

School Event Packages

2025



Victoria Park

Our spaces



THE MARQUEE

 420 seated |  700 cocktail

[Image gallery](#)

[Floorplans](#)



BALLROOM

 260 seated |  550 cocktail

[Image gallery](#)

[Floorplans](#)



GARDEN MARQUEE

 110 seated |  120 cocktail

[Image gallery](#)

[Floorplans](#)



ALABASTER ROOM


 90 seated |  120 cocktail

[Image gallery](#)

[Floorplans](#)



QUARTZ ROOM

 50 seated |  80 cocktail

[Image gallery](#)

[Floorplans](#)

EXPLORE OUR SPACES IN DETAIL

Explore styling options, preferred suppliers, floor plans, and more in our Pixieset gallery: victoriaparkevents.pixieset.com

[View Pixieset](#)



Pre-dinner Package

Pre Formal Canape \$5.50pp

Chef's selection of arancini

1 Standard Alcoholic Drink on Arrival \$10.00 per adult

(Parents and teachers)

1 Non-Alcoholic Drink on Arrival \$8.00pp

(Persons dining are already included in package)

Victoria Park Standard Drinks

Counterpoint Brut NV

Counterpoint Chardonnay or Cambridge Crossing Sauvignon Blanc

Counterpoint Shiraz or Cambridge Crossing Cabernet Merlot

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)

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

NOTE: Please note that your pre-dinner drinks package is included in your 5 hour venue hire. If you require additional timing please speak with your planner or sales representative. A \$150.00 flat fee applies for guests using cash bar facilities not already on a beverage package.

Victoria Park



School Formal & Semi-Formal Packages

School Package: Plated Three Course Dinner & Five Hour Beverage Package (non-alcoholic) – \$112.00pp

Includes alternate drop entree, main, and dessert with five hour non-alcoholic beverage package.

School Package: Plated Two Course Dinner & Four Hour Beverage Package (non-alcoholic) – \$89.00pp

Includes alternate drop entree and main or main and dessert with four hour non-alcoholic beverage package.

School Package: Four Hour Cocktail Package (non-alcoholic) – \$85.00pp

Includes two savory canapes, two hot platters, one cocktail station, and a four hour non-alcoholic beverage package

School Package: Three Hour Cocktail Package (non-alcoholic) – \$82.00pp

Includes two savory canapes, two hot platters, one cocktail station, and a three hour non-alcoholic beverage package

Package inclusions

Venue hire for event duration

Mocktail on arrival for all guests

Balloon centrepieces in your choice of up to 1 colours per table or 2 colours alternating on each table or cylinder vase per table with a white pillar candle and tea lights.

Exclusive access to your own outdoor pre-function area with city views (includes mushroom heaters in winter)

Cocktail tables for pre-function clothed with cylinder vase and white pillar candles

Red carpet for arrival of guests

Easel for seating plan

Table numbers for each table

All tables clothed in white linen

Lectern and microphone

Portable dance floor included when external entertainment is booked

Floor plans and run sheet guidance from our team of Event Planners

Complimentary on-site car parking

School Formal Sample Menu

This menu is subject to change throughout the year. Updated menus will be provided to you during the booking and planning process.

This menu is nut free (traces of nuts cannot be guaranteed as nuts may be used in the same kitchen for preparation of other meals)

ENTRÉES

Select two entrées, served alternate drop

- Victoria Park's slow braised lamb and tomato ragu with herb potato gnocchi, Sicilian green olives, parsley and shaved parmesan **GF NF H**
- Southern fried chicken breast salad with crunchy slaw, sweet chilli mayonnaise and toasted sesame seeds **NF H**
- Pumpkin ravioli with a pesto cream sauce and shaved parmesan **V NF H**
- Baked puff pastry and red onion jam galette, topped with Danish fetta, rocket salad and a balsamic glaze **V NF H**

MAINS

Select two mains, served alternate drop

- Roasted chicken breast, potato rosti, baby carrots and roast chicken gravy **GF NF**
- Slow cooked beef cheek, champ mash, fried onion rings and braising juices **DF NF**
- Eye fillet steak, onion jam, creamy garlic and potato gratin, broccolini and beef jus **NF GF (SERVED MEDIUM)**
- Daintree barramundi with sautéed potatoes, spinach and a sweet mango curry sauce **GF DF NF H**
- Mild chickpea and potato masala with basmati rice, a poppadum, fresh lime and coconut yoghurt **GF DF NF H VG**

DESSERTS

Select two desserts, served alternate drop

- Peach Melba pavlova with crisp meringue, vanilla cream, poached peaches and raspberry compote **GF NF H**
- Vanilla bean pannacotta, strawberry salad and lime meringue **GF NF**
- Chocolate cake with salted caramel, chocolate soil and vanilla ice cream **NF H V GF**
- Passionfruit curd tartlet, topped with toasted meringue and coconut cream **GF NF V**

Upgrades

Include canapes on arrival in your package

Chef's selection of 2 x canapes on arrival for \$10.00pp

Arancini on arrival \$5.50pp

School Formal Sample Cocktail Menu

This menu is subject to change throughout the year. Updated menus will be provided to you during the booking and planning process.

