



EVENTS



## CELEBRATE YOUR STORY IN STYLE.

*We share our stories that mark life's special occasions, achievements and milestones by gathering and celebrating together. For business, for pleasure and for love.*

At The Warehouse, you'll discover all of the elegance and charm you'd expect from heritage-listed Federation period architecture—with shiny new features and stylish decor providing a blank canvas for creativity, and a captivating backdrop that steals the show.

But what really matters is how we tell your story. Taking the time to listen, plan and create with you. Being flexible. Adding little touches, or bespoke styling and audio-visual by our in-house teams. Knowing when to take the reins and save you the stress. Being there for you before, during and after your event to ensure everything runs smoothly.

The Warehouse pays homage to a time when things were crafted with care, made to last and service was always personal.



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## THE HALL & AUDITORIUM

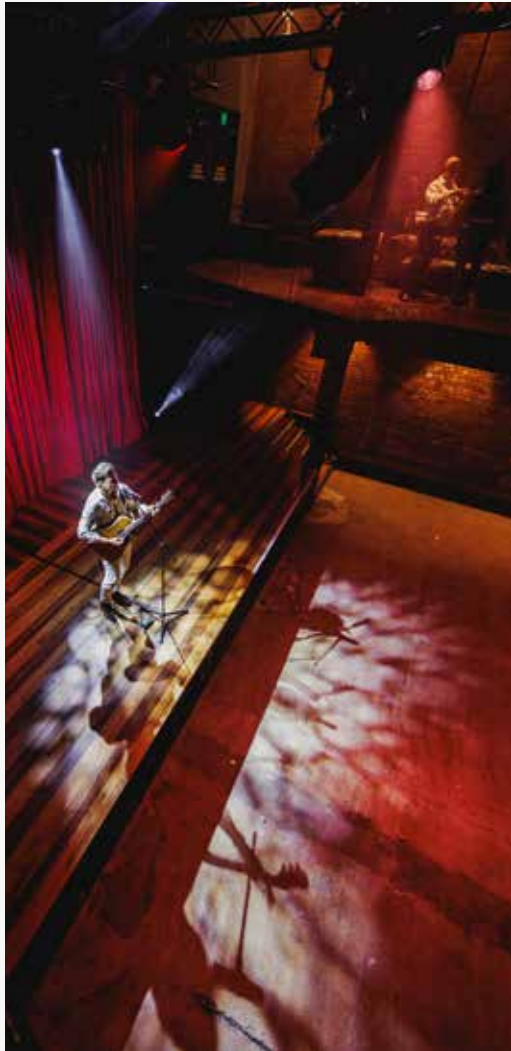
*A majestic and theatrical space spanning two levels, connected via a horseshoe auditorium.*

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.

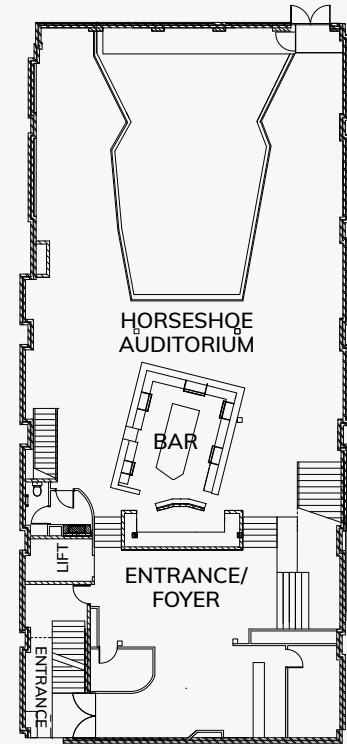
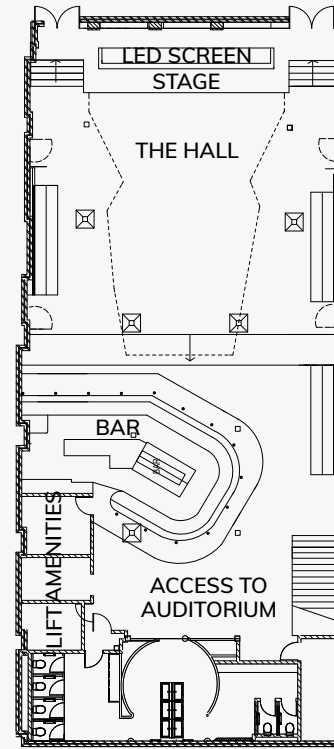
THE HALL

