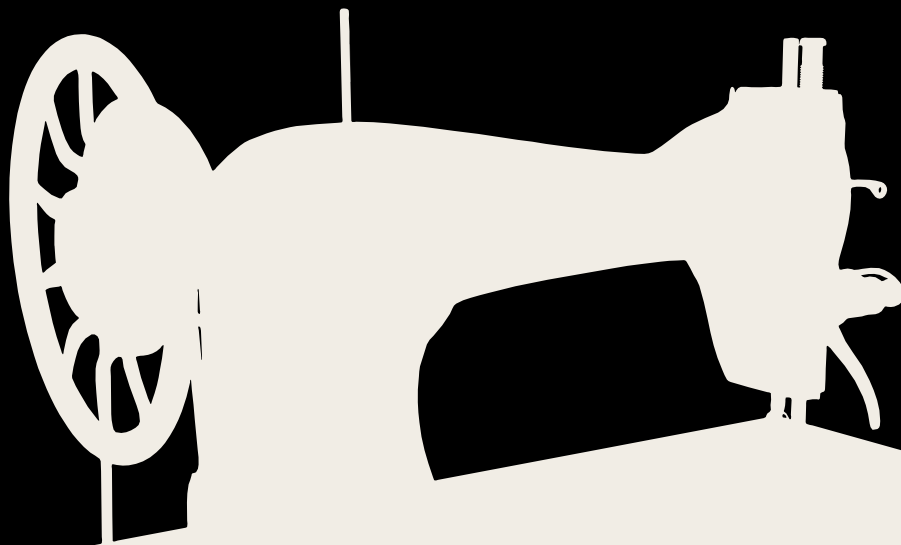


THE WARE  
HOUSE

## A UNIQUE PLACE TO GATHER



### WELCOME TO THE WAREHOUSE

*A unique events destination with a story to tell - steeped in the majesty and romance of Brisbane's yesteryear.*

*The Warehouse is a heritage listed building which was constructed in 1905 to meet extra demand from the adjacent drapery owned by Alexander Stewart & Sons. The venue was among the first in Brisbane to be devoted exclusively to the clothing industry. Their success led to Stewart & Sons becoming a household name in Brisbane, with retail branches in Melbourne, Sydney and London.*

*The building has recently undergone an extensive refurbishment and now stands proud as a stunning events space worthy of the most discerning gathering or celebration.*



