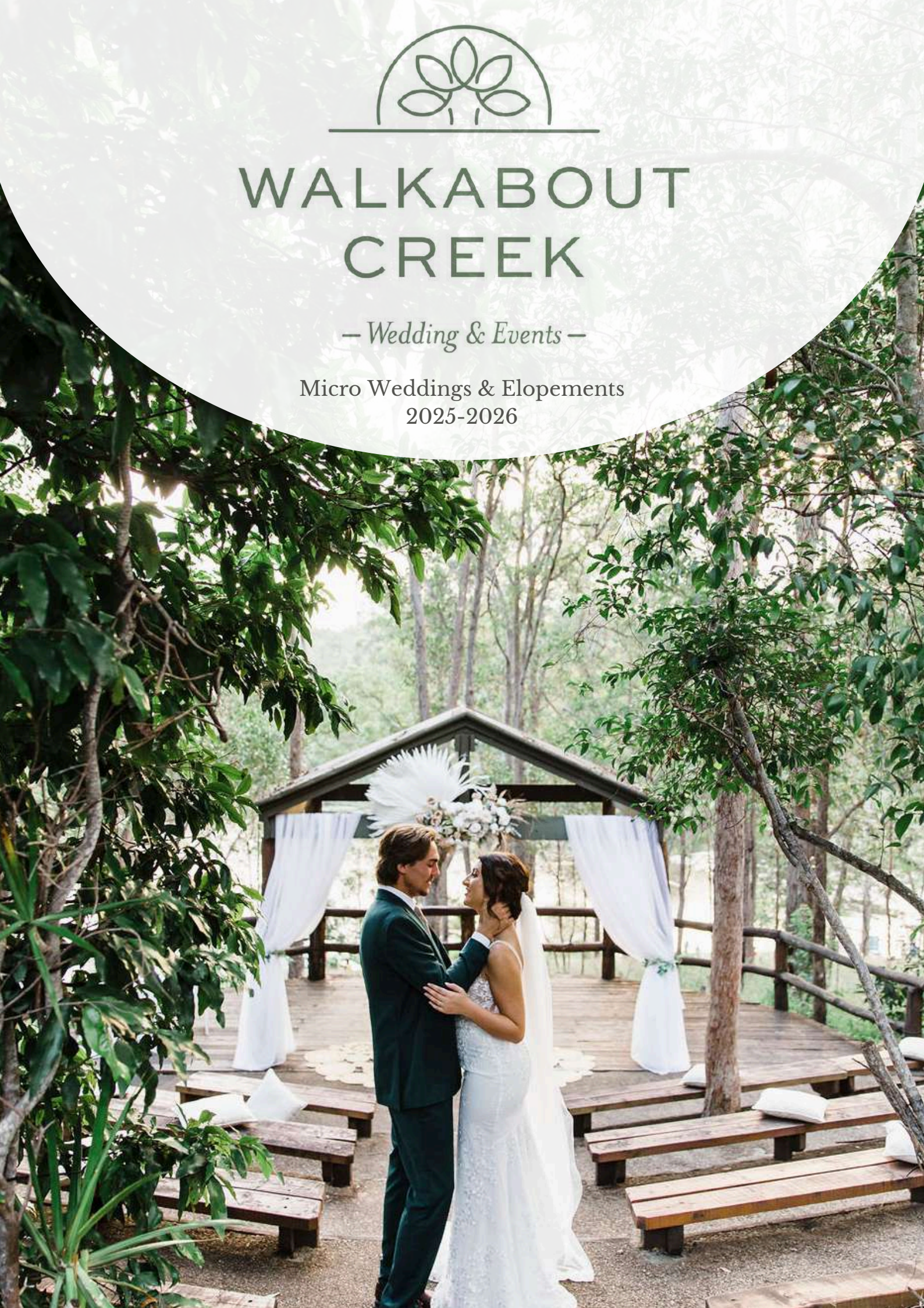




# WALKABOUT CREEK

— *Wedding & Events* —

Micro Weddings & Elopements  
2025-2026





# Brisbane's Best Kept Secret...

Nestled in D'Aguilar National Park overlooking the Enoggera Reservoir you will find Walkabout Creek; one of Brisbane's most unique wedding venues.

Walkabout Creek provides a relaxed setting just 25 minutes away from the hustle and bustle of the city, completely surrounded by the beauty of nature.

Hidden in the park we have our Lakeview stage; a sought-after ceremony location overlooking the water. We provide a natural package, with the flexibility to style the space yourself for \$1,200. You then select from a micro wedding or elopement package to follow your ceremony. Ceremony hire only is not available.

Micro packages include everything you need to have a beautiful 3hr reception. They can take place in the morning Monday to Saturday, or in the afternoon Monday to Thursday and are suitable for 20-50 people. Our micro packages include 3hrs in a private reception room with unlimited beer, wine, and soft drinks.

If you are something even more fuss-free, we offer elopements Monday to Thursday in the morning or afternoon for 10-50 people. Elopements are the ceremony followed by morning or afternoon tea on The Deck with a cash bar or bar tab for beverages.

You will just need to supply your celebrant, photographer, and wedding cake!

