



THE WARE HOUSE

WEDDINGS



WELCOME

The Warehouse is a unique events destination steeped in the majesty and romance of Brisbane's yesteryear.

Originally built in 1905 to meet increased demand from an adjacent drapery, The Warehouse has been restored to reveal its original beauty and charm. Featuring exposed brickwork, seven metre high loft-style ceilings and light filled arched windows, the possibilities are only limited by your imagination.

Our team of creative stylists and event planners work closely with you to design a picture perfect day to remember for you and your loved ones.

CONTENTS

*Design your wedding - your way.
We offer bespoke 'build your own wedding'
food and beverage, ensuring your choices
reflect your personal taste.*

- 4. *Wedding Package Inclusions*
- 5. *Cocktail Weddings*
- 6. *Live Feasting Stations*
- 7. *Seated Dining Weddings*
- 8. *Family Style Dining*
- 9. *Plated Dining*
- 10. *The Ultimate Package*
- 14. *Ceremonies*
- 15. *Styling*
- 16. *Additional extra's*
- 17. *Floor plan*
- 18. *The warehouse partners*





WEDDING PACKAGES

Discuss your preferred vision with our in-house wedding planner and we will create a bespoke package suited to your needs.

Each of our wedding packages include the following:

- Six hour venue hire
- 2.4m x 1m Wooden banquet tables
- Choice of white or black padded tiffany chairs
- All inclusive beverage package for 5 hours
- Champagne for the bridal party from arrival to departure
- Your wedding cake cut and served on platters or individually plated for dessert service
- Coffee and tea
- Dedicated wedding planner to work with you in the lead up to your day
- Professional wedding management led by an experienced team on your wedding day.

Variations

- All inclusive styling services, including fresh flowers are available. Speak to our in-house planner for more details.

Packages are subject to change and are valid for 2019.

COCKTAIL WEDDINGS

Encourage guests to socialise as you treat them to a variety of delicious substantial, hot and cold canapés

Priced from \$120 per person

Minimum catering 80 persons
(for smaller groups, surcharge of \$10 per person)

Choose a cocktail style all inclusive package with the following:

- **Canapés** - select 8 canapés from a hot and cold menu, designed for the season
- **Standing mini meal** - select 2 meals to provide a more substantial finger food offering

Variations

Beverages

- **Bar tab** - Replace the beverage package with a bar tab set to your chosen limit and deduct \$40 per person
- **Upgrade** - to a premium inclusion of French sparkling with your choice of 2 red and 2 white wines + \$10 per person
- **Extension** - extend your package from 5 to 6 hours + \$10 per person

Food

- **Add a Cheese and Chocolate Cart** + \$20 per person (\$5 off the usual price per person)
- **Feasting station** - swap some of your canapés or mini meals for a feasting station of your choice + \$5 per person

COLD CANAPÉS

Sous vide lamb loin en croûte with spiced blackcurrant chutney (df)

Rotisserie chicken mayo and mango bites, on mini toast (df)

Duck breast, sticky beetroot relish, puffed black forbidden rice (gf/df)

Virgin Mary oyster shooter (gf/df)

Pistachio crusted seared tuna with papaya mayo (gf/df)

House cured beetroot salmon gravlax, cucumber and dill mayo (gf)

HOT CANAPÉS

Beef and mustard sausage rolls with tomato chutney

Roast duck spring rolls with spicy plum sauce (df)

Baby English spinach and goats cheese tart (v)

Prawn twisters with sweet chilli lime mayo (df)

Garden green pea arancini with saffron aioli (gf)

Sweet corn, yellow polenta and pecorino arancini with black garlic mayo (gf/v)

Honey soy chicken skewers, with toasted sesame seeds (gf/df)

Caramelised onion, smoked speck and blue cheese stuffed mushroom (gf/vo)

Mini beef wellington, mushroom duxelle and duck liver pate

Chick pea falafel served with smoked baba ghanoush (vegan/gf/df)

Vegan wild mushroom arancini (vegan/gf/df)

MINI MEALS

Pork and peanut san choy bau (gf/df)