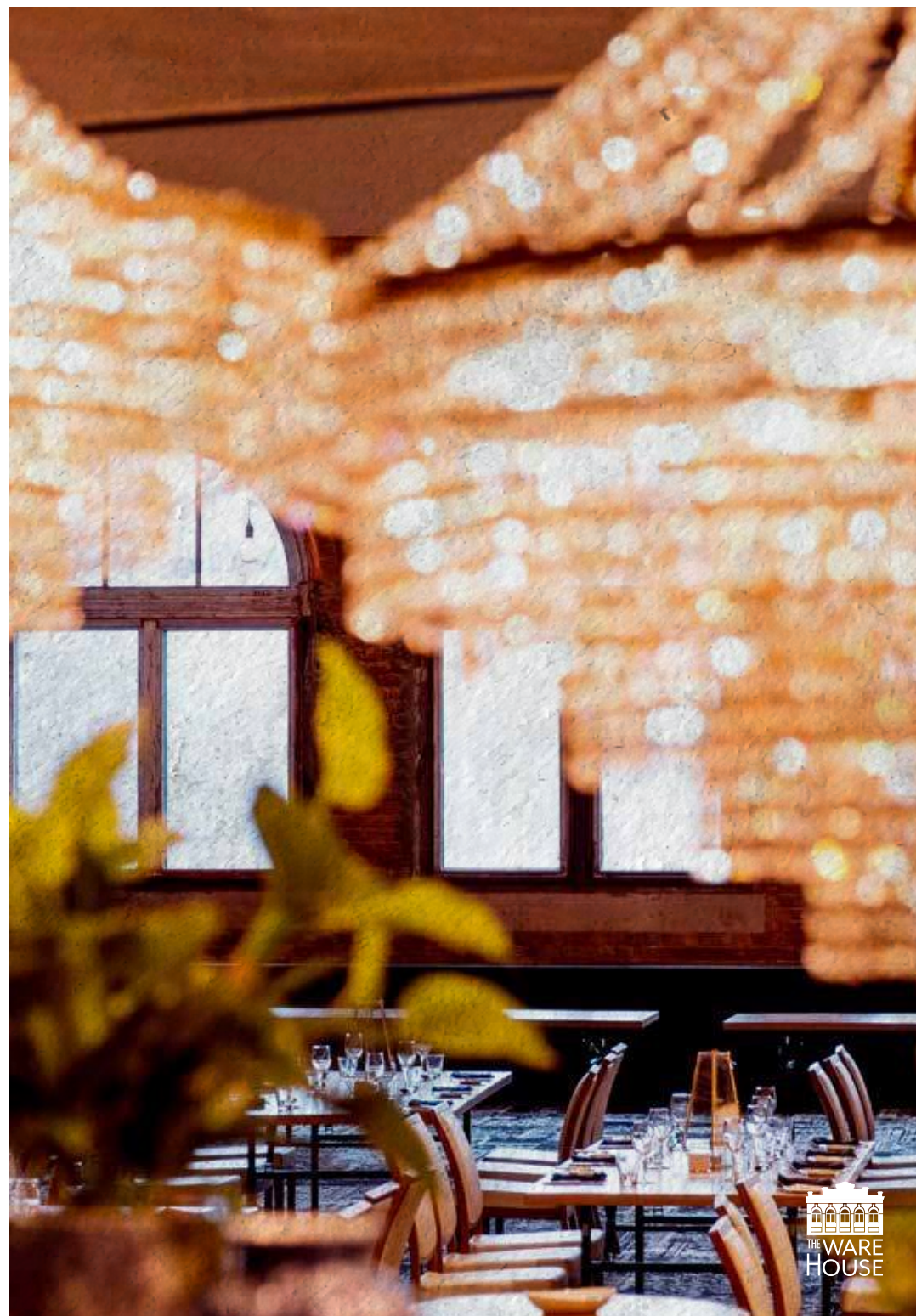
# THE WAREHOUSE

A GRAND SPACE FOR A PICTURE PERFECT EVENT

*Surrender to the romance and ambience of The Warehouse. Featuring a 7 metre high loft-style ceiling, exposed brick walls, French-wash mottled timber panelling, vintage hanging Edison candle lights and original oversized archway windows - The Warehouse pays homage to its rich history making it a truly sophisticated and unique events destination.*

*The space is complimented by a fully serviceable island bar, The 'Machinery' enclosed break-out lounge area with floor to ceiling glass and the breathtaking Rooftop Terrace, complete with bar, amenities and stunning views across the Fortitude Valley CBD.*

*Our events team has the experience and passion for creating memorable and bespoke experiences that will keep your guests talking for months. Contact us today and write the next chapter of this exclusive building's history.*



## FLOOR PLANS

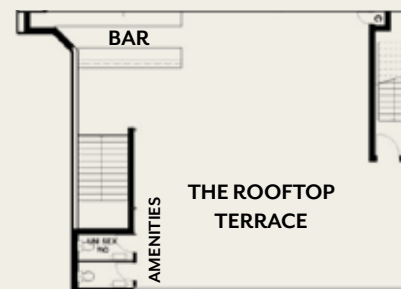


### THE WAREHOUSE

Featuring a private entry from McLachlan Street, access to The Machinery - an adjoining lounge area with floor to ceiling glass, fully serviceable island bar and internal access to The Rooftop Terrace - The Warehouse is a versatile space suitable for events of all kinds.

