



WALKABOUT CREEK

– *Wedding & Events* –

BUSINESS EVENTS

info@walkaboutcreek.com.au

07 3300 2558



Walkabout Creek

60 Mt Nebo Road, Enoggera Reservoir (The Gap), 4520

Just 25 minutes from the CBD, hidden in D'Aguliar National Park on The Enoggera Reservoir, you will find Walkabout Creek; one of Brisbane's best kept secrets.

Our venue offers two versatile conference rooms, both set high in the tree tops with views of the water and natural light pouring through the wall to ceiling windows.

Walkabout Creek also boasts a large deck perfect for big groups, breakout activities, dinners and cocktail parties.

We have several areas inside the Rainforest that are ideal for outdoor activities, welcome to countries, or simply to explore while stretching your legs!

Gold star catering ensures your colleagues are impressed. We also have a cafe on site so guests can purchase their own extra items during the day.

We are home to the QLD Park Rangers and QLD Parks Wildlife Ambassadors; Billy the wombat, Brooksie the tree-kangaroo, and Ernie & Dash the emus to name a few. Educational talks and entry fees into the centre can be added onto your event.





Small Groups

5 - 29 people

8:00AM - 5:00PM | MONDAY - FRIDAY

9hrs | \$990 + \$44pp

6hrs | \$690 + \$39pp

3hrs | \$490 + \$15pp

INCLUSIONS:

Ferntree or Banksia Room configured theatre, u-shape, boardroom or cabaret

Data projector with sound

WIFI internet access

Lectern with wireless microphone

Flipchart with paper and pens

Whiteboard with markers

Chilled water, mints and pens

All glassware, crockery & serving equipment

Staff member to service your event

CATERING:

Catering is required. Hire only not available. Contact our coordinators if you would like a custom menu.

9hrs Full-Day | \$44pp

- Chef's selection of sweet and savoury items (1.5 pieces pp) for morning & afternoon tea
- Assorted sandwiches (1pp) with fresh fruit platters for lunch
- Freshly brewed coffee and a selection of herbal & black teas available all day

6hrs Half-Day | \$39pp

- Chef's selection of sweet or savoury items (1.5 pieces pp) for morning OR afternoon tea
- Assorted sandwiches (1pp) with fresh fruit platters for lunch
- Freshly brewed coffee and a selection of herbal & black teas available all day

3hrs | \$15pp

- Chef's selection of sweet or savoury items (1.5 pieces pp) for one meal (breakfast, morning, or afternoon tea)
- Freshly brewed coffee and a selection of herbal & black teas

Have less than 15 people? We can provide barista coffee and an à la carte lunch from our cafe instead!

Large Groups

30 - 120 people - larger groups please enquire

8:00AM - 5:00PM | MONDAY - FRIDAY

9hrs | \$68pp

6hrs | \$56pp

3hrs | \$37pp

INCLUSIONS:

Ferntree or Banksia Room configured theatre, u-shape, boardroom or cabaret

Data projector with sound

WIFI internet access

Lectern with wireless microphone

Flipchart with paper and pens

Whiteboard with markers

Chilled water, mints and pens

All glassware, crockery & serving equipment

Staff member to service your event

CATERING:

Catering is required. Hire only not available. Contact our coordinators if you would like a custom menu.

9hrs Full-Day | \$68pp

- Chef's selection of sweet and savoury items (1.5 pieces pp) for morning & afternoon tea
- Assorted sandwiches, rolls and wraps (1pp) with fresh fruit platters for lunch
- Soft drinks, juice and sparkling water available with lunch
- Freshly brewed coffee and a selection of herbal & black teas available all day

6hrs Half-Day | \$56pp

- Chef's selection of sweet or savoury items (1.5 pieces pp) for morning OR afternoon tea
- Assorted sandwiches, rolls and wraps (1pp) with fresh fruit platters for lunch
- Soft drinks, juice and sparkling water available with lunch
- Freshly brewed coffee and a selection of herbal & black teas available all day

3hrs | \$37pp

- Chef's selection of sweet or savoury items (1.5 pieces pp) for for one meal (breakfast morning, or afternoon tea)
- Freshly brewed coffee and a selection of herbal & black teas

Upgrade to a buffet or BBQ buffet lunch for \$20pp!

