

Victoria Park

WEDDING PACKAGES

2026



WELCOME TO

WEDDINGS AT VICTORIA PARK

Experience the ultimate blend of natural beauty and urban elegance all in one truly amazing wedding destination. Victoria Park embodies the essence of Australian wedding luxury and is the perfect setting for both your ceremony and reception.

A family-run business, Victoria Park has been a part of the community for over two decades. Since the closure of the golf course in 2020, the green space has been transformed into stunning public parklands forming the perfect backdrop for your celebration. Victoria Park continues to be an award-winning, multi-use venue, where at the heart of our business is our pride in creating long lasting memories through exquisite events and experiences.

Each of the five wedding spaces features private bars and terraces, and boasts spectacular views of the stunning Brisbane city skyline.

With first-class catering for 15-400 guests for a sit-down reception and a dedicated Venue Planner, Victoria Park offers you and your guests an amazing celebration to remember.



REAL WEDDING STORIES AT VICTORIA PARK

TRISH AND GIUSEPPE

Tell us about your journey together, from how you met, to what the proposal was like!

We met through a mutual client of ours (Giuseppe trained her in the gym, I did her eyebrows). After cancelling a few too many dates, I decided to put myself out there and go on that date. That date turned into many, and it wasn't long after that we officially started dating.

Then came the proposal. It was move-in day and I was in my gym gear cleaning the house and organising the kitchen. Our parents and siblings were helping us out too. We were called outside to get some photos together by the pool, when all of a sudden Giuseppe got down on one knee and asked me if I would marry him in front of all our loved ones. It was the most magical day, and one we will never forget.

What does marriage mean to you?

Marriage to us means a lifelong commitment and partnership with the one you love. But for the most part it means family. Living with the love of your life and your kids is priceless.

What, besides the obvious 'I Do', was your favourite part of your wedding?

Celebrating our love for each other in front of our family and friends.

What traditions, new and old, did you incorporate in to your wedding and why?

As the bride, our Greek tradition is for me to stay at my parents' house the night before, wake up and get ready with my mum and bridesmaids. The morning consists of lots of food, and, of course, the family arrives once I'm dressed and ready to celebrate my wedding day. We also have a Greek bouzouki player come, and my grandma sings a song she has written herself about how happy she is that I'm getting married to the man of my dreams.

Tell us about your decorations and wedding styling!

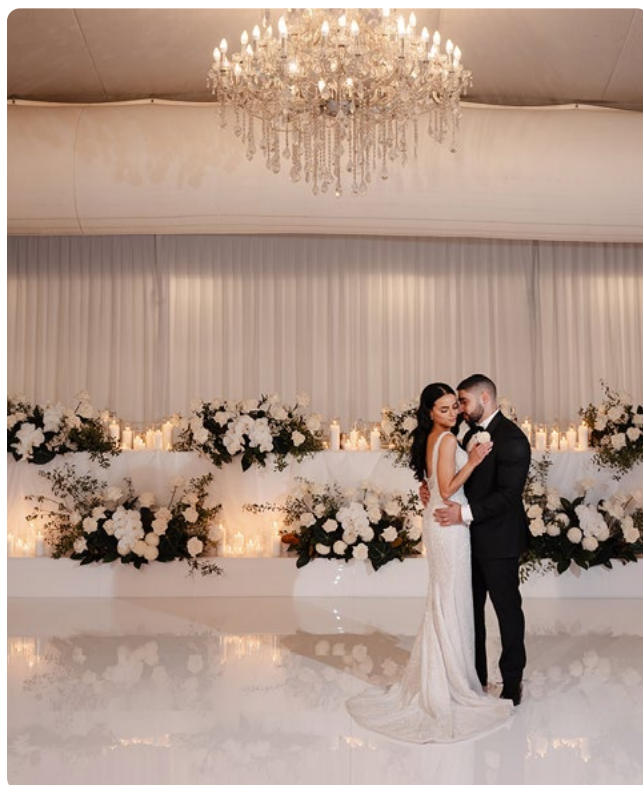
The theme for our wedding was modern classics. Think lots of candles and neutral flowers with a touch of greenery. For our wedding favours we had little bottles of olive oil with rosemary leaves inside.

Take us through your planning journey, were there any vendors that were more important than others?

Our stylists, Celebrating In Style, and florist, Romantica Florals, made our wedding vision truly come to life!

We're so thankful we were able to be part of your special day! Why did you choose Victoria Park and would you recommend our venue to other couples getting married?

Victoria Park is known to put on the most beautiful weddings! We saw the Marquee and were instantly blown away; the room and the chandeliers hanging from the ceiling were definitely a stand out!



