

School Event Packages

2025



Victoria Park

Our spaces



THE MARQUEE  372 seated |  700 cocktail



GARDEN MARQUEE  100 seated |  120 cocktail



BALLROOM  230 seated |  550 cocktail



ALABASTER ROOM  90 seated |  120 cocktail



QUARTZ ROOM  50 seated |  80 cocktail



The Marquee

Spectacular city views

Banquet: 420



Banquet + Dance Floor: 372



Cocktail: 700



Cabaret: 300



Theatre: 540



Inclusions

Large wooden al fresco deck overlooking the city skyline with four lounge booths and a covered stage

Floor to ceiling windows

Eight crystal chandeliers

Pre-dinner drinks area

Two stunning white marble bars

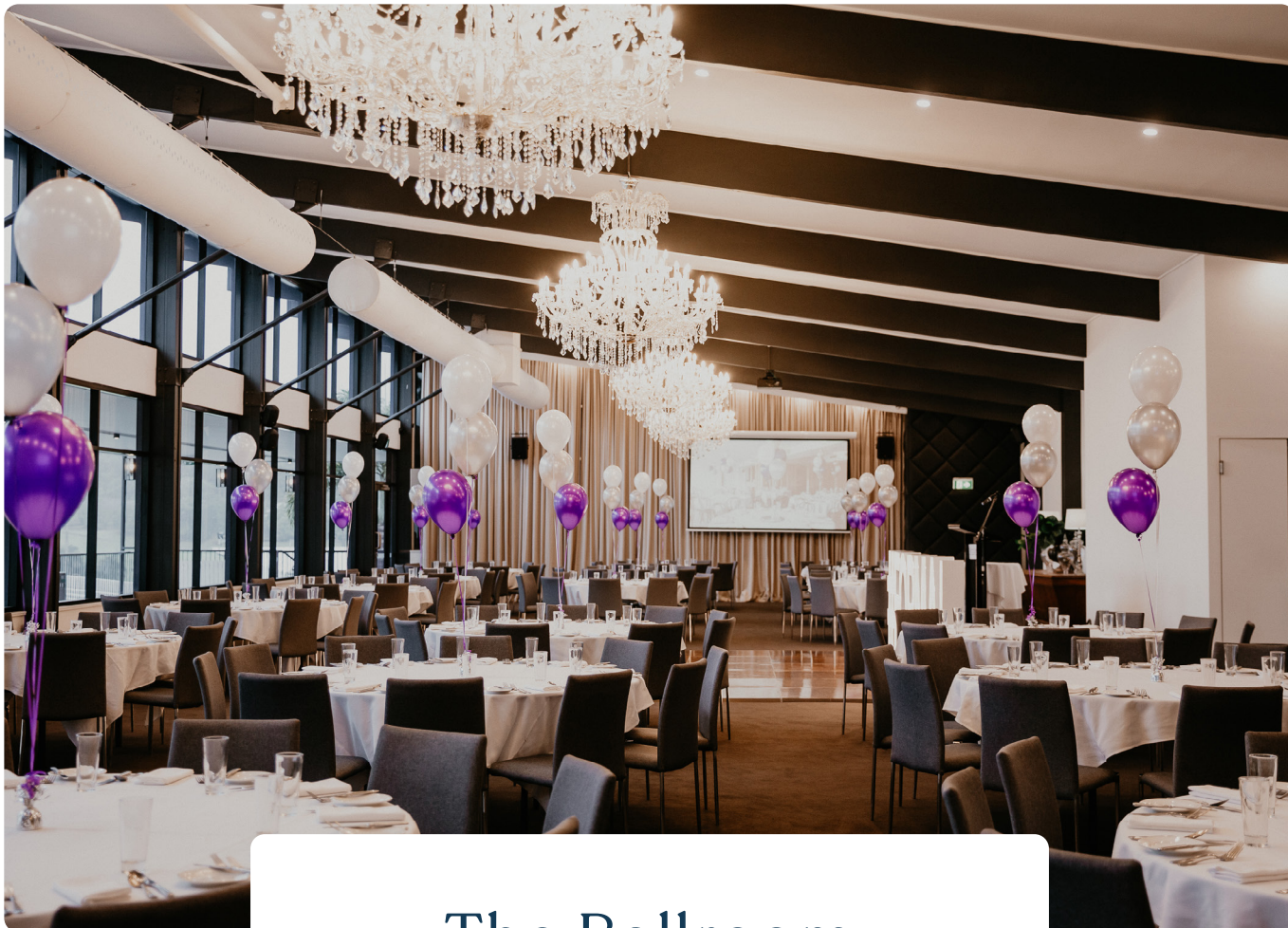
Built-in audio visual

Portable dance floor for flexible positioning

Contemporary upholstered chairs included, or upgrade to white Tiffany chairs

[View image gallery](#)

