

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 there are three outdoor ceremony stages and three private reception areas to select from. All spaces are styled with nature in mind, with timber furniture and sweeping view of the reservoir throughout the venue.

To make your wedding as stress free as possible, packages are all-inclusive with 6 hours venue hire, an uncapped beverage package, modern room styling and a dedicated wedding coordinator included.

Gold-star catering and service is provided for 2-course plated, traditional buffet, sharedplates banquet or cocktail receptions. Packages can be customised and further options can be provided, so please feel free to be in contact with requests.





Ceremony Locations

Prices only valid in conjunction with a reception booking

NATURAL LAKEVIEW \$550

1.5 hour hire

Bench seating for 70 guests

Standing room for a further 50

Registry table with two chairs

Directional signage for your guests

Wet weather option

Flexibility to style yourself!

ELEGANT LAKEVIEW \$1,100

Above inclusions plus:

Two white chiffon curtains or looped draping in white, blush or ivory
Silk floral in the centre or off to one side in white or blush with greenery
10m white carpet, circle jute rug or tan leather mat under arbour
24 scattered cushions in beige or 12 assorted fluffy cushions
Timber chalkboard welcome sign

Further styling options and upgrades are availabe













NATURAL RAINFOREST \$550

1.5 hour hire

Bench seating for 80 guests

Registry table with two chairs

Directional signage for your guests

Wet weather option

Flexibility to style yourself!

ENCHANTED RAINFOREST \$1,100

Above inclusions plus:

White chiffon draping over seating area

Four white stands or two large wings with faux florals (various colour options)

10m white carpet, circle jute rug or tan leather mat under arbour

24 scattered cushions in beige or 12 assorted fluffy cushions

Prices only valid in conjunction with a reception booking. Further styling options are available.











NATURAL LAWN \$1,000

1.5 hour hire
24 white Americana chairs
Space for up to 200 chairs total
Registry table with two chairs
Directional signage for guests
Wet weather option
Pre-dinner drinks set-up on the lawn!

DELUXE LAWN \$1,750

Above inclusions plus:

Option of ceremony arbours, including circular arbour with autumn florals

Option of 10m aisle runners with carpet for Bride & Groom

Selection of welcome signs

+ additional chairs for \$7 each. Maximum 200 total

Prices only valid in conjunction with a reception booking. Further styling options are available.















Ferntree Room

6HRS VENUE HIRE INCLUDED IN ALL PACKAGES

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 reception.