RECEPTION — MARQUEE

OUR SPACES



THE MARQUEE



372 seated



700 cocktail



GARDEN MARQUEE



100 seated



120 cocktail



BALLROOM



230 seated



550 cocktail



ALABASTER ROOM



90 seated



120 cocktail



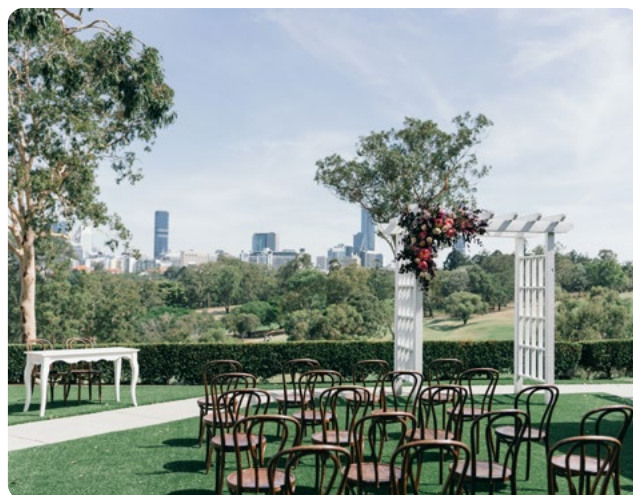
QUARTZ ROOM



48 seated



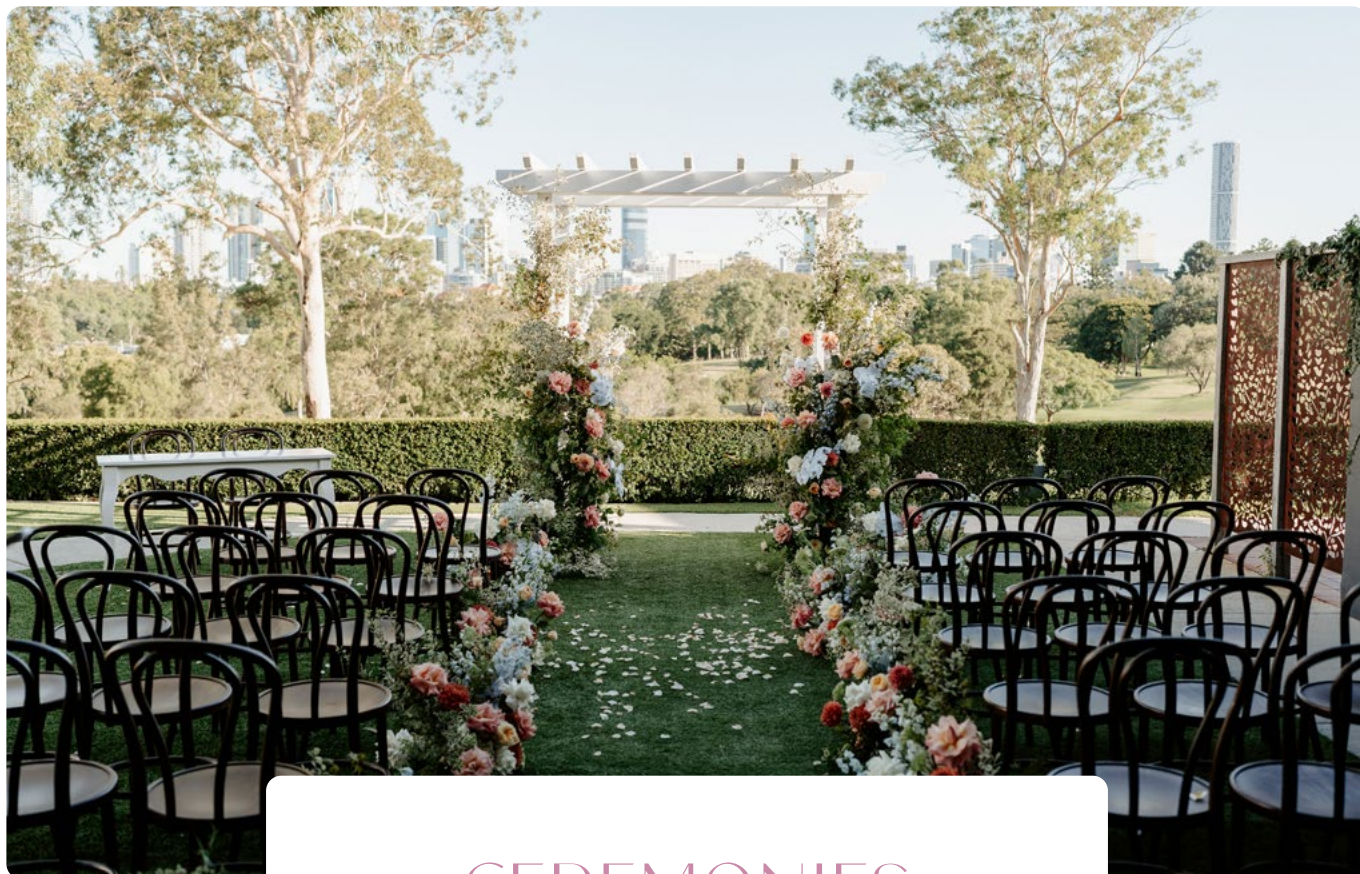
80 cocktail



THE COURTYARD



50 seated



CEREMONIES

Enjoy stunning views of the parklands and Brisbane's city skyline

FRIDAY - SUNDAY: \$1,500.00

MONDAY - THURSDAY: \$1,000.00

Ceremony packages include

- 1.5 hours ceremony space hire
- 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
- Complimentary red carpet
(excluding courtyard area)

Ceremony locations

Ceremonies can be held on the adjoining terrace of your room when you book your wedding reception in one of Victoria Park's 5 venue spaces.

Alternatively, enquire about The Courtyard, our dedicated garden ceremony space.

Additional information

To uphold our commitment to sustainability and parkland preservation, only real petals are permitted for use as confetti.

Four-legged friends are welcome to join ceremonies.

OUR GIFT TO YOU

LARGE WEDDING BOOKINGS: RECEIVE A GIFT ON US!

Book your wedding reception for 80+ adult guests on a five hour beverage package and receive the below special gift!*

Two complimentary tickets to one of Victoria Park Wedding Menu tasting Dinners**

+

Choose one gift:

1. Five-star wedding night accommodation for two with breakfast
2. Styling Voucher of \$300.00 for services provided by Beautiful Weddings Australia
3. Event Letters "Light up Letters" two letters and a symbol for \$200.00 — valued at \$495.00 including delivery, set-up and collection. Example: M ♥ K
4. \$300.00 Spirits Bar tab for Bridal Party to be used during your wedding.
5. Cocktail or Mocktail on arrival for all guests. Valued at \$18.00pp
6. Five hour DJ package with G&M Events for only \$600 (save \$650).

Weddings of 150 or more guests will also receive a complimentary magnum of Sparkling.

*T&Cs: Valid for new wedding bookings from 1st March 2023 onwards. The Our Gift To You offer is only valid for couples who are on the five hour alcoholic beverage package and Wedding package for a minimum of 80 guests. Should your final guest numbers fall below 80 adults on the five hour alcoholic beverage package then Our Gift To You offer will no longer be applicable. Not available with any other offers. Victoria Park hosts three wedding menu tastings each year. Please contact your planner to receive your unique code to book your complimentary tickets. Additional bookings for menu tasting can be purchased at a charge of \$70.00 per person.