Buffet Menus

30-120 people: Upgrade to a buffet or BBQ buffet lunch for \$20pp

BUFFET MAINS - Select 2

Braised pork belly, roasted pear & baby fig glaze (GF DF)

18 hour beef stroganoff, mushrooms, smoked paprika, crème fraiche (GF)

Baked salmon fillet, wombok nori stir-fry, ponzu (DF GF)

Braised Moroccan chicken, chickpeas, soaked date (GF DF)

Furikake panko tofu, kai lan, smoked soy (VG)

Red Thai chicken curry, pak choy, bamboo shoots (GF DF)

Roasted eggplant moussaka, rubbed oregano, blistered tomatoes (GF VG)

OR

BBQ Buffet:

Chef's selection of BBQ sausages, chicken skewers and minute steaks with condiments

SIDES & SALADS - Select 2

Steamed Jasmine rice (GF DF VG) - *served hot*

Smashed chats, pearl onions, rosemary, native pepper oil (GF DF VG) - *served hot*

Rocket, Spiced Beet, Vine tomato, fennel green, white vinegar dressing (GF VG)

Green bean, goats cheese, baby spinach, caper & chervil oil (GF V)

Chickpea, roast pumpkin, smoked feta, soy toasted sunflower kernels (GF V)

Mixed seasonal leaf, tomato fillets, red onion pickle, cucumber, French dressing (GF VG)

Potato salad, pecorino mayonnaise, fresh herb (GF V)

Baby gem, pecorino, grated egg, creamy lemon dressing, croutons (GF V)





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

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

Need help ordering? Contact us for a suggestion

A LA CARTE MEALS *(suitable for less than 30 people)*

Please request our cafe menu. Prices from \$16 each

BUFFET OR BQQ BUFFET *(suitable for over 30 people)*

Please request our current menu. Upgrade for \$20pp



Beverages

Why not have after work drinks?

Set a bar tab limit and pay the bill at the end, or simply have guests purchase individually.

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 - 750ml bottle

Azahara Brut NV

\$10 | \$42

Dal Zotto Prosecco

\$14 | \$60

Republic Sauvignon Blanc

\$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

James Squire Zero Alcohol

\$8.50

BARISTA TEA & COFFEE

Prices from \$4.25 each

For groups less than 15 people, we can replace brewed coffee with barista coffee



Evening Packages

4 HOURS | MIN 40 PEOPLE

Venue hire included in package prices!

INCLUSIONS:

- 4 hours private hire
- Room set with faux greenery and silver or gold tealights
- Sound system to play your own music
- Wireless microphone and lectern for speeches
- Staff to service your event
- All crockery & glassware
- Free onsite parking (100+ available)
- 30mins set-up and pack-down time

COCKTAIL

The space set with lounges, cocktail tables, stools and scattered seating

SEATED

The option of round or long tables with white linen

Choice of Ferntree Room, Banksia Room or The Deck. Minimum spends may apply.

4hr Cocktail Packages

Minimum 40 people

THE DINER | \$66 PER PERSON

Think urban dining, easy, fun and fulfilling.

- On arrival - bread, dips, cheese & antipasto platters
- Chef's selection of 3 hot canapes
- Buffalo wings, blue cheese sauce, chili salt
- Slider royal, beef patty, yellow cheese, sweet bun
- Mac & American cheese, toasted herb crumbs



FIESTA | \$72 PER PERSON

Mexican inspired, vibrant and fun catering.

