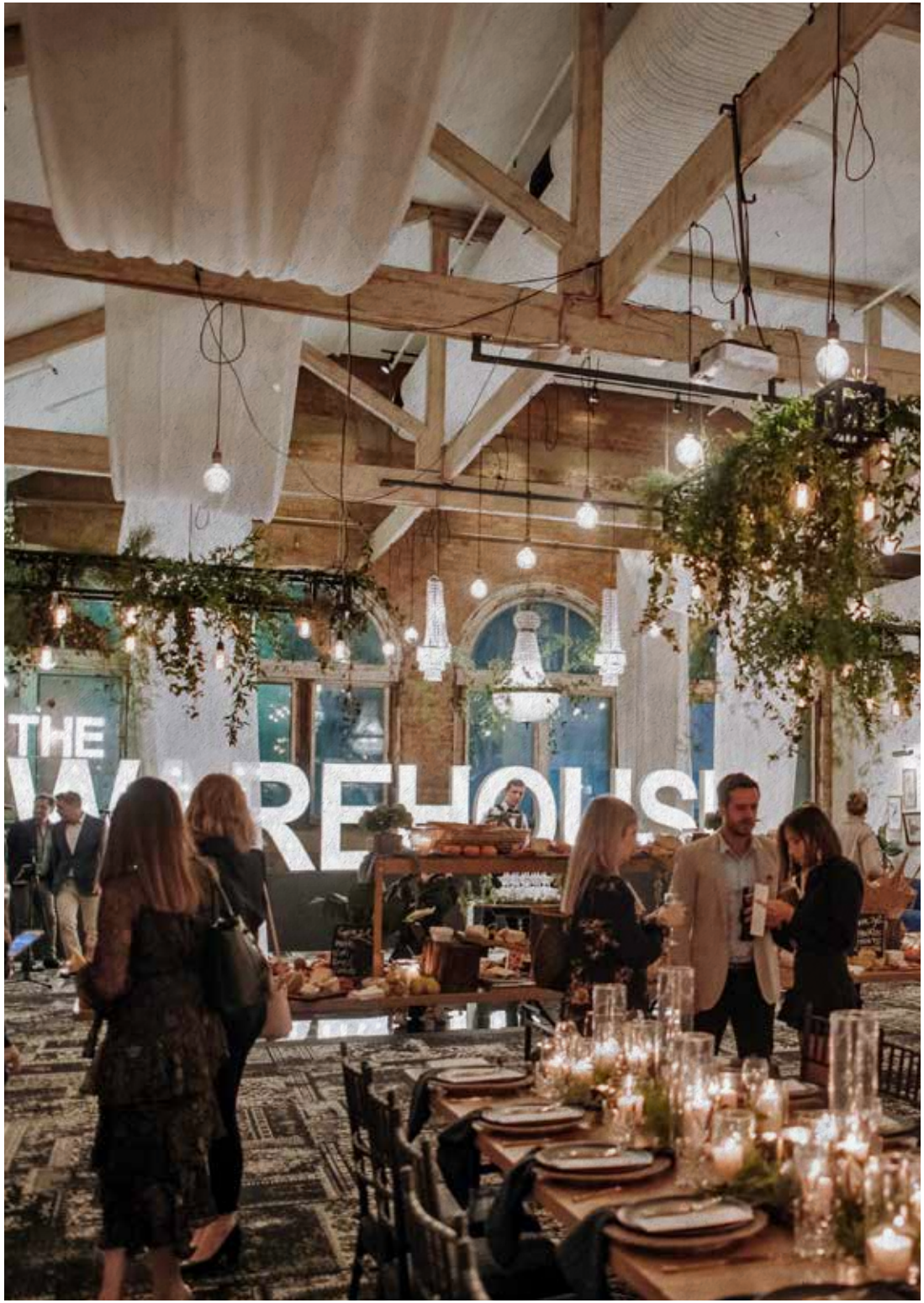
MEETINGS, CELEBRATIONS & EVENTS




# A UNIQUE PLACE TO GATHER

**The Warehouse is a unique events destination with a story to tell - steeped in the majesty and romance of Brisbane's yesteryear.**

A heritage listed building, constructed in 1905 to meet extra demand from the adjacent drapery. Owned by Alexander Stewart & Sons, the venue was among the first in Brisbane to be devoted to the clothing industry. Stewart & Sons become a household name with retail branches in Melbourne, Sydney and London.