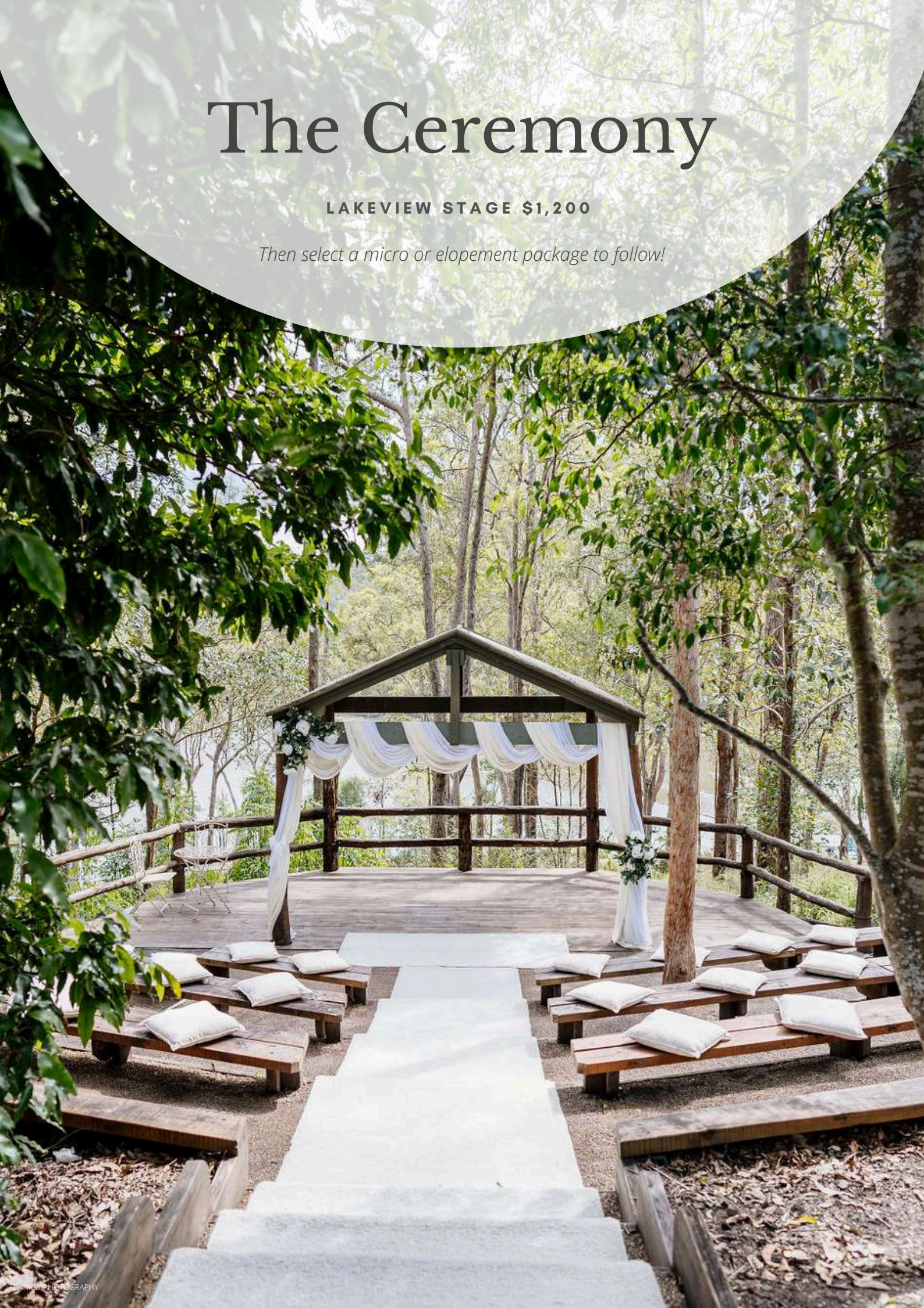




# The Ceremony

LAKEVIEW STAGE \$1,200

*Then select a micro or elopement package to follow!*





# Lakeview Stage

**\$1,200**

This stunning outdoor stage is nestled amongst the trees with breath-taking views of the water below. The sun flows through the stage in the afternoons, making the lake twinkle as it sets. It is a short 200m walk from the drop-off location and is wheelchair accessible.

## **INCLUSIONS:**

1.5 hour hire  
Tiered bench seating for all guests  
Registry table with two chairs  
Directional signage for your guests  
Complimentary location change if it rains!

## **+ Your choice of styling options from \$880**

**DRAPES:** Two white chiffon curtains OR white looped draping

**AISLE:** 10m white outdoor carpet OR faux greenery runners down the stairs with 2m white carpet  
OR circle jute rug for couple to stand on

**FLORALS:** Silk florals in white or blush with greenery (upgrade to fresh from \$275)

**CUSHIONS:** 24 beige cushions

**WELCOME SIGN:** Timber blackboard welcome sign at the top of the stairs

*Styling is provided by professionals, Beautiful Weddings. Further styling options and updates are available.  
Prices only valid in conjunction with a micro or elopement booking. Hire only not available.*

















# 3hr Micro Packages

**Available for 20-50 people**

**LUNCH :** Monday to Saturday only

**EVENING:** Monday to Thursday only

## **2-COURSE PLATED \$130 PP**

Individual Meals: Select two entrees and two mains that are served alternatively

## **BANQUET \$125 PP**

Shared Platters: Select two mains, two sides and one salad to be served on platters to the middle of guest tables to share

## **BUFFET \$140 PP (MIN 30 PEOPLE)**

Chafing Dishes: Select three mains, two sides and two salads for guests to serve themselves

## **COCKTAIL \$100 PP**

Stand-Up Dining: Cheese & antipasto grazing table, four canapes, two bigger bites and one fork dish

*Upgrades and additions available. Please see current menus at the end of the brochure.*





# Micro Packages Include...

## **YOUR CHOSEN MENU +**

*Plated, Banquet, Buffet or Cocktail*

- Antipasto grazing boards served during pre-drinks
- Your wedding cake cut and served on platters for dessert
- An unlimited 3hr beverage package

## **+ 3 HOURS OF VENUE HIRE**

*In Ferntree Room or Banksia Room*

### **Venue Hire Includes:**

Cocktail furniture for pre-drinks while you are taking photos

Long timber tables or cocktail guest tables

White linen napkins

Timber cross-back chairs

All glassware, cutlery and crockery

Table centerpieces - lanterns with faux eucalyptus and tealights

Silver cake knife and timber cake table

Timber gift table

Easel and frame to display your seating plan

In room sound system with auxiliary connectivity

Wireless microphone and lectern for speeches

Large onsite car park available

Access to your reception room on the day of your wedding for set-up

Experienced wedding coordinator to assist you every step of the way

*Images on the next page show examples of our standard inclusions.*

*Photos are for illustrative purposes only*

### **Available for 20-50 people**

**LUNCH :** Monday to Saturday only

**EVENING:** Monday to Thursday only







# What do you supply?

## YOUR ITEMS:

- Individual name or place cards
- A seating plan poster to display using our easel and A2 frame
- Wedding favours or bonbonnières
- Wishing well and guest book
- DIY styling for the ceremony or reception

