

Celebration Packages

2018



Victoria Park
GOLF • CORPORATE • WEDDINGS • EVENTS • BAR & BISTRO

Our Spaces

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ROOM	SIZE	BANQUET	BANQUET + DANCE FLOOR	CABARET	COCKTAIL	COCKTAIL + TERRACE	LONG TABLE <i>attracts surcharge</i>
Marquee	450m ²	420	372	300	700	1000	216-234
Ballroom	617m ²	200	200	144	550	650	152
Garden Marquee	300m ²	110	100	80	150	180	72-120
Alabaster	170m ²	90	90	64	150	180	-
Quartz	155m ²	50	50	40	80	100	36
The Orchard	127m ²	70	-	-	100	-	60
Putting Lounge	54m ²	32	-	-	70	-	-
Driving Lounge	41m ²	-	-	-	30	-	-

The Marquee

Sparkling chandeliers and city views

Eight crystal chandeliers

Floor to ceiling windows

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

Pre-dinner drinks area

Two stunning white marble bars

Built-in audio visual

Portable dance floor for flexible positioning

Contemporary upholstered black chairs included,
or upgrade to white tiffany chairs.

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Capacities:

Banquet: 420

Banquet + dance floor: 372

Cocktail: 700

Cocktail + terrace: 1000

Long Table: 216 - 234

Cabaret: 300





Ballroom

A charming event venue

Seven crystal chandeliers

Floor to ceiling windows

Private terrace overlooking the golf course and Brisbane city

High ceilings with exposed wooden beams

Guest lounge area

Marble bar

Portable dance floor for flexible positioning

Built-in audio visual

Ability to partition off for smaller events

Contemporary upholstered black chairs included, or
upgrade to bentwood chairs

Capacities:

Banquet: 200

Banquet + dance floor: 200

Cocktail: 550

Cocktail + terrace: 650

Long Table: 152

Cabaret: 144

Garden Marquee

Stunning city views

Floor to ceiling windows

White marble bar

Built-in audio visual

Portable dance floor

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

Contemporary upholstered grey chairs
or upgrade to tiffany chairs

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Capacities:

Banquet: 110

Banquet + dance floor: 100

Cocktail: 150

Long Table: 72-120

Cabaret: 80





Alabaster

Elegant and full of natural light

Floor to ceiling windows

Guest lounge area

Private bar

Exclusive terrace with city and golf course views
perfect for breakout areas

Built-in audio visual

Permanent dance floor

Contemporary upholstered black chairs
or upgrade to bentwood chairs (as shown)

Capacities:

Banquet: 90

Banquet + dance floor: 90

Cocktail: 150

Cabaret: 64

Quartz

For intimate events and gatherings

Floor to ceiling windows

Guest lounge area

Private bar

Private terrace with city and golf course views
perfect for breakout areas

Permanent dance floor

Built-In audio visual

Contemporary upholstered black chairs (as shown)
or upgrade to bentwood chairs or french furniture

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Capacities:

Banquet: 50

Banquet + dance floor: 50

Cocktail: 80

Long Table: 36

Cabaret: 40





The Orchard

Fashionable and vibrant

Beautifully styled featuring:
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 with views of the city

Capacities:

Banquet: 70
Cocktail: 100
Long Table: 60

Putting Lounge

Located in the heart of the action

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 (for presentation use)