- On arrival - platters of fried tortilla chips, guacamole, salsa
- Chef's selection of 3 hot canapes
- Ground beef enchilada, black bean, cilantro melt
- Lime grilled chicken skewers, spiced mango, chipotle mayo
- Spiced sweet potato empanada, corn pastry, salsa sauce (GF VG)



CLASSIC PARTY | \$68 PER PERSON

Start the party with a ham station!

- On arrival - maple glazed ham on the bone freshly carved, served with grain mustard, dijon mustard, tomato relish, crusty rolls & butter
- Chef's selection of 3 hot canapes
- Beef burger, fried pickles, jack cheese, BBQ relish, brioche bun
- Sticky pork, Asian sprout salad, crisp shallot, bao bun (DF)

Additional Extras

Hot cheese wedges, sour cream, hot jack cheese sauce | \$8.80pp

Pumpkin arancini w napoli sauce (VG GF) | \$4pp

Mini spring rolls w sweet chili sauce (V) | \$4pp

Petite pie w tomato sauce | \$4pp

Cocktail sausage roll w tomato sauce | \$4pp

4hr Plated Dinner

Minimum 40 people

2-COURSE MEAL | \$104 PER PERSON | MONDAY - FRIDAY

Select from Entrée & Main | Main & Dessert
+ Extra course \$23pp

CANAPES

Chef's selection of 3 canapes on arrival

ENTRÉE (Select 2, served alternatively)

Served with freshly baked rolls & butter

- Chicken croquette, cauliflower cream, red currant notes, sunflower crumble (GF)
- Pork belly, parsnip custard, balsamic bubble, fig candy (GF DF)
- Beef brisket, rustic potato hash, carrot cumin velvet, jus (GF DF)
- Sumac chicken breast, apricot gel, refined slaw, hazelnut dressing (GF DF)
- Rosella salmon, lemon herb salad, smoked pearl dressing (GF DF)
- Seared scallop, corn mousse, chorizo, cucumber pickle (GF DF)
- Warm beetroot, heirloom tomato, pecan candy, tomato gloss (GF DF VG)

MAIN (Select 2, served alternatively)

- Slow cooked beef, pumpkin gnocchi, butternut mousse, citrus herb oil
- Pork belly, sweet corn mousse, red cabbage, apple jus (GF DF)
- Sage hen roulade, sautéed parsley potato, pumpkin whip, brandy cream (GF)
- Beef terres, chive potato mash, refined ratatouille, tiny rocket refreshment (GF)
- White fish, potato gnocchi, caper, fired pimento, romesco sauce
- Green pea risotto, rice pea wafer, pea tips, pea oil (DF V VGO)

DESSERT (Select 1)

- Raspberry mousse, rhubarb reduction, golden raspberry (GF V)
- Espresso fig tiramisu, savoiardi chocolate crumble (V)
- Crème caramel, roasted golden pine, ginger snap (V)
- Layered chocolate slice, cherry rosella gel, violet crunch (V)
- Individual cheese selection, roasted pear, wafers (V)



Function Rooms



Ferntree Room

Perfect for smaller groups

Boasting beautiful views of the National Park and our tree-kangaroo enclosure through floor to ceiling glass doors.

Complete with a wrap-around deck for break out activities or after work drinks. The Ferntree Room provides a scenic and intimate setting for your event.

CAPACITY:

Theatre - 50 people

Cabaret - 30 people

Boardroom - 28 people

U - Shape - 30 people

Standing meal - 80 people

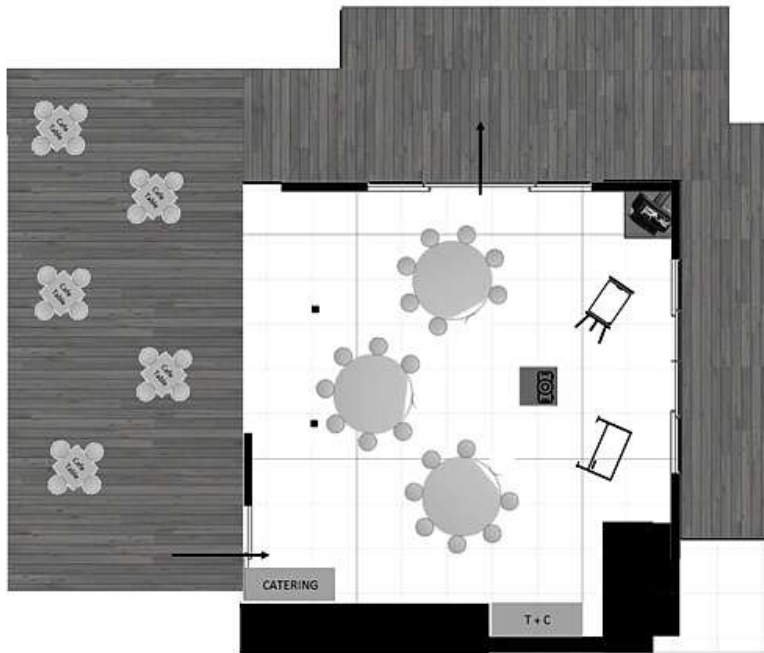
Seated meal - 60 people



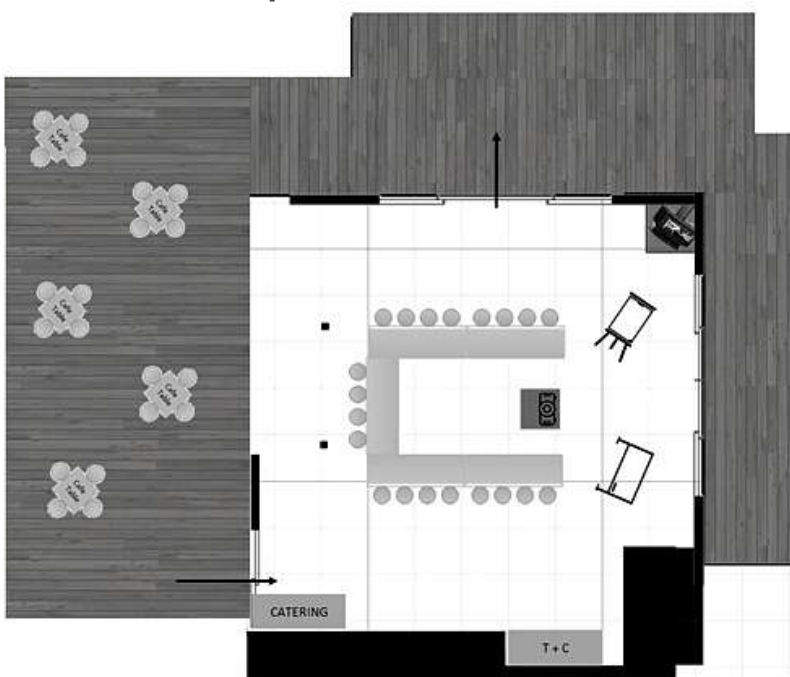


Floorplans

EXAMPLE - Cabaret



EXAMPLE - U-Shape



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 work. The Banksia Room provides a scenic and quiet setting for your event.

CAPACITY:

Theatre - 120 people

Cabaret - 60 people

Rounds - 88 people

Boardroom - 32 people

U - Shape - 38 people

Standing meal - 120 people

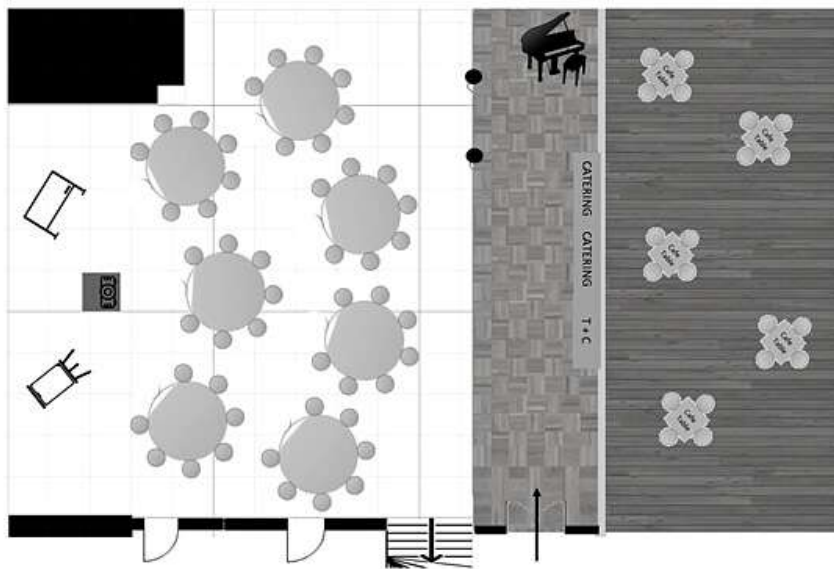
Seated meal - 130 people



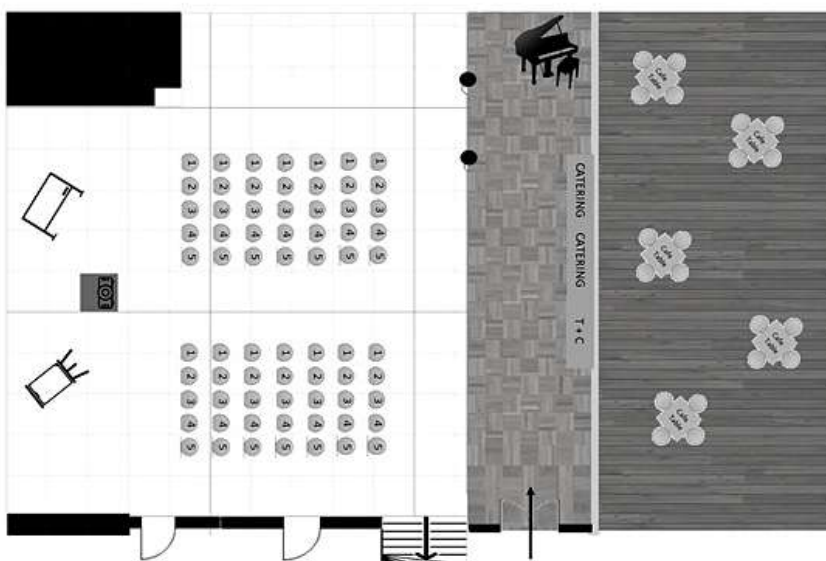


Floorplans

EXAMPLE - Cabaret



EXAMPLE - Theatre



The Deck

Perfect for extra large groups and private functions

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 our public cafe until 2pm daily.

CAPACITY:

Banquet - 200 people

Theatre - 250 people

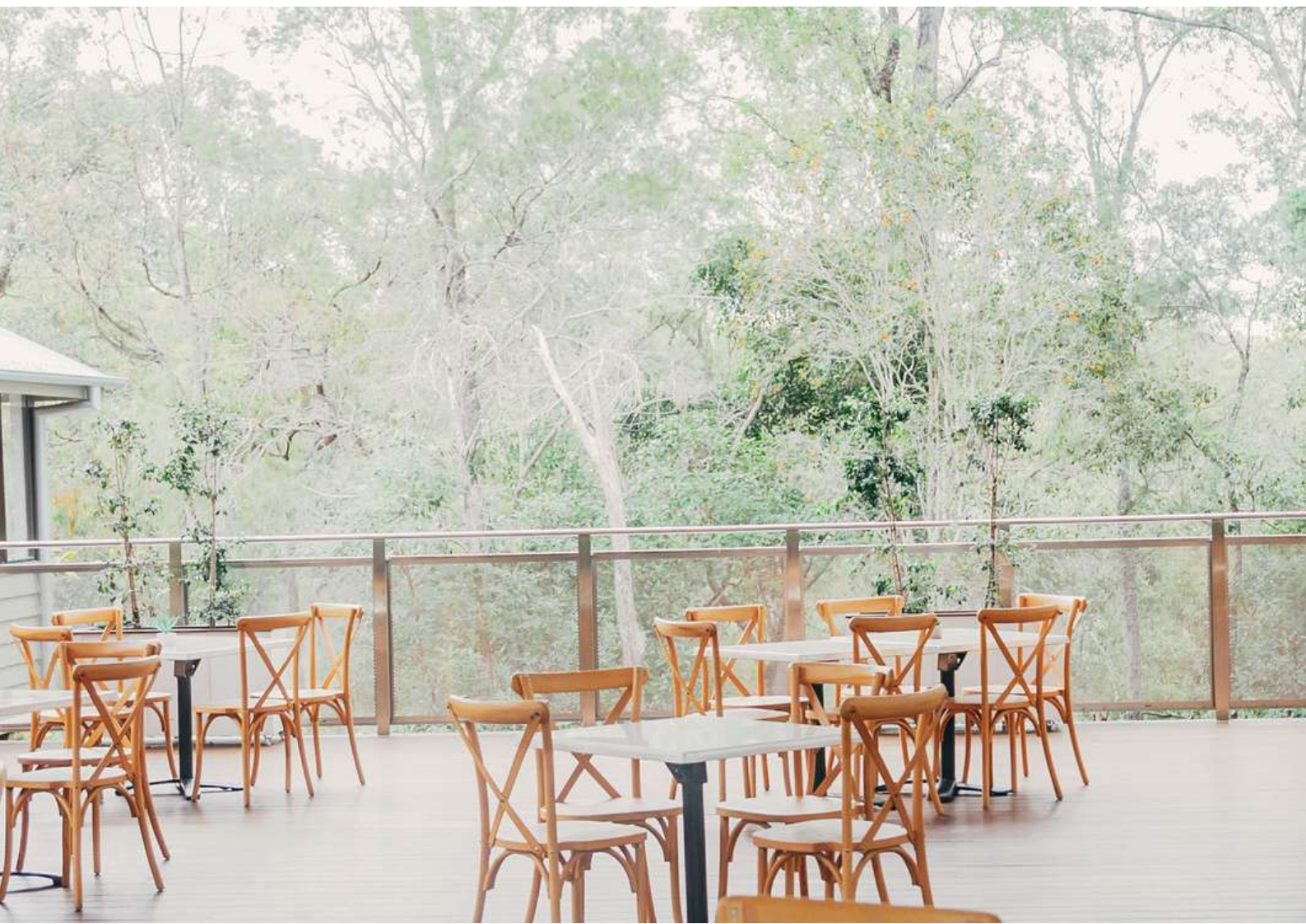
Cabaret - 120 people

Cocktail - 300 people

Seated meal - 200 people

Standing meal - 350 people

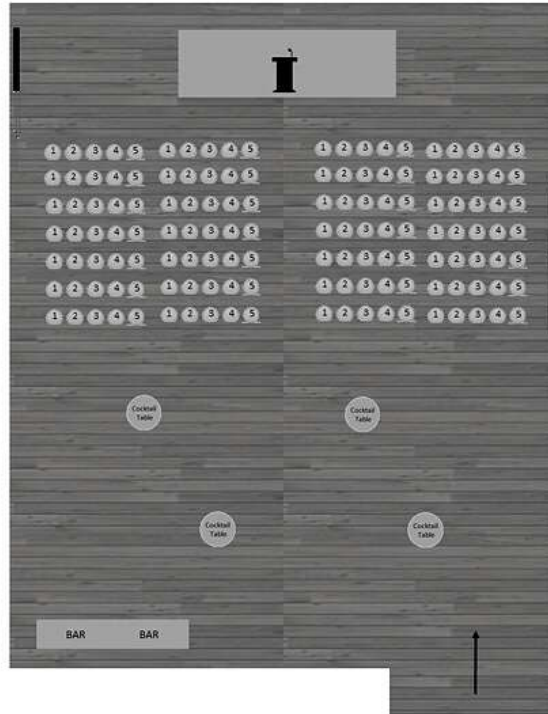




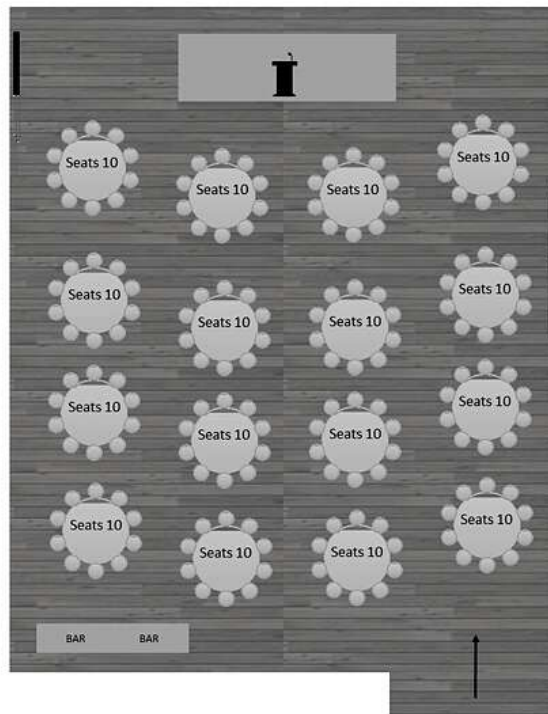


Floorplans

EXAMPLE - Theatre



EXAMPLE - Dining



Lakeview Stage

