



WALKABOUT CREEK

— *Wedding & Events* —

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Brisbane's Best Kept Secret...

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

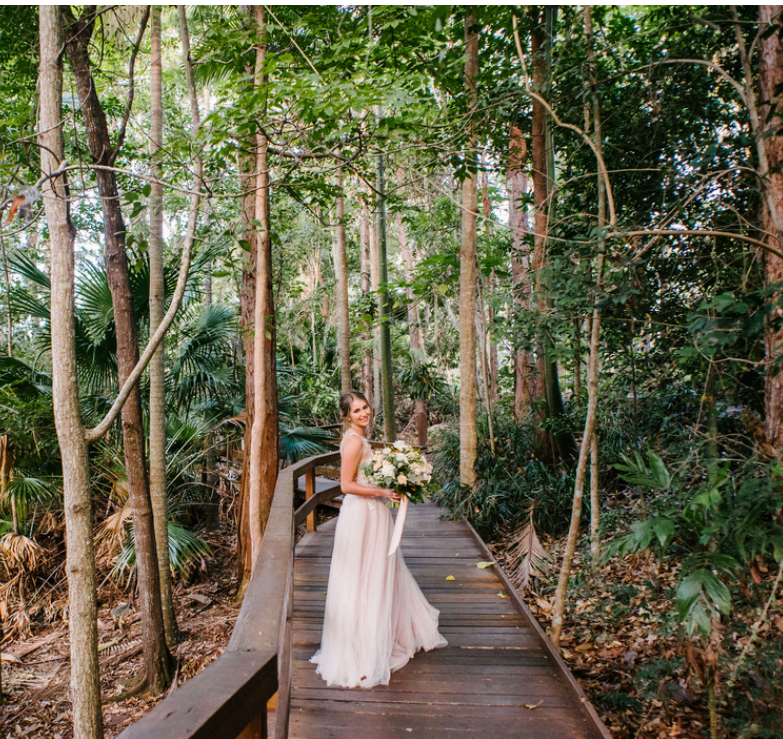
Walkabout Creek provides a relaxed setting just 25 minutes away from the hustle and bustle of the city, completely surrounded by the beauty of nature.

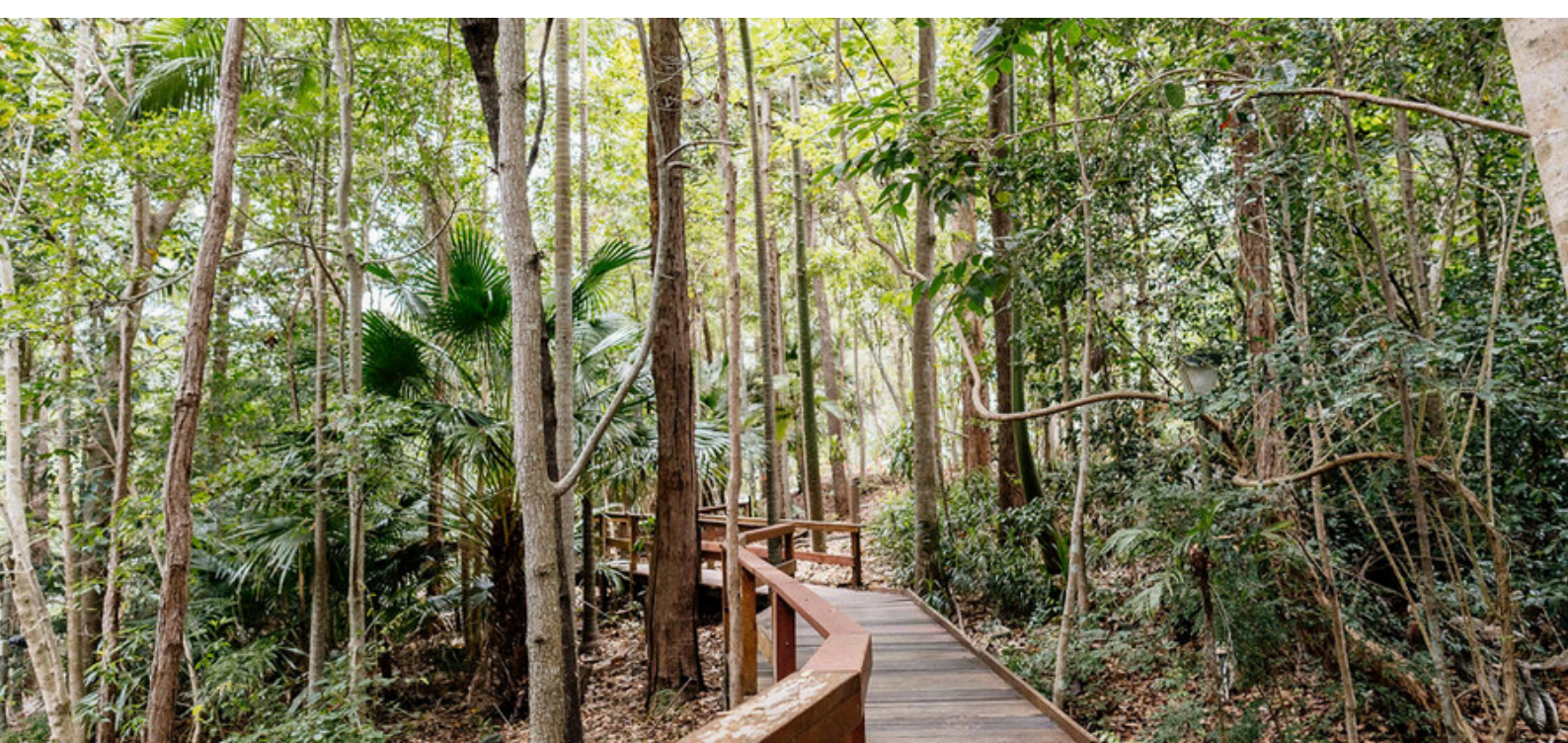
Hidden in the park there are three ceremony stages and three reception areas to select from. All reception spaces have views of the reservoir and overlook into the home of native Australian animals.

