THE WARE HOUSE

WEDDINGS

CELEBRATE YOUR LOVE STORY

We're ready to listen, plan and create the day of your dreams.

A day that perfectly captures who you are, that reflects your style and taste. We'll be by your side in the lead-up to, and on your big day (with Champagne on-hand for you and your bridal party). Weddings by The Warehouse can be fully customised to create a day that's uniquely yours, from food and beverage through to florals, furnishings and fireworks. The little extras are included as standard, because we know they make a difference. Use this guide for inspiration, then get in touch to share your story.

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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 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 all inclusive floral and styling services – POA

*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 $450 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
from Sweet Society Co.*

Tailored floral and styling
for ceremony and reception from Main Event Weddings*

Personalised light up letters
with your initials by Event Letters*

Exclusive 8 hour photography package
with 2nd shooter, for five hours with Todd Hunter McGaw

Tailored three 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
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
Stone & Wood Pacific Ale

Stone & Wood Green Coast Crisp

Byron Bay Lager

James Boags Premium Light

The Hills Apple Cider

Soft drinks and juices

Additional package variations available. Speak to your Wedding Planner to discuss your vision.
**Subject to availability or substitute provided. All pricing is subject to change and is only valid for the current financial year.*

THE COCKTAIL EXPERIENCE

From $180 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 five 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). Yiros available at $15 per person

5 Hour premium beverage package
Sparkling & wine
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
Stone & Wood Pacific Ale

Stone & Wood Green Coast Crisp

Byron Bay Lager

James Boags Premium Light

The Hills Apple Cider

Soft drinks and juices

Add
Alcoholic ginger beer $5 per person

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

Additional package variations available. Speak to your Wedding Planner to discuss your vision.
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FAMILY STYLE DINING

From $157 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 two proteins and three 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

Sparkling & wine
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
Stone & Wood Pacific Ale

Stone & Wood Green Coast Crisp

Byron Bay Lager

James Boags Premium Light

The Hills Apple Cider

Soft drinks and juices

Add
Alcoholic ginger beer $5 per person

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

Additional package variations available. Speak to your Wedding Planner to discuss your vision.
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PLATED DINING EXPERIENCE

From $140 per guest. Minimum 80 guests or POA.

Choose two 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 two meals from our seasonal menu

Wedding cake
served on platters down the centre of each table

5 Hour premium beverage package

Sparkling & wine
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
Stone & Wood Pacific Ale

Stone & Wood Green Coast Crisp

Byron Bay Lager

James Boags Premium Light

The Hills Apple Cider

Soft drinks and juices

Add
Alcoholic ginger beer $5 per person

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

Entrées $35 per person

Additional package variations available. Speak to your Wedding Planner to discuss your vision.
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THE ESSENTIALS EXPERIENCE

$21,000. Minimum 60 guests or POA. Additional guests $350 per person.

Create an unforgettable day featuring ceremony, styling, beverages, arrival cocktails, canapés, family-style dining, professional DJ, AV services, boutique hotel, and more.

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

Venue and styling
Ceremony including pre-rehearsal with a dedicated Wedding Coordinator

Ceremony arbour, complete with florals, aisle runner and bespoke signage

6 Hour reception with exclusive use of your space

Reception table florals, stationery and centrepiece suite

AV Service inclusive of microphone, lighting package and room technician for duration of event

Professional DJ for 6 hours

Choice of 4 roving seasonal canapés

Family-style dining experience
with seasonal proteins and sides to share

Brooki wedding cake
Cut and served on platters down the centre of each table

Seasonal cocktails on arrival

5 Hour premium beverage package

Sparkling & wine
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
Stone & Wood Pacific Ale

Stone & Wood Green Coast Crisp

Byron Bay Lager

James Boags Premium Light

The Hills Apple Cider

Soft drinks and juices

Add
Alcoholic ginger beer $5 per person

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

Additional package variations available. Speak to your Wedding Planner to discuss your vision.
**Subject to availability or substitute provided. All pricing is subject to change and is only valid for the current financial year.*

SUMMER OF LOVE

Available between January and March only.
There's no better time to celebrate love and happiness, than with a magical Queensland summer wedding.

