



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



Barbecue Packages – Suitable for 3 to 4 hour function

BBQ menu 1

\$60.00 per person

Baby baguettes and petite burger buns with butter

From the barbecue

Garlic, mustard rubbed black angus rumps (gf)
Smoked mini cheese kransies, tomato and chilli chutney
Coriander, shallot, ginger and garlic chicken skewers, minted yoghurt (gf)
(Coriander falafels can be supplied upon request for vegetarians)

Sides

Tomato, capsicum, olive and cucumber salad, greek feta, white balsamic dressing (gf/v)
New chat potato salad, crisp spec, shaved parmesan, sour cream and shallot dressing (gf/v)
Chiffonade savoy and red cabbage, julienne vegetables, horseradish aioli (gf/v)
Chutneys, mustards, sauces

To finish

Individual pavlova, lashings of cream, piles of strawberries, passionfruit

BBQ menu 2

\$70.00 per person

Polenta dusted corn rolls with butter
Freshly shucked oysters
Medium ocean king prawns (Includes lemons, limes and cocktail sauce)

From the barbecue

Buderim honey, coriander, ginger and smoked barbecue marinated chicken fillet (df)
Seared wagyu rump steaks seasoned with maldon sea salt and cracked pepper (gf)
Italian style pork, garlic, fennel seed chipolatas (df)
(Coriander falafels can be supplied upon request for vegetarians)

Side

Watermelon, feta, kalamatta olive, mint salad, wild rocket leaves, e.v.o.o, balsamic glaze (gf/v)
Cumin roasted sweet potato, cherry tomatoes, english baby spinach salad, walnuts, red caramelized onions (gf/vg)
Chefs selection of baby leaves, lemon emulsion (gf/v)
Chutneys, mustards, sauces

To finish

Cookies and cream cheesecake, clotted cream, raspberry coulis, fresh berries.

(Continues on next page)



Make your own burger station

\$35.00 per person

Hamburger buns
Mini hot dog buns

From the BBQ

Black angus minute steaks
Chicken patties
Mini smoked cheese kransies

Sides

Mixed leaves, sliced tomatoes, cucumbers, alfalfa, grated cheese, beetroot,
Mustards chutneys sauces
Presented buffet style for self service

Add-ons to barbeque

Medium Ocean King prawns by the Kg – 45.00
Medium Ocean King peeled prawns by the Kg – 100.00 (Peeled weight) 2 kg whole = 1 kg peeled approx.
Rock oysters per dozen - 25.00
Tasmanian pacific oysters per dozen - 27.50
Includes lemons, limes and a selection of traditional sauces

Finger food from the barbeque (extras)

Buderim honey, sesame, lemon chicken skewers, toasted flaked almonds (df) 3.40
Mini chicken mignons, roasted garlic, white bean paste (gf/df) 3.75
Sumac spiced eye fillet skewers, smoked tomato relish (gf/df) 4.00
Mini beef fillet mignon char-grilled, dijonnaise 4.95
Pork and fennel chipolatas, dill hollandaise 2.50
Honey, soy and coriander prawn skewers (df) 4.00
Pork and prawn dumplings, smokey barbecue aioli 3.00
Mini hot dogs, caramelised onion jam 4.25
Braised beef tortilla, barbecue mustard sauce, sour cream 3.10
Minted lamb balls, chilli sauce 2.50
Petite black angus burgers, swiss cheese, truffled butter 6.10
Mini peri peri chicken burgers, cucumber, yoghurt 6.10
Smoked mini cheese kranskes 1.90
Mini toasties, chive cream cheese, grilled mediterranean vegetables 3.75

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

BBQ packages 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 BBQ.

**Table cloths, furniture and hire equipment will be provided by Brisbane Powerhouse.
Minimum numbers apply.**

Zen Catering

Brisbane Powerhouse



zen buffet style packages

bbq express \$35.00 per person

honey & wholegrain mustard glazed mini pork sausages
thai chicken burgers with coriander yoghurt (g)
seared coorong red angus minute steaks (g)
fresh bread rolls, butter
mixed greens, tomatoes, onions
selection of gourmet sauces & chutneys

bbq buffet menu 1 \$60.00 per person

tandoori chicken skewers, cucumber & mint raita (g)
rib eye of south australian beef, pepper & mustard aioli (g)
honey & mustard glazed mini pork sausages
pesto pasta salad, feta & rocket (v)
asian green salad, soft herbs & tom yum dressing (g)
potato salad, bacon, sour cream, lemon zest & dijon mustard (g)
fresh breads & whipped butter
selection of gourmet sauces, chutneys & mustards

followed a baby desert
please select 1 of the following

mini passion fruit tarts
individual roasted macadamia nut & honey tarts
baby pavlova with seasonal fresh fruit & whipped cream (g)
fresh seasonal fruit platter