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.

Delicious catering and friendly staff are included in our 2-course plated, traditional buffet, shared-plates banquet or cocktail reception packages. Packages can be customised and further options can be provided, so please feel free to be in contact with requests.







Ceremony Options

SELECT 1 OF OUR 3
CEREMONY STAGES



Lakeview

NATURAL \$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 70 people

Standing room for a further 50

Registry table with two chairs

Directional signage for your guests

Complimentary change to an undercover location if it rains!

Looking for styling? Feel free to DIY or reach out to our preferred stylist, Beautiful Weddings.

Prices only valid in conjunction with a reception booking. Hire only not available.



STYLED LAKEVIEW

NOT INCLUDED IN PRICE - STYLING BY BEAUTIFUL WEDDINGS



ADD
PROFESSIONAL
STYLING

The Lawn

NATURAL \$1,800

Our largest ceremony location, The Lawn is a beautiful, spacious field surrounded by trees.

It is in full shade by the afternoon making it the perfect space for your ceremony.

The Lawn has its own driveway, making it accessible for guests with mobility issues.

INCLUSIONS:

1.5 hour hire

Rows of white Americana chairs - 48 total

Capacity for up to 200 chairs (\$7 per chair)

Clothed registry table with two chairs

Directional signage for your guests

Complimentary location change to an undercover location if it rains!

Looking for styling? Feel free to DIY or reach out to our preferred stylist, Beautiful Weddings.

Prices only valid in conjunction with a reception booking. Hire only not available. .



STYLED LAWN

NOT INCLUDED IN PRICE - STYLING BY BEAUTIFUL WEDDINGS



The Deck

NATURAL \$2,000

Boasting a gorgeous natural backdrop, The Deck is perfect for intimate weddings right through to groups with 120 people. The Deck is our most practical ceremony location, as it is the easiest walk from the drop-off location. It is perfect if you have guests with mobility issues or guests who love high heels!

You don't have to stress about the rain or the heat as you are undercover!

INCLUSIONS:

1.5 hour hire

Rows of timber cross-back chairs (up to 100 chairs)

Standing room for an additional 50 people

Registry table with two chairs

Directional signage for your guests

Availability only from 4pm

*Looking for styling? Feel free to DIY or reach out to our preferred stylist, Beautiful Weddings.
Prices only valid in conjunction with a reception booking. Hire only not available.*



