



Victoria Park Weddings

2018

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



Welcome

Rolling green hills and city lights, all in one truly amazing wedding destination. Victoria Park is a stunning venue that reflects the essence of Australian wedding luxury, for both ceremonies and receptions. Each of the five wedding spaces feature private bars and terraces and spectacular views of the stunning Brisbane city skyline. With first class catering for 30-400 guests for a sit-down reception, and a dedicated Wedding Planner, Victoria Park offers you and your guests a truly amazing celebration to remember.

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 and staging for flexible positioning

Contemporary upholstered black chairs included
or upgrade to white tiffany chairs

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Capacities:

Banquet: 420

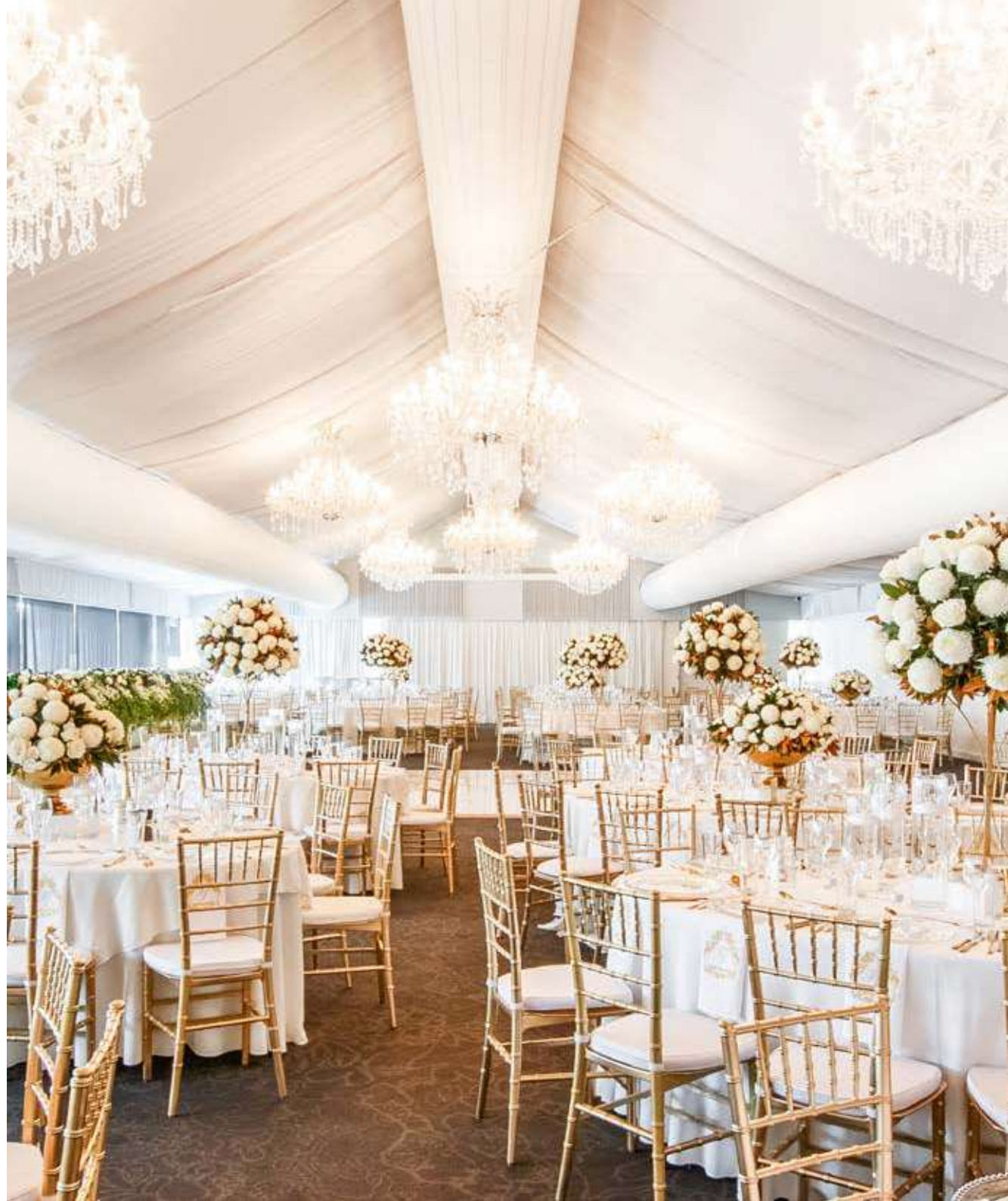
Banquet + dance floor: 372

Banquet + dance floor + Bridal Table: 372 + 10

Cocktail: 700

Long Table: 216 - 234

Outdoor Ceremony: 150





Ballroom

A charming wedding 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 and staging for flexible positioning

Built-in audio visual

Ability to partition off for smaller events

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

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Capacities:

Banquet: 200

Banquet + dance floor: 200

Banquet + dance floor + Bridal Table: 180 + 8

Cocktail: 550

Long Table: 152

Outdoor Ceremony: 150

Garden Marquee

Lush golf course & city views

Floor to ceiling windows

White marble bar

Built in audio visual

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

Contemporary upholstered grey chairs or upgrade to tiffany chairs (as shown)

Portable dance floor

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Capacities:

Banquet: 110

Banquet + dance floor: 100

Banquet + dance floor + Bridal Table: 90 + 10

Cocktail: 150

Long Table: 72-120

Outdoor Ceremony: 70

Indoor Ceremony: 120





Quartz

An intimate wedding venue

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

Banquet + dance floor + Bridal Table: 50 + 8

Cocktail: 80

Long Table: 36

Outdoor Ceremony: 58

Alabaster

For a wedding to remember

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)

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Capacities:

Banquet: 90

Banquet + dance floor: 90

Banquet + dance floor + Bridal Table: 80 + 10

Cocktail: 150

Outdoor Ceremony: 80



Ceremonies

Friday - Saturday — \$1000

Sunday - Thursday — \$800

You'll enjoy stunning views of the rolling green hills of the golf course and Brisbane's city skyline through floor to ceiling glass windows.