Banquet	240
Cocktail	500

*\*cocktail capacities include The Machinery lounge area and Rooftop Terrace*







*Surrender to the romance and ambience*

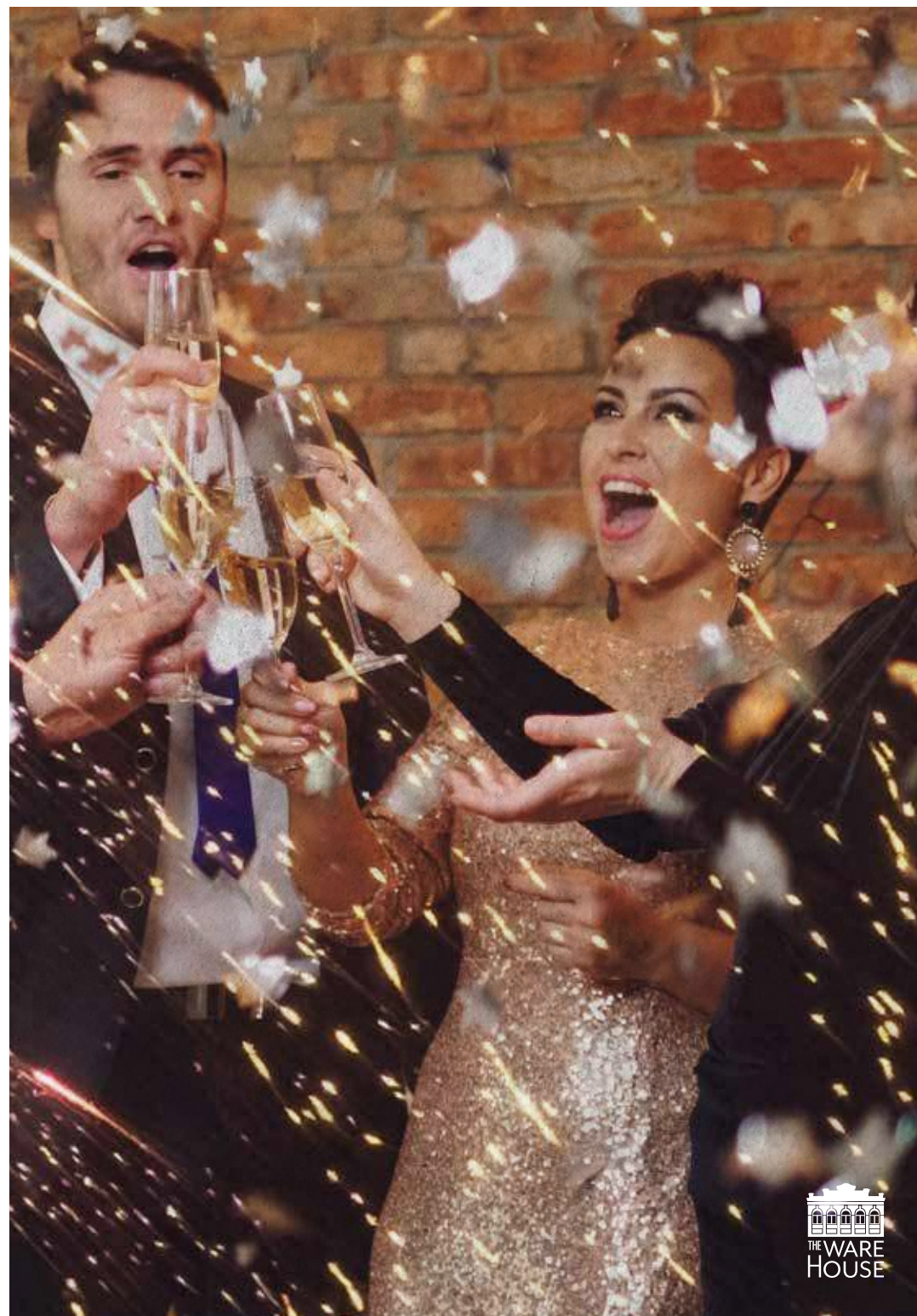


## CELEBRATIONS

AN *HISTORICAL* PLACE TO GATHER IN THE HEART  
OF FORTITUDE VALLEY

*The Warehouse features vast, open spaces that can accommodate any event. From a ballroom gala, anniversary, bridal shower, birthday, christening, anniversary or any kind of special celebration - the versatility of The Warehouse will make your celebration shine!*

*The Warehouse's dedicated events team work tirelessly to create unique and lavish events and would love to make your next event extra special.*



## CORPORATE MEETINGS & EVENTS



### ESCAPE THE BOREDOM OF THE BOARDROOM

*A unique meeting and events space in the historical heart of Brisbane's Fortitude Valley.*

*Conveniently located within walking distance to public transport, secure parking and Brisbane's CBD, The Warehouse is one of Brisbane's newest and most sophisticated event spaces for your next corporate meeting, conference, gala dinner, launch, showcase or exhibition. Celebrating the site's romance and history, The Warehouse provides the perfect experience for your guests to network, connect, inspire and succeed.*

