



Corporate Event Packages

VICTORIA PARK
2022

WELCOME TO

Corporate Events

AT VICTORIA PARK

Victoria Park is a truly amazing destination to hold your next corporate 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 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, free parking on site, Victoria Park offers an amazing event to remember.



Our Spaces



THE MARQUEE 420 seated | 700 cocktail



BALLROOM 260 seated | 550 cocktail



GARDEN MARQUEE 110 seated | 120 cocktail



ALABASTER ROOM 90 seated | 120 cocktail



QUARTZ ROOM 50 seated | 80 cocktail



ORCHARD 60 seated | 100 cocktail



PUTTING LOUNGE min 30 | max 70

The Marquee

SPECTACULAR CITY VIEWS

BANQUET: 420

BANQUET + DANCE FLOOR: 372

COCKTAIL: 700

LONG TABLE: 234

CABARET: 300

THEATRE: 540

DAY DELEGATE PACKAGE: 300

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

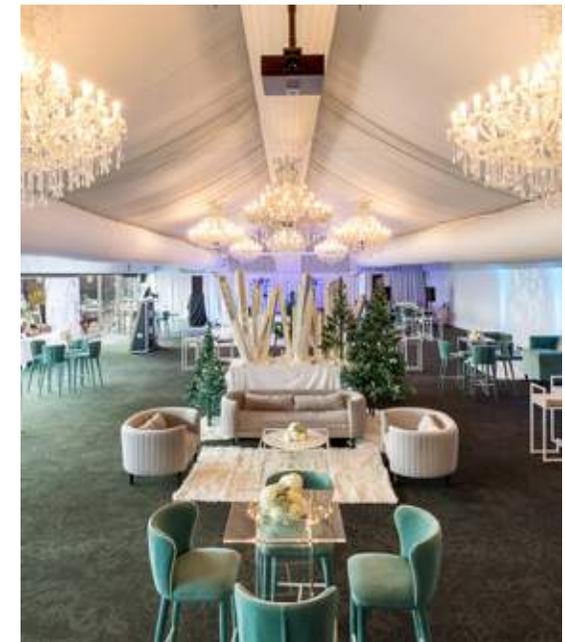
Pre-dinner drinks area

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





Ballroom

NEWLY RENOVATED WITH A COVERED TERRACE

BANQUET (NO STAGE): 260

BANQUET + STAGE: 240

BANQUET + DANCE FLOOR + STAGE: 230

COCKTAIL: 550

LONG TABLE: 220

DAY DELEGATE PACKAGE: 168

CABARET: 208

THEATRE: 260*

CLASSROOM: 120



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

*Available with hire of additional screens

Garden Marquee

WARM AND WELCOMING IN THE
NATURAL SURROUNDS

BANQUET: 110

BANQUET + DANCE FLOOR: 100

CABARET: 88

CABARET WITH BUFFET: 80

COCKTAIL: 120

THEATRE: 120

LONG TABLE: 120

CLASSROOM: 72

U-SHAPE: 39

DAY DELEGATE PACKAGE: 80

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





Alabaster Room

ELEGANT AND FULL OF NATURAL LIGHT

BANQUET: 90

BANQUET + DANCE FLOOR: 90

CABARET: 64

COCKTAIL: 120

THEATRE: 96

LONG TABLE: 90

CLASSROOM: 60

U-SHAPE: 27

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



Quartz Room

PERFECT FOR SMALLER GATHERINGS

BANQUET: 50

BANQUET + DANCE FLOOR: 50

CABARET: 40

COCKTAIL: 80

THEATRE: 60

LONG TABLE: 24

CLASSROOM: 36

U-SHAPE: 24

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 or french furniture





The Orchard

CASUAL AND WELCOMING
AVAILABLE FROM 5:30PM EVERYDAY

COCKTAIL: 100

SEATED: 70

INCLUSIONS

Yellow and white draped ceiling lining & wicker pendant lights

Vintage garden furniture

Astro turf flooring

Private bar

Open air design

Outdoor BBQ grill area

Outdoor terrace area



Putting Lounge

LOCATED IN THE HEART OF THE ACTION

COCKTAIL CAPACITIES:
MINIMUM 30 - MAXIMUM 70

INCLUSIONS

Easy access to the putt putt course or driving range

Fully enclosed room with air conditioning

Floor to ceiling windows

Driving range and city views

Private bar

LED TV

Timber deck area adjoining the putt putt course

Hire includes 4 driving range bays, 2 buckets of balls
and complimentary club hire