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

CAPACITY

60 seated 120 standing



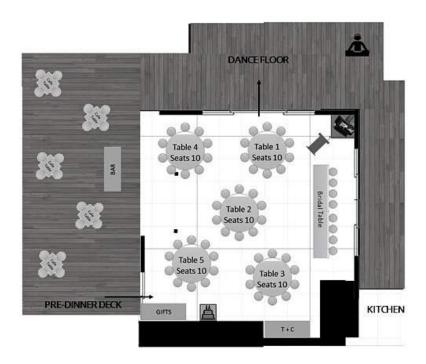


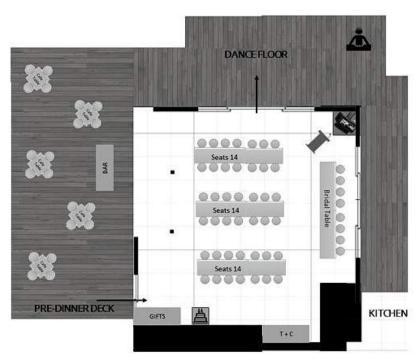
CAPACITY

Round Tables: 50 guests (5 tables of 10) + Bridal Table

Long Tables: 54 guests (3 tables of 16) + Bridal Table

SAMPLE LAYOUTS





Banksia Room

6HRS VENUE HIRE INCLUDED IN ALL PACKAGES

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

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

CAPACITY

130 seated 300 standing



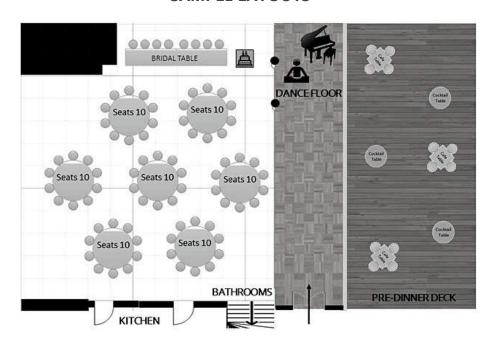


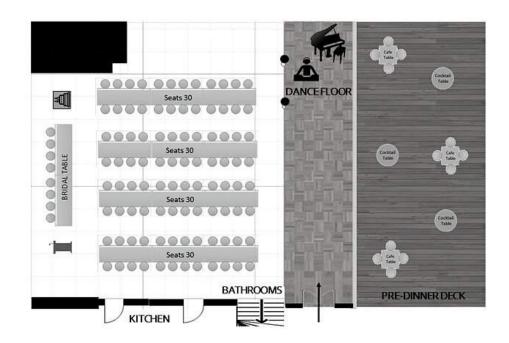
CAPACITY

Round Tables: 100 guests (10 tables of 10) + Bridal Table

Long Tables: 120 guests *(4 tables of 30)* + Bridal Table

SAMPLE LAYOUTS





The Deck

6HRS VENUE HIRE INCLUDED IN ALL PACKAGES

Large, undercover deck overlooking the Enoggera Resovoir. Styled with white and timber furnishing, and native plants.

The perfect spot for large weddings wanting exclusive use of the venue.

MINIMUM

Saturdays min 150 people | Fridays min 120 people Monday-Thursdays min 50 people + \$990 fee

CAPACITY

200 seated300 standing





Reception Packages

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

2-COURSE PLATED \$163 PP

Select two mains, two sides and one salad to be shared on guests tables

BUFFET \$138 PP (OVER 70) | \$158 PP (UNDER 70)

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

COCKTAIL \$138 PP

Cheese and antipasto grazing table, four canapes, two bigger bites, two fork dishes and a late-night 'build your own' ham roll station



All Packages Include...

YOUR CHOSEN MENU +

- Antipasto grazing boards served during pre-dinner drinks
- Your wedding cake cut and served on platters for dessert
- An unlimited 4.5hr beverage package with table service
- A complimentary cash bar for 1hr whilst you are having photos

6 HOURS OF VENUE HIRE

In either our Ferntree Room, Banksia Room or The Deck

Venue Hire Includes:

Pre-dinner drinks deck with cocktail furniture

The option of round or long guest tables

Your room set with white linen and white linen napkins

Timber cross-back chairs

Table centerpieces from our current selection - supplied on request

Silver cake knife and clothed cake table

Clothed or timber gift table

Easel and frame to display your seating plan

In room sound system with iPod connectivity

Wireless microphone and lectern for speeches

Large onsite car park available with reserved spaces

Access to your reception room from 9am for deliveries and set-up

Experienced wedding coordinator to assist you every step of the way

Minimum Spends

FRIDAYS - SATURDAYS

Weddings require a minimum of 50 adults or a \$550 booking fee is applied.

MONDAY - THURSDAY

Weddings require a minimum of 30 adults or a \$550 booking fee is applied. Weddings with more than 50 adults receive a \$10pp discount.

SUNDAYS

Weddings must have a minimum of 50 adults and a \$10pp surcharge is applied.