*Our events team has the experience and passion for creating memorable and bespoke experiences that will keep your guests talking for months. Contact us today and let's get the ball rolling on imagining yours!*





## MENUS

### BREAKFAST

#### ON THE GO

\$21.00 Per person

Chilled fruit juices

Fresh seasonal fruit platter

Assorted baked Danishes or Mini muffins

Baked omelette with black forest bacon, egg, tomato, mushroom, chives (GF/VO)

Tea and coffee station

#### CONTINENTAL BREAKFAST

\$28.00 Per person

Chilled fruit juices

Fresh seasonal fruit platters (GF/DF)

Coconut mixed berry chia pudding

San Daniele ham and asiago cheese or vine ripened tomato and asiago cheese croissants (V)

Black forest bacon, egg and spring onion pies or caramelised onion and roasted pepper egg pies (v)

Tea and coffee station

#### BUSINESS BREAKFAST

\$35.00 Per person

*Served on the table or as buffet*

Chilled fruit juices

Coconut mixed berry chia pudding

Assorted baked muffins

Tea and coffee station

#### THEN CHOOSE ONE OF THE FOLLOWING PLATED OPTIONS;

**Full English breakfast**, chicken and thyme or beef and tomato relish chipolata, grilled black forest bacon, portobello mushroom, baby English spinach, roma tomato, fluffy scrambled eggs, lightly toasted banette roll (GFO/VO)

**Eggs Benedict**, San Daniele ham, poached eggs, hollandaise, English muffin  
Add cold smoked salmon \$2

GF: Gluten Free, DF: Dairy Free, V: Vegetarian,  
GFO: Gluten Free on request; DFO: Dairy free on request VO: Vegetarian on request, VEO: Vegan on request. \*Gluten free on request bread & tart items incur a surcharge of \$1pp







## THE WAREHOUSE DAY DELEGATE PACKAGES

### THE WAREHOUSE FULL DAY DELEGATE PACKAGE

\$74.00 Per person (minimum 20 delegates)

#### **Package Inclusions;**

Conference room hire – up to 8 hours  
Notepads & pens  
Mints & iced water  
Flip-chart or white board  
Data projector & screen  
Validated parking available  
Room signage

#### **CATERING**

Arrival tea and coffee station  
Morning tea – choose one item from  
our Break Menu options  
Lunch – choose from our Chef's Table  
Selection lunch options  
Afternoon tea – Home-style cookies

### THE WAREHOUSE HALF DAY DELEGATE PACKAGE

\$44.00 Per person (minimum 20 delegates)

#### **Package Inclusions;**

Conference room hire – up to 5 hours  
Notepads & pens  
Mints & iced water  
Flip-chart or white board  
Data projector & screen  
Validated parking available  
Room signage

#### **CATERING**

Arrival tea & coffee station  
Morning or afternoon tea - choose one item  
from our Break Menu options



## CONFERENCE CATERING

### BREAK MENU OPTIONS

One selection – \$10.00 Per person

Two selections – \$16.00 Per person

Coconut chia pudding

Oven baked selection of Danishes  
or mini muffins

House made pork and apple sausage rolls  
with tomato relish

Freshly baked chocolate chip cookies

Blueberry and raspberry friands (GF)

Fresh seasonal fruit platters (GF/DF)

*All menu items are served  
with tea & coffee station*

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request. \*Gluten free on request bread & tart items  
incur a surcharge of \$1pp



## CHEF'S TABLE LUNCH OPTIONS

\$25.00 Per person

### SANDWICH LUNCH

A selection of mixed sandwiches

Waldorf salad, celery, apple, smoked cheese, roasted walnuts, mixed leaves and maple dressing (GF) - Add chicken \$2pp

House made pork and apple sausage rolls with tomato relish

Fresh seasonal fruit platters (GF/DF)

### WORKERS LUNCH

#### CHOOSE TWO

Traditional Caesar salad, crispy bacon, baby cos lettuce, aged parmesan, boiled egg, Caesar dressing, anchovies and croûtons  
- Add chicken \$2pp

Waldorf salad, celery, apple, smoked cheese, roasted walnuts, mixed leaves and maple dressing (GF) - Add chicken \$2pp

Roasted butternut pumpkin, marinated Danish feta, kale, baby heirloom carrots with balsamic dressing (GF) - Add chicken \$2pp