This menu is nut free (traces of nuts cannot be guaranteed as nuts may be used in the same kitchen for preparation of other meals)

STATION

\$18.00pp

- **Nacho Station**
Spiced mince, sour cream, grated cheddar, pico de gallo salsa, guacamole, pickled jalapenos and corn chips **GF NF H**
- **Indian Station**
Chicken tikka masala, fragrant basmati rice, garlic naan bread, poppadums, katchumber salad and chutneys **H VO**
- **Cheeseburger Slider Station**
Served with chips, tomato sauce & aioli

COCKTAIL DISH

\$15.00pp

- **VPFC:** Fried chicken pieces with champ mash potato and gravy **NF H**
- **Crispy battered snapper goujons** with chips and tartare sauce **NF H**
- **Mild chickpea and potato masala** with basmati rice and poppadum **NF H VG DF GF**
- **House smoked brisket**, apple slaw and sweet BBQ sauce **GF DF NF**

CANAPES

\$5.50pp

- **Peking duck spring rolls**, served with sweet soy **NF**
- **Sweet potato croquettes** with smoked tomato chutney **GF DF VG NF H**
- **Caribbean style jerk chicken tenderloin skewers** with lime mayonnaise **GF DF NF H**
- **Mixed vegetable spring rolls** with sweet chilli sauce **V H NF**
- **Mini chicken and leek pies** with tomato sauce **H NF**
- **Tomato and mozzarella arancini** with garlic aioli **GF NF V**
- **Moroccan spiced cauliflower fritters** with chipotle mayonnaise **GF DF VG NF H**
- **Vegetable samosas** with mint and coriander chutney **VG DF H NF**
- **Steamed vegetable gyozas** with shoyu soy **V NF H**

PLATTERS

\$14.00pp

- **USA:** Jalapeno and chipotle arancini, mac 'n' cheese croquettes and buffalo kaarage fried chicken
- **Chicken:** Fried chicken pieces, chicken and leek pies and chicken tenders
- **Asian:** Vegetable gyozas, steamed chicken and mushroom wontons and Peking duck spring rolls
- **Aussie Favourites:** Beef pies, sausage rolls and mixed quiches **NF**
- **From The Garden:** Sweet potato croquettes, tomato and mozzarella arancini and ratatouille and hummus tarts **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

DESSERT CANAPES

\$5.50pp

- **Warm apple pie bites** with cinnamon sugar **DF VG NF H**
- **Mixed macarons** **GF V**
- **Mini profiteroles** **V NF**
- **Cannoli filled with chocolate custard cream** **NF V**



Junior School Packages

Junior School Package: Plated Lunch and Dinner Menu – \$45.00pp

Includes main meal, dessert and jugs of soft drinks on the table

Junior School Package: Cocktail Package – Starting from \$35.00pp

Includes a minimum of \$25.00pp on food catering and \$10.00pp for beverages.

Junior School Package: Cocktail Package – Starting from \$35.00pp

Includes a minimum of \$25.00pp on food catering and \$10.00pp for beverages.

Package inclusions

Venue hire for event duration

Exclusive access to your own outdoor pre-function area with city views (includes mushroom heaters in winter)

Cocktail tables for pre-function area

Red carpet for arrival of guests

Easel for seating plan

Table numbers for each table

All tables clothed in white linen

Lectern and microphone

Portable dance floor included when external entertainment is booked

Floor plans and run sheet guidance from our team of Event Planners

Complimentary on-site car parking

Balloon centrepieces in your choice of up to 1 colours per table or 2 colours alternating on each table or cylinder vase per table with a white pillar candle and tea lights.

NOTE: Junior school packages applicable for students aged 12 and under or Prep to Grade 6.

Additional Costs: Bond of \$1000.00 required prior to the event. Please speak with your Event Planner for more information and pricing. Minimum spends apply to be eligible for complimentary venue hire.

Victoria Park



Junior School Sit Down Menu

This menu is subject to change throughout the year. Updated menus will be provided to you during the booking and planning process.

MAIN MEALS

Served alternate drop

- Chicken schnitzel, with chicken gravy, broccolini and mash potato **DF**
- Grilled rib fillet, beef jus, broccolini and mash potato **GF DF**
- Beef lasagne, with garlic bread and mixed salad
- Vegetarian lasagne, garlic bread and mixed leaf salad **V**

DESSERTS

Served alternate drop

- Chocolate brownie and vanilla ice cream sandwich with warm chocolate sauce **GF NF**
- Baked vanilla cheesecake with glazed strawberries **NF**
- Mixed berry pavlova crisp meringue with vanilla whipped cream and mixed berry compote **GF V NF**

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.

DF = DAIRY FREE **DFO = DAIRY FREE OPTION** **GF = GLUTEN FREE** **GFO = GLUTEN FREE OPTION** **NF = NUT FREE** **NFO = NUT FREE OPTION**
V = VEGETARIAN **VO = VEGETARIAN OPTION** **VG = VEGAN** **VGO = VEGAN OPTION** **H = HALAL** **HO = HALAL OPTIONAL**

Victoria Park

Junior School Cocktail Menu

This menu is subject to change throughout the year. Updated menus will be provided to you during the booking and planning process.