The building has recently undergone an extensive refurbishment and now stands proud with vast open spaces worthy of the most discerning gathering or celebration. From a ballroom gala, anniversary, bridal shower, birthday, christening, anniversary - the versatility of The Warehouse will make your celebration shine!

The Warehouse's dedicated events team work tirelessly to create unique and lavish events and would love to make your next event extra special.

THE WARE HOUSE

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## THE BASEMENT & MEZZANINE

Take centre stage in this epic space spanning two levels, making it the perfect choice for large parties and celebrations.

Each level features its own bar and seamlessly connects through a classic horseshoe shaped auditorium providing the perfect views of The Basement's grand stage, giant LED screen and all the action below.

**Basement features:**

*Maximum capacity 1400*

*Giant LED screen 6m x 4.5m*

*Rigging for lighting/AV*

*Built-in audio visual, lighting and sound system*

*Large dance floor area*

*Breakout area with private bar*

THE WARE HOUSE

## THE BASEMENT & **MEZZANINE**

The Mezzanine level with horseshoe shaped auditorium has a marble bar, private bathrooms and a secluded glass walled VIP room suspended above with room for 40 guests, providing an exclusive area away from the main festivities. Hanging edison lights, Chesterfield lounges and exposed brick walls complete the look.

**Mezzanine features:**

*Suspended VIP room capacity 40*

*Horseshoe shaped auditorium providng views to The Basement and LED screen below*

*Private bar and bathrooms*



THE WARE HOUSE

## **THE LOFT,** MACHINERY & ROOFTOP TERRACE

*Surrender to the romance and ambience of The Loft. Featuring a 7 metre high loft-style ceiling, exposed brick walls, French-wash mottled timber panelling, vintage hanging Edison candle lights and original oversized archway windows, making it a truly sophisticated and unique events destination.*

*The space is complimented by a fully serviceable island bar.*

**The Loft features:**

*Maximum capacity banquet 250, cocktail 500*

*Vast open space with 7 metre high ceiling*

*Private bar*

*Comes with The Machinery & Rooftop Terrace areas*

THE WARE HOUSE

# THE LOFT, **MACHINERY & ROOFTOP TERRACE**

The Machinery is situated behind The Loft's island bar, connecting the two spaces and providing a separate break-out lounge area. Featuring floor to ceiling glass and multiple seating areas, the space adjoins internal access to the Rooftop Terrace via an extra wide staircase.

