



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



Barbecue Packages

BBQ packages are inclusive of menu, wait staff, chef, cooking equipment, plates, cutlery and linen napkins. Chef prepares and cooks food direct from the BBQ. Furniture and linen table clothes to be provided by Brisbane Powerhouse. Minimum numbers apply.

Fun	\$35.00 per person (Served with paper napkins, bark plates and cutlery) Hamburger and hot dog buns
From the BBQ	Angus teriyaki rump minute steaks Lemon myrtle and polenta seasoned chicken burgers Smoked cheese and pork kransies Caramelized onion (v)
Salad Selection	Mixed leaves, sliced roma tomato, Lebanese cucumber, red onion, grated carrot, beetroot and shredded mozzarella cheese. (gf) Condiments selection: tomato, BBQ, chutney, relish, Dijon mustard and pesto sauces
To Finish	Individual Pavlovas with seasonal fresh fruit and whipped cream
Trusted	\$60.00 per person Selection of BBQ bread rolls and butter
From the BBQ:	rosemary infused lamb sausages Fresh ginger and Palm sugar chili marinated Chicken fillets Premium Wagyu beef mince and smoked paprika burgers Caramelised onions (v) Dukka spiced Falafel (v)
Salad selection	mixed leaf salad, honey mustard dressing Roasted chat potato salad , baby spinach, roasted macadamia nuts, horseradish aioli (v) Stuffed olive and penne pasta salad , rocket, parmesan and tomato balsamic (v) Condiments selection: tomato, BBQ, chutney, relish, Dijon mustard and pesto sauces
To finish	Sliced seasonal fruit platters Assorted freshly baked anzac, choc chip and shortbread cookies
Innovation	\$70.00 per Person Chef's selection of gourmet breads, butter and olive oil
Seafood station	Allows for 2 prawns & 1 oyster per person (minimum 50 people) Fresh ocean king prawns peeled, with tails on & freshly shucked oysters (gf) A trio of asian influenced dipping sauces & lime mayonnaise
From the BBQ:	Wagyu rump steaks Jimmys satay marinated chicken kebabs, coconut cream reduction Char grilled Hoi sin lamb lollipops Dukka spiced Falafel (vg) Caramelized onions
Salad selection:	Hokkien noodle , cashews julienne vegetable salad, thai dressing Mesclun salad, sesame ponzu dressing Rocket and Dried Chilli pear salad, palm vinegar dressing Condiments selection: tomato, BBQ, chutney, relish, Dijon mustard and pesto sauces
To Finish	Egg Custard dan tarts Seasonal Fruit platters (v) vegetarian (vg) vegan (df) dairy free (gf) gluten free

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

Zen buffet style packages



BBQ Express \$35.00 per person

Honey & wholegrain mustard glazed mini pork sausages
Tandoori chicken burgers with coriander yoghurt (g)
Seared coorong red Angus minute steaks (g)
Fresh bread rolls, butter
Tossed salad, tomatoes, onions
Selection of gourmet sauces & chutneys
Includes bio plates, disposable cutlery & paper napkins

BBQ Buffet menu 1 \$60.00 per person

Lemon thyme & garlic chicken skewers with saffron aioli (g)
Sirloin of South Australian beef, pepper & mustard aioli (g)
Honey & mustard glazed mini pork sausages
Roasted butternut pumpkin, baby spinach & feta salad (vg)
Salad of fine green beans, shallots & French dressing (vg)
Potato salad, bacon, sour cream & Dijon mustard (g)
Fresh breads & whipped butter
Selection of gourmet sauces, chutneys & mustards

Followed by a baby desert

Please select 1 of the following

Mini passion fruit tarts
Individual mocha tarte
Baby Pavlova with seasonal fresh fruit & whipped cream (g)
Fresh seasonal fruit platter (g)

BBQ Buffet menu 2 \$70.00 per person

Lemon thyme & garlic chicken skewers with saffron aioli (g)
Morton bay bugs, garlic butter & Zen mayonnaise (g)
Moroccan spiced lamb skewers, preserved lemon & coriander yoghurt (g)
Sirloin of South Australian beef, pepper & mustard aioli (g)
Potato salad, bacon, sour cream & Dijon mustard (g)
Salad of roasted carrots, pine nuts & sultanas (vg)
Greek salad with olive oil & fetta dressing (vg)
Salad of fine green beans, shallots & French dressing (vg)
Freshly baked baguette, aged balsamic & olive oil

