



# WALKABOUT CREEK

— *Wedding & Events* —

## PRIVATE PARTIES

info@walkaboutcreek.com.au  
07 3300 2558







# Daytime Hire

*Suitable for 10-100 people*

- 1. Select your room**
- 2. Select your platters - \$10pp spend**
- 3. 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

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 20 - 80 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

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)

*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 \$10-\$25pp spend- depending on what meal you are providing*

*BYO is not available (excluding celebration cakes)*

---

## **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*









# 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

Cascade Premium Light

\$8.50

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*

- 1. Select your package:** Cocktail or Buffet
- 2. Select your room:** Ferntree Room, Banksia Room or The Deck
- 3. 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

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

### **CANAPES (Select 6)**

#### **COLD**

Boudin chicken, prosciutto, red pepper salsa  
Yorkshire pudding, rare roast beef, horseradish crème  
Habanero cornbread, lemon, whipped avocado  
Smoked salmon on soda bread, lime gel  
Terriyaki chicken sushi, soy, ginger, wasabi  
Bruschetta- tomato, basil, garlic, pecorino

#### **HOT**

Torpedo prawns, nori, sesame, pickled ginger  
Porcini arancini, salad verde dipper  
Chicken skewer, Thai spices, nam jim  
Malaysian chicken curry samosas, lime pickle  
Mini quiche with mushroom and tomato  
Pork & chive dumping, ponzu dipper

### **BIGGER BITES (Select 2)**

Beef pattie, tomato relish, pickle, cheese, brioche roll  
Crumb prawn, dill lemon berg, thousand island, white roll  
Pork char siu, cucumber ribbon, white soy, black rice bao (DF)  
Duck coriander spring roll, black bean dipper  
Mock burger, plant patty, hummus, cabbage slaw, grain roll (GF VG)  
Spiced pumpkin, chickpea puff, coconut whip (VG)  
Salmon potato hash, lemon caper gremolata (GF DF)  
Slow beef brisket, jack cheese, brown rice, burrito





# \$85 Buffet Package

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

## 2 MAINS | 2 SIDES OR SALADS

Sit down dining option. Guests serve themselves!

### MAINS (Select 2)

*Served with freshly baked bread rolls & butter from a buffet station*

Char siu pork, choi san, oyster sauce, fried shallots (GF DF)

Tonkatsu chicken, cucumber pickle, miso rice, bulldog sauce (DF)

Hoisin beef, egg noodles, ginger vegetable stir fry (DF)

Chicken korma, pilaf rice, coconut riata (GF DF)

Mustard seed potatoes, curry leaf, turmeric and onion (GF VG)

Glass noodles, spiced chilli carrots, wombok and lemongrass (GF VG)

### SIDES & SALADS (Select 2)

#### HOT SIDES

Garden harvest greens, sherry vinegar shallot dressing (GF VG)

Bush tomato cous cous, fine cucumber, avocado, almonds (V)

Smashed chats, pearl onions, rosemary, native pepper oil (GF DF VG)

Whole grain rice, smoked sofrito, sabayon, rice crisp (GF V)

#### COLD SALADS

Potato desiree, green onion celery salsa, mustard seed dressing (GF DF VG)

Roast pumpkin, barley, soft feta, herbs, lemon honey (V)

Romaine leaf, pecorino, kalbar speck, roasted garlic mayonnaise (GF)

Country grains, grape tomato, parsley salsa, herbs, sherry onion pickle, popcorn sorghum (GF DF 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
Cascade Premium Light	\$8.50
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)

Cascade Premium Light OR James Squire Zero Alcohol (Select 1)

## **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 - dotti, 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](http://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