



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



bretts wharf catering menus

Conference Menu

Half day (4 hours) \$50.00 pp
Morning or afternoon tea + lunch

Full day (8 hours) \$62.00 pp
Morning tea + lunch+ afternoon tea

Antipasto Platters \$21.90 pp

**Prices based on a minimum
of 30 guests**

**Dietary requirements such as gluten
free can be accommodated
if required**

**Includes tables set with mints
ice water, paper + pens**

Prices include wait staff and gst

Twinnings Tea, Vittoria coffee and iced water served on arrival and with morning tea, afternoon tea and lunch

Morning and afternoon tea

(choose two for morning and two for afternoon tea)

Fruit muffins

Savoury muffins

Ham, brie and mountain pepper mustard croissant

Smoked salmon and herbed cream cheese croissant

Selection of fruit danishes

Banana and walnut cake

Orange and almond slice

Working lunch

(choose three of the following)

Vitello tonnato on olive roll

Roast pork, pickles on sourdough roll

Bacon, lettuce, tomato, aioli on pannini

Chicken, bacon, avocado club on Turkish

Grilled eggplant, roast capsicum, goats curd, pesto on baguette

BBQ steak and caramelized onion on ciabatta

Followed by

Fruit platters

Antipasto Platters

Cold cut meats

Salmon brandade

Grilled eggplant, artichokes and zucchini

Balsamic onions

Selection of dips

Marinated fetta

Crusty bread rolls

Followed by

Fruit platters

Additions of savoury croissants or muffins on arrival and/or canapés and drinks at conclusion are available at extra cost if required

449 Kingsford Smith Drive, Hamilton

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

Zen Catering Brisbane Powerhouse

Zen conference packages

Half day, 4 hours	morning or afternoon tea & lunch	\$50.00 per person
Full day, 8 hours	morning tea, lunch & afternoon tea	\$62.00 per person

Inclusions

Coffee & selection of teas for half or full day conference
Individually bottled water on arrival
Individually bottled juices with lunch
Lunch served with fresh seasonal fruit platter
Wait staff to set up, assist with service and pack down

Morning & afternoon tea

Please select two items for your morning tea & two items for your afternoon tea

Red onion, thyme & feta scones with cream cheese
Selection of fresh pastries & Danishes
Selection of savoury mini quiches
Freshly baked cinnamon apple muffins
Bacon, rocket, kipfler potato breakfast frittata with zen relish (g)
Home made chocolate chip cookies
Chef's selection of filled lady fingers sandwiches
Selection of freshly baked friands (g)
Chocolate & macadamia nut brownies
Fresh seasonal fruit skewers with honey yogurt (g)
Carrot cake with cream cheese frosting

Lunch

Please select one option
All lunches served with fresh seasonal fruit platter

Gourmet sandwiches - ready to go

Chef's selection of at least 3 fillings on freshly baked whole meal, multi seed & Turkish bread

Selection of hearty salads

Penne pasta salad with wild rocket, shaved pear, roasted walnut & goats cheese (v)
Cold poached atlantic salmon nicoise (g)
Chicken Caesar salad with soft-boiled egg, croutons & parmesan
Served with fresh bread & butter

Selection from the deli

Tandoori marinated chicken drumsticks / rocket, kipfler potato & vintage cheddar quiche / tossed salad with Roma tomatoes & French dressing / penne pasta salad with pesto, rocket & feta / selection of fresh bread & butter

MYO sandwiches

Selection of freshly baked breads
Tandoori chicken with cucumber & coriander
Sliced leg ham, vintage cheddar & avocado
Grilled marinated vegetables with rocket & pesto
Selection of sauces & condiments

notes

v – vegetarian g – gluten free
Minimum of 15 people required
Valid to 28th February 2010



Conference Packages

Conference menu Valid from March 1st 2010 to 27th February 2011

Half Day Package \$50.00 per person / Full day package \$62.00 per person

All Conferences include

Percolated coffee/ Herbal and regular teas

Bark plates, wooden cutlery and paper napkins

Seasonal sliced fruit platter with morning or afternoon tea

Bottled water all day / Individual bottled juice (with lunch)