STYLED DECK

NOT INCLUDED IN PRICE - STYLING BY BEAUTIFUL WEDDINGS



Reception Options

SELECT 1 OF OUR 3
LOCATIONS



Ferntree Room

6 HRS VENUE HIRE INCLUDED IN ALL 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.

CAPACITY

60 seated

120 standing





JEPS WEDDINGS



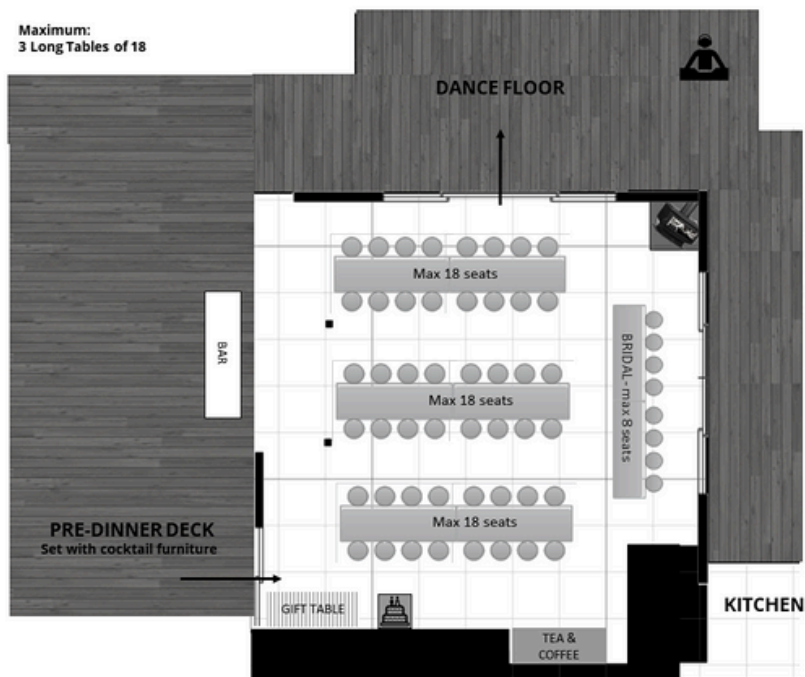
Floorplans

CAPACITY

54 guests (3 tables of 18) + Bridal Table (max 8)

or

64 guests (2 tables of 24, 1 table of 16)



COCKTAIL LAYOUT:

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

6 HRS 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 achieved with a grand piano, timber dance floor and internal bathrooms.

CAPACITY

130 seated

300 standing





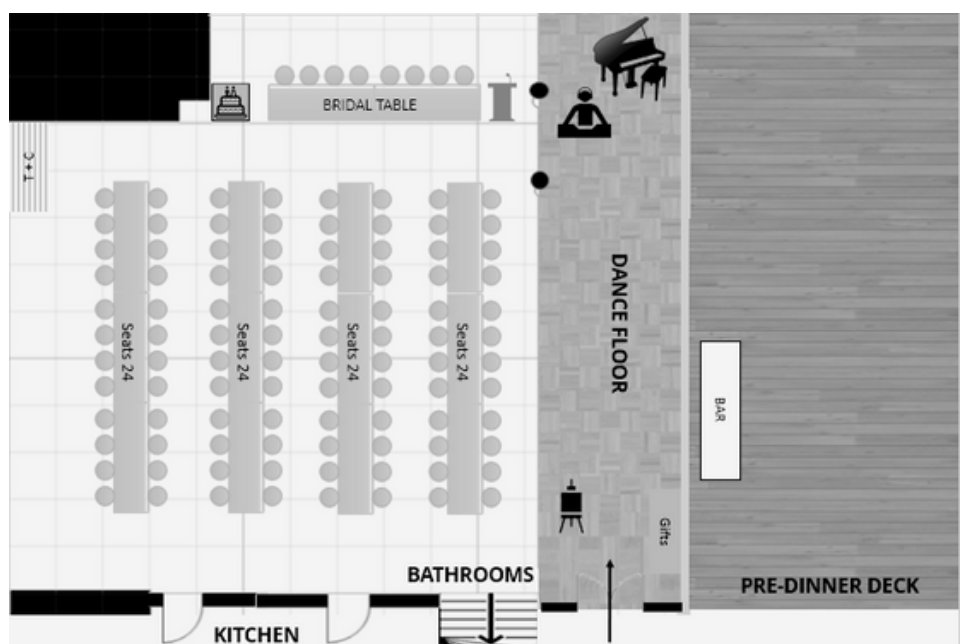
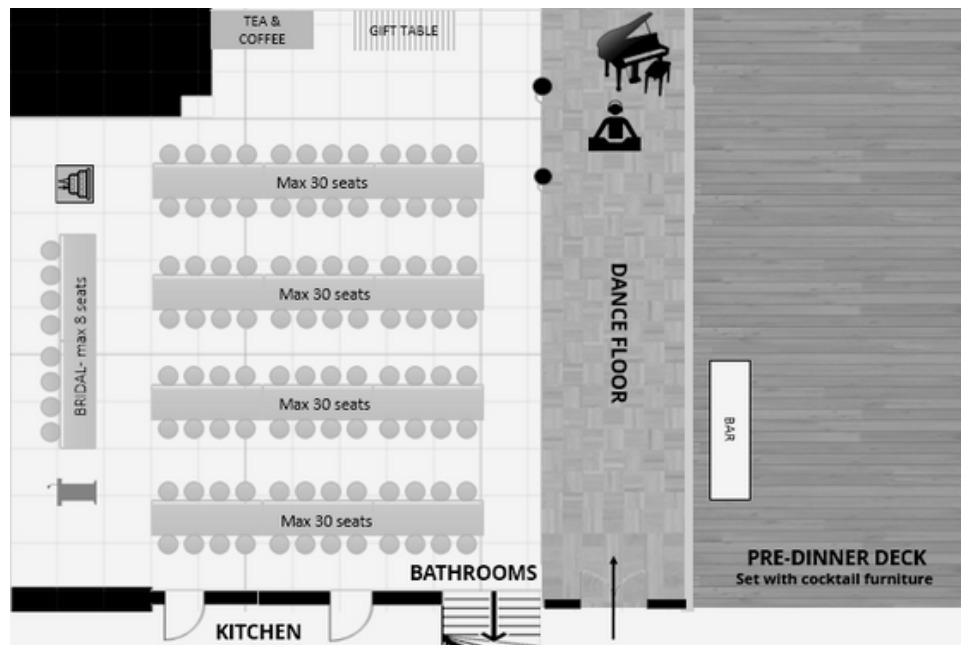
Floorplans