Capacities

CORPORATE EVENT SPACES

ROOM	SIZE	BANQUET NO STAGE	BANQUET + STAGE	BANQUET + DANCE FLOOR + STAGE	CABARET	DAY DELEGATE	COCKTAIL	THEATRE	LONG TABLE <i>attracts surcharge</i>	CLASSROOM	U-SHAPE
Marquee	450m ²	420		372	300	300*	700	540	216-234		
Ballroom	617m ²	260	240	230	208	168	550	260**	220	120	
Garden Marquee	200m ²	110		100	88	80	120	120	72-120	72	39
Alabaster	170m ²	90		90	64	64	120	96	54	60	27
Quartz	155m ²	50		50	40	40	80	60	36	36	24

CASUAL EVENT SPACES

ROOM	SIZE	BANQUET	COCKTAIL
The Orchard	127m ²	70	100
Putting Lounge	54m ²	-	70

**Day Delegate - Marquee: 251 guests or more upgrade to a plated lunch*

***with the hiring of additional screens*



Corporate Breakfast

CONTINENTAL BREAKFAST - \$29PP

Served buffet style including coffee and tea station.

BUSINESS BREAKFAST - \$36PP

Served to the table with a selection of teas, freshly brewed coffee and juice to start.

CONTINENTAL BREAKFAST

- Protein balls vg
- Ham and cheese croissants
- Fruit platters GF DF VG
- Mixed Danishes
- Honey yoghurt pots with granola GF
- Quiche florentine v
- Organic juice selection

CONTINENTAL UPGRADES

- Almond croissants \$6 per item

BUSINESS BREAKFAST

Sliced seasonal fruit platters, a selection of teas, freshly brewed coffee and juice to start.

Your choice of one breakfast item from the list below:

- Classic Breakfast: herbed tomato, smoked bacon, chicken sausage, scrambled eggs and sourdough toast
- Potato rösti, grilled halloumi, fig paste, spinach, dukkha and relish v
- Avocado and tomatoes on toast, lemon fetta, poached egg and sweet potato crisps v
- Pork belly benedict, brioche bun, béarnaise, spinach and poached egg

Day Delegate Package

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

FULL DAY - \$78PP

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

3/4 DAY - \$71PP

Includes morning tea and lunch (up to 6 hours)

HALF DAY - \$68PP

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

PACKAGE INCLUSIONS

Iced water and mints

Morning tea, lunch and afternoon tea

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

Venue hire (based on minimum spends)

Data projector and screen

Lectern with microphone

Flip chart or whiteboard with markers

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

Upgrade to the Ploughman's Lunch: \$10pp



Day Delegate Menu

Full Day Delegate \$78pp: please choose morning tea, lunch and afternoon tea (up to 8 hours, max 250 guests)

3/4 Day Delegate \$71pp: please choose morning tea and lunch (up to 6 hours, max 250 guests)

Half Day Delegate \$68pp: please choose lunch plus morning tea or afternoon tea (up to 4 hours, max 250 guests)

ON ARRIVAL

Selection of teas & freshly brewed coffee (functions up to 60 guests will enjoy Nespresso coffee stations)

Iced water and mints

MORNING TEA

Includes a selection of teas and freshly brewed coffee

Your choice of one gourmet morning tea item from the list below:

- Scones with jam and Chantilly cream
- Mini fruit flans with lavender custard
- Spanakopita with tomato relish v
- Selection of mixed muffins
- Ginger cake with honey mascarpone and berries
- Mini frangipane tarts GF
- Bacon and egg pie

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 six lunch options below:

1. Sandwich Lunch

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

2. Spanish Grill

- Paprika smoked chicken marylands GF DF
 - Marinated pork skewers GF DF
 - Cos hearts, manchego, lemon and pequillas GF
 - Roasted tomato and fresh herb salad GF DF
 - Aioli
 - Charred flatbreads
- ### 3. Lamb Roast
- Twice roasted lamb shoulder GF DF
 - Roasted vegetables w whole garlic GF DF VG
 - Crisp green salad GF DF VG
 - Pan gravy GF DF
 - House made mint sauce GF DF VG
 - Sourdough roll

4. Chicken

- Roasted whole chicken pieces GF DF
- Steamed potato salad GF
- Caesar style salad
- Sage jus
- Ciabatta roll

5. Charcoal Grilled Beef

- Smoked beef brisket GF DF
- Charred corn on the cob GF
- Herbed rice GF DF VG
- Crushed avocado GF DF
- Dressed green leaves GF VG
- Warmed flat breads

6. Ploughman's Lunch

Upgrade: +\$10pp

- Selection of sliced meats, cheeses, pickles, relishes, and fruits
- Green leaves
- Lamb and rosemary pies
- Individual quiches
- Warm breads

7. Healthy Salad Lunch

Choice of three salads from the list below:

- Fattoush style salad with flaked salmon
- Green bean salad, fetta, pecans, blistered tomatoes and lemon vinegar GF
- Satay beef salad, green beans, Asian style herbs, tomato and roasted peanuts GF DF
- Victoria park style potato salad, capers, mint, crispy bacon, mayo and zest GF
- Roasted cauliflower salad, fried curry leaves, currants, rocket and lemon GF VG
- Warmed panzanella style salad, garlic croutons, herbs and charred greens VG

AFTERNOON TEA

Includes a selection of teas and freshly brewed coffee

Your choice of two afternoon tea items from the list below:

- Warmed pikelets with compote and honey mascarpone
- Superfood vegan slice GF DF VG
- Chunky choc chip cookie
- Mini supreme pizzetta
- Lemon and coconut slice
- Peanut butter and carob cookies

Upgrade your afternoon tea to one item from the morning tea selection instead for \$6pp

UPGRADES

Upgrade your function with the following items:

- Pringles sour cream and onion 42g: \$6pp
- Pretzels mini 28g: \$5pp
- Red Rock Deli sea salt chips 28g: \$5pp
- San Pellegrino sparkling water 750ml: \$5pp
- Mini Magnums: \$5pp

Add on a 30 minute post conference function including house wines, beers and soft drinks and a selection of two canapés for \$20pp

Ploughman's Lunch

PLOUGHMAN'S LUNCH PACKAGE — \$42PP

A self-serve casual style lunch option.

PACKAGE INCLUSIONS

Selection of sliced meats, cheeses, pickles, relishes, and fruits

Green leaves

Lamb and rosemary pies

Individual quiches

Warm breads





High Tea Package

HIGH TEA PACKAGE — \$55PP

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

Warmed scones with jam and chantilly cream

Macaron 6P

Vanilla slice

Black forest cake

Chicken and mushroom pie

Quiche Florentine

Ribbon sandwiches which may include:

- Egg and lettuce
- Chicken and pesto
- Dill cucumber with crème fraîche

Lunch & Dinner Package

ALTERNATE DROP PLATED TWO COURSE: \$68PP

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

ALTERNATE DROP PLATED TWO COURSE + 3HR HOUSE BEVERAGE PACKAGE: \$105PP

Select entrée and main, or main and dessert

ALTERNATE DROP PLATED THREE COURSE + 4HR HOUSE BEVERAGE PACKAGE: \$133PP

SUNDAY TO THURSDAY SPECIAL: \$129PP

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 clothed in white linen

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

Complimentary on-site car parking for all guests



Lunch & Dinner Menus

ENTRÉES

Two entrées served alternate drop

Cold:

- Char sui duck, sesame soba noodles, greens, shallots and light soy GF DF
- Tiger prawn salad, celeriac remoulade, herbs and lime GF DF
- Poached chicken, baby gem leaves, pancetta crackling, manchego cheese, caper mayo and brioche wafer
- Seared cauliflower, currants, goats cheese, piquillo, lemon and sorrel GF V
- Smoked salmon “carpaccio”, chervil, lime zest, soy bean mayo, parsley crumbs and sorrel DF

Hot:

- Mushroom ravioli, burrata, porcini crème, truss tomato and cress V
- Braised pork belly, coconut and ginger broth, charred pumpkin and lemon herb GF DF
- Snapper ravioli, limoncello crème, saffron tobiko and herb leaves
- 12 hr lamb shoulder, tomato and basil ragout, herbed gnocchi and parmesan crumbs
- Seared scallops, cauliflower puree, salsa verde, pancetta and chervil GF

MAINS

Two mains served alternate drop

- Eye fillet, potato and spinach galette, charred broccoli, juniper and onion jam in a pan reduction
- Roasted chicken, sweet potato colcannon, chard and port jus GF DF
- Cherry glazed duck, potato rösti, charred pumpkin, greens and braising juices DF
- Roasted salmon, white slaw, new potatoes, capers, lemon and asparagus GF DF
- Roasted barramundi, herbed fried kipflers, spinach and a lemon reduction GF
- Seared pork loin, caramelised pear, parsnip puree, crackling, charred greens and game jus GF
- Braised beef cheeks, parsley mash, grilled witlof leaves, heirloom ragout and jus GF

DESSERTS

Two desserts served alternate drop

- New York style cheesecake, strawberries, coulis, chantilly cream
- Snickers Ice Cream - brownie, peanut caramel ice cream, roasted peanuts, toffee sauce and meringue GF
- Karina’s trifle - pineapple and mango, mascarpone and white chocolate mousse
- Turkish delight panna cotta, raspberries and mint GF
- Chocolate tart, ruby grapefruit salad, mint and vanilla bean cream
- Lemon meringue tart, compote and sugared orange GF
- Victoria Park tiramisu, mousse, cinnamon mascarpone and coffee syrup

DESSERT PLATTER \$100

Assortment of 24 petite sweets which include:

- Rocky road cake
- Chocolate coated
- profiteroles
- Lemon curd Tart
- Fresh raspberries

UPGRADES

Add savoury canapés to your package for \$5 per canapé (refer to page 16)

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Add cocktail dishes to your package for \$15pp

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30min pre-function canapés on arrival (includes two canapés) \$9pp



Cocktail Package

2.5HR COCKTAIL PACKAGE: \$72PP

5 canapés, 1 cocktail dish, 2.5 hour house beverage package

3HR COCKTAIL PACKAGE: \$86PP

7 canapés, 1 cocktail dish, 3 hour house beverage package

4HR COCKTAIL PACKAGE: \$105PP

9 canapés, 1 cocktail dish, 4 hour house beverage package

Cocktail Packages not available in Putting Lounge.

PACKAGE INCLUSIONS

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

Venue hire (based on minimum spends)

Lectern with microphone

Data projector and screen

Free Wi-Fi

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 Menus

SAVOURY CANAPÉS \$5PP

- Lemon and pistachio croquettes with lime mayonnaise
- Porcini and smoked provolone arancini GF
- Coconut prawns with lemon mayonnaise
- Satay chicken skewers GF DF
- Baked mushroom tartlets with mascarpone GF
- Sweet potato and cashew empanada VG
- Mini beef Wellington
- Lamb and rosemary pie
- Hoisin pork spring rolls DF
- Chorizo and spinach tartlet
- Blue cheese arancini GF
- Ratatouille and hummus quiche GF VG
- Red curry duck dumpling DF
- Aloo Bonda: Indian spiced potato fritter GF DF VG

