

# Celebration Packages

2019



# Our Spaces

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

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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 chairs included, or  
upgrade to bentwood chairs (as shown)

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### 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 chairs  
or upgrade to tiffany chairs (as shown)

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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 chairs (as shown)  
or upgrade to bentwood chairs

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## 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 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

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### 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



# Lunch & Dinner

## **Alternate drop plated two course — \$65pp**

Select entrée and main, or main and dessert  
Minimum bar tab 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:

Mushroom medley, asparagus, quinoa, brie and truffle mousse, salad leaves v

Chia and sesame crusted salmon, Japanese cucumber salad, miso aioli GF

Spanish cooked prawn salad, mixed peppers, sauce rouille GF

Vietnamese pork, Asian slaw, lychee and green paw paw salsa, chilli lime caramel GF

Slow cooked veal salad, artichokes, beans, charred leeks, mustard aioli, Manchego cheese GF

#### Hot:

Gnocchi with slow cooked lamb, tomato, olives and zucchini, gremolata

Roasted duck breast, ravioli of duck, pumpkin puree, broccoli, pickled grapes

Malaysian curried beef, lentil and sweet potato tagine, minted labna GF

Ravioli of tomato and mozzarella, heirloom tomatoes, Sicilian olives, fresh basil v

Seared scallops, grilled chorizo, cauliflower puree and sauce picada

### MAINS

*Two mains served alternate drop*

Eye fillet, roasted baby sweet potato filled with goats cheese, broccoli, red wine jus GF

Roasted Tasmanian salmon, Persian rice, mixed beetroot, saffron aioli GF

Roasted barramundi, celeriac puree, Brussel sprouts and mushrooms GF

Twice cooked duck, duck fat potatoes, spinach, apple and cranberry relish, port jus GF

Herb roasted chicken, potato rosti, asparagus, tomato and tarragon cream GF

Slow cooked beef with potato colcannon, onion rings and braising juices

Roasted local quail, Moroccan carrot puree, bacon, sautéed corn and grains

Quinoa crusted Victorian rack of lamb, Tuscan bean ragout, black cabbage, tomato and oregano sauce GF

Twice cooked Gatton pork, roasted parsnips, pear and silver beet, crackling, calvados sauce GF

### DESSERTS

*Two desserts served alternate drop*

Peach melba 2019: vanilla cheesecake, peaches, raspberry sorbet, raspberry sauce

Warmed blackberry and almond clafoutis with double cream GF

Pear, pecan and toffee pudding, chai crème anglaise, vanilla bean ice cream

Chocolate and mandarin tart, freeze dried mandarin, cream, dark chocolate sorbet GF

White chocolate cake, fresh strawberries, green tea ice cream GF

“Mars bar”: chocolate brownie, malted milk ice cream, Italian meringue, caramel sauce, flaked almonds

Lemon myrtle panna cotta, blueberry, pineapple and coconut salad, honey roasted macadamia GF

Hot mango tart, coconut ice cream, Malibu caramel  
*Available September-February*

### DESSERT BUFFET STATION

*Upgrade 2 or 3 course packages (which includes dessert) to a dessert buffet instead of plated dessert for \$10pp*

*Upgrade 2 course entrée & main packages to include a dessert buffet for \$25pp*

Assortment of petite sweets which may include:

- Mixed iced donuts
- Vanilla soft serve ice cream machine with assorted toppings
- Lemon myrtle panna cotta
- Chocolate mousse cups
- Churros
- Lolly buffet

### UPGRADES

Add a tea & coffee station from \$75

Add savoury canapés to your package for \$4.50 per canapé (refer to page 15)

Add cocktail dishes to your package for \$12pp

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

### BEVERAGE PACKAGE REFER TO PAGE 19



# Share Table Package

Share Table Package — \$85pp

Share Table Package plus four hour house beverage package — \$130pp



*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 Spanish prawn salad,  
gazpacho salad, sauce rouille

Gnocchi with slow cooked  
lamb, tomato, olives,  
zucchini and gremolata

### MAIN

*Choice of one main course item  
to share, or upgrade to add a  
second cut of meat for \$10pp*