TWO COURSE SIT DOWN RECEPTION

MONDAY – THURSDAY: \$153.00PP
FRIDAY – SUNDAY: \$165.00PP

PACKAGE INCLUSIONS

Food & Beverage

On arrival Chef's selection of homemade arancini

Your selection of entrée and mains served alternatively

Your wedding cake served as dessert with accompaniments

Five hour Victoria Park Beverage Package

Tea and coffee

Discounted rates for children under 12 years,

Guests 13-17 years and supplier meals

Venue & Room Styling

Five hour venue hire

Dance floor

Guests tables with fresh white table length linen tablecloths and your choice of white or coloured napkins

Guest table styling includes a cylinder vase with pillar candle,

Four tea light votives and table number per table

Elegantly dressed skirted Head Table and cake table

Elegantly dressed gift table with wishing well and 4 tea light votives

Mirror welcome sign

Vases for bouquets

Printed menu for the table

Silver cake knife for your wedding cake

Experienced venue planner and dedicated functions manager

Victoria Park



THREE COURSE SIT DOWN RECEPTION

MONDAY – THURSDAY: \$158.00PP
FRIDAY – SUNDAY: \$170.00PP

PACKAGE INCLUSIONS

Food & Beverage

On arrival Chef's selection of homemade arancini

Your selection of entrée, mains and dessert served alternatively

Your wedding cake served as dessert with accompaniments

Five hour Victoria Park Beverage Package

Tea and coffee

Discounted rates for children under 12 years,

Guests 13-17 years and supplier meals

Venue & Room Styling

Five hour venue hire

Dance floor

Guests tables with fresh white table length linen tablecloths and your choice of white or coloured napkins

Guest table styling includes a cylinder vase with pillar candle,

Four tea light votives and table number per table

Elegantly dressed skirted Head Table and cake table

Elegantly dressed gift table with wishing well and 4 tea light votives

Mirror welcome sign

Vases for bouquets

Printed menu for the table

Silver cake knife for your wedding cake

Experienced venue planner and dedicated functions manager

Victoria Park

SIT DOWN RECEPTION MENUS

2024 example menu*

ENTRÉES

Select two entrées, served alternate drop

Cold

- Smoked wild salmon with avocado cream, shaved fennel salad and lemon and dill dressing GF DF NF H
- Tea-smoked glazed chicken with a pawpaw and lychee relish, Thai caramel and crunchy Asian slaw GF DF H
- Burrata cheese and heritage tomato salad with basil pesto and toasted almonds GF V H
- Textures of roasted heritage carrot salad with carrot crisp, pickled and toasted hazelnuts GF DF VG H

Hot

- Seared scallops with lightly curried cauliflower purée, fritter and a caper, golden raisin and pomegranate dressing GF DF NF H
- Victoria Park's slow-cooked lamb ragu with herb gnocchi, Sicilian green olives, parsley and parmesan GF
- Slow-cooked pork belly with tom yum broth, roasted pumpkin and toasted sesame seeds GF DF NF
- Pumpkin ravioli with beurre noisette, crushed amaretti and shaved parmesan V
- Spinach and pea fritters with hummus and Persian Shirazi salad GF DF V

MAINS

Select two mains, served alternate drop

- Fillet of salmon, wilted broccolini with lemon oil and tartare butter sauce GF H
- Barramundi in a southern Indian moilee sauce with bombay potatoes and fried curry leaves GF DF NF H
- Roasted saddle of lamb with shallot purée, baby spinach, potato rosti, slow-roasted tomato and port jus GF HO
- Eye fillet with red onion jam, confit garlic mashed potato, broccolini and red wine sauce GF DF HO
Served medium rare
- Chicken breast with a warm romesco sauce, sautéed potatoes, spinach and sauce picada GF DF H
- Confit duck leg with potato galette, braised red cabbage, green beans and mead sauce NF HO
- Slow-cooked beef cheek with mashed potato, buttered hispi cabbage, tomato jam and braising juices GF
- Pumpkin and ricotta crespelle with sage burnt butter and parmesan V
- Mild chickpea masala with pilaf rice, coconut yoghurt and poppadum GF DF VG
- Roast Kent pumpkin with macadamia cream, crispy kale, diced apricots and hazelnut dukkah GF DF VG H

DESSERTS

Select two desserts, served alternate drop

- Dark chocolate and raspberry delice with sweet basil sauce GF NF V
- Lemon posset, blueberry compote and warm sugared churros V
- Warm blueberry clafoutis pudding with crème fraîche GF V H
- Orange and almond cake served with warm chocolate sauce GF DF V H
- Chocolate and wattle seed cake with roasted macadamias, smoked salted caramel and coconut sorbet GF DF VG H
- Tiramisu with coffee and rum-soaked orange sponge and whipped mascarpone V

Petite dessert platter \$100.00

Assortment of 24 petite sweets which include:

- Mixed macarons GF V
- Lemon curd tartlets with fresh raspberries GF V
- Gâteau Opéra V
- Mini profiteroles

SIDES

\$5.00 per person per item chosen

- Garlic and thyme roasted potatoes GF DF VG
- Mixed green leaf salad with lemon myrtle and pepperberry dressing GF DF VG
- Steamed seasonal greens with lemon olive oil and fried garlic GF DF VG

KIDS

Suitable for children 3 years to 12 years

Plated lunch & dinner menu: \$35.00pp

Includes main meal, dessert, non-alcoholic beverages for event duration and an activity pack.

