



WALKABOUT CREEK

— Wedding & Events —



60 Mt Nebo Road, Enoggera Reservoir, 4520
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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 four 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.

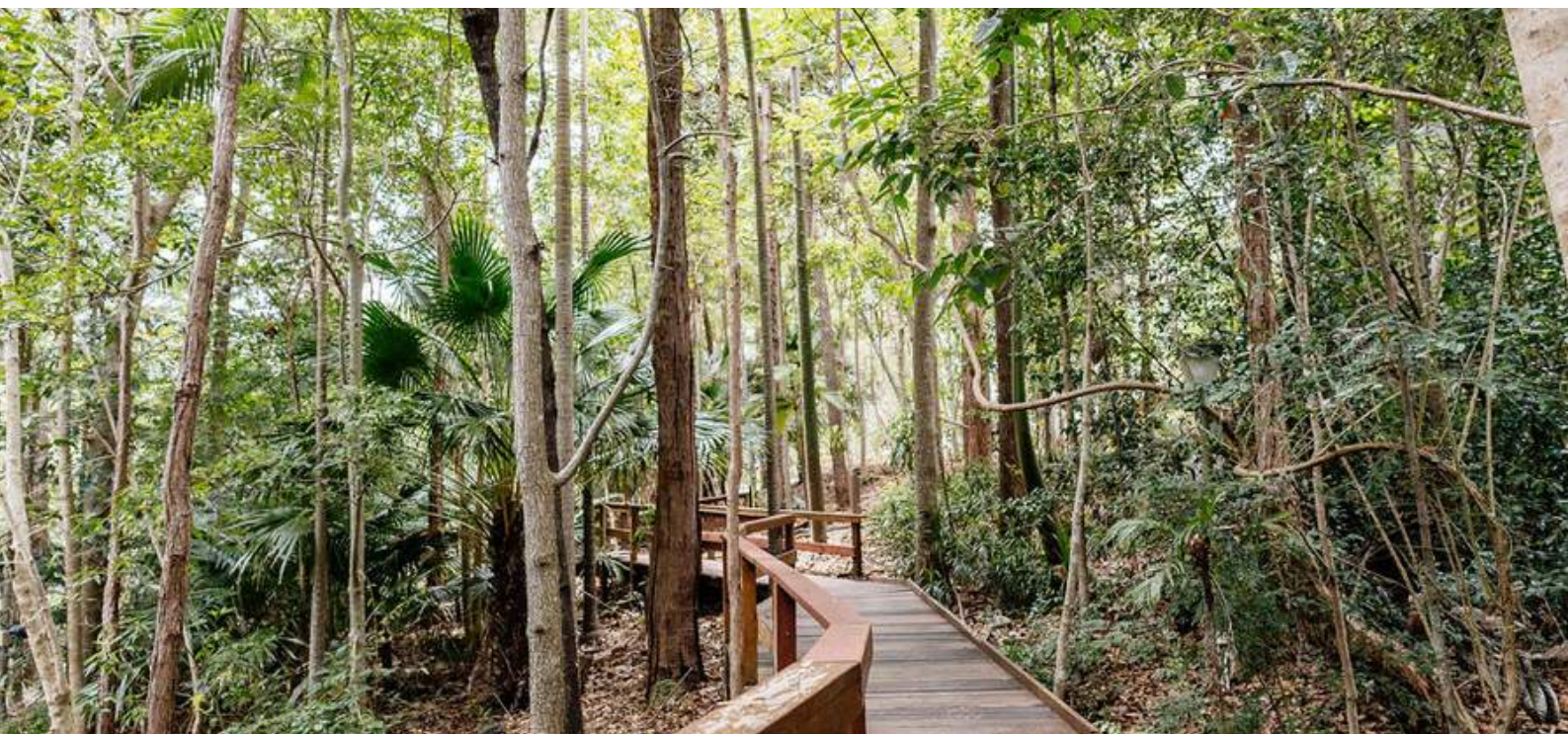
Gold-star catering and service is provided for 2-course plated, traditional buffet, shared-plates banquet or cocktail receptions. Packages can be customised and further options can be provided, so please feel free to be in contact with requests.





Ceremony Locations





Ceremony Locations

We have four ceremony locations to choose from! Ceremonies can be natural or professionally styled.