SUMMER SOIRÉE KISS PACKAGE

$13,000 Minimum 60 guests
Additional guests $195 per person

- Summer Spritz or Margarita on arrival
- Roving hot and cold sunset canapés
- Share style summer dining main meal
- Brooki personalised Happy Heart Day wedding cake
- 4 Hour beverage package
- Floral, styling and stationery suite
- Wedding planner and wedding day event management

SUMMER SOIRÉE STYLE PACKAGE

$16,000 Minimum 60 guests
Additional guests $235 per person

- Summer Spritz or Margarita on arrival
- Roving hot and cold sunset canapés
- Charcuterie grazing shared entrée
- Plated main meal — choice of main offering for all guests
- Cheese and chocolate dessert boards
- 4 Hour beverage package
- 4 Hour DJ and lighting package
- Floral, styling and stationery suite
- Wedding planner and wedding day event management

Additional package variations available. Speak to your Wedding Planner to discuss your vision.
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LIVE FEASTING STATIONS & CARTS

From $26 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

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

Chilled seafood bar

$50 per person

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

Risotto station

Local mushroom and truffle risotto — Carnarolli rice, white wine, roasted local mushrooms, truffle tapenade, thyme, Grana Padano, truffle oil

Dumpling station

Assorted dumplings, siu mei and BBQ pork buns with a selection of dipping sauces and condiments (M)

Raclette station

Traditional raclette cheese, melted and gratinated, served with a selection of cured meats, pickled vegetables, condiments and fresh baguettes

Oyster bar

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

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)(M)

Yiros

Minimum 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.

Dessert Station

A selection of mini desserts and petite fours including macarons, lemon meringue tarts, cheese cakes, profiteroles with fresh seasonal berries and chocolate.

Boards

$160 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

*Interactive cooking station with Executive Chef to prepare, cook and serve for the duration. *Please note: Chef present for interactive cooking stations only.* (df) Dairy Free, (dfo) Dairy free on request, (gf) Gluten Free, (gfo) Gluten Free on request, (ve) Vegan, (veo) Vegan on request, (v) Vegetarian, (vo) Vegetarian on request. Gluten free on request – bread and tart items incur a surcharge of $1pp. Seafood labels: (A) Australian, (I) Imported, (M) Mixed Origin. Menu items subject to change according to seasonality and availability.

FOOD & BEVERAGE

CLASSIC COCKTAIL CANAPÉS

Cold canapés

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

Peking duck, hoisin, cassava crisp, spring onion (gf/df)

Seared yellowfin tuna, wakame, furikake, yuzu mayo, shiso (gf/df)(A)

Seared lamb fillet, whipped goats cheese, Aleppo pepper, macadamia (gf)

Chicken liver parfait tartlet, pickled grape, sorghum, shiso

Poached chicken & tarragon tartlet, granny smith apple, sourdough crumb (df)

Mini prawn taco - Local prawns, creme fraiche, avocado, micro coriander (A)

Salt baked beetroot tart, whipped feta, thyme, balsamic glaze (v)

Hot smoked salmon mille feuille, dill creme fraiche, bronze fennel

Hot canapés

Confit duck spring roll, spiced plum dipping sauce (df)

Caramelised onion and beef sausage roll, spiced tomato relish

Sweet potato and cashew empanada, avocado, chilli (v)

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

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

Barramundi spring roll, nan jim dressing, spring onion (df)(A)

Mini beef wellington tarts, roasted onions, chimichurri

Caramelised onion, thyme and goats cheese tart (v)

Mac and cheese croquette, truffle mayo (v)

Lamb and harissa sausage roll, tomato chutney (df)

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LUXE COCKTAIL CANAPÉS

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

Cold canapés

Pacific oyster, Japanese dressing, sesame oil (df/gf)(A)

Cured salmon crudo, toasted coconut, wafer cone, nori (df)(A)

Mooloolaba prawn, pink pepper, mango & mint salsa (df/gf)(A)

Beef tartare, Korean chilli, fried enoki, cassava wafer (df/gf)

Parmesan shortbread, goats curd, candied olive (v)

Moreton bay bug rillette, chives, caviar, brioche (A)

Hot canapés

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

Chilli beef empanada, smokey chipotle mayo, micro coriander

Braised beef cheek croquette, violet mustard mayo, shiso (df/gf)

Crumbed chicken skewer, romesco, Grana Padano, chives

S.Kidman beef pie, tomato & chilli relish

Coconut prawn, wasabi mayo, toasted sesame (I)

Fried Haloumi, local honey, Aleppo chilli (gf,v)