&



AUDITORIUM





MCLACHLAN STREET

Banquet	100
Cocktail	1,000

**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 LOFT, MACHINERY & ROOFTOP TERRACE

*A captivating, expansive, light-filled space with large, arched windows and vaulted ceiling.*

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,  
MA &



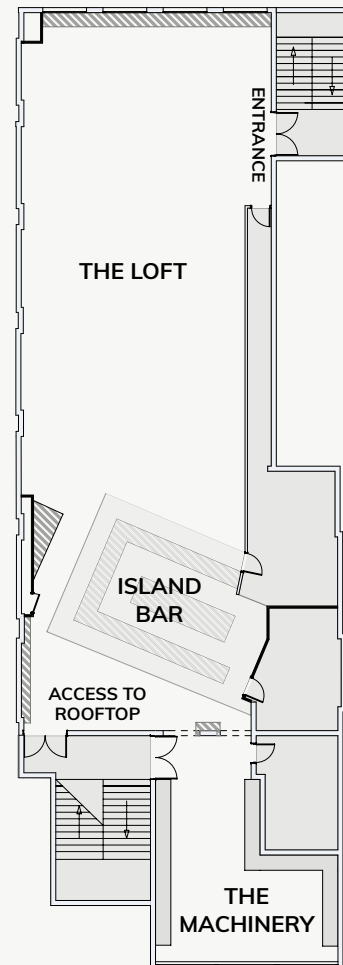
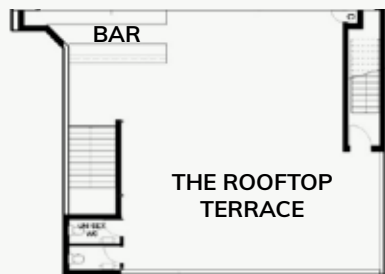
ROO  
TERRACE



Banquet	200
Cocktail	350

#### Features

- Seven metre high vaulted ceiling
- Herringbone parquetry floor
- Exposed original brick walls
- Private island bar
- Bathrooms on both levels
- Comes with the Machinery and outdoor Rooftop Terrace areas





FOOD &  
BEVERAGE

# BREAKFAST

## ON THE GO

\$28 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 two of the following:**

Selection of assorted mini Danishes and croissants (v)

Granola pots with natural yoghurt, freeze dried raspberries (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 piccalilli chutney

Gruyère and tomato croissants with tomato relish (v)

Mixed raspberry and blueberry friands, satsuma plum jam (gf)

## CONTINENTAL BREAKFAST

\$32 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 two of the following:**

Heirloom tomato bruschetta, Persian feta, basil, sorghum (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)

Caramelised onion and beef sausage roll, spiced tomato relish

## PLATED BREAKFAST

\$42 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 natural yoghurt, freeze dried raspberries (gf/v)

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

Selection of assorted mini Danishes and croissants (v)

**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

Minimum 20 delegates

\$49 per person

### ***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

Minimum 20 delegates

\$79 per person

### ***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 chocolate chip cookies with salted caramel (v)

# CONFERENCE CATERING

## MORNING AND AFTERNOON BREAK MENU OPTIONS

One selection — \$12 per person

Two selections — \$18 per person

Selection of assorted mini Danishes and croissants (v)

Smoked ham and Gruyère croissants with piccalilli chutney

Gruyère and tomato croissants with tomato relish (v)

Selection of mini muffins with butter and condiments (v)

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

Caramelised onion and beef sausage roll, spiced tomato relish

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 satsuma plum jam (gf)

# CHEF'S TABLE LUNCH

## SANDWICH LUNCH

\$32 per person

*Your choice of two sandwich options and one salad option*

## GRAZING TABLE

\$36 per person

Selection of sliced meat, including Beechwood smoked leg ham and smoked chicken with freshly baked artisan bread rolls, crudité's, beetroot hummus, pumpkin pesto, baby gem lettuce and cherry tomatoes

*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

Poached chicken, tarragon mayonnaise, chives, gem lettuce, cucumber, sourdough

Mortadella, fior di latte, Roma tomato, rocket, baguette (v)