Perfect for a welcome speech or welcome to country

Beautiful outdoor stage overlooking the Enoggera Reservoir. Start the day with fresh air and listen to the birds sing.

It is a short 200m walk from the function rooms that is accessible for wheelchairs.

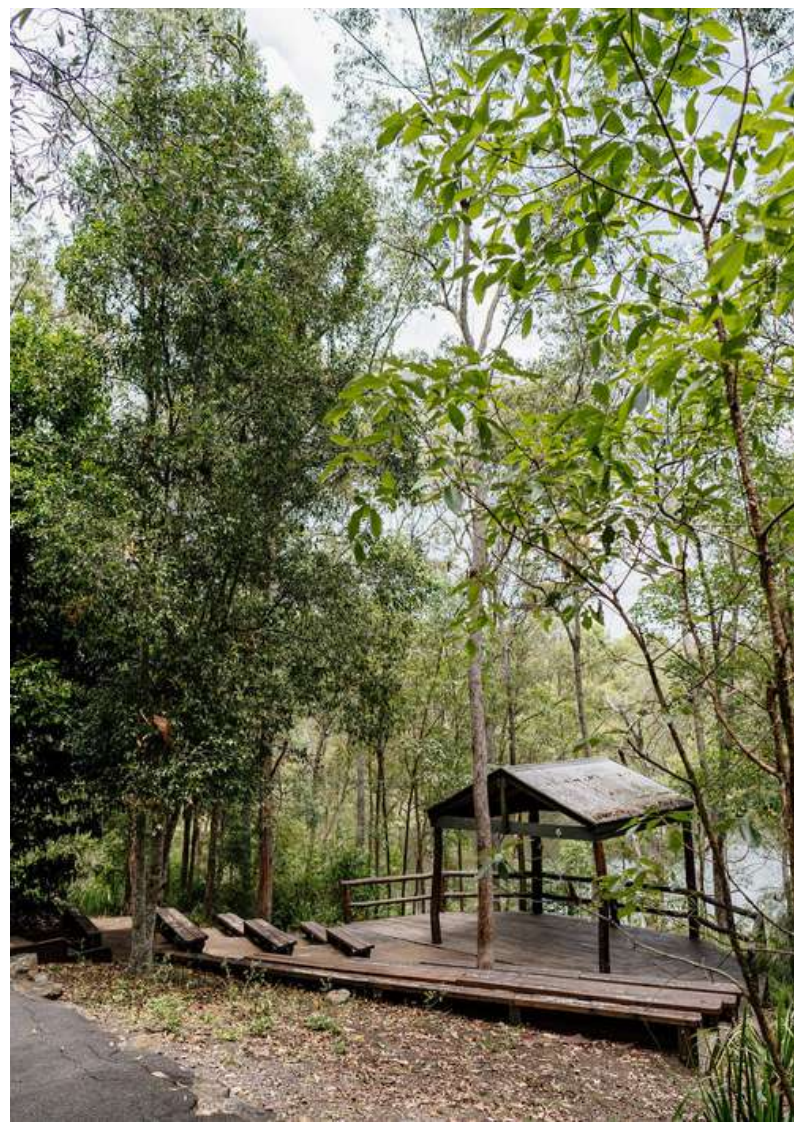
There is no charge to use this space for a short amount of time.