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,  
finished with herb mascarpone

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

*All served with:*

Mashed potatoes

Steamed greens with lemon oil

Crisp green salad with  
toasted sunflower seeds  
and walnut vinaigrette

Fresh bread roll

### DESSERT

“Mars bar”: chocolate brownie,  
malted milk ice cream, Italian  
meringue, caramel sauce,  
flaked almonds €

Warmed blackberry and almond  
clafoutis with double cream

### UPGRADES

Add a tea & coffee  
station from \$75

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Add savoury canapés to  
your package for \$4.50 per  
canapé (refer to page 15)

—

Add cocktail dishes to  
your package for \$12pp

### BEVERAGE PACKAGE REFER TO PAGE 19

*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 Tuncknell.*

# Cocktail

**Tailor your own cocktail package. Minimum spends apply.**

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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

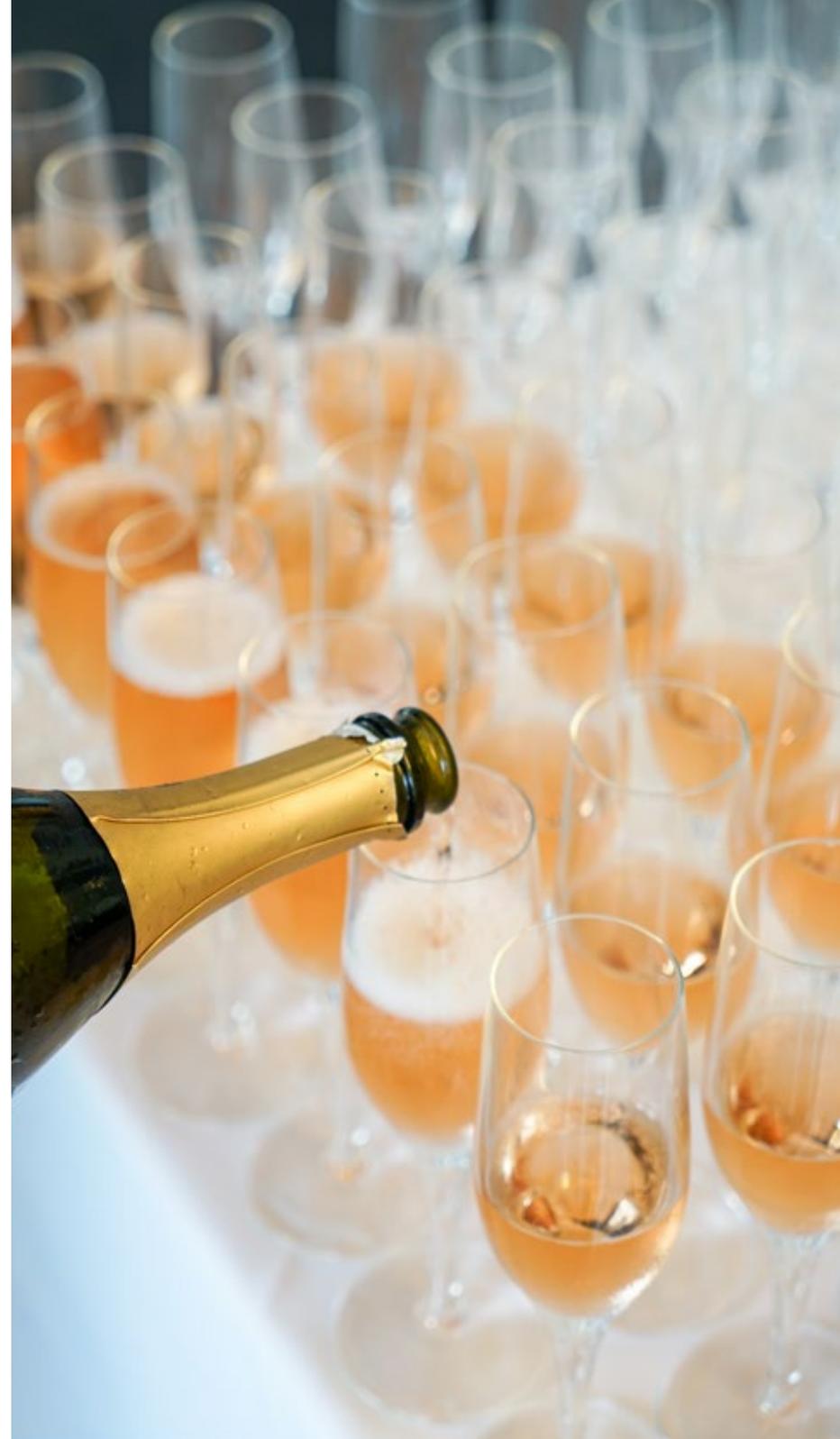
Cocktail napkins

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: \$4.50PP

Mixed vegetable Gyoza, soy and sesame dressing VEGAN

Blini, herb crème fraîche, salmon caviar

North African spiced lamb skewer harissa yoghurt GF

Haloumi, roasted pear, rosemary and walnuts v

Tart with goats curd and peperonata GF v

Colombian spiced chicken skewer, green tomato salsa GF

Rye crostini, house smoked salmon, sauce gribiche

Basil pesto, tomato and mozzarella arancini v GF

Potato spun prawn with sweet chilli sauce GF

Potato rosti, house smoked beef, seeded mustard aioli GF

Ginger beef dumpling, black vinegar

Pan fried pork dumpling, ketjap manis

Crumbed and stuffed jalapenos, chipotle aioli v

Spiced chicken quesadilla, guacamole

Mini barramundi tortellini, lemon and caper cream sauce

Saffron and fontina arancini, tomato and herb aioli GF v

### UPGRADE CANAPÉS: \$6.50PP

Fresh pacific oyster, Ponzu dressing GF DF

Half shell scallop, avocado salsa, lime mayo GF

Moroccan lamb cutlet, beetroot hommus

### DESERT CANAPÉS: \$4.50PP

Assorted macarons

Mini Berliner donuts

Peach melba cheesecake

Warmed hazelnut and orange madeleines

Chocolate and Amarena cherry tart

Mini lemon myrtle panna cotta, raspberry gel

