



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.

A handwritten signature in black ink, reading "Cassie Visser".

Cassie Visser

The Warehouse Wedding Manager and Stylist
weddings@thewarehousebrisbane.com.au

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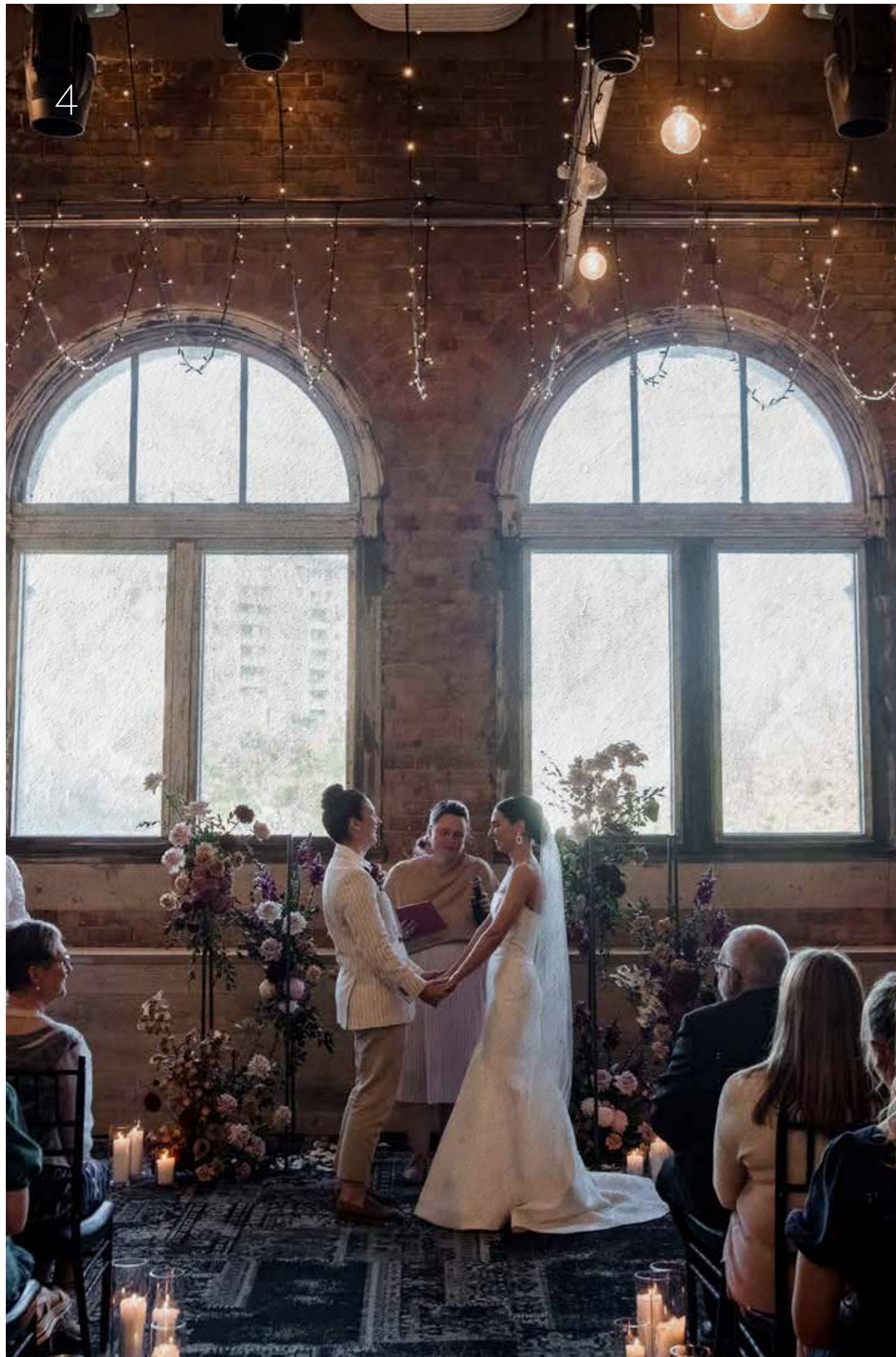
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YOUR WAREHOUSE WEDDING

*Every wedding hosted includes:**

- 6 hours exclusive use of your reception venue
- Furniture to accommodate your layout and style, inclusive of wooden banquet, round or oval dining tables, walnut mahogany chairs, cake and gift tables, lounge, cocktail and break-out furniture
- Champagne. Only the best will do for the bridal party – sip on the genuine article from the historical region of Champagne, France from arrival to departure
- 5 hours all inclusive beverage package
- All inclusive menu designed to suit your taste and style
- Your wedding cake cut and served to your liking*
- Self service tea and coffee station as required
- Dedicated wedding planner to work with you in the lead up to your day
- Experienced wedding management led by our in-house coordinator on the day of your wedding

- iPod connectivity, lectern and microphone
- AV Technician for all AV and lighting set-up, bump-in of entertainment providers and all AV trouble shooting for your reception
- Optional on-site ceremony to best accommodate your needs with 1 hour exclusive use
- Optional in-house dance floor – POA
- Optional all inclusive floral and styling services – POA

**Excluding The Long Lunch Experience, which is a specially curated package. See page 9 for details.*

**Style of cake service incurs varied costings – ie; share platters, served to tea and coffee station, or plated dessert for each person.*

THE WAREHOUSE EXPERIENCE

From \$429 per guest. Minimum 80 guests or POA.

The crème de la crème – our all inclusive wedding service provides you with the very best from the industry. Simply choose your date, private room and we will do the rest.

The details

In addition to your 'Warehouse Wedding' inclusions on page 4

On-site ceremony

hosted 1 hour prior to your reception in front of the Loft arched windows

Wedding night accommodation

for the bride and groom at the Hotel X, Fortitude Valley*

Three tiered wedding cake

complete with fresh flowers by Vanilla Pod* or your choice of custom cheese wheel cake

Tailored floral and styling

for ceremony and reception from Main Event Weddings*

Personalised light up letters

with your initials by Event Letters*

Dance floor

White or black gloss 4m x 4m dance floor supplied by Staging Creations

Exclusive 10 hour photography package

with 2nd shooter for 3 hours with Todd Hunter McGaw

Tailored 3 course menu

designed to suit your taste and style, from our Plated Dining or Family Style Dining Menus

6 Hour Deluxe beverage package

Sparkling Wine

Mumm Marlborough Brut Prestige (Marlborough, NZ)

Please select 2 White and 2 Red Wines

Babich Black Sauvignon Blanc (Marlborough, NZ)

Nativo Terre di Chieti Cantina Tollo Pinot Grigio (Abruzzo, Italy)

Bullant Chardonnay (Langhorne Creek, SA)

Turkey Flat Rosé (Barossa Valley, SA)

Maxwell Silver Hammer Shiraz (McLaren Vale, SA)

Ross Hill Harry Pinot Noir (Orange, NSW)

Turkey Flat Butchers Block GSM (Barossa Valley, SA)

Irvine Merlot (Eden Valley, SA)

Penley Estate Argus Argus Shiraz Cabernet Merlot (Coonawarra, SA)