Our Ceremony Packages include:

1.5 hours in the Garden Marquee

2 x topiary trees

Long red carpet to walk down the aisle

50 x white tiffany chairs or bentwood chairs (subject to your venue location)

Registry table with 2 chairs

PA sound system & microphone

Water station for guest refreshments

Ceremony locations:

If you are holding your reception in one of our other wedding rooms, you can choose to hold your ceremony on the adjoining deck, balcony or terrace of your room.

NOTE: Ceremony Packages are only available when you hold your Wedding Reception at Victoria Park.





Two Course Sit Down Reception

Sunday - Friday \$125pp / Saturday \$139pp

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Our two course sit down reception package includes:

Five hour venue hire

Chef's selection of dip platters

Your selection of entrée and mains served alternatively

Your wedding cake served as dessert with accompaniments

Five hour house beverage package plus \$250 bridal party spirits tab

Tea and coffee

Guests tables with fresh white linen tablecloths & napkins

Skirted bridal table and cake table

Dance floor

White linen napkins

Table number votives (2 per table)

Use of vases for bridal party bouquets

Silver cake knife for your wedding cake

Gift table with 4 tea light votives

Discounted rates for children under 12 years, guests 13-17 years and supplier meals

Experienced event coordinator and dedicated functions manager

Three Course Sit Down Reception

Sunday - Friday \$133pp / Saturday \$145pp

Our three course sit down reception package includes:

Five hour venue hire

Chef's selection of dip platters

Your selection of entrée, mains and dessert served alternatively

Your wedding cake plattered with tea & coffee

Five hour house beverage package plus \$250 bridal party spirits tab

Guests tables with fresh white linen tablecloths & napkins

Skirted bridal table and cake table

Dance floor

Table number votives (2 per table)

Use of vases for bridal party bouquets

Silver cake knife for your wedding cake

Gift table with 4 tea light votives

Discounted rates for children under 12 years, guests 13-17 years and supplier meals

Experienced event coordinator and dedicated functions manager



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 — \$150pp

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Victoria Park's Share Table Package is an interactive alternative to a three course plated meal, offering a more relaxed dining experience for your event.

Our share table package includes:

Five hour venue hire

Three courses from our share table menu served to share

Five hour house beverage package plus \$250 bridal party spirits tab (upgrades available)

Tea and coffee

Guests tables with fresh white linen tablecloths & napkins

Skirted bridal table and cake table

Table number votives (2 per table)

Use of vases for bridal party bouquets

Silver cake knife for your wedding cake

Gift table with 4 tea light votives

Discounted rates for children under 12 years, guests 13-17 years and supplier meals

Experienced events coordinator and dedicated functions manager

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 Reception

Five Hour Cocktail Package — \$125pp



Our cocktail reception package includes:

Five hour venue hire

Your choice of ten savoury canapés from our cocktail menu

Your choice of one cocktail dish from our cocktail menu

Your choice of two petite sweet canapés

Five hour house beverage package (upgrades available)

Your wedding cake plattered served with tea and coffee

White linen and skirting on the gift table and cake tables

Food and beverage menu votives (alternating on cocktail tables)

Personalised mirror welcome sign

Use of vases for bridal party bouquets

Rectangular tables dressed with white linen and up to 8 chairs

Silver cake knife for your wedding cake

Night receptions also receive: Cylinder vase with pillar candle per table
and four tea light candles per table in glass holders

Discounted rates for children under 12 years, guests 13-17 years and supplier meals

Experienced event coordinator and dedicated functions manager



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

Included in base package

5 hour package: -

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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

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

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

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.

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Ask us about beverage bar
tabs or on consumption
beverage service
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Wedding Styling

Victoria Park, together with styling partner Beautiful Weddings, has crafted six stunning wedding centrepiece packages that can be added to your sit-down wedding reception package. Talk to our weddings team to find out more.

1



Bouquet of fresh seasonal florals in the colour of your choice in clear sphere vase with 5 clear votives. \$105 per table.

2



Set of two crystal pedestals with pillar candles, two small silver mercury vases with fresh seasonal florals and four silver mercury votive holders. \$112 per table.

3



Gold vases and geometric prism with fresh florals and 4 assorted gold votive holders. \$112 per table.

4



Set of two clear stemmed vases with floating candles, two clear vases with fresh seasonal florals and 4 votives on 40cm mirror. \$112 per table.

5



Tall gold or silver diamanté candelabra on a 40cm mirror base with 5 gold or silver mercury votive holders. \$112 per table.

6



Set of two mirrored gold pedestals with pillar candles, two gold vases with fresh seasonal florals and 4 gold votives on 40cm mirror. \$112 per table.

7



Crystal waterfall stand with large silk ivory floral topper on a 40cm mirrorbase with five crystal votive holders. \$190 per table.

8



Gold iron stand with fresh greenery topper and ivory or coloured roses on 40cm mirrorbase and five amber votive holders. \$200 per table.

We held our wedding reception at Victoria Park, and it was absolutely fantastic. Great staff, phenomenal food, and a beautiful location. I would strongly recommend it!

De Lacy Wedding



Victoria Park Weddings

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