CAPACITY:

Seats 70 on benches

Standing room for an extra 50





The Garden

Perfect for breakout activities or games

A fully enclosed and flat space with natural shade and umbrellas. Ideal for fun or messy activities.

A small fee may apply to include this space.

CAPACITY:

50 people sitting or standing





The Lawn

Perfect for extra large groups and exercise

Open, flat, grassy area in a bushland setting with views of the Enoggera Reservoir.

Approximately 50m x 30m with bathrooms and a water bubbler but no shade or power.

1-4hrs is an additional \$200.

CAPACITY:

500 standing

300 seated





FAQS

Q1. What do we need to supply for a conference?

For conferences, you will need to supply your own laptop with a HDMI port for your presentation or slideshow. We will provide a projector with sound. To play your own music, you need to supply a device (phone, ipad or laptop) with an auxiliary connection and playlist.

You may wish to contact a streaming service to assist with live streaming, such a zoom.

Q2. What are your minimum numbers and spends?

Walkabout Creek requires a minimum of 5 people. Catering must be included, we do not offer hire of the venue only.

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 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 non-refundable 20% deposit based on your approximate spend. The event and deposit can be transferred to a new date. You will receive your balance invoice 3 days before when your final numbers are due. We appreciate payment within 7 days.

Q5. Can I provide my own activities and set them up myself?

Yes, you are welcome to bring along your own bits and pieces for the room. All set-up and pack-down must take place within your venue hire time.

Q6. Can I provide my own food or drinks?

Walkabout Creek does not allow BYO catering or drinks, excluding celebration cakes. We do offer an extensive list of catering and alcoholic beverages to choose from outside of the standard packages. Please feel free to be in touch with an enquiry.

Q7. 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.

Q8. Is there free parking available?

All parking is complimentary with approximately 100 spaces available. Spaces do fill up fast on the weekends, especially in summer.

Q9. Is the venue wheelchair accessible?

Yes, Walkabout Creek is an accessible venue. Ferntree Room, Banksia Room and The Deck are all accessible. The Lawn & Lakeview areas are roughly 200-500m from the main function area via ramps. The Garden is not accessible.

Enquiry Form:

We'd love to hear from you.
Call 3300 2558 or submit an enquiry:

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" value=""/>
Preferred Menu*	<input type="text" value="v"/>
Message	<input type="text"/>

[CONTACT US](#)



60 Mt Nebo Rd, Enoggera Reservoir, 4520