Mini cheese burger – beef, double cheddar, pickle, tomato sauce on a brioche bun (gfo)

Falafel served on tabouli with smoked baba ghanoush (gf/df/vegan)

Spicy prawn taco bowl – Mexican black bean, fresh tomato, Spanish onion, sweet corn (df)

Open grill – shredded roast chicken, Liguria olives and marinated feta with a garlic and tomato base (vo)

Poke bowl with sesame crusted tuna or honey soy chicken (gf/df)

Mini lamb burger – lamb, capsicum relish and haloumi on a brioche bun

5 HOUR BEVERAGE PACKAGE

Wine - Charles Ranville Cremant de Bourgogne Brut (France), Babich Classic Sauvignon Blanc (Marlborough, NZ), Hartog's Plate Cabernet Merlot (Margaret River, WA)

Beer and cider - Fortitude Pacer, Fat Yak, Stella Legere, Stella Artois, Cider

Non-alcoholic - soft drinks and juices



LIVE FEASTING STATIONS

Our range of mouth-watering self service Feasting Stations are the ultimate crowd-pleaser

Priced from \$25 per person

Minimum catering 80 persons
(for smaller groups, surcharge of \$10 per person)

Designed for self-service, each station is hosted by a Chef, who will be available to 'cook to order' where required and ensure service is maintained for the duration of your event.

Feasting station menus are curated by our Executive Chef, styled and presented to entice guests on arrival, as a standing entrée or for dessert.

Our hand crafted Feasting Stations come equipped with:

- **Edible styling** to create the perfect stylised food feature
- **Chef** to cook, service and create for a duration of 2 hours

CHEESE AND CHOCOLATE CART

A match made in heaven

A sublimely delightful combination, including a selection of the finest hard and soft cheeses, muscatels and dried fruits to compliment the sweet and creamy flavours, quince, chocolate coated strawberries and hazelnut chocolate shards. An extraordinary tasty treat!

Priced from \$25 per person



CHARCUTERIE STATION

A veritable delight for the taste buds

Selection of cured meats, soft and firm cheeses offering different tastes and textures, pickled vegetables to wake and cleanse the palate, olives, artisan breads and crispy lavosh with fresh and dried fruit to add sweetness.

Priced from \$25 per person

PAELLA STATION

Flavourful, satisfying and fun to eat

Cooked the traditional way in wide, shallow pans - includes 'cook to order' chef service, fresh seafood, chorizo sausage, chicken, fresh locally sourced vegetables, sweet paprika and saffron, infused with house made stock and the finest carnaroli, an Italian rice that holds its shape and absorbs broth well.

Priced from \$30 per person



DUMPLING STATION

Handmade, juicy and packed with flavour

A variety of juicy steamed gyozas, dim sum and hand made dumplings, each served with an array of sauces and condiments. A well balanced blend of fulfilling, healthy and hearty in a one-dish meal.

Priced from \$30 per person



SEAFOOD STATION

A fresh, light and indulgent taste of the sea

Freshly shucked Tasmanian oysters served natural, succulent king prawns and cured salmon, delivering a feast rich in flavour and texture, served over a bed of ice with crusty artisan breads and salted butter.

Priced from \$50 per person





SEATED DINING WEDDINGS

Our Seated Dining Packages come equipped with your choice of Family Style share menu, or a Plated alternate drop menu.

Tailor your package to include 1 or 2 courses, or couple with any of our Live Feasting Stations or canapés to commence the evening.

Finish the night with a choice of dessert, roving or plated, wedding cake or a Cheese and Chocolate Cart to complete.

Packages are subject to change and are valid for 2019.

