Light up Event Letters or Numbers

• Up to 4 letters or numbers e.g. 2025 or BSHS

In the Booth Photobooth

 Four hours of unlimited customised instant photos, custom backdrop and entrance curtain selection, photobooth attendant, props and USB folio

G&M Four Hour Formal Package

- Suitable for up to 200 students
- DJ, dance floor party lighting, wireless microphone

Premium Package – \$139.00pp

Sit Down Dinner

 Three course alternate drop plated dinner, with a four hour non-alcoholic beverage package

Light up Event Letters or Numbers

 Up to 4 letters or numbers e.g. 2025 or BSHS

Click Click Photobooth

 Four hours of unlimited customised instant photos, backdrop of choice, photobooth attendant, social media sharing via email, props to match your theme and 4 custom speech bubbles

G&M Four Hour Formal Package

- Suitable for up to 400 students
- DJ, dance floor party lighting, wireless microphone, external subwoofers, hazer effect and 10 uplights

Ultimate Package – \$162.00pp

Sit Down Dinner

 Three course alternate drop plated dinner, with a five hour non-alcoholic beverage package

Light up Event Letters or Numbers

 Up to 4 letters or numbers e.g. 2025 or BSHS

Click Click Photobooth

 Five hours of unlimited customised instant photos, backdrop of choice, photobooth attendant, social media sharing via email, props to match your theme and 4 custom speech bubbles

G&M Five Hour Concert Package

- Tailored to your numbers
- DJ, dance floor party lighting, wireless microphone, external subwoofers, hazer effect, uplights, Intelligent Moving Head lighting, custom made light show, CO2 gun, sparklers (indoor fireworks) and lighting technician



Pre-dinner Package

Pre Formal Canape \$5.50pp

Chef's selection of arancini

1 Standard Alcoholic Drink on Arrival \$10.00 per adult (Parents and teachers)

1 Non-Alcoholic Drink on Arrival \$8.00pp

(Persons dining are already included in package)

Victoria Park Standard Drinks

Counterpoint Brut NV

Counterpoint Chardonnay or Cambridge Crossing Sauvignon Blanc

Counterpoint Shiraz or Cambridge Crossing Cabernet Merlot

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)

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



School Formal & Semi-Formal Packages

School Package: Plated Three Course Dinner & Five Hour Beverage Package (non-alcoholic) – \$112.00pp

Includes alternate drop entree, main, and dessert with five hour non-alcoholic beverage package.

School Package: Plated Two Course Dinner & Four Hour Beverage Package (non-alcoholic) – \$89.00pp

Includes alternate drop entree and main or main and dessert with four hour non-alcoholic beverage package.

School Package: Four Hour Cocktail Package (non-alcoholic) – \$85.00pp

Includes two savory canapes, two hot platters, one cocktail station, and a four hour non-alcoholic beverage package

School Package: Three Hour Cocktail Package (non-alcoholic) – \$82.00pp

Includes two savory canapes, two hot platters, one cocktail station, and a three hour non-alcoholic beverage package

Package inclusions

Venue hire for event duration

Mocktail on arrival for all guests

Balloon centrepieces in your choice of up to 1 colours per table or 2 colours alternating on each table or cylinder vase per table with a white pillar candle and tea lights.

Exclusive access to your own outdoor pre-function area with city views (includes mushroom heaters in winter)

Cocktail tables for pre-function with cylinder vase and white pillar candles

Red carpet for arrival of guests

Easel for seating plan

Table numbers for each table

All tables clothed in white linen

Lectern and microphone

Portable dance floor included when external entertainment is booked

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

Complimentary on-site car parking

School Formal Sample Menu

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

This menu is nut free (traces of nuts cannot be guaranteed as nuts may be used in the same kitchen for preparation of other meals)

ENTRÉES

Select two entrées, served alternate drop

- Victoria Park's slow braised lamb and tomato ragu with herb potato gnocchi, Sicilian green olives, parsley and shaved parmesan GF NF H
- Southern fried chicken breast salad with crunchy slaw, sweet chilli mayonnaise and toasted sesame seeds NF H
- ullet Pumpkin ravioli with a pesto cream sauce and shaved parmesan $\,{f v}\,{f NF}\,{f H}$
- Baked puff pastry and red onion jam galette, topped with Danish fetta, rocket salad and a balsamic glaze VNFH