*You have access to your room on the day for set-up!*

## YOUR SUPPLIERS:



- Celebrant with PA system for the ceremony
- Photographer
- Wedding cake for Walkabout Creek to cut and serve on platters
- Live entertainment (DJ, Musican, Photobooth etc)

*We supply you with a sound system should you wish to simply make a playlist for the reception!*



# Lunch Schedule

*Mornings are only available Monday to Saturday (not Sundays)*

*This is a sample schedule to use as a guide. Extensions past 3:00pm are subject to availability.*

## **CEREMONY- 1.5HRS**

10:30am- Guest arrival begins at Lakeview Stage

11:00am- Ceremony to commence (30mins)

11:30am- Ceremony to end | Group photos taken (15-30mins)

12:00pm- Guests depart for pre-lunch drinks | Wedding Party depart for photos (30-45mins)

## **RECEPTION- 3HRS**

12:00pm- Beverage package begins on the verandah (3hrs)

12:15pm- Antipasto grazing boards served

12:30pm- Wedding Party return from photos | Guests are seated

12:45pm- Meals served

1:30pm- Meals cleared

1:45pm- Speeches begin (15mins)

2:00pm- Cake cutting | First dance

2:15pm- Cake platters served to the middle of guest's tables

2:50pm- Farewell the couple

3:00pm- Guests depart | Reception closes





# Evening Schedule

*Afternoons are only available Monday to Thursday (not Fridays, Saturdays or Sundays)*

*This is a sample schedule to use as a guide*

## **CEREMONY- 1.5HRS**

3:30pm- Guest arrival begins at Lakeview Stage

4:00pm- Ceremony to commence (30mins)

4:30pm- Ceremony to end | Group photos taken (15-30mins)

5:00pm- Guests depart for pre-dinner drinks | Wedding Party depart for photos (30-45mins)

## **RECEPTION- 3HRS**

5:00pm- Beverage package begins on the verandah (3hrs)

5:15pm- Antipasto grazing boards served

5:30pm- Wedding Party return from photos | Guests are seated

5:45pm- Meal served

6:30pm- Meals cleared

6:45pm- Speeches begin (15mins)

7:00pm- Cake cutting | First dance

7:15pm- Cake platters served to the middle of guest's tables

7:50pm- Farewell the couple

8:00pm- Guests depart | Reception closes

*Want one more hour? It is \$22 per person to extend the venue hire and beverage package to 4hrs*





# Micro Reception Rooms

SELECT 1 OF OUR 2  
PRIVATE ROOMS





# Ferntree Room

**3HRS VENUE HIRE INCLUDED IN MICRO PACKAGES**

Boasting beautiful views of the surrounding tree tops and tree-kangaroo enclosure through floor to ceiling glass doors, the Ferntree Room provides a scenic and intimate setting for your reception.

Complete with working fireplace, large wrap-around deck and outdoor dancefloor, the Ferntree Room is perfect for smaller weddings and cocktail parties.













# Sample Floorplans

## SEATED:

Capacity:

48 guests (3 tables of 16) + Bridal Table (max 8)



## COCKTAIL:

You decide! Cocktail receptions use a mixture of table styles, with high tables & stools, long tables, and Bridal Tables are optional. Seating is not allocated.





# Banksia Room

**3HRS VENUE HIRE INCLUDED IN MICRO PACKAGES**

With sweeping views of the tranquil Enoggera Reservoir, the Banksia Room provides the perfect setting for larger receptions.

Timeless elegance is achieved with a grand piano, timber dance floor and internal bathrooms.







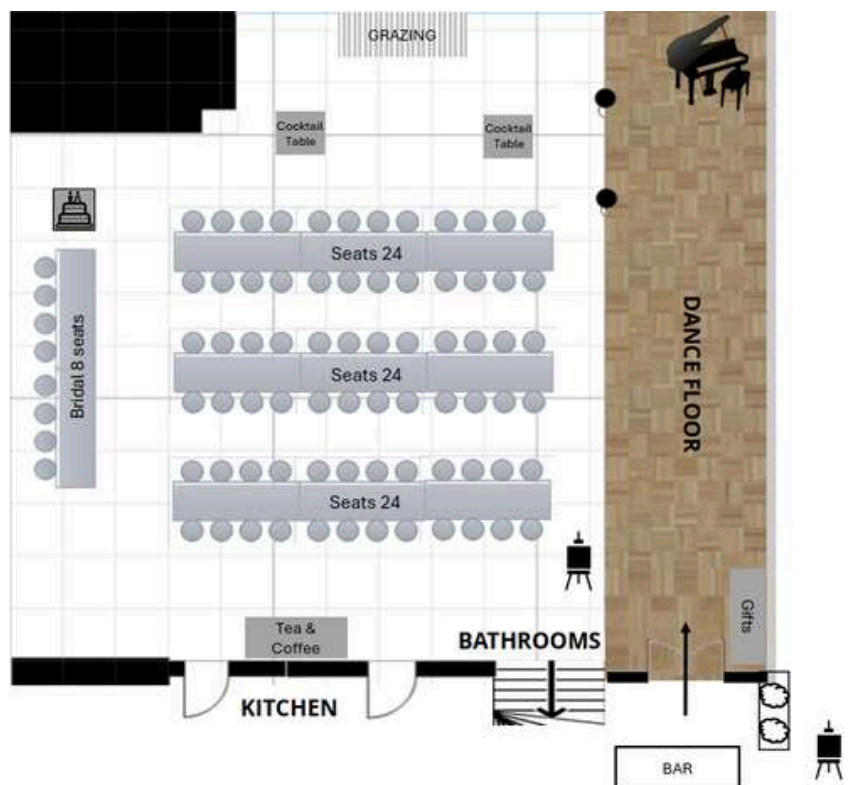
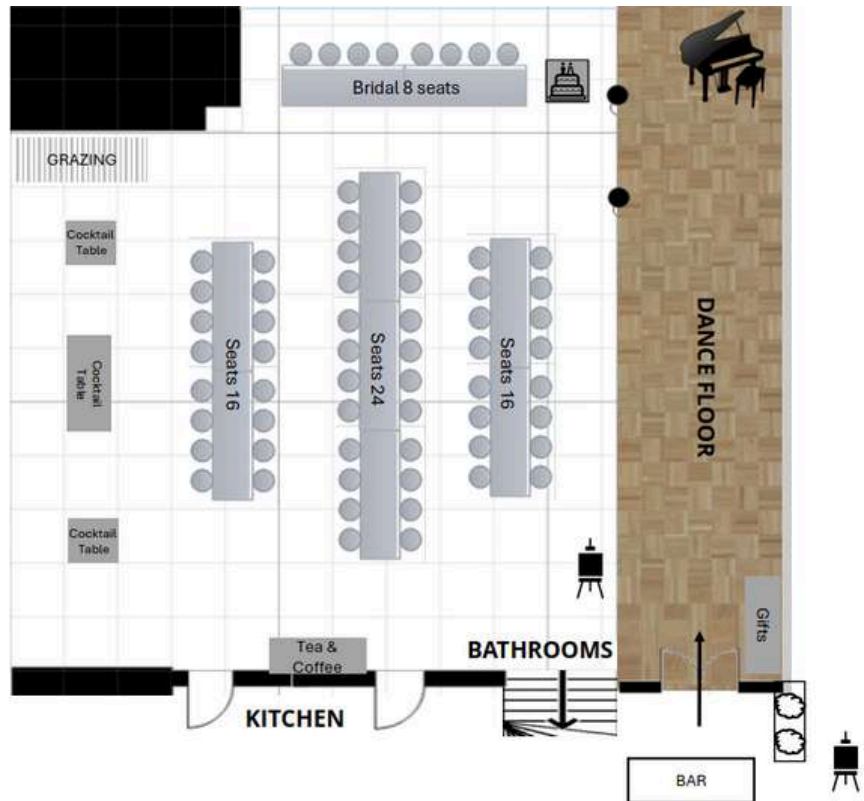