All bottled, or canned beer

Boag's Premium Light

Young Henrys Newtowner

Valley Hops Diehards Dummy Half Lager

Valley Hops Diehards Original Lager

Valley Hops 21 Pubs Pale Ale

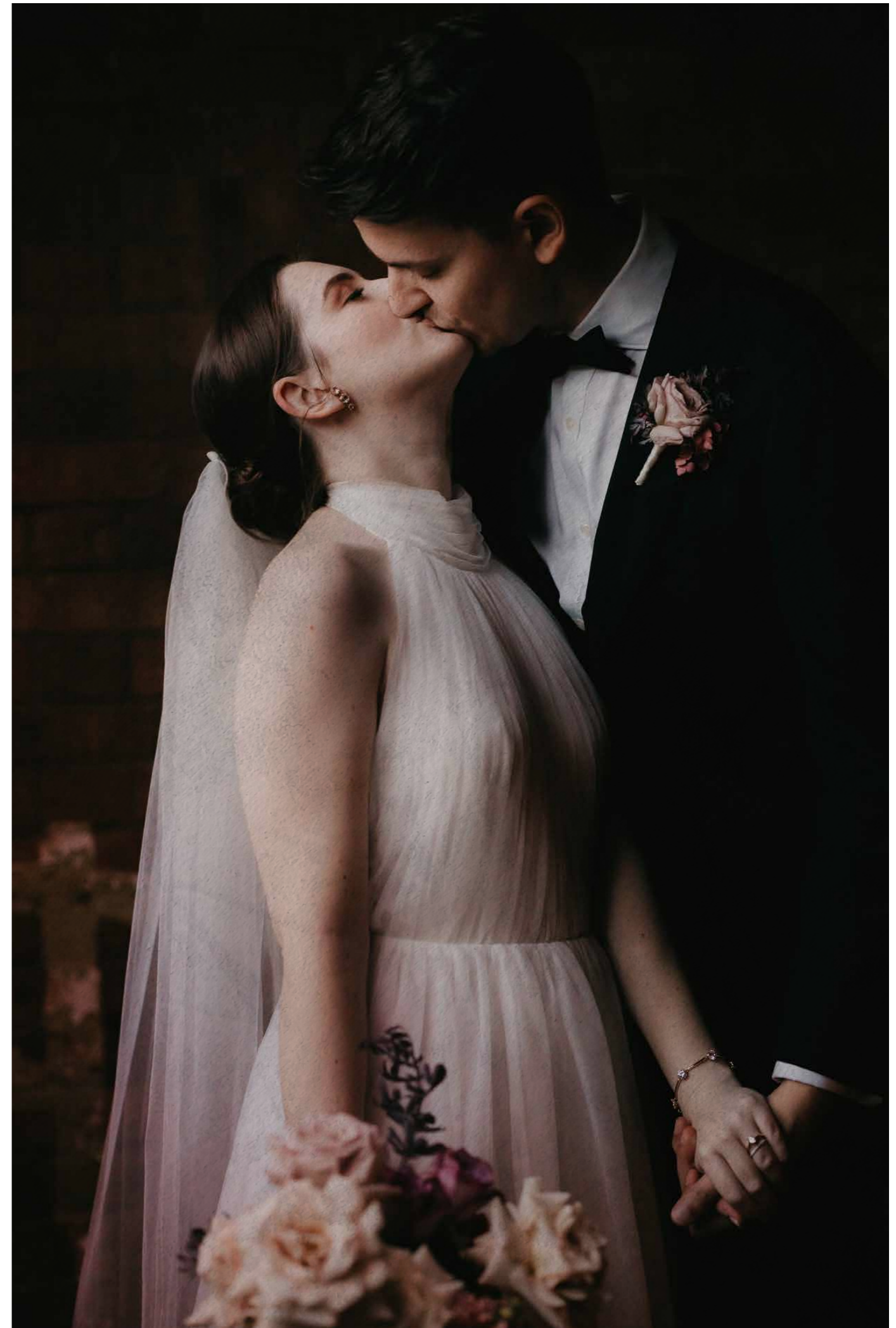
Byron Bay Lager

Cider

Soft Drinks & Juices

Additional package variations available – refer to page 14 for details. Speak to your Wedding Planner to discuss your vision.

*Subject to availability or substitute provided. Prices are based on minimum 80 guests or POA. All pricing is subject to change and is only valid for the current financial year. All menus and beverage inclusions pricing is subject to change.





THE COCKTAIL EXPERIENCE

From \$168 per guest. Minimum 80 guests or POA.

Get creative with a cocktail style wedding and choose a variety of roving food service to compliment your budget and style.

The details

In addition to your 'Warehouse Wedding' inclusions on page 4

Charcuterie grazing station

on arrival

Choice of 5 roving canapés

from our hot and cold seasonal menu

Choice of a roving mini meal

for a standing entrée, from our seasonal menu

Choice of any Live Feasting Station or Cart

from our seasonal menu (excluding Seafood Station)

5 Hour Premium beverage package

Prince de Richemont Blanc de Blanc Brut (France)

Pasqua Pinot Grigio (Veneto, Italy)

First Creek Harvest Cabernet sauvignon (Hunter Valley, NSW)

All bottled, or canned beer

Boag's Premium Light

Young Henrys Newtowner

Valley Hops Diehards Dummy Half Lager

Valley Hops Diehards Original Lager

Valley Hops 21 Pubs Pale Ale

Byron Bay Lager

Cider

Soft Drinks & Juices

Additional package variations available – refer to page 11/12 for details. Speak to your Wedding Planner to discuss your vision.

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FAMILY STYLE DINING

From \$142 per guest. Minimum 80 guests or POA.

Create your own menu for a seated dinner, served 'family style' down the centre of each table for guests to share. Recommended with shared starters or an alternate drop entrée at an additional cost per person.

The details

In addition to your 'Warehouse Wedding' inclusions on page 4

Shared style feasting mains

choice of 2 proteins and 3 sides, served on bespoke ceramics down the centre of each table — 'family style'

Wedding cake

served on share boards down the centre of each table

5 Hour Premium beverage package

Prince de Richemont Blanc de Blanc Brut (France)

Pasqua Pinot Grigio (Veneto, Italy)

First Creek Harvest Cabernet sauvignon (Hunter Valley, NSW)

All bottled, or canned beer

Boag's Premium Light

Young Henrys Newtowner

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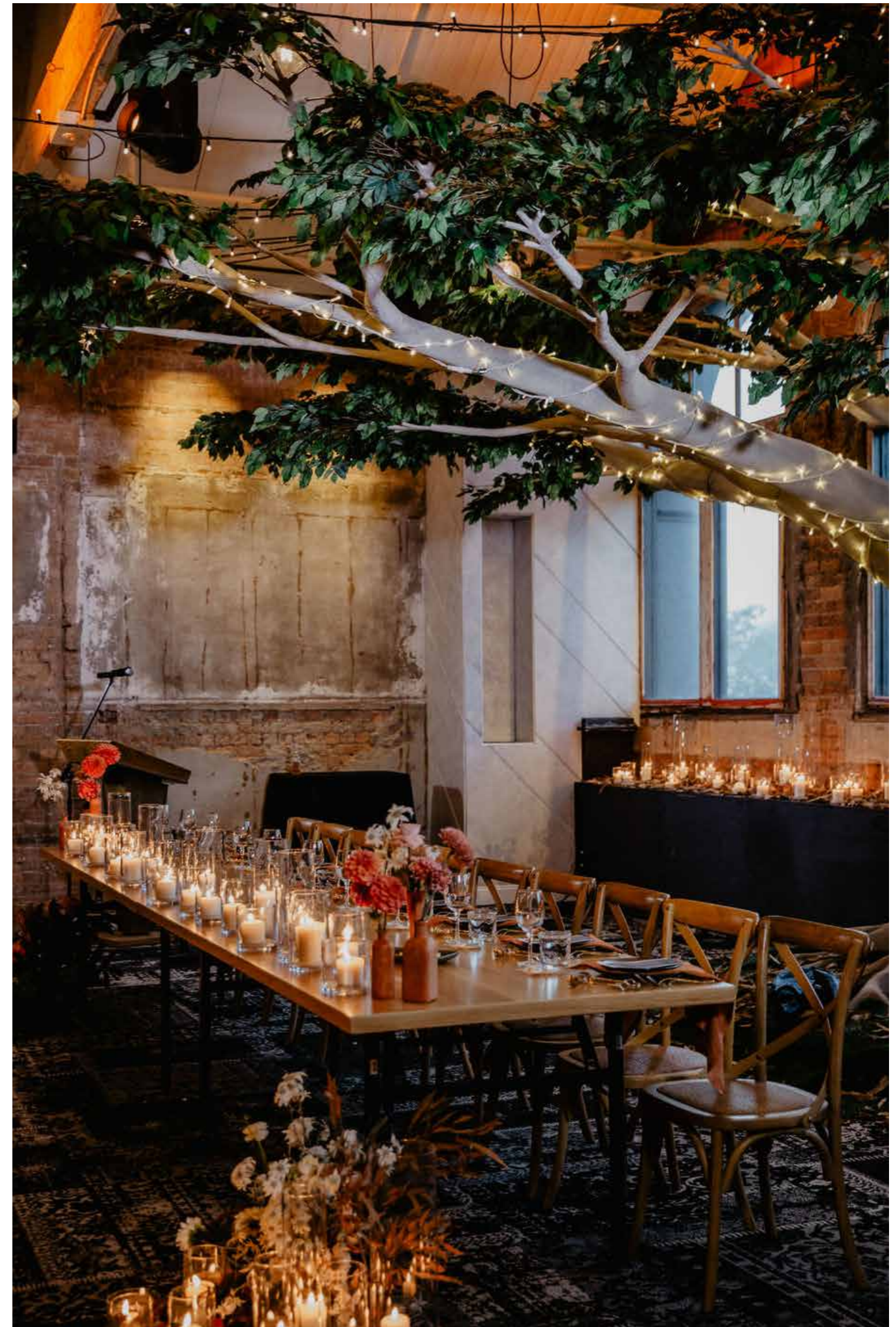
Byron Bay Lager

Cider

Soft Drinks & Juices

Additional package variations available – refer to page 13 for details. Speak to your Wedding Planner to discuss your vision.