[View floorplans](#)



The Ballroom

Modern glamour with stunning views

Banquet: 260



Banquet + Dance Floor: 230



Cocktail: 550



Cabaret: 208



Theatre: 260



Inclusions

Private covered terrace overlooking the parklands and Brisbane city

High ceilings with exposed wooden beams

Floor to ceiling windows

Seven crystal chandeliers

Guest lounge area

Marble bar

Portable dance floor for flexible positioning

Built-in audio visual

Contemporary upholstered chairs included, or upgrade to bentwood chairs

[View image gallery](#)

[View floorplans](#)



Garden Marquee

Warm and welcoming in the natural surrounds

Banquet: 110



Banquet + Dance Floor: 100



Cocktail: 120



Cabaret: 88



Theatre: 110



Inclusions

Floor to ceiling windows

White marble bar

Built-in audio visual

Portable dance floor

Private covered outdoor deck with city and parkland views perfect for pre-dinner drinks

Contemporary upholstered chairs or upgrade to Tiffany chairs

[View image gallery](#)

[View floorplans](#)



Alabaster Room

Elegant and full of natural light

Banquet: 90



Banquet + Dance Floor: 90



Cocktail: 120



Cabaret: 64



Theatre: 96



Inclusions

Floor to ceiling windows

Guest lounge area

Private bar

Exclusive terrace with city and parkland views perfect for breakout areas

Built-in audio visual

Permanent dance floor

Contemporary upholstered chairs or upgrade to bentwood chairs

[View image gallery](#)

[View floorplans](#)



Quartz Room

Perfect for smaller gatherings

Banquet: 50



Banquet + Dance Floor: 50



Cocktail: 80



Cabaret: 40



Theatre: 60



Inclusions

Guest lounge area

Private bar

Private terrace with city and parkland views
perfect for breakout areas

Permanent dance floor

Built in audio visual

Contemporary upholstered chairs
or upgrade to bentwood chairs

[View image gallery](#)

[View floorplans](#)



Pre-dinner Package

Pre Formal Canape \$5.50pp

Chef's selection of arancini

1 hour Victoria Park Beverage Package \$20.00 per adult

(Parents and teachers)

1 hour non-alcoholic beverage package \$10.00 per adult

(Persons dining are already included in package)

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, Stone & Wood Green Coast Lager,
Byron Bay Lager, Heineken Zero, James Squire Orchard Crush Apple
Cider and Eumundi Brewery Ginger Beer)

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

NOTE: Please note that your pre-dinner drinks package is included in your 5 hour venue hire. If you require additional timing please speak with your planner or sales representative. A \$150.00 flat fee applies for guests using cash bar facilities not already on a beverage package.



School Formal & Semi-Formal Packages

School Package: Plated Three Course Dinner & Five Hour Beverage Package (non-alcoholic) – \$107.00pp

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) - \$84.00pp

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) – \$80.00pp

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) – \$77.00pp

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

Additional Costs: Bond of \$1000.00 required prior to the event. Security guards are required 30mins before and after event times, 1 per 50 guests. Please speak with your Event Planner for more information and pricing. Minimum spends apply to be eligible for complimentary venue hire.

Package inclusions

Venue hire for event duration

Mocktail on arrival for all guests

Balloon centrepieces in your choice of up to 2 colours per 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 clothed 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 Dinner Menus

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

- Asian smoked chicken salad, crunchy slaw, kewpie mayonnaise and Thai caramel GF DF
- Baked red onion jam and brie tart served with rocket salad V
- Caprese salad: tomato, mozzarella and basil salad with a balsamic glaze GF V
- Victoria Park's slow-cooked lamb ragu with herb gnocchi, Sicilian green olives, parsley and parmesan GF

MAINS

Select two mains, served alternate drop

- Eye fillet with red onion jam, potato and spinach galette, broccolini and beef jus
- Roast chicken breast, potato rosti, broccolini and roast chicken gravy
- Slow-cooked beef cheek, confit garlic mash potato, broccolini, onion jam and braising juices GF DF
- Roast barramundi fillet, sauteed kipfler potatoes and spinach with a sweet tomato sauce
- Pumpkin and ricotta crespelle with sage burnt butter and parmesan V
- Mild chickpea masala, basmati rice, coconut yoghurt and poppadum GF DF VG

DESSERTS

Select two desserts, served alternate drop

- Chocolate brownie and vanilla ice cream sandwich, warm chocolate sauce GF NF
- Baked American cheesecake and glazed strawberries V H
- Lemon posset, blueberry compote and warm sugared churros V
- Orange and almond cake with warm chocolate sauce GF DF V H