This menu is nut free (traces of nuts cannot be guaranteed as nuts may be used in the same kitchen for preparation of other meals)

STATION \$18.00PP

Nacho station

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

Cheeseburger Slider station

- Served with chips, tomato sauce & aioli

COCKTAIL DISH \$15.00PP

- Kaarage fried chicken, with honey soy glaze and steamed rice
- Crispy battered snapper goujons served with fresh lemon, tartare sauce and chips
- Mild butter chicken curry, served with basmati rice and garlic naan.
- Mild vegetable curry, served with basmati rice and garlic naan.
- Cheeseburger sliders: Wagyu patty, cheese, sweet pickle and classic burger sauce

CANAPES \$5.50PP

- 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**
- Potato and corn empanadas with tomato relish **GF DF VG**
- Tomato and mozzarella arancini with aioli **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

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 empanadas and ratatouille quiche **V**

\$18.00pp

- **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

KID FRIENDLY PLATTERS \$14.00PP

- Chicken tenders and chips platter
- Ham, cheese and tomato pizza platter

DESSERT CANAPES \$5.50PP

- Warm apple pie bites with cinnamon sugar **DF VG**
- Mixed macarons **GF V**
- Mini profiteroles
- Chocolate pot aux crème **GF V**
- Mini Magnums **\$5.00pp**



Parent Function

Stand alone event – to be held in a different room to student event

Four Hour Cocktail Package \$42.50 per adult
(Includes 5 Savoury Canapes and 1 Cocktail Dish)

Four Hour Victoria Park Beverage Package \$48.00pp

Or Minimum pre-paid bar tab \$20.00pp

Victoria Park Beverage Package

Counterpoint Brut NV

Counterpoint Chardonnay or Cambridge Crossing Sauvignon Blanc

Counterpoint Shiraz or Cambridge Crossing Cabernet Merlot

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)

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



Breakfast Packages

This menu is subject to change throughout the year. Updated menus will be provided to you during the booking and planning process.

BREAKFAST CANAPÉS

\$5.50pp per canapé

- Mini crushed avocado bruschetta with feta cheese **V NF H DFO GFO**
- Bacon, spinach and egg pies **NF DF**
- Mini vegan sausage rolls **GF DF V VG**
- Smoked salmon blini with chive crème fraîche **NF H**
- Coconut yoghurt and granola pots **DF VG**
- Mixed seasonal fruit skewers **GF DF VG**
- Mini sweetcorn fritters
- Mini sausage rolls

CONTINENTAL BREAKFAST

\$30.00pp

Served buffet style including a coffee and tea station. Includes the below items:

- Freshly baked croissants **V**
- Selection of fruit and custard filled danishes **V**
- Selection of Beerenberg orange marmalade, strawberry and raspberry jams **GF DF VG**
- Fruit and nut granola **GF DF VG**
- Mixed berry compote **GF DF VG**
- Bowl of coconut yoghurt **GF DF VG**
- Seasonal whole and cut fruit **GF DF VG**
- Old English style ham, sliced off the bone **GF DF**
- Sliced cheddar cheese **GF**
- Mini spinach and feta quiche **GF V**
- Selection of organic fruit juices **GF DF VG**

BUSINESS BREAKFAST

\$38.00pp

Served to the table with sliced seasonal fruit platters. Includes a selection of teas, freshly brewed coffee and juice to start.

Your choice of **one breakfast item** from the list below,

- Classic Breakfast: Smoked bacon, chicken sausage, scrambled eggs, slow roasted tomato, tomato relish and potato rosti **GF NF DFO**
- Vegetarian Breakfast: Scrambled eggs, slow roasted tomato, baked field mushroom, asparagus and potato rosti **GF V H NF DFO**
- Smashed Avocado: Crushed avocado, poached egg, croissant, Greek kefalotyri cheese, rocket and lemon oil **V NF GFO DFO**
- Victoria Park Benedict: Potato rosti, wilted spinach, poached egg and hollandaise **GF NF**
With your choice of bacon, smoked salmon or haloumi.

UPGRADES

Add a healthy juice station \$8.00pp

Add almond croissants, chocolate croissants or mixed danishes \$6.00pp

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DFO = DAIRY FREE OPTION
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Victoria Park



School Formal Supplier Offers

Event Letters

2024 – Light up event letters

\$699.00 including delivery setup and collection

G&M DJ package

Formal Package – \$950.00

Club Package – \$1100.00 (most popular)

Concert Package – \$2,450.00

In The Booth

4 hours \$1,050.00

5 hours \$1,150.00

6 hours \$1,250.00

Contact your planner to book in these offers

*Subject to availability

Victoria Park

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 one of our Corporate Sales Executives at 07 3252 0666 or email info@victoriapark.com.au

Tentative Hold

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

Securing the Date

In order to secure your venue please return a signed copy of the contract and \$1,000.00 or 25% of expected spend whichever is greater.

Start Planning

Once we have received your signed contract and deposit a venue event planner will be allocated to your event.

Contact

07 3252 0666

info@victoriapark.com.au

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