



WALKABOUT CREEK

— *Wedding & Events* —

PRIVATE PARTIES - 2025

info@walkaboutcreek.com.au
07 3300 2558



Daytime Parties

Kid's Parties | Baby Showers | Birthdays in 2025

Events before 5pm are available in The Garden or one of our private rooms, Ferntree Room or Banksia Room. You pay for the venue hire, catering, and beverages separately.

You are required to spend minimum \$12 per person on catering; BYO is not available. We suggest you spend \$12-\$25 per person, depending on what meal you are providing. Please feel free to contact us for a suggestion.

Beverages can simply be purchased by your guests individually, or you can pay for the bar tab at the end of the event. You can select to only pay for certain drinks (such as non-alcoholic drinks only) and you can set a maximum spend.

We provide a cake table and knife for you to cut and serve your own celebration cake. We can cut and serve it on platters for \$50.

You are welcome to bring along balloons, fresh flowers and arrange performers or entertainers. You are guaranteed 30mins before and after your hire for set-up and pack-down. We do not permit table scatters glitter, or real candles (no open flames). We will provide an easel with welcome sign at the entrance to direct your guests to your area. We will decorate the area with some lanterns, faux greenery and LED tealights.

BOOKING

To book, we take a 20% deposit based off your approximate spend. Payment for the catering and any pre-paid beverages is required 1 week before with confirmation of details. If you have a bar tab for drinks, that will be paid at the end of the event on a card.

Prices are valid for 2025 events only. Be in touch if we can answer any questions or arrange a quote!



The Garden

2-HOURS \$400 | 3-HOURS \$500

The Garden is an open air space with plenty of natural shade from surrounding trees. It's perfect for kids, with astro turf floors and fences all around. Please note The Garden is only accessible via a set of stairs and is not suitable for wheelchairs, prams or groups larger than 50.

No need to stress about the weather, we will move you indoors if it rains at no extra charge!

INCLUSIONS:

- Two high cocktail tables
- Three square tables with 12 white stools
- Two timber picnic tables for kids
- Eight white additional chairs
- Chilled water station
- All glassware, crockery & serving equipment
- Tables for catering & gifts
- Cake table with knife and serviettes for you to serve yourselves
- Staff to service your event
- 30mins set-up and pack-down time





Ferntree Room

3-HOURS \$750 | 4-HOURS \$850

Ferntree Room is our most popular room, with its wrap-around deck and views of the rainforest. It is high in the tree-tops and overlooks our tree-kangaroo's enclosure.

Suitable for groups with less than 60 people.

INCLUSIONS:

- Two cocktail tables
- Two long cocktail tables with 12 black stools
- Two low timber tables with 16 timber chairs
- 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 and faux greenery - [view here](#)
- Chilled water station
- All glassware, crockery & serving equipment
- Tables for catering & gifts
- Cake table with knife and serviettes for you to serve yourselves
- Staff to service your event
- 30mins set-up and pack-down time





Images for display purposes only



Banksia Room

3-HOURS \$750 | 4-HOURS \$850

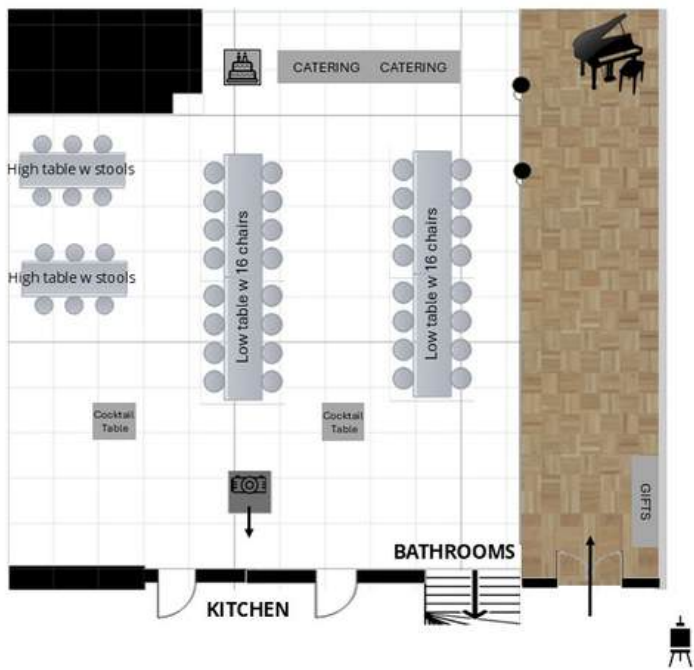
Boasting wall to ceiling glass windows, Banksia Room is a beautiful space for larger groups with up to 80 people.

