

Victoria Park

# Corporate Events at Victoria Park

Victoria Park is a truly amazing destination to hold your next corporate 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 from large corporate functions to smaller team building days.

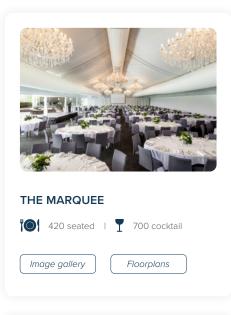
Our venue spaces all feature private bars, terraces with spectacular views and a phenomenal food and beverage selection. With first class catering for 20 – 700 guests, a dedicated venue planner, complimentary parking on site, Victoria Park offers an amazing event to remember.

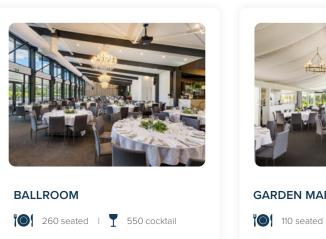




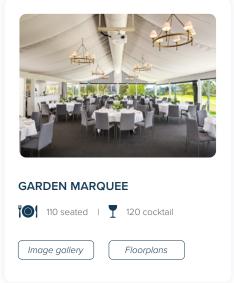


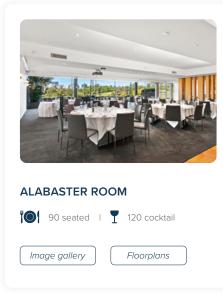
# Our spaces





Floorplans





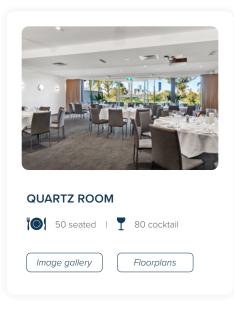
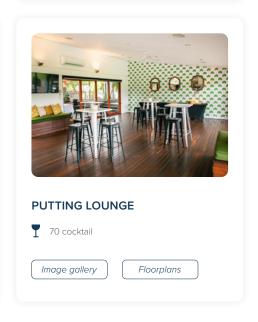


Image gallery



# 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

# Capacities

Victoria Park boasts an impressive capacity to host events ranging from 20 to 700 guests. To ensure a seamless and memorable event experience, we provide first-class catering and a dedicated venue planner, as well as complimentary on-site parking for all guests.

		MARQUEE	BALLROOM	GARDEN MARQUEE	ALABASTER	QUARTZ	PUTTING LOUNGE
Size		450m²	384m²	200m²	170m²	155m²	54m²
Banquet		420	260	110	90	50	-
Banquet + Dancefloor		372	230	100	90	50	-
Cabaret		300	208	88	64	40	-
Day Delegate		300	168	80	64	40	-
Cocktail	T	700	550	120	120	80	70
Theatre		540**	260**	120**	96**	60**	_
Long Table Attracts Surcharge		216–234	220	72–120	78	36	-
Classroom	***	_	120	84	60	36	-
U-Shape		_	-	39	27	24	-
Boardroom	(II   II   II   II   II   II   II   II	-	-	38	24	20	-

# Host your corporate event with ease

Our event spaces offer free use of a data projector and screen, lectern with microphone, visual aids like flip charts or whiteboards with markers, registration desk and free Wi-Fi for all guests.

Speak to your Event Planner to arrange any requirements for your event



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:

- $\cdot$  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  $\,$   $\,$   $\,$
- Selection of organic fruit juices GF DF VG