Children 2-12 years

\$50 each

Teenagers 13-17 years

-\$25 from your package

Crew meals (Optional: DJ, Photographer)

\$40 each



Sample Schedule

Walkabout Creek can suggest the perfect schedule for the season your wedding falls in

CEREMONY

- 2:30pm- Guest arrival begins
- 3:00pm- Ceremony to commence
- 3:30pm- Ceremony to end | Group photos taken
- 3:55pm- Guests depart ceremony for pre-dinner drinks | Wedding Party depart for photos

RECEPTION

- 4:00pm- Cash bar begins (1hr)*
- 4:30pm- Antipasto grazing boards served
- 5:00pm- Beverage package begins (4.5hrs) | Wedding Party return from photos
- 5:30pm- Guests are seated
- 5:45pm- MC Welcome
- 5:50pm- Wedding Party Entry
- 6:00pm- Meal served
- 7:00pm- Meals cleared
- 7:15pm- Cake cutting | Speeches begin
- 7:45pm- First dance | Guests join in
- 8:00pm- Cake platters served | Tea and coffee available
- 9:30pm- Beverage service ends | Bar closes
- 9:50pm- Farewell the couple
- 10:00pm- Guests depart | Reception closes

Venue hire and beverage package extensions available until 12pm for \$20 per person, per hour *1hr beverage package available after your ceremony for \$10pp



Included Beverages Unlimited for 4.5hrs

WINE (Select 3)

Sparkling: Azahara Brut NV
White: Republic Sauvignon Blanc
White: Juliet Moscato
Red: First Creek Harvest Shiraz

BEER

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

Cascade Premium Light

NON-ALCOHOLIC

Coke, Coke No Sugar, Lemonade, Solo
Orange Juice, Sparkling Mineral Water
Ginger Ale, Tonic Water
Freshly brewed coffee
Selection of herbal and black teas

Add Somersby Apple Cider for \$3.30 pp

Add Mojo Moscato for \$5.50pp

Add Gilbert Rose for \$7.70pp

*Further upgrades and additions are available

SPIRITS- Guests pay \$10 per glass OR pay the tab on exit *Tab can be for select guests only (eg. Bridal Party only)





2-COURSE PLATED \$163 PP

Menus are for 2021 weddings only. Menus will change 2022 & 2023.

GRAZING BOARDS

Prosciutto, salami, marinated artichokes, semi-dried tomato, grilled red peppers, pesto, hummus and beetroot relish served with lightly toasted flat bread

ENTRÉE (Select 2, served alternatively)

Served with freshly baked rolls & butter

Pork belly, green apple salad, baby fig glaze

Truffle beef croquette, native pepper salsa, tomato sugo

Country ham terrine, cumberland chutney, celery leaf

Prosciutto, seared scallop, infused melon, bronze fennel GF DF

Flaked ocean trout, lemon pepper shard, caviar olive oil

Beef bresaola, ruby beetroot, truffle pecorino, vine tomato

Spiked cauliflower, smoked beetroot, tiny coz, salsa VG DF GF

MAIN (Select 2, served alternatively)

Lamb rump, sweet potato crush, broccoli, lamb jus GF
Pan seared chicken, vegetable cous cous, fire roasted peppers DF
Roasted beef rump, ratatouille, feta, kipler potato, jus GF
Seared barramundi, fennel & grapefruit salad, caper dressing GF DF
Pork lion, colcannon potato crush, rhubarb apple compote, jus GF DF
Ocean trout, roasted kipfler potato, greens, sauce verge GF DF
Aubergine steak, caper caponata, rocket pesto VG DF GF

DESSERT



BANQUET \$163 PP

Menus are for 2021 weddings only. Menus will change 2022 & 2023.

GRAZING BOARDS

Prosciutto, salami, marinated artichokes, semi-dried tomato, grilled red peppers, pesto, hummus and beetroot relish served with lightly toasted flat bread

MAINS (Select 2)

Served with freshly baked rolls & butter
Beef brisket, mushroom cream, fried sage GF
Chicken breast, cassoulet, bacon, parley Verdi
Slow cooked pork, ginger pak choy, oyster sauce GF
Barramundi, ripe tomato, feta, lemon dressing GF DF
Course ground beef, pasta, béchamel sauce, rich tomato
Aubergine, burst tomato, rosemary crumble VG GF

SIDES & SALADS (Select 3)