**The Machinery features:**

*Access to island bar*

*Separate break-out area with multiple seating areas*

*Internal staircase to Rooftop Terrace*

*Floor to ceiling glass walls*

**Rooftop Terrace features:**

*Private bar*

*Bathrooms*

*Open-air space with city views*

*Smoking area*

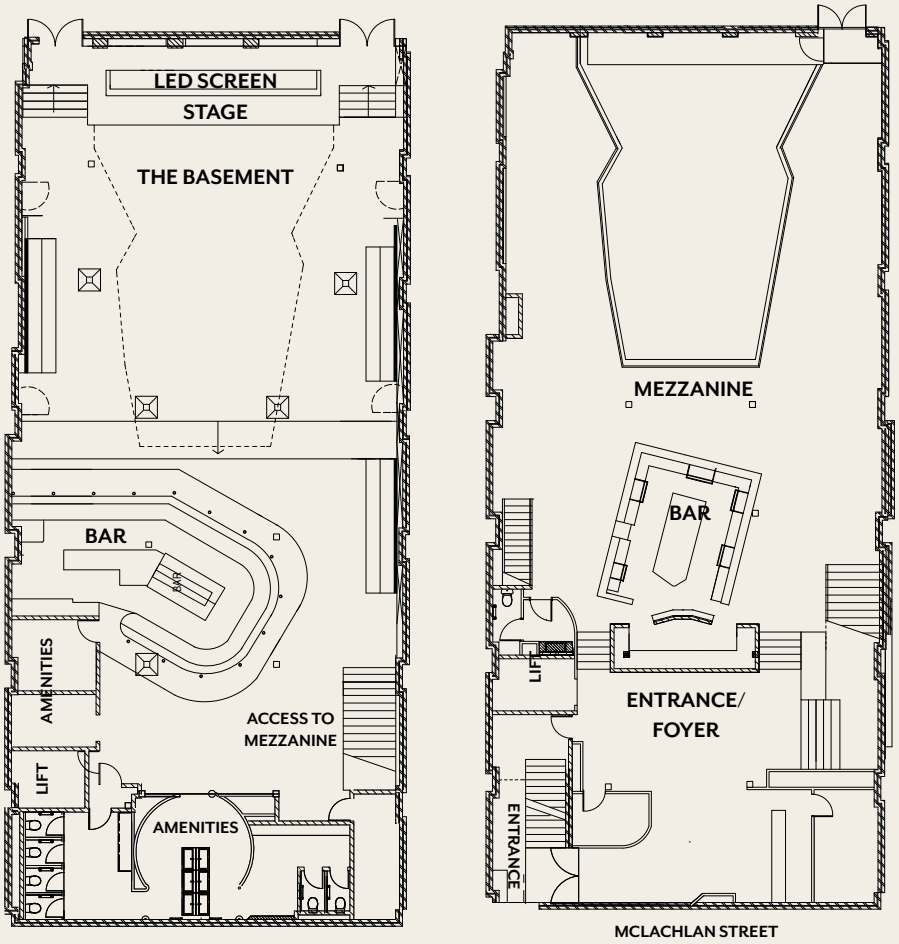
# FLOOR PLANS

Lift access is available to all four levels of The Warehouse in addition to two extra-wide internal staircases.

