

Royal on the Park

SCHOOL FORMALS

2026 - 2027

ROYAL
ON THE PARK
Brisbane
★★★★☆

VENUE SPACES



Sir Charles Kingsford Smith Ballroom
400 guests | 576 m²



Southern Cross Pavilion
80 guests | 146 m²

PACKAGES

PACKAGE 1
$130 pp
Minimum 70 Guests

2 Course Meal
3 hrs soft drink package

INCLUSIONS

Venue hire
Red carpet on arrival
Styled centrepiece
Chair cover & sash
Personalised menu cards
Name place cards
Seating plan
Stage & dance floor
Lectern & sound system
Security guard

2nd security guard is suggested for groups over 100 at a 1 : 100 ration and is payable by client

PACKAGE 2
$150 pp
Minimum 70 Guests

3 Course Meal
4 hrs soft drink package

INCLUSIONS

Venue hire
Red carpet on arrival
Styled centrepiece Chair cover & sash Personalised menu cards Name place cards
Seating plan
Stage & dance floor
Lectern & sound system
Security guard

2nd security guard is suggested for groups over 100 at a 1 : 100 ration and is payable by client

UPGRADES

DJ | Mocktail on arrival | ½ hour canapes on arrival | Additional AV | Additional styling elements | Photo-booth | Professional Photographer

*(Pricing on request and supplier recommendations are available through the Hotel's Event Coordinator)

Packages are customisable



SAMPLE MENUS

— School Formals —

2 COURSES

ENTREÉ

Miso-glazed Pork Belly
daikon purée, charred baby bok choy, pickled shiitakes, black garlic jus

Tiger Prawn, Avocado & Crab Tian (gf)
dressed greens, mango, pomegranate jewels, pickled cucumber

MAIN

Oven Roasted Chicken Breast (gf)
buttered broccolini, colcannon mash, lardons, forest mushroom cream, micro herbs

Pork Rib Cutlet (gf)
sweet potato gratin, pumpkin silk, green beans, port wine jus

3 COURSES

ENTREÉ

Slow-cooked Lamb & Potato Croquette
pickled cucumber salad, tahini yoghurt, dill infused evoo

Black Pepper Beef Carpaccio (gf)
arugula, pepper pecorino, capers, anchovy aioli

MAIN

Char-grilled MSA Sirloin (gf)
parsnip purée, duck fat roast potato, asparagus, porcini mushroom jus

Pumpkin Ravioli (v)
tomato & basil sugo, kalamata olives, broccolini, pane profumato

DESSERT

Royal Mess (gf)
layered hazelnut meringue, berry compote, chantilly cream

Strawberry & White Chocolate Cheesecake (v)
lemon sorbet, strawberry coulis, basil oil

v - vegetarian | gf - gluten free

View our Full Menu here



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Meet your Event Planner

Lee-Ann

who is ready to chat and
explore your options.

Schedule a personalized
meeting and start bringing
your vision to life.

07 3112 1693

functions@royalonthepark.com.au

Let's Get Planning!

— thank you —

Royal on the Park Brisbane Hotel & Suites
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