



WALKABOUT CREEK

– *Wedding & Events* –

CHRISTMAS PARTIES

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07 3300 2558





Daytime Hire

Suitable for 10-100 people
Select your room
Select your platters
Select your drinks!

The Garden

3HRS \$450 | 4HRS \$550

Suitable for 10 - 50 people before 5pm

Minimum catering spend of \$10pp required

Cash bar or bar tab for beverages

INCLUSIONS:

Two clothed cocktail tables

Three square tables with 12 white stools

Two kids picnic tables

Eighteen white chairs

Three large blue & white umbrellas plus plenty of natural shade

Chilled water station

Christmas Lanterns with LED candles

All glassware, crockery & serving equipment

Clothed tabled for your catering

Dedicated staff member to service your event

30mins set-up and pack-down time

Flexibility to bring along your own styling

Free onsite parking (100+ available)

Add a private 30min wildlife show for \$11 per child (min 10 children)

Private shows are available at 10:30am Saturdays & Sundays





Private Room

Ferntree Room or Banksia Room

3HRS \$690 | 4HRS \$790

Suitable for 30 - 100 People before 5pm

Minimum catering spend of \$10pp required

Cash bar or bar tab for beverages

INCLUSIONS:

Clothed cocktail tables

White tables and timber chairs - relevant for the amount of people coming

Air-conditioning or heating

Wireless microphone for speeches

Sound system with auxiliary connection to play your own music

Data projector to play a photo slideshow

Christmas Lanterns with LED candles

Chilled water station

All glassware, crockery & serving equipment

Clothed table for catering & your gifts

Cake table with knife and serviettes for you to serve yourselves

Dedicated staff members to service your event

30mins set-up and pack-down time

Flexibility to bring along your own styling

Free onsite parking (100+ available)

Minimum catering spend of \$350 required

Add a private 30min wildlife show for \$11 per child (min 10 children)

Shows available at 10:30am Saturdays & Sundays







Catering

Minimum spend \$10pp. 1 serve designed to be for 1 person

Walkabout Creek suggests a \$15-\$30pp spend, depending on what meal you are providing.

BYO is not available

TRIO OF DIPS PLATTER | \$55 - serves 10

Selection of three dips served w lightly toasted flat bread

ANTIPASTO PLATTER | \$122- serves 10

Pastrami, salami, marinated artichokes, semi dried tomato, grilled red peppers, feta and beetroot relish served w lightly toasted flat bread

CHEESE PLATTER | \$122- serves 10

Selection of Australian cheeses, fruit paste, grapes, dried fruits and walnuts served w lavosh and grissini

SUSHI PLATTER | \$85- serves 10

Assorted sushi served w soy and pickled ginger

SWEET- Min order 10

Lemonade scones w cream and strawberry preserve V | \$6 per serve

Homemade biscuits (Select 1 flavour - dotti, spiced date or jam drop) | \$4 per serve

Assorted cakes & slices-(carrot cake, chocolate brownie, lamingtons) | \$6 per serve

Fruit skewers | \$4 per serve

SAVOURY- Min order 10

Triangle sandwiches with classic fillings (some vegetarian) | \$8.50 per serve

Assorted mini quiches (can be V) | \$4 per serve

Petite ham & cheese croissants | \$5 per serve

HOT BITES- Min order 10

Pumpkin arancini w napoli sauce (VG GF) | \$4 per serve

Mini spring rolls w sweet chili sauce (V) | \$4 per serve

Petite pie w tomato sauce | \$4 per serve

Cocktail sausage roll w tomato sauce | \$4 per serve

Salt & pepper squid w chilli sauce (DF) | \$4 per serve

Buffalo chicken wings w BBQ sauce (GF) | \$4 per serve

Hot chips with aioli or tomato sauce | \$9 per bowl (no min order)

Cheesy pieces of garlic bread | \$6 per serve

KIDS MEALS

Chicken nuggets with chips & tomato sauce | \$13.50 each

Fish with chips & tomato sauce | \$13.50 each

Need help ordering? Contact us for a suggestion

Canapes

Only available for 20 or more people

CANAPES;

4 FOR \$24pp | 6 FOR \$34.50pp

COLD

Boudin chicken, prosciutto, red pepper salsa (gf)

Yorkshire pudding, rare roast beef, horseradish mousse

Crab, mango gloss, black sesame, chili curls (df)

Christmas Bruschetta, sumac pearls, fig gel (gf vg)

HOT

Battered prawn, nori, sesame, pickled ginger koji (df gf)