Followed by a baby desert

Please select 1 of the following

Mini passion fruit tarts
Individual mocha tarte
Baby Pavlova with seasonal fresh fruit & whipped cream (g)
Fresh seasonal fruit platter (g)

Inclusions & notes

Chefs to cook & serve buffet onsite, wait staff to service the event for up to 3 hours

All crockery, cutlery & cooking equipment required

Minimum of 30 people, valid to september 2010

v – vegetarian g – gluten free

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





FORMAL SIT DOWN DINING AUTUMN 2010

It's that time of year again, new menus! As we move into milder weather, our menus reflect the South East Queensland version of Autumn. There's still room for prawns but also some cool weather favourites such as red wine roasted beef fillet and pan seared salmon. Bon appétit!

Entree

Cacao mole sautéed prawns, jalapeno, edamame & fennel salad, avocado puree *(gf)*

Roasted rare beef carpaccio, horseradish carrot foam, goats cheese "Yorkshire pudding", balsamic dressed herb salad

Prosciutto wrapped chicken tenderloin, butter olive, white fig & rocket salad, aged pecorino, garlic & tarragon aioli *(gf)*

Leek & asparagus terrine, beetroot vinaigrette, black walnut & micro herb salad *(vg/gf)*

Beurre noisette scallops, cauliflower pannacotta, sautéed brussel sprout & spec salad *(gf)*

Green & pink salted quail, watermelon gel & minted feta salad, basil chiffonnade *(gf)*

Main

Red wine **roasted beef fillet**, rosemary southern gold potato, poached garlic custard, spinach & aged Balsamico Modena jus *(gf)*

"Southern Fried" chicken breast, truffled green tomato polenta, preserved lime & fennel salad, wild mushroom & pan jus reduction

Shiitake dusted barramundi, pan seared, sambal hollandaise sauce, crab hash cake, BBQ pak choy *(gf)*

Roasted beetroot & pickled walnut salad, red wine poached egg, endive & pumpkin puree, garlic brioche croutons *(v) can be altered as a vegan alternative*

Liquorish salted lamb rack, saffron mash, orange carrot sous vide, olive & cumquat jus *(gf)*

Pan seared pistachio salmon, sweet corn & morel flan, chilli chive & shrimp butter sauce, wilted spinach

Dessert

Lady grey panacotta, rose water strawberries, lime praline *(gf)*

Duo of premium **Australian cheese**, Kurrajong lavosh, pear & walnut paste

Passionfruit marshmallow island, watermelon soup, campari gellee

Botrytis poached pear & shadows of blue cheesecake, honey dust, sesame floss, double cream *(gf)*

Caramelized egg custard brioche, double vanilla bean ice cream, limoncello macerated muscatels

(v) vegetarian *(gf)* gluten free *(vg)* vegan
Menu valid 01.03.10 to 30.05.10.

All pricing is food only and is inclusive of GST.

Products may contain traces of nuts & gluten unless otherwise noted.

Please contact an Event Consultant for a comprehensive quote on staff, beverage, equipment & delivery requirements.

T: 07 3844 7810 F: 07 3844 9964 E: catering@winendinem.com W: www.winendinem.com



All meals include:

Fresh baked dinner roll with butter

Petit fours

Words we take for granted:

Cacao Mole:	A range of Mexican sauces based on the chilli plant and cocoa
Carpaccio:	Thinly sliced meat, usually raw or lightly seared
Edamame:	Boiled green soy beans in the pod
Pecorino:	A range of hard cheeses from Italy made from ewe's milk
Beurre Noisette:	Butter sauce with hazelnuts
Pannacotta:	A delicious Italian dessert made from cream, milk, sugar and gelatine
Balsamico Modena:	Balsamic vinegar from the Modena region in Italy
Sambal:	A spicy sauce based on chilli from South East Asia
Chiffonade:	Cooking method whereby herbs or leafy green vegetables are sliced into "ribbons"
Sous Vide:	A method of cooking whereby ingredients are cooked at a low temperature for a long period of time in vacuum sealed bags
Morel:	A honeycomb like edible mushroom
Botrytis:	A style of dessert wine from grapes that have received specific weather conditions
Limoncello:	Lemon based liqueur hailing from Southern Italy

(v) vegetarian (gf) gluten free (vg) vegan
Menu valid 01.03.10 to 30.05.10.

