



MEETINGS, CELEBRATIONS & EVENTS

MARCH - SEPTEMBER 2024



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.

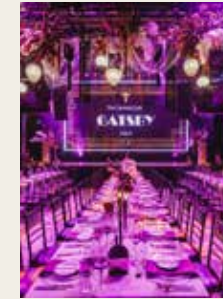
The building has recently undergone an extensive refurbishment and now stands proud with vast open spaces worthy of the most discerning gathering or celebration. From a ballroom gala, anniversary, bridal shower, birthday, christening, anniversary - the versatility of The Warehouse will make your celebration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

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THE HALL & AUDITORIUM

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 Hall's grand stage, giant LED screen and all the action below.

Hall features:

Maximum capacity 800

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 HALL & AUDITORIUM

The upper level features 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.

Auditorium features:

Suspended VIP room capacity 40

Horseshoe shaped auditorium providing views to The Hall and LED screen below

Private bar and bathrooms





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.

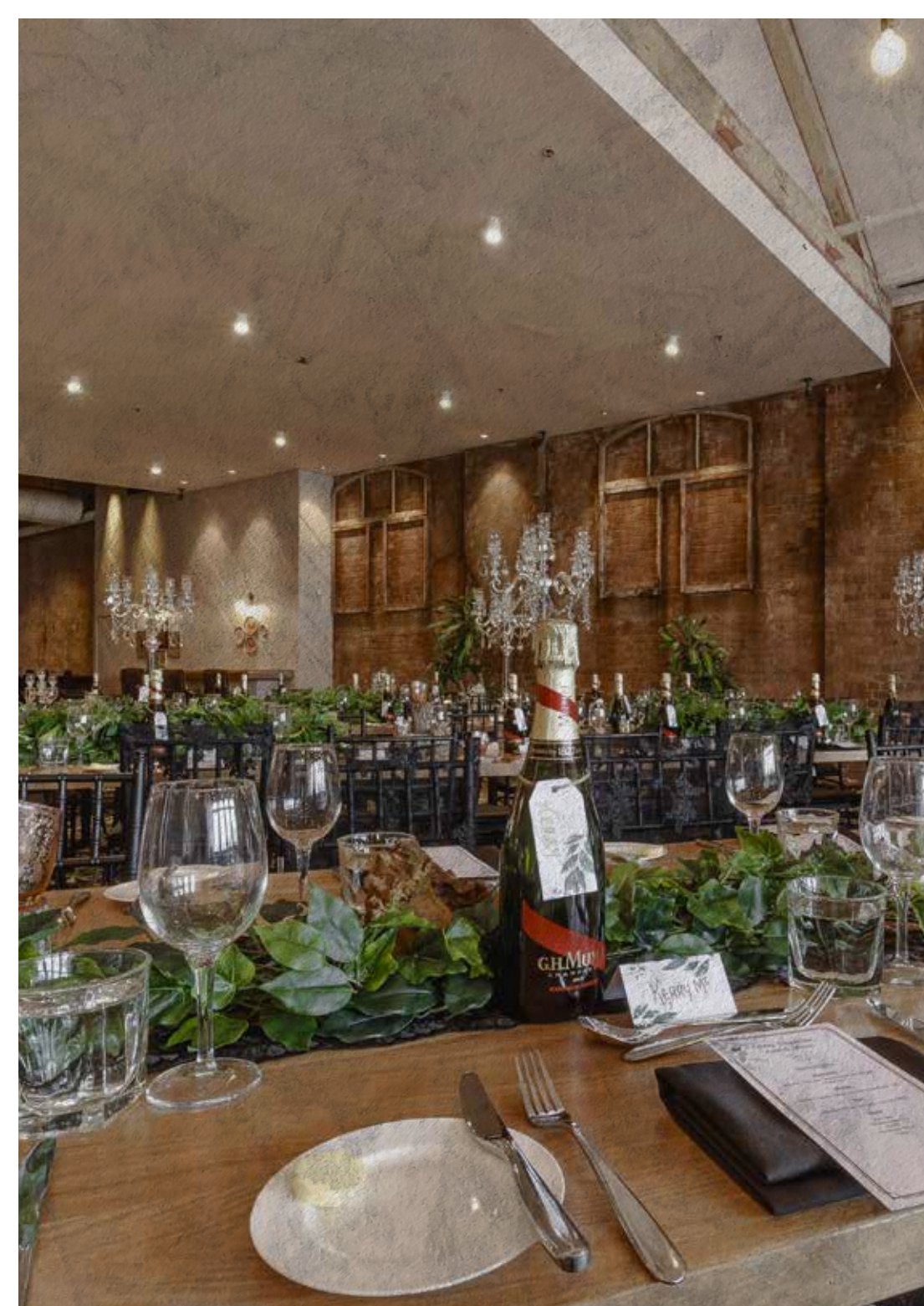
The Loft features:

*Maximum capacity banquet 200,
cocktail 350*

Vast open space with 7 metre high ceiling

Private bar

*Comes with The Machinery & Rooftop
Terrace areas*





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

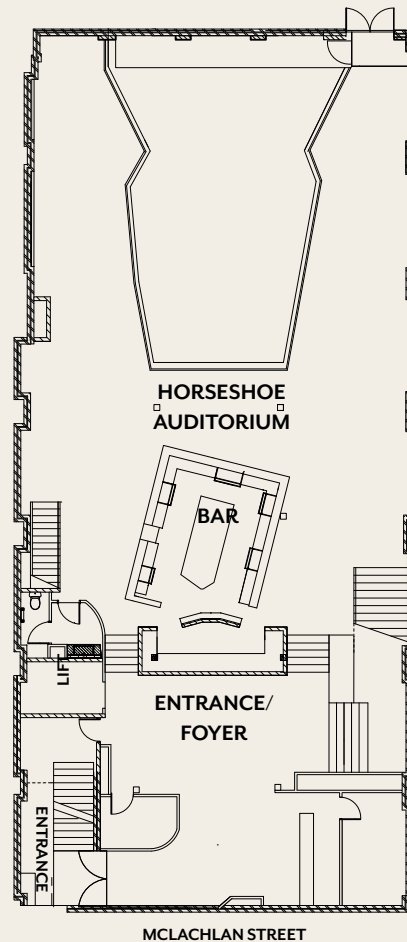
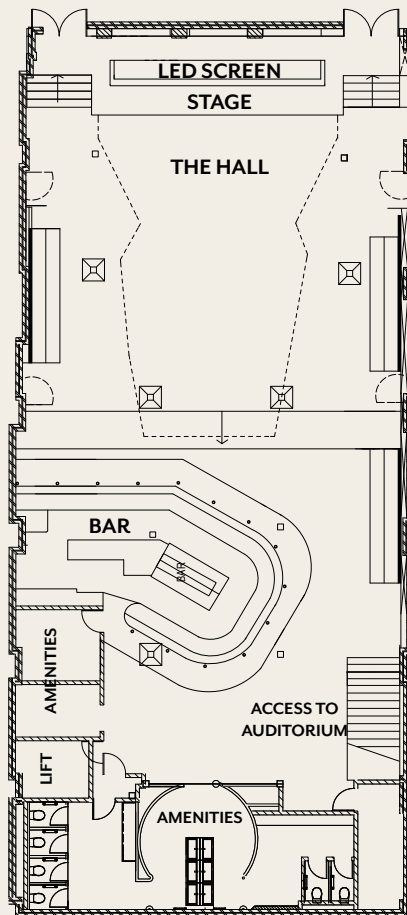
Lift access is available to all four levels of The Warehouse in addition to two extra-wide internal staircases.