Wagyu beef wellington, truffle duxelle, spinach Verdi (df)

Foraged mushroom velouté, enoki, black garlic (gf vg)

Asparagus arancini, lemon thyme, watercress refresher (df gf vg)

BIGGER BITES: \$11pp

Blood orange glazed ham, refined cabbage, brioche, Swiss cheese

Turkey & sage, cranberry, orange wash, torpedo bun (df)

Mock burger, plant patty, hummus, cabbage slaw, white roll (gf vg)

Beef pattie, tomato relish, pickle, cheese, brioche roll

Dessert Canapes: \$7pp

Drunken fruit mince tart, spelt pastry

Amoretto cherry, spiced apple, vanilla bean sponge (df)

Petite Pavlova, fruit textures, myrtle sherbet (vg df gf)

Candied rice white Christmas, cranberry gloss, macadamia (gf vg)





Beverages

Set a bar tab limit and pay the bill at the end, or simply have guests purchase individually.

Drinks can also be pre-paid and self-served

BYO not available

SOFT DRINKS | JUICE

\$4.50

375ml cans- coke, coke zero, lemonade or solo

300ml bottles- apple or orange

Can be set in a ice bucket as a self-serve station

WINE - 750ml bottle

Azahara Brut NV

\$10 | \$42

Dal Zotto Prosecco

\$14 | \$60

Republic Sauvignon Blanc

\$10 | \$42

Deakin Estate Moscato

\$10 | \$42

Gilbert Rose'

\$14 | \$60

First Creek Harvest Shiraz

\$10 | \$42

BEER | CIDER - 375ml bottle

James Squire 150 Lashes

\$10

Great Northern

\$10

Somersby Apple Cider

\$10

James Squire Zero Alcohol

\$8.50

TEA & COFFEE STATION

Freshly brewed coffee and a selection of herbal & black teas

Set on a self-serve station. Price includes crockery & condiments

30 cups \$120 | 60 cups \$240 | 90 cups \$360

BARISTA COFFEE

Paid on consumption- prices from \$4.25 each





Evening Hire

Suitable for 30-300 people from 5pm

Select your package: Cocktail or Buffet

Select your room: Ferntree Room, Banksia Room or The Deck

Select your drinks: Bar Tab or Package

Evening Hire

Suitable for 30- 300 People after 5pm

4 hours venue hire included in all packages!

Select from Ferntree Room, Banksia Room or The Deck.

INCLUSIONS:

4 hours hire of Ferntree Room Banksia Room, or The Deck

60mins set-up and 30 pack-down time

BUFFET: Your room set with round or long guest tables

COCKTAIL: Your room set with cocktail tables, lounges and casual seating

Guest tables set with white cloths and timber chairs

Christmas Lanterns with LED candles in the middle of tables

Air-conditioning inside Ferntree & Banksia Room

Lectern with wireless microphone for speeches

Sound system with auxiliary connection to play your own music

Chilled water station

All glassware, crockery & serving equipment

Clothed table for awards or photos

Dedicated staff members to service your event

Flexibility to bring along your own styling

Free onsite parking (100+ available)



\$70 Cocktail Package

4 hours venue hire included. Suitable for 30-300 people

6 CANAPES | 2 BIGGER BITES

Casual, stand up dining to allow guests to mingle

Select 6 Canapes:

COLD

Boudin chicken, prosciutto, red pepper salsa (gf)
Yorkshire pudding, rare roast beef, horseradish mousse
Crab, mango gloss, black sesame, chili curls (df)
Christmas Bruschetta, sumac pearls, fig gel (gf vg)

HOT

Battered prawn, nori, sesame, pickled ginger koji (df gf)
Wagyu beef wellington, truffle duxelle, spinach Verdi (df)
Foraged mushroom velouté, enoki, black garlic (gf vg)
Asparagus arancini, lemon thyme, watercress refresher (df gf vg)

Select 2 Bigger Bites

Blood orange glazed ham, refined cabbage, brioche, Swiss cheese
Turkey & sage, cranberry, orange wash, torpedo bun (df)
Mock burger, plant patty, hummus, cabbage slaw, white roll (gf vg)
Beef pattie, tomato relish, pickle, cheese, brioche roll

Optional Dessert Canapes: \$5.80pp

Drunken fruit mince tart, spelt pastry
Amoretto cherry, spiced apple, vanilla bean sponge (df)
Petite Pavlova, fruit textures, myrtle sherbet (vg df gf)
Candied rice white Christmas, cranberry gloss, macadamia (gf vg)



\$85 Buffet Package

4 hours venue hire included. Suitable for 30-200 people

2 MAINS | 3 SIDES OR SALADS

Sit down dining option. Guests serve themselves!