FAMILY STYLE DINING

Choose your preferred selection of meats and sides, served Family Style on shared boards down the centre of your table

1 Course priced from \$116 per person

choice of 2 proteins and 3 sides

2 Courses priced from \$126 per person

starter or dessert and main meal

Minimum catering 80 persons

(for smaller groups, surcharge of \$10 per person)

Variations

Beverages

- **Bar tab** - Replace the beverage package with a bar tab set to your chosen limit and deduct \$40 per person
- **Upgrade** - to a premium inclusion of French sparkling with your choice of 2 red and 2 white wines + \$10 per person
- **Extension** - extend your package from 5 to 6 hours + \$10 per person

Food

- **Add a Cheese and Chocolate Cart** + \$20 per person
- **Feasting station** - add any station receive \$5 discount on the standard price per person
- **Add canapés** - add canapés on arrival + \$16 per person
- **Add a mini meal** - on arrival + \$10 per person

Please talk to our in-house wedding planner for further details.

STARTERS

Chef's selection of cured meats, for example: prosciutto, jamon and salami served with artisan breads, olives and a selection of starter canapés to be served Family Style down the centre of each table.

MAINS

Your choice of 2 proteins from the following selection to be served Family Style down the centre of each table:

48 hour sous vide mustard and herb crusted beef sirloin served medium (gf)

Salsa verde rolled porchetta (gf)

Lemon, garlic and thyme butterflied roast chicken (gf)

Whole baked local reef fish (gf)

Boneless herb crusted rolled lamb leg roulade (gf)

SIDES

Your choice of 3 sides from the following selection to be served Family Style down the centre of each table:

Hasselback butternut pumpkin (gf)

Roast herb chat potatoes (gf)

Creamy potato chive mash (gf)

Baked buttered corn (gf)

Medley of roasted root vegetables (gf/df)

Zucchini and parmesan (gf)

Seasonal buttered greens (gf)

Purple carrots with smoked almonds (gf/df)

Chunky ratatouille (gf/df)

Sweet potato mash (gf/df)

DESSERT

A handpicked selection of Chef's favourite hard and soft cheeses, served with quince, dried fruits and lavosh, coupled with miniature desserts and chocolates, to be served Family Style down the centre of each table.

5 HOUR BEVERAGE PACKAGE

Wine - Charles Ranville Cremant de Bourgogne Brut (France), Babich Classic Sauvignon Blanc (Marlborough, NZ), Hartog's Plate Cabernet Merlot (Margaret River, WA)

Beer and cider - Fortitude Pacer, Fat Yak, Stella Legere, Stella Artois, Cider

Non-alcoholic - soft drinks and juices



PLATED DINING

Choose from our alternate drop 1 or 2 course menu to satisfy your guests

1 Course priced from \$104 per person

choice of 2 main meals to be served alternately

2 Courses priced from \$139 per person

choice of 2 entrées or 2 desserts and 2 main meals to be served alternately

Minimum catering 80 persons

(for smaller groups, surcharge of \$10 per person)

Variations

Food

• **Dessert** - add an alternate drop dessert + \$15 per person

• **Feasting station** - add any station and receive \$5 discount on the standard price per person

• **Add canapés** - add canapés on arrival + \$16 per person

• **Add a mini meal** - on arrival + \$10 per person

Please talk to our in-house wedding planner for further details.

ENTRÉES – COLD SET

Your choice of 2 items to be served as an alternate drop

Moroccan spiced seared tuna with harissa sour cream, kipfler potato salad, Spanish onion, mixed olives and beans (gf)

Smoked lamb with wild rocket, heirloom tomatoes, caramelised onion, roasted eggplant and Danish feta (gf)

ENTRÉES – WARM PLATED

Beef sirloin with vanilla pom purée roasted king brown mushrooms, blistered truss cherry tomatoes finished with a red wine sauce (gf)

Humpty Doo barramundi with roasted seasonal vegetables with fresh dill and lemon juice (gf/df)

Duck breast with roasted sweet potato, buttered greens and salsa verde (gf/df)

Apple cider braised pork cheeks with creamy mashed potato, seasonal greens and spiced apple jus (gf)

Chicken breast with skordalia, buttered seasonal vegetables, wild mushroom and chicken glaze (gf)

MAINS – HOT PLATED

Lamb loin with creamy white polenta, seasonal greens, roasted field mushrooms and sticky lamb sauce (gf)

