



MEETINGS, CELEBRATIONS & EVENTS



A UNIQUE PLACE TO GATHER

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

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

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

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

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THE BASEMENT & MEZZANINE

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

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

Basement features:

Maximum capacity 1400

Giant LED screen 6m x 4.5m

Rigging for lighting/AV

Built-in audio visual, lighting and sound system

Large dance floor area

Breakout area with private bar



THE BASEMENT & MEZZANINE

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

Mezzanine features:

Suspended VIP room capacity 40

Horseshoe shaped auditorium providing views to The Basement 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 250,
cocktail 500*

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

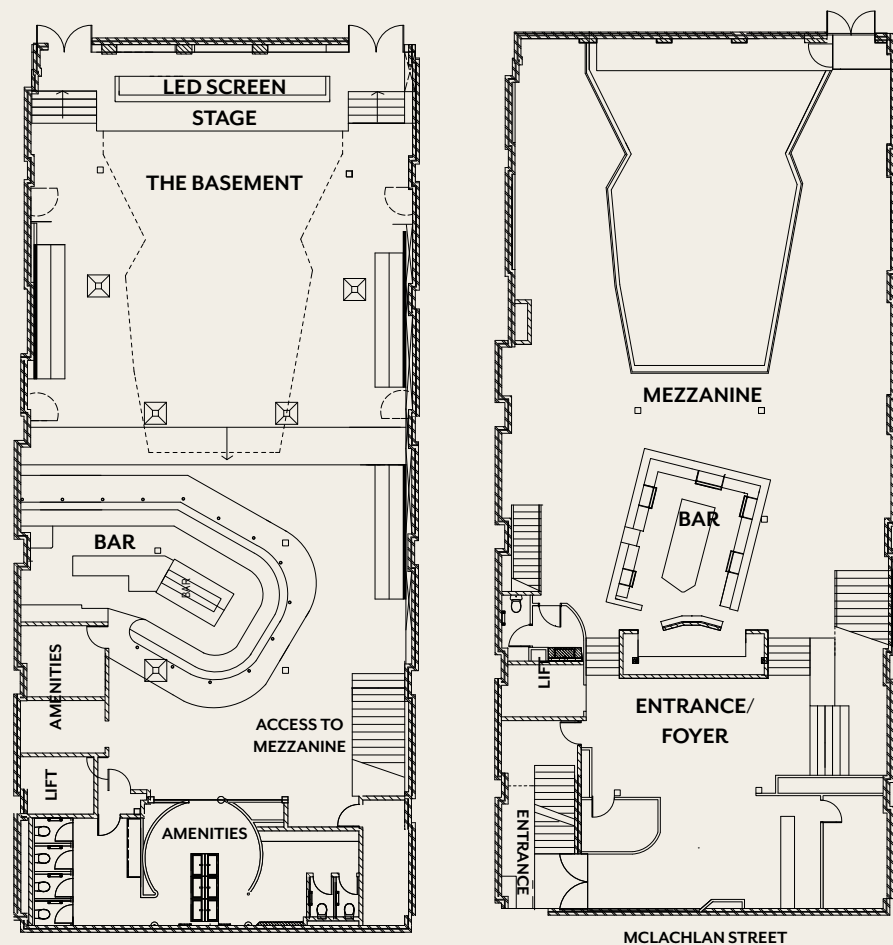
Lift access is available to all four levels of The Warehouse in addition to two extra-wide internal staircases.

THE BASEMENT & MEZZANINE

Cocktail 1,000

The Basement approx 316m²

Mezzanine approx 211m²



THE LOFT, MACHINERY & ROOFTOP TERRACE

Banquet 240

Cocktail 500

The Loft and Machinery approx 374.56m²

Rooftop approx 124m²

*cocktail capacities include The Machinery lounge area and Rooftop Terrace





MENUS

BREAKFAST

ON THE GO

\$21 per person

Chilled fruit juices

Fresh seasonal, dried, pickled and exotic fruits, nuts, dips and accompaniments (df/gf)

Tea and coffee station

SELECT TWO OF THE FOLLOWING:

Apple Danish with warm blueberry compote, caramelised apple balsamic and double cream (v)

Chocolate protein balls with peanut butter, coconut dip and white chocolate rubble (gf)