Toasted fruit loaf topped with brie and candied sweet potato

Caramel and popcorn mousse cake

### COCKTAIL DISHES: \$12PP

Nepalese chicken curry, saffron rice, raita GF

Burrito bowl with pulled pork, pineapple salsa, chipotle aioli GF

Bulgogi beef bao bun, pickled carrot, kewpie mayo and coriander DF

Honey and bourbon glazed pork ribs, red cabbage, rocket and pear salad GF

Buttermilk fried chicken, shredded lettuce, ranch dressing GF

Salmon poke bowl, dashi mayo, pickles and sesame GF DF

### COCKTAIL STATIONS: \$15PP

Fried rice station: fried rice with carrot, peas, shitake mushrooms and shallots

Nachos station: sour cream, shallots, guacamole, smokey tomato salsa, spiced mince

Caesar salad station: leaves, dressing, bacon, croutons, parmesan, chicken

Idaho potato station: guacamole, sour cream, bacon sauce, fried shallots, spiced beans

### GRAZING STATIONS: \$18PP

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

### ADD PLATTERS

Chicken platter: chicken and leek pies, chicken tenders, chicken bites and pesto aioli — \$12pp

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

Spanish platter: white fish croquette, potato and corn parcel, chorizo empanada, rouille — \$12pp

Asian platter: vegetable Gyoza, chicken Siu Mai and pork spring rolls with sauces — \$12pp

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 — \$10pp

Dips platter: garlic love, hommus, feta and thyme, beetroot hommus with flatbread — \$6pp

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

Sushi platter: assortment of handmade sushi rolls and soy dipping sauce VEGAN ON REQUEST — \$12pp



# 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).*

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Our high tea menu includes:

Scones with Chantilly cream and jam

Macarons

Jaffa tarts

Caramel popcorn mousse cake

Custard eclairs

Quiche Florentine

Beef tomato and oregano sausage rolls

Ribbon sandwiches which may include:

Egg and watercress

Ham, cheese and dijonnaise

Smoked salmon, cucumber and chive sour cream

Chicken, tomato with herb mayonnaise

## THE ORCHARD BBQ GRILL BUFFET

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

Bread roll and baked potato

### BBQ ITEMS

Please select three items:

Marinated eye fillet **DF GF**

Grass fed rib fillet **DF GF**

Moroccan spiced lamb cutlets **DF GF**

Columbian spiced chicken **DF GF**

Smoked beef debriciner 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

BBQ glazed pork shoulder

Add grilled Moreton Bay bugs with garlic and herb butter — \$10pp

### SALAD BAR ITEMS

Please select three items:

Caesar salad

Zucchini, pear, rocket, sunflower seed and Manchego salad

Greek coleslaw

Cuban black bean, pineapple and coconut salad

Simple garden salad

Persian rice salad, cranberries, almonds, fresh herbs

Middle eastern chickpea and carrot salad

Fattoush style salad

### ADD DESSERT ITEMS: \$14PP

Please select two items:

Seasonal fruit trifle

Pear, pecan and toffee pudding, caramel sauce, Chantilly cream

“Mars Bar”- chocolate brownie, malted milk ice cream, caramel sauce, flaked almond

## THE ORCHARD COCKTAIL PACKAGES

We recommend: dips & bread, 7 canapes & 1 cocktail dish — \$48pp

### SAVOURY CANAPÉS: \$4.50PP

Mixed vegetable Gyoza, soy and sesame dressing **VEGAN**

Blini, herb crème fraiche, salmon caviar

North African spiced lamb skewer harissa yoghurt **GF**

Haloumi, roasted pear and rosemary **v**

Tart with goats curd and peperonata **GF v**

Colombian spiced chicken skewer, green tomato salsa **GF v**

Rye crostini, house smoked salmon, sauce gribiche

Basil pesto, tomato and mozzarella arancini **v GF**

Potato spun prawn with sweet chilli sauce **GF**

Potato rosti, house smoked beef, seeded mustard aioli **GF**

Ginger beef dumpling, black vinegar

Pan fried pork dumpling, ketjap manis

Crumbed and stuffed jalapenos, chipotle aioli **v**

Spiced chicken quesadilla, quacamole

Mini barramundi tortellini, lemon and caper cream sauce

Saffron and fontina arancini, tomato and herb aioli **GF v**

### COCKTAIL DISHES: \$12PP

Nepalese chicken curry, saffron rice, raita **GF**

Burrito bowl with pulled pork, pineapple salsa, chipotle aioli **GF**

Bulgogi beef bao bun, pickled carrot, kewpie mayo and coriander **DF**

Honey and bourbon glazed pork ribs, red cabbage, rocket and pear salad **GF**

Buttermilk fried chicken, shredded lettuce, ranch dressing **GF**

Salmon poke bowl, dashi mayo, pickles and sesame **GF DF**

### COCKTAIL STATIONS: \$15PP

Fried rice station: fried rice with carrot, peas, shitake mushrooms and shallots

Nachos station: sour cream, shallots, guacamole, smoky tomato salsa, spiced mince

Caesar salad station: leaves, dressing, bacon, croutons, parmesan, chicken

Idaho potato station: guacamole, sour cream, bacon sauce, fried shallots, spiced beans

### GRAZING STATION: \$18PP

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

### DESSERT CANAPÉS: \$4.50PP

Assorted macarons

Mini Berliner donuts

Peach melba cheesecake

Warmed hazelnut and orange madeleines

Chocolate and amarena cherry tart

Mini lemon myrtle panna cotta, raspberry gel

Toasted fruit loaf topped with brie and candied sweet potato

Caramel and popcorn mousse cake

### ADD PLATTERS

Dips platter: garlic love, hommus, feta and thyme, beetroot hommus with flatbread — \$6pp

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

Chicken platter: chicken and leek pies, chicken tenders, chicken bites and pesto aioli — \$12pp

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

Spanish platter: white fish croquette, potato and corn parcel, chorizo empanada, rouille — \$12pp

Asian platter: vegetable Gyoza, chicken Siu Mai and pork spring rolls with sauces — \$12pp

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 — \$10pp

Sushi platter: assorted handmade sushi rolls and soy dipping sauce — \$12pp **VEGAN ON REQUEST**