Humpty Doo barramundi with smashed chat potatoes, fennel purée and salsa verde (gf/df)

Harissa marinated chicken breast, spiced roast sweet potato, seasonal greens with a lime harissa yoghurt (gf)

Beef eye fillet with skordalia, roasted king brown mushroom, blistered cherry tomatoes and café de Paris butter (gf)

Lemon and thyme chicken breast with roasted root vegetables, pom purée finished with a dark chicken jus (gf/df)

King pork cutlet with roasted black carrot, cauliflower purée, buttered greens and a redcurrant glaze (gf)

Macadamia and black quinoa crusted market fish with mango purée and seasonal garden salad (gf/df)

Duck breast with roast butternut pumpkin, beetroot and goat's cheese finished with a beetroot glaze (gf)

DESSERT

Your choice of 2 items to be served as an alternate drop

Mango white chocolate macadamia mango fool

Peach and blueberry panna cotta with a biscotti

Cookies and cream cheese cake

Chocolate torte with double chocolate ice cream (gf)

5 HOUR BEVERAGE PACKAGE

Wine - Charles Ranville Cremant de Bourgogne Brut (France), Babich Classic Sauvignon Blanc (Marlborough, NZ), Hartog's Plate Cabernet Merlot (Margaret River, WA)

Beer and cider - Fortitude Pacer, Fat Yak, Stella Legere, Stella Artois, Cider

Non-alcoholic - soft drinks and juices



THE ULTIMATE PACKAGE

Everything you need with added special touches to make your day truly unique

The Ultimate Wedding Package takes the pressure off and reduces time spent searching for the very best in the industry.

Our in-house planners have sourced and curated a range of tried and tested products and services for you, allowing you to focus on other aspects of your big day.

Packages are subject to change and are valid for 2019.

THE ULTIMATE PACKAGE INCLUSIONS

Standard inclusions are as follows:

Priced from \$350 per person

Minimum catering 80 persons
(for smaller groups, surcharge of \$10 per person)

Inclusions

- On site ceremony hosted 1 hour prior to your reception
- Wedding night accommodation for the Bride & Groom in a 2 bedroom apartment at the Alex Perry Hotel, late midday checkout and complimentary parking
- Three tiered wedding cake complete with fresh flowers by Vanilla Pod
- OR your choice of a custom cheese wheel cake
- Tailored floral and styling inclusions for ceremony and reception from Main Event Weddings
- Personalised Light Up Letters with your initials by Event Letters
- Exclusive 10 hour photography package from Todd Hunter McGaw, including 2 photographers
- Customised black or white gloss 4 x 4m dance floor from Staging Creations
- Tailored 3 course menu and arrival canapés or charcuterie
- 6 Hour premium beverage package
- 6 Hour venue hire
- Wooden banquet tables 2.4m x 1m
- Choice of white or black padded Tiffany Chairs
- Champagne for the Bridal Party from arrival – departure
- Your wedding cake cut and served on platters or individually plated for dessert service
- Dedicated wedding planner to work with you in the lead up to your day
- Professional wedding management with experienced team on your wedding day

Variations

- ***Bar tab*** - Replace the beverage package with a bar tab set to your chosen limit and deduct \$45 per person

Please see pages 12-13 for The Ultimate Package Menu options.



THE ULTIMATE PACKAGE MENUS

Arrival

Your choice of arrival catering from the following:

Choose 4 canapés:

COLD CANAPÉS

Sous vide lamb loin en croûte with spiced blackcurrant chutney (df)

Rotisserie chicken mayo and mango bites, on mini toast (df)

Duck breast, sticky beetroot relish, puffed black forbidden rice (gf/df)

Virgin Mary oyster shooter (gf/df)

Pistachio crusted seared tuna with papaya mayo (gf/df)

House cured beetroot salmon gravlax, cucumber and dill mayo (gf)

HOT CANAPÉS

Beef and mustard sausage rolls with tomato chutney

Roast duck spring rolls with spicy plum sauce (df)

Baby English spinach and goats cheese tart (v)

Prawn twisters with sweet chilli lime mayo (df)