THE HALL & AUDITORIUM

Cocktail 800

The Hall approx 316m²

Auditorium approx 211m²



THE LOFT, MACHINERY & ROOFTOP TERRACE

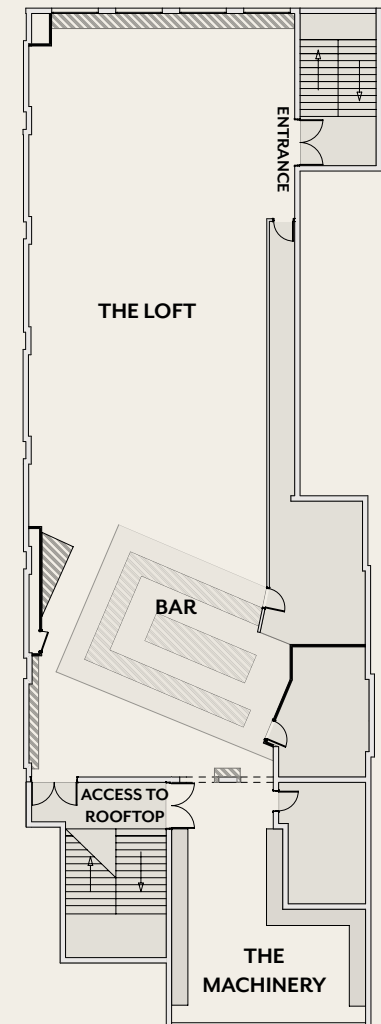
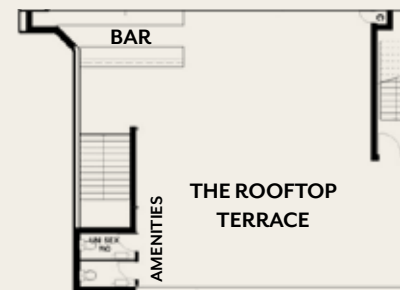
Banquet 200

Cocktail 350

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

\$25 per person

Tea and coffee station

Selection of juices

Seasonal fruit platters (df/gf/ve/v)

With your choice of two of the following:

Selection of assorted mini Danishes and croissants (v)

Granola pots with blueberry yoghurt and orange compote (gf/v)

Açaí bowls with toasted coconut and fresh berries (gf/v)

Passion fruit and mango chia puddings with mint and flaked almonds (df/gf/v)

Selection of mini muffins with butter and condiments (dfo/veo/v)

Smoked ham and Gruyère croissants with tomato chutney

Gruyère and tomato croissants with piccalilli relish (v)

Mixed raspberry and blueberry friands with Kakadu plum and strawberry jam (gf)

CONTINENTAL BREAKFAST

\$29 per person

Served as a station or on the table:

Tea and coffee station

Selection of juices

Seasonal fruit platters (df/gf/ve/v)

With your choice of two of the following:

Urban Valley mushroom bruschetta, Persian feta, semi dried tomatoes (dfo/gfo/v)

Smoked salmon and crème fraîche bagels with rocket, capers and chives

Bacon and egg English muffin, spiced tomato relish, rocket (df/gfo)

Potato rosti, sour cream, pancetta, watercress (gf,vo)

Pork and caramelised onion sausage rolls with tomato relish (df)

BREAKFAST

PLATED BREAKFAST

\$39 per person

Tea and coffee station

Served as a station or on the table:

Selection of juices

Seasonal fruit platters (df/gf/ve/v)

With your choice of one of the following:

Granola pots with blueberry yoghurt and orange compote (gf/v)

Passion fruit and mango chia puddings with mint and flaked almonds (df/gf/v)

Assorted mini Danishes and croissants

With your choice of one of the following options, or two options served alternate drop for +\$10 per person

Eggs benedict — double smoked leg ham, poached eggs, hollandaise sauce, baby spinach, English muffins (dfo/gfo)

Eggs Florentine — Urban Valley mushrooms, baby spinach, poached eggs, hollandaise sauce, English muffins (dfo/gfo/v)

Smashed avocado — toasted rye bread, crumbled feta, pepitas, char grilled peppers, Egyptian dukkah (dfo/gfo/v)