Timber deck area adjoining the putt putt course

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Capacities: Cocktail: 70



Driving Lounge

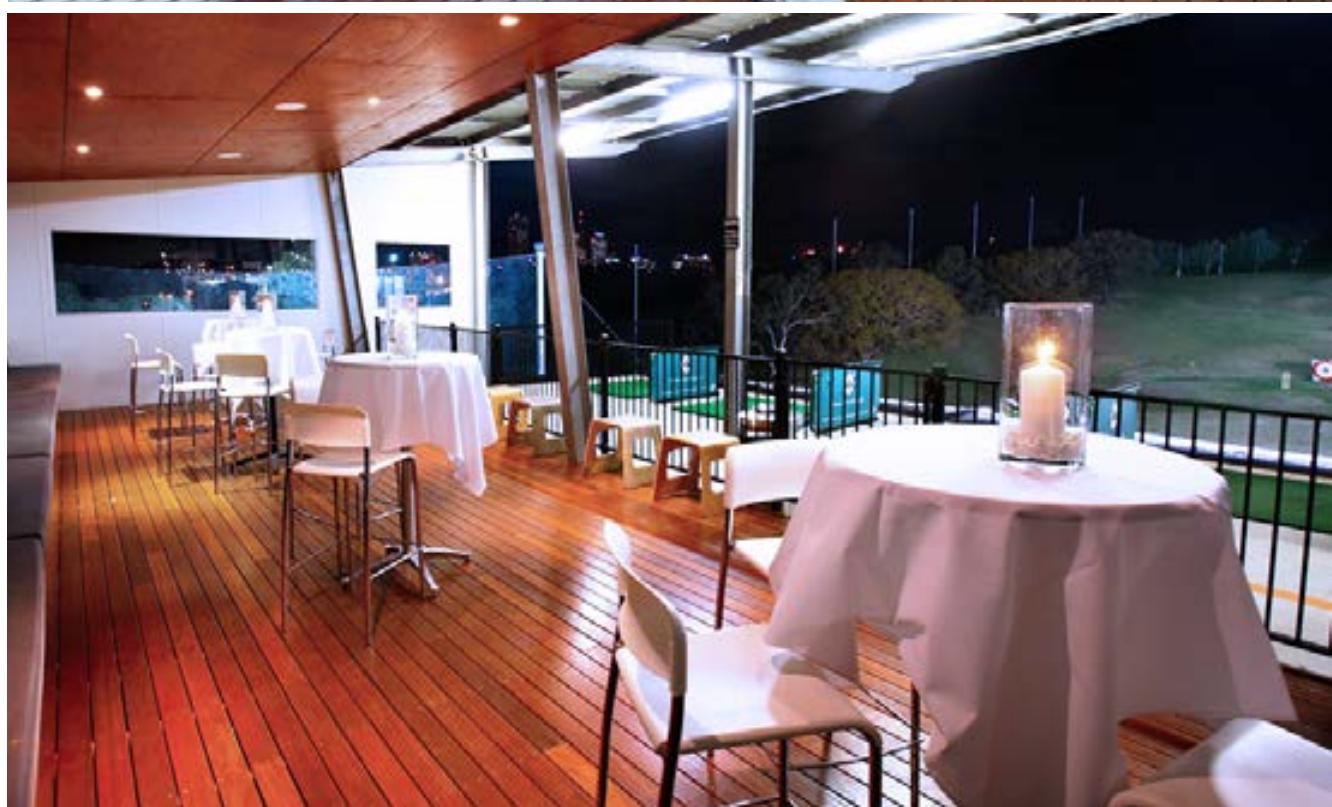
Located on the top level of the driving range

Easy access right onto the driving range

Undercover, open air design

City and golf course views

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Capacities: Cocktail: 30



The Orchard Packages

BBQ Grill Buffet

Bread roll & baked potato plus 3 BBQ items plus 3 salad bar items — \$49pp

Bread roll & baked potato plus 3 BBQ items plus 3 salad bar items plus 2 dessert items — \$63pp

Cocktail Package

Dips & bread plus 7 canapes plus 1 cocktail dish — \$48pp

Dips & bread plus 7 canapes plus 2 cocktail dishes — \$58pp

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Our Party Packages include:

Venue hire (based on minimum spends)

Free Wi-Fi

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

Complimentary on-site car parking

NOTE: Bar tab or beverage packages are available. Minimum spends apply to be eligible for complimentary venue hire.



