



Introduction

Would you like to impress your guests and clients at a contemporary multi-purpose landmark building with million dollar river views?

Brisbane Powerhouse is a contemporary multi-arts, dining, functions and conference venue nestled on the beautiful banks of Brisbane River beside New Farm Park. The former power station has become a distinct Brisbane landmark, both as a stunning industrial creation and as a hub for theatre, music, comedy, film, visual arts, festivals, ideas and dining.

Brisbane Powerhouse offers unique spaces for all events including boardroom meetings, exhibitions, weddings, private parties, conferences and product launches. It is 10 minutes from the city and accessible by bus, river, car or ferry.

Brisbane Powerhouse will meet your presentation needs with data projectors, electronic whiteboards. Our highly skilled staff will ensure that your event at Brisbane Powerhouse is both memorable and enjoyable.

In conjunction with catering partners, food and beverage is made easy.

For further information contact Kirsten Morrison, Functions Officer on +617 3358 8640 or functions@brisbanepowerhouse.org.

Catering

Brisbane Powerhouse offers an array of catering options from our three exclusive caterers. The following menus are only a selection of what's available as these caterers can create tailor-made menus to suit your event. Please note that menus are seasonal and may change.



Preferred caterer to Brisbane Powerhouse for over five years. Wine & Dine'm Catering deliver quality events and catering beyond expectation to the corporate and private sectors. The Wine & Dine'm Catering team is dedicated entirely to offsite catering, and can tailor a package to suit any budget, style and taste.

Contact: Michelle Kernohan
Ph: 07 3844 7810
Web: winendinem.com



Recent winners of Best Corporate Caterer 2008 and 2009, Zen Catering delivers a stylish and professional catering alternative to Brisbane's corporate and private events markets. With the support of one of Brisbane's leading restaurants, Zenbar, the team at Zen Catering brings a depth of experience and passion ensuring that every event is a success.

Contact: Janelle Borland
Ph: 07 3393 1209
Web: zencatering.com.au



Awarded Best Event Caterer 2005 and Caterer of the Year 2006 - the reputation of Bretts Wharf for providing true excellence in food and service has seen them appointed caterers at some of South East Queensland's most prestigious events.

Contact: Felix Kong
Ph: 07 3623 4106
Web: brettswarf.com.au

Zen Catering

Brisbane Powerhouse

Zen cocktail style packages

2 hours \$35.00 per person

Cold items

Peking duck wraps with hoisin sauce
Smoked Atlantic salmon roulade with lemon & horseradish
Poached chicken, apple & coriander "open sandwich"
Deville eggs with smoked paprika (vg)

Hot items

Crispy pork belly & warm apple sauce (g)
Spanish style beef skewer with fresh lemon (g)
Morroccan spiced lamb koftas with mint & cucumber yoghurt (g)
Tomato arancini with basil mayonnaise (v)
Baby gourmet beef & burgundy pies with horseradish crème

3 hours \$50.00 per person

Cold items

Sake & wasabi cured beef with cucumber & wakami (g)
Bruschetta of goats curd, quince jam & rocket (v)
Spanner crab "san choi bow" with coriander, lime & chili (g)
King tiger prawn & avocado cocktail

Hot items

Spanish style beef skewer with fresh lemon (g)
Alexandrian falafels with hummus (vg)
Roast chicken shanks with spiced salt & roasted garlic aioli (g)
Chinese style short soup with BBQ pork & shallot (g)
Morroccan spiced lamb koftas with mint & cucumber yoghurt (g)

Fork item - please select one of the following

Asian duck salad with palm sugar & lime dressing
Slow cooked shoulder of lamb & crisp polenta with pea purée (g)
Massaman curry of slow cooked beef with kipfler potato, bok choy & roasted cashews with steamed jasmine rice (g)
Butternut pumpkin risotto with wild rocket & macadamia nut pesto (vg)
South Australian beef en crouete with sauce béarnaise
Zen pad Thai with chicken & prawns**

v – vegetarian g – gluten free

Chefs to prepare & plate food onsite

All platters, cocktail napkins & cooking equipment included

Wait staff to provide tray service of food and drinks for the duration of the package

These are sample packages, we are more than happy to tailor menus to suit your specific requests