# Sample Floorplans

## CAPACITY

Long Tables:

72 guests (3 tables of 24) + Bridal Table





# Micro Menus

PLATED | BANQUET | BUFFET | COCKTAIL  
20-50 PEOPLE





# 2025 Plated Menu

*Individual Meals: Select two entrees and two mains to be served alternatively  
Please note, guests with dietary requirements will be catered for individually*

## GRAZING BOARDS

*Self-serve station served during arrival drinks*

Prosciutto, mild salami, semi-dried tomatoes, grilled red peppers & olives served with gourmet dips, lightly toasted flat bread & crackers

## ENTRÉE (Select 2, served alternatively)

*Served with freshly baked rolls & butter*

Pressed **beef** short rib, Fig Jam & CO bush ghanoush, sautéed potato, chimichurri (GF DF)

Free range **chicken**, sage croquette, pickled zucchini, saffron cream (GF)

Sovereign **lamb** shoulder, rosemary ragu, potato gnocchi, herb pecorino crumb

Anise myrtle braised **pork** belly, caramelised cauliflower, warrigal greens, anise glaze (GF DF)

Citrus seared **salmon**, leek puree, charred asparagus, dill caper oil (GF)

Poached local **prawns**, pickled fennel salad, whipped avocado, native lime dressing (GF DF)

Roast pumpkin arancini, smoked tomato sugo, basil oil, pea tips (VG GF DF)

## MAIN (Select 2, served alternatively)

Native pepperberry rubbed **beef** rump cap, fondant potato, roast broccolini, port jus (GF)

**Chicken** supreme, sautéed gnocchi, garden pea, broad bean, tarragon sauce

Formed slow cooked **lamb**, herb crust, potato puree, red pepper salsa, rosemary glaze (GF)

Roast **pork** loin, sweet potato mash, chorizo baked sprouts, marsala cream (GF)

Grilled **barramundi**, braised wombok, sesame roast pumpkin, coconut yellow curry sauce (GF DF)

Lemon thyme glazed confit **duck** leg, French lentils, speck, green beans (GF DF)

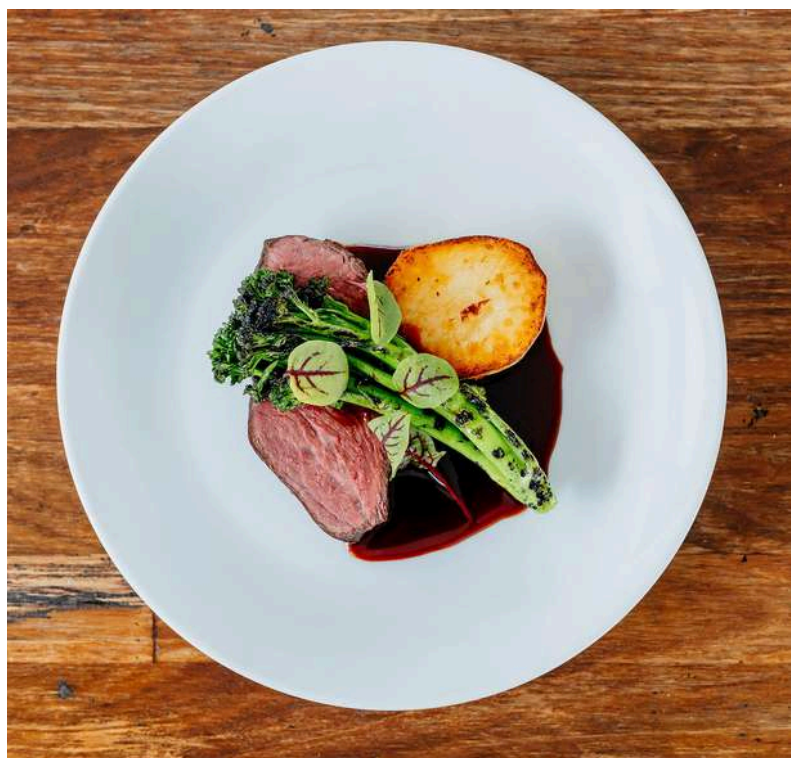
Eggplant parmigiana, crusted carrot, blistered cherry tomato, dressed rocket (VG GF DF)