Garden green pea arancini with saffron aioli (gf)

Sweet corn, yellow polenta and pecorino arancini with black garlic mayo (gf/v)

Honey soy chicken skewers, with toasted sesame seeds (gf/df)

Caramelised onion, smoked speck and blue cheese stuffed mushroom (gf/vo)

Mini beef wellington, mushroom duxelle and duck liver pate

Chick pea falafel served with smoked baba ghanoush (vegan/gf/df)

Vegan wild mushroom arancini (vegan/gf/df)

Or choose:

CHARCUTERIE STATION

Selection of cured meats, soft and firm cheeses offering different tastes and textures, pickled vegetables to wake and cleanse the palate, olives, artisan breads and crispy lavosh with fresh and dried fruit to add sweetness.

Entrée

Your choice of standing or seated entrée service from the following:

Choose 1 feasting station:

PAELLA STATION

Cooked the traditional way in wide, shallow pans - includes 'cook to order' chef service, fresh seafood, chorizo sausage, chicken, fresh locally sourced vegetables, sweet paprika and saffron, infused with house made stock and the finest carnaroli, an Italian rice that holds its shape and absorbs broth well.

DUMPLING STATION

A variety of juicy steamed gyozas, dim sum and hand made dumplings, each served with an array of sauces and condiments. A well balanced blend of fulfilling, healthy and hearty in a one-dish meal.

Or choose 2 mini meals:

MINI MEALS

Pork and peanut san choy bau (gf/df)

Mini cheese burger – beef, double cheddar, pickle, tomato sauce on a brioche bun (gfo)

Falafel served on tabouli with smoked baba ghanoush (gf/df/vegan)

Spicy prawn taco bowl – Mexican black bean, fresh tomato, Spanish onion, sweet corn (df)

Open grill – shredded roast chicken, Liguria olives and marinated feta with a garlic and tomato base (vo)

Poke bowl with sesame crusted tuna or honey soy chicken (gf/df)

Mini lamb burger – lamb, capsicum relish and haloumi on a brioche bun

Or choose 2 alternate drop:

COLD SET

Moroccan spiced seared tuna with harissa sour cream, kipfler potato salad, Spanish onion, mixed olives and beans (gf)

Smoked lamb with wild rocket, heirloom tomatoes, caramelised onion, roasted eggplant and Danish feta (gf)

WARM PLATED

Beef sirloin with vanilla pom purée roasted king brown mushrooms, blistered truss cherry tomatoes finished with a red wine sauce (gf)

Humpty Doo barramundi with roasted seasonal vegetables with fresh dill and lemon juice (gf/df)

Duck breast with roasted sweet potato, buttered greens and salsa verde (gf/df)

Apple cider braised pork cheeks with creamy mashed potato, seasonal greens and spiced apple jus (gf)

Chicken breast with skordalia, buttered seasonal vegetables, wild mushroom and chicken glaze (gf)



THE ULTIMATE PACKAGE MENUS

Main

Your choice of seated Family Style or Plated Dining main from the following:

Choose 2 proteins and 3 sides to be served Family Style down the centre of each table:

FAMILY STYLE

48 hour sous vide mustard and herb crusted beef sirloin served medium (gf)

Salsa verde rolled porchetta (gf)

Lemon, garlic and thyme butterflied roast chicken (gf)

Whole baked local reef fish (gf)

Boneless herb crusted rolled lamb leg roulade (gf)

SIDES

Hasselback butternut pumpkin (gf)

Roast herb chat potatoes (gf)

Creamy potato chive mash (gf)

Baked buttered corn (gf)

Medley of roasted root vegetables (gf/df)

Zucchini and parmesan (gf)

Seasonal buttered greens (gf)

Purple carrots with smoked almonds (gf/df)

Chunky ratatouille (gf/df)

Sweet potato mash (gf/df)

Or choose 2 alternate drop:

PLATED DINING MENU

Lamb loin with creamy white polenta, seasonal greens, roasted field mushrooms and sticky lamb sauce (gf)

