



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 Aerlyn James, Functions Coordinator 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: Malin Abbink
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

butternut pumpkin & thyme scones with cream cheese
selection of fresh pastries & danishes
individual bircher muesli with greek yoghurt & fruit compote
selection of savoury mini quiches
baby pecan pies with vanilla cream
breakfast frittata with bacon & spinach (g)
home made chocolate chip cookies in a jar
chef's selection of filled lady fingers sandwiches
raspberry & blueberry friands (g)
mini croissants with ham & cheese
chocolate & macadamia nut brownies
fresh seasonal fruit skewers with honey yogurt (g)
sliced lemon drizzle cake

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
wholemeal, multi seed & turkish bread

selection of hearty salads

green tea noodle salad with chicken, bean sprouts & sesame dressing (vg)
israeli cous cous & chickpea salad with moroccan lamb & mint pesto
chicken caesar salad with soft-boiled egg, croutons & parmesan
served with bread & butter

selection from the deli

tandoori chicken drumsticks / quiche lorraine with ham & cheese /
tomato & shallot salad / baby chatsworth potato & grain mustard salad
served with a selection of fresh bread & butter

smorgasbord

turkish bread, wholemeal rolls, baguette
cured ham, chicken coronation, smoked salmon
top paddock cheddar cheese, lettuce, tomato, cucumber
selection of mayonnaise, mustards & chutneys

notes

v – vegetarian g – gluten free
minimum of 15 people required

Valid to March 2010





Conference Packages – Buffet Style

Half Day Package \$50.00 per person

Full day package \$62.00 per person

Our Conference packages include:

- Percolated coffee
- Selection of herbal and regular teas with condiments
- Seasonal sliced fruit platter (with morning tea **or** afternoon tea)
- Bottled water
- Individual bottled juice (with lunch)
- Bark plates wooden cutlery and napkins
- Waiter to set up, monitor the function and pack up
- Staffing times are: half day - 8am till 1pm or 12pm to 5pm/ full day - 8am till 5 pm
(additional hours will be added to your account.)

Morning tea and afternoon teas selections

Please select 2 Items from the list below for morning tea (and/or) afternoon tea

Sweet

- Double choc chip cookies fresh baked (v)
- Traditional anzac cookies fresh baked (v)
- An assortment of fresh baked danishes (v)
- Petite muffins - chocolate, blueberry, orange, poppy seed (v)
- Chocolate coated profiteroles filled, grand marnier custard (v)
- White chocolate mouselline tarts, toasted macadamia
- Double french vanilla curd tarts (v)
- Assorted cream filled biscuits (v)
- Strawberry jam scrolls, double cream, icing sugar (v)
- Chocolate, sultana fudge brownies (v)
- Jam drop tarts, coconut cream (v)

Savoury

- Poached chicken, celeriac, japanese mayonnaise ribbon sandwiches
- Double smoked ham, parmesan spread, smoked tomato ribbon sandwiches
- Pumpkin muffins, crème fraiche, salsa verde (v/gf)
- Baby beetroot frittata, woodside goats curd (v/gf)
- Preserved lemon friend, peppered yoghurt, flaked trout (gf)
- Wild mushroom tarts, milliwa goat's curd (v)
- Pork and coriander pastry rolls, soy aioli (df)
- Olive and caramelized onion scrolls, caper sour cream (v)
- Spinach and feta turnovers, tomato chutney (v)
- Biscotti, brie, strawberries (v)

Lunch selections

Choose one of the following lunches:

Make your own sandwiches –

- Selection of bakery breads to include: bagels, pannini, olive, sourdough, vienna
- Corned beef, double smoked ham, turkey, bbq chicken, smoked salmon, mayonnaise, sliced cheese
- Mixed lettuce plate to contain sliced tomatoes, cucumber, alfalfa, grated carrot
- Seasonal sliced fruit

(Continues on next page)



Set sandwiches

Charred mediterranean vegetable wraps with semi dried tomatoes, greek feta, english spinach, basil pesto
Double smoked ham, swiss cheese, tomato, mixed leaves, seeded mustard on turkish flat bread
Tasmanian smoked salmon, avocado, snow pea tendrils, caper mayonnaise on wholemeal
Italian sopressa bagel, cream cheese, rocket, smoked tomato chutney
Turkey, cranberry, mesclun leaves, mini sourdough focaccias
Sliced seasonal fruit
Duo of australian cheeses, dried fruit, crackers

Park lunch -

Soft white dinner rolls with butter
Short crust pastry quiche lorraine
Lemon peppered chicken drumsticks
Cos salad, semi dried tomatoes, egg and parmesan (gf/v)
Lemon and cumin roasted potato salad, minted yoghurt dressing (gf/v)
Duo of australian cheeses, dried fruit, crackers

Delicatessen

Grissini sticks, olive tapenade
Chicken and pesto roulade, mozzarella cheese, bush tomato chutney
Mushroom and egg frittata, tempered tomato (gf)
Tuscan pasta salad with blistered cherry tomatoes, cucumber, olives, balsamic glaze (v)
Mixed leaf salad, red onion, parmesan, balsamic dressing (gf/v)
Chocolate fudge brownie, double cream

Conference 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.



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
breakfast frittata with bacon & spinach (g)
fresh fruit salad with greek yoghurt & toasted muesli

inclusions

freshly brewed coffee & a selection of teas
selection of 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 salad with greek yoghurt & toasted muesli
selection of freshly baked pastries & croissants

individual mains – choose one

belgium waffles with bacon, baked banana & palm sugar butter
free-range eggs with cured ham & brioche dipping soldiers
marinated roasted field mushrooms, grilled sourdough, wilted spinach
poached egg & sauce hollandaise
scrambled eggs & bacon with grilled sourdough & zen breakfast relish
smoked atlantic salmon & dill risotto with poached egg
poached egg & smoked atlantic salmon with dill risotto

inclusions

freshly brewed coffee, selection of teas
selection of juices
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 March 2010





Breakfast Packages

Working breakfast

40.00 per person

Set buffet style

Served with filtered coffee, selection of herbal and regular teas

Fresh Australian orange juice

Selection of fresh 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

Smoked salmon crepe, charred asparagus, sauce choron

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

Breakfast 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.

All pricing is inclusive of GST – Menus valid 5th October through 28th February

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.