Smoked leg ham, cheddar cheese, tomato relish, gem lettuce, aioli, sourdough

Roasted sirloin of beef, horseradish mayo, rocket, Roma tomato, Parmesan cheese, sourdough baguette

Smoked salmon, gem lettuce, fennel, dill mayonnaise, capers, rye bread

Grilled zucchini, rocket, pinenut pesto, semi dried tomato, feta, tortilla wrap (veo/v)

### Salad selection

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

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

Roasted beetroot, baby spinach, hazelnut, goats cheese, salsa verde (gf/v)

Potato salad — chat potatoes, chives, bacon, seeded mustard dressing, capers (df/gf/vo)

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

Kale, chickpeas, freekeh, cranberries, toasted walnuts, mint, yoghurt dressing (dfo/v)

### Hot selection

Roasted free range chicken, rustic cacciatore sauce (df/gf)

Herb and mustard crusted sirloin, broccolini, pan jus (df/gf)

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

Traditional beef lasagne

Roasted eggplant cacciatore, fried basil

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

Braised lamb shoulder, root vegetables, red wine sauce (df/gf)

### 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)



## CLASSIC COCKTAIL CANAPÉS

### Cold canapés

\$5.5 per piece

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

Confit duck tart, pickled grape, shiso (df)

Seared yellowfin tuna, wasabi mayo, shoyu sesame seeds (df/gf)

Sumac lamb fillet, carrot purée, toasted pecan

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

Hot smoked salmon rillette, crème fraîche, chives, blini

### Hot canapés

\$5.5 per piece

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

Caramelised onion and beef sausage roll, spiced tomato relish

Sweet potato and cashew taquito, avocado, chilli (gf,df,v,ve)

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

Mini beef wellington tarts, roasted onions, chimichurri

Goats cheese, caramelised onion and roasted pepper tart (v)

# LUXE COCKTAIL CANAPÉS

## Cold canapés

\$6.5 per piece

Pacific oyster, blackberry vinegar and shallot pearls (df/gf)

Cured salmon tartare, avocado, bronze fennel, beetroot basket (df)

Poached Mooloolaba prawn, pink pepper, citrus mayo (df/gf)

Seared beef carpaccio, truffle mayonnaise, fried enoki, wafer (df)

Parmesan shortbread, goats curd, candied olive (v)

Manchego, prosciutto, fig, basil (gf)

Marinated Fremantle octopus, semi dried tomato, avocado (df,gf)

## Hot canapés

\$6.5 per piece

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

Black truffle and Parmesan pinwheel (v)

Hoisin glazed pork belly bites, pickled cucumber, fried shallots (df)

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

Tasmanian salmon and herb croquette, yuzu mayo, dill (gf)

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

## Substantial canapés

\$12 per piece

Cheeseburger slider — Wagyu beef, burger sauce, onion, American cheese and pickle on a brioche bun

Korean style sticky pork belly bao, coriander, fried shallots (df)

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

Chilled king prawns, Thai glass noodle salad, kaffir lime, chilli (df)

Smoked speck mac and cheese, sobrassada crumb

Grilled beef brochette, chimichurri (df/gf)

Fish and chips, tartare sauce, lemon (df/gf)

## Dessert canapés

\$5 per piece

Assorted profiteroles

Mini cheesecakes (v)

Selection of petit fours (v)

Macaron selection (v)

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



# PLATED MENU

Entrée & main \$85 per person

Main & dessert \$79 per person

Entrée, main & dessert \$95 per person

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

## Entrées – cold plated

Beetroot panna cotta, heirloom beetroot, goats curd, macadamia, preserved lemon, shiso (gf/v)

Poached Mooloolaba prawns, compressed apple, fennel, radish, finger lime dressing (df/gf)

Chicken terrine, sourdough crumb, truffle oil, tarragon mayonnaise, Pommery mustard (gfo)

Citrus cured salmon, burnt grapefruit, crème fraîche, avocado, heirloom tomato, salmon pearls, bronze fennel (gf)

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

Local buratta, prosciutto, figs, candied olive, grape reduction, basil (gf/vo)

Lamb loin, goats curd, chickpea, smoked eggplant, pomegranate, toasted almonds (gf)

## Entrées – warm plated

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

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

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

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

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

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

## Mains

Eye fillet, spinach mash, king brown mushroom, truffle jus (gf)