#### **BUSINESS BREAKFAST**

# \$39.00pp

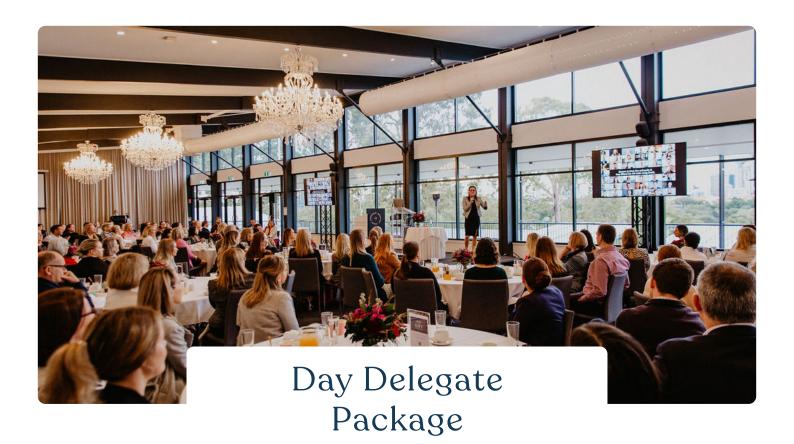
Served to the table with sliced seasonal fruit platters. Includes a selection of teas, freshly brewed coffee and juice to start.

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



Victoria Park's Day Delegate Package is your solution for business meetings, presentations, workshops or seminars with morning tea, lunch and afternoon tea available, plus a number of extras at no additional cost.

### FULL DAY DELEGATE - \$89.00PP

Includes morning tea, lunch and afternoon tea (up to 8 hours)

# 3/4 DAY DELEGATE - \$81.00PP

Includes morning tea and lunch (up to 6 hours)

# HALF DAY DELEGATE - \$77.00PP

Includes lunch plus morning tea or afternoon tea (up to 4 hours)

#### Package inclusions

Data projector and screen

Lectern with microphone

Flip chart or whiteboard with markers

Iced water and mints

Morning tea, lunch and afternoon tea

Selection of teas and freshly brewed coffee (events up to 60 guests will enjoy Lavazza coffee stations)

Venue hire (based on minimum spends)

Notepads and pens

Registration desk

All tables clothed in white linen

Exclusive access to your own outdoor terrace area with city views

Free Wi-Fi

Complimentary on-site car parking for all guests

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

# Day Delegate Sample Menu

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

Full Day Delegate \$89.00pp | Please choose morning tea, lunch and afternoon tea (up to 8 hours, max 250 quests) 3/4 Day Delegate \$81.00pp | Please choose morning tea and lunch (up to 6 hours, max 250 guests) Half Day Delegate \$77.00pp | Please choose lunch plus morning tea or afternoon tea (up to 4 hours, max 250 guests)

30 Minute Post Conference Networking function \$22.00pp | Includes Victoria Park Beverage Package and your choice of 2 canapes

### ON ARRIVAL

- Selection of teas and freshly brewed coffee
- Functions in every room except our Marquee include Lavazza coffee stations
- Iced water and mints

#### MORNING TEA

Includes a selection of teas and freshly brewed coffee. Your choice of one morning tea item from the list below:

- · Warm pumpkin bread with pumpkin spiced butter GF DF NF H VG
- Home-made seasonal muffins GF DF V NF H
- Orange and almond cake with raspberry compote GF DF V H
- Spinach and fetta pie with slow roasted tomato and rocket VNFH
- Buttermilk scones with whipped cream and strawberry iam V NF H
- Bruschetta with crushed avocado and sun blushed tomato DF NF H VG GFO
- · Warm bacon, spinach and egg pie with tomato relish DF NF

#### LUNCH

Includes a selection of teas and freshly brewed coffee, juice and soft drinks. Your choice of one buffet lunch option from the list of seven lunch options below:

#### 1. Healthy Salad Lunch

Please select three salads from the below

- Pesto pasta salad with strozzapreti pasta, baby spinach, cherry heirloom tomatoes, shaved parmesan and pesto dressina NF H V
- Caprese style salad with tomatoes, shallot, basil and torn mozzarella **GF NF H**
- Roast beef salad with rocket, pine nut, parmesan, olive oil and balsamic glaze GF H
- Tri-colour quinoa salad with roasted pumpkin, pomegranate, pepitas, mint and parsley with an orange, turmeric and raisin dressing GF DF VG NF H
- · Persian salad with fried chickpeas, tomatoes, cucumbers, red onion, mixed herbs, lemon vinaigrette and flaked salmon GF NF H
- · Smashed cucumber salad with chilli crunch and coconut poached chicken breast **GF DF H**