## *THE BASEMENT & MEZZANINE*

| | |
|---|---|
| *Cocktail* | *1,000* |

*The Basement approx 316m²*
*Mezzanine approx 211m²*

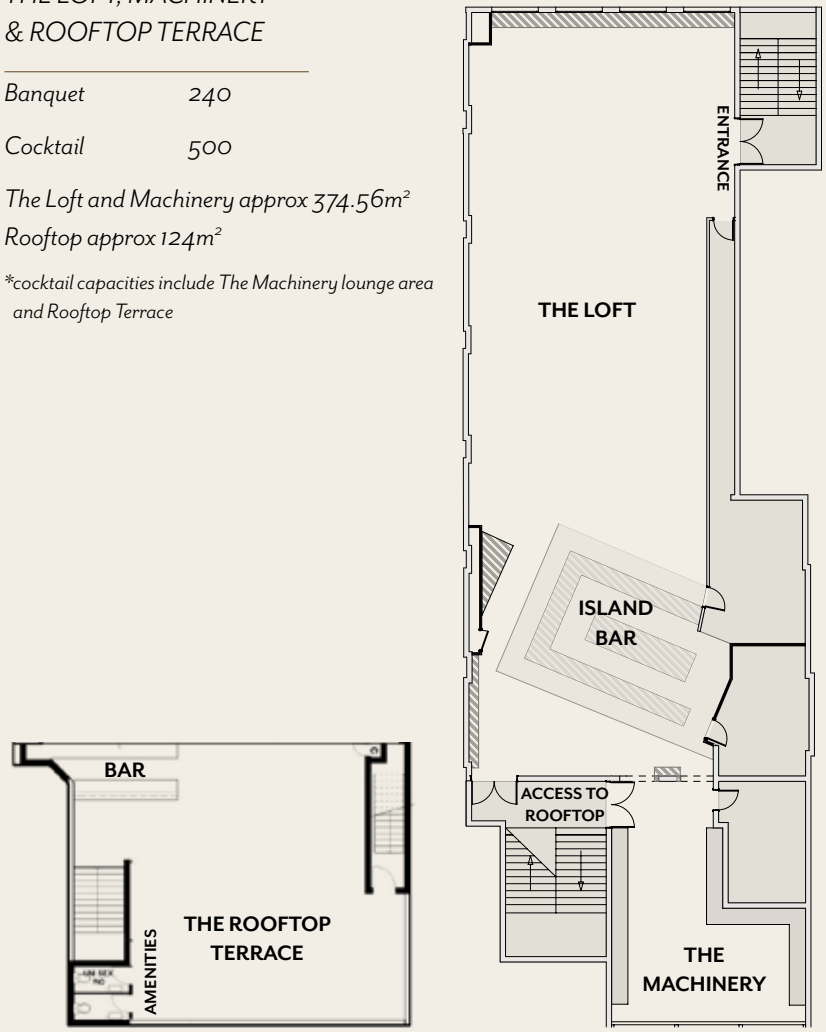



## *THE LOFT, MACHINERY & ROOFTOP TERRACE*

| | |
|---|---|
| *Banquet* | *240* |
| *Cocktail* | *500* |

*The Loft and Machinery approx 374.56m²*
*Rooftop approx 124m²*

**cocktail capacities include The Machinery lounge area and Rooftop Terrace*



# MENUS

## *BREAKFAST*

### ON THE GO

$21 per person

Chilled fruit juices

Fresh seasonal fruit platters (gf/df)

Tea and coffee station

*Select two of the following:*

Assorted baked Danishes

Mixed protein balls (gf)

Croissants

Chia puddings (gf/df)

Bircher muesli (gf)

Raspberry or blueberry friands (gf)

House baked cookies

House made chorizo sausage rolls (df)

Assorted mini muffins

### CONTINENTAL BREAKFAST

$28 per person

Chilled fruit juices

Fresh seasonal fruit platters (gf/df)

Granola, coconut yoghurt, acai and local blueberries (vegan/gf/df)

Tea and coffee station

*Select two of the following:*

Smoked salmon and cream cheese croissants

Portobello mushroom and fetta croissants (v)

Beef and smoked cheddar sausage rolls with tomato chutney

Local yellow cherry tomato, caramelised onion and brie tarts (v)

### BUSINESS BREAKFAST

$35 per person

Served as a station or on the table

Chilled fruit juices

Granola, coconut yoghurt, acai and local blueberries (vegan/gf/df)

Mini muffins

Tea and coffee station

*Select one of the plated options: Alternate drop*

**Full English Breakfast** - black forest bacon, chicken and thyme chipolata, Portobello mushroom, baby English spinach, blistered cherry tomatoes, fluffy scrambled eggs and a lightly toasted roll

**Smashed avo on sourdough** - local heirloom tomato, Yarra Valley fetta, Spanish onion, extra virgin olive oil and dukka.
Add poached eggs
Add bacon $2

(gf): Gluten free, (df): dairy free, (v): vegetarian, (gfo): gluten free on request: (dfo): dairy free on request (vo): vegetarian on request, (veo): vegan on request. *Gluten free on request bread & tart items incur a surcharge of $1pp

THE WARE HOUSE

## *THE WAREHOUSE DAY DELEGATE PACKAGES*

### THE WAREHOUSE FULL DAY DELEGATE PACKAGE

$74 per person (minimum 20 delegates)

**Package Inclusions;**

Conference room hire – up to 8 hours

Notepads and pens

Mints and iced water

Flip chart or white board

Data projector and screen

Validated parking available

Room signage

### CATERING

Arrival tea and coffee station

Morning tea – choose one item from our Break Menu options

Lunch – choose from our Chef's Table Selection lunch options

Afternoon tea – house baked cookies

### THE WAREHOUSE HALF DAY DELEGATE PACKAGE

$44 per person (minimum 20 delegates)

**Package Inclusions;**

Conference room hire – up to 5 hours

Notepads and pens

Mints and iced water

Flip chart or white board

Data projector and screen

Validated parking available

Room signage

### CATERING

Arrival tea and coffee station

Morning or afternoon tea - choose one item from our Break Menu options

## *CONFERENCE CATERING*

### BREAK MENU OPTIONS

One selection – $10 per person
Two selections – $16 per person

Granola, coconut yoghurt, acai and local blueberries (vegan/gf/df)

Assorted baked Danishes

Mixed protein balls (gf)

Croissants

Chia puddings (gf/df)

Bircher muesli (gf)

Raspberry or blueberry friands (gf)