Slow cooked beef cheek, braised red cabbage, baby turnips, Bourguignon sauce (gf)

Chicken breast, butternut purée, heirloom carrots, thyme jus, pistachio dukkah (gf)

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

Bangalow pork, burnt cauliflower, cavolo nero, apple jus, rosemary

Roasted chicken breast, spinach and herb mash, broccolini, green peppercorn sauce

## Desserts

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

Passion fruit tart, blackberries, sorghum

Coconut panna cotta, mango compote, toasted coconut shards, puffed grains

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

New York baked cheesecake, macerated strawberries, vincotto gel, lemon balm

Chai raspberry bread and butter pudding, cardamom custard

## Sides

\$4 per person, per side

Roasted heirloom carrots with goats cheese and macadamia (gf/v)

Rosemary and garlic roasted potatoes, smoked salt (df/gf/ve/v)

Mixed green leaves, fennel, radish, heirloom cherry tomatoes, lemon dressing (gf/ve/v)

Miso roasted butternut pumpkin, puffed grains (df/gf/ve/v)

Roasted cauliflower, Parmesan crust, chive

butter, fried garlic

Burnt orange, rocket, currants, citrus vinaigrette, toasted almonds (df/gf/v)

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

Steamed seasonal greens, hazelnuts, chives (gf/v)



(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. Pricing and menus are valid between 1st March — 31st August 2025.





## 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

Citrus cured salmon, burnt grapefruit, crème fraiche, avocado, heirloom tomato, salmon pearls, bronze fennel (gf)

Local burrata, heirloom tomatoes, basil, aged balsamic, puffed grains

Poached Mooloolaba prawns, compressed apple, fennel, radish, finger lime dressing (df/gf)

Chicken terrine, sourdough crumb, truffle oil, tarragon mayonnaise, Pommery mustard (gfo)

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

Pacific oyster, blackberry vinegar and shallot pearls (df/gf)

### Mains

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

Free range roast chicken, green peppercorn sauce, roasted heirloom carrots (gf)

Steamed Queensland barramundi, soy ginger broth, choi sum, spring onions (df/gf)

Bangalow pork collar, bean cassoulet, pancetta, apple cider jus (df/gf)

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

### Sides

Roasted heirloom carrots with goats cheese and macadamia (gf/v)

Rosemary and garlic roasted potatoes, smoked salt (df/gf/ve/v)

Mixed green leaves, fennel, radish, heirloom cherry tomatoes, lemon dressing (gf/ve/v)

Miso roasted butternut pumpkin, puffed grains (df/gf/ve/v)

Roasted cauliflower, Parmesan crust, chive butter, fried garlic

Burnt orange, rocket, currants, citrus vinaigrette, toasted almonds (df/gf/v)

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

Steamed seasonal greens, hazelnuts, chives (gf/v)

### Desserts

#### ***Served alternate drop***

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

Passion fruit tart, blackberries, sorghum

Coconut panna cotta, mango compote, toasted coconut shards, puffed grains

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

New York baked cheesecake, macerated strawberries, vincotto gel, lemon balm

Chai raspberry bread and butter pudding, cardamom custard

# BOARDS AND STATIONS

Minimum 100 guests

Boards and stations are available as add-ons to our canapé, plated or share menus and cannot be purchased separately.

## **Cheese and charcuterie**

\$28 per person

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

## **Cheese and chocolate cart**

\$28 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

## **Dumpling station**

\$24 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**

\$24 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 SELECTION

2 Hrs – \$38 per person  
 3 Hrs – \$45 per person  
 4 Hrs – \$51 per person  
 5 Hrs – \$57 per person  
 6 Hrs – \$63 per person

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

First pour spirits and alcoholic ginger beer  
 \$10 per person, per hour

# BEVERAGE PACKAGES

## RUBY SELECTION

2 Hrs – \$47 per person  
 3 Hrs – \$55 per person  
 4 Hrs – \$62 per person  
 5 Hrs – \$68 per person  
 6 Hrs – \$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)

## 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

First pour spirits and alcoholic ginger beer  
 \$10 per person, per hour

## DIAMOND SELECTION

2 Hrs – \$80 per person  
 3 Hrs – \$105 per person  
 4 Hrs – \$125 per person  
 5 Hrs – \$145 per person  
 6 Hrs – \$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)