Main meals: Choose one option

Chicken tender, chips, salad and tomato sauce GF

Fish, chips and salad DF

Spaghetti and meatballs

Desserts: Choose one option

Ice cream and homemade sauce (chocolate or caramel sauce)

Raspberry jelly and cream

Mini pavlova with fresh fruits

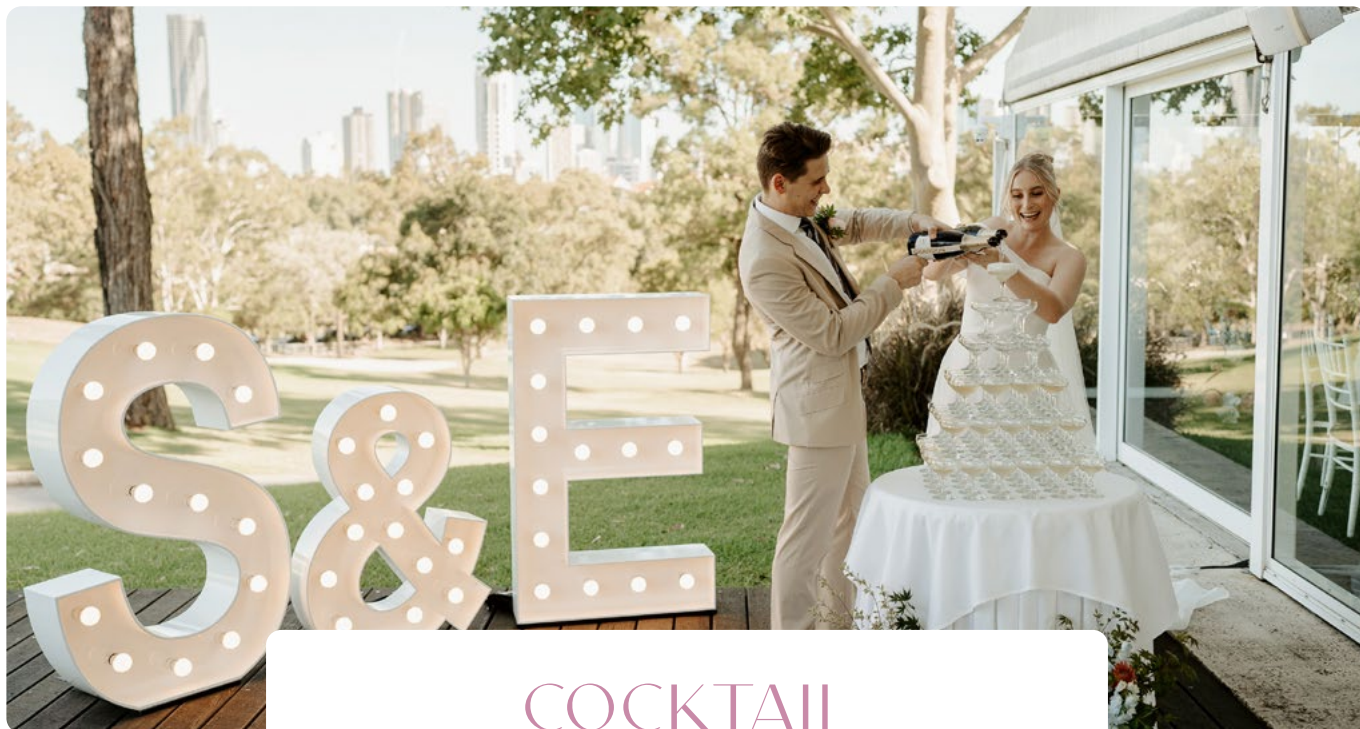
Upgrades

Add savoury canapés to your package
for \$5.50 per canapé

*Menu is indicative only and is subject to change. Including, but not limited to, yearly menu changes.

DF = DAIRY FREE GF = GLUTEN FREE NF = NUT FREE V = VEGETARIAN VG = VEGAN H = HALAL HO = HALAL OPTIONAL

Victoria Park



COCKTAIL RECEPTION

FIVE HOUR COCKTAIL PACKAGE:

\$148.00PP

PACKAGE INCLUSIONS

Food & Beverage

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 Victoria Park Beverage Package (upgrades available)

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

Venue & Room Styling

Five hour venue hire

Your wedding cake plattered served with tea and coffee

Food and beverage menu votives (alternating on cocktail tables)

Rectangular tables and up to 8 chairs

Table styling includes a cylinder vase with pillar candle and four tea light votives per table

Elegantly dressed cake table

Elegantly dressed gift table with wishing well and four tea light votives

Personalised welcome mirror

Vases for bouquets

Silver cake knife for your wedding cake

Experienced venue planner and dedicated functions manager

Victoria Park

COCKTAIL MENUS

2024 example menu*

SAVORY CANAPÉS \$5.50PP

Hot

- Corn and Cajun-spiced prawn tempura with capsicum jam
- Spinach and onion pakora with mango chutney **DF VG**
- Sweet potato croquettes with smoked tomato relish **GF DF VG**
- Green chicken tikka skewers with mint chutney **GF**
- Vegetable spring rolls with sweet chilli sauce **V**
- Peking duck spring rolls with sweet soy **DF**
- Pea and potato fritter with mint raita **GF DF VG**
- Potato and corn empanada with tomato relish **GF DF VG**
- Mini creamy chicken pie with BBQ sauce
- Tomato and mozzarella arancini with pesto mayonnaise **GF V**
- Moroccan spiced cauliflower tempura fritters with chipotle mayonnaise **GF DF VG**
- Mini lamb and rosemary pie with tomato sauce
- Chicken and prawn siu mai with shoyu

Cold

- Beetroot crisp, goat's curd and candied macadamia **GF V**
- Cured salmon, yuzu, cucumber and toasted sesame **GF DF**
- Red onion jam tartlet with fetta and native thyme **GF V**
- Char sui glazed duck breast and wakame **GF DF**

DESSERT CANAPÉS \$5.50PP

- Warm apple pie bites with cinnamon sugar **DF VG**
- Mixed macarons **GF V**
- Gâteau Opéra
- Mini profiteroles
- Chocolate pot aux crème **GF V**
- Coconut pannacotta with mango salsa **GF DF VG**
- Lemon curd tartlet with fresh raspberry **GF**