Australian free range ham and Victorian cheddar cheese croissant

Banana, raspberry and kiwifruit chia pudding with freeze-dried blackberries (df/gf/ve)

Hempnola bircher muesli with blood orange and pistachio (df/gf)

Raspberry and blueberry friands with a warm blackberry and spearmint jam (gf)

House baked chocolate chip cookies served warm with a salted caramel dipping sauce

Darling Downs pork and parsley sausage roll with a Tuscan chilli tomato relish (df)

Banana and walnut muffin with a sweet, whipped cinnamon and wattle seed butter (v)

CONTINENTAL BREAKFAST

\$28 per person

Chilled fruit juices

Fresh seasonal, dried, pickled and exotic fruits, nuts, dips and accompaniments (df/gf)

Shots of granola, Hempnola, oat goji, coconut yoghurt, acai and fresh berries (df/gf/ve)

Tea and coffee station

SELECT TWO OF THE FOLLOWING:

Cold smoked Tasmanian salmon and cream cheese croissants with baby capers, leaves, dill and Egyptian dukkah

Local roasted Palmwoods portobello mushroom croissants with thyme and Persian goats fetta (v)

Darling Downs pork and parsley sausage roll with a Tuscan chilli tomato relish (df)

Local Scenic Rim vegetable ratatouille and crumbled buffalo fetta tart with herb mayonnaise (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



BREAKFAST

BUSINESS BREAKFAST

\$35 per person

Served as a station or on the table

Chilled fruit juices

Shots of granola, Hempnola, oat goji, coconut yoghurt, acai and fresh berries (df/gf/ve)

Banana and walnut muffin with a sweet, whipped cinnamon and wattle seed butter (v)

Tea and coffee station

SELECT ONE OF THE PLATED OPTIONS:

Full English breakfast — Aussie streaky maple bacon, chicken and thyme chipolata, portobello mushroom, baby English spinach, blistered Bundaberg cherry tomatoes, fluffy scrambled eggs and lightly toasted sourdough (gfo)

Smashed avo on toast — Yarra Valley fetta, heirloom tomato, Spanish onion, extra virgin olive oil, poached local Queensland free range eggs on sourdough with Egyptian dukkah (gfo)

Add Aussie maple bacon \$2

THE WAREHOUSE DAY DELEGATE PACKAGES

THE WAREHOUSE FULL DAY DELEGATE PACKAGE

\$74 per person (minimum 20 delegates)

Package Inclusions;

Conference room hire — up to 8 hours

Notepads and pens for hire — must be returned at the end of the day

Mints and iced water

Flip chart or white board

Data projector and screen

Validated parking available

Room signage

CATERING

Arrival tea and coffee station

Morning tea — choose one item from our Break Menu options

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

Afternoon tea — house baked chocolate chip cookies served warm with a salted caramel dipping sauce



CONFERENCE CATERING

BREAK MENU OPTIONS

One selection — \$10 per person

Two selections — \$16 per person

Apple Danish with warm blueberry compote, caramelised apple balsamic and double cream (v)

Chocolate protein balls with peanut butter, coconut dip and white chocolate rubble (gf/v)

Banana, raspberry and kiwifruit chia pudding with freeze dried blackberries (df/gf/ve/v)

Hempnola bircher muesli with blood orange and pistachio (df/gf/v)

Raspberry and blueberry friands with a warm blackberry and spearmint jam (gf/v)

House baked chocolate chip cookies served warm with a salted caramel dipping sauce (v)

THE WAREHOUSE HALF DAY DELEGATE PACKAGE

\$44 per person (minimum 20 delegates)

Package Inclusions;

Conference room hire — up to 5 hours

Notepads and pens for hire — must be returned at the end of the day

Mints and iced water

Flip chart or white board

Data projector and screen

Validated parking available

Room signage

CATERING

Arrival tea and coffee station

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



CHEF'S TABLE LUNCH OPTIONS

\$25 per person

SANDWICH LUNCH

ASSORTED HOUSE MADE SANDWICHES:

Local Queensland farm egg, mayonnaise and fancy lettuce (v)

New South Wales free range ham, dijon mustard, vine ripened Scenic Rim tomato and Victorian cheddar cheese

