

Uni Ball Packages

2025



Victoria Park

WELCOME TO

University Events at Victoria Park

Victoria Park is a truly amazing destination to hold your next special event. With six 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.

Our venue spaces all feature private bars and 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

 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](#)

EXPLORE OUR SPACES IN DETAIL

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

[View Pixieset](#)



Dinner Package

2 Course Dinner Package + 4 Hour Beverage Package: \$135.00pp

Includes Main & Dessert served alternate drop
+ 4hr Victoria Park Beverage Package

3 Course Dinner Package + 4 Hour Beverage Package: \$150.00pp

Includes Entrée, Main & Dessert served alternate drop
+ 4hr Victoria Park Beverage Package

Uni Ball One hour beverage package extension: \$10.00pp

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



Cocktail Package

Four Hour Cocktail Package: \$125.00pp

(Chef's selection of 2 Hot Platters, your choice of 4 Standard Canapés, 1 Cocktail Dish + 4hr House Beverage Package)

Five Hour Cocktail Package: \$135.00pp

(Chef's selection of 2 Hot Platters, your choice of 4 Standard Canapés, 1 Cocktail Dish + 5hr House Beverage Package)

Package inclusions

- Venue hire (based on minimum spends)
- 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

Additional Costs: Bond of \$1000.00 required prior to the event. Please speak with your Event Planner for more information and pricing. Minimum spends apply to be eligible for complimentary venue hire.

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
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, XXXX Gold,
Byron Bay Lager, Heineken Zero,
James Squire Orchard Crush Apple Cider
and Matso's Ginger Beer)

Non-Alcoholic

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

UPGRADE: DELUXE PACKAGE

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, XXXX Gold,
Byron Bay Lager, Heineken Zero,
James Squire Orchard Crush Apple Cider
and Matso's Ginger Beer)

Non-Alcoholic

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

UPGRADE: 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, XXXX Gold,
Byron Bay Lager, Heineken Zero,
James Squire Orchard Crush Apple Cider
and Matso's Ginger Beer)

Non-Alcoholic

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

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

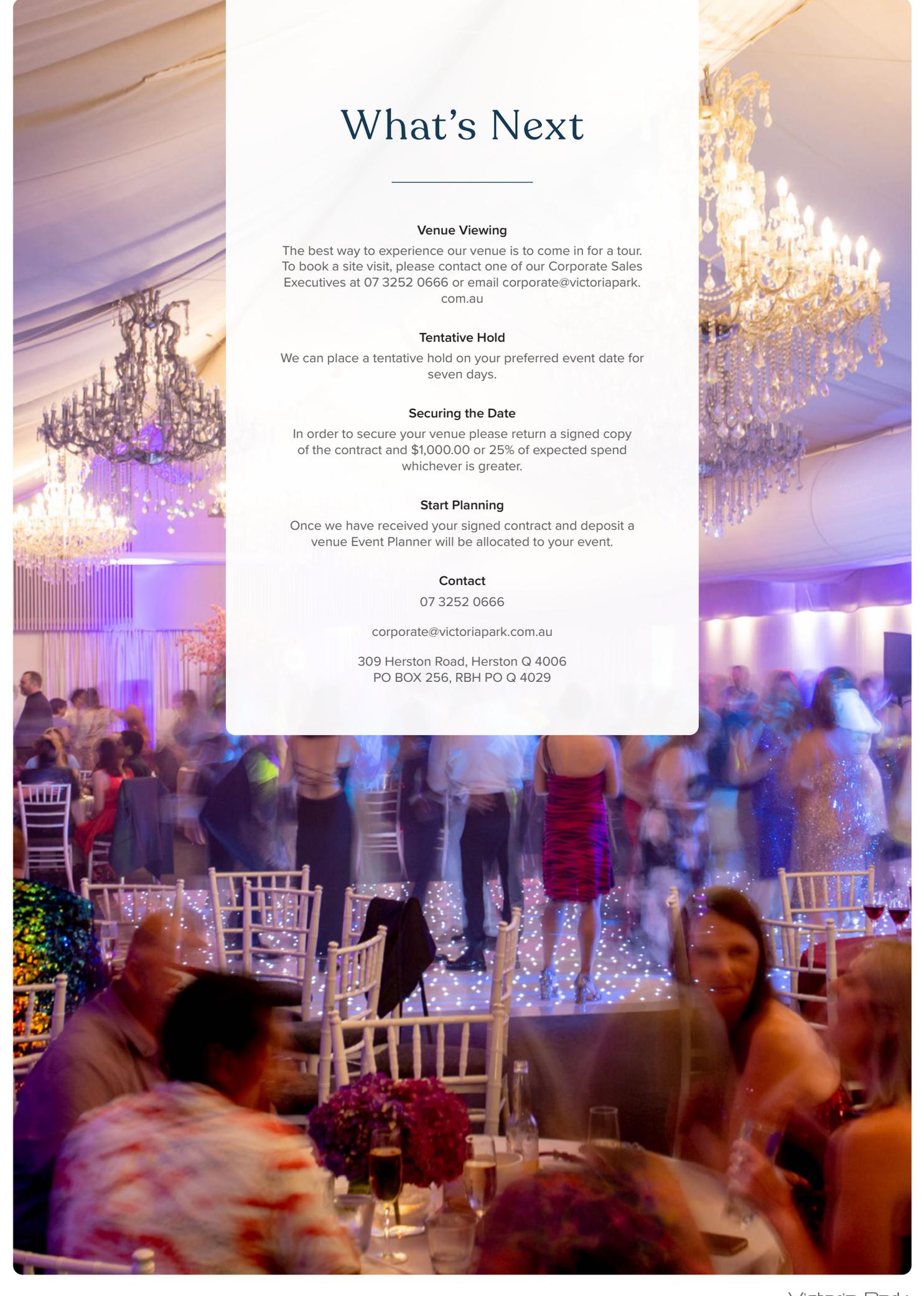
Our twist on the classic Mojito combines
lemon sorbet, soda water, lime juice, fresh mint,
a dash of sugar, topped off with a wedge of lime.

Holiday Fruit Punch

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

Ask us about beverage bar tabs or
on consumption beverage service

Add 1 extra white or red wine to your
list: \$6.00pp



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

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

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