ORCHARD PARTY MENUS

THE ORCHARD BBQ GRILL BUFFET MENU

Bread roll and baked potato

BBQ ITEMS

Please select three items:

Marinated eye fillet DF GF

Grass fed rib fillet DF GF

Greek spiced lamb cutlets DF GF

South American spiced chicken DF GF

Smoked beef debreciner sausage DF GF

Grilled salmon DF GF

Garlic and lemon pepper marinated calamari DF GF

Prawns with garlic, chili and parsley DF GF

Bratwurst sausage

Add Moreton bay bugs with a citrus butter sauce GF \$10pp

SALAD BAR ITEMS

Please select three items:

Thai rice noodle salad, red curry dressing, fresh herbs GF DF

Greek coleslaw with lemon and dill dressing GF VEGAN

Red cabbage, apple, celery, cranberry and walnut salad GF VEGAN

Simple garden salad, hazelnut dressing GF VEGAN

Corn and quinoa salad, lime and coriander dressing VEGAN

Watercress, pear and roasted pecan salad, with pecorino GF

ADD DESSERT ITEMS - \$14PP

Please select two items:

Pavlova roll, Chantilly cream and seasonal fruit GF

Apple pie with double cream

Flourless chocolate cake, fresh raspberries and cream GF

Cheesecake, berry compote, white chocolate and mint

Sticky toffee pudding, pouring cream

THE ORCHARD COCKTAIL PARTY MENU

DIPS AND BREAD \$5.9PP

SAVOURY CANAPÉS \$4.5 PER CANAPÉ

Baked cheese profiteroles with chives v

Potato spun prawns, sweet chilli aioli GF

Skewered Greek spiced lamb with minted yoghurt

Wild mushroom and fontina arancini, truffled aioli v GF

Potato and corn empanada, red pepper sauce GF VEGAN

Pizzaiola arancini, basil pesto sauce v GF

Steamed duck and shiitake dumpling, red vinegar dressing

Prawn on lemongrass, tom yum caramel and kaffir lime GF DF

Tomato, parsley and olive tart, goats cheese v

Pan seared haloumi, plump fig, Pedro Ximenez caramel, fresh parsley v

Chicken and chive dumpling GF

Spanish potato and white fish croquettes, Romesco sauce

Steamed juicy pork dumpling, light soy

Malaysian satay chicken skewer, fresh coriander GF

In-house smoked salmon blini with celeriac remoulade

COCKTAIL DISHES \$12 PER DISH

Slow cooked pork ribs with slaw DF

Baked stuffed gnocchi with tomato and prosciutto sauce, mozzarella

Pulled pork and soft wheat taco, guacamole, pineapple acha, fresh herbs

Chicken karaage with salad leaves and Japanese pickles, soy sesame dressing

Peruvian beef, black bean salsa, chipotle mayo, yucca chips DF

Barramundi wrapped in banana leaf, tomato, green paw paw and cucumber salad, red curry dressing DF GF

DESSERT CANAPÉS \$4.5 PER CANAPÉ

Assorted macarons

Warmed mini chocolate churros

Mini Tahitian lime pie

Passionfruit cheesecake

Mini assorted donuts

"Wagon Wheels" tart

ADD PLATTERS

Chicken platter: chicken and mushroom pies, chicken bites, chicken wings \$11.9pp

Favourites platter: petite pies, petite quiches, sausage rolls and accompaniments \$10pp

Asian platter: fried vegetable in potato string, fried prawn Gyoza and chicken Siu Mai with sweet chilli and soy \$10.5pp

Spring roll platter: vegetable, barramundi and pork spring rolls with sauces \$10.5pp

Cheese platter: a selection of hard and soft cheeses with macerated raisins, apple, water crackers and lavosh \$9pp

Antipasto platter: assorted cured meats and pickled vegetables with sour dough \$10.5pp

Dips platter: garlic, hummus, feta and thyme, beetroot hummus with flatbread \$5.9pp

Fruit platter: assorted seasonal fruit GF VEGAN \$6pp



Putting Lounge & Driving Lounge Packages

Buffet Package

Your choice of one menu type served buffet style — \$35pp

Platters and Fork Dishes

Design your own party to suit you! Ask us to tailor a quote.