House baked cookies

House made chorizo sausage rolls (df)

Assorted mini muffins

Fresh seasonal fruit platters (gf/df)

***All menu items are served with tea and coffee station***

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THE WARE HOUSE

## *CHEF'S TABLE LUNCH OPTIONS*

$25 per person

### SANDWICH LUNCH

Assorted sandwiches

Pumpkin salad - mixed leaves, pomegranate molasses, Danish fetta, roasted walnuts and butternut pumpkin (gf/v)

Beef and smoked cheddar sausage rolls with tomato chutney

Fresh seasonal fruit platters (gf/df)

### WORKERS LUNCH

*SELECT TWO OF THE FOLLOWING:*

Pumpkin salad - mixed leaves, pomegranate molasses, Danish fetta, roasted walnuts and butternut pumpkin (gf/v)

Cob salad - yellow grape cherry tomatoes, crispy bacon, boiled eggs, croûtons, avocado, cos lettuce and zesty mayonnaise. (df)

Pasta salad - mixed olives, spanish onion, heirloom cherry tomatoes, cucumber, Yarra Valley fetta (gfo/v)

gfo available $1 per person

Chopped Thai salad - purple cabbage, cucumber, red, green and yellow capsicum, red onion, coriander, mint and roasted spiced peanuts (gf/df/vegan)

Add chicken $2 per person

*SELECT TWO OF THE FOLLOWING:*

Free range chicken from the Rotisserie (df)

Beef lasagne

Vegetable jungle curry (gf/df/vegan)

Lemon and dill butter grilled fish (gf)

Warm focaccia served with a range of specialty salts, Kampot pepper, dukka spice, roasted garlic whipped butter and extra virgin olive oil

### ENGLISH PLOUGHMAN'S LUNCH

Clothed aged cheddar cheese (gf)

Free range chicken from the Rotisserie (df)

Cobb salad - yellow grape cherry tomatoes, crispy bacon, boiled eggs, croûtons, avocado, cos lettuce and zesty mayonnaise (df)

Add chicken $2 per person

Pumpkin salad - mixed leaves, pomegranate molasses, marinated fetta, roasted walnuts and butternut pumpkin (gf/v)

Add chicken $2 per person

Condiments – an assortment of mustards and pickles (v)

Boiled eggs (gf/df)

Warm focaccia served with a range of specialty salts, Kampot pepper, dukka spice, roasted garlic whipped butter and extra virgin olive oil

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## *COCKTAIL MENU*

### COLD CANAPÉS – $4

Sous vide duck with sticky orange marmalade and candied walnuts (gf/df)

Sake marinated seared tuna, sriracha mayo and tempura nori (gf/df)

Soft herb and wild mushroom bruschetta (v/df)

Oysters with pickled ginger and wakame (gf/df)

Spring lamb loin with cauliflower purée and toasted pine nuts (gf)

Smoked chicken and ratatouille in a waffle basket (df)

Beetroot and tequila gravlax salmon with herbed crème fraîche on cucumber (gf)

### HOT CANAPÉS $4

Roasted speck and king oyster mushroom arancini with Swiss brown mushroom aioli (gf)

Heirloom cherry tomato, opal basil pesto and stringy mozzarella arancini with herbed mayonnaise (v/gf)

House made chorizo sausage roll with spiced green tomato chutney (df)

Beef and smoked cheddar sausage rolls with rum barbeque sauce

Crispy duck spring rolls with sweet and sour sauce

Prawn twisters with cocktail sauce

Local yellow cherry tomato, caramelised onion and brie tarts (v)

Lamb kofta with smoked eggplant chutney (gf/df)

Japanese crispy fried chicken with ponzu kewpie mayo (df)

White polenta gnudi balls with red pepper sauce and fried rosemary (gf)

### SUBSTANTIAL CANAPÉS $9

Sous vide lamb loin with dried fruit, spiced couscous and romesco sauce (df)

Tempura whiting, chips and chilli pineapple salsa

Karaage chicken, ponzu aioli and Vietnamese slaw (df)

Lamb kofta, fattoush, pita bread with zhoug sauce (df)

Gnocchi with ratatouille sauce (gf/df/vegan)