MAINS

- Roasted chicken breast, potato rosti, baby carrots and roast chicken gravy GF NF
- Eye fillet steak, onion jam, creamy garlic and potato gratin, brocollini and beef jus NF GF (SERVED MEDIUM)
- Daintree barramundi with sautéed potatoes, spinach and a sweet mango curry sauce GF DF NF H
- Mild chickpea and potato masala with basmati rice, a poppadum, fresh lime and coconut yoghurt GF DF NF H VG

DESSERTS

Select two desserts, served alternate drop

- Peach Melba pavlova with crisp meringue, vanilla cream, poached peaches and raspberry compote GF NF H
- Vanilla bean pannacotta, strawberry salad and lime meringue GF NF
- Chocolate cake with salted caramel, chocolate soil and vanilla ice cream NF H V GF
- Passionfruit curd tartlet, topped with toasted meringue and coconut cream GF NF V

Upgrades

Include canapes on arrival in your package

Chef's selection of 2 x canapes on arrival for \$10.00pp Arancini on arrival \$5.50pp

School Formal Sample Cocktail Menu

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

This menu is nut free (traces of nuts cannot be guaranteed as nuts may be used in the same kitchen for preparation of other meals)

STATION

\$18.00pp

- · Nacho Station
- Spiced mince, sour cream, grated cheddar, pico de gallo salsa, guacamole, pickled jalapenos and corn chips GF NF H
- Indian Station
- Chicken tikka masala, fragrant basmati rice, garlic naan bread, poppadums, katchumber salad and chutneys H vo
- · Cheeseburger Slider Station Served with chips, tomato sauce & aioli

COCKTAIL DISH

\$15.00pp

- VPFC: Fried chicken pieces with champ mash potato and gravy NF H
- Crispy battered snapper goujons with chips and tartare sauce NF H
- · Mild chickpea and potato masala with basmati rice and poppadum NF H VG DF GF
- House smoked brisket, apple slaw and sweet BBQ sauce GF DF NF

CANAPES

\$5.50pp

- Peking duck spring rolls, served with sweet soy NF
- · 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
- Mini chicken and leek pies with tomato sauce H NF
- Tomato and mozzarella arancini with garlic aioli $\,$ GF $\,$ NF $\,$ V
- Moroccan spiced cauliflower fritters with chipotle mayonnaise GF DF VG NF H
- Vegetable samosas with mint and coriander chutney VG DF H NF
- Steamed vegetable gyozas with shoyu soy V NF H

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 $\, \, {f v} \,$

\$12.00pp

- Sushi: Assorted handmade sushi rolls and soy sauce **VEGAN ON REQUEST**
- Selection Of Dips: Hummus and baba ghanoush served with warm flatbread v

Fruit \$6.00pp

· Assorted sliced seasonal fruits

DESSERT CANAPES

\$5.50pp

- Warm apple pie bites with cinnamon sugar DF VG NF H
- Mixed macarons GF v
- Mini profiteroles V NF
- ullet Cannoli filled with chocolate custard cream $\,$ NF $\,$ $\,$ V



Junior School Packages

Junior School Package: Plated Lunch and Dinner Menu - \$45.00pp

Includes main meal, dessert and jugs of soft drinks on the table

Junior School Package: Cocktail Package - Starting from \$35.00pp

Includes a minimum of \$25.00pp on food catering and \$10.00pp for beverages.

Junior School Package: Cocktail Package

- Starting from \$35.00pp

Includes a minimum of \$25.00pp on food catering and \$10.00pp for beverages.

Package inclusions

Venue hire for event duration

Exclusive access to your own outdoor pre-function area with city views (includes mushroom heaters in winter)

Cocktail tables for pre-function area

Red carpet for arrival of guests

Easel for seating plan

Table numbers for each table

All tables clothed in white linen

Lectern and microphone

Portable dance floor included when external entertainment is booked

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

Complimentary on-site car parking

Balloon centrepieces in your choice of up to 1 colours per table or 2 colours alternating on each table or cylinder vase per table with a white pillar candle and tea lights.

NOTE: Junior school packages applicable for students aged 12 and under or Prep to Grade 6.