**needs to be cooked outside, subject to availability & guest numbers

Valid to September 2010, minimum of 30 people



4 hours

\$60.00 per person

Cold items

Peking duck wraps with hoisin sauce
Kipfler potato, rocket & feta frittata with cranberry relish (vg)
Tartare of Atlantic salmon with dark rye & spiced avocado
Swiss brown mushroom toast with pine nuts, parsley & truffle oil (v)
Sake & wasabi cured beef with cucumber & wakami (g)

Hot items

Baby gourmet beef & burgundy pies with horseradish crème
Chinese style steamed dim sims with soy & chilli dipping sauce
Crispy pork belly & warm apple sauce (g)
Roast chicken shanks with spiced salt & roasted garlic aioli (g)
Crispy polenta cakes with lemon & parmesan aioli (v)

Fork item - please select one of the following

Asian duck salad with palm sugar & lime dressing (g)
Slow cooked shoulder of lamb with crisp polenta & pea purée (g)
Massaman curry of slow cooked beef with kipfler potato, bok choy & roasted cashews with steamed jasmine rice (g)
Butternut pumpkin risotto with wild rocket & macadamia nut pesto (vg)
South Australian beef en croute with sauce béarnaise
Zen pad Thai with chicken & prawns**

Sweet bites - please select one

Sugar dusted doughnuts with vanilla custard
Individual mocha tarte
Baby Pavlova with seasonal fresh fruit & whipped cream (g)
Mini passion fruit tarts

5 hours

\$70.00 per person

Cold items

Poached chicken, apple & coriander "open sandwich"
Fresh Vietnamese spring rolls with spicy nam jim dipping sauce (vg)
King tiger prawn & avocado cocktail
Smoked Atlantic salmon roulade with lemon & horseradish

Hot items

Alexandrian falafels with hummus (vg)
Baby gourmet beef & burgundy pies with horseradish crème
Chinese style steamed dim sims with soy & chilli dipping sauce
Spanish style beef skewer with fresh lemon (g)
Tomato arancini with basil mayonnaise (v)

Fork item - please select two of the following

Asian duck salad with palm sugar & lime dressing (g)
Slow cooked shoulder of lamb with crisp polenta & pea purée (g)
Massaman curry of slow cooked beef with kipfler potato, bok choy & roasted cashews with steamed jasmine rice (g)
Butternut pumpkin risotto with wild rocket & macadamia nut pesto (vg)
South Australian beef en croute with sauce béarnaise
Zen pad Thai with chicken & prawns**

Sweet bites - please select one

Sugar dusted doughnuts with vanilla custard
Individual mocha tarte
Baby Pavlova with seasonal fresh fruit & whipped cream (g)
Mini passion fruit tarts





Cocktail menus Valid from 1st March – 29th August 2010

Cocktail Packages are inclusive of menu, wait staff, chef, cooking equipment, pressed bark plates, wooden cutlery, and paper napkins. Chefs prepare and cook food direct from the oven. Table cloths, furniture and hire equipment will be provided by Brisbane Powerhouse. Minimum numbers 30..

2 hour Cocktail Package \$35.00 per person

- Cold canapés** Liquorish salted beef sous vide, seared cherry tomato & parmesan dust, iris pastry cup
Assorted sushi, soy, wasabi, freshly prepared (*gf*)
Mandarin & cardamom braised chicken, snow pea tendrils & shallots rice paper roll, ginger soy dipping sauce (*gf*)
- Hot Canapés** Petite Moroccan lamb shank pie
Dukka spiced falafels, olive & rocket crush (*vg/gf*)
Tosino chicken skewers, cumquat & ginger mayo (*gf*)
- Bigger Bites** Curried potato bonda, chickpea & onion, toasted coriander seed raita (*v*)
Silver bullet – mini Brooklyn sub, home-style meatball, basil & roast garlic Napoli, American mustard mayo
- Sweet Item** Petite lime curd meringues (*v*)