Bacon and eggs — smoked bacon, scrambled eggs, sourdough toast, blistered tomatoes, chilli tomato relish (df/gfo)

Smoked salmon and cream cheese frittata, rocket pesto, petite leaves (gf)

DAY DELEGATE PACKAGES

HALF DAY DELEGATE PACKAGE

\$49 per person (minimum 20 delegates)

Package Inclusions

Conference room hire up to 5 hours

Notepads and pens

Mints and water

Flipchart or white board

Data projector and screen

Room signage

Catering inclusions

Arrival tea and coffee station

Morning Tea — choice of one item from the 'Break Menu' options

FULL DAY DELEGATE PACKAGE

\$79 per person (minimum 20 delegates)

Package Inclusions

Conference room hire up to 8 hours

Notepads and pens

Mints and water

Flipchart or white board

Data projector and screen

Room signage

Catering Inclusions

Arrival tea and coffee station

Morning tea — choice of one item from 'Break Menu' options

Lunch — choice of one 'Chef's Table Lunch Selections'

Afternoon tea — house baked cookies with salted caramel sauce

CONFERENCE CATERING

MORNING AND AFTERNOON BREAK MENU OPTIONS

One selection — \$11 per person

Two selections — \$17 per person

Selection of assorted mini Danishes and croissants (v)

Smoked ham and Gruyère croissants with tomato chutney

Gruyère and tomato croissants with piccalilli relish (v)

Selection of mini muffins with butter and condiments (v)

Smoked salmon and crème fraîche bagels with rocket, capers and chives

Pork and caramelised onion sausage rolls with tomato relish (df)

Butternut pumpkin bruschetta, goats curd, pepitas, shiso (gfo)

Caramel slice, whipped cream, toasted hazelnuts (gf/v)

Carrot cake, candied orange, pistachio (v)

House baked chocolate chip cookies with salted caramel (v)

Mixed raspberry and blueberry friands with Kakadu plum and strawberry jam (gf)

CHEF'S TABLE SELECTION LUNCH

SANDWICH LUNCH

\$32 per person

Your choice of two sandwich options and one salad option

PLOUGHMAN'S LUNCH

\$36 per person

Selection of sliced meat including Beechwood smoked leg ham, pastrami and smoked chicken with freshly baked artisan bread rolls, sliced cheddar cheese, cornichons, mustards, pickled onions, boiled eggs, cultured butter and extra virgin olive oil

Your choice of two salad options

WORKER'S LUNCH

\$36 per person

Your choice of two salad options and two hot options, served with freshly baked artisan bread rolls, butter and extra virgin olive oil

Sandwiches and wraps — gluten free options available

Wagyu pastrami, Swiss cheese, rocket, seeded mustard mayo, sourdough baguette

Shaved leg ham, buttercrunch lettuce, tomato, piccalilli, aioli, sourdough

Poached chicken, avocado, cheddar cheese, tomato, lettuce, tomato chutney, sourdough

Roast pumpkin and falafel wrap with rocket, tomato and hummus (v)

Serrano ham, basil pesto, tomato, Parmesan cheese, aioli, rocket, focaccia

Salad selection

Panzanella — heirloom tomatoes, basil, sourdough croutons, red onions, cucumber, apple balsamic dressing (gfo/v)

Caesar salad — baby gem lettuce, crispy bacon, Parmesan cheese, croutons, Caesar dressing, eggs (dfo/gfo/vo)

Roasted cauliflower, spinach, puy lentils, hazelnuts, tahini dressing (dfo/gf/v)

Roasted potato salad — kipfler potatoes, chives, bacon, seeded mustard dressing, capers (df/gf/vo)

Pearl couscous, glazed root vegetables, balsamic onions, rocket, green goddess dressing, pinenuts (v)

Cypriot grain salad — freekeh, quinoa, pepitas, sunflower seeds, radicchio, cranberries, yoghurt dressing, pomegranate (dfo/v)

Hot selection

Roasted free range chicken (df/gf)

