



## 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**



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**

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## zen buffet style packages

### bbq buffet menu 1 \$60.00 per person

green leaf salad with cucumber, cherry tomato & spanish onion (v)  
 roasted chicken & angel hair noodle salad with peanut & coriander dressing (g)  
 potato salad with crispy bacon, shallots & grape seed mustard aioli (g)  
 sirloin of tarrarossa beef with horseradish crème  
 chermoula chicken skewers with roasted garlic aioli (g)  
 gourmet sausages, lamb & sundried tomato, beef & cracked pepper  
 selection of fresh breads & whipped butter  
 served with a selection of gourmet sauces, chutneys & mustards

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

mimi lemon meringue pie  
 vanilla crème filled profiterole  
 baby chocolate tarte  
 fresh seasonal fruit platter

### bbq buffet menu 2 \$70.00 per person

roquette & parmesan salad with balsamic dressing (v)  
 gourmet coleslaw salad  
 potato salad with crispy bacon, shallots & grape seed mustard aioli (g)  
 moroccan spiced lamb skewers with minted yoghurt (g)  
 sirloin of tarrarossa beef with horseradish crème  
 chermoula chicken skewers with roasted garlic aioli (g)  
 garlic butter morton bay bugs with lime aioli (g)  
 ciabatta with aged balsamic & olive oil

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

mini lemon meringue pie  
 vanilla crème filled profiterole  
 baby chocolate tarte  
 fresh seasonal fruit platter

v – vegetarian g – gluten free

#### inclusions & notes

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





**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 and mustard rubbed black Angus rumps (gf)
- Smoked mini cheese kransies with tomato and chili chutney
- Coriander, shallot, ginger and garlic chicken skewers with minted yoghurt (gf)
- (Thai style falafels can be supplied upon request for vegetarians)

**Sides**

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

**To finish**

- Individual pavlova topped with lashings of cream, piles of strawberries and Passionfruit

**BBQ menu 2**

**\$70.00 per Person**

- Polenta dusted corn rolls with butter

**From the barbecue**

- Buderim honey, coriander, ginger and smoked barbecue marinated chicken thigh fillet (df)
- Seared wagyu rump steaks seasoned with Maldon sea salt and cracked pepper (gf)
- Italian style pork, garlic and fennel seed chipolatas (df)
- Freshly shucked oysters (Includes lemons, limes and a selection of traditional sauces)
- Medium ocean king prawns (Includes lemons, limes and cocktail sauce)

**Side**

- Watermelon, feta, kalamatta olive and mint salad with wild rocket leaves, extra virgin olive oil and balsamic glaze (gf/v)
- Cumin roasted sweet potato, cherry tomatoes, English baby spinach salad with walnuts and red caramelized onions (gf/vg)
- Chefs selection of baby leaves with lemon emulsion (gf/v)
- Variety of chutneys, mustards and sauces

**To finish**

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

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



### **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**

- by mixed leaves, sliced tomatoes, cucumbers, alfalfa, grated cheese and beetroot, with a variety of mustards and chutneys
- 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**

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

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

## zen fine dining menus

### entrée

marinated cappacio of beetroot with goat's curd emulsion & pine nut dressing (v)

sugar cured atlantic salmon with capers, cucumber mustard & dill (g)

vietnamese salad with fresh king prawns served with coconut lime dressing

chicken liver & foie gras parfait, brioche & pickled pear

chilled tomato consommé with soft herbs & tomatoes (vg)

### main

potato gnocchi with tomatoes, olives, fetta & flat leaf parsley (v)

edowie farm lamb cutlet with baked polenta, cipoline onions & persillade

whole roasted eye of terrarossa beef wrapped in prosciutto, confit potato, baby spinach & côtes du rhône jus (g)

crispy skinned chicken breast with leek & parmesan risotto, thyme scented juices (g)

grilled atlantic salmon, shaved fennel & rocket salad with burnt orange dressing (g)