Junior School Sit Down Menu

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

MAIN MEALS

Served alternate drop

- Chicken schnitzel, with chicken gravy, broccolini and mash potato $\quad \ \, {\rm DF}$
- Grilled rib fillet, beef jus, brocollini and mash potato
 GF DF
- Beef lasagne, with garlic bread and mixed salad

DESSERTS

Served alternate drop

- Chocolate brownie and vanilla ice cream sandwich with warm chocolate sauce
 GF NF
- ullet Baked vanilla cheesecake with glazed strawberries ${ullet}$ ${oldsymbol{NF}}$
- ullet Mixed berry pavlova crisp meringue with vanilla whipped cream and mixed berry compote ullet ulle

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.

 DF = DAIRY FREE
 DFO = DAIRY FREE OPTION
 GF = GLUTEN

 V = VEGETARIAN
 VO = VEGETARIAN OPTION
 VG = VEGAN

NF = NUT FREE NFO = NUT FREE OPTION HO = HALAL OPTIONAL

Junior School Cocktail Menu

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

This menu is nut free (traces of nuts cannot be guaranteed as nuts may be used in the same kitchen for preparation of other meals)

STATION \$18.00PP

Nacho station

• Spiced mince, sour cream, queso fresco, pico de gallo salsa, guacamole, pickled jalapeños and corn chips

Cheeseburger Slider station

· Served with chips, tomato sauce & aioli

COCKTAIL DISH \$15.00PP

- Kaarage fried chicken, with honey soy glaze and steamed rice
- Crispy battered snapper goujons served with fresh lemon, tartare sauce and chips
- Mild butter chicken curry, served with basmati rice and garlic naan.
- Mild vegetable curry, served with basmati rice and garlic naan.
- Cheeseburger sliders: Wagyu patty, cheese, sweet pickle and classic burger sauce

CANAPES \$5.50PP

- · Corn and Cajun-spiced prawn tempura with capsicum jam
- Spinach and onion pakora with mango chutney DF VG
- Sweet potato croquettes with smoked tomato relish $_{\mbox{\footnotesize{GF}}}$ $_{\mbox{\footnotesize{DF}}}$ $_{\mbox{\footnotesize{VG}}}$
- Green chicken tikka skewers with mint chutney
- Vegetable spring rolls with sweet chilli sauce
- Peking duck spring rolls with sweet soy
- Potato and corn empanadas with tomato relish GF DF VG
- Tomato and mozzarella arancini with aioli
- Moroccan spiced cauliflower tempura fritters with chipotle mayonnaise GF DF VG
- · Mini lamb and rosemary pie with tomato sauce
- · Chicken and prawn siu mai with shoyu

PLATTERS

\$14.00pp

- USA: Jalapeño poppers, mac 'n' cheese croquettes and buffalo wings
- Chicken: Chicken bites, chicken and leek pies and chicken tenders
- Asian: Vegetable gyoza, chicken and mushroom wontons and Peking duck spring rolls
- Favourites: Beef pie, sausage roll and quiche lorraine
- From the garden: Potato croquettes, sweet potato empanadas and ratatouille quiche

\$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

KID FRIENDLY PLATTERS \$14.00PP

- · Chicken tenders and chips platter
- · Ham, cheese and tomato pizza platter

DESSERT CANAPES \$5.50PP

- Warm apple pie bites with cinnamon sugar
- Mixed macarons GF V
- · Mini profiteroles
- · Chocolate pot aux crème GF V
- Mini Magnums \$5.00pp



Parent Function

Stand alone event – to be held in a different room to student event

Four Hour Cocktail Package \$42.50 per adult

(Includes 5 Savoury Canapes and 1 Cocktail Dish)

Four Hour Victoria Park Beverage Package \$48.00pp

Or Minimum pre-paid bar tab \$20.00pp

Victoria Park Beverage Package

Counterpoint Brut NV

Counterpoint Chardonnay or Cambridge Crossing Sauvignon Blanc

Counterpoint Shiraz or Cambridge Crossing Cabernet Merlot

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)

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



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:

- ullet Freshly baked croissants ullet
- 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, smaoked salmon or haloumi.

UPGRADES

Add a healthy juice station \$8.00pp Add almond croissants, chocolate croissants or mixed danishes \$6.00pp







School Formal Supplier Offers

Event Letters

Light up event letters or numbers e.g. 2025 or BSHS

\$699.00 including delivery setup and collection

G&M DJ package

Formal Package – \$950.00

Club Package – \$1100.00 (most popular)

Concert Package – \$2,450.00

In The Booth

4 hours \$1,050.00

5 hours \$1,150.00

6 hours \$1,250.00