3 hour Cocktail Package \$50.00 per person

- Cold Canapés** Claypot roasted Peri Peri chicken & lime sour cream savoy, beetroot cup
Satay pumpkin puree, white miso soy bean & coriander pearls, filo cup (*v*)
Crystal prawn & shredded Szechuan cabbage rice paper roll, hot & sour dipping sauce (*gf*)
Smoked chicken breast, walnut oil aioli, avocado crème fraiche ribbon sandwich
- Hot Canapés** Mini olive, basil, marinated Meredith feta & smoked tomato pizza (*v*)
Cherry tomato, whipped hickory smoked potato tart (*v*)
Buffalo mozzarella, truffle pesto, serano ham, tomato tart
Rabbit & caramelized red wine onion cottage pie, garlic, parsley mash
Tosino chicken skewers, cumquat & ginger mayo (*gf*)
- Followed by ONE of the following tapas items**
Preserved lemon wild mushroom & polenta medley, mixed leaf & micro salad, truffled honey dressing (*v*)
Porcini & sage risotto, parmesan & baby rocket dressing (*v*)
Smoked salmon & dill frittata, peppered cress & tobiko salad, yuzu mayonnaise
Open mini kebab, sumac beef skewers, smoked tomato & mesclun salad, garlic tahini on a mini tortilla
- Sweet Item** Petite lime curd meringues (*v*)

All pricing is per person, inclusive of GST. Products may contain traces of nuts & gluten unless otherwise noted.

Please contact an Michelle Kernohan at wine n dine m catering for further information.

T: 07 3844 7810 m:04 3272 1111 F: 07 3844 9964 E: kernohan@winendinem.com W: www.winendinem.com



4 hour Cocktail Package \$60.00 per person

Cold Canapés Green eggs & ham, hazelnut jamon & orange salad, dill frittata (*gf*)
Petite skewered caprese insalata, "salsa verde" salt, balsamic praline (*vg*)
Gingered black bean marinated tempeh "fun" roll, tamari & poached plum dipping sauce (*vg/gf*)
Yuzu avocado mousse, salmon floss, keta caviar, sesame seed cone

Hot Canapés Dukka spied falafels, olive & rocket crush (*vg/gf*)
Lemon chilli chicken pie
Rabbit & caramelized red wine onion cottage pie, garlic, parsley mash
Steak & kidney tart, potato & onion jam
Chilli mole chicken parcels, capsicum sour cream

Followed by ONE of the following substantial stand up plated items:

Blood orange braised beef cheeks, smoked paprika sweet potato mash, snow pea tendrils & cinnamon jus (*gf*)
Cajun grilled salmon fillet, tomato, toasted fennel & chickpea salad, citrus yoghurt
Basil ginger crusted barramundi, crème fraiche tossed new potatoes, garlic chives, Rice wine hollandaise

OR

Roasting station: your choice of 1 of the options below set at a station with crusty bread rolls, mustards and condiments
Orange glazed leg of ham (minimum of 50)
Red grape mustard wagyu beef

Sweet Item Petite lime curd **meringues**

5 hour Cocktail package \$70.00 per person

Cold canapés Chilli beef "larb", soy cashew dust, beansprout, rice paper roll
Claypot roasted Peri Peri chicken & lime sour cream savoy, beetroot cup (*do*)
Green eggs & ham, hazelnut jamon & orange salad, dill frittata (*gf/do*)
Petite skewered caprese insalata, "salsa verde" salt, balsamic praline (*vg/do*)

Hot canapés Native peppered wagyu beef, wattle seed mash pie
Chilli mole chicken parcels, capsicum sour cream
Ginger beer pork & potato braised turnover, puff red egg glaze (*do*)
Petite Moroccan lamb shank pie (*do*)
Dukka spied falafels, olive & rocket crush (*vg/gf*)

Followed by ONE of the following substantial stand up plated items:

Blood orange braised beef cheeks, smoked paprika sweet potato mash, snow pea tendrils & cinnamon jus
Cajun grilled salmon fillet, tomato, toasted fennel & chickpea salad, citrus yoghurt
Basil ginger crusted barramundi, crème fraiche tossed new potatoes, garlic chives, rice wine hollandaise

Your choice of station (to start or to finish)

Roasting station: your choice of 1 of the options below set at a station with crusty bread rolls, mustards and condiments
Red grape mustard wagyu beef
Orange glazed leg of ham (minimum of 50)

OR

Seafood station Fresh ocean king prawns peeled, with tails on & freshly shucked oysters, a trio of Asian influenced dipping sauces & lime mayonnaise (min 50)

Sweet Item Petite lime curd **meringues** (*v*)

All pricing is per person, inclusive of GST. Products may contain traces of nuts & gluten unless otherwise noted.

Please contact an Michelle Kernohan at wine n dine m catering for further information.