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PLATED DINING EXPERIENCE

From \$132 per guest. Minimum 80 guests or POA.

*Choose 2 meals from our seasonal menu to be served alternate drop.
Priced for a single course, this menu can be personalised to accommodate your preferred entrée or dessert style of service from our shared or plated dining options.*

The details

In addition to your 'Warehouse Wedding' inclusions on page 4

Alternate drop main meal

your choice of 2 meals from our seasonal menu

Wedding cake

served on platters down the centre of each table

5 Hour Premium beverage package

Prince de Richemont Blanc de Blanc Brut (France)

Pasqua Pinot Grigio (Veneto, Italy)

First Creek Harvest Cabernet sauvignon (Hunter Valley, NSW)

All bottled, or canned beer

Boag's Premium Light

Young Henrys Newtowner

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Valley Hops Diehards Original Lager

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Byron Bay Lager

Cider

Soft Drinks & Juices

Additional package variations available – refer to page 14 for details. Speak to your Wedding Planner to discuss your vision.

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THE LONG LUNCH EXPERIENCE

\$150 per guest. Minimum 80 guests.

It's the day you've been dreaming of — so why rush? Relax and savour more of everything with a specially curated Long Lunch. Designed with inclusivity in mind, this experience makes the most of your special day, with more time for your nearest and dearest.

4 hour exclusive use of your chosen space

4 hour Premium Pearl beverage package

Pre-planning and on-the-day coordination

Choose one of the following:

2 course shared dining experience

inclusive of shared starters and mains with your choice of 2 proteins and 3 side dishes, served family style down the centre of each table

2 course alternate drop

with your choice of 2 entrées and 2 mains, served as an alternate drop

Followed by your wedding cake served on share boards down the centre of each table

Customise

Ceremony Package \$750

Inclusive of:

1 hour exclusive use — 10-11am in your private room of choice for your ceremony proceedings, 1 hour immediately prior to reception.

Chairs

32 walnut mahogany chairs for guest seating in 4 rows of 4

Signing table

Signing table with 2 chairs

In-house tech

includes on-site technician for the duration of your ceremony to manage all AV, PA, sound and lighting requirements for a smooth and seamless ceremony.

Floral Arbour \$850

Inclusive of:

Choice of arbour or feature installation

Fresh flowers and styling to complete choice of arbour

Sit-down Reception Styling \$30 per guest

Inclusive of:

Your preferred colour scheme

Floral arrangement per table

French linen napkins

Votives and tealights scattered down centre of table to complete floral styling

Table runners to complete each table

Set-up and pack-down \$360

Delivery and collection \$240

Host an after party POA

There's plenty of time left to play after sunset — we know the perfect place to host a rooftop garden party, and we can take care of everything for you.



LIVE FEASTING STATIONS AND CARTS

From \$25 per guest. Food Stations and Carts 60 guests and over.

Give your guests a mouth-watering, interactive experience, styled to perfection with decadent seasonal ingredients and a Chef where needed to prepare and host your station of choice.

Presented on stylised stations and food carts for that 'wow' factor.

Stations and Carts

Cheese and Charcuterie Grazing Station

Selection of cured meat and cheese with breads, crackers, dried fruits, nuts and chutneys

Cheese and Chocolate Cart

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 extraordinarily tasty treat!

Dumplings

Assorted dumplings, siu mei and bbq pork buns with a selection of dipping sauces and condiments

Oyster Bar

Natural Sydney Rock oysters and Pacific oysters with a selection of dressings and accompaniments

Paella Station

Traditional Spanish paella — diced chicken thigh, Spanish style chorizo, fish, prawns, mussels, peas, carrots, onion, celery, shallots, capsicum, finished with a saffron seafood stock and bomba short grain rice (gf/vo)

Chilled Seafood Bar

\$50 per guest

Mooloolaba prawns, Moreton Bay bugs, pacific oysters, Tasmanian salmon sashimi, cocktail sauce, celeriac remoulade, mignonette, lemons and limes

Yiros

\$2,600

Accommodates 100 guests

Spit roasted chicken served with warm pita bread, sides of chopped roma tomatoes, crisp cos, shredded cheese and tabouli with garlic hummus yoghurt

Boards

Cheese

\$150

Accommodates 10-15 guests

Selection of local and imported cheese with breads, crackers, dried fruits, nuts and chutneys

Charcuterie

\$150

Accommodates 10-15 guests

Selection of cured meat with breads, crackers, pickled vegetables and chutneys

*Interactive cooking station with Executive Chef to prepare, cook and serve for the duration.

Please note: Chef present for interactive cooking stations only.



CLASSIC COCKTAIL CANAPÉS

Classic cold canapés

Compressed watermelon, goats curd, Pedro Ximenez vinegar, basil (gf/veo/v)

Smoked duck breast, pickled heirloom beetroot, candied orange (df/gf)

Seared yellowfin tuna, miso mayonnaise, toasted sesame seeds (df/gf)

Sumac lamb fillet, goats curd, olive crumb (gf)

Chicken and tarragon terrine, mayonnaise, sourdough crumb (gfo)

Smoked salmon, crème fraîche, chives, blini

Classic hot canapés

Confit duck spring roll, sweet chilli dipping sauce (df)

Pork and caramelised onion sausage roll, tomato chutney (df)

Sweet potato and cashew empanadas, avocado, chilli (ve/v)

Butternut pumpkin and manchego arancini, confit garlic mayo (gf/v)

Mushroom and taleggio arancini, truffle mayo (gf/v)

Mini beef wellington tarts, wild mushrooms, chimichurri

Roast butternut pumpkin and chive quiche, herb mayonnaise (v)

Mini Meals

Cheeseburger slider — 100% Queensland grain fed Wagyu beef, house made burger sauce, onion, American cheese and pickle on a brioche bun (gfo)

Sticky pork belly, char sui dressing, Asian slaw, coriander, fried shallots (df)

Karaage chicken, sticky rice, smoked soy mayo, toasted sesame

Crunchy prawn salad, pico de gallo, avocado (df/gf)

Tasmanian salmon poke bowl, edamame, black rice, wakame, radish, furikake (df/gf)

Bangers and mash — local chipolata sausage, truffle mash, charred onions, pepper gravy (df/gf)

Dessert canapés

Assorted profiteroles

Mini cheesecakes (v)

Selection of petit fours (v)



Please note the menu is seasonal and subject to variation (df) Dairy Free, (gf) Gluten Free, (gfo) Gluten Free Option, (ve) Vegan, (veo) Vegan Option, (v) Vegetarian (vo) Vegetarian Option. (gfo) bread items incur a surcharge of \$1pp

DELUXE COCKTAIL CANAPÉS

Add \$1 per person, per canapé to your wedding package experience

Deluxe cold canapés

Pacific oyster, cucumber, dill and elderflower mignonette (df/gf)

Blackberry and gin cured kingfish, avocado, salmon pearls (df/gf)

Poached Mooloolaba prawn, pink pepper, cucumber, verjus (df/gf)

Beef tartare, pickled guindilla, smoked extra virgin olive oil (df/gf)

Manchego, prosciutto, fig, basil (gf)

Deluxe hot canapés

Seared lamb kofta, mint yoghurt sauce (gf)

Handmade falafel, macadamia feta, pomegranate, mint (df/gf/ve/v)

Sticky char sui pork belly, pickled cucumber, fried shallots (df)

