

VICTORIA PARK BISTRO

GROUP PACKAGES

Victoria Park



VICTORIA PARK BISTRO

Magnificent views of the city skyline

The Victoria Park Bistro is located at the top of the Victoria Park Complex. With lush garden surrounds and city skyline views, the Bistro is the perfect setting for your next team get-together or celebration with friends or family. Why not make the most of it, and enjoy a round of putt putt or hit some balls on the driving range!

Group Bookings

(15 or more guests)

Group bookings require a deposit payment and confirmation of the terms and conditions. All group bookings can be made via our website victoriapark.com.au/bistro/book/

For any questions regarding Bistro group bookings please contact us via:

Email: bistro@victoriapark.com.au

Phone: 07 3253 2533

WHAT'S ON AT THE BISTRO

Trivia Night

Grab your mates, fire up your competitive side and test your knowledge!

EVERY WEDNESDAY | 7PM - 9PM



Weekend Games

Bounce into the weekend with fun games at our Bistro lawn!

Connect Four | Corn Hole | Chess

EVERY SATURDAY & SUNDAY | 9AM - 4PM



Sunday Sounds

Tune into live music by local talent & soak up spectacular city skyline views!

EVERY SUNDAY | 12PM - 4PM



Driving Range

Unleash your competitive side on the driving range.

MON, WEDS & THURS | 6AM - 11PM

TUES | 9AM - 11PM

FRI & SAT | 6AM - 12AM

SUN & PUBLIC HOLIDAYS | 6AM - 10PM



Play Putt Putt

Bistro Group Bookings of 15+ adults receive Putt Putt for \$17pp*

Group pricing not applicable during special Putt Putt events.

*T&C's apply. Discount available when booking in one transaction only.

SUNDAY - THURSDAY, 6AM - 10PM

FRIDAY & SATURDAY, 6AM - 11PM



NOTE: Children must be supervised at all times across all activities. Putt Putt, Giant Games Area and Jumping Castle are all affected by wet weather and are unavailable to play in steady rain conditions. The Driving Range is open to play unless weather conditions are extreme.

BREAKFAST

For groups of 15 to 30 guests.

Sample menu, subject to change. Dietary requirements can be catered to upon request. Please discuss this at the time of booking.

A La Carte

Served as individually plated dishes.

SMASHED AVOCADO 24
Smashed avocado, Turkish bread, heirloom tomatoes, pistachio dukkah, smoked feta, lemon labneh V GFO

EGGS FLORENTINE 22
Poached eggs, spinach, hollandaise, buttered English muffin V GFO
Add mushrooms +6 / bacon +7 / smoked salmon +8

LAVENDER PANNA COTTA 18
Açai yoghurt, honey baked granola, seasonal fruit, toasted coconut V GF

HOUSE HASH 24
Poached eggs, tomato relish, spinach, chorizo, chilli oil, hollandaise

BREAKFAST BURGER 17
Bacon, fried egg, tomato relish, cheese, potato rosti, spinach, smokey BBQ sauce, potato bun GFO

MUSHROOMS ON TOAST 18
Green hummus, truffle mushrooms, crisp kale, green oil, sourdough toast GFO V

FULL BREAKFAST 29
Bacon, eggs your way, pork chipolata, grilled tomato, mushrooms, hash browns, tomato relish, buttered sourdough toast GFO

BUILD YOUR OWN 16
Two eggs, buttered sourdough toast, tomato relish V GFO
Add your favourites from the extras menu below

EXTRAS

+3 egg / swap to gluten free bread

+5 tomato

+6 hash browns / mushrooms

+7 pork chipolatas / bacon / smashed avocado

+8 halloumi / smoked salmon

V = VEGETARIAN GF = GLUTEN-FREE GFO = GLUTEN-FREE OPTION DF = DAIRY-FREE

15% public holiday surcharge. 10% Sunday surcharge.



LUNCH & DINNER

For groups of 15 to 60 guests.

Sample menu, subject to change. Dietary requirements can be catered to upon request. Please discuss this at the time of booking.