Cheesy taco slider, spicy beef, cheese, jalapeño and salsa

Chicken pesto, semi dried tomato and Gruyère cheese slider

### DESSERT CANAPÉS $3.50

Spiced granny smith apple crumble bites (df)

Mini cheese cakes

Selection of petit fours

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THE WARE HOUSE

## *FUNCTION SIT DOWN MENUS*

ENTRÉE & MAIN $75 per person
MAIN & DESSERT $69 per person
ENTRÉE, MAIN & DESSERT $85 per person

***All selections are served alternate drop.***

### ENTRÉES – COLD SET

Smoked duck breast, garden pea purée, heirloom baby beetroots with pomegranate molasses and snow pea tendrils (gf/df)

Lamb loin, charred baby pepper, Yarra Valley fetta, caramelised onion jam with wild rocket and eggplant chips (gf)

Sriracha and sake marinated tuna, wakami and chilli pineapple salsa with tempura nori (gf/df)

### ENTRÉES – WARM PLATED

Lobster tail, twice baked goats cheese soufflé and seafood bisque

Snapper, chilli, garlic and ginger spaghettini with parsley, diced tomato and fresh lemon (df)

Braised pork cheeks, white bean and vegetable cassoulet, fried leek(gf/df)

Lemon and thyme roast spatchcock, winter root vegetables and pan jus (gf/df)

24-hour slow cooked beef cheeks, colcannon, crispy kale and lentil jus (gf)

### MAINS – HOT PLATED

Hoisin duck and sweet potato pie with lentil jus (df)

Eye fillet, silky mashed potato, braised leek, wild mushroom crisps and a buttered mushroom jus (gf)

Baked kingfish, artichoke purée, rainbow baby carrots and celeriac cream sauce (gf)

Creamy pesto chicken breast with caramelised cabbage mash and blistered cherry tomatoes (gf)

Market fish with potato, sprouting onion, artichokes and olive ragout with sauce vierge (gf)

King pork cutlet and colcannon with a creamy seeded mustard jus (gf)

Chicken saltimbocca, garden pea risotto, spring onion and baby English spinach (gf)

Lamb rump and zucchini moussaka with dukka and red wine jus (gf)

### DESSERT – SERVED WITH TEA & COFFEE

Spiced granny smith apple crumble with honeycomb and lavender ice cream (gf)

Chocolate fantasia, hazelnut ganache montée in a caramel chocolate case with praline (gf)

Key lime pie with whipped double cream and freeze-dried citrus (gf)

Chocolate pudding with hazelnut praline ice cream

Selection of Australian cheeses, brandied fruit compote, quince paste and lavosh crackers

*PICK 3 CHEESES: ALL CHEESES ARE AUSTRALIAN AND LOCAL WHEREVER POSSIBLE*

Blue

Cheddar

Washed rind

Brie

Goat's cheese

### SIDES

$3 per person (20 people minimum)

Creamy potato and chive mash (gf/v)

Roasted herb chat potatoes (gf/v)

Braised Brussels sprouts and bacon (gf)

Blackened carrots with smoked almonds (gf/df/v)

Chunky ratatouille (gf/df)

Roast sweet potato mash (gf/v)

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THE WARE HOUSE

## *SHARE MENU*

ENTRÉE & MAIN $80 per person
MAIN & DESSERT $75 per person
ENTRÉE, MAIN & DESSERT $90 per person

### ENTRÉES

*SELECT TWO FROM THE FOLLOWING:*

COLD

Smoked duck breast, garden pea purée, heirloom baby beetroots with pomegranate molasses and snow pea tendrils (gf/df)

Lamb loin, charred baby pepper, Yarra Valley fetta, caramelised onion jam with wild rocket and eggplant chips (gf)

Sriracha and sake marinated tuna, wakami and chilli pineapple salsa with tempura nori (gf/df)

HOT

Braised pork cheeks, white bean and vegetable cassoulet, fried leek (gf)

Snapper, chilli, garlic and ginger spaghettini with parsley, diced tomato and fresh lemon (df)

24-hour slow cooked beef cheeks, colcannon, crispy kale and lentil jus (gf)

### MAINS

Select two from the following:

Mustard and herb crusted beef sirloin (gf/df)

Lemon and thyme marinated butterflied roasted chicken (gf/df)

Agnes Water 1770 line caught king fish fillet with a champagne velouté (gf/df)

Oven roasted lamb rump with salsa verde and port wine jus

### SIDES

*SELECT TWO FROM THE FOLLOWING:*

Roasted rosemary and thyme baby kipfler potatoes (gf)

Creamy potato mash finished with fried leek and black salt (gf)

Adelaide hills braised Brussels sprouts and smoked bacon (gf)

Chunky local and seasonal vegetable ratatouille tossed with salsa verde (gf/df)

Salt roasted sweet potato mash (gf/df)

Blackened carrots with smoked almond flakes (gf/df)

### DESSERTS

*SELECT TWO FROM THE FOLLOWING:*

Spiced granny smith apple crumble with honeycomb and lavender ice cream (gf)

Key lime pie with whipped double cream and freeze-dried citrus (gf)

Chocolate pudding with hazelnut praline ice cream

Selection of Australian cheeses, brandied fruit compote, quince paste and lavosh crackers.

*PICK 3 CHEESES: ALL CHEESES ARE AUSTRALIAN AND LOCAL WHEREVER POSSIBLE*

Blue

Cheddar

Washed rind

Brie

Goat's cheese

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## *BUFFET MENU 1*

$90 per person (minimum 50 people)

### MAINS

Roasted pork belly, herb confit garlic and pink salt (gf/df)

Lemon and thyme marinated butterflied roasted chicken (gf/df)

Mixed root vegetable jungle curry (gf/df)

Mustard and herb crusted beef sirloin (gf/df)

### SIDES

Roasted seasonal vegetables (gf/df)

Scented jasmine rice (gf/df)

### SALADS

Pumpkin salad - mixed leaves, pomegranate molasses, marinated fetta, roasted walnuts and butternut pumpkin

Add chicken $2 per person (gf/v)

Cob salad - yellow grape cherry tomatoes, crispy bacon, boiled eggs, croûtons, avocado and cos lettuce

Add chicken $2 per person (df)

Chopped Thai salad - purple cabbage, cucumber, red, green and yellow capsicum, red onion, coriander, mint and roasted spiced peanuts

Add chicken $2 per person (gf/df/vegan)

Pasta salad - mixed olives, spanish onion, heirloom cherry tomatoes, cucumber, Yarra Valley fetta. Add chicken $2 per person (v)

gfo available $1 per person

Warm focaccia served with a range of specialty salts, Kampot pepper, dukka spice, roasted garlic whipped butter and extra virgin olive oil

### DESSERTS

Spiced granny smith apple crumble (df)

Key lime pie with chantilly cream (gf)

Fresh seasonal fruit platter (gf/df)

## *BUFFET MENU 2*

$70 per person (minimum 50 people)

### MAINS

Roasted pork belly, herb confit garlic and pink salt (gf/df)

Lemon and thyme marinated butterflied roasted chicken (gf/df)

Mixed root vegetable jungle curry (gf/df)

### SIDES

Roasted seasonal vegetables (gf/df)

Scented jasmine rice (gf/df)

### SALADS

Chopped Thai salad - purple cabbage, cucumber, red, green and yellow capsicum, red onion, coriander, mint and roasted spiced peanuts (gf/df/vegan)

Add chicken $2 per person

Pasta salad - mixed olives, Spanish onion, heirloom cherry tomatoes, cucumber, Yarra Valley fetta

Add chicken $2 per person (v)
gfo available $1 per person

Warm focaccia served with a range of specialty salts, Kampot pepper, dukka spice, roasted garlic whipped butter and extra virgin olive oil

### DESSERTS

Key lime pie with chantilly cream (gf/df)

Fresh seasonal fruit platter (gf/df)

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THE WARE HOUSE

## *CHEESE, CHARCUTERIE BOARDS AND FOOD STATIONS*

### CHEESE BOARD $90
Serves 10

Selection of Australian and imported cheeses, brandied fruit compote, quince paste, lavosh crackers (gfo/vo)