#### CHOOSE TWO

House made beef lasagne

Free range chicken from the rotisserie (GF/DF)

Lemon and dill butter grilled fish (GF)

*Accompanied with:*

Rustic breads served with a selection of specialty salts, kampot pepper, dukka spice, roasted garlic whipped butter and extra virgin olive oil

Fresh seasonal fruit platters (GF/DF)



### ENGLISH PLOUGHMAN'S LUNCH

Clothed aged cheddar cheese

Smoked wagyu beef brisket (GF/DF)

Traditional Caesar salad, crispy bacon, baby cos lettuce, aged parmesan, boiled egg, Caesar dressing, anchovies and croûtons  
- Add chicken \$2pp (GFO)

Waldorf salad, celery, apple, smoked cheese, roasted walnuts, mixed leaves and maple dressing (GF) - Add chicken \$2pp

Array of condiments

Boiled eggs

Rustic breads served with a selection of specialty salts, kampot pepper, dukka spice, roasted garlic whipped butter and extra virgin olive oil

Fresh seasonal fruit platters (GF/DF)

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## COCKTAIL MENU

### COLD CANAPÉS – \$4 - \$5

Smoked wagyu beef brisket,  
horseradish cream en croute

Rotisserie chicken, roasted walnut  
and celery bites on mini toast (DF)

Sous vide duck breast, dried apricot,  
blue cheese, pistachio (GF) \$5

Beef tartare, ponzu dressing,  
wild baby rocket (GF/DF) \$5

Moroccan spiced seared tuna  
with harissa mayonnaise (GF/DF) \$5

### HOT CANAPÉS – \$4 - \$5

Black forest bacon and spring onion  
tart harissa mayonnaise (VO)

Sundried tomato and asiago  
arancini with aioli (V/GF)

Prawn twisters with sweet chilli lime  
mayonnaise (DF)

Sweet corn, yellow polenta and pecorino  
arancini with saffron mayonnaise (V/GF)

Portuguese coated chicken skewers,  
roasted romanescos mayonnaise (GF/DF)

Pork and apple sausage rolls  
with tomato chutney

Falafel with baba ganoush (GF/DF/V/VEGAN)

Roast duck spring rolls with spicy  
plum sauce (DF)

Braised lamb and sweet potato pies  
with minted eggplant yoghurt

House made Café de Paris butter  
prawn toast \$5

Caramelised onion polenta bites,  
truffle duxelle (GF) \$5



### SUBSTANTIAL CANAPÉS – \$9

Moroccan tuna poke bowl (GF/DF)

Smoked chicken, crispy wonton stack, rocket,  
Spanish onion, tomato, avocado (GF/DF)

Fish and chips with house made tartare

Falafel served on tabouli with baba ganoush  
(GF/DF/V/VEGAN)

Mini lamb burger with capsicum  
relish and brie cheese (GFO)

### DESSERT CANAPÉS – \$3.50

Assorted mini cheese cakes

Salted caramel tart (GF)

Selection of macarons (GF)

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## FUNCTION SIT DOWN MENUS

ENTRÉE & MAIN \$75 per person

MAIN & DESSERT \$69 per person

ENTRÉE, MAIN & DESSERT \$85 per person

*All selections are served alternate drop.*

### ENTRÉES – COLD SET

Smoked chicken, Mediterranean vegetable, black quinoa stack with mango and seeded mustard dressing (GF/DF)

45-degree dill infused confit salmon with potato, sour cream crush, green pea and capers (GF)

### ENTRÉES – WARM PLATED

Italian style pork cheek on skordalia with seasonal greens in a rich braise sauce (GF)

Smoked wagyu beef brisket with creamy soft polenta, roast beetroot, mint salsa Verde (GF)

Lamb loin, yellow polenta cake, buttered greens, Café de Paris butter (GF)

Duck breast on burnt orange sweet potato mash, buttered greens finished with orange and star anise glaze (GF/DF)

Pan seared chicken breast, creamy mashed potato, passata, San Daniele ham topped with gruyère cheese (GF)

### MAINS – HOT PLATED

Beef eye fillet, roasted portobello mushrooms, potato galette, seasonal vegetables finished with red wine sauce (GF)

Humpty Doo barramundi, potato and parmesan smash with lemon beurre blanc (GF)