Roast chicken, cashew pesto and South Australian cream cheese (gfo)

Greekish pasta salad with mixed Bowen cherry tomatoes, cucumber, South Australian olives, Yarra Valley fetta, Spanish onion and an aged Queensland balsamic dressing (gf/v)

Darling Downs pork and parsley sausage roll with a Tuscan chilli tomato relish (df)

Fresh seasonal, dried, pickled and exotic fruits, nuts, dips and accompaniments (df/gf/v)

WORKERS LUNCH

SELECT TWO OF THE FOLLOWING:

Roasted Lockyer Valley butternut pumpkin, marinated fetta, spiced chickpeas, baby English spinach, caramelised onion, Queensland balsamic reduction and toasted pepitas (gf/v)

Potato salad with shallots, smoked Australian speck, rainbow Bowen cherry tomatoes, local free range eggs, garden peas and creamy mayonnaise (df/gf)

Greekish pasta salad with mixed Bowen cherry tomatoes, cucumber, South Australian olives, Yarra Valley fetta, Spanish onion and an aged Queensland balsamic dressing (gf/v)

Crisp Asian salad with purple cabbage, red, green and yellow capsicum, red onion, coriander and mint, topped with fried noodles and furikake (df/v)

Add hickory smoked northern New South Wales chicken \$2 per person



SELECT TWO OF THE FOLLOWING:

Free range Chicken from the rotisserie (df/gf)

Traditional Italian beef lasagne

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

Lemon and dill butter grilled Far North Queensland sweetlip fish (gf)

ACCOMPANIED WITH:

Warm sourdough served with black salt, Rockhampton macrobiotic sea salt, Australian redgum smoked salt, north Queensland black pepper, roasted garlic whipped butter and Victorian Mount Zero extra virgin olive oil

ENGLISH PLOUGHMAN'S LUNCH

Free range Chicken from the rotisserie (df/gf)

Australian beechwood smoked ham (df/gf)

Roasted Lockyer Valley butternut pumpkin, marinated fetta, spiced chickpeas, baby English spinach, caramelised onion, Queensland balsamic reduction and toasted pepitas (gf/v)

Potato salad with shallots, smoked Australian speck, rainbow Bowen cherry tomatoes, local

free range eggs, garden peas and creamy mayonnaise (df/gf)

Boiled eggs, Victorian red wax cheddar, heirloom cherry tomatoes, stuffed baby bell peppers, pickled baby onions, cucumber batons, gherkins, marinated artichokes (gf/v)

Warm sourdough served with black salt, Rockhampton macrobiotic sea salt, Australian redgum smoked salt, north Queensland black pepper, roasted garlic whipped butter and Victorian Mount Zero extra virgin olive oil

Condiments — an assortment of mustards (English, seeded, dijon) horseradish cream, roast cashew pesto (gf)



COCKTAIL MENU

COLD CANAPÉS – \$4

Sous vide Victorian duck breast with ginger pickled Queensland baby fig and Northern Tablelands Davidson plum powder (df/gf)

Seared Sunshine Coast tuna cube with Beach Gold Brisbane bottarga, aioli, blistered cherry tomato, olive dust and micro basil (df/gf)

Mediterranean vol-au-vent with capsicum, olives, Spanish onion, New South Wales baby pearl mozzarella, opal basil and South Australian cream cheese (v)

Blue Moon Tasmanian oysters with pink lady apple and raspberry wine vinegar (df/gf)

Lamb loin, Noble Tonic 01: Bourbon Barrel Matured Maple Syrup, carrot purée and Tasmanian candied walnuts (df/gf)

Australian hickory smoked chicken cob, Gin Gin semi dried tomato, Bronte Beechwood Smoked Crispy Bacon and boiled eggs (df/gf)

HOT CANAPÉS \$4

Lockyer Valley butternut pumpkin, toasted pine nut and sage arancini with pumpkin seed dust, Victorian pumpkin oil and sauce verte (gf/v)

Prawn cigars with green yuzu kosho mayonnaise

Porcini and Italian cows' milk provolone arancini, wild earth mushroom and truffle aioli (gf/v)

Darling Downs pork and parsley sausage roll with a Tuscan chilli tomato relish (df)