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bretts wharf autumn and winter

Autumn Winter cocktail packages at the Brisbane Powerhouse

This menu is available 1 March 2010 to 31 August 2010

Available from \$35 pp

This quantity of food is suitable as a light accompaniment to drinks

2 hour Cocktail party

banderillas- balsamic onion, roasted capsicum, parsley, jalapeno manchego, homemade quince jam, crostini
broad bean falafel, tahini spiced yoghurt
parmesan crusted olives filled with goats cheese
smoked salmon, creamed leeks, chervil
tofu, vietnamese mint, chilli and peanut rice paper roll
smoked eggplant tartlet with tomatoes and sumac
barramundi, prawn and shitake mushroom spring roll, lime chilli dressing
rare beef, potato and horseradish rosti, tomato and chilli jam
pacific oyster, salt water vinaigrette, sea spray foam

Available from \$50 pp

This quantity of food is suitable as a cocktail party, it is insufficient to replace dinner

3 hour Cocktail party

tofu, vietnamese mint, chilli and peanut rice paper roll
banderillas- balsamic onion, roasted capsicum, parsley, jalapeno manchego, homemade quince jam, crostini
broad bean falafel, tahini spiced yoghurt
parmesan crusted olives filled with goats cheese
smoked salmon, creamed leeks, chervil
seared beef, caponata salsa
crispy chicken shank, corn puree
barramundi, prawn and shitake mushroom spring roll, lime chilli dressing
pork and caramelised onion sausage roll
pinchos morunos-marinated pork kebabs
pickled baby capsicum filled with tuna
pacific oyster, salt water vinaigrette, sea spray foam

Available from \$60 pp

This quantity of food is suitable to replace a light dinner or supper

4 hour Cocktail party

beef and guinness pies
handpicked crab meat, crispy shallots, mint, nam jim
crispy chicken shank, corn puree
seared haloumi and baby peppered fig skewers
rare beef, potato and horseradish rosti, tomato and chilli jam
smoked salmon, creamed leeks, chervil
truffled mushroom and mascarpone cheese arancini
broad bean falafel, tahini spiced yoghurt

substantial supper item served on a banana leaf plate please choose two of the following:

slow cooked beef, truffled creamed potato and cabernet jus
fire roasted red capsicum, tomato, basil, marinated fetta, balsamic onion and rocket salad
teriyaki chicken, coriander, tomato, peanut and rice noodle salad,

449 Kingsford Smith Drive, Hamilton

Email: felixkong@brettswharf.com.au or call 07 3623 4106 ext 2



bretts wharf autumn and winter

vietnamese dressing
tiger prawn, red capsicum, green paw paw and snow pea tendrill salad,
lime chilli dressing

to finish

chefs selection of petit fours

Available from \$65 pp

This quantity of food is suitable to
replace dinner

5 hour Cocktail party

landsborough zucchini flower filled with tiger prawn mousse
pickled baby capsicum filled with tuna
pinchos morunos-marinated pork kebabs
crispy chicken shank, corn puree
seared haloumi and baby peppered fig skewers
rare beef, potato and horseradish rosti, tomato and chilli jam
banderillas- balsamic onion, roasted capsicum, parsley, jalapeno
manchego, homemade quince jam, crostini
parmesan crusted olives filled with goats cheese
broad bean falafel, tahini spiced yoghurt

substantial supper item served on a banana leaf plate please choose one of the following:

slow cooked beef, truffled creamed potato and cabernet jus
fire roasted red capsicum, tomato, basil, marinated fetta, balsamic onion
and rocket salad
teriyaki chicken, coriander, tomato, peanut and rice noodle salad,
vietnamese dressing
tiger prawn, red capsicum, green paw paw and snow pea tendrill salad,
lime chilli dressing

bbq food station, with your very own chef

bb 'd cumin spiced lamb cutlets (1 per person)
mini gourmet cheeseburger station: darling downs beef, cheddar cheese,
tomato (1 per person)

to finish

chefs selection of petit fours

449 Kingsford Smith Drive, Hamilton

Email: felixkong@brettswharf.com.au or call 07 3623 4106 ext 2



bretts wharf autumn and winter

Please note Minimum of 30 guests

Prices listed are commencement prices only – additional canapé options are available.

Prices include gst, chefs, back of house staff, transportation of food, food service staff and beverage service staff for the times nominated.