Guests will be able to look out the windows and spot our echidna, wombat, emu and the Enoggera Reservoir in the distance.

INCLUSIONS:

- Two cocktail tables
- Two long cocktail tables with 12 black stools
- Two low timber tables with 32 timber chairs
- Air-conditioning or heating
- Mini-grand piano
- 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 and faux greenery - [view here](#)
- Chilled water station
- All glassware, crockery & serving equipment
- Tables for catering & gifts
- Cake table with knife and serviettes for you to serve yourselves
- Staff to service your event
- 30mins set-up and pack-down time





Catering

Minimum spend \$12pp. 1 serve designed to be for 1 person

Walkabout Creek suggests a \$12-\$25pp spend

Need help ordering? Contact us for a suggestion

BYO is not available (excluding celebration 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





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 | \$12 |
| 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



Book a private animal show!

12PM WEEKENDS

You can add a private wildlife show from 12:00-12:30pm on weekends for just \$11 per child (min 10 kids). Our QLD Park Rangers will invite children into their education room and provide an interactive presentation, suitable for the children's age, with 3 Australian animals.

Adults must accompany the children but are free of charge. Please note 12pm is the only time available.



Don't require private hire?

BOOK A CAFE TABLE!

For groups of 15-30 people we can provide a café table for 2 hours with a minimum spend of \$12 per person on catering. Cafe tables are available from 8am-2pm on weekends.

Please note this is a café table only, you will not be permitted to provide entertainers or have a private animal show. You can purchase tickets to the public show [here](#).

Evening Parties

MIN 30 PEOPLE



Evening Parties

Birthdays | Engagement Parties | Business Events | Christmas Parties in 2025

Events after 5pm are available in Ferntree Room or Banksia Room with a minimum of 30 people, or on The Deck for more than 80 people with exclusive hire of the venue.

Select a plated, banquet, buffet or cocktail package. Our packages range from \$70- \$100 per person and include 4 hours of venue hire. You can have a cash bar or bar tab for beverages, and add on additional platters on arrival, kid's meals, or dessert.

You are welcome to bring along balloons, fresh flowers and arrange performers or entertainers. You are guaranteed 60mins before and after your hire for set-up and 30mins pack-down. We do not permit table scatters glitter, or real candles (not open flames). We will provide an easel with welcome sign at the entrance to direct your guests to your area. We will decorate the area with lanterns, faux greenery and LED tealights.

BOOKING

To book, we take a 20% deposit based off your approximate spend. Payment for the catering and any pre-paid beverages is required 1 week before with confirmation of details. If you have a bar tab for drinks, that will be paid at the end of the event on a card.

Prices are valid for 2025 events only. Be in touch if we can answer any questions or arrange a quote!



Evening Packages Include...

YOUR CHOSEN MENU +

Plated, Banquet, Buffet or Cocktail

4 HOURS OF VENUE HIRE

In Ferntree Room, Banksia Room or The Deck (min 80 people)

Venue Hire Includes:

Cocktail furniture for pre-drinks

Long timber tables or cocktail guest tables

Timber cross-back chairs

All glassware, cutlery and crockery with white napkins

Table centerpieces - lanterns with faux eucalyptus and tealights

Silver cake knife and timber cake table

Timber display table for gifts or awards

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 room on the day of your event for set-up

Experienced event 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





Images on this page show examples of our standard inclusions. Photos are for illustrative purposes only.

Sample Floorplans: Ferntree Room

SEATED:

Capacity: 48
3 long tables of 16



COCKTAIL::

Capacity: 60
Cocktail parties use a mixture of table styles, with high tables & stools and long tables. Seating is not allocated.



