

WALKABOUT CREEK

− Wedding & Events −

BUSINESS EVENTS



Walkabout Creek

Just 25 minutes from the CBD hidden in D'Aguliar National Park, you will find Walkabout Creek; one of Brisbane's best kept secrets. Our corporate function venue offers two versatile conference rooms available to hire, both set high in the rainforest tree tops with natural light pouring through large windows.

Walkabout Creek also boasts a large deck perfect for breakfasts, dinners and cocktail parties. Our extensive corporate catering menu will ensure everything from tea and coffee on arrival to a gala dinner is taken care of.

Make your event stand out with a range of team building activities available such as wildlife experiences and private tours and team building exercises such a kayaking, stand up paddle boarding or mountain biking through our onsite partners.





Conference Hire

MONDAY- FRIDAY

All Packages Include:

Staff member to service your event all day
WIFI Internet Access
PA System with wireless microphone and lectern
Flipchart with paper
Whiteboard with markers
Chilled water and mints
Walkabout Creek pens

Additional Extras:

Data projector \$250



Small Groups

10 - 30 people

8 HOURS: \$920

5 HOURS: \$575

CATERING: \$42PP

Arrival | All Day

Freshly brewed coffee and a selection of herbal and traditional teas

Morning Tea

Chef's selection of one sweet item (1.5 pieces pp)

Light Lunch

A selection of gourmet sandwiches with classic fillings (1 round pp) Sliced seasonal fruit platters

Afternoon Tea

Chef's selection of one savoury item (1.5 pieces pp)

Delegate Package

30+ people

FULL DAY: \$65 PP

HALF DAY: \$55 PP

Arrival | All Day

Freshly brewed coffee and a selection of herbal and traditional teas

Morning Tea

Your selection of one sweet item (1.5 pieces pp)

Light Lunch

A selection of gourmet sandwiches, rolls and wraps (1 round pp) Sliced seasonal fruit platters Assorted soft drinks and orange juice

Afternoon Tea

Your selection of one savoury item (1.5 pieces pp)



Executive Package

30+ people

FULL DAY: \$84 PP

HALF DAY: \$68 PP

Arrival | All Day

Freshly brewed coffee and a selection of herbal and traditional teas

Morning Tea

Your selection of one sweet item (1.5 pieces pp)

Hot Lunch

Buffet lunch - Selection of 2 hot mains, 1 side dish and 1 gourmet salad served w freshly baked bread rolls and condiments

OR

BBQ Style lunch - Chicken skewers, minute steaks and sausages w a selection of 2 salads served w freshly baked bread rolls and condiments

Sliced seasonal fruit platters
Assorted soft drinks and orange juice

Afternoon Tea

Your selection of one savoury item (1.5 pieces pp)



Networking Package

30+ people

FULL DAY: \$89 PP

HALF DAY: \$73 PP

Arrival | All Day

Freshly brewed coffee and a selection of herbal and traditional teas

Morning Tea

Your selection of one sweet item (1.5 pieces pp)

Hot Lunch

Selection of two fork dishes (1.5 per person)
Selection of one bigger bite (1 per person)
Sliced seasonal fruit platters
Assorted soft drinks and orange juice

Afternoon Tea

Your selection of one savoury item (1.5 pieces pp)



Optional Extras

BEVERAGES

Premium orange juice - \$4 pp

Soft drink cans - \$4 ea

Small barista coffee - from \$4.75ea

An additional barista charge may apply for large groups.

BREAKFAST

Daily selection of sweet or savoury items (1.5 pieces pp) - \$7 pp

PLATTER ADD-ONS

Gourmet trio of drips platter (serves 10) - \$52 Antipasto or cheese platter (serves 10) - \$115 Whole fresh fruit - \$2pp

VENUE HIRE

\$75 per additional hour \$250 Data Projector



Optional Extras

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 | \$120- serves 10

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

CHEESE PLATTER | \$120- 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 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 aoili | \$9 per bowl (no min order) Cheesy pieces of garlic bread | \$6 per serve

KIDS MEALS

Chicken nuggets with chips & tomato sauce | \$12.50 each Fish with chips & tomato sauce | \$12.50 each

Need help ordering? Contact us for a suggestion

Beverages

Served in a ice bucket on arrival for self-service- beat the line! A cash bar will be available for guests to purchase themselves with a bar tab optional.