Moroccan spiced lamb and beef sausage roll with chimichurri and smashed preserved lemon (df)

Local roasted Mediterranean style vegetable ratatouille and Hunter Valley fetta tart with herb mayonnaise (v)

Australian made duck spring rolls with house made sweet chilli sauce (df)

Tasmanian salmon fish cakes with lime aioli and crunchy furikake (df/gf)

Thai satay chicken skewers, spiced roasted peanuts and coriander (df/gf)

Queensland chicken mince meatball, four citrus dashi, soy and cilantro (df/gf)



SUBSTANTIAL CANAPÉS \$9

Cajun cornflake crumbed Far North Queensland snapper and chips with a preserved Australian lemon mayonnaise and black salt (gf)

Hickory smoked chicken, black quinoa and harissa spiced chickpea salad, coriander, lime and coconut yoghurt dressing (df/gf)

Four Australian, truffle and Aussie speck mac and cheese with Adelaide Hills goats feta, South Australian cream cheese, Victorian red wax cheddar and West Australian golden washed rind

Gnocchi with roasted vegetable ratatouille and confit garlic passata (df/gf/ve/v)

Cuban slider with spiced orange pulled Queensland pork, Smoked Applewood Australian Ham, American mustard, Swiss cheese and pickles

100% Queensland grain fed wagyu beef cheeseburger, mustard infused ketchup, salad onion, double tasty cheese and pickle on a brioche bun

PICK A STICK:

For over 300 guests, select 3

For over 100 guests, select 2

For under 100 guests, select 1

Yakitori wagyu beef

Tandoori chicken

Chilli and peanut swordfish

Korean BBQ lamb

Pumpkin with nam jim dressing (v)

Wasabi and soy baby octopus

King prawn laksa

Oriental BBQ pork

— Served on saffron stock baked pilaf rice

DESSERT CANAPÉS \$3.50

Chocolate caramel with red Victorian sorghum popcorn slice (v)

Mini baked cheesecakes — raspberry, New York, blueberry, caramel, chocolate and marble (v)

Selection of mixed petit fours (v)



FUNCTION SIT DOWN MENUS

ENTRÉE & MAIN \$75 per person

MAIN & DESSERT \$69 per person

ENTRÉE, MAIN & DESSERT \$85 per person

All selections are served alternate drop.

ENTRÉES – COLD SET

Hickory smoked Northern New South Wales chicken, rainbow olives, blistered local cherry tomatoes, buttered croutons drizzled with pesto oil and micro basil (df/gf)

Vietnamese rare beef salad, mint, Thai basil, coriander, Spanish onion, capsicum, bean shoots and red nam jim dressing (df/gf)

Confit Tasmanian salmon with Lockyer Valley carrot and garden pea purées, snow pea tendrils and cold smoked mountain ash caviar (gf)

Victorian lamb loin, green pea purée, roasted Cauldron Farm baby beetroots, marinated Persian fetta and crispy rosemary (gf)

ENTRÉES – WARM PLATED

Local Mooloolaba crab lasagne with a cream butter bisque and micro basil

Lobster tail seafood chowder, Queensland tarama and dill olive oil (gf)

Slow braised pork cheeks with butternut pumpkin purée, pumpkin soil, pumpkin seed dust, blistered cherry tomatoes and a brown butter sage sauce (gf)

Pan roasted Sunshine Coast spatchcock with charred corn, local speck and Gympie Brussels sprouts (df/gf)

24-hour slow cooked Australian beef cheek ragù pappardelle, fried enoki and habitat mushrooms (df)

MAINS – HOT PLATED

Twice cooked Victorian duck breast with a medley of roast Northern Rivers baby beetroots, Lockyer Valley cauliflower purée, toasted pine nuts, sticky beetroot jus and chard leaves (gf)

Darling Downs eye fillet, Queensland mushroom ragout, roasted garlic potatoes, wilted greens and creamy mushroom jus (gf)

Baked Far North Queensland barramundi, charred leek, tarragon mash and blood orange cream (gf)

Chicken breast with wild forest mushroom thyme risotto and a creamy velouté (gf)

Local market fish with potato, olive, cherry tomato rumble and chimichurri (df/gf)