Select 2 Mains:

Served with freshly baked bread rolls and butter

Cardamom glazed ham, spiced marmalade, cauliflower popcorn (df)

Beef rump, forest mushroom, red wine jus (gf)

Turkey breast, candied yam, currents, bay leaf oil (gf)

18hr lamb, orecchiette, pecorino truffle, tomato jus

Porchetta, apple rhubarb roast, caramelised balsamic liquor (gf df)

Salmon, sweet corn velvet, lemon, watercress (gf df)

Lentils, toasted chestnuts, cranberry, rocket oil (gf df vg)

White bean reduction, charred squash, parsley gremolata (gf df vg)

Select 3 Sides or Salads:

HOT SIDES

Smashed chats, pearl onions, rosemary, native pepper dressing (gf df vg)

Glazed carrots, harissa, coconut yoghurt, pecans (gf df vg)

Roast Pumpkin, barley, smoked fetta, lemon honey (v)

COLD SALADS

French bean, free range egg, nigella seed, carrot ginger refreshment (gf v)

Season grains, grape tomato, parsley salad, sherry onion pickle (gf df vg)

Potato Desiree, green onion, celery salsa, seeded mustard (gf df v)

Optional Dessert Canapes: \$5.80pp

Drunken fruit mince tart, spelt pastry

Amoretto cherry, spiced apple, vanilla bean sponge (df)

Petite Pavlova, fruit textures, myrtle sherbet (vg df gf)

Candied rice white Christmas, cranberry gloss, macadamia (gf vg)



Bar Tab

*Set a bar tab limit and pay the bill at the end. Minimum spend \$10pp required for evening hire.
BYO not available*

SOFT DRINKS | JUICE \$4.50

375ml cans- coke, coke zero, lemonade or solo
300ml bottles- apple or orange
Can be set in a ice bucket as a self-serve station

WINE - Per glass | Per bottle

Azahara Brut NV	\$10 \$42
Dal Zotto Prosecco	\$14 \$60
Republic Sauvignon Blanc	\$10 \$42
Deakin Estate Moscato	\$10 \$42
Gilbert Rose'	\$14 \$60
First Creek Harvest Shiraz	\$10 \$42

BEER | CIDER - 375ml bottle

James Squire 150 Lashes	\$10
Great Northern	\$10
Somersby Apple Cider	\$10
James Squire Zero Alcohol	\$8.50

SPIRITS - \$11 per glass (Optional to include)

Please note we do not serve double shots or shots without a mixer

Smirnoff Vodka, Gordon's Gin, Jack Daniels
Bundaberg Rum, Jim Beam Bourbon, Red Label Johnny Walker
Scotch

TEA & COFFEE STATION

Freshly brewed coffee and a selection of herbal & black teas
Set on a self-serve station. Price includes crockery & condiments

30 cups \$120 | 60 cups \$240 | 90 cups \$360

\$45pp Package

4hrs of beverages - no bill at the end!

WINE

Sparkling: Azahara Brut NV

White: Republic Sauvignon Blanc

White: Deakin Estate Moscato

Red: First Creek Harvest Shiraz

BEER

James Squire 150 Lashes Pale Ale OR Great Northern Original (Select 1)

James Squire Zero Alcohol

NON-ALCOHOLIC

Coke, Coke No Sugar, Lemonade, Solo, Lemon Lime & Bitters

Orange Juice, Sparkling Mineral Water

Ginger Ale, Tonic Water

Freshly brewed coffee

Selection of herbal and black teas

EXTRAS

Add Somersby Apple Cider: \$3.50 pp

Add Gilbert Rose: \$5 pp

Upgrade to premium wines: \$13 pp

Change the heavy beer: Contact us for a quote!