Slow cooked beef brisket, broccolini, pan jus (df/gf)

Steamed barramundi, Asian greens, green curry coconut sauce, fried shallots (df/gfo)

Traditional beef lasagne

Vegetarian moussaka, smoked mozzarella, fried parsley (v)

South East Asian Kaeng Pa vegetable jungle curry (df/gf/ve/v)

Platters

Add a platter for \$150 each, serves 10

Sliced cured meat — free range smoked ham, salami, mortadella, pastrami with pickled vegetables and crackers (df/gfo)

Australian cheese board — triple cream brie, aged cheddar, goats cheese, blue cheese with fruits and lavosh (gfo)

Vegetable antipasti — grilled eggplant, marinated zucchini, stuffed bell peppers with a selection of crudités and hummus dip (dfo/gf/v)

CLASSIC MENU COCKTAIL CANAPÉS

CLASSIC COLD CANAPÉS

\$5 per piece

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

\$5 per piece

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)

LUXE MENU COCKTAIL CANAPÉS

LUXE COLD CANAPÉS

\$6 per piece

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)

LUXE HOT CANAPÉS

\$6 per piece

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)

SUBSTANTIAL CANAPÉS

\$12 per piece

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

\$5 per piece

Assorted profiteroles

Mini cheesecakes (v)

Selection of petit fours (v)



PLATED MENU

ENTRÉE & MAIN \$85 per person

MAIN & DESSERT \$75 per person

ENTRÉE, MAIN & DESSERT \$89 per person

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

ENTRÉES – COLD PLATED

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 rillettes, salmon pearls, bronze fennel, pomme gaufrettes (gf)

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

ENTRÉES – WARM PLATED

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)

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

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)

DESSERTS

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

\$4 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)



LUXE PLATED MENU

For 30-60 guests

ENTRÉE & MAIN \$109 per person

MAIN & DESSERT \$105 per person

ENTRÉE, MAIN & DESSERT \$119 per person

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

LUXE ENTRÉES – COLD PLATED

Blackberry and gin cured salmon, avocado, crème fraîche, heirloom tomato, salmon pearls, bronze fennel (df/gf)

Fremantle octopus carpaccio, charred orange, fennel, chives, radish, salmon pearls (df/gf)

Yellowfin tuna crudo, mandarin, radish, ponzu, trout roe, mustard cress

Beef tartare, pink pepper mayo, lavosh, yolk, chives (df/gfo)

Swimmer crab rillette, avocado, squid ink, finger lime caviar dressing (gfo)

Handmade burrata, prosciutto, figs, candied olive, grape reduction, basil (gf/vo)

LUXE ENTRÉES – WARM PLATED

Scallop and bug raviolo, braised fennel, bisque, chervil, caviar

Oven roasted spatchcock, sweet corn, pancetta, shiso, jus gras (gf)

S.Kidman premium F1 Wagyu beef, pickled shimeji, cauliflower, truffle, pinot noir jus (gf)

Confit Ora king salmon, congo potato, confit tomato, dill butter sauce, bronze fennel (gf)

LUXE MAINS

King River Wagyu tri tip 4-5 mbs, pommes Anna, caramelised onion, baby heirloom vegetables, pinot jus

Coral trout, pickled radish, butter bean purée, asparagus, edamame, jus gras

Margra lamb, burnt cauliflower, hazelnut, zucchini flower, Pommery mustard

Duck breast, braised witlof, baby carrots, cherry jus (df/gf)

Tasmanian scallops, lobster, mussels, smoked barramundi, bouillabaisse sauce, smoked kipfler potato, petite herbs, lemon oil (gf)

LUXE DESSERTS

Dark chocolate delice, biscuit crumble, sour berries, pistachio, sorbet

Macerated berries, crème fraîche, meringue, honeycomb, lemon balm (gf)

Woombye triple cream truffle brie, fig, lavosh, honeycomb (gfo)

LUXE SIDES

\$4 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)