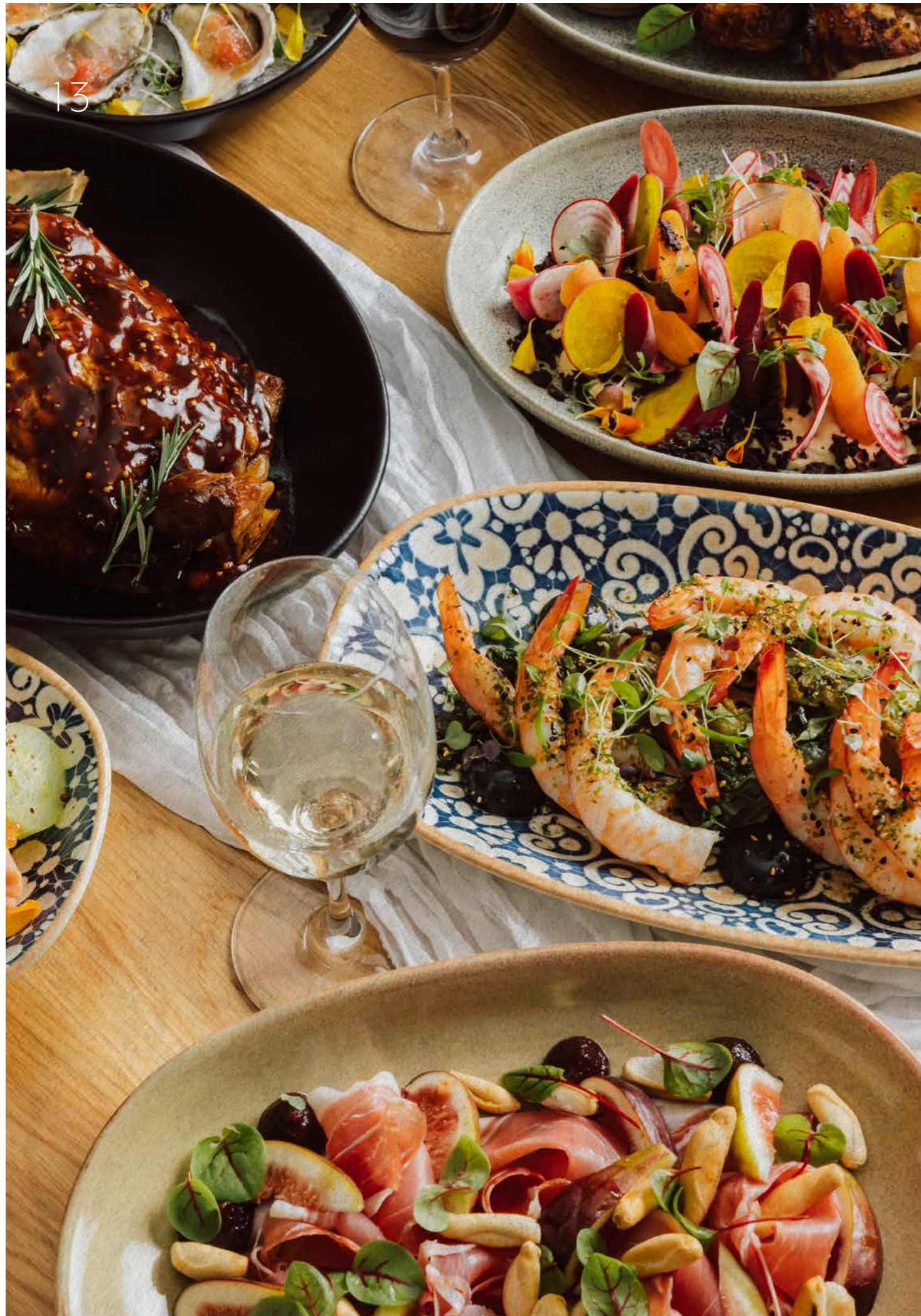
Braised beef cheek croquette, confit garlic mayo, shiso (df/gf)

Smoked barramundi croquette, bonito mayo (gf)

Peri peri chicken skewer, pickled cucumber, yoghurt dressing (dfo/gf)



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FAMILY STYLE DINING MENU

Select two mains and three sides. Entree's come at an additional cost.

Cheese and Charcuterie

\$15 per person*

Entrées

\$25 per person*

Select two from the following:

Confit salmon, pink peppercorn, compressed cucumber, dill, finger lime dressing, salmon pearls (df/gf)

Edible garden — globe artichoke purée, pickled baby carrots, radish, olive crumb, verjus dressing (gf)

Poached Mooloolaba prawns, charred cos, white soy dressing, squid ink, furikake (df)

Chicken and leek terrine, sourdough crumb, truffle oil, tarragon mayonnaise (gfo)

Prosciutto, figs, prune gel, picos, sorrel (df)

Pacific oysters, finger lime and pomelo mignonette, caviar (df/gf)

*In addition to your Family Style Dining Package listed on page 7.

Mains

Select two from the following:

Rosemary and garlic slow cooked lamb shoulder, seeded mustard jus (df/gf)

Harissa roasted chicken, mint yoghurt dressing (gf)

Baked Queensland barramundi, gremolata, chive butter, capers (gf)

Sage and garlic pork collar, apple and cider compote, pan jus (gf)

18hr cooked Wagyu brisket, pico de gallo, fresh herb salad (gf)

Middle Eastern roasted cauliflower, macadamia, pomegranate and mint salsa (df/gf/ve/v)

Sides

Select three from the following:

Additional sides \$5 per side

Roasted heirloom carrots with goats cheese and macadamia (gf)

Duck fat potatoes, rosemary salt (df/gf)

Green leaves, green goddess dressing (gf/veo/v)

Roasted butternut, harissa dressing, gremolata (df/gf/v)

Baby gem lettuce, buttermilk ranch dressing, Grana Padano, chives (gf/v)

Steamed greens, chive butter sauce (gf/v)

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PLATED DINING MENU

Select two mains. Entree's, dessert and sides come at an additional cost.

All selections are served alternate drop, and include artisan bread rolls with butter and smoked salt

Entrées – cold plated

\$35 per person*

Select two from the following:

Smoked duck breast, heirloom beetroots, beetroot gel, hazelnut praline, shiso (df/gf)

Edible garden — globe artichoke purée, pickled baby carrots, radish, olive crumb, verjus dressing (gf/v)

Poached Mooloolaba prawns, charred cos, white soy dressing, squid ink, furikake (df)

Chicken and leek terrine, sourdough crumb, truffle oil, tarragon mayonnaise (gfo)

House made Tasmanian salmon rilette, salmon pearls, bronze fennel, pomme gaufrettes (gf)

Lamb loin, goats curd, chickpea, zucchini flower, pomegranate and mint salsa, lemon oil (gf)

Entrées – warm plated

\$35 per person*

Select two from the following:

Butter poached lobster tail, saffron risotto, bisque, lemon oil, cress (gf)

Slow cooked beef cheek, celeriac, pancetta crumb, Bourguignon sauce (gf)

Free range pork belly, cauliflower, pickled mushrooms, cider jus, puffed grains (gf)

*In addition to your Plated Dining Package listed on page 8.

Swimmer crab spaghetti, chilli, garlic, shallots, gremolata, lemon (df)

Urban Valley mushroom risotto, Grana Padano, sage, truffle oil (gf/veo/v)

Goats cheese souffle, butternut purée, hazelnut and pepita praline, soft herbs (gf/v)

Mains

Select two from the following:

Eye fillet, celeriac gratin, blackened onions, Madeira jus (gf)

Slow cooked S.Kidman Beef short rib, tarragon mash, pickled mushrooms, salsa verde (gf)

Chicken breast, blackened carrots, carrot purée, thyme jus gras, kale (gf)

Barramundi, black mussels, asparagus, sauce vierge, chervil (gf)

Seared lamb rump, blistered tomatoes, butternut purée, seeded mustard jus (gf)

Roasted chicken breast, blistered tomatoes, truffle polenta, cavolo nero (gf)

Dessert

\$15 per person*

Select two from the following:

Chocolate ooze cake, toasted hazelnuts, salted caramel, vanilla bean ice cream (v)

Lemon meringue tart, raspberry compote, roasted macadamia (v)

Vanilla bean panna cotta, blackberries, toasted coconut, sorghum (gf/v)

Section 28 monte rosso washed rind cheese, pickled figs, peach and muscatel chutney, lavosh (gfo)

Blueberry and mascarpone cheesecake, blueberry compote, mandarin, mint

Sides

Add \$5 per person, per side*

Roasted heirloom carrots with goats cheese and macadamia (gf)

Duck fat potatoes, rosemary salt (df/gf)

Green leaves, green goddess dressing (gf/veo/v)

Roasted butternut, harissa dressing, gremolata (df/gf/v)

Baby gem lettuce, buttermilk ranch dressing, Grana Padano, chives (gf/v)

Steamed greens, chive butter sauce (gf/v)



Please note the menu is seasonal and subject to variation (df) Dairy Free, (gf) Gluten Free, (gfo) Gluten Free Option, (ve) Vegan, (veo) Vegan Option, (v) Vegetarian (vo) Vegetarian Option. (gfo) bread items incur a surcharge of \$1pp

CUSTOMISE

Tailor your experience with any of the following variations, to personalise your day. All prices are per person.