Wait staff to set up, monitor the function and pack up. Staffing times: half day – 4 hours/ full day – 8 hours

Conference package 1 – Gourmet Sandwiches

Morning tea

Selection of freshly **baked cookies**

Fresh baked **sweet danishes**

Sliced **seasonal fruit**

Lunch: **Gourmet sandwiches**

Mediterranean vegetables, semi-dried tomato, fetta, basil & hommus **Olive focaccia**

Sliced ham, tomato, cheese, carrot, avocado, cucumber, mesclun and dijonaise **Pannini**

Tassie smoked salmon, cucumber, cream cheese, capers and baby spinach on **poppy seed bagel**

Italian sopressa, swiss cheese, smoked tomato relish and rocket on **Turkish bread**

Moroccan chicken, mixed leaves, lemon aioli wrapped in a **flour tortilla**

Accompanied by

Duo of Australian cheese with a selection of dried fruit, nuts and crackers

Afternoon Tea

Trio of **homemade dips** and sliced **turkish bread**

Petit muffin selection - chocolate, blueberry, orange & poppy seed

Conference package 2 – Marrakesh

Morning tea

Freshly **baked cookies**

Spinach and ricotta **pastries**

Sliced **seasonal fruit**

Lunch **Opportunity**

Turkish pide bread, extra virgin olive oil

Moroccan spiced chicken, oven roasted garlic sour cream

Toasted sesame lamb koftas, minted Greek yoghurt

Tomato, lentil and **chick pea salad** (gf)

Cous cous, blistered cherry tomato and cucumber salad

Afternoon tea

Dukka spiced falafels, olive and rocket crush

Rosewater **Turkish delight**

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



Conference package 3 – Mykonos

Morning tea

Plain scones, strawberry conserve, cream
 Petit cottage pasties, chutney
 Slice seasonal fruit

Lunch - Flexibility

Char grilled assorted bread selection and extra virgin olive oil
 Antipasto platters to include: grilled med veg, babba ganoush, hommus, tzatziki, marinated mushrooms and artichokes and a selection of cured sliced meats
 Chicken and pork terrine platter, gherkins and corinshons with rocket lettuce
 Panzanella bread salad with olives and roasted vegetables
 Hazelnut and Dijon dressed mixed leaf salad

Afternoon tea

Choc coated profiteroles
 Devilled chicken wings

Conference package 4 – Provencale

Morning tea

Double choc chip cookies
 Petit cottage pasties

Lunch Sustainability

Wild bread seeded roll and butter
 Tomato braised Wagyu mince roll, Swiss brown mushroom duxelle stuffing
 Honey baked ham and baby spinach egg tart
 Waldorf salad with cider malt vinegar walnuts
 Mesclun salad, champagne vinaigrette
 Australian cheese platter, nuts and crackers

Afternoon teas

Choc fudge and sultana brownie
 Roasted garlic chicken meatballs, bbq aioli

These are our suggested package menus please feel free to choose 2 items from the list below if you would like a different selection.

Sweet Items	Savoury Items
Apricot & almond cookies - fresh baked (v)	Smoked chicken breast, walnut oil aioli, avocado
Double choc chip cookies - fresh baked (v)	creme fraiche ribbon sandwich
Golden syrup anzac cookies - fresh baked (v)	Gerello silverside, fire roast capsicum chutney, basil
An assortment of fresh baked danishes (v)	pesto ribbon sandwich
Petite muffins - (v)	Premium leg ham, chilli tomato jam, vintage cheddar
Chocolate coated profiteroles, grand marnier custard (v)	ribbon sandwich
Portuguese custard tart	Pickled cucumber, roasted bell peppers, toasted dill
Mini croissants, strawberry jam & creamed butter (v)	seed cream cheese ribbon sandwich (v)
Assorted cream filled biscuits (v)	Assorted savoury danishes
Chocolate & sultana fudge brownies (v)	Cheese & spinach bites, smoked tomato jam (v)
Petite lime curd meringues Macadamia shortbread (v)	Roast mushroom & roma tomato quiche (v)
	Petite cottage pasties, tomato sauce
	Mini sausage roll, BBQ sauce (gf)