Roasted vegetable, thyme olive oil GF D FVG
Balsamic baked zucchini, golden raisin, flaked almonds GF V DF
Green beans, orange cardamom dressing GFDFV
Jap pumpkin, candy red onion, soft feta GF V
Mescaline leaf, tomato, cucumber, herbs, Italian dressing GF DF VG
Chat potato salad, sour cream, green onion, dill GFV
Spiced chickpea, edamame, red peppers, celery, lemon juice
Coz leaf, parmesan cheese, herby crouton, Caesar dressing V
Penne pesto, tomato, sundried tomato, parmesan V
Brown rice, current, cucumber pickle, sherry vinegar dressing V

DESSERT



BUFFET \$138 PP (OVER 70) | \$158 PP (UNDER 70)

Menus are for 2021 weddings only. Menus will change 2022 & 2023.

GRAZING BOARDS

Prosciutto, salami, marinated artichokes, semi-dried tomato, grilled red peppers, pesto, hummus and beetroot relish served with lightly toasted flat bread

MAINS (Select 3)

Roast chicken, smoked paprika, spanish onion, chorizo GF DF Lamb tagine, orange, cinnamon, potato, stone fruit GF DF Beef brisket bourguguignon, pearl onion, tomato jus GF Seared salmon, Mediterranean salsa, lemon parsley crumb GF Crisp pork, hot & sour vegetables, plum sesame GF DF Thai chicken, coriander, lemongrass, toasted coconut GF DF Spiced jap pumpkin, soy bean curd, mild chili dressing VG DF

SIDES (Select 2)

Broccoli, green beans, balsamic vinaigrette GF DF VG Cauliflower, candy walnut, truffle béchamel bake V Roasted potato, extra virgin oil, rosemary sea salt VG DF GF Ratatouille, peppers, eggplant, red onion, tomato VG DF GF Pilaf rice, bay leaf, flaked almond, herbs VG

SALADS (Select 2)

Coz leaves, pecorino, lemon dressing, flat leaf parsley VG DF GF Apple, celery, pear, frosted walnut, gem lettuce, waldorf mayonnaise V GF Moroccan chick pea, orange, sundried tomato, tahini coconut yogurt VG DF 4 Greek salad – roma tomato, red peppers, cucumber, green olive VG DF GF Pearl cous cous, pumpkin, tea soak raisin, mustard dressing V DF Mixed leaf, cherry tomato, onion pickle, French dressing VG DF GF

DESSERT



COCKTAIL \$138 PP

Menus are for 2021 weddings only. Menus will change 2022 & 2023.

CANAPES

Chef's selection of 4 savoury canapes

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.

Includes rustic styling w wooden crates, fresh herbs and vegetables

BIGGER BITES (Select 2)

Beef burger, streaky bacon, cheddar, tomato relish, brioche bun Slow cooked pork, red bean, rice, chipotle sour cream, enchilada Italian chicken, tomato reduction, parmesan, roll Prawn cutlet, thousand island, dill salsa, soft roll BBQ pork bun, hoi sin honey glaze GF Crispy chicken, slaw, smoked ranch dressing, ciabatta roll Pulled duck, sesame shallot, coriander, plum sauce, boa bun GF Chick pea falafel, hummus, red pepper, rocket pesto, roll V Tuna, green olive tapenade, mango, boa bun GF DF

FORK DISHES (Select 2)

Wagyu ragu, penne, basil rich tomato, pecorino
Seared Barramundi, chimichurri cous cous, rocket refreshment gf
Lamb korma, pappadum mint salad DF
Pork belly, kim chi slaw, toasted sesame GF DF
Beef bourguingnon, parmesan mash, pearl onion jus GF
Citrus red bean, quinoa, avocado gloss, cress VG FG
Chicken, olive diced potato, basil Napoli DF
Baked beetroot, haloumi, bay oil, dukkah spice crumble GF V
Penang chicken, cardamom rice, coconut lassie GF DF
Salmon, smoked soy greens, ginger glass noodle GF DF
Pork belly, kim chi slaw, toasted sesame GF DF
Furikaki spiced pumpkin, bean curd, miso dressing VG GF V