Ferntree Room

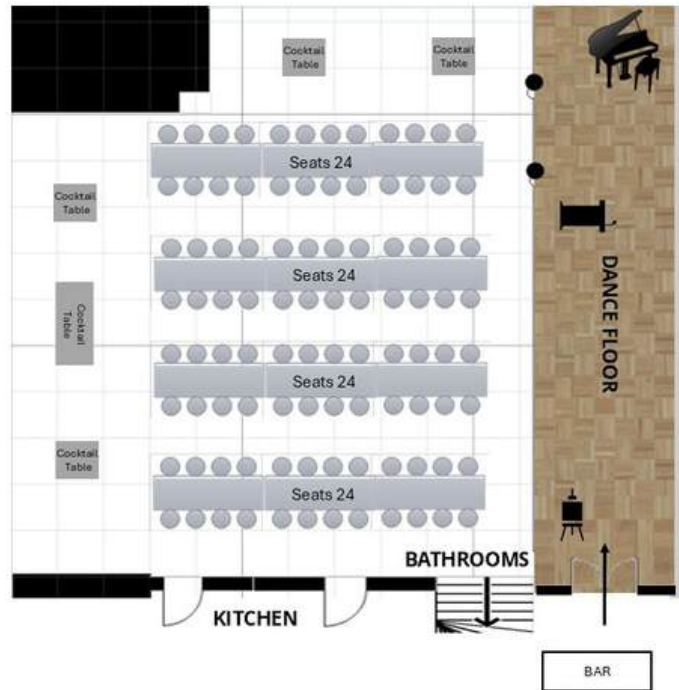


Sample Floorplans: Banksia Room

SEATED

Capacity: 96

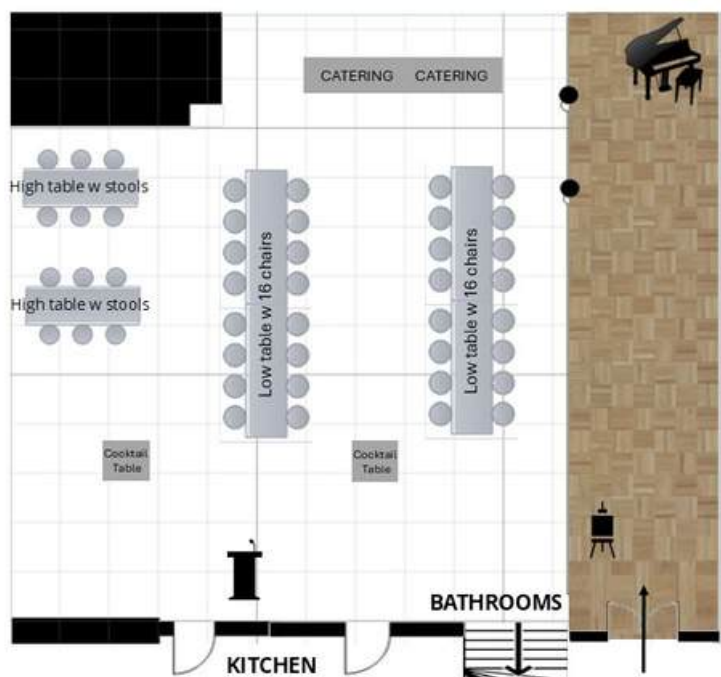
4 tables of 24



COCKTAIL::

Capacity: 100

Cocktail parties use a mixture of table styles, with high tables & stools and long tables. Seating is not allocated.