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bretts wharf catering menus

Continental Breakfast Menu Price \$ 34pp

Continental Breakfast

- fruit platter
- selection of danishes
- selection of muffins
- ham, brie and mountain pepper mustard croissant
- smoked salmon and herbed cream cheese croissant
- orange juice and ice water
- coffee and tea

Bretts Big Breakfast Price \$48pp

Bretts Big Breakfast

- fruit platter
- selection of danishes
- zucchini, roast capsicum, ricotta savoury muffins
- toasted brioche, grilled bacon, mushrooms, roast tomatoes, creamed eggs
- orange juice and ice water
- coffee and tea

Dietary requirements such as gluten free and vegetarian can be accommodated if required

Chefs and wait staff are included for a maximum of 3 hours

Minimum numbers of 30 pax

Glassware, jugs, tea and coffee brewing equipment and table set up provided by Brisbane Powerhouse

Prices include GST

449 Kingsford Smith Drive, Hamilton
Email: felixkong@brettswharf.com.au or call 07 3623 4106 ext 2

Zen Catering Brisbane Powerhouse

Zen breakfast packages

Buffet breakfast \$34.50 per person

Selection of freshly baked pastries & croissants
Fresh breads with spreads & butter
Cured leg ham, sliced top paddock cheese
Bacon, rocket, kipper potato breakfast frittata with zen relish (g)
Fresh fruit platter with honey yoghurt

Inclusions

Freshly brewed coffee & a selection of teas
Selection of individual juices
Buffet service of food & drinks
Wait staff to set up, assist with service and pack down
Bio plates, wooden forks & napkins

Seated breakfast \$54.50 per person

Served to the table to share
Fresh fruit platter with honey yoghurt
Selection of freshly baked pastries & croissants

Individual mains – choose one

Belgium waffles with bacon, baked banana & palm sugar butter
Marinated roasted field mushrooms, grilled sourdough, wilted spinach
poached egg & sauce hollandaise
Scrambled eggs & bacon with grilled sourdough & Zen breakfast relish
Baked egg, smoked salmon, ricotta & dill tart

Inclusions

Freshly brewed coffee & selection of teas
Orange juice
Wait staff to set up, assist with service and pack down
Hire of all crockery, cutlery & all cooking equipment required
All breakfast items can be gluten free with notice
Valid to 28th February 2010



Breakfast Packages

Working breakfast 40.00 per person

Beverage: Served with filtered coffee, selection of herbal and regular teas
Fresh australian orange juice

Buffet Selection Baked danish pastries
Assorted mini muffins to include:
Double chocolate, Orange and poppy seed, Blueberry
Petite croissants filled with:
Bacon and egg, Smoked salmon, cream cheese, capers, Tomato, bocconcini, pesto
Truffled egg, shallot, parmesan pies
Sliced seasonal fruit

Boardroom Breakfast 60.00 per person Minimum 10 people

Please select one dish from each of the courses

To start Fruit with honey and yoghurt (gf/v)
Grilled brioche with fig jam and double cream (v)
Turkish bread with mushroom pate, goats curd and chives (v)
Raisin toast with honey and cream cheese (v)

Main Maple roasted kaislers ,shallot scrambled eggs,tempered tomatoes (gf)
Leek, corn and potato tart,pork and fennel chipolatas,tomato relish
Open b.l.t. charred Vienna, avocado salsa,mayonnaise
Brie and shallot frittata,grilled mushrooms, mini croissants (v)
Roasted capsicum bocconcini, dill brushetta, english spinach, hollandaise

To finish Mini muffins
Selection of fresh baked danishes
White chocolate ganache tarts, macadamias
Double vanilla curd tarts, chocolate shavings

(v)vegetarian (vg)vegan (df)dairy free (gf)gluten free

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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.

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.