Humpty Doo barramundi with smashed chat potatoes, fennel purée and salsa verde (gf/df)

Harissa marinated chicken breast, spiced roast sweet potato, seasonal greens with a lime harissa yoghurt (gf)

Beef eye fillet with skordalia, roasted king brown mushroom, blistered cherry tomatoes and café de Paris butter (gf)

Lemon and thyme chicken breast with roasted root vegetables, pom purée finished with a dark chicken jus (gf/df)

King pork cutlet with roasted black carrot, cauliflower purée, buttered greens and a redcurrant glaze (gf)

Macadamia and black quinoa crusted market fish with mango purée and seasonal garden salad (gf/df)

Duck breast with roast butternut pumpkin, beetroot and goat's cheese finished with a beetroot glaze (gf)

Dessert

Your choice of standing or seated Family Style dessert from the following:

Choose:

CHEESE AND CHOCOLATE CART

A sublimely delightful combination, including a selection of the finest hard and soft cheeses, muscatels and dried fruits to compliment the sweet and creamy flavours, quince, chocolate coated strawberries and hazelnut chocolate shards.

An extraordinary tasty treat!

Or choose:

FAMILY STYLE

A handpicked selection of Chef's favourite hard and soft cheeses, served with quince, dried fruits and lavosh, coupled with miniature desserts and chocolates, to be served Family Style down the centre of each table.

Followed by:

WEDDING CAKE

Cut and served on share plates with freshly brewed tea and coffee

Beverages

6 HOUR PREMIUM BEVERAGE PACKAGE

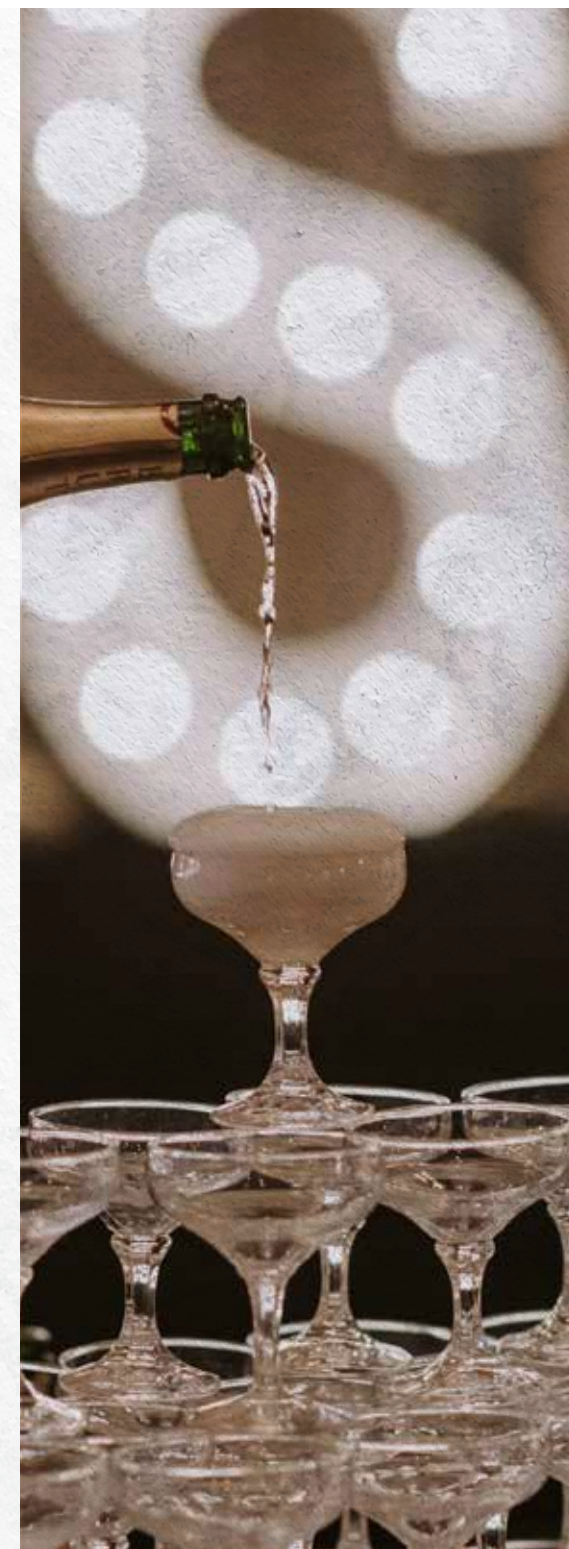
Select 2 white and 2 red wines:

White - Charles Ranville Cremant de Bourgogne (France), Babich Black Sauvignon Blanc (Marlborough, NZ), Pasqua 'Le Collezioni' Pinot Grigio (Italy), Seppelts The Drives Chardonnay (Central Victoria, VIC)

Red - Babich Classic Pinot Noir Rosé (Marlborough, NZ), Maxwell Silver Hammer Shiraz 2016 (McLaren Vale, SA), Wynns Gables Cabernet Sauvignon (Coonawarra, SA), Cantina Tollo Sangiovese (Abruzzo, Italy), Quealy Fionula Nero D'Avola (Central Victoria, VIC)

Beer and cider - Fortitude Pacer, Fat Yak, Stella Legere, Stella Artois, Cider

Non-alcoholic - soft drinks and juices





CEREMONIES

Priced at \$900.00, one hour immediately prior to cocktail hour with a timeline and inclusions suggested as follows:

Timeline

- 4pm Guests arrival
- 4.30pm Ceremony & Bride's Procession
- 5pm Cocktail hour in The Machinery and Rooftop Terrace
- 6pm Reception festivities to commence

Inclusions

- 32 Chairs with 4 x 4 rows chairs adjacent to aisle
- Signing table and 2 chairs
- Access to in-house PA/Speaker system
- 1 Hour venue hire for duration of ceremony

Optional Extras

- Drapery to dress and divide the area between the ceremony and reception space \$500
- Ceremony Styling Package \$990
- Choice of arbour or feature installation
- Fresh flowers and styling to complete choice of arbour
- Floral to complete ceremony chairs/setting within aisle
- Welcome signage & easel
- Aisle runner



We request that you co-ordinate your music and order of service with the celebrant and preferred vendors.



STYLING

Achieve your vision with the assistance of our in-house wedding stylist, Main Event Weddings. We can create a picture perfect setting for you, tailored to your budget.

Book a consultation and we will bring your ideas to life with a design brief and visual mood board. Styling services are based upon a minimum of 80 guests and are inclusive of delivery, collection, installation and dismantle. (For smaller groups, surcharge of \$5 per person)

Cocktail Reception Styling - \$15 per person

- *Range of:*
 - centrepieces for furniture settings
 - fresh flowers for centrepieces
 - linen runners or overlays for furniture settings
- *Bespoke:*
 - welcome sign and easel
 - stationery for beverages, menus, cards and gifts - complete with frames
- Fresh flowers for welcome sign and easel
- Choice of wishing well for cards and gifts



Sit-down Reception Styling - \$25 per person

- *Range of:*
 - custom 100% linen napkins in choice of colours
 - custom linen table runners or overlays
- Candle lit centrepiece installations for each table
- Fresh floral arrangements for each table
- *Bespoke:*
 - menu placecards for each guest printed on 350gsm linen stock
 - personalised seating chart and easel
 - stationery for table numbers, cards, gifts and beverages - complete with frames
- Fresh flowers for seating chart and easel

Additional Styling Options – POA

For customised ideas and endless styling solutions to create your wedding day 'wow' factor, please speak with our in-house stylist to collaborate on a unique look created for your special day.

- *Ideas include:*
 - Hanging installations
 - Suspended drapery
 - Lighting solutions
 - Furniture hire
 - Floral wall creepers and hanging installations

Speak to your Wedding Executive today to discuss styling options, or to book a consultation.



