



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 Byrne
Ph: 07 3844 7810
Web: winendinem.com



Recent winners of Best Corporate Caterer 2008, 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 3397 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 autumn and winter

Autumn Winter cocktail packages at the Brisbane Powerhouse

This menu is available 1 March 2009 to 31 August 2009

Available from \$35 pp

This quantity of food is suitable as a light accompaniment to drinks

2 hour Cocktail party

- Goats cheese and olive tapenade tart (v)
- Beef samosa, fenugreek yoghurt
- Junee gold lamb, eggplant caviar, fetta
- Battered prawn sushi rolls
- Pacific oysters, Buderim ginger dressing (gf)
- Blue swimmer crab cakes, mandarin gremolata
- Sweet potato and green onion tortilla (v)
- Gorgonzola, prosciutto and fig pizza
- Salt and pepper chicken shanks

Available from \$50 pp

This quantity of food is suitable as a cocktail party, it is insufficient to replace dinner

3 hour Cocktail party

- Spinach and ricotta frittata (v)
- Gorgonzola, prosciutto and fig pizza
- Salt and pepper chicken shanks
- Battered prawn sushi rolls
- Blue swimmer crab cakes, mandarin gremolata
- Beef samosa, fenugreek yoghurt
- Barramundi spring rolls
- Pacific oysters, Buderim ginger dressing (gf)
- Blistered cherry tomato tart, Lyonnaise onion, Meredith fetta (v)
- Junee gold lamb, eggplant caviar, fetta
- Peking duck rice paper rolls
- Chicken and walnut finger sandwich

Available from \$60 pp

This quantity of food is suitable to replace a light dinner or supper

4 hour Cocktail party

- Spinach and ricotta frittata (gf v)
- Blue swimmer crab cake, mandarin gremolata
- Crispy polenta, creamed mushroom duxelle (v)
- Chorizo salsa, potato crisps
- Pacific oysters, Buderim ginger dressing (gf)
- Beef samosa, fenugreek yoghurt
- Goats cheese and olive tapenade tart (v)
- Junee gold lamb, eggplant caviar, fetta
- Sweet potato and green onion tortilla (gf v)

Substantial supper item served in noodle box – please choose two of the following:

- Chicken confit, Caesar salad
- Lamb kofte, Moroccan style cous cous, mint yoghurt
- Grilled coral trout, chunky potatoes

To finish

- Chefs selection of petit fours

449 Kingsford Smith Drive, Hamilton

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



bretts wharf autumn and winter

Available from \$70 pp

This quantity of food is suitable to
replace dinner

5 hour Cocktail party

- Chorizo salsa, potato crisps
- Beef samosa, fenugreek yoghurt
- Battered prawn sushi rolls
- Chicken and walnut finger sandwiches
- Pacific oysters, Buderim ginger dressing (gf)
- Goats cheese and olive tapenade tart (v)
- Spinach and ricotta frittata (gf v)
- Prawn, soy and shallot spring roll
- Thai fish cakes, nam jim
- Salt and pepper chicken shanks

Substantial supper item served in noodle box – please choose one the following:

- Chicken confit, Caesar salad
- Lamb kofte, Moroccan style cous cous, mint yoghurt
- Grilled coral trout, chunky potatoes

BBQ food station, with your very own chef:

- BBQ'd cumin crusted lamb cutlets (1 per person) (gf)
- Mini gourmet cheeseburger station; Darling Downs beef, tomato, cheddar cheese, selection of condiments (1 per person)

To finish

- Chefs selection of petit fours

Please note Minimum of 30 guests

Prices listed are commencement prices only – additional canapé options are available.

Prices include gst, chefs, back of house staff, transportation of food, food service staff and beverage service staff for the times nominated.

Should your event extend and beverage service staff are required for a longer duration than nominated, this will be charged at the variable rate of \$35.00 per staff member, per hour.

Elegant white platters and white cocktail napkins are supplied by Bretts Wharf, all other equipment supplied by Brisbane Powerhouse.

gf = gluten free v = vegetarian

This menu is available 1 March 2009 to 31 August 2009

449 Kingsford Smith Drive, Hamilton

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

zen catering

brisbane powerhouse

zen cocktail style packages

2 hours

\$35.00 per person

cold items

rare sealed salmon & black sesame seeds wrapped in nori with wasabi mayonnaise
fresh chili, mint & spanner crab tart with coriander & lime salsa
peking duck wraps with hoisin dipping sauce
crostini of swiss brown mushrooms with pine nuts, parsley & truffle oil (v)

hot items

mini roasted vegetable frittata with rocket pesto (v)
chinese style steamed dim sims with soy & chili dipping sauce
barramundi fish cakes with tartare sauce
chermoula chicken skewers with roasted garlic aioli (g)
baby gourmet lamb & rosemary pies