Great Dividing Range King pork cutlet with preserved lemon mash, braised cabbage and three fruit marmalade glaze (gf)



Baked Queensland chicken breast, purple Bundaberg sweet potatoes, blackened carrot purée, creamed cavolo nero and buttered pan juices (gf)

Saké marinated Victorian lamb rump, miso seasoned greens, sweet potato mash, with crispy fried leek and fermented pepper jus lié (df/gf)

DESSERT – SERVED WITH TEA & COFFEE

Sweet Hatton Vale rhubarb and strawberry crumble with ginger, orange vanilla ice cream and candied orange zest (v)

Spiced rum and grilled pineapple panna cotta with coconut cream and freeze-dried pineapple (gf/v)

Vanilla bean and thyme cheesecake with Frangelico and lime sherbet (v)

Chocolate caramel slice with hazelnut praline, double cream and salted caramel popcorn (v)

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

PICK THREE CHEESES: All cheeses are Australian and local wherever possible

Blue — mild creamy cows' milk cheese from Milawa, Victoria

Cheddar — sweet rich classic cheese from Maffra, Victoria

Washed rind — monti roso taleggio from the Adelaide Hills. Sweet, soft and buttery

Brie — Charleston triple cream made with Jersey cow milk

SIDES

\$3 per person (20 people minimum)

Preserved lemon and tarragon mash (gf/v)

Kipfler potato, olive and cherry tomato rumble (df/gf/v)

Roasted garlic and herb chat potatoes (gf/v)

Braised Gympie Brussels sprouts, blackened corn and streaky bacon (df/gf)

Garlic Parmesan crusted blackened carrots (gf/v)

Roast sweet potato, whipped butter and parsley mash (gf/v)

Baked purple sweet potato, Danish fetta and chives (gf/v)



SHARE MENU

MAIN, SIDES & DESSERT \$75 per person

MAINS

SELECT TWO OF THE FOLLOWING:

36-hour slow braised Australian grain fed Black Angus Beef cheeks with an intensely rich Scenic Rim roma tomato and garlic sauce made from the braise and gremolata (df/gf)

Roasted citrus and chive South East Queensland chicken with blood orange cream (gf)

Far North Queensland black barramundi with pink peppercorn and creamy vermouth sauce (gf)

Slow cooked port wine and rosemary Victorian lamb shoulder (df/gf)

SIDES

SELECT THREE OF THE FOLLOWING:

Additional sides \$4 per side

Preserved lemon and tarragon mash (gf/v)

Potato, South Australian olive and cherry tomato rumble (df/gf/v)

Braised Gympie Brussels sprouts with charred sweet corn, golden shallots and Australian speck (df/gf)

Oven roasted Bundaberg purple sweet potato, Adelaide Hills goats fetta and chives (df/gf)

Garlic and Parmesan crusted blackened Lockyer valley carrots (gf/v)

Roasted Lockyer Valley butternut pumpkin, marinated fetta, spiced chickpeas, baby English spinach, caramelised onion and Queensland balsamic reduction and toasted pepitas (gf/v)

DESSERT

SELECT TWO FROM THE FOLLOWING:

Sweet Hatton Vale rhubarb and strawberry crumble with ginger, orange vanilla ice cream and candied orange zest (v)

Spiced rum and grilled pineapple panna cotta with coconut cream and freeze-dried pineapple (gf/v)

Vanilla bean and thyme cheesecake with Frangelico and lime sherbet (v)

Chocolate caramel slice with hazelnut praline, double cream and salted caramel popcorn (v)

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

PICK THREE CHEESES: All cheeses are Australian and local wherever possible

Blue — mild creamy cows' milk cheese from Milawa, Victoria

Cheddar — sweet rich classic cheese from Maffra, Victoria

Washed rind — monti rosso taleggio from the Adelaide Hills. Sweet, soft and buttery

Brie — Charleston triple cream made with Jersey cow milk

(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



BUFFET MENU 1

\$90 per person (minimum 50 people)

MAINS

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

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

Mixed root vegetable jungle curry (df/gf)

Mustard and herb crusted beef sirloin (df/gf)

SIDES

Roasted seasonal vegetables (df/gf/v)

Scented jasmine rice (df/gf/v)