Banksia Room

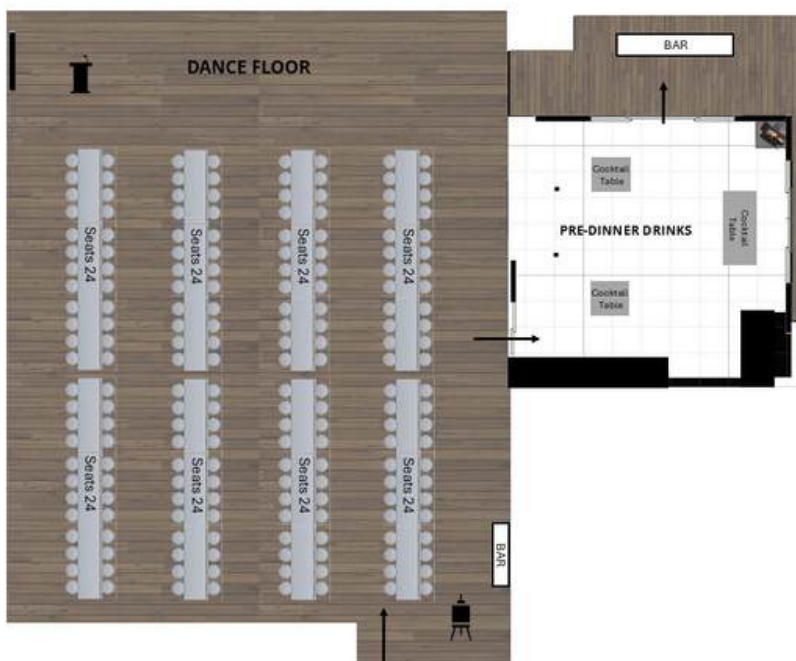


Sample Floorplans: The Deck (min 80 people)

SEATED:

Capacity: 192

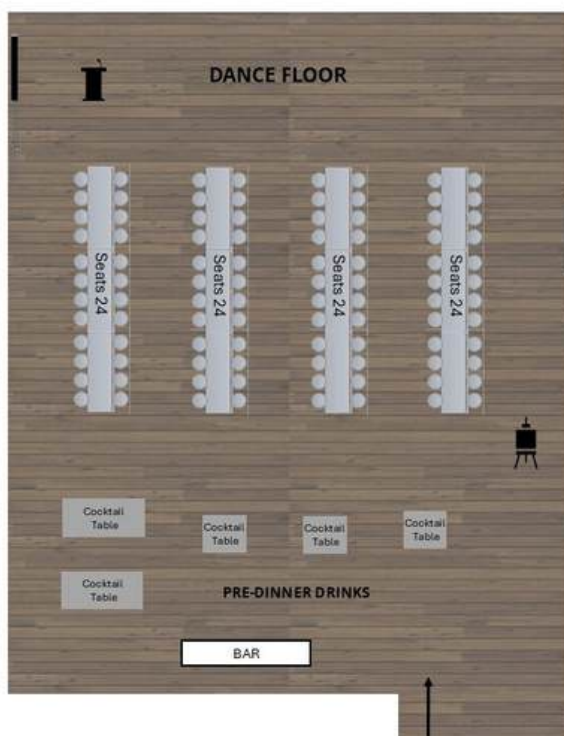
8 tables of 24 with pre-dinner drinks in Ferntree Room



SEATED:

Example: 96

4 tables of 24



The Deck (min 80 people)



Evening Menu

Cocktail | Buffet | Banquet | Plated

(min 30 people)



Cocktail \$70pp

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

GRAZING | 6 CANAPES | 2 BIGGER BITES

Casual, stand up dining to allow guests to mingle

GRAZING STATION

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 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

Surcharges: Sunday \$15pp | Public Holiday \$20pp



Buffet \$85pp

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

2 MAINS | 1 SIDE | 1 SALAD

MAINS (Select 2)

Native peppercorn 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 third main dish for \$16.50pp

SIDES (Select 1)

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 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)

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

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

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

Surcharges: Sunday \$15pp | Public Holiday \$20pp

Banquet \$95pp

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

2 MAINS | 2 SIDES | 1 SALAD

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

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

Surcharges: Sunday \$15pp | Public Holiday \$20pp



2-Course \$100pp

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

ENTREE & MAIN

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)