3 hours

\$50.00 per person

cold items

smoked salmon roulade en croute with citrus mascarpone
bruschetta of blistered cherry tomato & feta (v)
peking duck wraps with hoisin dipping sauce
marinated terrarossa beef with anchovies, mustard & garlic (g)

hot items

chermoula chicken skewers with roasted garlic aioli (g)
braised leek & quails egg tart (v)
eye fillet of beef en croute with sauce béarnaise
spiced moroccan lamb skewers with cucumber & mint yoghurt (g)
chinese style steamed dim sims with soy & chili dipping sauce

plated fork items - please select one of the following

roasted chicken & angel hair noodle salad with roasted peanut & coriander dressing (g)
red curry of duck with sweet potato, bok choy & lychees on steamed jasmine rice
braised beef cheek with lemon thyme & queen olives on soft polenta
soft herb risotto with braised leek & parmesan (v)
lamb cutlet with baked polenta, cipoline onions & persillade

v – vegetarian g – gluten free

inclusions & notes

chefs to prepare and plate food onsite
all platters, cocktail napkins and cooking equipment
wait staff to provide tray service of food and drinks for the duration of the package
minimum of 30 people
these are sample packaged, we are more than happy to tailor to suit your specific requests



4 hours

\$60.00 per person

cold items

rare sealed teriyaki beef on green tea noodle & wakami
 frittata of kipfler potato & chive with soft herb & spring onion crème fraîche
 smoked salmon roulade en crouete with citrus mascarpone
 fresh vietnamese spring rolls with spicy nam jim dipping sauce (v)
 king tiger prawn & avocado cocktail

hot items

braised leek & quails egg tart (v)
 eye fillet of beef en crouete with sauce béarnaise
 chermoula chicken skewers with roasted garlic aioli
 chinese style steamed dim sims with soy & chili dipping sauce
 baby gourmet lamb & rosemary pies

plated fork items - please select one of the following

roasted chicken & angel hair noodle salad with peanut & coriander dressing (g)
 red curry of duck with sweet potato, bok choy & lychees on steamed jasmine rice
 braised beef cheek with lemon thyme & queen olives on soft polenta (g)
 lamb cutlet with baked polenta, cipoline onions & persillade
 soft herb risotto with braised leek & parmesan (v)

followed by a selection of baby deserts - please choose 2 of the following

mimi lemon meringue pie
 vanilla crème filled profiterole
 baby chocolate tarte

5 hours

\$70.00 per person

cold items

rare sealed teriyaki beef on green tea noodle & wakami
 poached chicken, apple & coriander baby sandwich
 frittata of kipfler potato & chive with soft herb & spring onion crème fraîche
 fresh vietnamese spring rolls with spicy nam jim dipping sauce (v)

hot items

chinese style steamed dim sims with soy & chili dipping sauce
 spiced moroccan lamb skewers with cucumber & mint yoghurt (g)
 braised leek & quails egg tart (v)
 eye fillet of beef en crouete with sauce béarnaise

plated fork items - please select one of the following

lamb cutlet with baked polenta, cipoline onions & persillade
 soft herb risotto with braised leek & parmesan (v)
 roasted chicken & angel hair noodle salad with peanut & coriander dressing (g)
 potato gnocchi with tomatoes, olives, fetta & flat leaf parsley (v)
 braised beef cheek with lemon thyme & queen olives on soft polenta (g)

late night noodles - please select one of the following

zen pad thai with chicken & prawn
 char kway teow, rice noodles, beef, greens & asian style omelette

followed by a baby dessert

mini passionfruit meringue pie





Cocktail Packages

Cocktail package 2 hour

\$35.00 per person

Cold

- Chinese spoon with brunoise of charred vegetables in a smokey barbecue sauce topped with seared lamb backstrap and rosemary yoghurt
- Rare beef en croute with wild mushroom pate and crispy fried shallots
- Chili corn toast with smoked salmon, crème fraiche and chives (gf)
- Filo pastry cups with preserved lemon and cucumber cous cous with green harissa prawns and coriander yoghurt

Hot

- Tandoori chicken pie topped with whipped potato cream
- Wild mushroom pate tarts with woodside goat's curd (v)
- Coconut crumbed shallot and mint pumpkin cakes topped with rocket and hummus mash (v/d)
- Potato, parsley and bacon cakes with sour cream and crisp shallots

Sweet

- Chocolate coated profiteroles filled with grand marnier custard (v)

Cocktail package 3 hour

\$50.00 per person

Cold

- Chili scallop and corn salsa flower cup with avocado pate
- Baby barquettes with yea crème fraiche and hot smoked salmon, topped with gremolata
- Chinese spoon with brunoise of charred vegetables in a smokey barbecue sauce topped with seared lamb backstrap and rosemary yoghurt
- Maple mousseline cone with star anise duck and walnut salad with a candied orange wafer