NATURAL LAKEVIEW \$750

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 \$1,500

Above inclusions plus professional styling:

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 outdoor carpet, circle jute rug or tan leather mat under arbour

24 cushions in beige or 12 assorted fluffy cushions

Timber chalkboard welcome sign

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











NATURAL DECK \$750

1.5 hour hire

Timber cross-back chairs in two rows (max 100)

Clothed registry table with two chairs

Directional signage for guests

Perfect if it rains!



DELUXE DECK \$1,500

Above inclusions plus professional styling:

Option of ceremony arbours with faux florals

White or seagrass outdoor carpet down the aisle

Matching aisle clusters for 6 aisle chairs

Personalised welcome sign with easel

Only available from 3:00pm

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





NATURAL RAINFOREST \$750

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 \$1,500

Above inclusions plus professional styling:

White chiffon draping over seating area

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

2m white outdoor carpet, circle jute rug or tan leather mat under arbour

24 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

DELUXE LAWN \$2,000

Above inclusions plus professional styling:
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.







Reception Rooms

VENUE HIRE INCLUDED IN ALL
PACKAGES



Ferntree Room

6HRS 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







Floorplans

CAPACITY

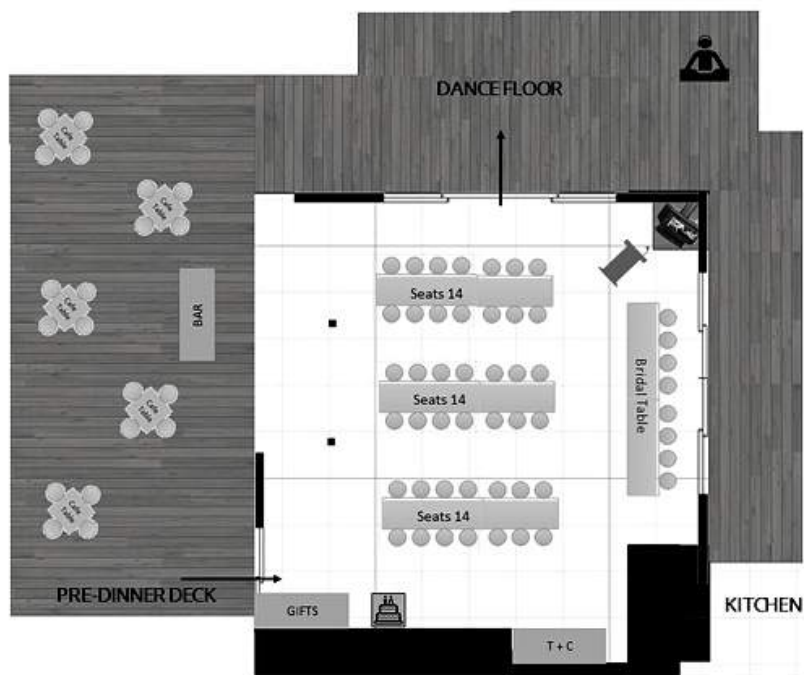
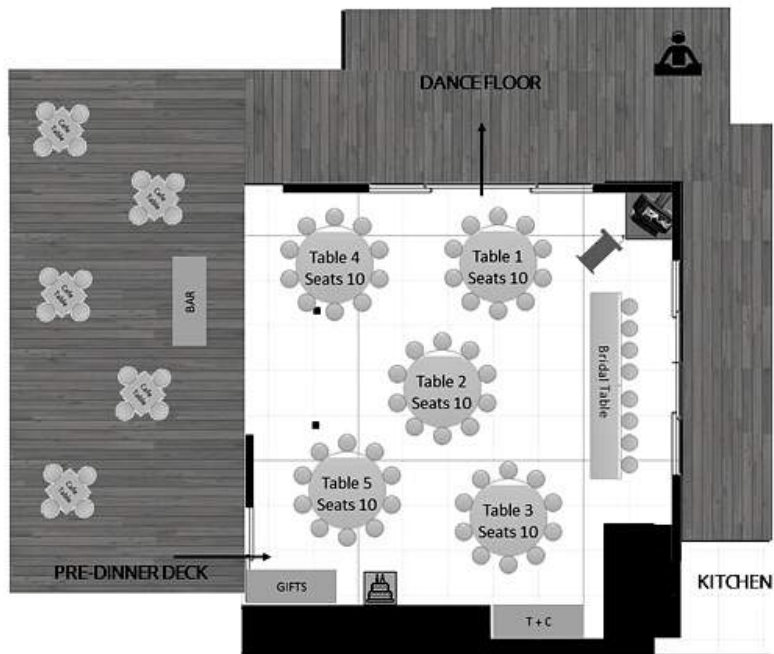
Round Tables:

50 guests (5 tables of 10) + Bridal Table

Long Tables:

54 guests (3 tables of 16) + Bridal Table

SAMPLE LAYOUTS

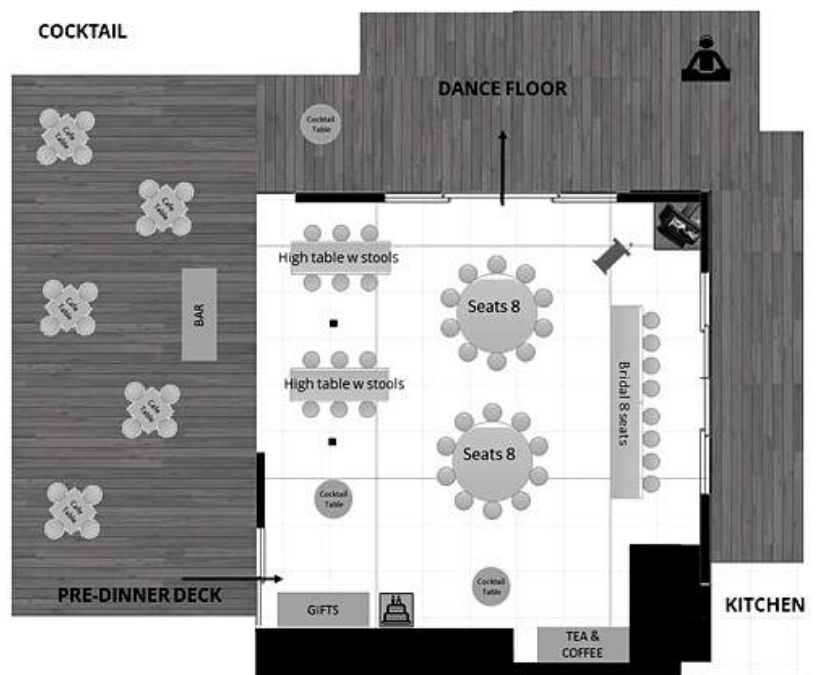
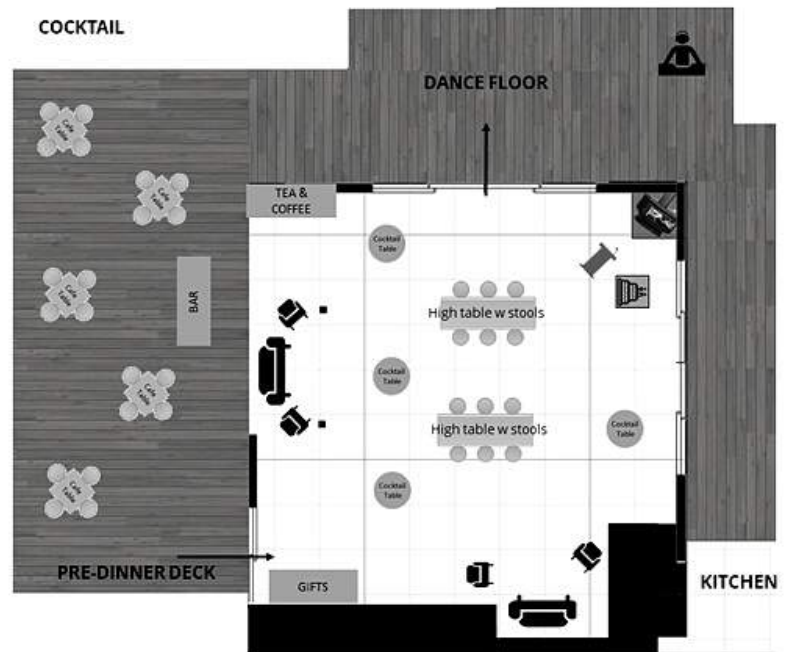


Cocktail Floorplans

LAYOUT:

You decide! Cocktail receptions use a mixture of table styles, with high tables & stools, round or long tables, lounges, and Bridal Tables are optional. Seating is not allocated.