#### 2. Beef Brisket

• Pastrami spiced beef brisket, garlic and thyme fried potatoes, sweet mustard slaw, comeback sauce and bread rolls GF DF NF H

#### 3. Mongolian Lamb

· Slow cooked Mongolian lamb shoulder, green beans and toasted sesame seeds, jasmine rice and bread rolls **GF DF NF H** 

### 4. Sandwich Lunch

· Chef's selection of sandwiches and assorted wraps served with fresh fruit

#### 5. Cajun Roast Chicken

• Cajun style roasted chicken, taco seasoning fried patas bravas, garden salad, lime mayonnaise, bread rolls GF DF NF H

#### 6. Nacho Station

· Spiced mince, sour cream, grated cheddar, pico de gallo salsa, guacamole, pickled jalapenos and corn chips GF NF H

# 7. Poké Bowl Station

• Miso glazed Tasmanian Salmon fillet, jasmin rice, mixed vegetables and pickles, sesame seeds and Kewpie mayonnaise DF NF H

#### **AFTERNOON TEA**

Includes a selection of teas and freshly brewed coffee. Your choice of two afternoon tea items from the list below

- Mixed vegetable crudités with chickpea hummus **GF DF NF H VG**
- · Moroccan spiced cauliflower fritters with chipotle mayonnaise GF DF VG NF H
- Anzac biscuit roulade with crème Chantilly and mixed berry compote v
- Cannoli filled with chocolate cream and pistachios V H NFO
- Spinach and fetta quiche GF NF H V
- · Chicken and leek pies with tomato relish

# **UPGRADES**

Please see the following page for available upgrades to elevate your package

# Day Delegate Upgrades

#### **SNACKS UPGRADE**

Upgrade your function with the following items:

- San Pellegrino sparkling water 750ml: \$7.50 per bottle
- Mount Franklin Bottle water 600ml: \$5.00 per bottle
- · Pringles sour cream and onion 42g: \$6.00pp
- Mini pretzels 28g: \$5.00pp
- Red Rock Deli sea salt chips 28g: \$5.00pp
- · Mini Magnums: \$5.00pp

#### **PLATTERS UPGRADE**

#### Gourmet Sushi Platters \$10.00pp

- \* Only available for afternoon tea.
- \* Vegetarian on request

#### Grazing Station -Small \$500.00 (caters for 20 guests) Large \$1000.00 (caters for 40 guests)

• Chef's selection of sliced meats, cheeses, olives, dolmades, sun-dried tomatoes, hummus, babaganoush, strawberries, quince paste, charcoal crackers, water crackers and lavosh crackers

#### WELLNESS STATION UPGRADE

#### Healthy Juice Station \$8.00pp

Available for Arrival, or morning / afternoon tea Served is 325m glass bottles. All natural ingredients. No preservatives. Flavours may vary subject to availability.

- · Cloudy Apple
- Orange
- Pineapple Bliss
- Dark Heart

Apple, beetroot, purple carrot, ginger and lemon

 Green Smoothie Kiwi, pear, mango, peach, banana

# Salad Bowl \$50.00 (caters for 8-10 guests)

- In addition to your buffet lunch selection you can add up to two salad bowls
- Please choose from healthy salad lunch options





# High Tea Package

# High Tea Package: \$60.00pp

A glass of sparkling on arrival, juice served to tables to start and freshly brewed tea and coffee served to tables for function duration. Includes complimentary chair upgrade (chairs differ in individual rooms).

# Package inclusions:

- Scones with whipped cream and strawberry jam
- Mixed macarons  $\ensuremath{\text{GF V}}$
- Mini eclairs  $\, {\bf v} \,$
- Handmade Chocolate petit fours  $\ \mbox{\bf GF}$
- Chicken and leek pies
- Spinach and fetta quiches  $\ \ \,$  GF  $\ \ \,$  NF  $\ \ \,$  V

# Ribbon sandwiches, which may include the following:

- Egg mayonnaise and lettuce
- · Chicken and pesto
- Ham, cheese and tomato



# Lunch & Dinner Package

# Alternate drop plated two course: \$82.00pp

Select entrée and main, or main and dessert. Minimum bar tab is required.