## PUTTING & DRIVING LOUNGE - PARTY PACKAGE

Your choice of one of the five menus below:

### TWICE COOKED MOROCCAN LAMB LUNCH: \$35PP

Moroccan slow roasted shoulder of lamb

Couscous salad

Carrot, currant and chickpea salad

Hommus

Minted yoghurt

### LEBANESE GRILL: \$35PP

Marinated and grilled chicken pieces

Merguez beef sausage

Fattoush style salad

Baba ganoush

Lebanese flat bread

### SOUTH AMERICAN BBQ'D BEEF: \$35PP

Argentinian beef with grilled onions

Idaho potatoes with sour cream and smokey bacon sauce

Chimichurri

Mustard slaw

Chipotle aioli

### 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**

Chicken gravy

Bread roll **DF**

### HEALTHY SALAD LUNCH: \$35PP *choice of 3 of the salads listed below*

Gem lettuce salad, buttermilk and herb dressing, popcorn quinoa, crisp prosciutto **GF**

Middle eastern chick pea and carrot salad with minted labna dressing **V GF**

Cuban black bean, pineapple and coconut salad, grilled chorizo, spinach **GF**

Japanese cucumber, green bean, eggplant, edamame, miso and toasted sesame dressing **V**

Indian spiced potato and cauliflower salad with currants, fried curry leaves **GF V**

Zucchini, pear, rocket, sunflower seed and Manchego salad, orange dressing **GF V**

Persian rice salad, cranberries, almonds, fresh herbs **GF V**

## PUTTING & DRIVING LOUNGE - DESIGN YOUR MENU

Minimum spends apply.

### PLATTERS

Dips platter: garlic love, hommus, feta and thyme, beetroot hommus with flatbread — \$6pp

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

Chicken platter: chicken and leek pies, chicken tenders, chicken bites and pesto aioli — \$12pp

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

Spanish platter: white fish croquette, potato and corn parcel, chorizo empanada, rouille — \$12pp

Asian platter: vegetable Gyoza, chicken Siu Mai and pork spring rolls with sauces — \$12pp

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 — \$10pp

Sushi platter: assorted handmade sushi rolls and soy dipping sauce — \$12pp  
**VEGAN ON REQUEST**

### COCKTAIL DISHES \$12PP

Nepalese chicken curry, saffron rice, raita **GF**

Burrito bowl with pulled pork, pineapple salsa, chipotle aioli **GF**

Bulgogi beef bao bun, pickled carrot, kewpie mayo and coriander **DF**

Honey and bourbon glazed pork ribs, red cabbage, rocket and pear salad **GF**

Buttermilk fried chicken, shredded lettuce, ranch dressing **GF**

Salmon poke bowl, dashi mayo, pickles and sesame **GF DF**

### COCKTAIL STATIONS \$15PP

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

Fried rice station: fried rice with carrot, peas, shitake mushrooms and shallots

Nachos station: sour cream, shallots, guacamole, smoky tomato salsa, spiced mince

Caesar salad station: leaves, dressing, bacon, croutons, parmesan, chicken

Idaho potato station: guacamole, sour cream, bacon sauce, fried shallots, spiced beans

### GRAZING STATIONS: \$18PP

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

### DESSERT CANAPÉS: \$4.50PP

Assorted macarons

Mini Berliner donuts

Peach melba cheesecake

Warmed hazelnut and orange madeleines

Chocolate and amarena cherry tart

Mini lemon myrtle panna cotta, raspberry gel

Toasted fruit loaf topped with brie and candied sweet potato

Caramel and popcorn mousse cake

**ADD A ROUND OF PUTT PUTT OR BUCKET OF BALLS FOR \$16PP**

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

## 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, Great Northern,  
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, Great Northern,  
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, Great Northern,  
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**  
Catalina Sounds Pinot Gris **or**  
Dog Point Sauvignon Blanc

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

Local draught bottled beers & cider  
(Stella Artois, Great Northern,  
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*

—

HERSTON RD, HERSTON | (07) 3252 0666  
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NOTE: Minimum spends apply. Pricing and menus valid until 31/12/19.