SHARE MENU

Minimum 50 guests

ENTRÉE & MAIN \$85 per person

choice of two entrées, two mains and two sides

MAIN & DESSERT \$79 per person

choice of two entrées, two mains and two sides

ENTRÉE, MAIN & DESSERT \$99 per person

choice of two entrées, two mains, two sides
and two desserts

All selections include artisan bread rolls
with butter and smoked salt

ENTRÉES

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)

MAINS

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

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)

DESSERTS

Served alternate drop

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, pickled
figs, peach and muscatel chutney, lavosh (gfo)

Blueberry and mascarpone cheesecake,
blueberry compote, mandarin, mint

BOARDS AND STATIONS

CHEESE AND CHARCUTERIE

\$25 per person

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

CHEESE AND CHOCOLATE CART

\$26 per person

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

CHILLED SEAFOOD BAR

\$50 per person

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

DUMPLINGS

\$21 per person

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

OYSTER BAR

\$22 per person

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

PAELLA STATION

\$21 per person

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)

YIROS

Maximum 100 guests

\$26 per person

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

BOARDS

\$150 each, serves 10

CHEESE

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

CHARCUTERIE

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

BEVERAGE PACKAGES

PEARL

2 HOURS – \$38 per person

3 HOURS – \$45 per person

4 HOURS – \$51 per person

5 HOURS – \$57 per person

6 HOURS – \$63 per person

Prince de Richemont Blanc de Blanc
Brut (France)

Pasqua Pinot Grigio (Veneto, Italy)

First Creek Harvest Cabernet Sauvignon
(Hunter Valley, NSW)

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

Add

Alcoholic ginger beer \$5 per person

Alcoholic ginger beer and premium first
pour spirits \$10 per person, per hour



RUBY

2 HOURS – \$47 per person

3 HOURS – \$55 per person

4 HOURS – \$62 per person

5 HOURS – \$68 per person

6 HOURS – \$74 per person

Please select two white and two red wines

Mumm Marlborough Brut Prestige
(Marlborough, NZ)

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)

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

Add

Alcoholic ginger beer \$5 per person

Alcoholic ginger beer and premium first
pour spirits \$10 per person, per hour

DIAMOND

2 HOURS – \$80 per person

3 HOURS – \$105 per person

4 HOURS – \$125 per person

5 HOURS – \$145 per person

6 HOURS – \$165 per person

Please select one white and one red wine

GH Mumm Grand Cordon NV

Maison Saint AIX Rosé (Provence, France)

Inama Vin Soave Classico (Veneto Italy)

Singlefile Denmark Family Reserve Chardonnay
(Denmark, WA)

Sa Raja Vermentino di Gallura Kintari DOCG
(Sardinia, Italy)

Seville Estate Pinot Noir (Yarra Valley, VIC)

Penny's Hill Skeleton Key Shiraz
(McLaren Vale, SA)

Turkey Flat Grenache (Barossa Valley, SA)