Victoria's Banquet – \$55pp

Served family style, down the centre of the table

To Start

ANTIPASTO PLATTER

Cured meats, pickles, local Woombye cheeses, dried fruits, dips, flatbread, grissini **GFO**

Mains

ORRECCHIETTE PASTA

Pancetta, ricotta, broccoli, tomato, pesto, pecorino **GFO – GNOCCHI**

TRUFFLE MUSHROOM GNOCCHI

Potato gnocchi, mushroom ragu, truffle cream, green peas, pecorino **V GF**

MEDITERRANEAN SALAD

Mediterranean style salad, mustard dressing **V GF DF**

PLUS YOUR CHOICE OF 3 OF THE BELOW PIZZAS

MARGHERITA

San Marzano tomato, Casa Motta fior di latte, basil **V GFO**

CAPRICCIOSA

San Marzano tomato, Casa Motta fior di latte, smoked ham, mushroom, olives, artichoke **GFO**

INFERNO

San Marzano tomato, Casa Motta fior di latte, soppressatta salami, chilli flakes **GFO**

ZUCCA

Casa Motta fior di latte, garlic, pumpkin, sage, honey, rocket **V GFO**

FUNGHI

Casa Motta fior di latte, truffle mushrooms, rosemary, parmesan, garlic **V GFO**

PATATE

Casa Motta fior di latte, Italian pork sausage, potato, pancetta, red onion **GFO**

EXTRAS

+5pp swap to gluten free

+6pp assorted cakes and slices for dessert

V = VEGETARIAN **GF = GLUTEN-FREE** **GFO = GLUTEN-FREE OPTION** **DF = DAIRY-FREE**

15% public holiday surcharge. 10% Sunday surcharge.

COCKTAIL PLATTERS

For groups of 15 to 60 guests. Each platter serves up to 10 people and is served to the table for self-service.

Sample menu, subject to change.

CHEESE PLATTER Local Woombye cheeses with quince, fresh and dried fruit, crackers GF V	\$65	DUCK SPRING ROLLS Asian dipping sauce	\$65
CHARCUTERIE PLATTER Chef's selection of cured meats, marinated olives, antipasto vegetables, dips, grissini, flatbread GFO	\$70	TANDOORI CHICKEN SKEWERS Sumac yoghurt, pickles GF	\$65
TOMATO BRUSCHETTA Focaccia, tomato salsa, balsamic, stracciatella V GFO	\$65	BEEF SLIDERS Angus beef patties, pickles, smokey BBQ sauce, truffle mayo, American cheese	\$80
ARANCINI Provolone, porcini mushroom, truffle aioli, pecorino V	\$60	FRESH FRUIT PLATTER Fresh seasonal fruit GF VG DF	\$55
TEMPURA STUFFED PUMPKIN FLOWERS AND VEGETABLE PAKORAS Green hummus dip VG	\$65	SWEETS PLATTER Chocolate brownie, rocky road, mini muffins, caramel slice GFO	\$85
MINI ANGUS STOUT BEEF PIES Smokey BBQ sauce	\$70	KIDS PLATTER Mini pies, sausage rolls, chicken bites	\$60
PORK AND FENNEL SAUSAGE ROLLS Tomato relish	\$75		
MINI CRAB ROLLS Crab, cucumber, citrus mayo, lettuce, pickled onion, dill, buttermilk roll	\$75		
COLD KING PRAWNS Remoulade sauce, lemon GF DF	\$55		
FRESH OYSTERS Mignonette dressing, lemon GF DF	\$42 PER DOZEN		
FRIED CHICKEN WINGS Smokey chipotle BBQ, ranch dipping sauce, fried shallots GF	\$65		

Upgrade Options

Pizzas, Snacks & Bites from the A La Carte menu

V = VEGETARIAN **GF = GLUTEN-FREE** **GFO = GLUTEN-FREE OPTION** **DF = DAIRY-FREE** **VG = VEGAN**

15% public holiday surcharge. 10% Sunday surcharge.



FREQUENTLY ASKED QUESTIONS

CAN I BRING A CAKE WITH CANDLES?

You are welcome to bring a cake, staff will be more than happy to store and present it when required with a knife and plates for you to serve. There is a one-off \$10 fee charged.

Please ensure that you supply your own candles and lighter.

CAN I DECORATE THE AREA?

You are welcome to bring simple table decorations such as bunches of balloons or flowers, though we kindly request that no confetti or glitter is used.

We do not allow backdrops, large balloon garlands, or any decorations that hang or block walkways or space between tables.

CAN I HAVE ENTERTAINMENT?