UPGRADE CANAPÉS \$8PP

- Freshly shucked oysters with wakame and ponzo dressing GF DF
- Seared scallops on Asian slaw with sriracha aioli GF DF

DESSERT CANAPÉS \$5PP

- Black forest cake GF
- Petite mochaccino cups GF
- Flourless vanilla and berry cake GF
- Passionfruit and vanilla panna cotta GF
- Warm mini nutella donuts
- Macarons

COCKTAIL DISHES \$15PP

- Thai green vegetable curry with coconut rice and shallots GF DF VG
- Southern style fried chicken, green onions with butter mash and gravy GF
- Deconstructed lamb pita with salsa, flatbread, garlic sauce, lettuce and chilli DF
- Choripan: mild chorizo sausage, chimichurri and brioche bun DF
- Lemon pepper fish and chips with chunky tartare sauce
- Roasted pork bao buns

COCKTAIL STATIONS

- MYO slider station: wagyu beef burger, brioche bun, dill pickles, sliced cheese, truss tomatoes, leaves, beetroot and assorted sauces and relishes: \$18pp
Add chips: \$5.00pp
- Nachos station: spiced mince, sour cream, shallots, guacamole, smokey tomato salsa GF: \$18pp

DESSERT STATIONS

- Gourmet donut station: selection of glazed, iced and filled donuts: \$10pp
*FOR EVENTS WITH 50 - 150 GUESTS

GRAZING STATION \$22PP

- Cheese and antipasto station: chefs selection of cured meats, Italian style vegetables, hard and soft cheeses, crackers and bread

SEAFOOD STATION UPGRADE \$20PP

- Seafood Station: oysters, smoked salmon, sushi and nori GF DF

ADD PLATTERS

- USA: buffalo wings, jalapeno poppers and pastry wrapped mini hot dogs: \$14pp
- Chicken: popcorn chicken bites, chicken and sage pies and chicken tenders: \$14pp
- Asian: vegetable gyoza, chicken and mushroom wontons and BBQ duck spring rolls: \$14pp
- Favourites: beef pie, sausage roll and quiche Lorraine: \$14pp
- From the garden: pistachio and lemon croquettes, sweet potato empanada and ratatouille quiche v: \$14pp
- Sushi platter: assorted handmade sushi rolls and soy sauce: \$12pp : VEGAN ON REQUEST
- Antipasto platter: assorted cured meats, pickled vegetables and sour dough: \$12pp
- Cheese platter: selection of hard and soft cheeses, marinated raisins, apple and assorted crackers: \$12pp
- Fruit platter: assorted sliced seasonal fruits: \$6pp

BBQ Grill Buffet

BBQ GRILL MENU: \$52PP

Includes baked potatoes with sour cream, bread rolls, 3 BBQ items and 3 salads

BBQ ITEMS

Please select 3 items:

- Grilled Lamb rump with gremolata GF DF
- Paprika smoked Chicken cutlets GF DF
- Seared flank steak, garlic and Thyme, Béarnaise sauce GF
- Bratwurst sausages w onion jam DF
- Grilled Salmon, caper salsa DF
- Chargrilled squid with garden herbs GF DF

SALAD BAR ITEMS

Please select 3 items:

- Fattoush style salad GF V
- Green bean salad, fetta, pecans, blistered tomatoes and lemon vinegar GF V
- Victoria park style potato salad, capers, mint, crispy bacon, mayo and zest GF
- Roasted cauliflower salad, fried curry leaves, currants, rocket and lime GF VG
- Warm panzanella style salad, garlic croutons, herbs and charred greens GF V

SOMETHING SWEET

- Add a plated dessert from our lunch and dinner menu to be served as a single drop: \$15pp
- Add a dessert canapé: \$5 per canapé

Please note these menus are only available in limited rooms. 40 - 150 guests only, subject to room seating capacities. Only available from 5:30pm everyday.