## DESSERT

Your wedding cake cut and served on platters to the middle of guest tables

GF: Gluten Free DF: Dairy Free V: Vegetarian VG: Vegan







# 2025 Banquet Menu

*Shared Platters: Platters to the middle of guest tables to share*

*Please note, guests with dietary requirements will be catered for individually*

## GRAZING BOARDS

*Self-serve station served during arrival drinks*

Prosciutto, mild salami, semi-dried tomatoes, grilled red peppers & olives served with gourmet dips, lightly toasted flat bread & crackers

## MAINS (Select 2)

*Served with freshly baked rolls & butter*

Native pepperberry rubbed **beef** rump cap, port jus (GF DF)

Roast **pork** loin, thyme apple, marsala cream (GF)

Grilled **salmon** fillet, chive finger lime beurre blanc (GF)

Rolled sumac spiced **chicken** thigh, sauce Bois Boudran (GF DF)

Sovereign **lamb** shoulder, rosemary ragu, herb pecorino crumb (GF)

Bake **barramundi**, coconut yellow curry sauce, toasted coconut (GF DF)

*+ Add a third main dish for \$16.50pp*

## SIDES (Select 2)

Baked chat potato, confit garlic, roast wattle seed oil (VG GF DF)

Steamed greens, tamarind dressing, fried shallot (GF DF)

Bush honey glazed carrot medley, coconut labneh, pepitas (VG GF DF)

Aleppo pepper roast pumpkin, grilled red onion, green chilli salsa (VG GF DF)

## SALAD (Select 1)

Baby cos gem, spiced sweet potato, charred corn, buttermilk dressing (V GF)

Risoni salad, roast capsicum, balsamic onion, mild romesco, flaked almond (VG DF)

Ruby beetroot, pink grapefruit, Persian feta, roquette leaves, grapefruit vinaigrette (V GF)

Shaved point cabbage, green bean, radish, herb Dijon mayonnaise (V GF DF)

*+ Add an additional side or salad dish for \$7pp*

## DESSERT

Your wedding cake cut and served on platters to the middle of guest tables

GF: Gluten Free DF: Dairy Free V: Vegetarian VG: Vegan







# 2025 Buffet Menu

*Chafing Dishes: Select three mains, two sides and two salads for guests to serve themselves  
Please note, guests with dietary requirements will be catered for individually*

## GRAZING BOARDS

*Self-serve station served during arrival drinks*

Prosciutto, mild salami, semi-dried tomatoes, grilled red peppers & olives served with gourmet dips, lightly toasted flat bread & crackers

## MAINS (Select 3)

Native pepperberry rubbed **beef** rump cap, port jus (GF DF)

Roast **pork** loin, thyme apple, marsala cream (GF)

Grilled **salmon** fillet, chive finger lime beurre blanc (GF)

Rolled sumac spiced **chicken** thigh, sauce Bois Boudran (GF DF)

Sovereign **lamb** shoulder, rosemary ragu, herb pecorino crumb (GF)

Bake **barramundi**, coconut yellow curry sauce, toasted coconut (GF DF)

Slow **beef** bourguignon, pearl onion, bacon, mushroom (GF DF)

Coconut butter **chicken**, coriander, roast peanut (GF DF)

Eggplant parmigiana, crusted carrot, blistered cherry tomato, dressed rocket (VG GF DF)

*+ Add a fourth main dish for \$16.50pp*

## SIDES (Select 2)

Baked chat potato, confit garlic, roast wattle seed oil (VG GF DF)

Steamed greens, tamarind dressing, fried shallot (GF DF)

Aleppo pepper roast pumpkin, grilled red onion, green chilli salsa (VG GF DF)

Seasonal vegetable tagine, sweet tomato, apricot (VG GF DF)

Jasmine rice, sesame, green onion

## SALAD (Select 2)

Baby cos gem, spiced sweet potato, charred corn, buttermilk dressing (V GF)

Risoni salad, roast capsicum, balsamic onion, mild romesco, flaked almond (VG DF)

Ruby beetroot, pink grapefruit, Persian feta, roquette leaves, grapefruit vinaigrette (V GF)

Shaved point cabbage, green bean, radish, herb Dijon mayonnaise (V GF DF)

Desiree potato, boiled egg, lemon herb dressing (V GF DF)

*+ Add an additional side or salad dish for \$7pp*

## DESSERT

Your wedding cake cut and served on platters to the middle of guest tables

GF: Gluten Free DF: Dairy Free V: Vegetarian VG: Vegan



# 2025 Cocktail Menu

*Mixture of canapes and food stations. Designed to be eaten standing up or with limited crockery  
Please note, guests with dietary requirements will be catered for individually*

## GRAZING BOARD

Selection of Australian cheeses, prosciutto, pastrami, salami, marinated artichokes, semi dried tomato, grilled red peppers, feta, olives and gourmet dips served w fruit paste, grapes, dried fruit and walnuts, crackers, lavosh and lightly toasted flatbread

## CANAPES (Select 4)

### COLD

Boudin chicken, prosciutto, red pepper salsa (GF)  
Yorkshire pudding, rare roast Beef, horseradish crème  
Habanero cornbread, lemon, whipped avocado (VG)  
Smoked salmon on soda bread, lime gel (DF)  
Coconut poached chicken tart, lime pearls, chilli threads (GF)  
Bruschetta- tomato, basil, garlic, pecorino

### HOT

Shrimp & crab netted spring roll nam jim (DF)  
Porcini arancini, salsa verde dipper (GF, V)  
Chicken skewer, Thai spices, lime aioli (GF, DF)  
Beef rendang curry samosas, mango chutney  
Mini quiche with mushroom and tomato (V)  
Pork & chive dumping, ponzu dipper (DF)

## BIGGER BITES (Select 2)

Beef patty, 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  
Baked field mushroom, spinach, beetroot hummus, grain roll (VG)  
Red bean, corn Taquitos, tabasco spiked avocado whip (VG GF)  
Salmon potato hash, lemon caper gremolata (GF DF)  
Slow beef brisket, jack cheese, brown rice, burrito