Should your event extend and beverage service staff are required for a longer duration than nominated, this will be charged at the variable rate of \$35.00 per staff member, per hour.

Elegant white platters and white cocktail napkins are supplied by Bretts Wharf, all other equipment supplied by Brisbane Powerhouse.

gf = gluten free v = vegetarian

This menu is available 1 March 2010 to 31 August 2010

Glossary

Banderillas

This is the name given to the decorated darts used by a bullfighter. Fortunately, our *banderillas* aren't dangerous

Manchego

Sheeps milk cheese from the La Mancha region of Spain. Can be mild or sharp depending on how long it is aged

Arancini

Risotto balls coated in breadcrumbs and deep fried. The name derives from the food's shape and colour, which is reminiscent of an orange - the Italian word for orange is *arancia*.

Falafel

Middle Eastern street food made from chick peas and /or broad beans.

Pinchos morunos

Spanish for kebab – we marinate ours in cumin, coriander, paprika, garlic, oregano, lemon juice and olive oil

449 Kingsford Smith Drive, Hamilton

Email: felixkong@brettswharf.com.au or call 07 3623 4106 ext 2

Beverage Packages

HOUSE		Beer	Non-alcoholic	Wine	
2 hours	\$24.50	Victoria Bitter	San Benedetto Sparkling Mineral Water	NV	Rothbury Estate Sparkling Cuvee
3 hours	\$30.00	XXXX Gold	Orange Juice	2008	Lindemans Sauvignon Blanc
4 hours	\$36.50	Cascade Premium Light	Soft Drinks	2008	Rothbury Estate Cabernet Merlot
5 hours	\$44.00		Bottled Still Water		
PREMIUM		Beer <i>Select 3</i>	Non-alcoholic	Wine	<i>Select 1 white wine and 1 red wine</i>
2 hours	\$ 32.00	XXXX Gold	San Benedetto Sparkling Mineral Water	NV	Seppelt Fleur de Lys Chardonnay Pinot Noir
3 hours	\$ 40.00	Cascade Premium Light	Orange Juice	2008	Redbank Sauvignon Blanc
4 hours	\$ 47.00	Cascade Premium Lager	Soft Drinks	2008	Yalumba Y Series Pinot Grigio
5 hours	\$ 53.00	Cascade Green	Bottled Still Water	2007	Penfolds Private Bin Chardonnay
		Coopers Pale Ale		2007	Matua Valley Merlot
				2006	Bleasdale Shiraz Cabernet
SUPER		Beer <i>Select 3</i>	Non-alcoholic	Wine	<i>Select 1 white wine and 1 red wine</i>
2 hours	\$ 40.00	Cascade Premium Light	San Benedetto Sparkling Mineral Water	NV	Jansz Premium NV Cuvee
3 hours	\$ 48.00	XXXX Gold	Orange Juice	2008	Leo Buring Clare Valley Riesling
4 hours	\$ 56.00	Crown Lager	Soft Drinks	2009	Giesen Estate Sauvignon Blanc
5 hours	\$ 62.00	Corona	Bottled Still Water	2007	Tarrawarra Tin Cow's Chardonnay
		Cascade Premium Lager		2007	Palliser Estate Pencarrow Pinot Noir
		Peroni		2006	Yalumba Shiraz + Viognier
				2006	O'Leary Walker "Blue Cutting Road" Cabernet Merlot

Please note that a minimum of 30 guests applies to all packages. Spirits are not available for inclusion in beverage packages. Spirits can be included in your beverage options via on-consumption charging. Beverage packages include staffing and glass hire.

Beverages On-Consumption

BEVERAGE LIST AND PRICING

Sparkling & Champagne

NV	Rothbury Estate Sparkling Cuvee	pinot, chardonnay	Hunter, NSW	\$ 19.00
NV	Redbank Emily Brut Cuvee	pinot, chardonnay	Reg. blend, VIC	\$ 25.00
NV	Seppelt Fleur de Lys Cuvee	pinot, chard, meunier	Great Western, VIC	\$ 26.00
NV	Jansz Tasmania Premium Cuvee	pinot, chardonnay	Reg blend, TAS	\$ 48.00
2009	Bird in Hand	pinot noir, sparkling	Adelaide Hills, SA	\$ 48.00
NV	Pol Roger	pinot, chard, meunier	Champagne, Fr	\$ 98.00
NV	Bollinger Special Cuvee	pinot, chard, meunier	Champagne, Fr	\$ 150.00