CAPACITY

Long Tables:

120 guests (4 tables of 30) + Bridal Table

SAMPLE LAYOUTS



The Deck

ADDITIONAL FEES APPLY

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

Enjoy watching the native wildlife below, including a wombat, emu and wallabies!

The Deck is the location of your pre-dinner drinks, or can be booked for large seated receptions. Access is limited to 2pm onwards. Minimum spends apply for reception bookings:

FEES:

Friday, Saturdays & Sundays minimum 120 adults (no fee)

Monday-Thursday 80 - 100 adults + \$1,100 fee

CAPACITY

200 seated

300 standing



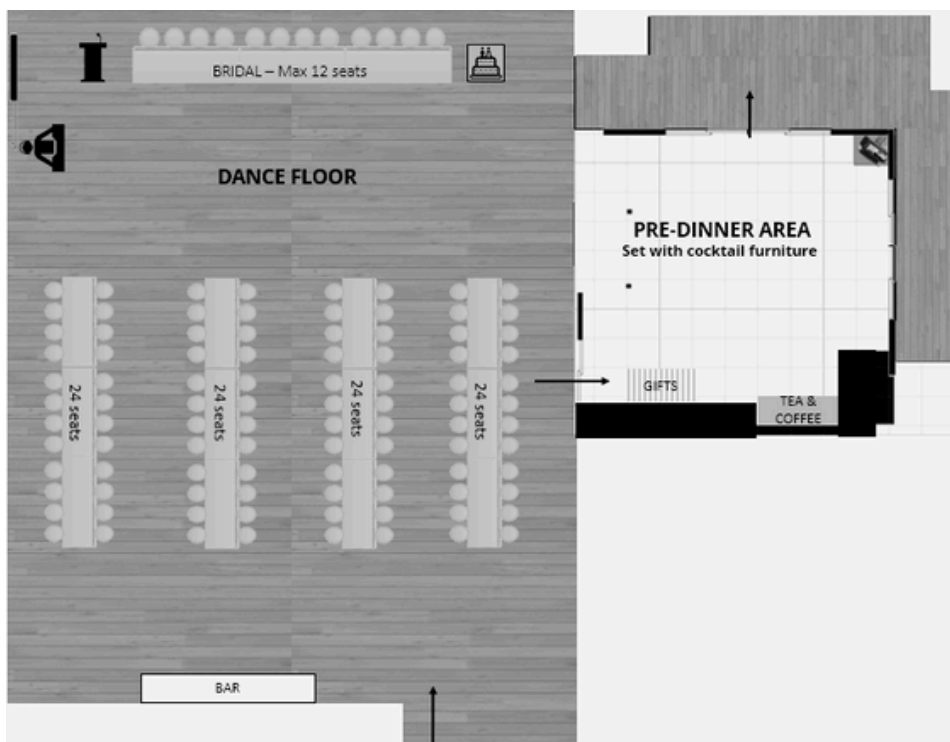
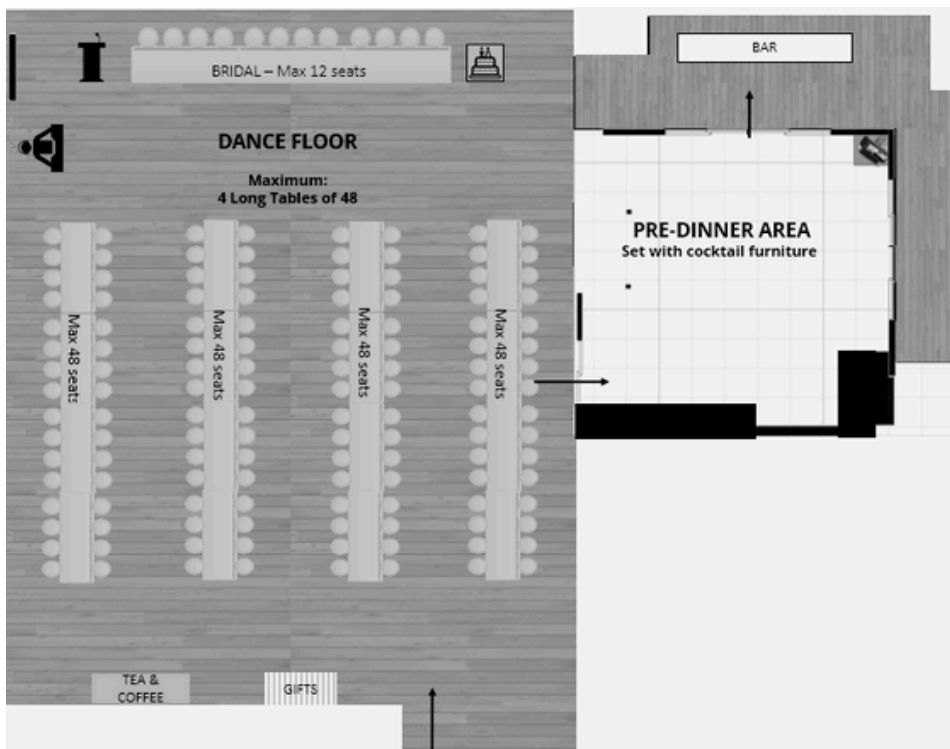