COCKTAIL DISHES \$15.00PP

- Steak and green peppercorn pie, mashed potato and onion gravy
- Korean fried chicken with sweet and spicy sauce, steamed rice, mustard green pickle and toasted sesame
- "Choripan": Spanish chorizo sausage served in a brioche-style bun with chimichurri salsa
- Falafel with hummus, tomato, red onion and cucumber salsa **GF DF VG**
- Cheeseburger sliders: Wagyu patty, cheese, sweet pickle and classic burger sauce
- Tempura snapper goujon fish and chips served with pickled lemon mayonnaise
- Mixed bean and vegetable chilli with pico de gallo, guacamole, guindilla and corn chips **GF DF VG**
- Salt and pepper calamari with Asian slaw, tom yum caramel and kewpie **DF**
- Mild chickpea and tomato masala with pilaf rice and coconut yoghurt **GF DF VG**

PLATTERS

\$14.00pp

- **USA:** Jalapeño poppers, mac 'n' cheese croquettes and buffalo wings
- **Chicken:** Chicken bites, chicken and leek pies and chicken tenders
- **Asian:** Vegetable gyoza, chicken and mushroom wontons and Peking duck spring rolls
- **Favourites:** Beef pie, sausage roll and quiche lorraine
- **From the garden:** Potato croquettes, sweet potato empanada and, ratatouille quiche **V**

\$12.00pp

- **Sushi:** Assorted handmade sushi rolls and soy sauce **VEGAN ON REQUEST**
- **Selection of dips:** Hummus and baba ghanoush served with warm flatbread **V**

Fruit \$6.00pp

- Assorted sliced seasonal fruits

GRAZING STATION

\$600.00 per meter (each meter caters for approximately 35 guests)

- Chef's selection of cheese, charcuterie, seasonal fruit, dips, antipasto bites, fresh bread, lavosh, mixed nuts, dried fruits & platter accompaniments. Styled with beautiful, fresh Australian gum.

SEAFOOD STATIONS

Chilled Prawns \$450.00

- 5kg chilled whole market prawns on ice, served with lemon wedges and cocktail sauce

Oysters \$30.00per dozen

- Fresh shucked oysters, served with lemon wedges and tabasco

COCKTAIL STATIONS

Fried rice station \$18.00pp

- Stir fried chicken and prawn mixed with fried rice and shallots. Assorted Asian condiments served to station **DF GF**

Vegetarian fried rice station \$15.00pp

- Stir fried Asian vegetables mixed with fried rice and shallots. Assorted Asian condiments served to station **DF V GF**

Nacho station \$18.00pp

- Spiced mince, sour cream, queso fresco, pico de gallo salsa, guacamole, pickled jalapeños and corn chips **GF**

DESSERT STATIONS \$10.00PP

Gourmet donut station:

- Selection of glazed, iced and filled donuts

*For events with 50 - 150 guests

Chocolate and berry station \$300.00

- A giant block of fine Belgium chocolate and whole strawberries for your guests to chisel their way through the evening

Please ask us about beverage options for children at cocktail style events. If you would like all children to eat from the same menu as your adult guests, please advise your event planner.
*Menu is indicative only and is subject to change. Including, but not limited to, yearly menu changes.

DF = DAIRY FREE GF = GLUTEN FREE V = VEGETARIAN VG = VEGAN

Victoria Park



ASIAN FUSION BUFFET MENU

2024 example menu*

ASIAN INSPIRED BUFFET MENU: \$153.00PP

Please note entrées will be served either canapé style or share style down the centre of the table and mains will be served buffet style

VENUE & ROOM STYLING

Guests tables with fresh white linen tablecloths
and your choice of white or coloured napkins

Guest table styling includes a cylinder vase with pillar candle

Four tea light votives and table number per table

Elegantly dressed skirted Head Table and cake table

Elegantly dressed gift table with wishing well
and 4 tea light votive

Mirror welcome sign

Vases for bouquets

Silver cake knife for your wedding cake

Experienced venue planner and dedicated functions manager

FOOD & BEVERAGE

Entrées

Your choice of 4 entrées from the list below - additional entrées \$5.00pp

Vegetable spring rolls GF V

Chicken & chive dumplings GF

Crispy prawn cigars DF

BBQ pork spring rolls DF

Vegetable kakiage V

Mains

Your choice of 3 mains from the list below - additional mains \$10.00pp,
up to a maximum of 4 main dishes

Chicken kung pao, with roasted cashews GF DF

Steamed barramundi with ginger and shallots GF DF

Vegetable Chow Mein on Rice Noodles GF VG

Chinese slow crispy cooked pork belly,
with hot spiced honey GF DF

Japanese styled mixed vegetable curry

Accompanied by

Steamed rice GF DF VG

Brocollini with garlic and oyster sauce

Prawn Crackers

Crisp Asian slaw with hot and sour
dressing & roasted peanuts GF DF VG

Includes a 5 hour non-alcoholic beverage package
Discounted rates for children under 12 years and supplier meals

*Menu is indicative only and is subject to change.
Including, but not limited to, yearly menu changes.

Victoria Park



TASTE OF INDIA BUFFET MENU

2024 example menu*

INDIAN INSPIRED BUFFET MENU: \$153.00PP

Please note entrées will be served either canapé style or share style down the centre of the table and mains will be served buffet style

VENUE & ROOM STYLING

Guests tables with fresh white linen tablecloths
and your choice of white or coloured napkins

Guest table styling includes a cylinder vase with pillar candle,
Four tea light votives and table number per table

Elegantly dressed skirted Head Table and cake table

Elegantly dressed gift table with wishing well
and 4 tea light votives

Mirror welcome sign

Vases for bouquets

Silver cake knife for your wedding cake

Experienced venue planner and dedicated functions manager

FOOD & BEVERAGE

Entrées

Your choice of 4 entrées from the list below - additional entrées \$5.00p

Tandoori chicken skewers GF

Spinach and onion pakora DF

Aloo bonda GF DF

Spiced cauliflower fritter GF DF

Vegetable Samosa DF

Mains

Your choice of 3 mains from the list below - additional mains \$10.00pp,
up to a maximum of 4 main dishes

Chickpea masala GF DF VG

Butter chicken GF

Lamb rogan josh GF DF

Prawn moilee GF DF

Paneer tikka masala

Dal makhani

Chicken tikka masala GF

Accompanied by

Pilaf rice

Naan bread

Papadums GF DF VG

Selection of Indian pickles

Katchcumber salad GF DF VG

Includes a 5 hour non-alcoholic beverage package

Discounted rates for children under 12 years and supplier meals

*Menu is indicative only and is subject to change.
Including, but not limited to, yearly menu changes.