Unfortunately no external entertainers are permitted in the Bistro, this includes DJ's/karaoke set up

MAKE A BOOKING

Please book via our website victoriapark.com.au/bistro/book/ or contact us on 073253 2533 or bistro@victoriapark.com.au

To book for a group at the Bistro, the following minimum food and beverage spends will apply*.

Monday - Thursday: \$30 per adult | \$20 per child (ages 2 - 16)

Friday - Sunday: \$40 per adult | \$20 per child (ages 2 - 16)

*Subject to change during peak times.

Day	Breakfast	Lunch & Dinner
Monday & Tuesday	—	11:30am – 2:30pm
Wednesday – Friday	—	11:30am – late
Saturday	7am – 10:30am	11:30am – late
Sunday	7am – 10:30am	11:30am – late



GROUP BOOKING TERMS AND CONDITIONS

ANY BREACHES OF THE FOLLOWING TERMS AND CONDITIONS MAY RESULT IN THE BOOKING BEING CANCELLED WITH ALL COSTS TO BE CHARGED ACCORDINGLY.

1. Final numbers and menu selections

Menu selections and final numbers are required 10 business days prior to the date of the group booking. Changes within 7 days of the of the group booking are not permitted. Please note that the menus listed in this package are sample menus only and may change seasonally in line with our A La Carte menu.

2. Minimum food and beverage spend

In order to secure your group booking at the Bistro, the following minimum food and beverage spends are required*:

Monday – Thursday: \$30 per adult | \$20 per child (ages 2 - 16)

Friday – Sunday: \$40 per person | \$20 per child (ages 2 - 16)

Your total minimum spend will be calculated when you confirm final numbers 7 business days prior to the date of the group booking. A reduction in the numbers after this is not permitted and will not reduce your minimum spend. If minimum spend is not met on the day, the credit card on file for the booking will be charged to meet minimum spend requirements.

*Subject to change during peak times.

3. Deposit and payment

For groups of 15 or more, a deposit of \$200 is required upon booking. A payment link will be emailed and only once payment is received will the booking be confirmed. This deposit will come off the final bill on the day. Cheques are not accepted. Only Pro-Forma invoices can be supplied for payment in advance. Please notify the Bistro upon booking if this is required. Please note 10% Sunday surcharge and 15% public holiday surcharge applies.

4. Booking length and seating area

Each booking of 15 to 30 people is allocated a maximum of 2 hours in the Bistro. Bookings of 30 to 60 people are allocated a maximum of 3 hours in the Bistro. More time can be added upon request to management prior to the booking and is subject to availability. Groups may need to be split across 2 or more tables.

Any special requests for allocations to certain areas will be considered but not guaranteed.

5. Wet weather

All reservations are allocated to our undercover areas. Should the weather conditions be extreme, the client is permitted to reschedule for another date within 4 weeks of the original booking.

6. Cancellations

A minimum of 7 business days is required for all cancellations of Bistro bookings. Depending on when cancellations are made, either a portion or the full amount of the group booking will be charged. The full amount of the group booking is calculated based on the number of guests booked and the per person minimum spend.

Up till 14 days before booking = full refund

Between 14 and 7 days before booking = 50% refund of the full amount of the group booking

Within 7 days of the booking = no refund, full amount of the group booking will be charged

7. Minor's agreement and responsible service of alcohol

Victoria Park's Bistro is a fully licensed venue operating in accordance with Responsible Service of Alcohol laws. RSA laws will be adhered to at all times and guests may be refused service or may be asked to leave if issues arise. Please inform us if there will be minors attending your group function. No guest under the age of 18 years will be served alcohol. Patrons may be asked to show legal proof of age at any time. Minors must be accompanied by a parent or legal guardian at all times. The parent or guardian is responsible for ensuring that no alcohol is consumed by, or bought for, the minor. Groups may be required to wear wristbands at the Bar & Bistro manager's discretion for group bookings where minors are attending, so as to differentiate the minors from the rest of the group.

8. Security guards

Should Victoria Park deem it necessary for a specific booking, security guards may be required at the cost of the client. All security guards are to be booked through Victoria Park at the following fee: \$60 per guard per hour with the guard required to be present for the length of the booking plus half an hour before and after the booking. This fee applies to situations in which security guards are organized prior to your booking and also in the instance where Victoria Park deems it necessary to call security for assistance during your booking for any disturbances or unruly behaviour.