

# Uni Ball Packages

2025



Victoria Park

WELCOME TO

# University Events at Victoria Park

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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



## 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](https://victoriaparkevents.pixieset.com)

[View Pixieset](#)



## Dinner Package

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### **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

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### 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 **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, 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.

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

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## 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