Floorplans

CAPACITY

Long Tables:
190 guests + Bridal Table

SAMPLE LAYOUTS





Reception Packages

SELECT 1 OF OUR 4
PACKAGES

Reception Packages

2025 - 2026 PRICES



2-COURSE PLATED \$175 PP

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

BANQUET \$170 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 \$165 PP (OVER 70) | \$185 PP (UNDER 70)

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

COCKTAIL \$155 PP

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

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



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 cash bar for 1hr whilst you are taking photos, with the option to increase the package for \$11pp

6 HOURS OF VENUE HIRE

In either our Ferntree Room, Banksia Room or The Deck

Venue Hire Includes:

Pre-dinner drinks space set with cocktail furniture

Long timber 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

White timber bar and white cart for grazing boards

In room sound system with auxiliary connectivity

Wireless microphone and lectern for speeches

Large onsite car park available with reserved spaces on request

Access to your reception room on the day for set up

Friendly staff serving your food and beverages

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.



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
- Table numbers
- Ceremony styling

You have access to your room on the day for set-up! Please note if you have booked The Deck for your reception, you will deliver items for Walkabout Creek to set-up for you.

YOUR SUPPLIERS:



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

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

Minimum Spends

FRIDAYS - SATURDAYS

Weddings require a minimum of 50 adults or a \$660 fee is applied.

MONDAY - THURSDAYS

Weddings require a minimum of 30 adults or a \$660 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 \$15pp surcharge is applied.

Children 2-12 years	\$55 each
Teenagers 13-17 years	-\$25 from your package
Crew meals (Optional: DJ, Photographer)	\$42 each