White Wines

Please choose 1-2 White Wines

2008	Leo Buring	riesling	Clare Valley, SA	\$ 38.00
2008	Howard Park	riesling	Great Southern, WA	\$ 49.00
2008	Stella Bella	semillon, sauv blanc	Margaret River, WA	\$ 38.00
2008	Redbank	sauvignon blanc	Pyrenees, VIC	\$ 24.00
2008	Giesen Estate	sauvignon blanc	Marlborough, NZ	\$ 39.00
2009	Astrolabe "Kekerengu Coast" Single Vineyard	sauvignon blanc	Marlborough, NZ	\$ 49.00
2008	Lindemans	sauvignon blanc	Reg. blend, VIC	\$ 22.00
2007	Penfolds Private Bin	chardonnay	Reg. blend, SA	\$ 29.00
2008	Tarrawarra Estate	chardonnay	Yarra Valley, Vic	\$ 38.00
2008	Craggy Range 'Kidnapper's Vineyard'	chardonnay	Hawkes Bay, NZ	\$ 59.00
2008	Yalumba Y Series	pinot grigio	Eden Valley, SA	\$ 29.00
2008	Corte Giara	pinot grigio	Veneto, Italy	\$ 34.00
2009	Wild Rock 'Sur Lie'	pinot gris	Otago, NZ	\$ 37.00

Red Wines

Please choose 1-2 Red Wines

2008	Pencarrow	pinot noir	Martinborough, NZ	\$ 38.00
2008	Clyde Park 'Locale'	pinot noir	Geelong, Victoria	\$ 39.00
2007	Matua Valley	merlot	Hawkes Bay, NZ	\$ 34.00
2008	Rothbury Estate	cabernet merlot	Regional Blend, VIC	\$ 20.00
2006	Bleasdale	shiraz cabernet	Langhorne Creek, S.A	\$ 29.00
2006	Yalumba	shiraz viognier	Barossa Valley, S.A	\$ 41.00
2006	Redbank	shiraz	Pyrenees, Vic	\$ 26.00
2006	Petaluma	shiraz	Adelaide Hills, SA	\$ 79.00
2007	Cape Mentelle 'Trinders'	cabernet merlot	Margaret River, WA	\$ 58.00
2006	O'Leary Walker 'Blue Cutting Road'	cabernet merlot	Clare Valley, SA	\$ 32.00

Please note that bar staff are an additional cost when choosing to have drinks on consumption, charged at \$33 per staff member, per hour, 4 hour minimum applies.

Beverages On-Consumption

BEVERAGE LIST AND PRICING

Beers	Please choose 2-3 Beers	
XXXX Gold		\$ 5.00
Cascade Premium Light		\$ 5.00
Victoria Bitter		\$ 5.50
Cascade Premium Lager		\$ 6.00
Cascade Green		\$ 6.00
Coopers Pale Ale		\$ 6.00
Crown Lager		\$ 6.50
Corona		\$ 6.50
Peroni		\$ 7.00

Spirits		
Standard Spirits per 30ml nip including mix (Vodka, Scotch, Rum, Gin, Brandy, Bourbon, Bacardi, Tequila)		\$ 6.00

Non-alcoholic		
Juice (per litre)		\$ 6.00
Soft Drinks (per jug)		\$ 6.00
San Benedetto Sparkling Mineral Water 500ml		\$ 5.00
BH Still Water 600ml		\$ 3.00

The above options are available to form your on-consumption selections.

Terms and Conditions

For full terms and conditions, please refer to the Room Hire Agreement

Alcohol

Due to licensing regulations, NO alcohol may be brought onto licensed premises. ALL alcohol must be purchased through Brisbane Powerhouse.

Catering

Brisbane Powerhouse provides catering for functions using our experienced caterers. All catering must be purchased through Brisbane Powerhouse.

Cleaning

The cost of general cleaning is included in the venue hire charge. The hirer will be responsible for any additional cleaning required over and above regular cleaning, e.g., carpet stains.

Audio/Visual

The hirer will be responsible for any audio/visual equipment used during the function and will pay any associated hire costs to Brisbane Powerhouse or external suppliers. The hirer will be responsible for any associated costs of repair or replacement in instances of damage or theft of equipment.