Mini meals

Cheeseburger slider — Wagyu beef, mustard mayo, bacon, American cheese, pickles

Glazed beef short rib bao, fried shallots (df)

Sticky soy chicken, sticky rice, smoked soy mayo, shoyu sesame seeds

Lamb kofta, tabouleh salad, mint yoghurt

Slow cooked pork belly, egg noodles, chilli, spring onion

Pork and peanut san choy bow, ginger, chilli, sesame oil (df)

Mooloolabah prawn cocktail, gem lettuce, thousand island dressing, lemon, tobiko, chives (df/gf)(A)

Dessert canapés

Chocolate coated profiteroles, crème pâtissière, hazelnuts (2pc)

Red velvet cake pops (v)

Selection of petit fours (v)

Macaron selection (v)

Mini churros filled with chocolate and hazelnuts 2 pieces (v)

Assorted mini donuts, dark chocolate sauce

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FAMILY STYLE DINING

Select two mains and three sides, or add entrées as priced.

Cheese and Charcuterie $20 per person*

Served as shared boards down the centre of each table

Entrées $25 per person*

Select two from the following:

Beetroot & gin cured salmon, citrus creme fraiche, heirloom tomato, radish, salmon caviar, lemon oil (gf)(A)

Local burrata, heirloom tomatoes, basil, aged balsamic, puffed grains(v)

Poached Mooloolaba prawns, miso mayo, pickled daikon, furikake, rice paper crisp (gf)(A)

Prosciutto, figs, bocconcini, prune gel, picos, sorrel

Smoked duck breast, beetroot mascarpone, heirloom beetroots, candied pecans, vincotto dressing, shiso (gf)

Lamb loin, chickpea puree, toasted macadamia, whipped goats cheese, sumac, harissa oil, shiso (gf)

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

Mains

Select two from the following:

Slow cooked lamb shoulder, grilled lemon, oregano, tzatziki (gf)

Free range roast chicken, blackened onions, thyme jus, sweet potato crisps (gf/df)

Steamed Queensland barramundi, confit leeks, miso hollandaise, blistered tomatoes (gf)(A)

Master stock braised Bangalow pork belly, Asian greens, spring onions, fried shallots (df)

18Hr Wagyu brisket, pico de gallo, fresh herb salad (gf/df)

Confit duck legs, honey roasted carrots, red wine jus, shiso (df/gf)

Sides

Select three from the following:

Roasted heirloom carrots, curry leaf butter (gf/v)

Thyme & garlic roasted potatoes, smoked salt, extra virgin olive oil (df/gf/ve/v)

Sumac roasted pumpkin, tahini yoghurt dressing, pomegranate, soft herbs (gf/v)

Confit garlic mashed potatoes, smoked extra virgin olive oil, chives (gf/v)

Burnt orange, mixed green leaves, currants, citrus vinaigrette, toasted almonds (df/gf/v)

Heirloom tomato, cherry bocconcini salad, basil, aged balsamic dressing (gf/v)

Seasonal greens, lemon oil, pepperberry salt (df/gf/v/ve)

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PLATED DINING

Select two mains, or add entrées, desserts and sides as priced.

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:

Poached Mooloolaba prawns, miso mayo, pickled daikon, furikake, rice paper crisp (gf) (A)

Smoked duck breast, beetroot mascarpone, heirloom beetroots, candied pecans, vincotto dressing, shiso (gf)

Beetroot & gin cured salmon, citrus creme fraiche, heirloom tomato, radish, salmon caviar, lemon oil (gf)(A)

Wagyu Beef tataki, sansho pepper, ponzu gel, fried garlic, shallots, shiso

Local buratta, heirloom tomatoes, figs, candied olive, grape reduction, basil (gf/v)

Lamb loin, chickpea puree, toasted macadamia, whipped goats cheese, sumac, harissa oil, shiso (gf)

Entrées — warm plated $35 per person*

Select two from the following:

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

Braised short rib, parsnip purée, burnt onions, red wine jus (gf/df)

Oven roasted spatchcock, butternut puree, roasted brussel sprouts, chicken jus, crispy sage (gf/df)

Butternut pumpkin risotto, creme fraiche, Grana Padano, sage (gf/v)

Slow cooked pork cheek, cauliflower puree, pickled shimeji mushroom, cider jus (gf/df)

Mains

Select two from the following:

Eye fillet, potato gratin, king brown mushroom, truffle jus (gf)***

Slow cooked beef cheek, salt baked beetroots, confit garlic mash, Bourguignon sauce (gf)

Chicken breast, charred corn, asparagus, corn puree, chicken jus (gf)

Queensland Barramundi, broccolini, sauce vierge, lemon oil, sorrel (df/gf)(A)

White Pyrenees lamb, cauliflower puree, preserved lemon, baby carrots, chimichurri (gf)

Roasted chicken breast, parsnip puree, charred leeks, crispy leeks, chicken jus (gf)

Confit duck leg, honey roasted carrots, confit garlic mash, port wine jus (gf/df)***

****incurs a $5pp surcharge per dish*

Dessert $15 per person*

Select two from the following:

Chocolate and salted caramel tart, whipped mascarpone, roasted hazelnut brittle (gf)

Tiramisu teardrop, whipped mascarpone, biscuit crumb, coffee gel

Coconut panna cotta, mandarin compote, toasted coconut shards, puffed grains (df/gf/ve)

Adelaide Hills triple cream brie, pickled figs, peach and muscatel chutney, lavosh (gfo)

New York baked cheesecake, fresh berries, vincotto, blackberry gel, mint

Lemon meringue tart, blueberry compote, edible flowers

Sides

Add $5 per person, per side*

Roasted heirloom carrots, curry leaf butter (gf/v)

Thyme & garlic roasted potatoes, smoked salt, extra virgin olive oil (df/gf/ve/v)

Sumac roasted pumpkin, tahini yoghurt dressing, pomegranate, soft herbs (gf/v)

Confit garlic mashed potatoes, smoked extra virgin olive oil, chives (gf/v)

Burnt orange, mixed green leaves, currants, citrus vinaigrette, toasted almonds (df/gf/v)

Heirloom tomato, cherry bocconcini salad, basil, aged balsamic dressing (gf/v)

Seasonal greens, lemon oil, pepperberry salt (df/gf/v/ve)

**In addition to your Plated Dining Package*

*In addition to your Plated Dining Package.

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CUSTOMISE

Tailor your experience with any of the following variations, to personalise your day.

All pricing is per person.

Food

Mini meals $12

Alternate drop entrée $35

Shared grazing starter of cured meats, premium cheeses, artisan breads, pickled vegetables $20

Dessert
Shared dessert $15

Alternate drop dessert $15 or $10 in conjunction with two course entrée and main

Cheese and Chocolate Cart $26

Stations are $25 based on a minimum of 60 guests

Beverage

Add a Champagne tower
$350 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 $15. Choose two 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 $10

Deluxe wines
Upgrade to a premium inclusion of French Sparkling and your choice of two deluxe red and two white wines $12

Styling

Customised cocktail reception floral, signage and styling at $40 for a cocktail wedding or $45 for seated reception via our in-house styling and design team.

Ceremony packages available at $1,800.

THE WAREHOUSE SPACES

THE LOFT

A captivating, expansive, light-filled space with large, arched windows and vaulted ceiling. Includes the Machinery and Rooftop Terrace spaces.

The Loft features a fully-serviced island bar that flows through to the Machinery, a breakout room with floor to ceiling windows and staircase connecting the Rooftop Terrace—perfect for capturing Brisbane sunsets. Together, they play host to all kinds of celebrations and events, from corporate to banquet and weddings to parties, effortlessly transforming to suit your occasion.