Included Beverages

*4.5hrs of beverages included in all packages!
BYO not available*

WINE

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

BEER

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

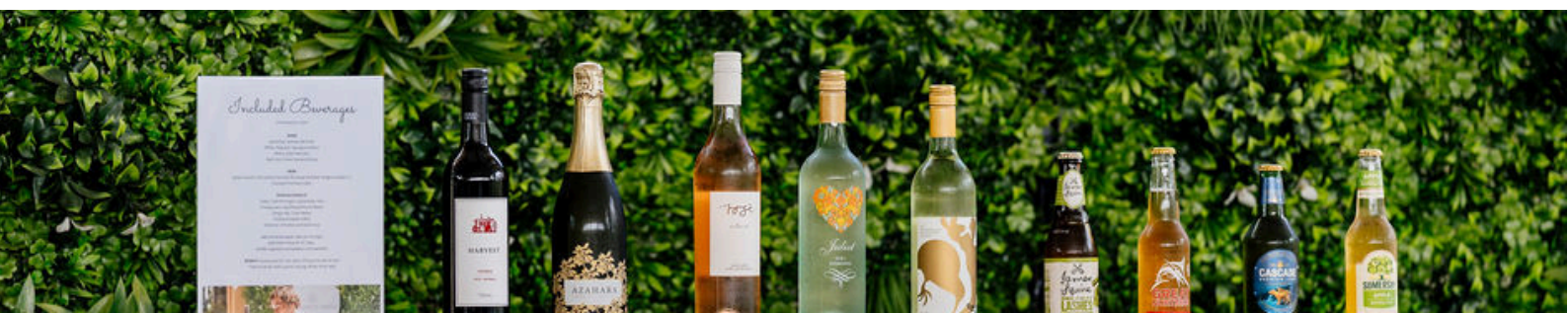
SPIRITS

Guests pay \$12 per glass OR you pay the bill
**Tab can be for select guests only (eg. Bridal Party only)*

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

EXTRAS

Add Somersby Apple Cider: \$3.50 pp
Add Gilbert Rose: \$7.70 pp
Upgrade to premium wines: \$13 pp for 4.5hrs
Change the heavy beer: Contact us for a quote!
Venue hire & beverage package extension: \$21 per hour pp
Replace cash bar with 1hr beverage package after ceremony: \$11 pp
Arrival Cocktails: \$18 each (min order 10)
Classic Margarita, Watermelon Breeze (gin),
Whiskey Sour, Espresso Martini



2024 Plated Menu

\$175 PP

- *Individual Meals: Select two entrees and two mains to be served alternatively*
- *Menus are for 2024 weddings only - menus will change in 2025*
- *Please note, guests with dietary requirements will be catered for individually*

GRAZING BOARDS

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

Pork belly, sweet corn mousse, rocket salsa Verde (GF DF)

Smoked chicken and watercress salad, apple reduction (GF DF)

Chicken and pecorino croquette, minted pea puree, turmeric cream

Sumac-crusted beef, orange gel, citrus piccolo leaf (GF DF)

Lamb shoulder, potato gnocchi, sage and parmesan crumble

Slow-cooked beef, chive mash, piccalilli, jus (GF)

Spinach and ricotta tortellini, rustic Napoli sauce, chili oil (V)

MAIN (Select 2, served alternatively)

Beef teres, chive potato mash, refined ratatouille, tiny rocket refreshment (GF)

Sage hen, sautéed parsley potato, pumpkin whip, brandy cream (GF)

Pork loin, sweet potato, red cabbage, currant jus (GF DF)

Slow-cooked beef, desiree mash, creamed leek, beef glaze (GF)

Barramundi, potato and caper salad, caponata, with romesco (GF DF)

Rolled chicken, chickpea and apricot ragout, smoked tomato sauce (GF DF)

Miso eggplant, blistered tomatoes, king brown mushrooms, harissa dressing (GF, VG)

Spinach and ricotta ravioli, chilli Napoli, pecorino and grilled lemon (V)

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

2024 Banquet Menu

\$170 PP

- *Shared Platters: Select two mains, two sides and one salad to be served on platters to the middle of guest tables to share*
- *Menus are for 2024 weddings only - menus will change in 2025*
- *Please note, guests with dietary requirements will be catered for individually*

GRAZING BOARDS

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

Slow-cooked beef, cauliflower cream, parsley and lemon salsa, red wine jus (GF)

Pork belly, apple cider sauce, balsamic pearls (GF DF)

Chicken thigh, bacon, parsley, pan sauce (GF DF)

Slow-cooked lamb, pumpkin gnocchi, lamb and rosemary glaze (DF)

Pork loin, pear and sage, fig glaze (GF DF)

Moroccan chicken, chickpeas, mint, harissa, (GF DF)

Barramundi, cauliflower cream, snowpea tendrils (GF)

Falafel, labna, coconut tahini yoghurt, broad beans tomatoes and corn (VG GF DF)

SIDES (Select 2)

Smashed chats, pearl onions, rosemary native pepper oil (GF DF VG)

Glazed carrots, harissa notes, coconut yoghurt, toasted almonds (GF DF VG)

Garden harvest greens, sherry vinegar shallot dressing (GF VG)

Bush tomato cous cous, fine cucumber, avocado, tomatillo (V)