Food

Cocktail hour

Charcuterie grazing station and roving canapés + \$35pp

Canapés + \$5pp per canapé

Entrée - standing or seated

Mini meals + \$12pp

Alternate drop entrée + \$35pp

Shared grazing starter of cured meats, premium cheeses, artisan breads, pickled vegetables + \$15pp

Dessert

Shared dessert + \$15pp

Alt drop dessert + \$15pp or \$10pp if in conjunction with 2 course entrée and main

Cheese and Chocolate Cart + \$25pp

Stations are \$25pp based upon min 60 guests

Beverage

Add a Champagne tower

\$550 includes tower for up to 80 guests, acrylic drip tray and professional Champagne host. Sparkling wine is POA, or used as part of your beverage package.

His & Her Cocktail Cart

+ \$15pp. Choose 2 cocktails available from our seasonal selection for your guests to enjoy on arrival. Presented on our cute white carts, complete with fresh styling, this is the perfect statement.

Bar tab

Replace the beverage package with a bar tab set to your chosen limit and deduct \$45pp from the package price

Extension

Extend your beverage package from 5 to 6 hours + \$10pp

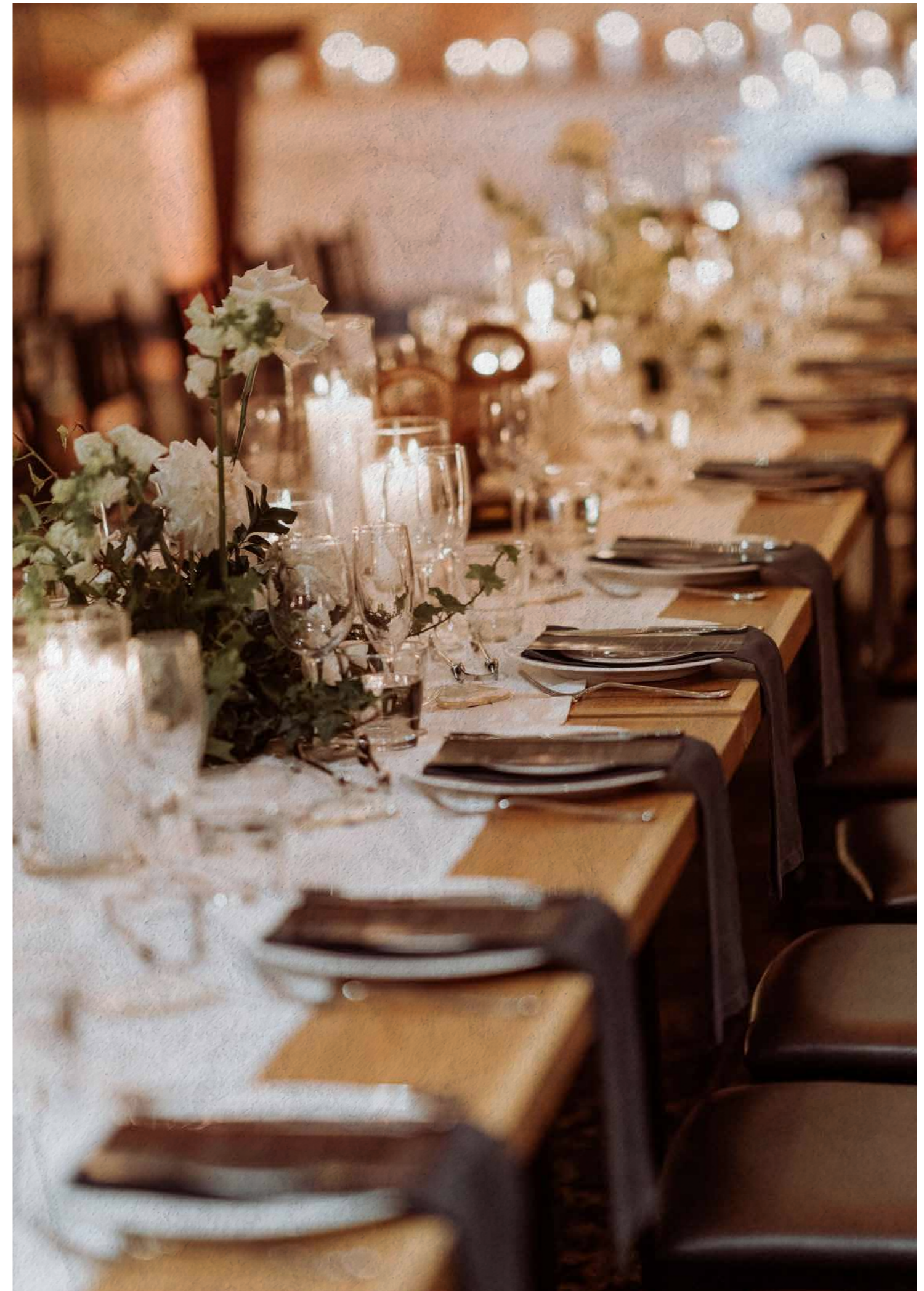
Deluxe wines

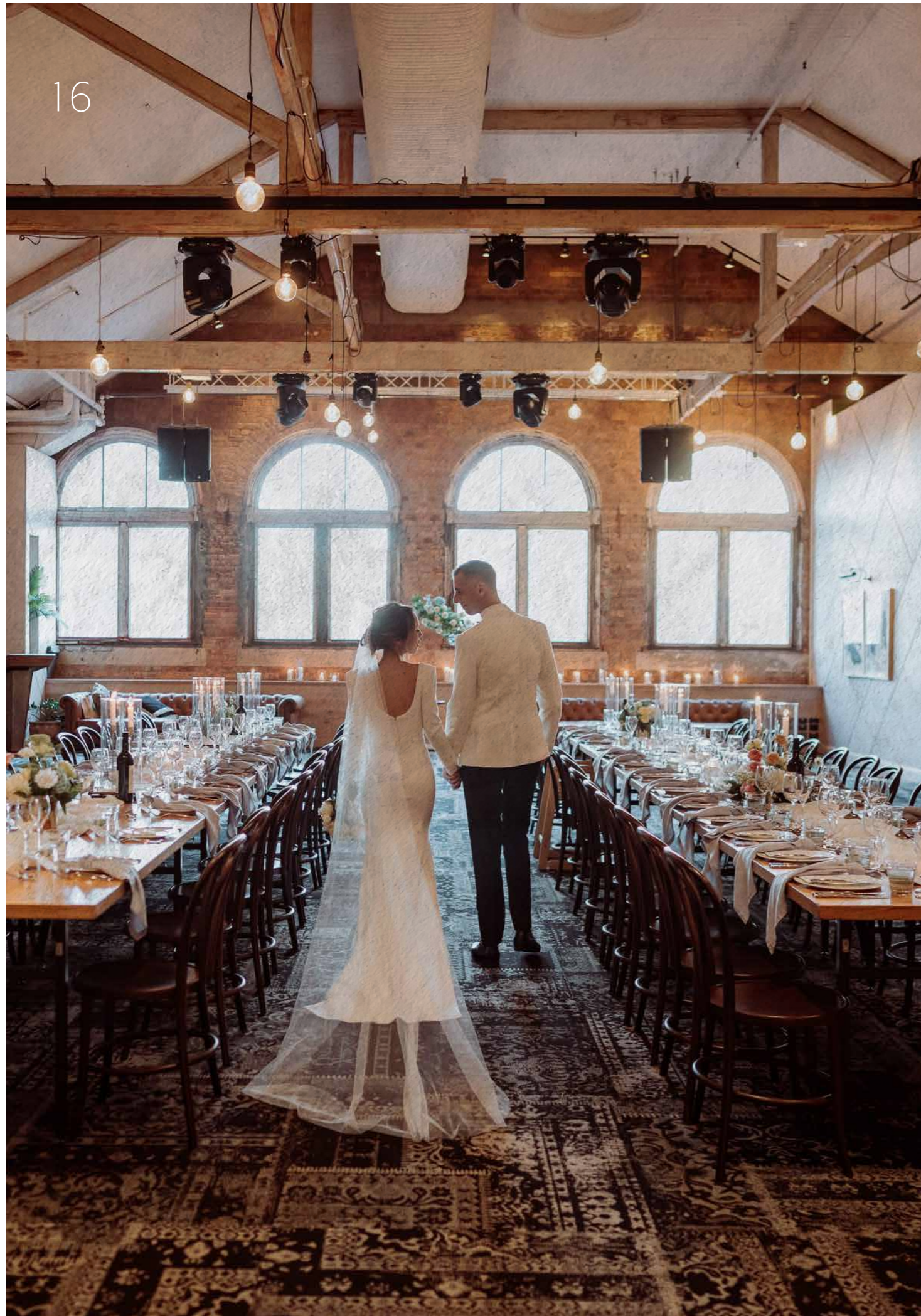
Upgrade to a premium inclusion of French Sparkling and your choice of 2 deluxe red and 2 white wines + \$12pp