First Pour Spirits

Select Cocktails

## All bottled, or canned beer

Stone & Wood Pacific Ale

Stone & Wood Green Coast Crisp

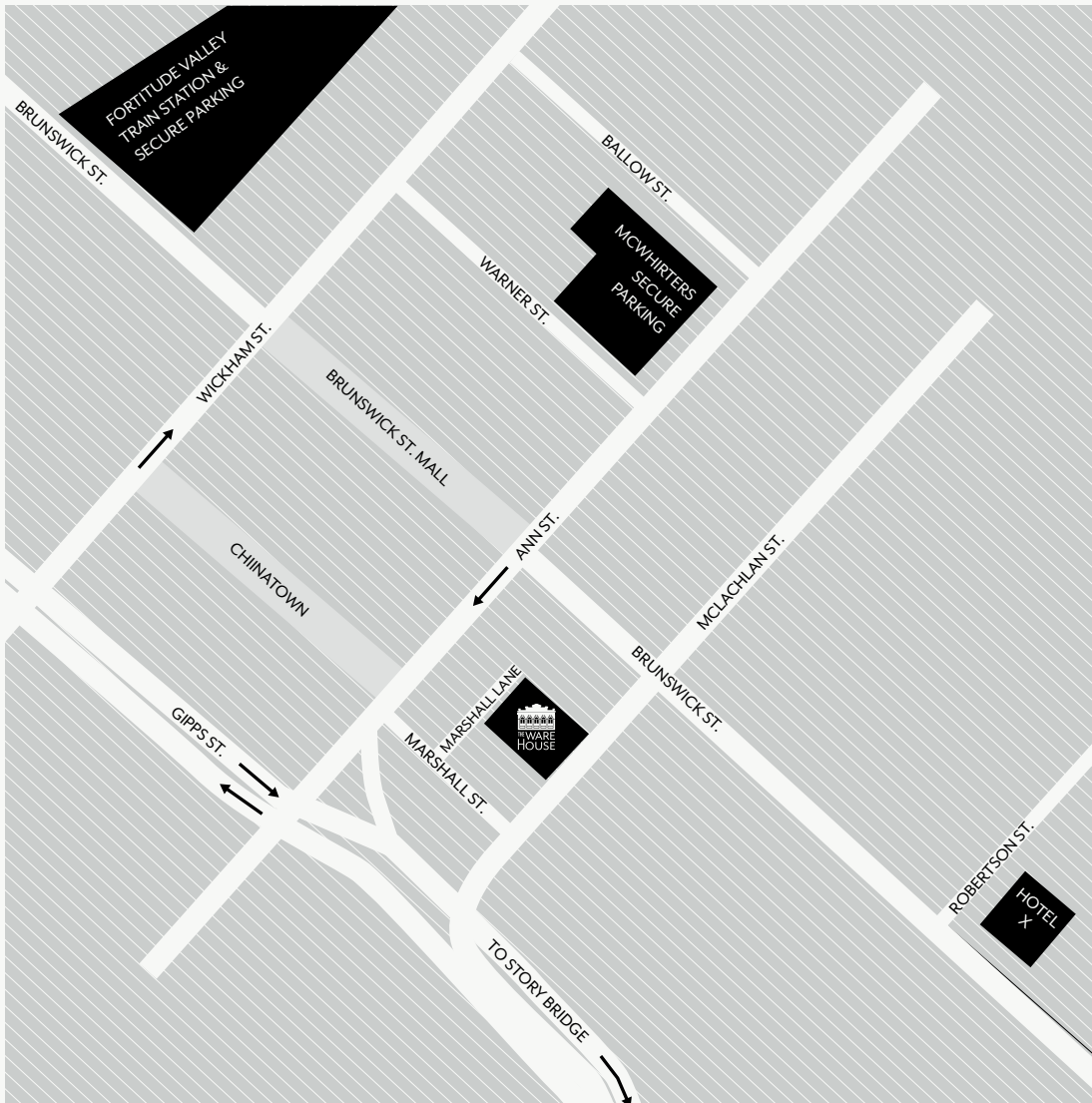
Byron Bay Lager

James Boags Premium Light

The Hills Apple Cider

Soft drinks and juices

Alcoholic ginger beer



## 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

### Hotel X, 458 Brunswick St.

Enjoy 15% discount with the promo code —  
KATARZYNA GROUP



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