Stay and Play

Add a round of putt putt or bucket of balls at the reduced rate of \$16pp

Our Party Packages include:

Venue hire (based on minimum spends)

Free Wi-Fi

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

Complimentary on-site car parking

DRIVING AND PUTTING LOUNGE PARTY MENUS

PUTTING & DRIVING LOUNGE PARTY MENU

Your choice of one of the five menus below:

HEALTHY SALAD \$35PP

Please select three salads:

Thai beef and rice noodle salad with roasted peanuts, minted lime and coconut dressing DF GF V

Charred floret salad, parsley and roasted hazelnuts GF DF V

Japanese chicken and mixed bean salad, sesame dressing V DF GF

Fattoush salad, pomegranate and sumac dressing DF V

Mixed Italian vegetable salad with pesto dressing GF DF V

Red cabbage, apple, celery, cranberry and walnut salad

TWICE COOKED LAMB LUNCH \$35PP

Slow roasted shoulder of lamb, tomato and rosemary GF DF

Herbed potatoes GF DF

Baby beans and tomato salad GF VEGAN

Pistou sauce GF DF

Ciabatta roll DF

SOUTH AMERICAN GRILL \$35PP

Peruvian chicken DF GF

Chorizo sausage DF GF

Baked rice VEGAN GF

Guacamole GF

Corn and quinoa salad VEGAN

PLoughmans LUNCH \$35PP

Roast beef GF DF

Ham GF DF

Cheese

Pickles GF VEGAN

Salad leaves GF VEGAN

Ciabatta roll DF

CLASSIC ROASTED CHICKEN LUNCH \$35PP

Roast chicken DF GF

Roasted potatoes DF GF

Buttered peas and beans GF

Crisp garden salad with house dressing GF VEGAN

Garlic and tahini sauce GF VEGAN

Ciabatta roll DF

DESIGN YOUR OWN PARTY PACKAGE MENU

BREAD AND DIPS \$6PP

FRUIT PLATTERS \$6PP

PLATTERS \$10PP

Chicken platter: chicken and mushroom pies, chicken bites, chicken wings

Favourites platter: petite pies, petite quiches, sausage rolls and accompaniments

Spring roll platter: vegetable, barramundi and pork spring rolls with sauces

Cheese platter: a selection of hard and soft cheeses with macerated raisins, apple, water crackers and lavosh

Antipasto platter: assorted cured meats and pickled vegetables with sour dough

COCKTAIL DISHES \$15 PER ITEM

Your choice of two items from the below list, served alternately as a stand-up fork dish

Slow cooked pork ribs with slaw DF

Baked stuffed gnocchi with tomato and prosciutto sauce, mozzarella

Pulled pork and soft wheat taco, guacamole, pineapple acha, fresh herbs

Chicken karaage with salad leaves and Japanese pickles, soy sesame dressing

Peruvian beef, black bean salsa, chipotle mayo, yucca chips DF

Barramundi wrapped in banana leaf, tomato, green paw paw and cucumber salad, red curry dressing DF GF

COCKTAIL STATIONS

Not available in driving lounge

Curry station: one meat curry and one vegetable curry with rice, condiments and pappadums \$14.9pp

Mini hot dog station: frankfurter and debriincer sausages, sauerkraut, condiments DF \$13.9pp

Paella station: Spanish rice dish, consisting of chorizo sausage, prawns, peppers, tomato, chicken and saffron, finished with fresh parsley, olive oil and lemon GF DF \$15.9pp

DESSERT CANAPÉS - \$4.50 PER CANAPÉ

Assorted macarons

Warmed mini chocolate churros

Mini Tahitian lime pie

Passionfruit cheesecake

Mini assorted donuts

"Wagon Wheels" tart

Lunch & Dinner

Alternate drop plated two course — \$65pp

Select entrée and main, or main and dessert

Minimum bar tab of \$10pp is required

Alternate drop plated two course + three hour house beverage package — \$99pp

Select entrée and main, or main and dessert

Alternate drop plated three course + four hour house beverage package — \$129pp

Sunday to Thursday special — \$125pp

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Our Lunch & Dinner Packages include:

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

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:

Fresh fig and prosciutto and roast pumpkin salad, red wine caramel, toasted almonds

Salad of shredded duck, green beans, grilled witlof, blood orange marmalade GF DF

Slow cooked octopus salad, saffron potatoes, pickled fennel, rocket, roast tomato dressing GF DF

Slow cooked Victorian lamb, freekeh tabbouleh, hommus, Moroccan tomato dressing

Hot:

Warmed middle eastern carrot and goats cheese tart, tomato kasundi, beetroot hommus v

Potato gnocchi, sautéed prawns, zucchini and olives, tomato and basil sauce

Beetroot, ricotta and lemon ravioli, green peas, hazelnuts, pecorino, lemon thyme emulsion v

Slow cooked Korean beef, Dom's kimchi, pak choy and Sriracha GF

MAINS

Two mains served alternate drop

Roasted barramundi, kohlrabi and mustard remoulade, green beans, salsa verde GF DF

Red pepper crusted Victorian lamb rack, Greek spiced potatoes with tomato and eggplant ragout DF

Roasted grass fed eye fillet, fresh herb potato mash, caramelised onions, tomato and red wine jus GF

Roasted breast of chicken, porcini ravioli, buttered leeks, Swiss chard, wild mushroom sauce

10 hour slow cooked beef, sweet potato mash, broccolini, tomato and red wine sauce GF

Teriyaki glazed salmon, sautéed vegetables and sesame dressing DF

Twice cooked spiced duck, tahini and cauliflower puree, beetroot, pomegranate sauce GF DF

Maple glazed pork belly, potato rosti, asparagus, crackling, and pork jus DF

DESSERTS

Two desserts served alternate drop

Peach melba 2018 - vanilla panna cotta, peaches and raspberries, pistachios

Warmed almond and blueberry tart, Meander Valley clotted cream

Iced VoVo: sable biscuit, raspberry parfait, raspberry gel, desiccated coconut and meringue

Chocolate fudge brownie with buttered popcorn ice cream, salted caramel sauce GF

"Strawberries and cream" white chocolate shell, strawberry cream, fresh strawberries GF

Dark chocolate pudding, Grand Marnier anglaise, vanilla bean ice cream GF

Tahitian lime pie, double cream, raspberry sauce, kaffir lime sherbet

Hot mango tart, green tea Ice cream, black sesame praline - Available September-February

DESSERT BUFFET UPGRADE

Upgrade your three course package or two course main and dessert package to a dessert buffet for \$10pp

Assortment of petite sweets which may include:

Mini pavlova GF

Mini cupcakes

Devil's food cake GF

Tahitian lime meringue tart

Coffee and walnut cake

Macarons

Mini chocolate cones

Add a tea & coffee station from \$75

Add savoury canapés to your package for \$4.5 per canapé

Add cocktail dishes to your package for \$12 per dish

30min pre-function canapés on arrival (includes two canapés) - \$8pp



Share Table Package

Share Table Package — \$85pp

Share Table Package plus three hour house beverage package — \$125pp

Victoria Park's Share Table is an interactive package where all food is served to the table to share. This package has been designed for a maximum of 200 guests

Our Share Table Packages include:

- 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
- 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

SHARE TABLE MENU

ENTRÉES

Spiced barramundi, wrapped in banana leaf, Thai green paw paw and prawn salad, tom yum caramel and roasted peanuts

Potato gnocchi with sautéed mushrooms, leeks and green peas, truffled cream, parmesan v

MAIN

Choice of one main course item to share

Slow roasted grass fed scotch fillet, Yorkshire puddings, red wine jus

Herb roasted whole chicken, stuffed with lemon and fresh bay, chicken and sage jus, herb mascarpone