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

CAPACITY

130 seated

300 standing







Floorplans

CAPACITY

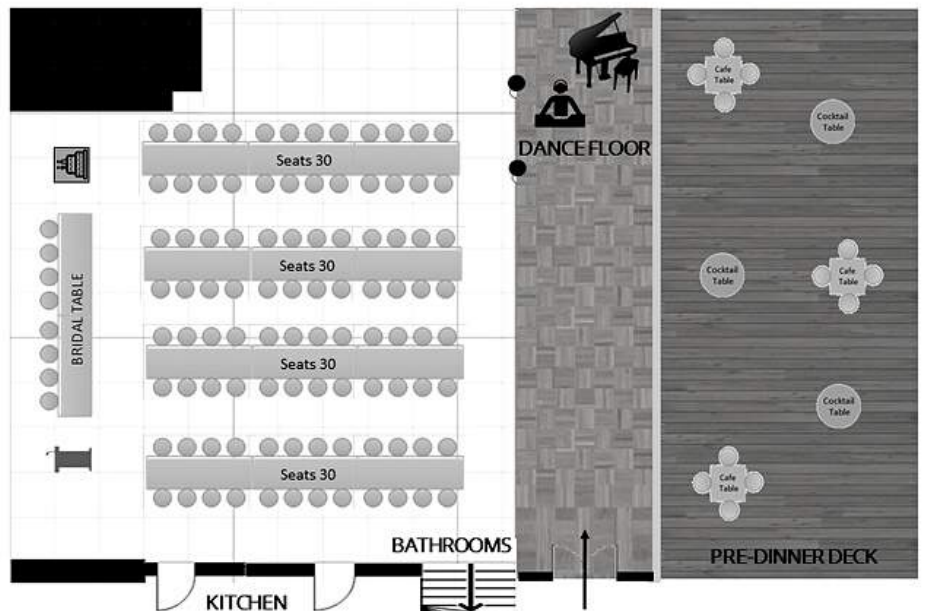
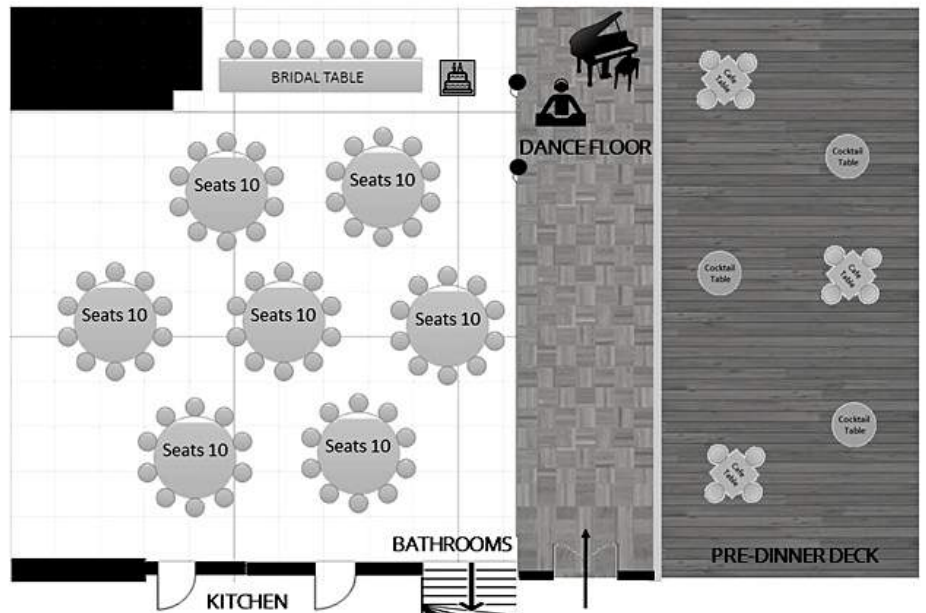
Round Tables:

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 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. Minimum spends apply for reception bookings:

MINIMUM SPENDS:

Saturdays & Sundays min. 120 adults

Fridays min 80 adults + \$990 fee

Monday-Thursdays min. 50 adults + \$990 fee

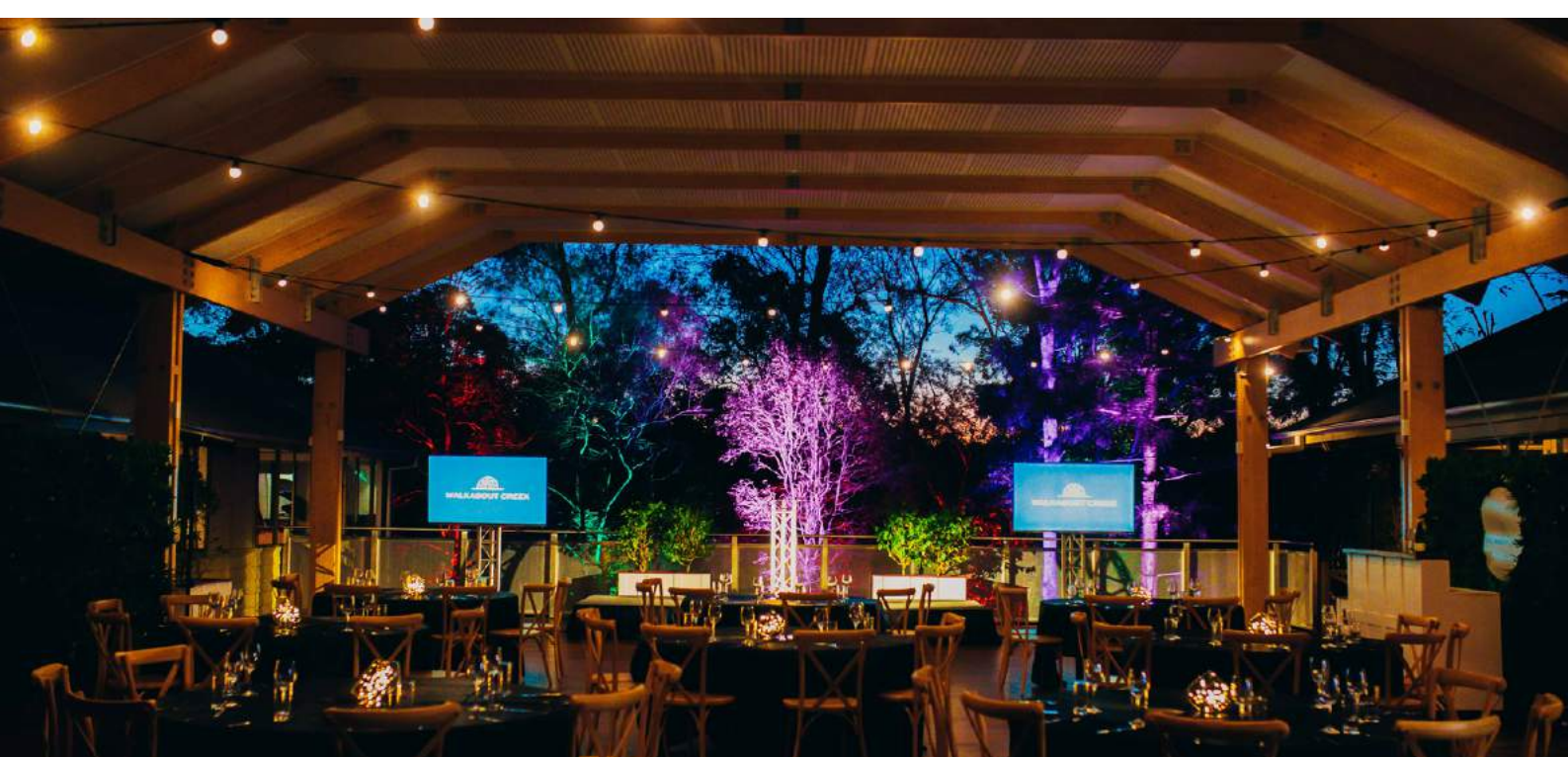
CAPACITY

200 seated

300 standing







Floorplans

CAPACITY

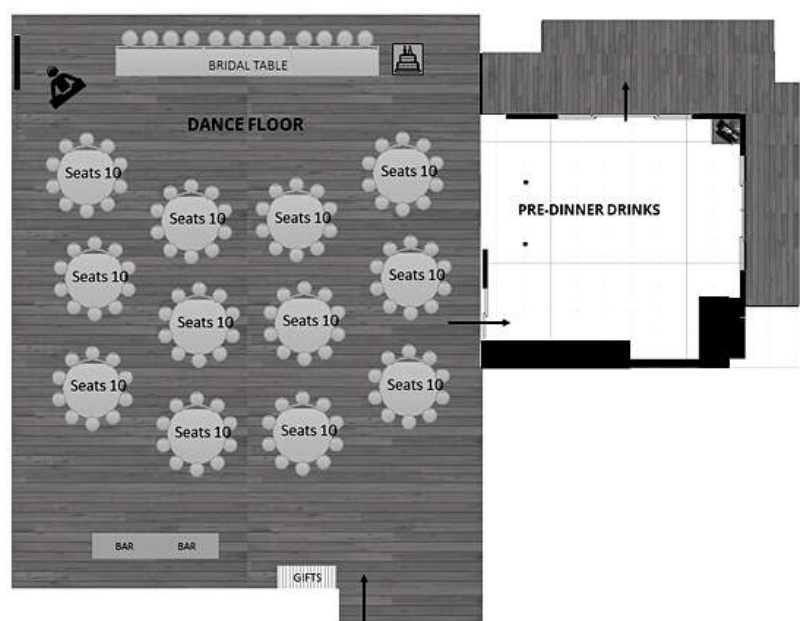
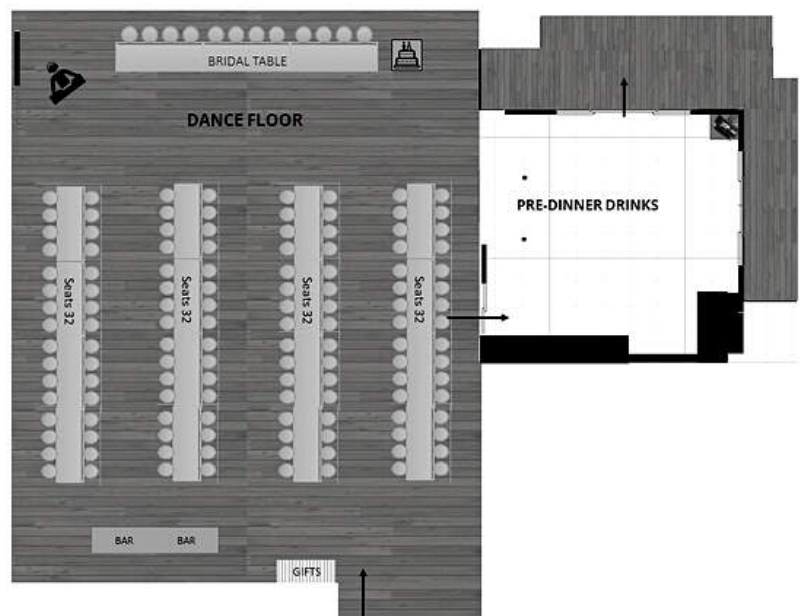
Round Tables:

160 guests (16 tables of 10) + Bridal Table

Long Tables:

190 guests + Bridal Table

SAMPLE LAYOUTS





Reception
Packages



Reception Packages

2-COURSE PLATED \$170 PP

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

BANQUET \$165 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 \$160 PP (OVER 70) | \$180 PP (UNDER 70)

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

COCKTAIL \$150 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 \$10pp

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

The option of round or long guest tables

White linen tablecloths and white linen napkins

Timber cross-back chairs

All glassware, cutlery and crockery

Table centerpieces from our current selection

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 auxiliary 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



Images on the next page show examples of our standard inclusions.

Photos are for illustrative purposes only



Minimum Spends

FRIDAYS - SATURDAYS

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

MONDAY - THURSDAYS

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- 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) / Add beverage package extension for \$10pp

4:15pm- 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 Speech

5:50pm- Wedding Party Entry

6:00pm- Meal served

7:00pm- Meals cleared

7:15pm- Speeches begin (30mins)

7:45pm- Cake cutting | First dance -guests join in

8:30pm- 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

Venue hire and beverage package extensions available until 12am for \$20 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) / Add beverage package extension for \$10pp

4:15pm- Cheese & antipasto grazing table available

4:30pm- Canapes served (1hr)

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 served

6:30pm- Fork dishes 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 \$20 per person, per hour



Included Beverages

Unlimited for 4.5hrs

WINE

Sparkling: Azahara Brut NV
White: Frankie 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

SPIRITS

Guests pay \$11 per glass OR pay the tab on exit
**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

