



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 Catering

Brisbane Powerhouse

Zen buffet style packages

BBQ Express \$35.00 per person
Honey & wholegrain mustard glazed mini pork sausages (g)
Spiced chicken burgers
Fresh bread rolls, butter
Tossed salad, tomatoes, onions
Selection of gourmet sauces & chutneys
Includes bio plates, wooden cutlery & paper napkins

BBQ Buffet menu 1 \$60.00 per person
Chermoula chicken skewers, roasted garlic aioli (g)
Sirloin of South Australian beef, red wine, onion & thyme butter (g)
Honey & mustard glazed mini pork sausages (g)
Beetroot salad, red wine dressing, roasted walnuts & feta (v)
Salad of fine green beans, shallots & French dressing (vg)
Sweet potato salad, roasted red onion & coriander aioli (vg)
Fresh breads & spreads
Selection of gourmet sauces, chutneys & mustards

Followed by a baby desert

Please select 1 of the following

Mini passion fruit meringue tarts
Dark chocolate flan, shaved chocolate flakes & pistachios
Baby Pavlova, seasonal fresh fruit & whipped cream (g)

BBQ Buffet menu 2 \$70.00 per person
Chermoula chicken skewers, roasted garlic aioli (g)
Garlic roasted Morton bay bugs, zen mayonnaise (g)
Marinated lamb cutlets, minted yoghurt (g)
Sirloin of South Australian beef, red wine, onion & thyme butter (g)
Sweet potato salad, roasted red onion & coriander aioli (vg)
Beetroot salad, red wine dressing, roasted walnuts & feta (v)
Vietnamese coleslaw, palm sugar & lime dressing (v)
Salad of fine green beans, shallots & French dressing (vg)
Fresh breads & spreads

Followed by a baby desert

Please select 1 of the following

Mini passion fruit meringue tarts
Dark chocolate flan with shaved chocolate flakes & pistachios
Baby Pavlova with seasonal fresh fruit & whipped cream (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 28th February 2011

v – vegetarian g – gluten free

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

Spring Summer dining packages at the Brisbane Powerhouse

This menu is available 1 September 2010 – 28 February 2011

- entrée** smoked salmon terrine, frisee and soft herb salad, irish soda bread melba
grilled gooralie free range pork, caramelised apples, crackling
escabeche of banana prawns, asparagus, citrus fruits
roasted mediterranean vegetables, vine ripened tomato, house made ricotta, basil puree
twice cooked chicken, grilled zucchini salad, candied almonds, nebbiolo verjus and fennel dressing
seared scallops, innisfail heart of palm, heritage tomatoes, cardamom labneh
- mains** roasted kingfish, green mango, cucumber and peanut salad
grilled mahi mahi, spanner crab, granny smith apple coleslaw, cucumber gazpacho
roasted pork, grilled fennel, feta and bacon crumble, granny smith puree
pan fried barramundi, heritage tomatoes, baby beetroot and basil salad, balsamic
roasted chicken, zucchini flower with christmas stuffing, almond puree, fig
prosciutto wrapped loin of sovereign five star lamb, sebago gnocchi, broccoli
roasted pumpkin, spinach and ricotta rotolo, grilled asparagus, salsa rossa
- dessert** crème brulee, stone fruit salad, coconut
barambah organic honey yoghurt pannacotta, summer fruit ratatouille
honey tart with poached peaches, kingaroy quark
chocolate and hazelnut cake, strawberry sorbet, salted caramel, brioche crisp
farmhouse cheese, grapes, toasted fig bread, crackers, quince

Inclusions

Fresh bread rolls and butter

T2 tea and Vittoria coffee

Chefs and all wait staff for maximum of 5 hours

No additional charge for alternate drop

Sample menu prices

- Option 1** Entrée + main \$75 pp
- Option 2** Main + dessert \$66 pp
- Option 3** Entrée + main + dessert \$95 pp
- Option 4** Entrée + main + dessert + petit fours \$98 pp

Canapés on arrival can be added at an additional cost

Prices do not include hire equipment charges

This menu is available from 1 September 2010 to 28 February 2011

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.