Slow roasted lamb shoulder, thyme roasted chantenay carrots, tomato and rosemary roasting juices

All served with:

- Sautéed potatoes with fresh herbs and spinach
- Steamed greens with minted butter and lemon
- Crisp green salad with toasted sunflower seeds and walnut vinaigrette
- Fresh bread roll

DESSERT

"Strawberries and cream" strawberry parfait, crushed amaretti, fresh strawberries, mascarpone cream

Dark chocolate pudding, Grand Marnier anglaise, Chantilly cream

Add a tea & coffee station from \$75

Add savoury canapés to your package for \$4.5 per canapé

Add cocktail dishes to your package for \$12 per dish

The function was an absolute hit! Everyone loved the day and I have only had positive feedback with people saying it was the best venue we have ever had. The food was amazing and all staff were lovely and so easy to deal with.

Marsh Tincknell.

Cocktail

2.5hr Cocktail Package — \$69pp

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

3hr Cocktail Package — \$82pp

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

4hr Cocktail Package — \$97pp

Dip platters, 8 canapés, 1 cocktail dish, 4 hour house beverage package

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Our Cocktail Packages includes:

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 clothed in white linen and scattered seating

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 - \$4.5 PER CANAPÉ

- Baked cheese profiteroles with chives v
Potato spun prawns, sweet chilli aioli GF
Skewered Greek spiced lamb with minted yoghurt
Wild mushroom and fontina arancini, truffled aioli v GF
Potato and corn empanada, red pepper sauce GF VEGAN
Pizzaiola arancini basil pesto sauce v GF
Steamed duck and shiitake dumpling, red vinegar dressing
Prawn on lemongrass, tom yum caramel and kaffir lime SGF DF
Tomato, parsley and olive tart, goats cheese v
Pan seared haloumi, plump fig, Pedro Ximenez caramel, fresh parsley v
Chicken and chive dumpling gf
Spanish potato and white fish croquettes, Romesco sauce
Steamed juicy pork dumpling, light soy
Malaysian satay chicken skewer, fresh coriander GF
In-house smoked salmon blini with celeriac remoulade

DESSERT CANAPÉS - \$4.5 PER CANAPÉ

- Assorted macarons
Warmed mini chocolate churros
Mini Tahitian lime pie
Passionfruit cheesecake
Mini assorted donuts
“Wagon Wheels” tart
- UPGRADE CANAPÉS - \$6.5 PER CANAPÉ**
- Ras El Hanout, spiced lamb cutlet, beetroot hommus DF GF
Freshly shucked pacific oyster, Japanese Ponzu dressing, toasted sesame DF GF
Mini bao of Chinese pork and pickled vegetables DF

COCKTAIL DISHES - \$12 PER DISH

- Slow cooked pork ribs with slaw DF
Baked stuffed gnocchi with tomato and prosciutto sauce, mozzarella
Pulled pork and soft wheat taco, guacamole, pineapple acha, fresh herbs
Chicken karaage with salad leaves and Japanese pickles, soy sesame dressing
Peruvian beef, black bean salsa, chipotle mayo, yucca chips DF
Barramundi wrapped in banana leaf, tomato, green paw paw and cucumber salad, red curry dressing DF GF

ADD COCKTAIL STATIONS

For cocktail parties in excess of 150 guests.

- Curry station:
one meat curry and one vegetable curry with rice, condiments and pappadums \$14.9pp
Mini hot dog station:
frankfurter and debreciner sausages, sauerkraut, condiments DF \$13.9pp
Paella station:
Spanish rice dish, consisting of chorizo sausage, prawns, peppers, tomato, chicken and saffron, finished with fresh parsley, olive oil and lemon GF DF \$15.9pp