Further upgrades and additions are available



2023 Plated Menu

\$170 PP

- *Individual Meals: Select two entrees and two mains to be served alternatively*
- *Menus are for 2023 weddings only - menus will change in 2024*
- *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

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

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

2023 Banquet Menu

\$165 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 2023 weddings only - menus will change in 2024*
- *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

Beef rump, forest mushroom, mustard seed cream (GF)

Pork belly, apple rhubarb concentrates, apple balsamic (GF DF)

Slow lamb orecchiette, pecorino truffle, pea, tomato jus

Beef brisket, cauliflower brandy whip, parsley gremolata (GF DF)

Green Thai chicken curry, wombok, bean shoots, sesame (GF DF)

Beef green peppercorn sausage, french chive butter (GF)

Barramundi, sweet corn velvet, lemon, watercress (GF DF)

Smoked aubergine, white bean reduction, tomato roast, quinoa crunch (GF VG)

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, popcorn sorghum (GF DF VG)

Potato desiree, green onion celery salsa, toasted mustard seed dressing (GF DF VG)

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

Casarecce pasta, red tomato tapenade, zucchini, crisp caper (V)

DESSERT

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

2023 Buffet Menu

\$160PP (OVER 70) | \$180PP (UNDER 70)

- *Chafing Dishes: Select three mains, two sides and two salads for guests to serve themselves*
- *Menus are for 2023 weddings only - menus will change in 2024*
- *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)

Served with freshly baked bread rolls & butter from a buffet station

Beef rump, forest mushroom, red wine jus (GF)

Pork belly, apple rhubarb roast, caramelised balsamic liquor (GF DF)

Lamb shank orecchiette, pecorino truffle, pea, tomato jus

Beef brisket, cauliflower potato whip, verdi (GF DF)

Green Thai chicken curry, wombok, bean shoots, sesame (GF DF)

Beef green peppercorn sausage, lentils, chive butter (GF)

Smoked aubergine, white bean reduction, tomato roast, quinoa crunch (GF VG)

Barramundi, sweet corn velvet, lemon, watercress (GF DF)

SIDES (Select 2)

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

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

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

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

SALAD (Select 2)

Potato desiree, green onion celery salsa, mustard seed dressing (GF DF VG)

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

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

Romaine leaf, pecorino, kalbar speck, roasted garlic mayonnaise (GF)

DESSERT

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

2023 Cocktail Menu

\$150PP

- *Mixture of canapes and food stations. Designed to be eaten standing up or with limited crockery*
- *Menus are for 2023 weddings only - menus will change in 2024*
- *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

Chef's selection of 4 savoury canapes

BIGGER BITES (Select 2)

Beef pattie, tomato relish, pickle, cheese, brioche roll
Chicken parmigiana, bacon, bocconcini, ciabatta bun
Crumb prawn, dill lemon berg, thousand island, white roll
Pork char siu, cucumber ribbon, white soy, black rice boa (DF)
Duck coriander spring roll, black bean dipper
Mock burger, plant patty, hummus, cabbage slaw, grain roll (GF VG)
Crumbed mushroom slider, beetroot relish, cashew cheese (GF DF VG)
Spiced pumpkin, chickpea puff, coconut whip (VG)
Salmon potato hash, lemon caper gremolata (GF DF)
Slow beef brisket, jack cheese, brown rice, burrito

FORK DISHES (Select 2)

Battered prawn, nori, green pea risotto, mango gel (GF)
Slow cooked beef, roasted tubers, leek ash 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, verdi (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

MEALS

- Children 2 -12 years.....\$50 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.....\$40 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.....\$20 per person
- 30min venue hire & beverage package extension.....\$10 per person
- Add 1hr beverage package after ceremony\$10 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.....\$12 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.....\$72 per table
- Bowls of whipped cream.....\$5 per table
- Add an individual dessert course.....\$22 per person
- Your cake individually with cream & berry coulis.....\$6 per person
- Platters of assorted cakes and slices.....\$6.60 per person
Carrot cake, chocolate cake, lemon sour cream cake, spice cake, peppermint slice, choc cherry slice, caramel slice, choc chip cheesecake slice

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](#)



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

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 DISCOVERY CENTRE](#)

Book a Tour:

One hour private venue tours are available Tuesdays - Saturdays.
Appointments are required:

[EMAIL US](#)

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

Questions, quotes etc:

Be in touch! Call 07 3300 2558 or

[CONTACT US](#)

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