Balsamic pumpkin, chickpea crisp, hummus, glaze (GF VG)

Whole grain rice, smoked sofrito, sabayon, black rice crisp (GF V)

Gai lan, candied garlic, sesame crunch, dark miso dressing (GF DF VG)

SALAD (Select 1)

Romaine leaf, truffle pecorino, Kalbar speck, black garlic mayonnaise (GF)

Avocado hummus, green pea, pea tips, cucumber, goddess dressing (GF DF VG)

Country grains, grape tomato, parsley emulsion, salsa, herbs, sherry onion pickle (GF DF VG)

Desiree potato, green onion celery salsa, toasted mustard seed dressing (GF DF VG)

Roast pumpkin, barley, soft fetta, herbs, lemon honey (V)

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

2024 Buffet Menu

\$165 PP (OVER 70) | \$185 PP (UNDER 70)

- *Chafing Dishes: Select three mains, two sides and two salads for guests to serve themselves*
- *Menus are for 2024 weddings only - menus will change in 2025*
- *Please note, guests with dietary requirements will be catered for individually*

GRAZING BOARDS

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

MAINS (Select 3)

Roasted chicken, spring onion, sweet corn velvet, watercress (gf)

Beef rump, forest mushroom, salsa verde, port jus (gf df)

Braised lamb shoulder, chickpeas, roasted peppers, sundried tomato, delicate herbs (gf df)

Barramundi lemon thyme, caper chive butter (gf)

Braised brisket, tomato, olives, gremolata (gf df)

Roasted porchetta, chestnuts, apricot, caramelized onion, grilled radicchio (df gf)

Spinach and ricotta tortellini, sauteed spinach, sage, shaved parmesan (v)

Confit chicken, braised cabbage, raisin, marsala glaze, pistachio crumb (df gf)

Sweet potato, eggplant, zucchini, roasted peppers frittata, pesto, wild rocket (v)

SIDES (Select 2)

Roasted pumpkin, bacon, red onions, aged balsamic glaze (gf df)

Pearl cous cous, sage, parsley, currants, almonds, lemon coconut yoghurt (v)

Smashed chat potatoes, pearl onions, rosemary, native pepper oil (gf df)

Steamed rice, sesame seed, fried shallot, ginger (gf df)

Quinoa, sweet potato, green beans, sherry dressing (v gf df)

Cauliflower bake, creamy mozzarella, oregano, roasted garlic dressing (v)

SALAD (Select 2)

Romaine leaf, truffle pecorino, Kalbar speck, black garlic mayonnaise (GF)

Avocado hummus, green pea, pea tips, cucumber, goddess dressing (GF DF VG)

Country grains, grape tomato, parsley emulsion, salsa, herbs, sherry onion pickle (GF DF VG)

Desiree potato, green onion celery salsa, toasted mustard seed dressing (GF DF VG)

Roast pumpkin, barley, soft fetta, herbs, lemon honey (V)

Fattoush salad tomato, mint, radishes, cucumber zaatar, toasted flatbread (df v)

Romesco, pecorino, potato, red onion, sour cream salad (gf v)

Tomatoes cucumber, olives, fetta, oregano, mixed leaves (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

2024 Cocktail Menu

\$155 PP

- Mixture of canapes and food stations. Designed to be eaten standing up or with limited crockery
- Menus are for 2024 weddings only - menus will change in 2025
- 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)
Terriyaki chicken sushi, soy, ginger, wasabi (GF, DF)
Bruschetta- tomato, basil, garlic, pecorino

HOT

Torpedo prawns, nori, sesame, pickled ginger (DF)
Porcini arancini, salad verde dipper (GF, V)
Chicken skewer, Thai spices, nam jim (GF, DF)
Malaysian chicken curry samosas, lime pickle (DF)
Mini quiche with mushroom and tomato (V)
Pork & chive dumping, ponzu dipper (DF)

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

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

FORK DISHES (Select 2)

Battered prawn, nori, green pea risotto, mango gel (GF)
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)
4 cheese arancini, parmesan, basil, tomato butter (GF)
Sweet potato croquette, pea puree, sweet potato wafer, Verde (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)
Carrot souffle, lemon halloumi, toasted grain (V)

HAM STATION

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

DESSERT

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

Optional Extras

Contact us if you have any requests!