Arrival Cocktails: \$18 each (min order 10)

Classic Margarita, Watermelon Breeze (gin),

Whiskey Sour, Espresso Martini

SPIRITS

Guests pay \$12 per glass OR you pay the bill

**Tab can be for select guests only (eg/ Management Team only)*

Smirnoff Vodka, Gordon's Gin, Jack Daniels

Bundaberg Rum, Jim Beam Bourbon, Red Label Johnny Walker Scotch



Optional Extras

TRIO OF DIPS PLATTER | \$55 - serves 10

Selection of three dips served w lightly toasted flat bread

ANTIPASTO PLATTER | \$122- serves 10

Pastrami, salami, marinated artichokes, semi dried tomato, grilled red peppers, feta and beetroot relish served w lightly toasted flat bread

CHEESE PLATTER | \$122- serves 10

Selection of Australian cheeses, fruit paste, grapes, dried fruits and walnuts served w lavosh and grissini

SUSHI PLATTER | \$85- serves 10

Assorted sushi served w soy and pickled ginger

FRUIT PLATTER | \$75 - serves 10

Freshly sliced seasonal fruit

SWEET- Min order 10

Lemonade scones w cream and strawberry preserve V | \$6 per serve

Homemade biscuits (Select 1 flavour - dotted, spiced date or jam drop) | \$4 per serve

Assorted cakes & slices-(carrot cake, chocolate brownie, lamingtons etc) | \$6 per serve

Fruit skewers | \$4 per serve

SAVOURY- Min order 10

Triangle sandwiches with classic fillings (some vegetarian) | \$8.50 per serve

Assorted mini quiches (can be V) | \$4 per serve

Petite ham & cheese croissants | \$5 per serve

HOT BITES- Min order 10

Pumpkin arancini w napoli sauce (VG GF) | \$4 per serve

Mini spring rolls w sweet chili sauce (V) | \$4 per serve

Petite pie w tomato sauce | \$4 per serve

Cocktail sausage roll w tomato sauce | \$4 per serve

Salt & pepper squid w chilli sauce (DF) | \$4 per serve

Buffalo chicken wings w BBQ sauce (GF) | \$4 per serve

Hot chips with aioli or tomato sauce | \$9 per bowl (no min order)

Cheesy pieces of garlic bread | \$6 per serve

KIDS MEALS

Chicken nuggets with chips & tomato sauce | \$13.50 each

Fish with chips & tomato sauce | \$13.50 each

Need help ordering? Contact us for a suggestion

Ferntree Room

Perfect for smaller groups

Boasting beautiful views of the National Park and our tree-kangaroo enclosure through floor to ceiling glass doors.

The Ferntree Room provides a scenic and intimate setting for your event.

CAPACITY:

60 people - Seated or Standing





Banksia Room

Perfect for larger groups

Showcasing stunning views of the Enoggera Reservoir and wildlife enclosure through floor to ceiling glass windows.

Spot our emus, wallabies, echidna and wombat while you enjoy your meal. The Banksia Room provides a scenic and quiet setting for your event.

CAPACITY:

120 people - Seated or Standing





The Deck

Perfect for extra large groups

Walkabout Creek's newest event space features a fully covered, wooden deck with beautiful views of the Enoggera Reservoir and surrounding bushland.