GF: Gluten Free DF: Dairy Free V: Vegetarian  
VG: Vegan

## FORK DISHES (Select 1)

Battered prawn, nori, green pea risotto, mango gel  
Slow-cooked beef, roasted tubers, leek jus (GF DF)  
Lemon myrtle crusted barramundi, herb potatoes, tartare (GF DF)  
Pandan chicken, coconut rice, coriander salsa (GF DF)  
Beef madras, turmeric rice, coconut yoghurt (GF DF)  
3 vegetable gyoza, wakame slaw, black vinegar (V)  
Sweet potato croquette, pea puree, sweet potato wafer, Verde (VG GF DF)  
Caramelised pork, chorizo cassoulet, herb crunch (GF DF)  
Apricot chicken, couscous, citrus almond salad (DF)  
Pressed lamb, potato mash, green olive, lamb jus (GF)

## DESSERT

Your wedding cake cut and served on platters to the middle of guest tables







# Included Beverages

*3 hours of beverages included in all packages!*  
*BYO not available*

## WINE

**Sparkling:** Frankie Brut NV

**White:** Full Swing Sauvignon Blanc

**White:** Deakin Estate Moscato

**Red:** Frankie Shiraz

## BEER

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

Cascade Premium Light OR Peroni Nastro 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

## AVAILABLE TO PURCHASE:

### SPIRITS

\$13 each

Smirnoff Vodka, Gordon's Gin, Jack Daniels

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

### GINGER BEER | CIDER

Somersby Apple Cider: \$11 each OR \$3.50pp to add to package

James Squire Ginger Beer: \$13 each OR \$6.50pp to add to package

### EXTRAS

Add or change the heavy beer: Contact us for a quote!

Venue hire & beverage package extension: \$22 per hour pp





# Optional Extras

*Contact us if you have any requests!*

## MEALS

Children 2 -12 years.....\$60 each

Age is approximate. Children are served kid's meals

Crew or supplier meals.....\$45 each

Optional: Dinner and drinks for your suppliers (photographer, DJ etc)

## BEVERAGES

***In addition to your included 3 hour package***

1hr venue hire & beverage package extension.....\$22 per person

Bar Tab for spirits.....You decide the limit!

You make the rules! Who the tab includes and how much

Replace heavy beer with an alternative.....Contact for a quote

We can provide custom beers. Prices vary

## ARRIVAL CATERING

***In addition to your included grazing boards***

Add 3 cheeses to your grazing boards.....\$6.60 per person

Brie, blue and cheddar with quince paste

Add Cheeseburger sliders.....\$9 per person

Add Pumpkin arancini w napoli sauce (VG GF).....\$4 per person

Add Mini spring rolls w sweet chili sauce (V).....\$4 per person

Upgrade to Canapes walked around (3).....\$12 per person

## DESSERT

***In addition to your cake cut and served on platters to the middle of guest tables***

Freshly sliced fruit platters.....\$75 per table

Bowls of whipped cream.....\$6 per table

Your cake served individually w cream & berry coulis....\$6 per person

Platters of assorted cakes and slices.....\$8 per person

i.e. Carrot cake, chocolate cake, lemon cake, spice cake, peppermint slice, choc cherry slice, caramel slice, choc chip cheesecake slice



# Styling Upgrades

Our favourite stylists here at Walkabout Creek are wedding obsessed sisters, Justine & Nicole at Beautiful Weddings. They have been styling weddings at Walkabout Creek for over 7 years and their knowledge of the venue is unmatched.

The addition of florist Demi-May means they can provide bouquets and buttonholes, right through to fairy-light installations and bridal table backdrops.

You can see their full styling brochure for Walkabout Creek here:

[\*\*STYLING BROCHURE\*\*](#)





# Micro Wedding FAQs

## **Q1. What is included in the reception packages?**

Please refer to our inclusions on page 9. What's not included are the things you supply yourself; your celebrant, wedding cake and photographer.

## **Q2. What are your minimum numbers and spends?**

We require a minimum of 20 people for our micro packages and a maximum of 50 people. This is the maximum number of people we can physically hold in the event spaces you are provided, so it includes children.

## **Q3. How do we organise a venue inspection?**

Inspections are available Tuesdays -Saturdays by appointment. Please [submit a tour request online](#), or email our team with your preferred day and time. Please note Saturday appointments are often booked a few weeks in advance.

## **Q4. How do we book?**

We require a \$1000 administration fee along with our booking form signed and returned. Dates can be monitored for couples prior to visiting, but cannot be guaranteed without the payment and signed form.

## **Q5. What styling is included?**

For your ceremony, we offer a natural package with the flexibility to DIY your space. The styled images in our brochure are from our preferred stylists, Beautiful Weddings.

We include a centrepiece for every reception table set with timber cross-back chairs. We include white linen napkins for seated menus. Tablecloths and additional styling can be arranged through one of our preferred suppliers.

Here are our included centrepieces and our stylists, Beautiful Weddings, full brochure: [STYLING BROCHURE](#)

## **Q6. Can I provide my own decorations?**

You are welcome to bring along your own bits and pieces for your ceremony or reception. You have access to your reception room on the day with 30mins access before the ceremony starts to the Lakeview Stage. You may get lucky and have access the day before. All set-up and pack-down must take place on the day of your wedding ensuring no damage or rubbish is left behind.

## **Q7. Can I provide my own alcohol or have bar tab instead of the package?**

Walkabout Creek does not offer any BYO services and the 3hr beverage package cannot be removed. We are willing to supply additional options at an extra charge. Please feel free to be in touch with an enquiry.

## **Q8. Can I bring in an outside caterer?**

Walkabout Creek is operated by Cuisine on Cue, they are the exclusive caterers for the venue. Cuisine on Cue is a full service catering company that can aid in every aspect of any event or function, and are happy to customise a menu to suit your own style and tastes. Feel free to chat with our events team with any requests. Here is more information about Cuisine on Cue: [CUISINE ON CUE](#)



**Q9. Do you cater for special dietary needs?**

Guests requiring a special meal will be catered for according to their needs at no extra cost. We take pride in offering a range of dietary specific meals that don't substitute taste or quality.