bbq buffet menu 2 \$70.00 per person

moroccan spiced lamb skewers, persevered lemon & coriander (g)
sirloin of south australian beef, pepper & mustard aioli (g)
tandoori chicken skewers with cucumber & mint raita (g)
garlic butter morton bay bugs, zen mayonnaise (g)
potato salad, bacon, sour cream, lemon zest, & dijon mustard (g)
gourmet coleslaw salad (v)
pesto penne pasta, feta & rocket (v)
asian green salad, soft herbs & tom yum 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 roasted macadamia nut & honey tarts
baby pavlova with seasonal fresh fruit & whipped cream (g)
fresh seasonal fruit platter

v – vegetarian g – gluten free

inclusions & notes

chefs to cook & serve buffet onsite, wait staff to set tables and for up to 3 hours
all crockery, cutlery & cooking equipment
minimum of 30 people
these are sample menus, we are more than happy to tailor to suit your specific requests

Valid to March 2010





FORMAL SIT DOWN DINING – SPRING/SUMMER 2009/2010 Brisbane Power House

Entree

Tasmanian smoked salmon, bacon potato cake, “eggs and eggs” (avruga and tarragon béarnaise)

Crab strudel with citrus salad and basil three ways (oil, spheres, chiffonnade)

Native bee honey, soy glazed pork fillet, steamed taro cake, charred chilli cucumber (*gf*)

Coriander crusted grilled prawns, smoked pineapple and lime salsa, micro salad (*gf*)

Scallops, crispy cauliflower salad, browned anchovy butter

Miso glazed mushrooms, chargrilled sesame fennel, lime marmalade (*v/vg*)

Red rubbed bbq chicken tenderloins, vermicelli, crispy shallot & coriander salad, adobo dressing

Main

Rack of herbed lamb, roast pumpkin puree, baby spinach, sumac spiced chartreuse jus (*gf*)

Poached lemon myrtle barramundi, warm chive potato salad, leek and tomato bouillabaisse

South Queensland beef fillet, beurre Parisian potato puree, macadamia tossed snow peas, cranberry jus

Pan seared pork cutlet, sour cabbage confit, roasted chat and baby beet salad, calvados reduction

Herb and lemon baked chicken breast, chick pea, green olive and coriander fry, tomato thyme gastrique (*gf*)

Roast carrot, Jerusalem artichoke and borlotti potage, rosti, beetroot jus (*v/vg/gf*)

Dessert

Eggnog brulee, chocolate pudding cup, port macerated cranberries (*gf*)

Beenleigh rum scented cherry Christmas pudding, traditional crème anglaise

Coconut custard tart, pineapple, paw paw and tapioca pearl salad

Selection of local cheeses - selection of two premium cheeses, dried fruit and nuts, lavosh and wafers

All meals include:

Fresh baked **dinner roll** with **butter**

Petit fours

(*v*) vegetarian

(*gf*) gluten free

(*vg*) vegan





bretts wharf spring and summer

Spring Summer dining packages at the Brisbane Powerhouse

This menu is available from 1st September 2009 – 28 February 2010

Entree

citrus cured salmon, tiger prawn, fennel and orange salad, celery and cucumber gazpacho (gf)
seared beef, pesto goats curd, pickled mushroom and rocket salad (gf)
roasted reef fish and prawn cakes, tempura soft shell crab, honey gold mango salsa, organic yoghurt
seared scallop and prawn salad, fresh lime and peanuts on betel leaves (gf)
seared tuna, chargrilled octopus, radish salad, passionfruit dressing (gf)
nigella crusted prawns, baby cos 'caesar salad', lemon aioli
buffalo mozzarella, laidley tomatoes, toasted olive crumbs, walnuts sage (v)

Main Course

roasted hiramasa kingfish, shiitake and green bean salad, sake dressing (gf)
honey roasted organic chicken, ham and root vegetable bubble and squeak, cranberry jus (gf)
roasted lamb rack, marinated fetta, pea and herb crushed potatoes, charcutiere sauce (gf)
grilled rib fillet, café de paris butter, potato dauphinoise, asparagus, cabernet jus (gf)
porcini mushroom ravioli, tempura zucchini flower, salsa rossa (v)
roasted atlantic salmon with sticky pork and tiger prawn salad, mustard fruit dressing (gf)
roasted fillet of veal, fondant potato, fennel puree, green beans (gf)

Dessert

honey and walnut cream pots with vanilla roasted peach(gf)
grilled apricot cheese cakes, pistachio crumble
valrhona chocolate tart, irish whiskey and strawberry caramel, chocolate sorbet
cherry pavlova, blue berry consommé (gf)
farm house cheeses, quince paste, grapes, walnut and fig bread