Premium First Pour Spirits

Select Cocktails

Boag's Premium Light

Young Henrys Newtowner

Valley Hops Diehards Dummy Half Lager

Valley Hops Diehards Original Lager

Valley Hops 21 Pubs Pale Ale

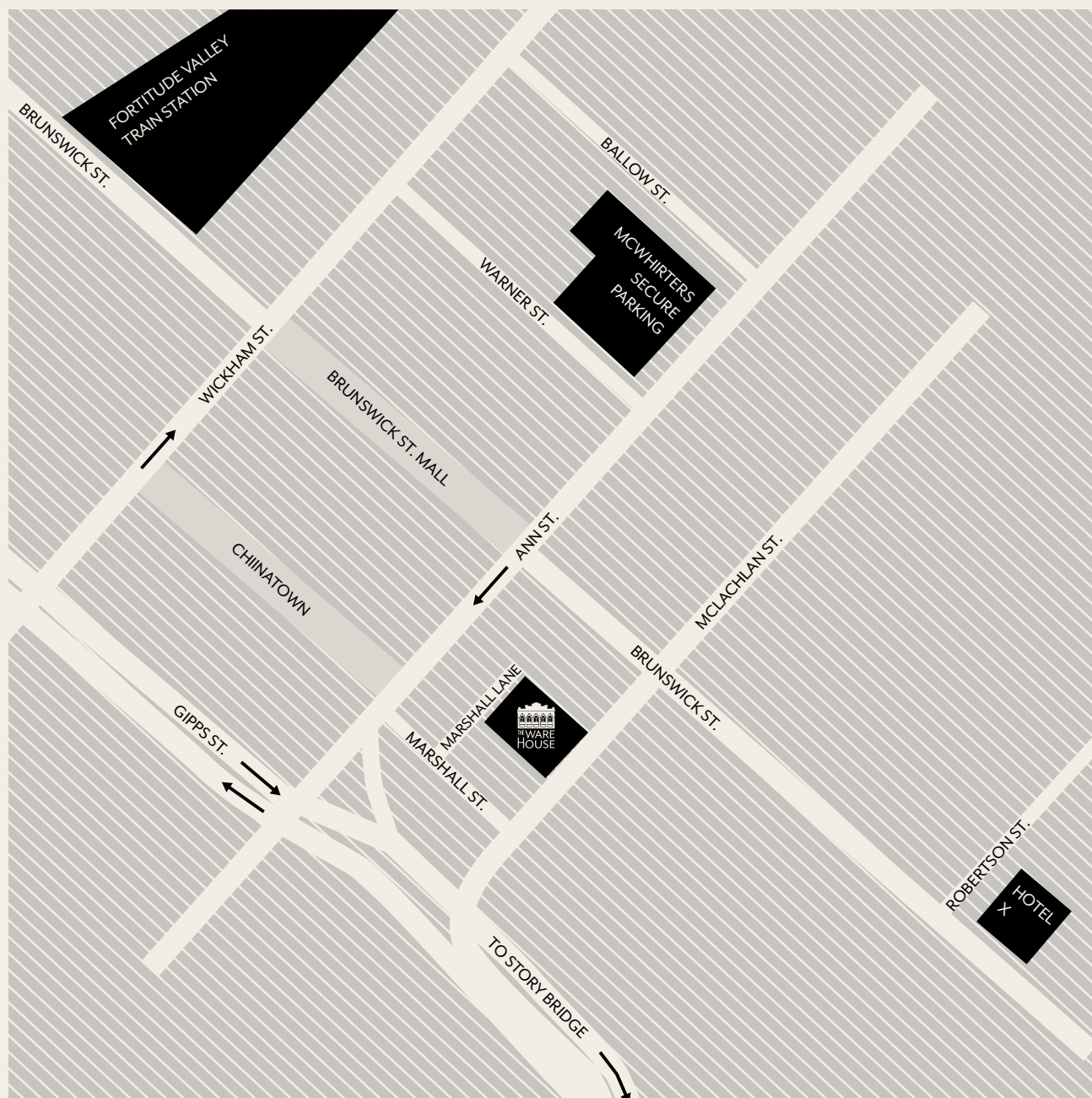
Byron Bay Lager

Stone & Wood

Cider

Alcoholic Ginger Beer

Soft Drinks & Juices



BY TRAIN

Fortitude Valley Station

From station, on foot — 400m

Exit station to Brunswick St.

Head south-east towards Wickham St.

Turn right onto Ann St. walk 110m.

Turn left onto Marshall Street. Walk 40m,
then turn left onto Marshall Lane.

The Warehouse entrance is at the end
of the lane.

BY CAR

McWhirters Secure Parking, 13 Warner St.

From car park, on foot — 300m

Exit car park on Warner St.

Head south-east onto Ann St.

Turn right onto Ann St. Walk 200m.

Turn left onto Marshall Street.

Walk 40m, then turn left onto Marshall Lane.

The Warehouse entrance is at the end
of the lane.

WHERE TO STAY

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