Victoria Park

BEVERAGE PACKAGES

VICTORIA PARK PACKAGE

Wines

Please select 1x sparkling, 1 x white wine and 1 x red wine

Counterpoint Brut NV

Counterpoint Chardonnay or
Cambridge Crossing Sauvignon Blanc

Counterpoint Shiraz or
Cambridge Crossing Cabernet Merlot

Beers

Local draught/bottled beers & ginger beer
(Stone & Wood Pacific Ale, Stone & Wood
Green Coast Lager, Byron Bay Lager,
Heineken Zero, James Squire Orchard Crush
Apple Cider and Eumundi Brewery
Ginger Beer)

Non-Alcoholic

Soft drinks, mineral water, orange juice and
tea & coffee station

UPGRADE: DELUXE PACKAGE

5 hour package: + \$16.00pp

Wines

Please select 1x sparkling, 1 x white wine,
1 x red wine and 1 x rosé

Veuve d'Argent Cuvee Prestige
Blanc de Blancs Brut NV or
Dal Zotto Pucino Prosecco

Oyster Bay Sauvignon Blanc, Aquilani Pinot
Grigio or Heggies Cloudline Chardonnay

Oyster Bay Pinot Noir, Hesketh Regional
Selections Coonawarra Cabernet Sauvignon
or Earthworks Barossa Shiraz

La Vieille Ferme Cotes Du Ventoux Rosé

Beers

Local draught/bottled beers & ginger beer
(Stone & Wood Pacific Ale, Stone & Wood
Green Coast Lager, Byron Bay Lager,
Heineken Zero, James Squire Orchard Crush
Apple Cider and Eumundi Brewery
Ginger Beer)

Non-Alcoholic

Soft drinks, mineral water, orange juice and
tea & coffee station

UPGRADE: PLATINUM PACKAGE

5 hour package: + \$20.00pp

Wines

Please select 1x sparkling, 1 x white wine,
1 x red wine and 1 x rosé

Chandon Brut NV or
Riva Dei Frati Prosecco

Vasse Felix Filius Chardonnay, Dandelion
Vineyards Wishing Clock of the Adelaide
Hills Sauvignon Blanc or Sticks Pinot Grigio

Vasse Felix Filius Cabernet Sauvignon,
Dandelion Vineyards Lioness of McLaren
Vale Shiraz or Storm Bay Pinot Noir

M De Minuty Rosé

Beers

Local draught/bottled beers & ginger beer
(Stone & Wood Pacific Ale, Stone & Wood
Green Coast Lager, Byron Bay Lager,
Heineken, Corona, Heineken Zero, James
Squire Orchard Crush Apple Cider and
Eumundi Brewery Ginger Beer)

Non-Alcoholic

Soft drinks, mineral water, orange juice and
tea & coffee station

PUNCH STATIONS

Non alcoholic: \$10.00pp per hour
Alcoholic: \$15.00pp per hour
*maximum 2 hours

Mojito Punch

Our twist on the classic Mojito combines
lemon sorbet, soda water, lime juice,
fresh mint, a dash of sugar, topped off
with a wedge of lime.

Holiday Fruit Punch

A refreshing combination of orange juice,
pineapple juice, cranberry juice,
ginger ale and fresh lime, garnished
with an orange slice.

Sangria Lemonade

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

COCKTAILS

A selection of two maximum

Hurricane – \$20.00

Dark rum, white rum, passionfruit syrup
orange juice, lime

Moscow Mule – \$20.00

Vodka, ginger beer, lime

Tommy's Margarita – \$20.00

Tequila, agave syrup, lime

SPRITZ

Garden Spritz by Chandon – \$16.00

A refreshing blend of sparkling wine
with zesty orange flavours

Limoncello Spritz – \$18.00

Limoncello, prosecco, soda

Pink Gin Spritz – \$18.00

Pink gin, moscato, soda

Ask us about beverage bar tabs
or on consumption beverage service

Add 1 extra white or red wine to your list: \$6.00pp



WEDDING PARTY PHOTOS

With lush green lawns and a gorgeous city backdrop, it's no wonder that the parklands are a sought-after location for wedding photography. Every corner provides picture-perfect settings for enchanting moments that you'll cherish for years to come.

Victoria Park Weddings

For couples that book their wedding at Victoria Park Golf Complex, golf cart hire is available at an additional cost, see costs below.

Golf Cart Hire

Premium 6-seater golf cart \$250.00 for each cart

Includes:

Licensed Victoria Park Driver

5 seats for Wedding Party

Esky including a bottle of Veuve Ambal sparkling wine, four bottled beers, bottled water and a cheese platter

Supplier Golf Cart Hire – Photographer / Videographer

Standard 2-seater golf cart - \$50.00 each cart

*Please note BCC rules require Wedding Party to be driven at all times by a licensed staff member from Victoria Park.

*No member from the wedding party can be driven in supplier cart.