MEALS

Children 2 -12 years.....\$55 each

Age is approximate. Children are served kid's meals

Teenagers 13-17 years.....-\$25 from your package

The same package as adults minus beer and wine

Crew or supplier meals.....\$42 each

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

BEVERAGES

In addition to your included 4.5hr package

1hr venue hire & beverage package extension.....\$21 per person

30min venue hire & beverage package extension.....\$11 per person

Add 1hr beverage package after ceremony\$11 per person

Instead of the cash bar (instead of guests buying their own drinks)

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

4.5hrs Upgrade to premium wines.....\$13 per person

With more options

Arrival Cocktails.....\$18 each

Select 1, min order 10: Classic Margarita, Watermelon Breeze (gin), Espresso Martini, Whiskey Sour

ARRIVAL CATERING

In addition to your included grazing boards

Add 3 cheeses to your grazing boards.....\$5.50 per person

Brie, blue and cheddar with quince paste

Cheeseburger sliders.....\$8 per person

Canapes walked around (3).....\$11 per person

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

Mini spring rolls w sweet chili sauce (V).....\$4 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.....\$5 per table

Add an individual dessert course.....\$22 per person

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

Platters of assorted cakes and slices.....\$6.60 per person

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

Post Wedding Brunch

Return to Walkabout Creek Cafe for a delicious brunch as newly weds!

BRUNCH \$30 PP

Includes:

2hr reservation in our rainforest cafe

Orange Juice

Barista made coffee of your choice

Scrambled eggs

Crispy bacon

Toasted sourdough

Upgrade
with
Morning
Mimosas

Minimum 10 people. Served banquet style for all to enjoy.

A-la-carte cafe bookings also available.





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**](#)



Sample Schedule

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

CEREMONY- 1.5HRS

2:30pm- Guest arrival begins

3:00pm- Ceremony to commence (30mins)

3:30pm- Ceremony to end | Group & family photos taken

3:55pm- Guests move up to The Deck | Wedding Party depart for photos (1hr)

RECEPTION- 6HRS

4:00pm- Cash bar begins (1hr) OR add 1hr beverage package for \$11pp

4:15pm- Grazing boards served to white cart

4:55pm- Bridal Party returns from photos | MC Welcome speech

5:00pm- Beverage package begins (4.5hrs) | Wedding Party entrance – mingle (30mins)

5:30pm- Guests are seated in reception room

5:45pm- Meals served

6:45pm- Meals cleared

7:00pm- Speeches begin (30mins)

7:30pm- Cake cutting | First dance – dancing begins

8:00pm- Cake platters served to the middle of guest's tables

9:30pm- Beverage service ends | Bar closes

9:50pm- Farewell the couple

10:00pm- Guests depart | Reception closes

This schedule is provided as a guide. You are welcome to make changes!

Venue hire and beverage package extensions available until 12am for \$21 per person, per hour



Cocktail Schedule

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

CEREMONY- 1.5HRS

2:30pm- Guest arrival begins

3:00pm- Ceremony to commence (30mins)

3:30pm- Ceremony to end | Group photos taken

3:55pm- Guests depart for pre-dinner drinks | Wedding Party depart for photos (1hr)

RECEPTION- 6HRS

4:00pm- Cash bar begins (1hr) OR add 1hr beverage package for \$11pp

4:15pm- Cheese & antipasto grazing table available

4:30pm- Canapes (4) served

5:00pm- Beverage package begins (4.5hrs) | Wedding Party return from photos

5:05pm- MC Welcome Speech

5:10pm- Wedding Party Entry

5:30pm- Bigger bites (2) served

6:30pm- Fork dishes (2) served

7:30pm- Speeches begin (30mins)

8:00pm- Cake cutting | First dance -guests join in

8:15pm- Build-your-own ham station opens

9:00pm- Cake platters served to guests

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 12am for \$21 per person, per hour



FAQs

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. Here are the suppliers we recommend: [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, 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 table set with white linen and timber cross-back chairs. Additional styling can be arranged through one of our preferred suppliers.

Here are our included centrepieces and our stylists, Beautiful Weddings, full brochure:

[CENTREPIECES](#)

[STYLING BROCHURE](#)

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. You have access to your reception room on the day to set up. You may get lucky and have access the day before. This comes down to what other weddings and events we have taking place. Access times are confirmed a few days before the wedding. 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?

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. 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 event we can accommodate you in one of our undercover spaces. 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. 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.

Q14. Is there free parking available?

Yes, we have 100+ spaces in our carpark. All parking is complimentary. We can reserve up to 20 carparks on request.

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](#)

Book a Tour:

One hour private venue tours are available Tuesdays - 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"/>
Number of Guests*	<input type="text"/>
Preferred Date*	<input type="text"/>
Preferred Menu*	<input type="text"/>
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](#)