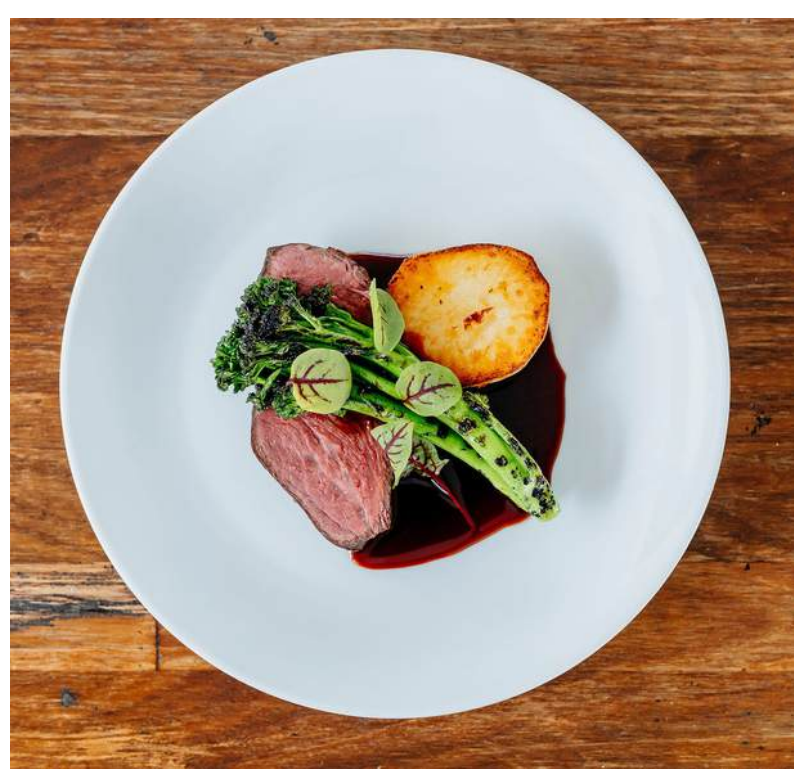
Grilled **barramundi**, braised wombok, sesame roast pumpkin, coconut yellow curry sauce (GF DF)

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)

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

Surcharges: Sunday \$15pp | Public Holiday \$20pp



Evening Drinks

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

NON-ALCOHOLIC - \$4.50 each

Coke, Coke No Sugar, Lemonade, Solo, Lemon Lime & Bitters
Sparkling Mineral Water, Tonic Water, Ginger Ale
Orange Juice

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

| | |
|--------------------------|------|
| James Squire 150 Lashes | \$11 |
| Great Northern Original | \$11 |
| Somersby Apple Cider | \$11 |
| James Squire Ginger Beer | \$12 |
| 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

SPIRITS- \$13 each

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

Please note that we do not serve spirits without a mixer or double shot spirits

COCKTAILS- \$20 each

Margarita (tequila), Passion Fizz (vodka), Watermelon Breeze (gin)

Optional Extras

Add platters on arrival or dessert at the end

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

DESSERT

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

Individual plated dessert | \$22pp - Select 1

Meringue nest, vanilla passionfruit cream, strawberry gel, seasonal fruit (gf v)

Tropical cheesecake tart, mango curd, lemon balm (gf v)

Milk chocolate mousse, chocolate sable, lavender glaze, white choc snow, freeze dried plum (v)

Honey panna cotta, berry compote, dark chocolate soil (gf v)

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)

KIDS MEALS

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

Fish with chips & tomato sauce | \$13.50 each



Styling Upgrades

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

Popular additions include:

Fairy-light ceilings

Deluxe table centrepieces

Coloured napkins and table runners

Photo backdrops

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

[STYLING BROCHURE](#)



Questions

Q1. How do we organise a venue inspection?

We are open to the public 7 days a week. Appointments are available most Mondays-Saturdays (not Sundays or public holidays). Please call or email our team with your preferred day and time.

Q2. How do we book?

To book, we take a 20% deposit based off your approximate spend. Payment for the catering and any pre-paid beverages is required 1 week before with confirmation of details. If you have a bar tab for drinks, that will be paid at the end of the event on a card. 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 for Daytime Celebrations is 30 mins before and after your booking. For Evening Celebrations, it is 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, Ferntree Room, Banksia Room and The Deck are accessible. The Garden is not, as it is located down a set of stairs. Accessible bathrooms are available for all areas.

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](#)