Additional Esky

\$80.00 Esky including a bottle of Veuve Ambal sparkling wine, four bottled beers, bottled water and a cheese platter

\$130.00 Esky including a bottle of Veuve Clicquot French Champagne, four bottled beers, bottled water and a cheese platter

OFF-PEAK WEDDING SPECIAL

**BOOK YOUR WEDDING ON A SUNDAY – THURSDAY
FOR 50+ ADULT GUESTS AND ENJOY EXTRA VALUE!***

**Complimentary Wedding Ceremony on the Terrace of your reception venue
(Valued at \$1,000.00)**

and

Reduced minimum spend for all reception venues

Off-Peak Dates Also Include:

11 January – 28 February 2025

1 April – 30 April 2025

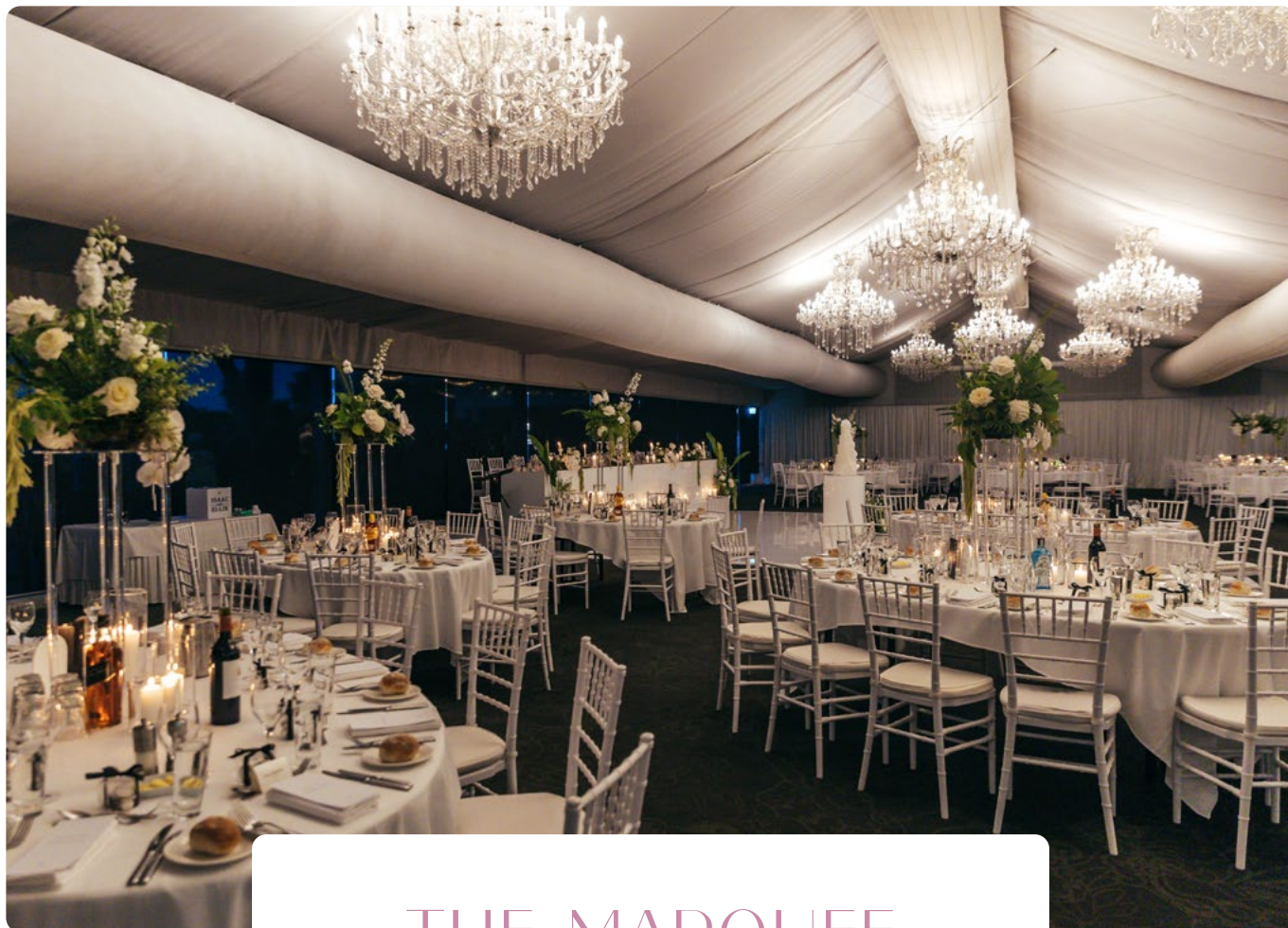
1 June – 31 July 2025

*Excluding Public Holidays



*T&C's: Available for weddings of 50+ guests on select dates throughout the year. Offer only available for new weddings and enquiries and cannot be used in conjunction with any other booking incentive. Victoria Park reserves the right to change the dates of availability for this off peak incentive at any time.

Victoria Park



THE MARQUEE

Spectacular city views and sparkling chandeliers

360 Banquet + 12 Head Table + Dance floor: 372



Cocktail: 700



Long Table: 234



Outdoor Ceremony: 150
(Mixed seating and standing)