BYO not available

SOFT DRINKS | JUICE \$4.50 375ml cans- coke, coke zero, lemonade or solo 300ml bottles- apple or orange WINE - 750ml bottle Azahara Brut NV \$32 Dal Zotto Prosecco \$42 Republic Sauvignon Blanc \$32 Gilbert Rose' \$42 First Creek Harvest Shiraz \$32 BEER | CIDER - 375ml bottle Cascade Premium Light \$7.50 Peroni Nastro \$9.50 James Squire 150 Lashes \$9.50 **Great Northern** \$9.50

BARISTA COFFEE

Somersby Apple Cider

Paid on consumption- prices from \$4.75 each



\$9.50



Ferntree Room

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

Perfect for smaller groups. The Ferntree Room can hold:

Classroom - 24 pax

Theatre - 50 pax

Cabaret - 30 pax

Boardroom - 36 pax

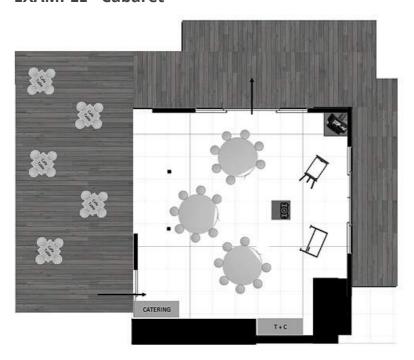
U - Shape - 32 pax

Cocktail - 80 pax

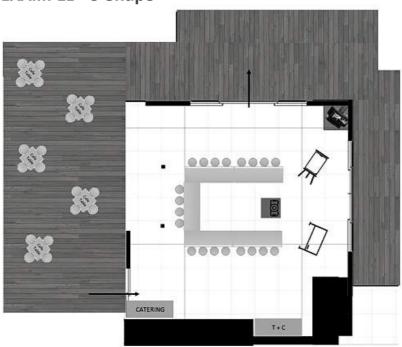


Floorplans

EXAMPLE - Cabaret



EXAMPLE - U-Shape



Banksia Room

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

The Banksia Room can hold:

Classroom - 50 pax

Theatre - 120 pax

Cabaret - 90 pax

Boardroom - 30 pax

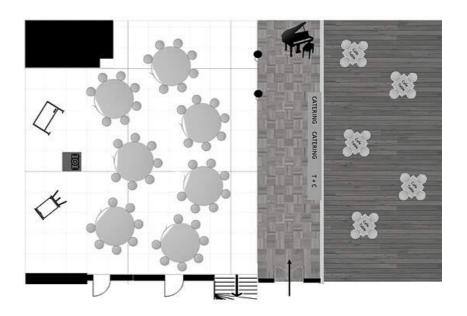
U - Shape - 46 pax

Cocktail - 150 pax

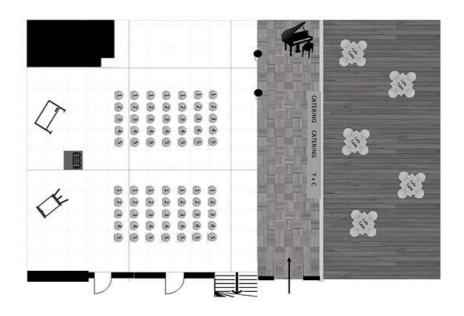


Floorplans

EXAMPLE - Cabaret



EXAMPLE - U-Shape



The Deck

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

Perfect for larger groups in the morning or evenings.

The Deck can hold:

Banquet - 200pax

Theatre - 250pax

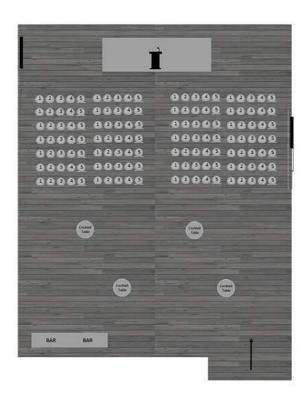
Cabaret - 100pax

Cocktail - 300pax

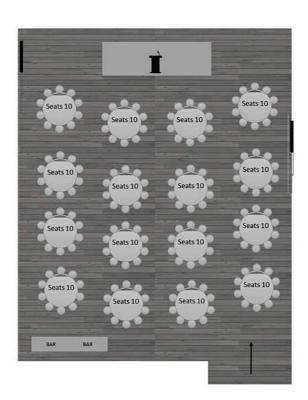


Floorplans

EXAMPLE - Theare



EXAMPLE - Dining





Breakfast

Classic Breakfast Package - \$59.00pp

Requires 40 guests. Includes all service staff for up to two hours.

To Start

Freshly baked Danish pastries Seasonal sliced fruit platter (V GF DF)

Breakfast Main Course (select 2, alt drop)

Beverages

Selection of teas and freshly brewed coffee Chilled water

Networking Breakfast Package - \$35.00pp

Requires 40 guests. Includes all service staff for up to two hours. Served buffet style for guests to help themselves.

Cold Selection (2 pieces pp)- Choose two from our menu Hot Selection (2 pieces pp) - Choose two from our menu

Beverages

Selection of teas and freshly brewed coffee Chilled water

Buffet Breakfast Package - \$46.00pp

Requires 40 guests. Includes all service staff for up to two hours.

Cold Selection

Petite croissants w butter and jam Seasonal sliced fruit platters (V GF DF)

Hot Selection

Maple glazed bacon Scrambled eggs w chives Petite pork sausages Thyme buttered button mushrooms

Beverages

Selection of teas and freshly brewed coffee Chilled water



Enquiry Form:

We'd love to hear from you. Call 3300 2558 or

First Name*	
First Name	
Last Name*	
E-mail*	
Mobile*	
Type of Event*	•
lumber of Guests*	
Preferred Date*	
Preferred Menu*	•
Message	

CONTACT US