### CHARCUTERIE BOARD $90
Serves 10

Selection of cold meats, breads and condiments (gfo/vo)

### FOOD STATIONS
Minimum 100 people

### MEZZE $9.50 per person

Assortment of dips and breads (3 dips) (v)

### CHARCUTERIE $15 per person

Selection of cold meats, breads and condiments (gfo/vo)

### CHEESE $14.50 per person

Selection of Australian and imported cheeses, brandied fruit compote, quince paste and lavosh crackers (gfo/vo)

### CHEESE AND CHOCOLATE CART
$15.50 per person

Mixed hard and soft cheeses, varied broken chocolate slabs, strawberries, miniature desserts and petit fours (gfo/v)

### PASTA $14.00 per person
*SELECT TWO:*

Chicken, pesto, cherry tomatoes and aged pecorino

Chicken carbonara - bacon, garlic, white wine cream

Arabiata - vine ripened tomatoes, chilli, chopped herbs (v)

Bolognese - rich mince ragù

### CARVERY $15 per person

Herb roasted pork belly with roast pumpkin, apple chutney and gravy (gf/df)

Mustard crusted beef sirloin, roast potatoes and horseradish sauce (gf/df)

### TASMANIAN BLUE OYSTERS $13.50
per person (3 oysters per person)

*SELECT THREE TYPES:*

Natural

Ruby grapefruit pearls

Mignonette

Kilpatrick

Rockefeller

Mornay

### SPANISH PAELLA $14 per person
Traditionally cooked in paella pans, fresh seafood, chorizo sausage, chicken, fresh local vegetables, paprika and saffron, combined with the finest carnaroli rice and house made stock. (gf/df)

### RISOTTO STATION $14 per person
*CHOOSE ONE:*

Wild exotic creamy mushroom and shallot risotto (v) add chicken $2 per person

Mixed seafood odyssey in a rich tomato passata risotto

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THE WARE HOUSE

# BEVERAGE PACKAGES

## *PEARL*

2 HOURS – $28 per person
3 HOURS – $36 per person
4 HOURS – $43 per person
5 HOURS – $49 per person
6 HOURS – $55 per person

Charles Ranville Cremant de Bourgogne Brut (France)

Babich Classic Sauvignon Blanc (Marlborough, NZ)

Hartog's Plate Cabernet Merlot (Margaret River, WA)

Fortitude Pacer

Fat Yak

4 Pines Pacific Ale

Stella Artois

Cider

Soft Drinks & Juices

THE WARE HOUSE

## *RUBY*

2 HOURS – $36 per person
3 HOURS – $44 per person
4 HOURS – $51 per person
5 HOURS – $57 per person
6 HOURS – $62 per person

***Please select two white and two red wines***

Charles Ranville Cremant de Bourgogne (France)

Babich Black Sauvignon Blanc (Marlborough, NZ)

Pasqua 'Le Collezioni' Pinot Grigio 2016 (Italy)

Ross Hill Chardonnay (Orange, NSW)

Babich Classic Pinot Noir Rose' (Marlborough, NZ)

Maxwell Silver Hammer Shiraz 2016 (Mclaren Vale, SA)

Bullant cabernet merlot (Langhorne Creek, SA)

Cantina Tollo Sangiovese (Abruzzo, Italy)

Quealy Fionula Nero D'Avola (Central Victoria, VIC)

Fortitude Pacer

Fat Yak

4 Pines Pacific Ale

Stella Artois

Cider

Soft Drinks & Juices

## *DIAMOND*

2 HOURS – $70 per person
3 HOURS – $85 per person
4 HOURS – $100 per person
5 HOURS – $115 per person
6 HOURS – $130 per person

***Please select one white and one red wine***

Mumm Cordon Rouge Champagne (France)

La Roche Chablis (Burgandy, France)

Quartz Reef Pinot Gris (Central Otago, NZ)

Nanny Goat Pinot Noir (Central Otago, NZ)

Fraser GallopParterre Cabernet (Margaret River, WA)

Marquis de Pennautier (Pennautier, France)

Premium First Pour Spirits

Fortitude Pacer

Fat Yak

4 Pines Pacific Ale

Stella Artois

Cider

Corona

Soft Drinks & Juices

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