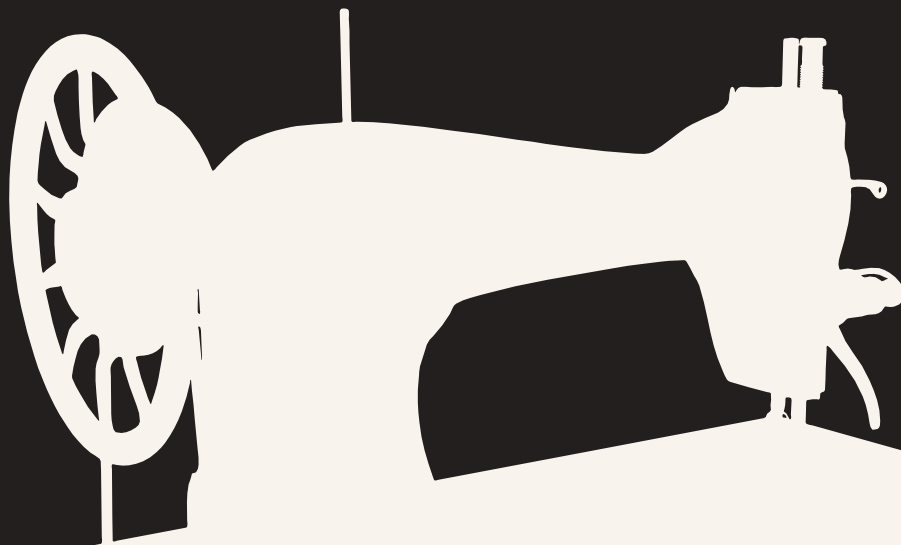




THE WARE  
HOUSE

## 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.*



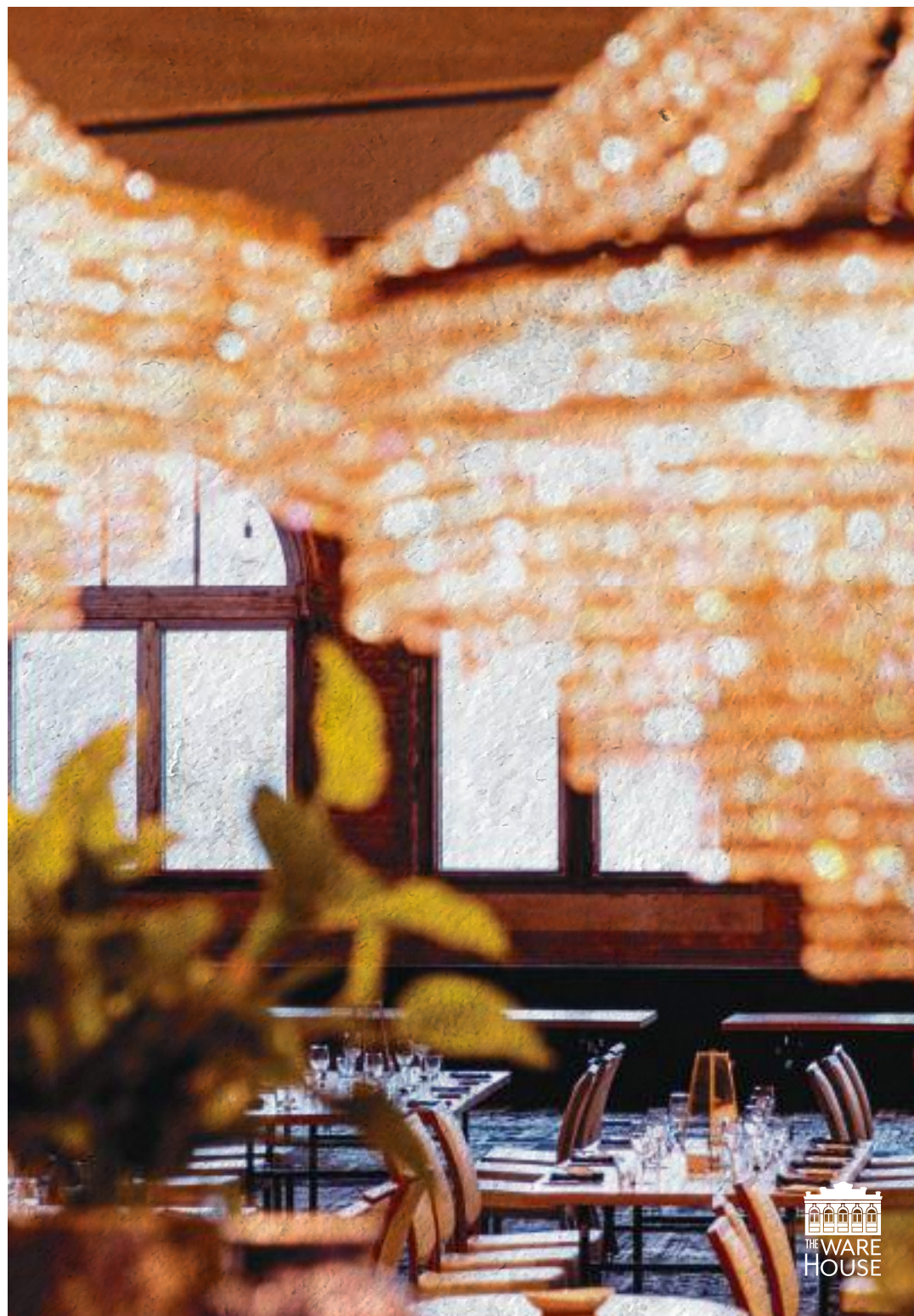
# THE WAREHOUSE

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

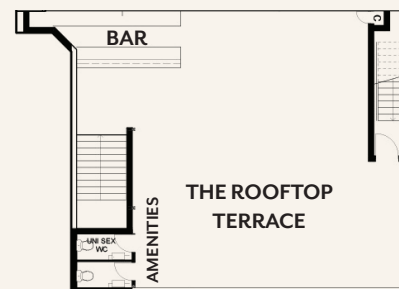


### THE WAREHOUSE

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*





The image shows the interior of a restaurant with a rustic, industrial aesthetic. The ceiling is high with exposed wooden beams and a series of warm, glowing lights. The walls are made of textured, light-colored plaster. In the foreground, several rectangular wooden tables are set with white tablecloths, glassware, and plates, surrounded by wooden chairs with light-colored upholstery. In the background, a bar area is visible with more tables and chairs, and a large window or glass partition. The overall atmosphere is warm and romantic.

*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

Seasonal fruit platter (GF/DF)

Assorted danishes & muffins

Breakfast wrap (bacon, egg, mushroom, and cheese) (VO)

Tea & coffee station

#### CONTINENTAL BREAKFAST

\$28.00 Per person

Chilled fruit juices

Seasonal fruit platter

Toasted muesli and vanilla yoghurt

Ham & cheese croissants or avocado & tomato (VO)

Bacon & egg pies, or spinach and feta pies (VO)

Tea & coffee station

#### BUSINESS BREAKFAST

\$35.00 Per person

*Served on the table or as buffet*

Chilled fruit juices

Toasted muesli & vanilla yoghurt

Freshly baked muffins

Tea & coffee station

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

**Full English breakfast**, bacon, sausage, mushroom, spinach, tomato, scrambled eggs & toast (GFO)

**Eggs Benedict**, double smoked ham, 2 poached eggs, hollandaise, English muffin  
Add salmon \$2pp

**Toasted Turkish bread** roasted field mushrooms crumbled feta with wild rocket & asparagus.  
Add poached egg \$2.00

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 & 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  
chocolate chip 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

Individual toasted muesli and vanilla yoghurt

Oven baked selection of danishes

Selection of assorted muffins

Chicken Sausage rolls with green  
tomato chutney

House-baked chocolate chip cookies