**Q10. Do you have wet weather options?**

If there is wet weather forecast for the day of your wedding we can provide a plan b undercover location free of charge. The exact location is determined on the day based off what other areas, rooms and decks are available.

**Q11. Is your venue wheelchair accessible?**

Yes, the venue is fully wheelchair accessible. There is a ramp to access Lakeview Stage but it is a short 250m walk down a slightly uneven path through the bush.

**Q12. Is there accommodation at Walkabout Creek?**

Walkabout Creek does not offer any accommodation onsite however, you will have no problems locating the perfect accommodation in the surrounding areas. Located just minutes away is Willow Luxury Retreat; a 4bed 3bath home on 4 acres of private property: [WILLOW LUXURY RETREAT](#)

Mount Nebo is also located just 5 minutes away from Walkabout Creek. Here you will find a number of smaller bed and breakfasts. We also suggest looking towards the river at Toowong and Milton, which are 15mins away. If this is not enough the Brisbane CBD and Southbank are just 30mins away, offering everything from small boutique accommodation to large, globally recognised five star hotels. It is also worth looking into Air BnB's within the area!

**Q13. Is there public transport 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).

**Q14. Is there free parking available?**

Yes, our carpark has space for 100+ cars. All parking is complimentary.

**Q15. Can I have my dog at the ceremony or during photos?**

As we are located inside a National Park, there is a strict no dog policy.

**Q 16. What else can you see and do at Walkabout Creek?**

Walkabout Creek is home to the Enoggera Reservoir, Walkabout Creek Cafe and Walkabout Creek Discovery Centre. You can bushwalk around or kayak in the reservoir, or pay a small entry fee to the discovery centre to see the native wildlife that live here:

[WALKABOUT CREEK WILDLIFE](#)

[WALKABOUT CREEK BUSHWALKS](#)

[WALKABOUT CREEK CAFE](#)





# Elopement Packages

**Available for 10-50 people  
In addition to \$1,200 Lakeview Ceremony**

*Monday to Thursday only  
Select from the morning or afternoon*



# Elopements

*Suitable for 10-50 people Monday to Thursday only*

*Have the ceremony in the morning or afternoon, with morning or afternoon tea:*

## MORNING:

9:30am: Set-up begins at Lakeview Stage and on The Deck | Celebrant arrives

10:00am: Guests begin to arrive

10:30am: Ceremony begins (30mins)

11:00am: Ceremony ends | Group & family photos taken (15-30mins)

11:15am: Guests depart Lakeview Stage | Couple depart for photos (*You decide how long!*)

11:30am: Morning Tea platters served on The Deck | Beverages available (2hrs)

1:30pm: Event concludes and guests depart (*Couple welcome to continue taking photos*)

### MORNING TEA PACKAGE: \$25pp (required)

Lemonade scones with jam & cream, petite ham & cheese croissants with fresh seasonal fruit

## AFTERNOON:

12:00pm: Set-up begins at Lakeview Stage and on The Deck | Celebrant arrives

12:30pm: Guests begin to arrive

1:00pm: Ceremony begins (30mins)

1:30pm: Ceremony ends | Group & family photos taken (15-30mins)

1:45pm: Guests depart Lakeview Stage | Couple depart for photos (*You decide how long!*)

2:00pm: Afternoon Tea platters served on The Deck | Beverages available (2hrs)

4:00pm: Event concludes and guests depart (*Couple welcome to continue taking photos*)

### AFTERNOON TEA PACKAGE: \$30pp (required)

Assorted Australian cheeses and cured meats served with antipasto, breads, crackers & dips





# Elopement Packages Include...

## MORNING OR AFTERNOON TEA + 2 HOURS ON THE DECK

### The Deck Inclusions:

2hrs hire of a semi-private area on The Deck - refer to our FAQs

The Deck set with white cafe tables & timber cross-chairs relevant to the number of people coming

LED tealights and lanterns on tables with faux greenery touches

Timber wishing well table

Timber table with cake knife

Chilled water station

All glassware, crockery & serving equipment

Staff to service your event

60mins set-up and 30mins pack-down time

Flexibility to bring along your own styling touches and wedding cake

The option of a bar tab or cash bar for beverages

Free onsite parking (100+ available)



*Please note this is a semi-private space as members of the public or other events may be taking place in the vicinity. We control the volume of music and do not supply or permit a microphone for speeches.*

### YOU SUPPLY:

- Styling for your ceremony
- Celebrant with PA system for the ceremony
- Photographer to take photos before, during or after your hire time
- A wedding cake to cut and self-serve (\$50 for us to cut and serve instead!)
- Your items- Wedding favours or bonbonnières, wishing well, and guest book



*You can deliver your cake and personal items to our cafe from 9am on the day of your elopement.*







# Beverages

*Set a bar tab limit and pay the bill at the end, or simply have guests purchase individually  
BYO not available*

## **SOFT DRINKS | JUICE**

\$4.50

375ml cans- coke, coke zero, lemonade or solo  
300ml bottles- apple or orange

*Can be pre-paid and set in a ice bucket as a self-serve station*

## **WINE - Glass | Bottle**

House Sparkling	\$11   \$43
Dal Zotto Prosecco	\$15   \$61
House Sauvignon Blanc	\$11   \$43
House Moscato	\$11   \$43
Gilbert Rose'	\$15   \$61
House Shiraz	\$11   \$43

## **BEER | CIDER - 375ml bottle**

James Squire 150 Lashes	\$11
Great Northern Original	\$11
Somersby Apple Cider	\$11
James Squire Ginger Beer	\$13
Cascade Premium Light	\$9
Zero Alcohol Beer	\$9