Putting Lounge Party Packages

PUTTING LOUNGE PARTY PACKAGE: \$42PP

Your choice of one of the five menus below.

1. SPANISH GRILL

- Paprika smoked chicken marylands GF DF
- Marinated pork skewers GF DF
- Cos hearts, manchego, lemon and pequillas GF
- Roasted tomato and fresh herb salad GF DF
- Aioli
- Charred flatbreads

2. LAMB ROAST

- Twice roasted lamb shoulder GF DF
- Roasted vegetables w whole garlic GF DF VG
- Crisp green salad GF DF VG
- Pan gravy GF DF
- House made mint sauce GF DF VG
- Sourdough roll

3. CHICKEN

- Roasted whole chicken pieces GF DF
- Steamed potato salad GF
- Caesar style salad
- Sage jus
- Ciabatta roll

4. CHARCOAL GRILLED BEEF

- Smoked beef brisket GF DF
- Charred corn on the cob GF
- Herbed rice GF DF VG
- Crushed avocado GF DF
- Dressed green leaves GF VG
- Warmed flat bread

5. HEALTHY SALAD LUNCH

Choice of three salads from the below

- Fattoush style salad with flaked salmon
- Green bean salad, fetta, pecans, blistered tomatoes and lemon vinegar GF
- Satay beef salad, green beans, Asian style herbs, tomato and roasted peanuts GF DF
- Victoria park style potato salad, capers, mint, crispy bacon, mayo and zest GF
- Roasted cauliflower salad, fried curry leaves, currants, rocket and lemon GF VG
- Warmed panzanella style salad, garlic croutons, herbs and charred greens VG

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

Putting Lounge: Design Your Own Party

Minimum spends apply of \$25pp on food items and a minimum number of 30 guests.

PLATTERS

- USA: buffalo wings, jalapeno poppers and pastry wrapped mini hot dogs: \$14pp
- Chicken: popcorn chicken bites, chicken and sage pies and chicken tenders: \$14pp
- Asian: vegetable gyoza, chicken and mushroom wontons and BBQ duck spring rolls: \$14pp
- Favourites: beef pie, sausage roll and quiche Lorraine: \$14pp
- From the garden: pistachio and lemon croquettes, sweet potato empanada and ratatouille quiche v: \$14pp
- Sushi platter: assorted handmade sushi rolls and soy sauce: \$12pp : VEGAN ON REQUEST
- Antipasto platter: assorted cured meats, pickled vegetables and sour dough: \$12pp
- Cheese platter: selection of hard and soft cheeses, marinated raisins, apple and assorted crackers: \$12pp
- Fruit platter: assorted sliced seasonal fruits: \$6pp

COCKTAIL DISHES \$15PP

- Thai green vegetable curry with coconut rice and shallots GF DF VG
- Southern style fried chicken, green onions with butter mash and gravy GF
- Deconstructed lamb pita with salsa, flatbread, garlic sauce, lettuce and chilli DF
- Choripan: mild chorizo sausage, chimichurri and brioche bun DF
- Lemon pepper fish and chips with chunky tartare sauce
- Roasted pork bao buns

COCKTAIL STATIONS \$18PP

Only available for Putting Lounge events with more than 30 guests.

- MYO slider station: wagyu beef burger, brioche bun, dill pickles, sliced cheese, truss tomatoes, leaves, beetroot and assorted sauces and relishes
Add chips \$5.00 pp
- Nachos station: spiced mince, sour cream, shallots, guacamole, smokey tomato salsa GF

GRAZING STATIONS \$22PP

- Cheese and antipasto station: chefs selection of cured meats, Italian style vegetables, hard and soft cheeses, crackers and bread

SEAFOOD STATION UPGRADE \$20PP

- Seafood Station: oysters, smoked salmon, sushi and nori GF DF

DESSERT CANAPÉS \$5PP

- Black forest cake
- Petite mochaccino chocolate cup GF
- Flourless vanilla and berry cake GF
- Passionfruit and vanilla panna cotta GF
- Warm mini nutella donuts
- Macarons