449 Kingsford Smith Drive, Hamilton

Website: www.brettswharf.com.au or call 07 3868 1717

Zen Catering

Brisbane Powerhouse



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

salt & pepper prawns with bush lime aioli (g)

cold pressed ham hock terrine with baguette & mustard pickled vegetables

beetroot cured atlantic salmon with celeriac remoulade & dark rye

buffalo mozzarella & heirloom tomato salad with preserved lemon & parsley dressing

carpaccio of melon & parma ham with rocket & ginger (g)

mains

lamb shoulder & minted potatoes with preserved lemon & parsley dressing

grilled free-range chicken with risotto bianco, grapes & verjuice

whole roasted coorong angus sirloin with confit potato, baby spinach & sauce béarnaise

asian pork belly with cucumber, wakame & coriander with steamed jasmine rice

atlantic salmon 'niçoise' with soft herb mayonnaise**

desserts

lemon posset with sweet basil pesto & pistachio biscotti

dark chocolate marquise with frangelico cream & hazelnut soil

vanilla panna cotta with poached stone fruit

"eaton mess" with fresh berries, broken meringue & vanilla cream

caramelised apple tarte with vanilla crème



**can be served cold poached or rare sealed
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 March 2010

Beverage Packages

HOUSE		Beer	Non-alcoholic	Wine	
2 hours	\$22.00	Victoria Bitter	San Benedetto Sparkling Mineral Water	NV	Rothbury Estate Sparkling Cuvee
3 hours	\$27.00	XXXX Gold	Orange Juice	2008	Lindemans Sauvignon Blanc
4 hours	\$33.00	Cascade Premium Light	Soft Drinks	2008	Rothbury Estate Cabernet Merlot
5 hours	\$40.00		Bottled Still Water		
PREMIUM		Beer Choose 3	Non-alcoholic	Wine	Choose one white, one red and one sparkling wine option
2 hours	\$ 29.00	XXXX Gold	San Benedetto Sparkling Mineral Water	NV	Redbank Brut Cuvee
3 hours	\$ 36.00	Cascade Premium Light	Orange Juice	2008	Redbank Sauvignon Blanc
4 hours	\$ 43.00	Cascade Premium Lager	Soft Drinks	2008	Yalumba Y Series Pinot Grigio
5 hours	\$ 48.00	Cascade Green	Bottled Still Water	2007	Penfolds Private Bin Chardonnay
		Coopers Pale Ale		2007	Matua Valley Merlot
				2006	Bleasdale Shiraz Cabernet
SUPER		Beer Choose 3	Non-alcoholic	Wine	Choose one white, one red and one sparkling wine option
2 hours	\$ 37.00	Cascade Premium Light	San Benedetto Sparkling Mineral Water	2006	Seppelt Fleur de Lys Chardonnay Pinot Noir
3 hours	\$ 46.00	XXXX Gold	Orange Juice	2008	Leo Buring Clare Valley Riesling
4 hours	\$ 54.00	Crown Lager	Soft Drinks	2008	Giesen Estate Sauvignon blanc
5 hours	\$ 58.00	Corona	Bottled Still Water	2007	Yalumba Eden Valley Chardonnay
		Cascade Premium Lager		2007	Pencarrow Pinot Noir
		Peroni		2006	Yalumba Shiraz + Viognier
				2006	O'Leary Walker "Blue Cutting Road" Cabernet Merlot

Please note that 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 Brut Cuvee	pinot, chardonnay	Reg. blend, Vic	\$ 24.00
2006	Seppelt Fleur de Lys	pinot, chard, meunier	Great Western, Vic	\$ 38.00
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	\$ 37.00
2008	Redbank	sauvignon blanc	Pyrenees, Vic	\$ 24.00
2008	Giesen Estate	sauvignon blanc	Marlborough, NZ	\$ 38.00
2008	Dog Point	sauvignon blanc	Marlborough, NZ	\$ 48.00
2008	Lindemans	sauvignon blanc	Reg. blend, Vic	\$ 22.00
2007	Penfolds Private Bin	chardonnay	Reg. blend, S.A	\$ 29.00
2008	Tarrawarra Estate	chardonnay	Yarra Valley, Vic	\$ 38.00
2007	Craggy Range 'Kidnapper's Vineyard'	chardonnay	Hawkes Bay, NZ	\$ 59.00
2008	Yalumba Y Series	pinot grigio	Eden Valley, S.A	\$ 29.00
2008	Corte Giara	pinot grigio	Veneto, Italy	\$ 34.00
2008	Wild Rock 'Sur Lie'	pinot gris	Hawkes Bay, 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	\$ 76.00
2006	O'Leary Walker 'Blue Cutting Road'	cabernet merlot	Clare Valley, SA	\$ 32.00
2007	Cape Mentelle 'Trinders'	cabernet merlot	Margaret River, WA	\$ 55.00

Please note that bar staff are additional, 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		\$ 4.50
XXXX Bitter		\$ 5.50
Cascade Premium Larger		\$ 6.00
Cascade Green		\$ 6.00
Crown Lager		\$ 6.00
Coopers Pale Ale		\$ 6.00
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		\$ 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.