ADD PLATTERS

- Chicken platter:
chicken and mushroom pies, chicken bites, chicken wings \$11.9pp
Favourites platter:
petite pies, petite quiches, sausage rolls and accompaniments \$10pp
Asian platter:
fried vegetable in potato string, fried prawn Gyoza and chicken Siu Mai with sweet chilli and soy \$10.5pp
Spring roll platter:
vegetable, barramundi and pork spring rolls with sauces \$10.5pp
Cheese platter:
a selection of hard and soft cheeses with macerated raisins, apple, water crackers and lavosh \$9pp
Antipasto platter:
assorted cured meats and pickled vegetables with sour dough \$10.5pp
Dips platter:
garlic, hommus, feta and thyme, beetroot hommus with flatbread \$5.9pp
Fruit Platter:
assorted seasonal fruit GF VEGAN \$6pp



High Tea

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).

Our high tea menu includes:

Scones with Chantilly cream and jam

Tahitian lime tart

Mixed chocolate cake

Macaroon

Chocolate and raspberry cones

Quiche Lorraine

Pork and fennel sausage roll

Ribbon sandwiches which may include:

Egg and watercress

Ham, cheese and dijonnaise

Roast beef, tomato relish and seeded mustard

Smoked salmon, cucumber and chive sour cream

Coronation chicken

BEVERAGE PACKAGES

THE HOUSE PACKAGE

3 hour package: \$38pp

4 hour package: \$43pp

5 hour package: \$48pp

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Craigmoor Sparkling Pinot Noir Chardonnay NV

Chain of Fire Semillon Sauvignon Blanc **or** Chardonnay

Chain of Fire Merlot **or** Shiraz Cabernet

Local draught bottled beers & cider (Stella Artois, Stella Legere, Lazy Yak Pale Ale, Bulmers Cider & Cascade Light)

Soft drinks, mineral water & orange juice

UPGRADE TO PREMIUM PACKAGE

3 hour package: + \$6pp

4 hour package: + \$7pp

5 hour package: + \$8pp

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Azahara Pinot Chardonnay NV

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

Pocketwatch Shiraz **or** Pocketwatch Cabernet Sauvignon

Local draught bottled beers & cider (Stella Artois, Stella Legere, Lazy Yak Pale Ale, Bulmers Cider & Cascade Light)

Soft drinks, mineral water & orange juice

UPGRADE TO DELUXE PACKAGE

3 hour package: + \$10pp

4 hour package: + \$14pp

5 hour package: + \$16pp

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Veuve Ambal - Blanc de Blanc NV (France)

Shaw & Smith Sauvignon Blanc
or Red Claw Pinot Grigio **or**
Ninth Island Chardonnay

Ara Pinot Noir **or** Red Claw Shiraz

Local draught bottled beers & cider (Stella Artois, Stella Legere, Lazy Yak Pale Ale, Bulmers Cider & Cascade Light)

Soft drinks, mineral water & orange juice

UPGRADE TO PLATINUM PACKAGE

3 hour package: + \$14pp

4 hour package: + \$18pp

5 hour package: + \$20pp

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Chandon NV

Chandon Chardonnay **or** Pierro Semillon Sauvignon Blanc **or**
Dog Point Sauvignon Blanc

Chandon Shiraz **or** Pierro Cabernet Merlot **or** Catalina Sounds Pinot Noir

Local draught bottled beers & cider (Stella Artois, Stella Legere, Lazy Yak Pale Ale, Bulmers Cider & Cascade Light)

Crown Lager & Corona
Soft drinks, mineral water & orange juice

PUNCH STATIONS

Non alcoholic: \$5pp per hour

Alcoholic: \$10pp per hour

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Mint Tea Fruit Punch

A delicious quencher made with tea, fresh orange juice, tangy lemon juice, a few sprigs of fresh mint, finished with an orange wedge.

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.

Apple Julep Punch

A fresh twist on the classic Mint Julep, we've added fresh apple juice, orange juice and pineapple juice to the mix, along with a dash of lemon juice and finished with fresh mint.

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

Victoria Park Celebrations & Events

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NOTE: Minimum spends apply. Pricing valid until 31/12/18.