Styling

Customised cocktail reception floral, signage and styling at \$35pp for a cocktail wedding or + \$40pp for seated reception via our in-house styling and design team.

Ceremony packages available at \$1,500.





THE WAREHOUSE SPACES

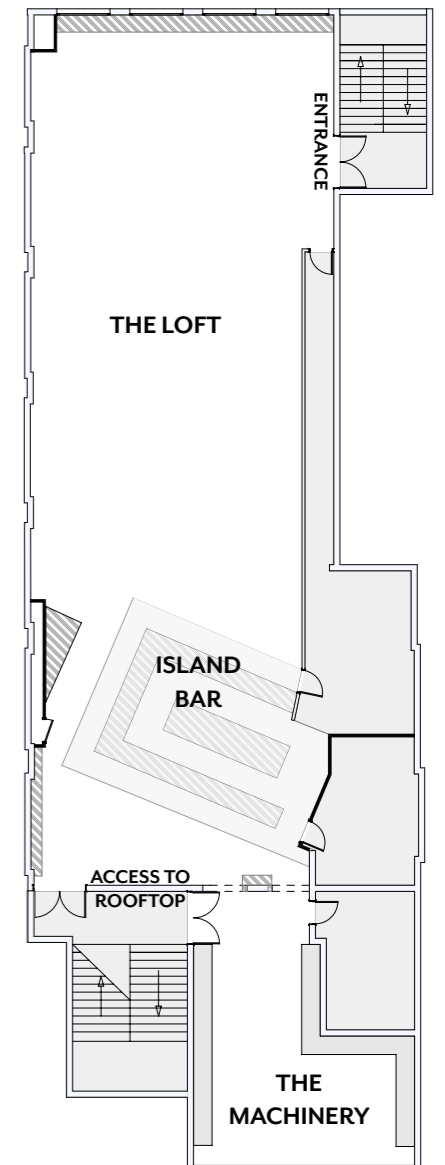
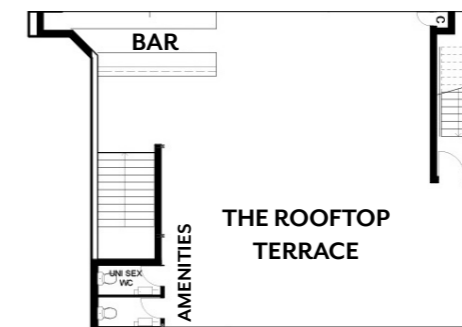
The Loft, Machinery & Rooftop Terrace

Surrender to the romance and history of the Loft. Featuring a 7 metre high cathedral ceiling, French-wash mottled timber panelling, exposed brick walls, hanging Edison lights and original oversized archway windows.

The space also features a breakout lounge area — The Machinery with floor to ceiling glass, and a Rooftop Terrace with a dedicated bar and spectacular views overlooking Fortitude Valley.

Banquet	180
Cocktail	500

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



THE WAREHOUSE SPACES

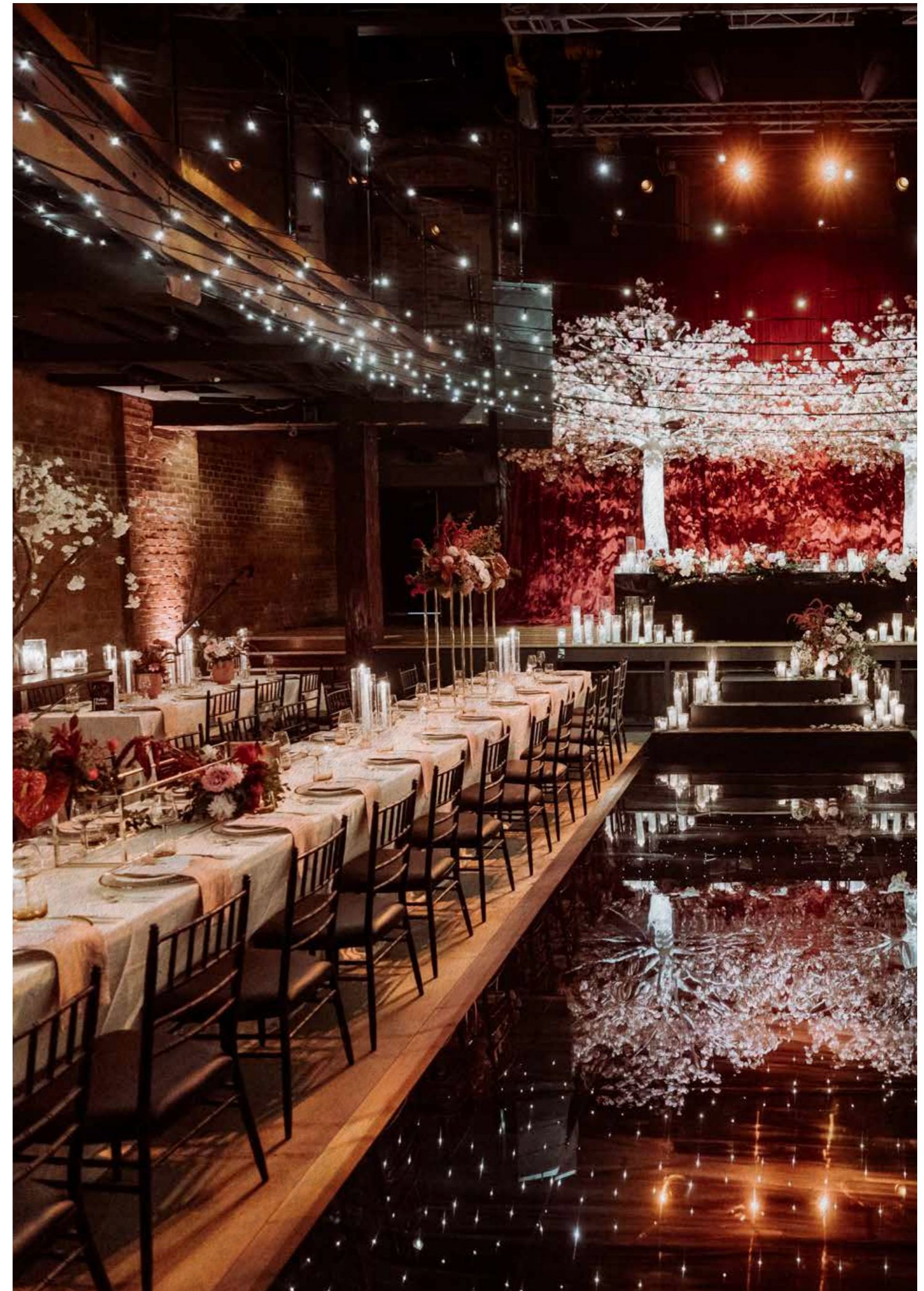
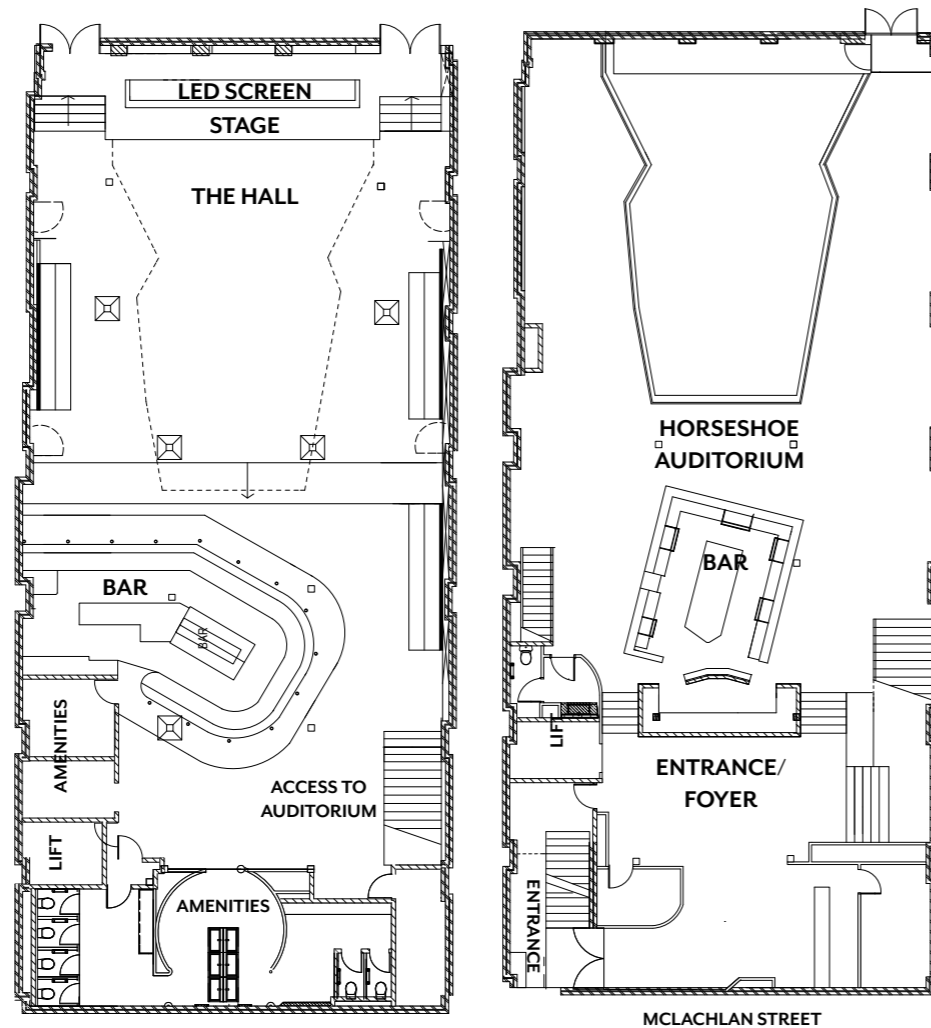
The Hall