Hot

- Mini chicken mignons with roasted garlic and white bean paste (gf/df)
- Sumac spiced eye fillet skewers with smoked tomato relish (gf/df)
- Preserved lemon friand with peppered yoghurt and flaked ocean trout (gf)
- Purple sweet potato soufflés with roast banana puree and crisp streaky bacon

Followed by ONE of the following tapas items

- Wild mushroom risotto with asian duck and orange salad
- Lemon and parsley risotto with stuffed peppers and pecorino shards (v)
- Smoked salmon & avocado egg rolls with hollandaise, watercress and keta caviar (gf)
- Char grilled beef fillet mignon on potato cake with sauce choron
- Thai bbq chicken skewers with minted jasmine rice and banana riatta

Sweet

- Chocolate coated profiteroles filled with grand marnier custard (v)

All pricing is inclusive of gst – Menus valid 2nd March - 22nd June 2009



Cocktail package 4 hour

\$60 per person

Colds

- Cold Chinese spoon with brunoise of charred vegetables in a smokey barbecue sauce topped with seared lamb backstrap and rosemary yoghurt
- Roasted beetroot frittata with milawa goat's curd (v/gf)
- Filo pastry cups with preserved lemon and cucumber cous cous with green harissa prawns and coriander yoghurt
- Maple mousseline cone with star anise duck and walnut salad with a candied orange wafer

Hot

- Sumac spiced eye fillet skewers with smoked tomato relish (gf/df)
- Preserved lemon friand with peppered yoghurt and flaked ocean trout (gf)
- Buderim honey, sesame and lemon chicken thigh fillet skewers with toasted flaked almonds (gf/df)
- Coconut crumbed shallot and mint pumpkin cakes topped with rocket and hummus mash (v/d)
- Potato, parsley and bacon cakes with sour cream and crisp shallots

Followed by ONE of the following substantial stand up plated items:

- Braised beef cheeks with garlic creamed potatoes, green peas and star anise glaze
- Seared veal fillet with truffled polenta porcini cream sauce and deep fried leeks (gf)
- Moroccan spiced salmon fillet with tabouli salad and minted yoghurt
- Thai macadamia nut crusted barramundi fillet with nicoise salad and béarnaise sauce (gf)

OR

A Roasting station:

- Orange glazed leg of ham (minimum 50 people)
- Red grape mustard wagyu beef
- Boned and rolled leg of pork

Set at a station with crusty bread rolls, selection of mustards and condiments.

Sweet

- Chocolate coated profiteroles filled with grand marnier custard (v)



Cocktail package 5 hour

\$70 per person

Cold

- Chili corn toast with smoked salmon, crème fraiche and chives (gf)
- Roasted beetroot frittata with milawa goat's curd (v/gf)
- Filo pastry cups with preserved lemon and cucumber cous cous with green harissa prawns and coriander yoghurt
- Maple mousseline cone with star anise duck and walnut salad with a candied orange wafer

Hot

- Sumac spiced eye fillet skewers with smoked tomato relish (gf/df)
- Preserved lemon friand with peppered yoghurt and flaked ocean trout (gf)
- Buderim honey, sesame and lemon chicken thigh fillet skewers with toasted flaked almonds (gf/df)
- Coconut crumbed shallot and mint pumpkin cakes topped with rocket and hummus mash (v/d)
- Potato, parsley and bacon cakes with sour cream and crisp shallots

Followed by ONE of the following substantial stand up plated items:

- Braised beef cheeks with garlic creamed potatoes, green peas and star anise glaze 14.00
- Seared veal fillet with truffled polenta porcini cream sauce and deep fried leeks (gf)
- Moroccan spiced salmon fillet with tabouli salad and minted yoghurt
- Thai macadamia nut crusted barramundi fillet with nicoise salad and béarnaise sauce (gf)

A little later - a roasting station:

- Orange glazed leg of ham (minimum 50 people)
- Red grape mustard wagyu beef
- Boned and rolled leg of pork
- Your choice of one of the above set at a station with crusty bread rolls, selection of mustards and condiments.

Sweet

- Chocolate coated profiteroles filled with grand marnier custard (v)

Cocktail 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 2nd March - 22nd June 2009

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	2005	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.

Beverage Packages

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
2005	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
2006	Tarrawarra Tin Cows	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

Red Wines

Please choose 1-2 Red Wines

2008	Pencarrow	pinot noir	Martinborough, NZ	\$ 38.00
2007	Wild Rock	pinot noir	Martinborough, N.Z	\$ 46.00
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
2005	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.

Beverage Packages

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 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.