Products may contain traces of nuts & gluten unless otherwise noted.
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bretts wharf autumn and winter

Autumn Winter dining packages at the Brisbane Powerhouse

This menu is available 1 March 2010 – 31 August 2010

entrée crispy pork belly, seared scallop, cauliflower puree, caper raisin dressing (gf)
moreton bay bug and char grilled octopus salad, kipfler potatoes,
smoked paprika (gf)
brioche crusted slow cooked lamb, roasted parsnip puree, baby spinach,
hazelnuts
warm ham hock, kipfler potato, green peas and parsley salad (gf)
grilled scallops, fennel and orange confit, micro herb salad (gf)
twice cooked duck, kim chi, spiced eggplant and green paw paw salad,
honey soy dressing
pacific oysters, bacon. celery, liliput capers, worcestershire dressing (gf)
broad bean falafel, slow roasted tomato, marinated fetta, tahini yoghurt (v)

main course ras el hanout spiced mahi mahi, potato and rosemary tart, roasted laidley tomato
roasted marinated pork, wild mushrooms, roasted apple and rocket salad,
sherry jus (gf)
roasted organic chicken, gatton pumpkin and goats cheese caponata, aged
balsamic (gf)
pan fried atlantic salmon, saffron potatoes, tomato and coriander,
spiced marsala sauce (gf)
fillet of blue eye trevalla in red wine, celeriac puree, baby beetroot, roasted baby
cabbage (gf)
grain fed rib fillet, roasted field mushroom, pancetta and caramelised onion tart,
jus (gf)
brioche crusted barramundi, smoked cod, tomato and chive colcannon,
lemon beurre blanc
slow cooked lamb shank, borlotti bean cassoulet (gf)
roasted red capsicum, tomato and basil, marinated fetta, balsamic onion
and rocket salad (v)

dessert poached winter fruits, 'apple ba la a', walnut and atti i honey
caramel creme brullee, strawberry salad and irish whiskey caramel (gf)
irish whiskey roasted strawberries, creme fraiche, brioche toast,
chocolate ice cream
warm sticky date pudding, roasted apple purree, almond praline
chocolate and hazel nut cake, valrhona chocolate sauce,
yoghurt chantilly foam
granny smith apple, raisin and irish whiskey strudel, macadamia caramel

T2 Teas and Vittoria Coffee

Available from 1 March 2010 to 31 August 2010

449 Kingsford Smith Drive, Hamilton

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



Zen fine dining menus

This fine dining menu is designed to be enjoyed in a formal seating arrangement with wait staff serving your food and drinks

Entrées

Asian duck & lychee salad with palm sugar & lime dressing

Chicken & chorizo terrine with peach chutney (g)

Atlantic smoked salmon with potato rösti, soft herb crème fraîche & watercress (g)

Fine tart of Beetroot with beetroot dressing & goat's curd (v)

Carpaccio of melon & parma ham with wild rocket & ginger syrup (g)

Mains

Roasted rack of South Australian lamb, potato & parmesan gratin, rosemary scented jus (g)

Breast of corn-fed chicken with button mushrooms, pearl onions, tomato & tarragon jus (g)

Whole roasted Coorong Angus sirloin with confit potato, baby spinach & red wine sauce (g)

Loin of free-range pork with roast apples in cider & mash potato (g)

Barramundi with soft polenta wilted greens & salmoriglio (g)

Desserts

Espresso coffee crème brulee with hazel nut shortbread

Hot chocolate fondant with vanilla ice cream & pistachio biscotti

Vanilla panna cotta with bay poached pear & cinnamon chocolate sauce (g)

Crème caramel with caramelised oranges & almonds (g)

Sticky date pudding with sticky toffee sauce & vanilla crème

The final price may vary depending on your guest number, menu selection, level of service & hire inclusions.

Please contact us on 3393 1209 to get a detailed quote

Valid to September 2010



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.