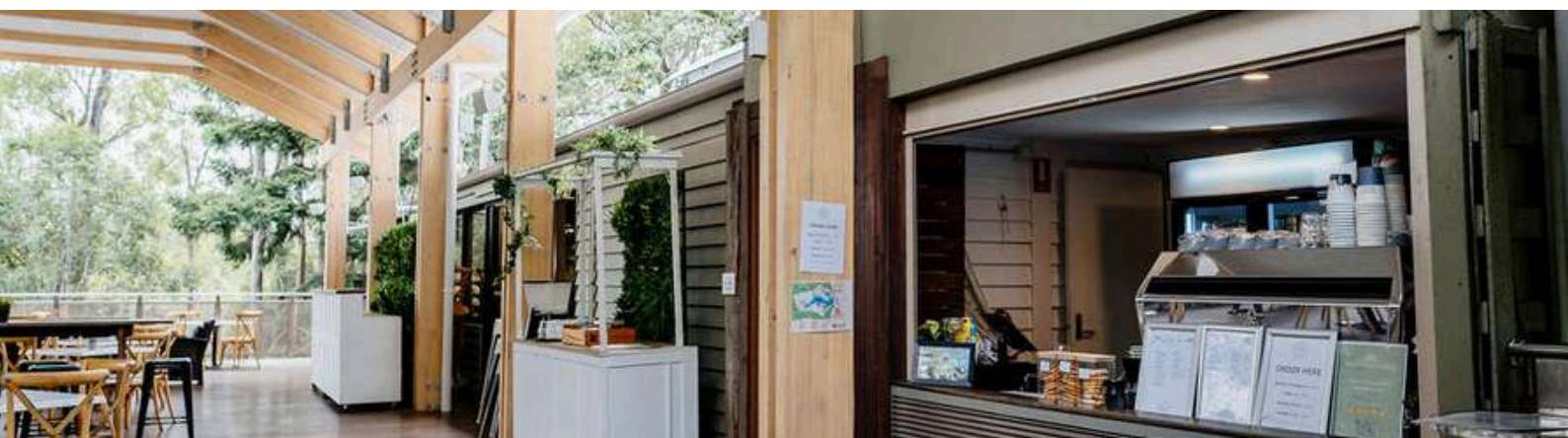
## **TEA & COFFEE STATION**

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 TEA & COFFEE**

Prices from \$4.50 each





# Optional Extras

*Served in addition to your morning or afternoon tea  
BYO is not available (excluding wedding cakes)*

## **TRIO OF DIPS PLATTER | \$56 - serves 10**

Selection of three dips served w lightly toasted flat bread

## **ANTIPASTO PLATTER | \$123- serves 10**

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

## **CHEESE PLATTER | \$123- serves 10**

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

## **FRUIT PLATTER | \$75- serves 10**

Assorted sliced fresh seasonal fruits

## **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

## **SAVOURY- Min order 10**

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

Turkish sandwiches & gourmet rolls with classic fillings (some vegetarian) | \$9.50 per serve

Petite ham & cheese croissants | \$5 per serve

## **HOT BITES- Min order 10**

Assorted mini quiches (some vegetarian) | \$4 per serve

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)

## **PIZZAS- No minimum order | Maximum order 20 - 1 pizza = 4 slices**

Fresh tomato, mozzarella, bocconcini, verde V | \$20

Prosciutto, tomato, bocconcini, mozzarella, salsa verde | \$24

BBQ chicken, caramelised onion, peppers, mozzarella | \$24

## **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*





# Elopement FAQs

## **Q1. What is NOT included in the packages?**

For your ceremony, we offer a natural package with the flexibility to DIY your space. The styled images in our brochure are from our preferred stylists, Beautiful Weddings. Here is their brochure: [STYLING BROCHURE](#)

You will need to book and pay for a celebrant, photographer and wedding cake (if you want to enjoy one here). Here are the suppliers we recommend: [RECOMMENDED SUPPLIERS](#)

## **Q2. What are your minimum numbers and spends?**

Walkabout Creek requires a minimum of 10 guests with either our \$25pp morning tea package or \$30pp afternoon tea package. This is in addition to the \$1,200 Lakeview Ceremony. Beverages are available as a cash bar, with guests paying individually, or you can pay for a bar tab.

## **Q3. How do we organise a venue inspection?**

We are open to the public 7 days a week. Please feel free to show yourselves around. Appointments following a self-guided tour are available most Tuesdays-Saturdays. Please call or email our team with your preferred day and time.

## **Q4. How do we book?**

We require a 20% non-refundable deposit to secure your booking. This is a non-refundable payment but can be transferred to a new date. Dates can be monitored for clients prior to visiting, but cannot be guaranteed without the payment.

## **Q5. What does semi-private mean for the catering on The Deck?**

Your semi-private space is set up on The Deck, which is our public café until 2pm. If you select the morning, there will be café patrons in the vicinity. In the afternoon, you may get lucky and have The Deck to yourselves, but there may be another event (work conference, for example) booked in one of our private rooms that will be close by and using the same bathrooms. The Walkabout Creek Discovery Centre is also open until 4pm so the general public will often wander into our café after we have closed. For this reason, we control the volume of music on The Deck and do not permit a microphone for speeches. Your guests will be able to hear you without one!

## **Q6. 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 ceremony or tables on the deck. All set-up and pack-down must take place within your hire time ensuring no damage or rubbish is left behind.

## **Q7. Can I provide my own food or drinks?**

Walkabout Creek does not offer any BYO services. All catering and beverages are to be provided by Walkabout Creek, excluding a wedding cake. Wedding cakes are permitted but are to be cut and served by yourself. Walkabout Creek can cut and serve your cake on platters for an additional \$50.

We are happy to customise a catering package should our morning or afternoon tea package not be suitable.

## **Q8. What do children cost?**

Children under 12 years can be included in the morning or afternoon package or you can select a separate hot or cold platter for them, or purchase them their own kid's meal. They are counted towards the maximum of 50 people.

## **Q10. Do you have wet weather options?**

If there is wet weather forecast for the day of your event we can accommodate you on our decks or function rooms, still with views of the forest and lake. No additional costs apply.

## **Q11. Is your venue wheelchair accessible?**

Our Lakeview ceremony stage is wheelchair accessible, but is a 200m walk from the drop-off location.

## **Q12. Is there free parking available?**

All parking is complimentary with approximately 100 spaces available.



# Book a Tour:

One hour private venue tours are available Mondays- Saturdays.

Appointments are required:

## [BOOK A TOUR:](#)

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"/>

# Questions, quotes etc:

Be in touch! Call 07 3300 2558 or:

## [ASK A QUESTION](#)

[60 Mt Nebo Rd, Enoggera Reservoir, 4520](#)