THE LOFT, MACHINERY & ROOFTOP TERRACE

Banquet	180
Cocktail	500

Features

Seven metre high vaulted ceiling

Herringbone parquetry floor

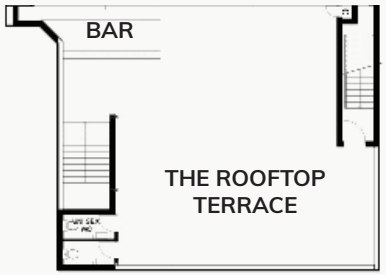
Exposed brick walls

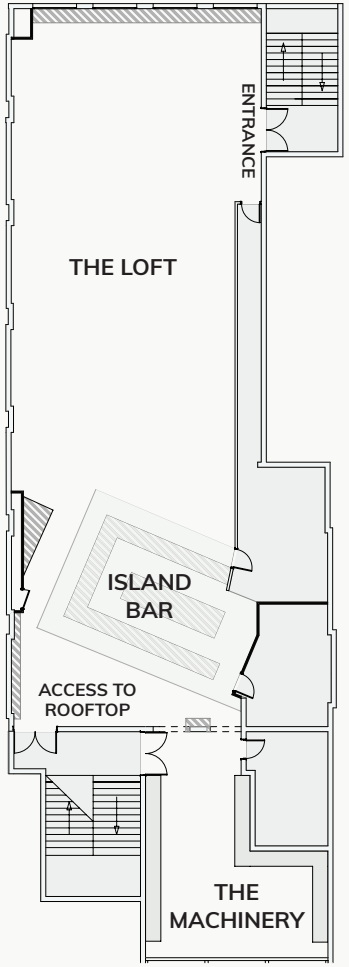
Original arched windows

Private island bar

Bathrooms on both levels

Includes the Machinery and outdoor Rooftop Terrace areas





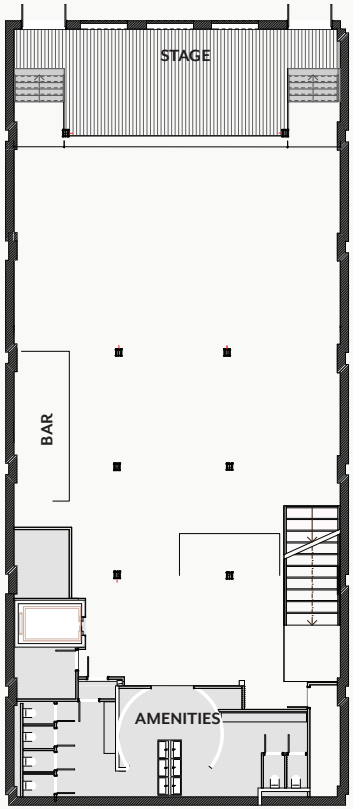
THE HALL

A majestic and theatrical space spanning two levels, connected via a horseshoe auditorium.

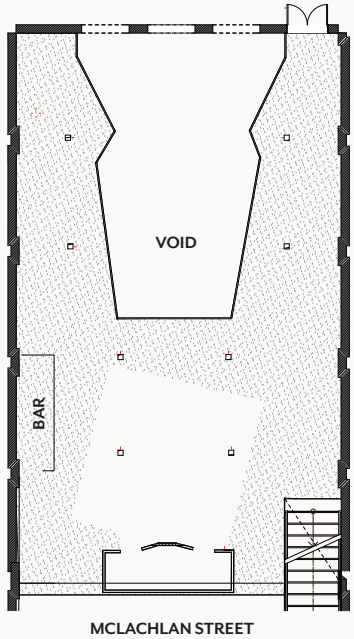
On the lower level, The Hall features a grand stage with giant LED screen, fully-serviced bar, exposed brickwork and open floor plan. A switchback staircase connects to the Auditorium on the upper level, providing a birds eye view of The Hall and stage below. There's also a hidden room, suspended above a fully-serviced marble bar—your exclusive hideaway. Collectively, the spaces are perfect for larger parties, celebrations, weddings and gala dinners, or anytime you want to make a big impression.

THE HALL

THE HALL



THE AUDITORIUM



Family style	100
Alternate drop	85
Cocktail	400

Features

Double-height ceiling

Horseshoe Auditorium

Fixed touring-quality stage\Giant LED screen

State-of-the-art built-in audio, visual, lighting and sound system

Rigging

Exposed brick walls

Private bars on both levels

Bathrooms on both levels

Suspended breakout room

Lift access

THE TRIMS

CEREMONIES

Host your wedding ceremony at The Warehouse $1,800

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 two 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 $1,800. Please refer to Styling on page 28 for details.

1 Additional hour* following ceremony for congratulatory drinks and photo moment + $20pp. Includes Champagne toast (beer and wine also available) and two 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 $1,800*

Inclusive of:
Choice of arbour or feature installation

Fresh flowers and styling to complete choice of arbour

Candle décor for ceremony chairs within aisle

Welcome signage and stand

Aisle runner

Cocktail Reception Styling
$40 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

Stationery for beverages, menus, cards and gifts — complete with frames

Sit-down Reception Styling
$45 per person*
Minimum 80 guests or POA

Inclusive of:
Custom 100% French linen napkins in choice of colours

Custom linen table runners, cloths 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 and bespoke table numbers

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

Please note:
Labour and logistics — including delivery, installation, collection and pack-down incur an additional fee.