### dessert

vanilla panna cotta with truffled honey

dark chocolate marquise, roasted hazelnut soil & frangelico crème

caramelized granny smith apple tarte, crème chantilly

v – vegetarian g – gluten free

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





### Sit Down Dining Menu

Corn dinner rolls with butter

#### **Entrée**

Corn risotto with chili spiced prawns with petite snow pea and preserved lemon salad (hot)(gf)

- Braised wagyu beef pie with truffled polenta, wilted greens and peppercorn jus (hot)
- Mediterranean vegetable stack served warm with buffalo mozzarella, sauce genoise and baby rocket salad (gf/v)(warm)
- Chicken and pistachio ravioli with buttered chanterelles, asparagus spears, porcini cream sauce and deep fried leeks (hot)
- Char grilled brioche with gravalax salmon, fried panterella capers, snow pea tendrils finished with citrus caviar and horseradish crème fraiche (cold)
- Seared scallops atop a belgium butter puff pastry disc with green pea mash, crisp prosciutto shard, parmesan and lime emulsion (warm)

#### **Mains**

- Meredith goat's feta and thyme frittata with smoked tomatoes, charred asparagus, trio of garlic buttered mushrooms and roast capsicum jam (v)(gf)
- Crisp barramundi atop tuscan bread, olive and charred vegetable salad with basil and parsley salsa verde finished with lemon foam
- Berkshire pork eye on potato hash cake, refried bean cassoulet, steamed asparagus and balsamic caramelized quinces
- Grilled eye fillet with creamed potatoes, broccolini spears, caramelized red onions and sauce dianne
- Garlic and lemon thyme chicken kiev breast atop corn fritter with buttered beans, petite rocket salad with pesto aioli and crisp prosciutto
- Seared atlantic salmon with saffron soffromato, asparagus spears, preserved lemon and snow pea salad and roasted capsicum coulis (gf)
- Mustard and pistachio crusted lamb backstrap with sweet potato mash, buttered spinach, roasted baby beets and madeira jus (gf)

#### **Dessert**

- Bitter chocolate tart with clotted cream, sour cherry jam and passionfruit glaze
- Baked new york cheesecake with grand marnier poached orange slices, marscopone and mango reduction (gf)
- Green tea custard pots with lychee and mint mousseline cone and hazelnut praline (gf)
- Roasted pistachio and double vanilla semifreddo terrine with raspberry coulis and toffee lime zest
- Ricotta summer puddings with passionfruit cream, buderim honey butter and a watermelon and mint shot
- Duo of australian cheeses  
Cheese plates are served with dried fruit and fig jam  
Mafru farmhouse matured cheddar - smooth buttery texture with a sharp dry flavour , a lingering finish  
Nowra farmhouse camembert - smooth creamy texture that becomes free flowing as it matures. The soft white mould also becomes a golden colour as it ages  
Variety of mini chocolate truffles to finish

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



## Glossary

We take some of these words for granted, so just in case you don't know....