ADDITIONAL EXTRAS

Upgrade your experience to create the most seamless and beautiful wedding day

ENTERTAINMENT

In-House DJ – 6 Hours \$900

Live bands or DJ's externally – please refer to Rush Entertainment or G&M Group for more information

DANCE FLOORS

In-House parquetry from \$350

Black or white gloss dance floor from \$968
via Staging Creations

WEDDING CAKE

3 Tiered buttercream finished cakes from \$495
via Vanilla Pod

In-House premium cheese wheel cake from \$400.00

LIGHTING

Personalised 1.2m light up letters from \$375 via
Event Letters

FLOWERS

Bouquets and buttonholes available from \$200
for brides bouquets, \$16 for maids bouquets and
\$25 for buttonholes, from Main Event Weddings

ACCOMMODATION

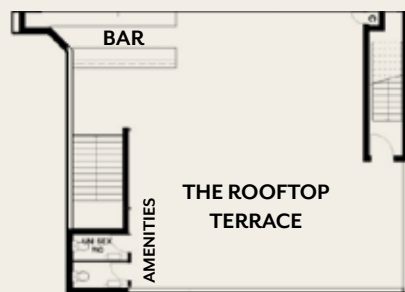
Bridal Suite accommodation for the bride and
groom including midday checkout, sparkling wine,
complimentary parking – 1 bedroom from \$239
2 bedroom from \$309 from Alex Perry Hotels.

FLOOR PLAN

Featuring a private entry from McLachlan Street, access to The Machinery - an adjoining lounge area with floor to ceiling glass, fully serviceable island bar and internal access to The Rooftop Terrace - The Warehouse is a versatile space suitable for events of all kinds.

Banquet	240
Cocktail	500

*cocktail capacities include The Machinery lounge area and Rooftop Terrace



THE WAREHOUSE PARTNERS

Introducing 'The Warehouse Partners' – a collection of Brisbane's best wedding vendors in their specialised field.

PHOTOGRAPHY

Hunter McGaw

Todd and Alyda McGaw
0402 440 176
toddhuntermcgaw.com.au

VIDEOGRAPHY

Your Wedding Story

Michaela Ryan
0423 378 250
michaela@yourweddingstory.com.au
yourweddingstory.com.au

IN HOUSE STYLING & FLORAL

Main Event Weddings

Cassie Visser
0400 948 340
stylist@maineventweddings.com.au
www.maineventweddings.com.au

RIGGING, HIRE, LIGHTING

Event Letters

Kaitlyn Clark
0430 369 367
bookings@eventletters.com.au
www.eventletters.com.au

Brandition

Kion Redmond
07 3392 8549
sales@brandition.com.au
www.brandition.com.au

AVIdeas

Nathan Geeves
07 3275 2444
info@avideas.com.au
www.avideas.com.au

STAGING & DANCE FLOORS

Staging Creations

Dale Cartwright
0400 198 367
sales@stagingcreations.com.au
www.stagingcreations.com.au

CELEBRANTS

Brendan Anning

0422 659 140
hello@brendananning.wedding
brendananning.wedding

Married By Jake

0434 648 064
hello@marriedbyjake.com.au
marriedbyjake.com

Jac Moore

0432 205 562
jac@moorecelebrations.com.au
moorecelebrations.com.au

CAKES

Vanilla Pod

Carla Burns
(07) 3268 7285
carla@vanillapod.com.au
vanillapod.com.au

ENTERTAINMENT

Bands & Roving Entertainment

Rush Group

0413 162 447
admin@rushentertainment.com.au
rushentertainment.com.au

DJ's and MC's

G&M Group

Glenn McKay
1300 736 233
glenn@gmeventgroup.com.au
www.gmeventgroup.com.au

ACCOMMODATION

Bridal Suite Accommodation

Alex Perry Hotels

1800 274 683
alexperryhotelandapartments.com.au

Guest Accommodation

Tryp Hotels

(07) 3319 7888
trypbrisbane.com

Ovolo Hotels

ovolohotels.com.au





8 McLachlan Street, Fortitude Valley, QLD, 4006

(07) 3852 5000 email: weddings@thewarehousebrisbane.com.au thewarehousebrisbane.com.au