

Corporate Events

2018



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

Our Spaces

—

ROOM	SIZE	BANQUET	BANQUET + DANCE FLOOR	CABARET	COCKTAIL	COCKTAIL + TERRACE	THEATRE	LONG TABLE <i>attracts surcharge</i>	CLASSROOM	U-SHAPE
Marquee	450m ²	420	372	300	700	1000	540	216-234	-	-
Ballroom	617m ²	200	200	144	550	650	200-250*	152	-	-
Garden Marquee	300m ²	110	100	80	150	180	120	72-120	72	36
Alabaster	170m ²	90	90	64	150	180	96	-	60	27
Quartz	155m ²	50	50	40	80	100	60	36	24	24
The Orchard	127m ²	70	-	-	100	-	-	60	-	-

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 (as shown)
or upgrade to white tiffany chairs.

Capacities:

Banquet: 420

Banquet + dance floor: 372

Cocktail: 700

Cocktail + terrace: 1000

Long Table: 216 - 234

Cabaret: 300

Theatre: 540





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 (as shown)
or upgrade to bentwood chairs

—

Capacities:

Banquet: 200

Banquet + dance floor: 200

Cocktail: 550

Cocktail + terrace: 650

Long Table: 152

Cabaret: 144

Theatre: 200-250*

**with the hiring of additional screens*

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 (as shown) or upgrade to tiffany chairs

—

Capacities:

Banquet: 110

Banquet + dance floor: 100

Cabaret: 80

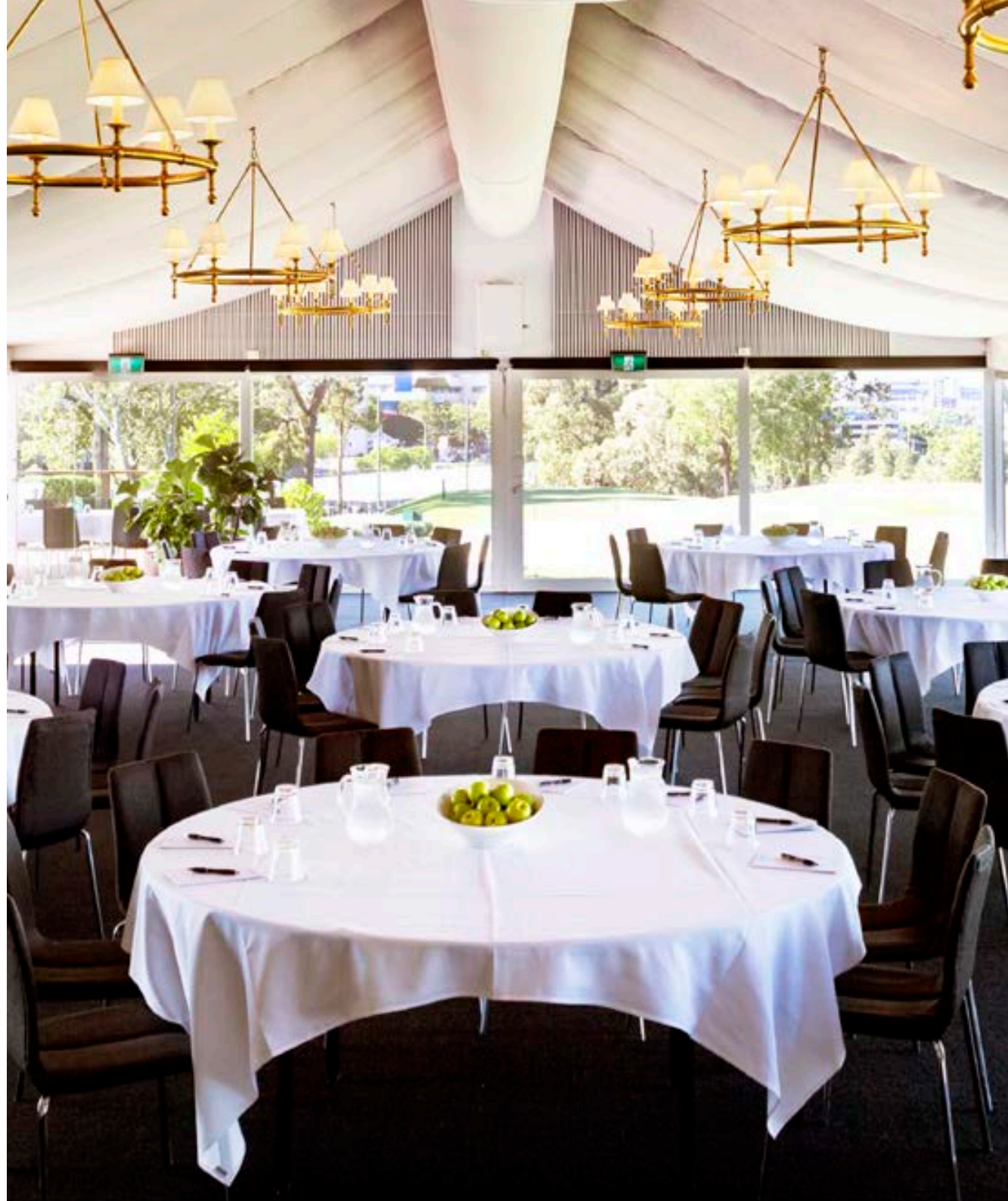
Cocktail: 150

Theatre: 120

Long Table: 72-120

Classroom: 72

U-Shape: 36





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

Cabaret: 64

Cocktail: 150

Theatre: 96

Long Table: 90

Classroom: 60

U-Shape: 27

Quartz

Perfect for small conferences and meetings

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

—

Capacities:

Banquet: 50

Banquet + dance floor: 50

Cabaret: 40

Cocktail: 80

Theatre: 60

Long Table: 36

Classroom: 24

U-Shape: 24





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



Day Delegate

Full Day — \$76pp
Half Day — \$66pp*

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.