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

Floor to ceiling windows

Eight crystal chandeliers

Pre-dinner drinks area

Two stunning white marble bars

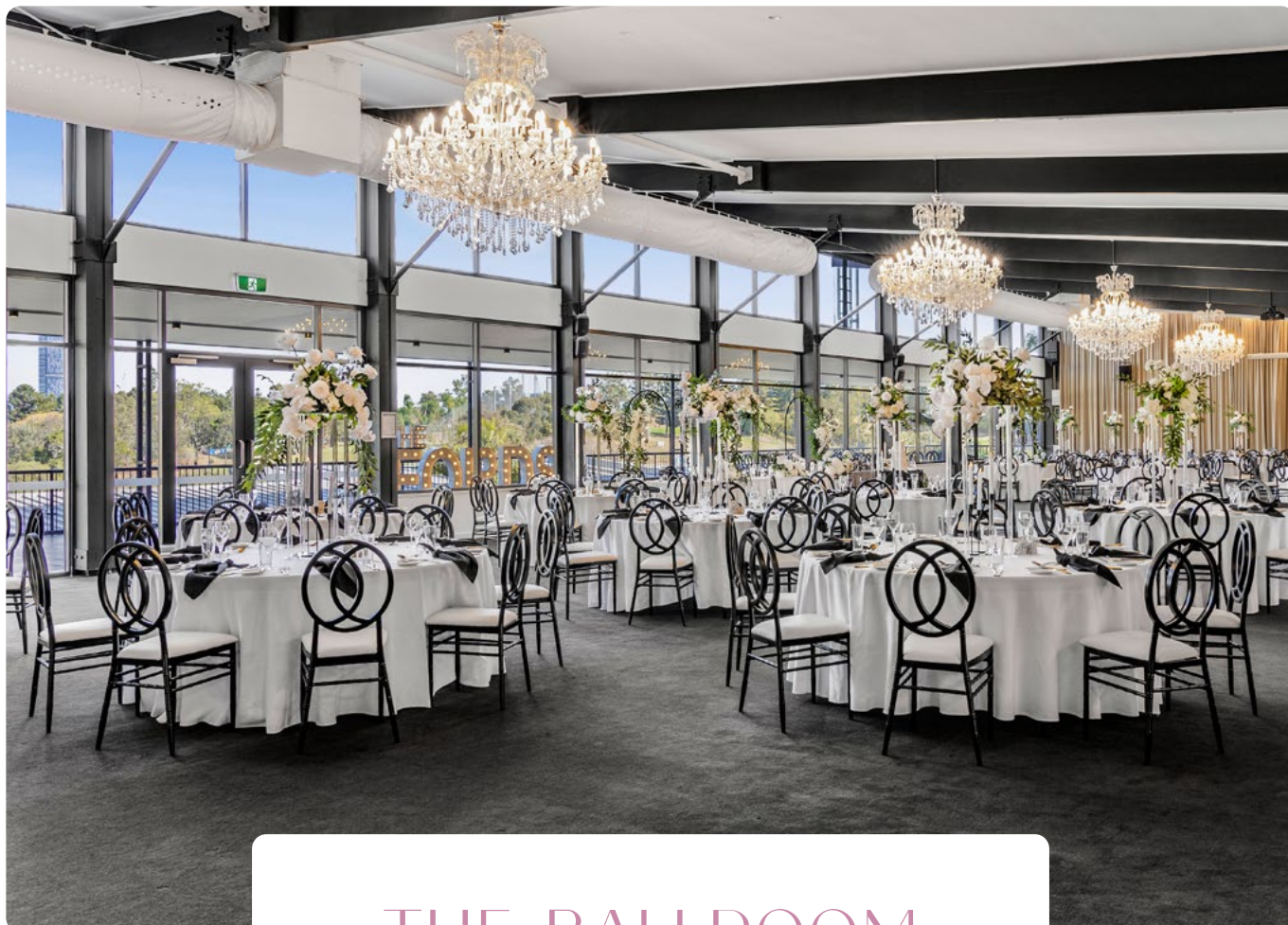
Built in audio visual

Portable dance floor and staging for flexible positioning

Contemporary upholstered chairs included or upgrade to white tiffany chairs

[View image gallery](#)

[View floorplans](#)



THE BALLROOM

Private covered terrace overlooking the parklands and Brisbane city

220 Banquet + 10 Head table + Dancefloor = 230

Cocktail: 550

Long Tables with no Head Table: 220

Terrace Ceremony: 200
(Mixed seating and standing)



Floor to ceiling windows

High ceilings with exposed wooden beams

Seven crystal chandeliers

Guest lounge area

White marble bar

Built-in audio visual

Portable dance floor and staging for flexible positioning

Contemporary upholstered chairs included
or upgrade to bentwood chairs

[View image gallery](#)

[View floorplans](#)



GARDEN MARQUEE

Lush Parkland and City Views

90 Banquet + 10 Head Table + Dance floor: 100



Cocktail: 120



Long Tables: 120



Terrace Ceremony: 70
(Mixed seating and standing)



Private covered outdoor deck with city and parkland views

Floor to ceiling windows

White marble bar

Built in audio visual

Portable dance floor

Contemporary upholstered chairs or upgrade to Tiffany chairs

[View image gallery](#)

[View floorplans](#)



ALABASTER ROOM

For a wedding to remember

80 Banquet + 10 Head Table + Dance Floor: 90



Cocktail: 120



Long Tables: 78



Outdoor Ceremony: 80
(Mixed seating and standing)



Exclusive terrace with city and parkland views
perfect for breakout areas

Floor to ceiling windows

Private bar

Guest lounge area

Built-in audio visual

Permanent dance floor

Contemporary upholstered chairs
or upgrade to bentwood chairs

[View image gallery](#)

[View floorplans](#)



QUARTZ ROOM

An Intimate Wedding Venue

40 Banquet + 8 head table + Dance Floor: 48



Private terrace with city and parkland views perfect for breakout areas

Cocktail: 80



Floor to ceiling windows

Long Tables: 36



Private bar

Guest lounge area

Terrace Ceremony: 58
(Mixed seating and standing)



Built in audio visual

Permanent dance floor

Contemporary upholstered chairs or upgrade to bentwood chairs

[View image gallery](#)

[View floorplans](#)

A full-page photograph of a gay couple in tuxedos walking hand-in-hand on a golf course. They are walking on a grassy path next to a large tree. The man on the left is wearing a black tuxedo with a white shirt and a black bow tie. The man on the right is wearing a black tuxedo with a white shirt and a black bow tie. They are both smiling and looking at each other. The background shows a lush green golf course with trees and a clear sky.

WHAT'S NEXT

Venue Viewing

The best way to experience our venue is to come in for a tour. To book a site visit, please contact our Wedding Sales Executive at 07 3252 0666 or email weddings@victoriapark.com.au

Tentative Hold

We can place a tentative hold on your preferred wedding date for seven days.

Securing the Date

All that we require is \$1,000 deposit payment or 25% of expected spend, whichever is greater, and a signed contract and the wedding is confirmed!

Start Planning

Once we have received your signed contract and deposit you will be introduced to your Victoria Park Venue Planner.

Contact

07 3252 0666

weddings@victoriapark.com.au

309 Herston Road, Herston Q 4006
PO BOX 256, RBH PO Q 4029