King pork cutlet, blackened carrot puree, buttered greens and macadamia honey roasted carrots (GF)

Chicken breast, roasted black carrot, seasonal greens, pomme puree finished with a pink peppercorn beurre blanc (GF)

Market fish, green pea sauce with pea and onion potato mash and lemon infused olive oil (GF)

Roast chicken breast, yellow polenta cake, roast spiced pumpkin and truss cherry tomatoes with dark chicken jus (GF)

Lamb loin, burnt orange sweet potato mash, seasonal greens, salsa Verde with sticky lamb and port wine sauce (GF/DF)

Duck breast, roasted beetroot, black carrot puree and truss cherry tomatoes finished with a duck and beetroot glaze (GF/DF)



### DESSERT – SERVED WITH TEA & COFFEE

Apple and rhubarb crumble with cinnamon and vanilla ice cream

Hazelnut panna cotta, hazelnut praline with chocolate shards (GF)

Dulce de leche salted caramel tart with chantilly cream (GF)

Mississippi mud cake with double chocolate ice cream

Selection of Australian and imported cheeses, brandied fruit compote, quince paste, lavosh crackers

### PICK THREE CHEESES:

Shadows of blue

Mafra clothed aged cheddar

Tarago washed rind

Wombye ash brie

Soignon goats cheese

### SIDES

\$3 Per person (20 people minimum)

Creamy potato mash (GF)

Roast sweet potato and chive mash (GF)

Garlic buttered chat potatoes (GF)

Buttered seasonal greens with toasted white sesame seeds (GF)

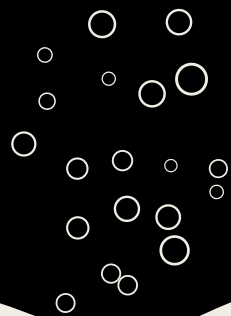
Blackened carrots with smoked almonds (GF/DF)

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## BEVERAGE PACKAGES



### *PEARL*

2 HOURS – \$28.00 Per person

3 HOURS – \$36.00 Per person

4 HOURS – \$43.00 Per person

5 HOURS – \$49.00 Per person

6 HOURS – \$55.00 Per person

Charles Ranville Cremant de Bourgogne  
Brut [France]

Babich Classic Sauvignon Blanc  
[Marlborough, NZ]

Hartog's Plate Cabernet Merlot  
[Margaret River, WA]

Fortitude Pacer

Fat Yak

Stella Legere

Cider

Soft Drinks & Juices

## RUBY

2 HOURS – \$36.00 Per person

3 HOURS – \$44.00 Per person

4 HOURS – \$51.00 Per person

5 HOURS – \$57.00 Per person

6 HOURS – \$62.00 Per person

*Please select two white and two red wines*

Charles Ranville Cremant de Bourgogne  
[France]

Babich Black Sauvignon Blanc  
[Marlborough, NZ]

Pasqua 'Le Collezioni' Pinot Grigio  
[Italy]

Babich Classic Pinot Noir Rosé  
[Marlborough, NZ]

Seppelts The Drives Chardonnay  
[Central Victoria, VIC]

Maxwell Silver Hammer Shiraz 2016  
[McLaren Vale, SA]

Wynns Gables Cabernet Sauvignon  
[Coonawarra, SA]

Cantina Tollo Sangiovese  
[Abruzzo, Italy]

Quealy Fionula Nero D'Avola  
[Central Victoria, VIC]

Fortitude Pacer

Fat Yak

Stella Legere

Stella Artois

Cider

Soft Drinks & Juices

## DIAMOND

2 HOURS – \$70.00 Per person

3 HOURS – \$85.00 Per person

4 HOURS – \$100.00 Per person

5 HOURS – \$115.00 Per person

6 HOURS – \$130.00 Per person

*Please select one white and one red wine*

Mumm Cordon Rouge Champagne [France]

Domaine Jean Dauvissat Père & Fils Chablis  
[France]

Quartz Reef Pinot Gris [Central Otago, NZ]

Nanny Goat Pinot Noir [Central Otago, NZ]

Fraser GallopParterre Cabernet  
[Margaret River, WA]

Maison Saint AIX Rose [France]

Premium First Pour Spirits

Fortitude Pacer

Fat Yak

Stella Legere

Stella Artois

Cider

Corona

Soft Drinks & Juices





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