# Alternate drop plated three course: \$98.00pp

Select entrée and main and dessert. Minimum bar tab is required.

# Alternate drop plated two course

+ 3 hour Victoria Park Beverage Package: \$128.00pp

Select entrée and main, or main and dessert

### Alternate drop plated three course

+ 4 hour Victoria Park Beverage Package: \$150.00pp

Select entree and main and dessert.

#### Alternate drop plated three course

+ 5 hour Victoria Park Beverage Package: \$155.00pp

Select entree and main and dessert.

#### Package inclusions

Lectern with microphone

Data projector and screen

Free Wi-Fi

Bread roll for each guest

Venue hire (based on minimum spends)

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

# 2.5 hour Cocktail Package: \$85.50pp

5 canapés, 1 cocktail dish, 2.5 hour Victoria Park Beverage Package

# 3 hour Cocktail Package: \$100.50pp

7 canapés, 1 cocktail dish, 3 hour Victoria Park Beverage Package

# 4 hour Cocktail Package: \$117.50pp

9 canapés, 1 cocktail dish, 4 hour Victoria Park Beverage Package

# Package inclusions

Lectern with microphone

Data projector and screen

Free Wi-Fi

Your choice of canapés and cocktail dishes (as per above) select from the Cocktail Menu

Venue hire (based on minimum spends)

Cocktail dry bars

Night events receive a 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**

#### \$15.00pp

- 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**

#### \$16.00pp

- · 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**

#### \$15.00pp

- 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



#### \$60.00PP

Includes bread rolls, 3 BBQ items, 3 sides and a selection of condiments including tomato ketchup, BBQ sauce and grain mustard

# **BBQ GRILL BUFFET**

Select 3 items:

- · House smoked black angus 150-day grain fed beef brisket with BBQ sauce GF DF NF H
- Lemon myrtle roasted chicken with finger lime mayonnaise  $\ \mathbf{GF} \ \mathbf{DF} \ \mathbf{H} \ \mathbf{NF}$
- Master stock cooked pork belly with sweet Asian glaze GF DF NF
- · Slow cooked rosemary and garlic lamb shoulder with fresh herb salsa GF DF NF H
- Grilled cheeseburger sausages with Aussie BBQ sauce GF NF H
- Love Buds vegan burger patties GF DF NF H V VG
- · Chermoula spiced roasted eggplant with fetta and spiced honey GF V NF H

# SIDES

Select 3 items:

- Baked Idaho wrapped potato with chive sour cream GF NF H V
- Mixed garden leaf salad with lemon vinaigrette GF DF NF H V VG
- Tri-colour quinoa with pomegranate, toasted pepitas and mint with an orange, turmeric and raisin dressing GF DF NF H V VG
- · Pesto pasta salad with spinach, cherry tomato, shaved parmesan and pesto dressing V H NF
- Smashed cucumber salad with chili crunch and toasted sesame seeds GF DF NF V VG
- Roasted root vegetable salad with herb dressing and greek fetta  $\ \mathbf{GF}\ \mathbf{NF}\ \mathbf{H}\ \mathbf{V}$

# **SOMETHING SWEET**

- Add a plated dessert from our lunch and dinner menu to be served as a single drop: \$20.00pp
- · Add a dessert canapé: \$5.50 per canapé

Please note these menus are only available in limited rooms. 40 - 150 guests only, subject to room seating capacities

#### Sample Menus

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

DF = DAIRY FREE DFO = DAIRY FREE OPTION V = VEGETARIAN VO = VEGETARIAN OPTION



#### \$47.00PP

Your choice of one of the five menus below.