*Set up and pack down is an additional $390. Delivery and collection $290.

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

Lighting Package Upgrade $900
Include 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. Coordination with external entertainment providers will be managed and maintained for the duration of your reception, covering all sound, lighting and audio visual requirements.

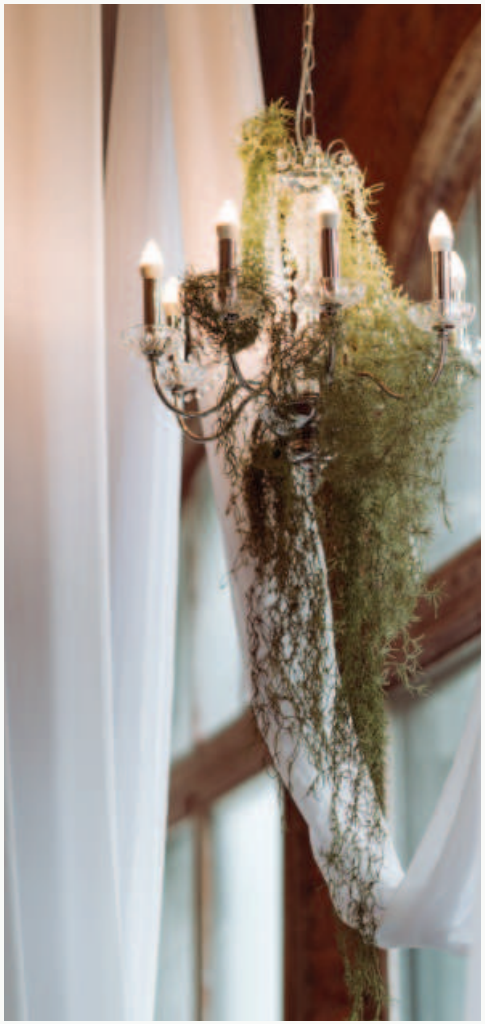
DJ and Lighting Package $1,500
An in-house dedicated DJ, complete with full set-up, in-house technician, audio visual and lighting for the duration of 6 hours. Management and pre-coordination of all VIP songs, along with requests and management of all music from start to finish, booked through your wedding coordinator. Includes an on-site technician for the duration of your reception.

Fireworks $1,200
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.

Cloud Guns $900
Captivate your guests with an interactive, energy driven 'wow' moment, featuring two larger than life guns that blow clouds of smoke into the air. Idea for reception entry, as a dance floor feature, speech announcement, or alternative preferred moment.

Bundle and save

Why choose when you can have it all?
Package Bundle $3,000



THE WAREHOUSE PARTNERS

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

PHOTOGRAPHY
Todd Hunter McGaw
0402 440 176
toddhuntermcgaw.com.au

VIDEOGRAPHY
Forever Features Film
0410 184 303
07 5042 8704
foreverfeatures.com.au

IN HOUSE STYLING & FLORAL
Main Event Weddings
0423 475 845 0400 948 340
planner@maineventweddings.com.au
maineventweddings.com.au

RIGGING, HIRE, LIGHTING
AVIdeas
07 3275 2444
info@avideas.com.au
avideas.com.au

Event Letters
0430 369 367
bookings@eventletters.com.au
eventletters.com.au

Out Of The Dark Lighting
0404 516 113
enquiries@outofthedarkeventlighting.com

STAGING & DANCE FLOORS
Staging Creations
0400 198 367
sales@stagingcreations.com.au
stagingcreations.com.au

CELEBRANTS
I Am Celebrant Sam
0448 954 154
celebrationsam@outlook.com

Married By Beck
0432 991 381
marriedbybeck@hotmail.com

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
07 3268 7285
carla@vanillapod.com.au
vanillapod.com.au

Sweet Society
0406 083 090
enquiries@thesweetsociety.com.au

ENTERTAINMENT
The Warehouse DJ
$1,500 for 6 hour reception set — ask your Wedding Executive for more details

BANDS & ROVING ENTERTAINMENT
Hamilton Band
0413 162 447
enquiries@hamiltonband.com.au
hamiltonband.com.au

Beccy & The Jets
0402 227 2537
enquiries@beccyandthejets.com

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
gmeventgroup.com.au

BRIDAL ACCOMMODATION

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

GUEST ACCOMMODATION
Hotel X
07 3519 1000
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