Agreed Use

The hirer agrees to use the venue only for the purpose of holding or conducting a function. The hirer will ensure that the function is conducted in a proper, orderly and lawful manner. It is imperative that the integrity of the building is considered during the duration of the function, including visual art displays.

Alterations

The hirer will not make any alterations or additions to the venue.

Damages

The hirer will be responsible for any breakage, damage, theft or vandalism to the Brisbane Powerhouse venue or the property of Brisbane Powerhouse during, or associated with, the event. Damage must be reported to the Brisbane Powerhouse Office immediately upon discovery, or as soon as practicable thereafter.

Display

All signage and display materials intended for display in public areas of Brisbane Powerhouse must be approved by Brisbane Powerhouse prior to their use. The hirer may display materials within their hire space, providing the display material is not of a lewd or illegal nature.

Bond

A bond of \$500 will be payable where food and beverages are to be served. This bond will be refunded following the event less any costs for cleaning, damage and additional consumption.

Bookings

All bookings are considered tentative until the room hire and bond payments are received. The booking is considered confirmed when the Room Hire fee and bond together with the completed and signed Room Hire Agreement are received.

Cancellations

If a confirmed booking is subsequently cancelled, the room hire fee will be forfeited unless cancellation is made at least 28 days prior to the event. If more than 28 days notice is provided, the room hire fee will be returned less 20% to cover administrative costs.

Inspection

The hirer will permit authorised staff or agents of Brisbane Powerhouse to enter the venue during the hire period for the purpose of inspecting the premises, or for any purpose connected with or related to these conditions.

Payment

An interim account for the room hire fee and bond will be issued together with the Room Hire Agreement to confirm a booking. An amount equal to 100% of estimated total event costs (as per Event Order) will be payable 28 days from the event date. A final invoice will be issued following the event. Payment of the final invoice is required within 7 days of receipt of invoice.

Sound

We reserve the right to monitor sound levels at your function and enforce alterations to sound levels to ensure the event complies with the licensing and noise restrictions of the building and does not adversely affect other activities within the building.

Staffing

All venue hire charges include venue supervisor charges for the duration of your event. Additional staffing will be required with the inclusion of food and beverage. Any additional equipment or furniture set up not included in standard inclusions will require additional staffing. Staffing charges will be included in your event quotation.

Responsible Service of Alcohol

Brisbane Powerhouse is committed to providing a safe and enjoyable environment. Brisbane Powerhouse takes the responsible service of alcohol seriously, while providing courteous and friendly customer service.

It is the policy of Brisbane Powerhouse to refuse alcohol service to patrons for any of the following:

1. Minors:

Legally, alcohol cannot be sold or supplied (given or passed on) to a person who is under the age of 18. If unable to provide appropriate identification when requested by a staff member, service will be refused. Under the Liquor Act 1992, acceptable forms of identification are an Australian driver's licence or permit, government issued proof of age card, an Australian passport or a Victorian Keypass. These conditions apply throughout the Brisbane Powerhouse precinct.

Underage patrons must be at all times under the supervision of their legal guardian(s). Generally, underage patrons will not be permitted in a close vicinity to the bar or other areas where alcohol is being served. Where minors are attending a performance or function where alcohol is being served, those minors must remain under the control of their legal guardian(s).

2. Intoxication:

Visitors and patrons of the venue will not be allowed to drink to excess and place themselves, other patrons, staff and the community at risk.

Unduly intoxicated persons will be refused service. If requested to leave the venue, the Brisbane Powerhouse reserves the right to have security or the Police to escort intoxicated persons from the premises.

Brisbane Powerhouse will not engage in practices that encourage the rapid or excessive consumption of alcohol. Low-alcohol and non-alcoholic drink alternatives are available for consumption. Only one drink per person will be served at "last drinks" (ending period of the Licence).

Spirits cannot be included in the beverage package during functions and a general policy during functions of only one drink per person to be served at any time will be enforced. The duration of the alcohol service during functions will not exceed five (5) hours.

3. Disorderly Behaviour:

Any disorderly behaviour by patrons or visitors to the venue will result in refusal of service and the patron will be asked to leave the venue. Assistance will be requested from the Police, if necessary.

4. Non-Compliance to Licensed Trading Hours:

Licensed trading hours will be adhered to at all times and all patrons and visitors are required to vacate the premises within thirty (30) minutes of the Licence ending.
