



## 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](mailto:functions@brisbanepowerhouse.org).

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## 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](http://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](http://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](http://brettswarf.com.au)**

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### 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 and poppy seed (v)
- Chocolate coated profiteroles filled with grand marnier custard (v)
- White chocolate mouselline tarts with toasted macadamia
- Double french vanilla curd tarts (v)
- Assorted cream filled biscuits (v)
- Strawberry jam scrolls with double cream and dusted with icing sugar (v)
- Chocolate and sultana fudge brownies (v)
- Jam drop tarts with coconut cream (v)

##### **Savoury**

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

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



### **Lunch selections**

Choose one of the following lunches:

#### **Make your own sandwiches –**

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

#### **Set sandwiches**

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

#### **Park lunch -**

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

#### **Delicatessen**

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

#### **Bagged lunch # 1- (Individually packaged)**

Olive focaccias filled with chef's selection of cured and smoked meats with salad accompaniments and condiments

- Chocolate frosted mud slice with clotted cream and cherries
- Piece of whole seasonal fruit
- Bottled of juice in bag

(Supplied with disposable paper bag, napkin, dessert spoon and straw)



# bretts wharf catering menus

## Conference Menu

**Half day (4 hours) \$50.00pp**  
Morning or afternoon tea + lunch

**Full day (8 hours) \$62.00pp**  
Morning + afternoon tea + lunch

Twinnings Tea, Vittoria coffee, and iced water served on arrival, at morning tea, afternoon tea and lunch

### Morning and Afternoon Tea

(choose one for morning and one for afternoon tea)

White chocolate and lemon friands  
Pain au chocolate  
Chocolate, vanilla and strawberry doughnuts  
Jam drop cookies  
Florentines  
Lemon slice  
Orange and almond slice  
Banana and walnut cake  
American style brownies  
Raspberry muffins

### Working lunch

(choose three of the following)

Tuna Mayo on olive roll  
Silverside, pickles and tomato on bagel  
Prosciutto, roast cherry tomato, bocconcini on baguette  
Roast beef, pickles and cheese on corn roll  
Chicken club, mustard aioli on French white roll  
Lamb kofte, minted yoghurt on Turkish  
BBQ steak and salad on ciabatta

*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.*

**Prices based on a minimum  
of 30 guests**

**Dietary requirements such as  
gluten free can be accommodated  
if required**

**Prices include wait staff and gst**

449 Kingsford Smith Drive, Hamilton

Email: [claireparviz@brettswharf.com.au](mailto:claireparviz@brettswharf.com.au) or call 07 3623 4102

## 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  
 fruit bowl of seasonal whole fruits  
 wait staff to set up, assist with service and pack down

### morning tea & afternoon tea

please select two items for your morning tea & two items for your afternoon tea

selection of pastries & danishes  
 individual yogurt, fruit compote & muesli  
 selection of savory mini quiches  
 breakfast frittata with bacon & spinach (g)  
 byron bay cookies  
 raspberry & blueberry friands (g)  
 mini croissants with ham & cheese  
 bircher muesli with greek yoghurt & fruit compote  
 chocolate & macadamia nut brownie

### lunch

please select one of the following options

#### selection of panini, ciabatta & turkish bread

leg ham, cheddar, tomato & avocado with wholegrain mustard & chutney  
 chicken, almond & chive with roast garlic aioli  
 turkey, cheddar, cranberry & alfalfa sprouts  
 grilled mediterranean vegetables with feta and basil & pine nut pesto (v)

#### selection of hearty salads

israeli cous cous & chickpea salad with morrocan lamb & mint pesto  
 roast pumpkin, red onion & thyme with pine nuts & goat's curd (vg)  
 chicken caesar salad with softboiled egg, croutons & parmesan  
 all salads 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

### notes

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





## Breakfast Packages

The following menu packages to include, tea and coffee service, orange juice, equipment, and service staff for an hour long service. The menu is available for a minimum of 10 guests

### Continental Breakfast Express \$40.00

Smoked salmon and leek frittata

Sliced fruit platters

Variety of Danishes and mini muffins

Mini tea cups with Bircher muesli, yoghurt and berry compote

Mini ham croissants with Swiss cheese

Mini avocado and brie croissants

Percolated coffee

Selection of herbal and regular teas with condiments

Fresh orange juice and water

Ice for chilling of all beverages

\*\*A chef will be required if guest numbers exceed 50, this will incur an extra fee

### 2 Course Boardroom Breakfast @ \$61.50 per person

This menu is designed for full table service for food and drinks over one hour, and includes crockery, cutlery and napkins. Please pick one from two of the following selections

#### To start

Individual fruit plate of seasonal fruits.

Smoked tomato bruschetta with grilled haloumi cheese drizzled with a nutty sage butter.

Sweet pastry shell with toasted muesli, yoghurt, wild berry compote, and ironbark honey.

Ricotta savory muffins with mushrooms pate and goats curd.

#### Mains

Middle bacon rashers with sautéed Swiss browns, tempered tomatoes, scrambled eggs and thick toast.

Mushroom egg rolls with charred asparagus croute, tomato coulis and hollandaise sauce.

Brioche, French toast style with caramelized banana and cinnamon honey mascarpone.

Corn fritter with smoked salmon, avocado salsa, watercress salad and Japanese mayonnaise.

Potato and leek frittata with homemade baked beans and grilled chorizo.

Honey roasted Kassler ham with a roma tomato and bocconcini tart and wilted spinach.

#### To finish

Mini muffins

Careme chocolate and hazelnut pesto twists

Portuguese custard tarts with double cream

Variety of danish pastries

#### Beverages

Percolated coffee

Selection of herbal and regular teas with condiments

Fresh orange juice and san Pellegrino mineral water

Ice for chilling of all beverages

Glassware, glass jugs, tea and coffee making equipment, an oven and table and chair set up, are provided by Brisbane Powerhouse.

All pricing is Inclusive of GST

(v) vegetarian

(vg) vegan

(df) dairy free

(c) celiac

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# 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](mailto:felixkong@brettswharf.com.au) or call 07 3623 4106 ext 2

## zen breakfast packages

### casual breakfast buffet \$35.00 per person

breakfast frittata with potato, bacon & brie  
selection of freshly baked danishes & pastries  
croissants served with butter & jam  
granola with greek yoghurt & honey  
selection of savoury mini quiches

#### inclusions

freshly brewed coffee & a selection of teas  
selection of juices  
buffet service of food & drinks over 1 hour  
wait staff to set up, assist with service and pack down  
bio plates, wooden forks & napkins

### formal seated breakfast \$58.50 per person

served to the tables on platters to share  
fresh seasonal fruit platters served with honey yoghurt  
selection of freshly baked pastries & croissants

#### individual mains

please select one of the following

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

#### inclusions

freshly brewed coffee & a selection of teas  
selection of juices  
wait staff to set up, assist with service and pack down  
hire of all crockery, cutlery & equipment required



## **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.

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**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.

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