



## 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](mailto:functions@brisbanepowerhouse.org).

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## 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](http://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](http://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](http://brettswarf.com.au)**

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# Zen Catering

## Brisbane Powerhouse

### Zen cocktail style packages

2 hours \$35.00 per person

#### Cold items

Rare roasted Black Angus eye fillet, horseradish cream, parsley & caper salad  
Bruschetta of confit tomato, thyme & goats curd (v)  
Ceviche of Queen scallops (g)  
Spanner crab "san chow bow", coriander, lime & chili (g)  
Poached chicken Caesar "open sandwich"

#### Hot items

Marinated lamb skewer, lemon, coriander & garlic (g)  
Reef fish cakes, rustic tomato kalamata olive salsa (g)  
Crispy Bangalow sweet pork belly, chilli caramel (g)  
Tomato arancini, basil mayonnaise (v)

3 hours \$50.00 per person

#### Cold items

Hot smoked Atlantic salmon, celeriac remoulade, dark rye  
Peking duck wraps, hoisin dipping sauce  
Rare roasted Black Angus eye fillet, horseradish cream, parsley & caper salad  
Individual frittata of kipfler potato, rocket & parmesan (vg)  
Poached chicken Caesar "open sandwich"

#### Hot items

Crispy Bangalow sweet pork belly, chilli caramel (g)  
Baby home style meat loaf, bush tomato relish  
Pastry squares, onion, olives, anchovies, parmesan (v)  
Roast chicken shanks, five spiced salt & lime aioli (g)

#### Fork item - please select one of the following

Confit of Muscovy duck salad, pickled shallot dressing (g)  
Penang chicken curry, coriander, Kipfler potato, bok choy, steamed jasmine rice (g)  
Sticky pork, chilli caramel & wakami salad (g)  
Slow cooked shoulder of lamb, crisp polenta & white onion puree (g)  
Leek, tarragon & parmesan risotto, wild rocket pesto (vg)  
Zen pad thai with chicken & prawns\*\*

v – vegetarian g – gluten free

Chefs to prepare & plate food onsite

All platters, cocktail napkins & cooking equipment

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

4 hours

\$60.00 per person

Cold items

Bruschetta of confit tomato, thyme & goats curd (v)

Ceviche of Queen scallops (g)

Rare roasted Black Angus eye fillet, horseradish cream, parsley & caper salad

Spanner crab "san chow bow", coriander, lime & chili (g)

Fresh Vietnamese spring rolls, spicy nam jim dipping sauce (vg)

Hot items

Marinated lamb skewer, lemon, coriander & garlic (g)

Roast chicken shanks, five spiced salt & lime aioli (g)

Tomato arancini, basil mayonnaise (v)

Reef fish cakes, rustic tomato kalamata olive salsa (g)

Chinese style steamed dim sims, soy & chili dipping sauce

Fork item - please select one of the following

Confit of Muscovy duck salad, pickled shallot dressing (g)

Penang chicken curry, coriander, Kipfler potato, bok choy, steamed jasmine rice (g)

Sticky pork, chilli caramel & wakami salad (g)

Slow cooked shoulder of lamb, crisp polenta & white onion puree (g)

Leek, tarragon & parmesan risotto, wild rocket pesto (vg)

Zen pad thai with chicken & prawns\*\*

Sweet bites - please select one

Mini passion fruit meringue tarts

Dark chocolate flan, shaved chocolate flakes & pistachios

Baby pavlova, seasonal fresh fruit & whipped cream (g)

5 hours

\$70.00 per person

Cold items

Hot smoked Atlantic salmon, celeriac remoulade, dark rye

Peking duck wraps, hoisin dipping sauce

Chicken liver pate, spiced pear chutney

Individual frittata of kipfler potato, rocket & parmesan (vg)

Rare roasted Black Angus eye fillet, horseradish cream, parsley & caper salad (g)

Hot items

Marinated lamb skewer, lemon, coriander & garlic (g)

Crispy Bangalow sweet pork belly, chili caramel (g)

Chinese style steamed dim Sims, soy & chili dipping sauce

Tomato arancini, basil mayonnaise (v)

Fork item - please select one of the following

Confit of Muscovy duck salad, pickled shallot dressing (g)

Penang chicken curry, coriander, Kipfler potato, bok choy, steamed jasmine rice (g)

Sticky pork, chilli caramel & wakami salad (g)

Slow cooked shoulder of lamb, crisp polenta & white onion puree (g)

Leek, tarragon & parmesan risotto, wild rocket pesto (vg)

Zen pad thai with chicken & prawns\*\*

Sweet bites - please select one

Mini passion fruit meringue tarts

Dark chocolate flan, shaved chocolate flakes & pistachios

Baby pavlova, seasonal fresh fruit & whipped cream (g)



## Brisbane Powerhouse Cocktail Packages Cocktail menus Valid from 30<sup>th</sup> August to 27<sup>th</sup> February

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

### 2 hour Cocktail Function \$35.00 per person

#### **Cold canapés**

Assorted sushi, soy, wasabi, freshly prepared (*gf*)