Upgrades

Include canapes on arrival in your package

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

Arracini on arrival \$5.50pp

School Formal Cocktail Menu

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 **GF**

Cheeseburger Slider station

- Served with chips, tomato sauce & aioli

COCKTAIL DISH \$15.00PP

- Kaorage 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 **GF DF VG**
- Green chicken tikka skewers with mint chutney **GF**
- Vegetable spring rolls with sweet chilli sauce **V**
- Peking duck spring rolls with sweet soy **DF**
- Potato and corn empanada with tomato relish **GF DF VG**
- Tomato and mozzarella arancini with aioli **GF V**
- 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 empanada and, ratatouille quiche **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**
- Mixed macarons **GF V**
- Mini profiteroles
- Chocolate pot aux crème **GF V**



Junior School Packages

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

Includes main meal, dessert and non-alcoholic beverages for event duration

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

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

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

Additional Costs: Bond of \$1000.00 required prior to the event. Security guards are required 30mins before and after event times, 1 per 50 guests. Please speak with your Event Planner for more information and pricing. Minimum spends apply to be eligible for complimentary venue hire.

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 clothed 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

Upgrade

Balloon centrepieces in your choice of up to 2 colours per table or cylinder vase per table with a white pillar candle and tea lights \$2.50pp



Junior School Sit Down Menu

MAIN MEALS

Served alternate drop

- Chicken schnitzel, with chicken gravy, broccolini and mash potato **DF**
- Grilled rib fillet, beef jus, broccolini and mash potato **GF DF**
- Beef lasagne, with garlic bread & mixed salad
- Vegetarian lasagne, garlic bread & mixed leaf salad **V**

DESSERTS

Served alternate drop

- Chocolate brownie and vanilla ice cream sandwich, warm chocolate sauce **GF NF**
- Baked vanilla cheesecake, with glazed strawberries **NF**
- Mixed berry pavlova crisp meringue, with vanilla whipped cream and mixed berry compote **GF V NF**

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 **GF = GLUTEN FREE** **V = VEGETARIAN** **VG = VEGAN** **NF = NUT FREE**

Victoria Park

Junior School Cocktail Menu

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 **GF**

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 **GF DF VG**
- Green chicken tikka skewers with mint chutney **GF**
- Vegetable spring rolls with sweet chilli sauce **V**
- Peking duck spring rolls with sweet soy **DF**
- Potato and corn empanada with tomato relish **GF DF VG**
- Tomato and mozzarella arancini with aioli **GF V**
- 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 empanada and, ratatouille quiche **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

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 **DF VG**
- 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, Stone & Wood Green Coast Lager,
Byron Bay Lager, Heineken Zero, James Squire Orchard Crush Apple
Cider and Eumundi Brewery Ginger Beer)

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



Breakfast Packages

CONTINENTAL BREAKFAST – \$30.00PP

Served buffet style including a coffee and tea station.

BREAKFAST – \$38.00PP

Your choice of one breakfast item served to the table with sliced seasonal fruit platters, a selection of teas, freshly brewed coffee and juice to start.

CONTINENTAL BREAKFAST

Includes the below items served buffet style with a coffee and tea station.

- Freshly baked croissants **V**
- 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**

BREAKFAST

Includes a selection of teas, freshly brewed coffee and juice to start. Your choice of **one breakfast item** from the list below, served to the table with sliced seasonal fruit platters:

- Classic Breakfast: Scrambled eggs, bacon, slow-roasted tomato, chicken sausage and potato rosti **GF**
- Veggie Breakfast: Scrambled eggs, baked Portobello mushrooms, slow-roasted tomato, asparagus and potato rosti **GF V**
- Smashed Avocado: Crushed avocado, fetta, lime dressing, candied spiced pumpkin seeds and sourdough toast **GFO V VGO**
With your choice of bacon, smoked salmon or haloumi
- Chorizo Breakfast: Grilled sweet chorizo sausage, sautéed potatoes and spinach, poached egg and chimichurri **GF DF**
- Mushroom Breakfast: Ragout of mushrooms, spinach and freekeh grain, hummus, poached egg and zaatar flatbread **V**
With your choice of bacon or haloumi
- Victoria Park Benedict: Potato rosti, spinach, poached egg and hollandaise **GF**
With your choice of bacon, smoked salmon or haloumi

Upgrades

- Add a healthy juice station \$8.00pp
- Add almond or chocolate croissants \$6.00pp



School Formal Supplier Offers

Event Letters

2024 – Light up event letters

\$699.00 including delivery setup and collection

G&M DJ package

Formal Package – \$850.00

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

Contact your planner to book in these offers

*Subject to availability

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 info@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

info@victoriapark.com.au

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