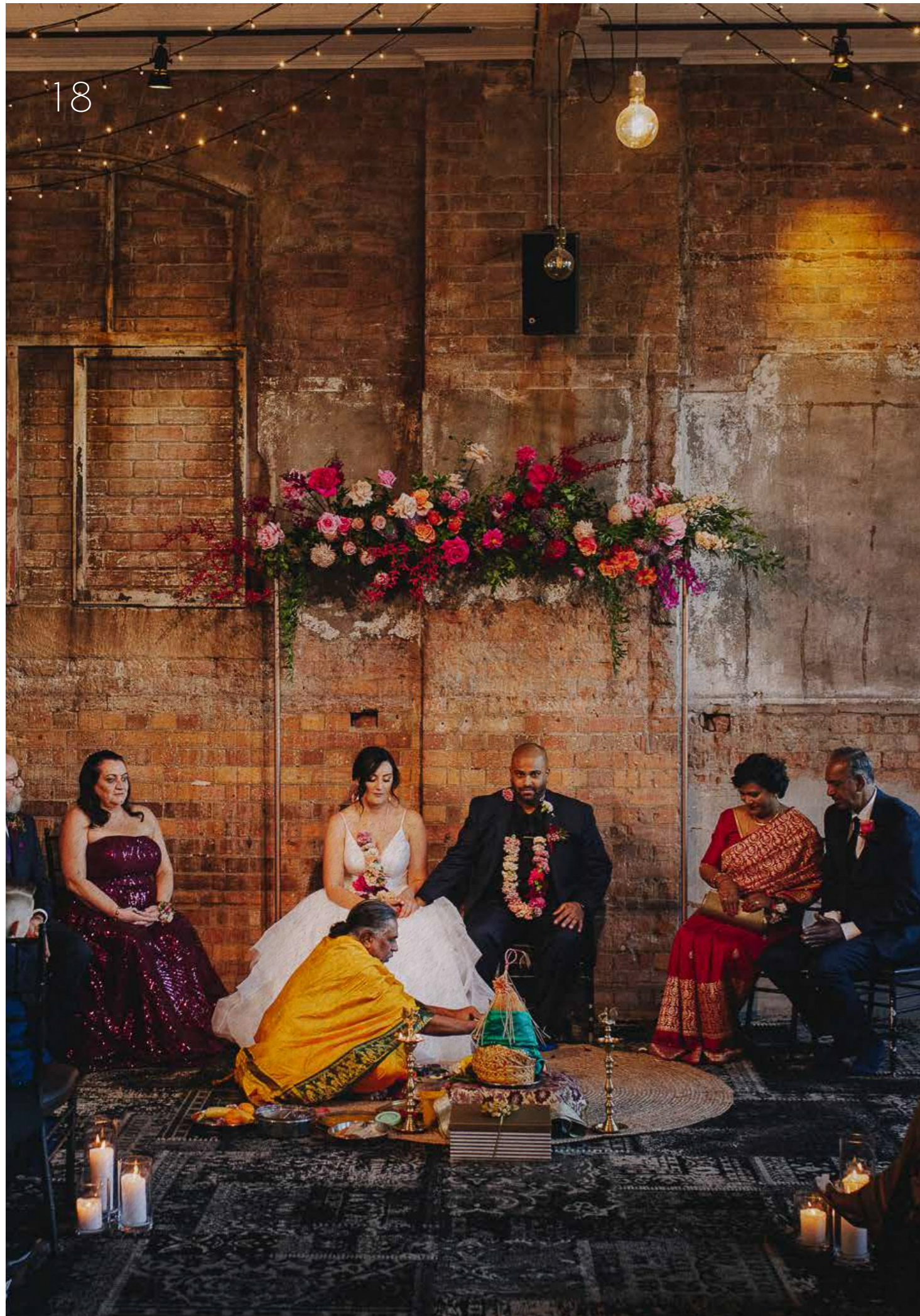
Take centre stage in this epic space spanning two levels, seamlessly connected by a classic horseshoe shaped auditorium.

The Hall features a dedicated bar, grand stage, giant LED screen and exposed brick walls, with hanging Edison lights and breakout area, all on the same level. Upstairs, the horseshoe shaped auditorium provides perfect views of The Hall's stage and LED screen below, complete with private bathrooms and marble bar. The auditorium level can also be accessed via a lift.

Family Style	100
Alternate Drop	85
Cocktail	400

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





CEREMONIES

Host your wedding ceremony at The Warehouse **\$1,700**

1 hour prior to your reception in front of The Loft arched windows, ensuring a smooth and seamless event for all. Complete with planning administrative services. Make your wedding a simple and stress-free experience.

The details

1 hour exclusive use

for your ceremony proceedings, 1 hour immediately prior to reception cocktail hour start time

Chairs

32 walnut mahogany chairs for guest seating in 4 rows of 4. Additional chairs \$5 each.

Signing table

with 2 chairs

Your chosen processional song

played on cue

In-house Tech

includes on-site technician for the duration of your ceremony to manage all AV, PA, sound and lighting requirements for a smooth and seamless ceremony.

Rehearsal

with your Wedding Planner and Wedding Day Coordinator to ensure your big day runs to plan. If you require your celebrant to be present during the rehearsal, please discuss with your Wedding Planner.

Customise

Tailor your ceremony to suit:

Custom and bespoke ceremony styling and floral package \$1,500. Please refer to Styling on page 19 for details.

1 additional hour*

following ceremony for congratulatory drinks and photo moment + \$20pp. Includes Champagne toast (beer and wine also available) and 2 roving canapés.

On-Site Coordinator

included to coordinate guests and bridal procession.

*Subject to availability.

STYLING

This simple three step process begins with a detailed creative meeting set six months prior to your wedding day.