#### 1. HEALTHY SALAD LUNCH

Your choice of three salads from the below

- Pesto pasta salad with strozzapreti pasta, baby spinach, cherry heirloom tomatoes, shaved parmesan and pesto dressing NF H V
- Caprese style salad with tomatoes, shallot, basil and torn mozzarella **GF NF H**
- · Roast beef salad with rocket, pine nut, parmesan, olive oil and balsamic glaze GF H
- · Tri-colour quinoa salad with roasted pumpkin, pomegranate, pepitas, mint and parsley with an orange, turmeric and raisin dressing **GF DF VG NF H**
- · Persian salad with fried chickpeas, tomatoes, cucumbers, red onion, mixed herbs, lemon vinaigrette and flaked salmon **GF NF H**
- · Smashed cucumber salad with chilli crunch and coconut poached chicken breast GF DF H

#### 2. ASIAN BEEF BRISKET

- · Slow cooked beef brisket with Korean style bulgogi sauce GF DF NF H
- Asian pickles
- Steamed rice GF DF VG NF H
- Mixed Asian salad GF DF NF H VG
- Bread rolls DF NF H VG

# 3. GREEK LAMB LUNCH

- 10-hour cooked lamb shoulder with lemon pepper GF DF NF H
- Roasted garlic, lemon and herb potatoes GF DF VG NF H
- Greek style salad GF NF H VG
- Mint and cucumber tzatziki  $\ \mathbf{GF}\ \mathbf{NF}\ \mathbf{H}\ \mathbf{V}$
- Warm flatbread DF NF H V

### 4. SANDWICH LUNCH

• Chef's selection of sandwiches and assorted wraps served with fresh fruit

### 5. MIDDLE EASTERN **ROAST CHICKEN**

- · Roasted chicken pieces with maple and cardamom GF DF NF H
- "Shirazi salad" with tomato, cucumber, red onion, parsley, mint and lemon vinaigrette GF DF H NF VG
- Chickpea hummus **GF DF NF H VG**
- Baharat fried potatoes **GF NF H V**
- Warm flatbread DF NF H VG

# 6. NACHO STATION

· Spiced mince, sour cream, grated cheddar, pico de gallo salsa, guacamole, pickled jalapenos and corn chips **GF NF H** 

### 7. POKÉ BOWL STATION

• Miso glazed Tasmanian Salmon fillet, jamsin rice, mixed vegetables and pickles, sesame seeds and Kewpie mayonnaise **DF NF H** 

Please note these menus are only available in the Putting Lounge.

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

DF = DAIRY FREE V = VEGETARIAN

# Putting Lounge: Design Your Own Party

Minimum spends apply of \$25.00pp on food items.

#### **PLATTERS**

#### \$15.00pp

- 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  $\ \mathbf{v}$

#### Fruit \$6.00pp

· Assorted sliced seasonal fruits

# **DIET FRIENDLY PLATTERS**

#### South American Platter \$15.00pp

• Cassava chips, potato & corn empanada, fried patacones, served with chipotle mayo, spicy tomato relish GF DF VG NF H

#### Indian Platter \$15.00pp

· Hara bhara pea & potato fritters, spiced cauliflower fritters, served with onion Bhaji GF DF VG NF H

# Asian Platter \$15.00pp

· Vegetable spring roll, pumpkin tempura, steamed vegetable dumpling served with soy sauce & black vinegar dipping sauce DF VG NF H

#### **COCKTAIL DISHES**

#### \$16.00pp

- 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

#### **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, guince paste, charcoal crackers, water crackers and lavosh

#### SEAFOOD STATIONS

#### Chilled Prawns \$475.00

• 5kg chilled whole market prawns on ice, served with lemon wedges, sauce gribiche and cocktail sauce

#### Oysters \$30.00per dozen

· Fresh shucked oysters, served with lemon wedges and tabasco

# **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

#### **COCKTAIL STATIONS**

# 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** 

Please note these menus are only available in the Putting Lounge.

#### Sample Menus

# Beverage packages

# VICTORIA PARK PACKAGE

3 hour package: \$46.00pp 4 hour package: \$52.00pp 5 hour package: \$57.00pp

#### 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

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

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, Corona, 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 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.

