

Victoria Park

University Events at Victoria Park

Victoria Park is a truly amazing 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.

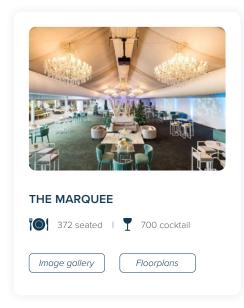
Our venue spaces all feature private bars and terraces with spectacular views and a phenomenal food and beverage selection. With first class catering for 20 - 700 guests, a dedicated venue planner, free parking on site, Victoria Park offers an amazing event to remember.

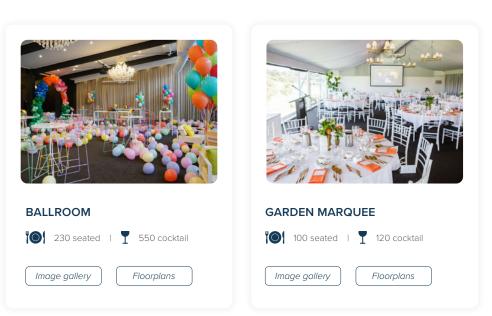


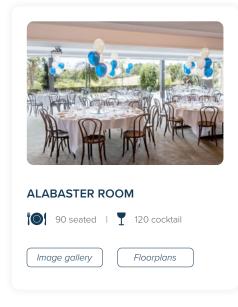


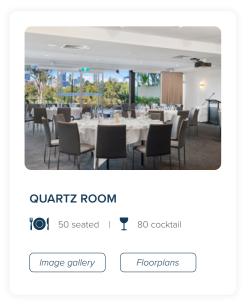


Our spaces









EXPLORE OUR SPACES IN DETAIL

Explore styling options, preferred suppliers, floor plans, and more in our Pixieset gallery: $\underline{\textit{victoriaparkevents.pixieset.com}}$

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

- 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
- · Panzanella salad with cherry tomatoes, shallot, croutons, burratina cheese and pesto dressing GF NF H V

Hot

- · Porcini mushroom ravioli, truffle mushroom velouté and burratina 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 $\ \mathbf{GF}\ \mathbf{DF}\ \mathbf{NF}$
- 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)
- 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 NE 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
- · 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

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 DE NE 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

- · 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 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 quests

· 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, 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

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

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 Sprtiz - \$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 Nojito - \$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