A mood board and design brief is created just for you before designing custom styling to match your vision.

Ceremony Package \$1,500*

Minimum 80 guests or POA

Inclusive of:

- Choice of arbour or feature installation
- Fresh flowers and styling to complete choice of arbour
- Floral or candle décor for ceremony chairs within aisle
- Welcome signage and stand
- Aisle runner

Cocktail Reception Styling \$35 per person*

Minimum 80 guests or POA

Inclusive of:

- Centrepieces for furniture settings
- Fresh flowers for centrepieces for break-out settings
- Linen runners or overlays for furniture settings
- Welcome sign and stand
- Candle-based styling throughout venue
- Wishing well
- Stationery for beverages, menus, cards and gifts — complete with frames
- Fresh flowers for welcome sign

Sit-down Reception Styling \$40 per person*

Minimum 80 guests or POA

Inclusive of:

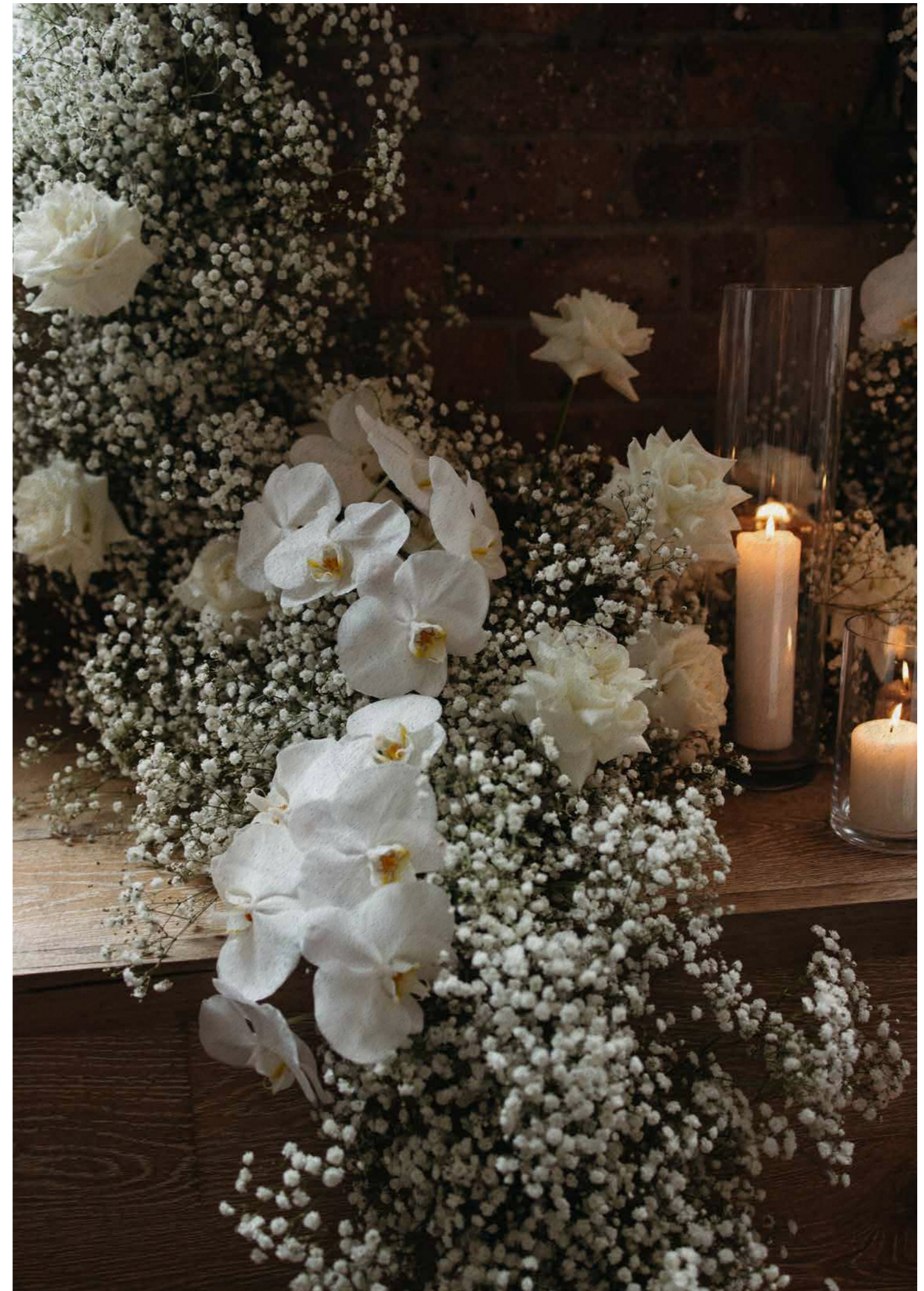
- Custom 100% French linen napkins in choice of colours
- Custom linen table runners or overlays
- Candle lit centrepiece installations for each table
- Fresh floral arrangements for each table
- Design and printing of menu placecards for each place setting, table numbers, beverage signage, cards and gifts signage printed on custom stock

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, inclusive of:

- Hanging installations – floral, lighting, drapery
- Bouquets and buttonholes
- Lighting solutions
- Furniture hire
- Invitations and wedding websites

**Set up and pack down is an additional \$360. Delivery and collection \$240.*





ENTERTAINMENT & AUDIO VISUAL

The details

Every wedding hosted includes:

Ceremony Package

Duration — 1 hour

An AV technician will manage the set-up of all AV and music related requirements. This includes management and cueing of all processional, signing and recessional music, (before, during and after ceremony background music) iPod connectivity and microphone.

Reception Package

An AV technician will be available during your reception for 'bump-in' — arrival of entertainment providers such as bands and DJs, in addition to microphone, lectern and basic audio visual set-up (inclusive of iPod connectivity as required).

Customise

Reception Package Lighting Upgrade \$500

Add a dedicated audio visual and lighting specialist to manage specific themed lighting for the bridal party entrance, cake cutting, speeches, first dance, and late night dancing.

The specialist will also manage and co-ordinate outsourced entertainment providers, in addition to managing all sound, lighting and audio visual requirements for the duration of your reception.

DJ & Lighting Package \$1,100

Duration — 6 hours

A dedicated in-house DJ complete with full set-up — in-house technician, audio visual and lighting to manage and co-ordinate all VIP songs, requests and music for the duration of your reception.

Dance Floor \$650

Dance on a Cloud \$500

Captivate your guests with a fairy tale first dance on a cloud, featuring a smoky and engaging floating environment for your first dance, providing a magical moment for your photographer to capture.

Fireworks Upgrade

\$1,000

Make your wedding ultra special with a fireworks package! Complete with 4x3m sparks to be scheduled for your first dance, bridal party entrance, cake cutting, or preferred moment.

Bundle and save

Package Bundle \$2,900

6 Hour DJ Package

Lighting Package

Fireworks

Dancing on a Cloud

Dance Floor

Technician for duration of Reception

THE WAREHOUSE PARTNERS

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

PHOTOGRAPHY

Todd 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
Annalise Fogg & Cassie Visser
0400 948 340
0401 957 647
stylist@maineventweddings.com.au
maineventweddings.com.au

RIGGING, HIRE, LIGHTING

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

Event Letters

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

Out Of The Dark Lighting

Sarah Thorley
0404 516 113

STAGING & DANCE FLOORS

Staging Creations
Dale Cartwright
0400 198 367
sales@stagingcreations.com.au
stagingcreations.com.au

CELEBRANTS

James McLauchlan
0418 763 117
james_civilcelebrant@outlook.com
jmcelebrant.com.au

Jac Moore

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

Brisbane City Celebrants

Cara & Jamie Hodge
0433 774 789
marryme@brisbanecitycelebrants.com.au
brisbanecitycelebrants.com.au

CAKES

Vanilla Pod
Carla Burns
07 3268 7285
carla@vanillapod.com.au
vanillapod.com.au

ENTERTAINMENT

The Warehouse DJ
\$1,100 for 6 hour reception set
Ask your Wedding Executive for more details

Bands & Roving Entertainment

Rush Group
Leah Rush
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
gmeventgroup.com.au

ACCOMMODATION

Bridal Accommodation

Alex Perry Hotel & Apartments
1800 274 683
alexperryhotelandapartments.com.au

Guest Accommodation

Hotel X
07 3519 1000
hotelx.com.au

Ovolo Hotels
ovolohotels.com



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