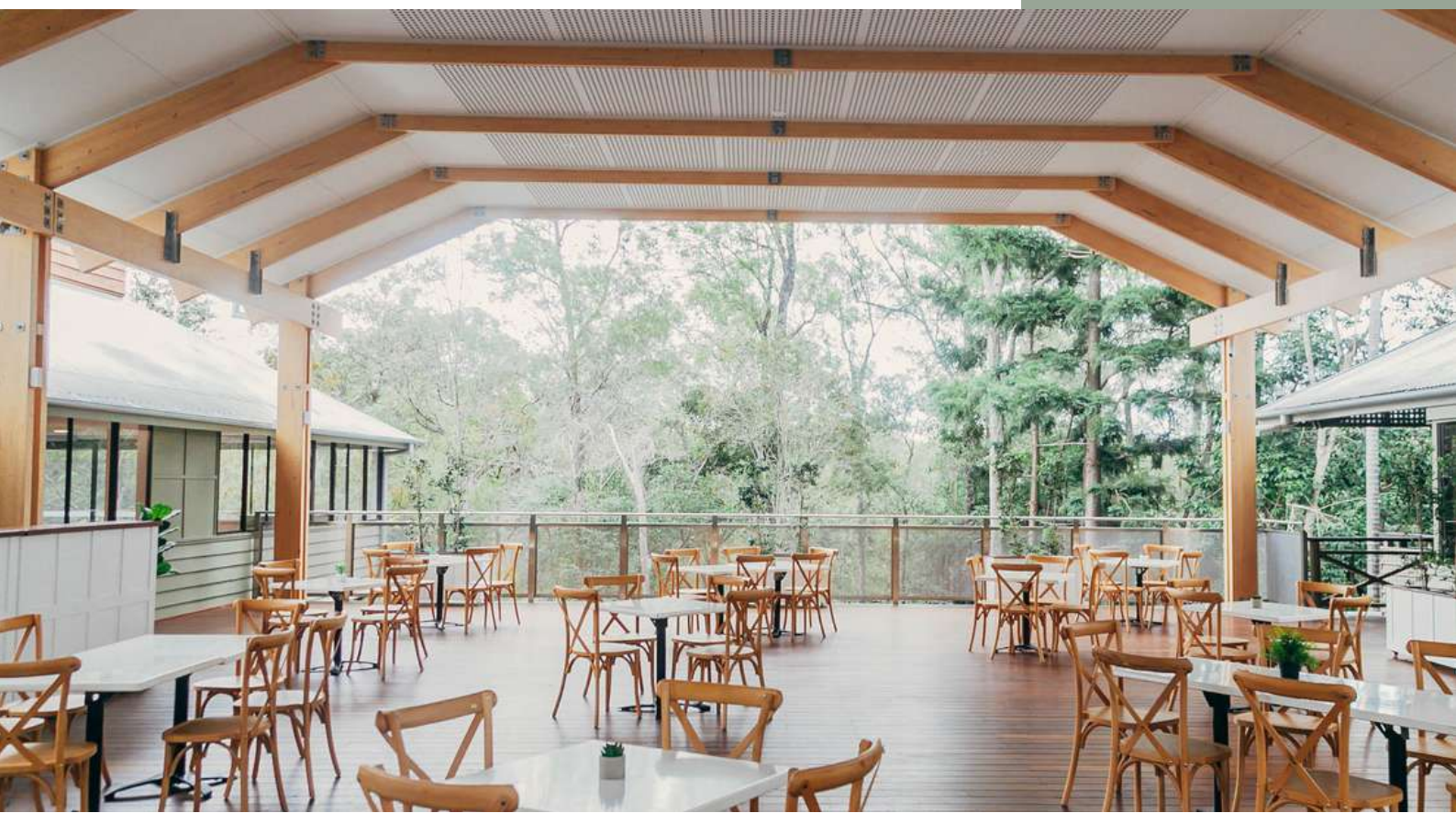
Please note The Deck is only available from 4pm daily.

CAPACITY:

200 people seated

300 people standing

The Deck requires a minimum of 100 people for Saturday nights or a \$990 fee applies.





More Info

Q1. How do we organise a venue inspection?

We are open to the public 7 days a week. Appointments are available most Tuesdays -Saturdays. Please call or email our team with your preferred day and time.

Q2. How do we book?

We require a non-refundable 20% administration fee along with our booking form signed and returned. Dates can be monitored for clients prior to visiting, but cannot be guaranteed without the payment and signed form.

Q3. Can I provide my own decorations and set them up myself?

Yes, you are welcome to bring along your own bits and pieces for your guest tables. Set-up and pack-down is guaranteed 60mins before and 30mins after your booking.

Q4. Can I provide my own food or drinks?

Walkabout Creek does not offer any BYO services. We do however offer an extensive list of catering and alcoholic beverages to choose from outside of the standard packages. We are also willing to supply additional options at an extra charge. Please feel free to be in touch with an enquiry.

Q5. Can I bring along a celebration cake?

Yes! You are welcome to bring along a cake. We will provide a cake table, cake knife, plates and serviettes for you to cut and serve the cake yourself. We can cut and serve your cake on platters for \$50.

Q6. Is your venue wheelchair accessible?

Yes, the venue is fully wheelchair accessible. Some areas are easier to get to than others, please be in contact with our team.

Q7. Is there public transport and taxis available to and from Walkabout Creek?

You won't have any issues ordering taxis or rideshare services to and from Walkabout Creek. Brisbane City Council buses run hourly to The Gap park 'n' ride bus stop located 5 minutes' walk away from Walkabout Creek. All bus timetables can be found on www.translink.com.au.

Q8. Is there free parking available?

All parking is complimentary with approximately 100 spaces available. Spaces to fill up fast on the weekends, especially in summer.



Enquiry Form:

We'd love to hear from you!

Call 3300 2558 or

First Name*	<input type="text"/>
Last Name*	<input type="text"/>
E-mail*	<input type="text"/>
Mobile*	<input type="text"/>
Type of Event*	<input type="text" value="v"/>
Number of Guests*	<input type="text"/>
Preferred Date*	<input type="text"/>
Preferred Menu*	<input type="text" value="v"/>
Message	<input type="text"/>

[CONTACT US](#)



60 Mt Nebo Rd, Enoggera Reservoir, 4520