**Buffalo mozzarella** – buffalo milk cheese soft in texture

**Parsley salsa verde** – italian style pesto sauce with parsley, olive oil and lemon

**Bean cassoulet** – warm chunky bean stew with fresh herbs and tomatoes

**Saffron soffronatto** – rustic style mashed potato with saffron, leek and olive oil

**Mint mousseline** – mint essence flavoured mousse

**Semifreddo** – is an italian word that refers to a class of semi frozen desserts, typically ice cream

**Gazpacho** – a soup of spanish origin, usually served cold

**Chanterelles** – aromatic fleshy wild mushroom also known as the egg mushroom

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



# bretts wharf autumn and winter

## Autumn Winter dining packages at the Brisbane Powerhouse

This menu is available 1 March 2009 – 31 August 2009

- entrée** confit chicken and baby cos salad, shaved parmesan  
smoked salmon, oyster beignets, potato gnocchi, lilliput caper hollandaise  
barkers creek pork fillet, apple tarte tatin, jerusalem artichoke  
brioche crumbed scallops, duck pastrami, quince vinaigrette  
open ravioli of tomato confit, grilled zucchini and eggplant, pesto goats curd, gazpacho  
lamb cutlets, tomato and chorizo tart, green tapenade dressing  
kataifi tiger prawns, green pawpaw salad, salted peanut praline  
crumbed coral trout, crushed peas, smoked tomato dressing
- mains** minted brioche crusted lamb rump, harissa crushed potato, red currant yoghurt  
braised veal shank, creamed potato, pancetta, roasted shallots, purple congo crisps  
snapper, grilled calamari, fennel and silverbeet barigoule  
atlantic salmon, prawn colcannon, bordelaise jus  
john dory, paella rosti, mussel fritters, grilled prawns, sofrito dressing  
roasted organic chicken breast, smoked paprika creamed potato, cabernet jus  
black angus rump, potato gratin, butter beans, horseradish jus  
roasted barramundi, tiger prawn, tomato and barley couscous, burnt orange & shallot dressing  
roasted capsicum and buffalo mozzarella rotoli, reggiano crisp, smoked tomato dressing
- dessert** pear and apple crumble, vanilla cream, brandy anglaise  
sticky date pudding, butterscotch sauce, praline nougat  
eton mess, strawberry choux  
malted milk chocolate panna cotta, confit orange, honeycomb  
vanilla brûlée, strawberry salad, almond biscotti  
chocolate tart, crushed berries, vanilla mascarpone  
cheese selection, quince paste, walnut bread and crackers  
poached fruits, attiki honey cream

449 Kingsford Smith Drive, Hamilton

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

## Beverage Packages

<b>HOUSE</b>		<b>Beer</b>	<b>Non-alcoholic</b>	<b>Wine</b>	
<b>2 hours</b>	<b>\$22.00</b>	Victoria Bitter	San Benedetto Sparkling Mineral Water	NV	Rothbury Estate Sparkling Cuvee
<b>3 hours</b>	<b>\$27.00</b>	XXXX Gold	Orange Juice	2008	Lindemans Sauvignon Blanc
<b>4 hours</b>	<b>\$33.00</b>	Cascade Premium Light	Soft Drinks	2008	Rothbury Estate Cabernet Merlot
<b>5 hours</b>	<b>\$40.00</b>		Bottled Still Water		
<b>PREMIUM</b>		<b>Beer Choose 3</b>	<b>Non-alcoholic</b>	<b>Wine</b>	Choose one white, one red and one sparkling wine option
<b>2 hours</b>	<b>\$ 29.00</b>	XXXX Gold	San Benedetto Sparkling Mineral Water	NV	Redbank Brut Cuvee
<b>3 hours</b>	<b>\$ 36.00</b>	Cascade Premium Light	Orange Juice	2008	Redbank Sauvignon Blanc
<b>4 hours</b>	<b>\$ 43.00</b>	Cascade Premium Lager	Soft Drinks	2008	Yalumba Y Series Pinot Grigio
<b>5 hours</b>	<b>\$ 48.00</b>	Cascade Green	Bottled Still Water	2007	Penfolds Private Bin Chardonnay
		Coopers Pale Ale		2007	Matua Valley Merlot
				2006	Bleasdale Shiraz Cabernet
<b>SUPER</b>		<b>Beer Choose 3</b>	<b>Non-alcoholic</b>	<b>Wine</b>	Choose one white, one red and one sparkling wine option
<b>2 hours</b>	<b>\$ 37.00</b>	Cascade Premium Light	San Benedetto Sparkling Mineral Water	2005	Seppelt Fleur de Lys Chardonnay Pinot Noir
<b>3 hours</b>	<b>\$ 46.00</b>	XXXX Gold	Orange Juice	2008	Leo Buring Clare Valley Riesling
<b>4 hours</b>	<b>\$ 54.00</b>	Crown Lager	Soft Drinks	2008	Giesen Estate Sauvignon blanc
<b>5 hours</b>	<b>\$ 58.00</b>	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.

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## Beverage Packages

### BEVERAGE LIST AND PRICING

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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

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Spirits		
Standard Spirits per 30ml nip including mix (Vodka, Scotch, Rum, Gin, Brandy, Bourbon, Bacardi, Tequila)		\$ 6.00

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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.

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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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