HAM STATION

Glazed ham on the bone freshly carved, served with mustards, relishes and crusty rolls

DESSERT

Optional Extras

Children 2-12 years \$50

\$50 each

Teenagers 13-17 years

-\$25 from your package

Crew meals (Optional: DJ, Photographer)

\$40 each

BEVERAGES

Venue hire & beverage package extension

\$20 pp per hour

Add 1hr beverage package after ceremony

\$10 pp

Upgrade to premium wines

\$10 pp for 4.5hrs

ARRIVAL

Add cheeses to grazing boards

\$5.50 pp

Add cheeseburger sliders

\$8 pp

Add 3 arrival canapes

\$11 pp

DESSERT

Your wedding cake served individually as dessert

\$6 pp

Add freshly sliced fruit platters

\$70 per table

Add bowls of whipped cream

\$6 per table

Add a dessert course

\$22 pp

Add assorted cakes and slices

\$6.60pp

Carrot cake, chocolate cake, lemon sour cream cake, spice cake, peppermint slice, choc cherry slice, caramel slice, choc chip cheesecake slice





Q1. What is included in the reception packages?

Please refer to our inclusions on page 24. What's not included are the things you supply yourself; your celebrant, wedding cake and photographer. Please be in contact for our recommended suppliers.

Q2. What are your minimum numbers and spends?

Please refer to our minimum spends on page 25 then please be in touch to receive a rough quote.

Q3. How do we organise a venue inspection?

Inspections are available most Tuesdays-Saturdays by appointment. Please call or email our team with your preferred day and time.

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, you have the option of a natural or styled package. The natural package is available for those wanting to DIY and the styled package inclusions are listed in the brochure. Styled packages are provided by a professional company so optional extras, upgrades or alterations are available.

We include a centrepiece for every table set with white linen and timber cross-back chairs.. We also offer a greenery wall with lights for behind the Bridal Table for \$600. Additional styling can be arranged through one of our preferred suppliers.

Q6. Can I provide my own decorations and set them up myself?

Absolutely, you are welcome to bring along your own bits and pieces for your ceremony or reception. All set-up and pack-down must take place on the day of your wedding ensuring no damage or rubbish is left behind. Exact timings are subject to availability.

Q7. Can I provide my own alcohol?

Walkabout Creek does not offer any BYO services. We do however offer an extensive list of alcoholic beverages to choose from outside of the standard package. We are also 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.

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 event we can accommodate you on our decking, with panoramic views of the forest and lake it is a great space for any event. No additional costs apply.

Q11. 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.

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. Mount Nebo is 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.

Q14. Is there free parking available?

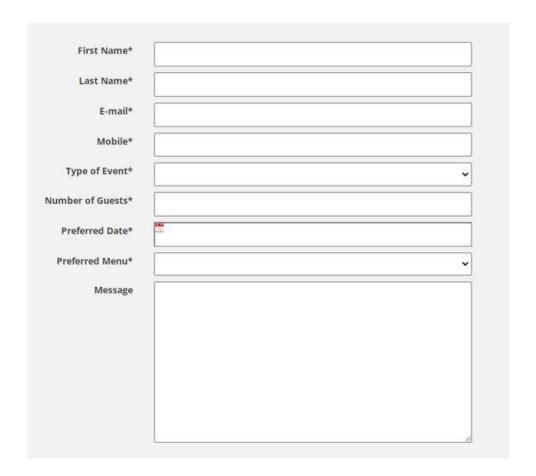
Yes, we can provide 20 reserved carparks for weddings in our 100+ carpark. All parking is complimentary.

Book a Tour:

Venue tours are available Tuesdays - Saturdays (1hr approx)

Appointments are required:

EMAIL US



Questions, quotes etc:

Be in touch! Call 3300 2558 or

EMAIL US