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

Beverage Packages

THE HOUSE PACKAGE

3 hour package: \$40pp

4 hour package: \$45pp

5 hour package: \$50pp

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Craigmoor Sparkling Pinot Noir Chardonnay NV

Chain of Fire Semillon Sauvignon Blanc *or* Chardonnay

Chain of Fire Merlot, Shiraz Cabernet *or* Pinot Noir

Local draught bottled beers & cider (Stone & Wood Pacific Ale, Heineken 3, Byron Bay Lager, Heineken Zero, Monteith's Cider)

Soft drinks, mineral water & orange juice

UPGRADE: PREMIUM PACKAGE

3 hour package: + \$8pp

4 hour package: + \$9pp

5 hour package: + \$10pp

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Azahara Pinot Chardonnay NV

Pocketwatch Chardonnay *or* Pocketwatch Sauvignon Blanc *or* Pocketwatch Pinot Gris

Ara Pinot Noir, Pocketwatch Shiraz *or* Pocketwatch Cabernet Sauvignon

Local draught bottled beers & cider (Stone & Wood Pacific Ale, Heineken 3, Byron Bay Lager, Heineken Zero, Monteith's Cider)

Soft drinks, mineral water & orange juice

UPGRADE: DELUXE PACKAGE

3 hour package: + \$12pp

4 hour package: + \$16pp

5 hour package: + \$18pp

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Veuve Ambal Blanc de Blanc NV (France) *or* La Gioiosa Prosecco (Italy)

Shaw & Smith Sauvignon Blanc, Red Claw Pinot Grigio *or* Wildflower Chardonnay

Ara Pinot Noir, Red Claw Shiraz, Phillip Shaw Merlot *or* La Linea Rosé

Local draught bottled beers & cider (Stone & Wood Pacific Ale, Heineken 3, Byron Bay Lager, Heineken Zero, Monteith's Cider)

Soft drinks, mineral water & orange juice

UPGRADE: PLATINUM PACKAGE

3 hour package: + \$16pp

4 hour package: + \$20pp

5 hour package: + \$22pp

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Chandon NV *or* La Gioiosa Prosecco (Italy)

Cape Mentelle Chardonnay, Catalina Sounds Pinot Gris, Dog Point Sauvignon Blanc *or* Leeuwin Estate Riesling

Cape Mentelle Shiraz, Catalina Sounds Pinot Noir, Leeuwin Prelude Cabernet *or* Hentley Farm Rosé

Local draught bottled beers & cider (Stone & Wood Pacific Ale, Heineken 3, Byron Bay Lager, Heineken Zero, Monteith's Cider)

Asahi Soukai & Corona

Soft drinks, mineral water & orange juice

PUNCH STATIONS

Non alcoholic: \$10pp per hour

Alcoholic: \$15pp per hour

*MAXIMUM 2 HOURS

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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.

Sangria Lemonade

A refreshing combination of white wine, lemonade, white rum, raspberry, oranges and apple.

ADD 1 EXTRA WHITE
OR RED WINE TO
YOUR LIST: \$6PP

ASK US ABOUT BEVERAGE BAR TABS OR
ON CONSUMPTION BEVERAGE SERVICE



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 a \$1,000 deposit payment is required.

START PLANNING

Once we have received your signed contract and deposit a venue event planner will be allocated to your event.

CONTACT

P 07 3252 0666 E corporate@victoriapark.com.au
Address: 309 Herston Road, Herston Q 4006
Po BOX 256, RBH PO Q 4029

Victoria Park

GOLF • CORPORATE • WEDDINGS • EVENTS • BAR & BISTRO

309 HERSTON RD, HERSTON | (07) 3252 0666 | EVENTS@VICTORIAPARK.COM.AU | VICTORIAPARK.COM.AU

NOTE: Minimum spends apply. Pricing and menus valid until 31/12/2022