Our Day Delegate Package includes:

- Iced water, mints and apples on arrival
- 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

*Half day package is up to 5 hours duration with either morning tea or afternoon tea excluded.

DAY DELEGATE MENU

ON ARRIVAL

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

Iced water, mints & apples

MORNING TEA

Includes a selection of teas and freshly brewed coffee

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

Warm chocolate brownie with hazelnut cream GF

Spanakopita with semi dried tomato and rocket v

Warmed goats cheese parcel, roasted pear, celeriac and pecan relish v

Assorted warmed muffins

Italian wild lemon tart with pouring cream

Date and banana bread, salted caramel butter

Buttermilk scones with jam and Chantilly cream

Parmesan, garlic and mushroom muffin, herb crème fraiche v

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
2. Twice cooked lamb lunch:
 - 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
3. South American grill:
 - Peruvian chicken DF GF
 - Chorizo sausage DF GF
 - Baked rice VEGAN GF
 - Guacamole GF
 - Corn and quinoa salad VEGAN
4. Ploughman's lunch
 - Roast beef GF DF
 - Ham GF DF
 - Cheese
 - Pickles GF VEGAN
 - Salad leaves GF VEGAN
 - Ciabatta roll DF

5. Classic roasted chicken lunch

- 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

6. Healthy salad lunch

Choice of three of the salads listed below:

- Thai beef and rice noodle salad with roasted peanuts, minted lime and coconut dressing DF GF
- Charred floret salad, parsley and roasted hazelnuts GF DF V
- Japanese chicken and mixed bean salad, sesame dressing DF GF
- Fattoush salad, pomegranate and sumac dressing DF V
- Italian vegetable salad, pesto dressing GF DF V
- Red cabbage, apple, celery, cranberry and walnut salad GF DF V

AFTERNOON TEA

Includes a selection of teas and freshly brewed coffee

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

Raspberry and coconut slice

White chocolate and macadamia cookie

Shortbread

Assorted spice nuts

Paleo chocolate and coconut slice GF DF VEGAN

Raisin and oat cookie

Upgrade your afternoon tea to one item from the morning tea selection instead for \$5pp

UPGRADES

Upgrade your function with the following items:

Mini chocolate croissant \$4.5pp

Mini almond croissant \$5pp

Boost juice GF \$5.5pp

Homemade protein balls VEGAN \$5pp

Cold pressed coffee POA

Individually wrapped nougats DF GF \$3.8pp

individually wrapped mini Charlie's cookies shortbreads \$1.8pp

Peg chia seed bars VEGAN \$4.2pp

Brookfarm walkabout mix 35g VEGAN \$4.5pp

Brookfarm macadamia and cranberry bar 35g GF VEGAN \$4pp

Flavoured nuts \$3.5pp

Sparkling water (750ml) \$5.5pp

Add on a 30 minute post-conference function including house wines and a selection of 2 canapes for \$18pp

Coffee Cart \$250 for 1 session or \$400 for two sessions (for up to 40 people)

Breakfast

Continental — \$29pp

Business — \$36pp

Victoria Park's Breakfast Packages include a selection of breakfast items from our restaurant quality menu, plus a selection of freshly brewed tea and coffee. Continental breakfast events for up to 60 guests enjoy Nespresso coffee stations.



BREAKFAST MENU

CONTINENTAL BREAKFAST

Served buffet style

Protein balls and muesli slice VEGAN

Yoghurt pots with seasonal compote and granola

Fruit platters GF DF VEGAN

Savoury croissant with whipped feta and thyme

Danishes

Mini bagels with smoked salmon and dill cream cheese

Boost juice GF

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:

Canadian breakfast - waffles, bacon, roasted pear, celeriac and pecan relish, spinach and maple syrup

Smashed avocado on sour dough toast with bacon, tomato, feta and cress

Classic breakfast, scrambled eggs, bacon, tomato, sour dough toast, sausage

Roasted mushrooms and pumpkin, goats cheese, semi dried tomatoes, kale and beetroot hommus v

UPGRADES

Upgrade your function with the following items:

Mini chocolate croissant \$4.5pp

Mini almond croissant \$5pp

Boost juice GF \$5.5pp

Homemade protein balls VEGAN \$5pp

Cold pressed coffee POA

Individually wrapped nougats DF GF \$3.8pp

Individually wrapped mini Charlie's cookies shortbreads \$1.8pp

Peg chia seed bars VEGAN \$4.2pp

Brookfarm walkabout mix 35g VEGAN \$4.5pp

Brookfarm macadamia and cranberry bar 35g GF VEGAN \$4pp

Flavoured nuts \$3.5pp

Sparkling water (750ml) \$5.50pp

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





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

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

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 tall tables 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 pre-drinks area with city views (includes mushroom heaters in winter)

Complimentary on-site car parking for all guests

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 shitake 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 debriciner 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 roll 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

BEVERAGE PACKAGES

THE HOUSE PACKAGE

3 hour package: \$38pp

4 hour package: \$43pp

5 hour package: \$48pp

—

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

—

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

—

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

—

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

—

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 Corporate Events

—

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

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