SALADS

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

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

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

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

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

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

Pasta salad - mixed olives, Spanish onion, heirloom cherry tomatoes, cucumber, Yarra Valley feta (v)

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

gfo available \$1 per person

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

DESSERTS

Spiced granny smith apple crumble (df)

Key lime pie with chantilly cream (gf)

Fresh seasonal fruit platter (df/gf)



BUFFET MENU 2

\$70 per person (minimum 50 people)

MAINS

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

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

Mixed root vegetable jungle curry (df/gf/ve/v)

SIDES

Roasted seasonal vegetables (df/gf/v)

Scented jasmine rice (df/gf/v)

SALADS

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

Add chicken \$2 per person

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

Add chicken \$2 per person

gfo available \$1 per person

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

DESSERTS

Key lime pie with chantilly cream (df/gf)

Fresh seasonal fruit platter (df/gf)

(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



CHEESE, CHARCUTERIE BOARDS AND FOOD STATIONS

CHEESE BOARD \$90

Serves 10

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

CHARCUTERIE BOARD \$90

Serves 10

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

FOOD STATIONS

MEZZE \$9.50 per person

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

CHARCUTERIE \$15 per person

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

CHEESE \$14.50 per person

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

CHEESE AND CHOCOLATE CART

\$15.50 per person

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

PASTA \$14.00 per person

SELECT TWO:

Chicken, pesto, cherry tomatoes and aged pecorino

Chicken carbonara - bacon, garlic, white wine cream

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

Bolognese - rich mince ragù

CARVERY \$15 per person

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

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



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

SELECT THREE TYPES:

Natural

Ruby grapefruit pearls

Mignonette

Kilpatrick

Rockefeller

Mornay

SPANISH PAELLA \$14 per person

Traditionally cooked in paella pans, fresh seafood, chorizo sausage, chicken, fresh local vegetables, paprika and saffron, combined with the finest carnaroli rice and house made stock (df/gf)

RISOTTO STATION \$14 per person CHOOSE ONE:

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

Mixed seafood odyssey in a rich tomato passata risotto

BEVERAGE PACKAGES

PEARL

2 HOURS – \$29 per person

3 HOURS – \$37 per person

4 HOURS – \$44 per person

5 HOURS – \$50 per person

6 HOURS – \$56 per person

Charles Ranville Cremant de Bourgogne
Brut (France)

Babich Black Sauvignon Blanc
(Marlborough, NZ)

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

Fortitude Pacer

Young Henrys Newtowner

Heineken 3

Byron Bay Lager

Cider

Soft Drinks & Juices

RUBY

2 HOURS – \$37 per person

3 HOURS – \$45 per person

4 HOURS – \$52 per person

5 HOURS – \$58 per person

6 HOURS – \$63 per person

Please select two white and two red wines

Charles Ranville Cremant de Bourgogne
(France)

Babich Black Sauvignon Blanc
(Marlborough, NZ)

Pasqua 'Le Collezioni' Pinot Grigio 2016 Italy

Babich Classic Pinot Noir Rose'
(Marlborough, NZ)

Ross Hill Chardonnay (Orange, NSW)

Maxwell Silver Hammer Shiraz 2016
(Mclaren Vale, SA)

Bullant cabernet merlot (Langhorne Creek, SA)

Cantina Tollo Sangiovese (Abruzzo, Italy)

Il Passo Verde Nero d'Avola

Fortitude Pacer

Young Henrys Newtowner

Heineken 3

Byron Bay Lager

Cider

Soft Drinks & Juices

DIAMOND

2 HOURS – \$70 per person

3 HOURS – \$85 per person

4 HOURS – \$100 per person

5 HOURS – \$115 per person

6 HOURS – \$130 per person

Please select one white and one red wine

Mumm Cordon Rouge Champagne (France)

La Roche Chablis (Burgandy, France)

Quartz Reef Pinot Gris
(Central Otago, NZ)

Nanny Goat Pinot Noir (Central
Otago, NZ)

Fraser GallopParterre Cabernet
(Margaret River, WA)

Marquis de Pennautier (Pennautier, France)

Premium First Pour Spirits

Fortitude Pacer

Young Henrys Newtowner

Heineken 3

Byron Bay Lager

Stone & Wood

Cider

Soft Drinks & Juices



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