**Slow roasted duck**, hoi sin, cucumber, spring onion rice paper roll (*do/gf*)

**Tandoor chicken** cup, honey cashew praline, massala poppadom wafer (*do*)

#### **Hot Canapés**

Maple smoked **beef kebab** (*gf*)

**Garlic chive & prawn gyoza**, umeboshi white miso ginger dipping sauce

**Brazilian riz balls**, spiced capsicum dip (*v/gf/do*)

Mini **lamb cassoulet pie**, garlic parsley gratin (*do*)

Steamed **pumpkin moon cake**, coriander peanut dipping sauce

#### **Bigger Bites**

**Cheesy kransky** & red grape caramelised onion hot dog

### Cocktail package 3 hour \$50.00 per person

#### **Cold Canapes**

Satay pumpkin puree, white miso soy bean & coriander pearls, filo cup (*v*)

**Smoked salmon**, capers & crème fraiche on wholemeal ribbon sandwich (*do*)

Jimmy's **satay tofu & peanut** mince rice paper roll (*vg/gf/do*)

Slow roasted **organic cherry tomato**, Persian feta, basil pesto beetroot cup (*v/do*)

#### **Hot Canapes**

**Petite pizza**, Meredith feta, smoked tomato, green olive tapenade & mozzarella (*v*)

Baby **black pudding & sweet corn involtini**, char grilled capsicum & paprika oil

Cumin rubbed **lamb filo**, basil oil yoghurt (*do*)

**Garlic chive & prawn gyoza**, umeboshi white miso ginger dipping sauce

Honey toasted peanut & lemon grass **chicken skewer** (*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 fritatta, peppered cress & tobiko salad, yuzu mayonnaise

Open mini kebab, sumac beef skewers, smoked tomato & mesclun salad,  
garlic tahini on a mini tortilla

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

Please contact michelle kernohan at wine n dine m catering for further information.

T: 07 3844 7810 m: 0401384559 F: 07 3844 9964 E: [kernohan@winendinem.com](mailto:kernohan@winendinem.com) W: [www.winendinem.com](http://www.winendinem.com)



### Cocktail package 4 hour \$60 per person

#### Cold Canapés

- Blue swimmer crab**, scented fennel & Buderim ginger pearl iris cup *(do)*
- Slow roasted **organic cherry tomato**, Persian feta, basil pesto beetroot cup *(v/do)*
- Duo of **salmon roulade**, lemon almond cake, avruga caviar *(gf/do)*
- Peppered beef**, s.d.t, white truffle aioli, rosemary scented tartlet *(do)*

#### Hot Canapés

- Steamed **pumpkin moon cake**, coriander peanut dipping sauce *(vg/gf)*
- Petite pizza**, Meredith feta, smoked tomato, green olive tapenade & mozzarella *(v)*
- Maple smoked **beef kebab** *(gf)*
- Vegetarian spring roll** with kaffir lime dipping sauce *(v)*
- Garlic chive & prawn gyoza**, umeboshi white miso ginger dipping sauce

#### Followed by ONE substantial stand up plated item (alternate drop)

- 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

OR

#### A Roasting station: (your choice of one of the options below)

- Orange glazed leg of ham – minimum of 50 serves – per person
  - Red grape mustard wagyu beef – minimum of 30 serves – per person
- Set at a station with crusty bread rolls, selection of mustards and condiments.

### Cocktail package 5 hour \$70.00 per person

#### Seafood station set for guest arrival

- Fresh ocean king prawns peeled, with tails on & freshly shucked oysters
- A trio of asian influenced dipping sauces & lime mayonnaise (min 50)

#### Cold canapés

- Slow roasted **organic cherry tomato**, Persian feta, basil pesto beetroot cup *(v/do)*
- Duo of **salmon roulade**, lemon almond cake, avruga caviar *(gf/do)*
- Peppered beef**, s.d.t, white truffle aioli, rosemary scented tartlet *(do)*
- Foie gras mousse**, brioche wafer, limoncello cranberry cone

#### Hot canapés

- Barossa belle **beef burgundy pie**, truffled mash *(do)*
- Garlic chive & prawn gyoza**, umeboshi white miso ginger dipping sauce
- Honey toasted peanut & lemon grass **chicken skewer** *(gf)*
- Lemon pepper falafel**, forest mushroom pate *(vg/gf/do)*
- Brazilian riz balls**, spiced capsicum dip *(v/gf/do)*

#### Bigger Bites

- Mango **salt & pepper pineapple calamari** boat, golden baby gherkin mayo *(gf)*

#### Followed by ONE substantial stand up plated items (alternate drop)

- Blood orange braised beef cheeks, smoked paprika sweet potato mash, snow pea tendrils & cinnamon jus *(gf)*
- Basil ginger crusted barramundi, creme fraiche tossed new potatoes, garlic chives, rice wine hollandaise

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

Please contact michelle kernohan at wine n dine m catering for further information.

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## 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.

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**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.

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