Fruit platters (GF/DF)

Blueberry friands (GF)

Banana Bread

*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 & wraps

Greek salad, tomato, lettuce, cucumber, olives, red onion, feta (GF/V)

Freshly baked pork sausage rolls with spiced tomato relish

Seasonal fruit platter

### WORKERS LUNCH

#### CHOOSE TWO

Traditional Caesar salad, crispy bacon, cos lettuce, parmesan, egg, Caesar dressing, anchovies & croutons on the side. (GFO/VO)  
Add chicken \$2.00

Pumpkin, feta, kale & baby carrot with balsamic dressing (GF/V)

Tomato, spanish onion, bocconcini and basil (V/VEGAN/GF/DF)

Mesclun lettuce, tomato, avocado, cube cheese, red onion & cucumber with ranch dressing (GF/V)

#### CHOOSE TWO

Sliced rare roast beef with tomato chutney (GF)

Free range chicken from the rotisserie (GF)

Roasted Mediterranean vegetable polenta stack (GF/V)

Grilled fish (GF)

*Accompanied with rustic breads, oils, salts, dukkah spice & fresh fruit platter*



### HEALTH LUNCH

Free range chicken from the rotisserie (GF)

Buckwheat citrus, baby English spinach, Spanish onion, & fresh tomato finished with a pomegranate molasses (GF/V/VEGAN/DF)

Mesclun lettuce, tomato, avocado, cube cheese, red onion & cucumber with ranch dressing

Red quinoa, orange, parsley, fresh tomato & rocket (GF/DF/V/VEGAN)

Roasted Mediterranean vegetable polenta stack (GF/V/VEGAN)

Sweet potato frittata (V)

Seasonal fruit platters (GF/DF)

Mini acai bowls (GF/DF/V/VEGAN)

### ENGLISH PLOUGHMAN'S LUNCH

Clothed cheddar

Shaved honey baked ham & rare mustard roast beef (GF)

Array of pickles & chutneys (GF/DF/V/VEGAN)

Boiled eggs

Greek salad, tomato, lettuce, cucumber, olive, red onion & feta (GF/V)

Pumpkin salad, feta, olives, semi dried tomatoes & baby spinach (GF/V)

Baby cos, cubed cheese, cherry tomatoes, and croutons (V)

Rustic breads, oils, salts, dukkah spice

Seasonal fruit platters (GF/DF)

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## COCKTAIL MENU

### COLD CANAPÉS – \$4

Pork rillettes on toasted crouton with an orange marmalade

Chicken Caesar bites - chicken, egg, parmesan & Caesar dressing on a crouton

Seared scallop, capsicum relish, grilled chorizo (GF/DF)

Shucked oysters with shallot vinaigrette (GF/DF)

Spiced sesame crusted tuna (GF/DF)

### HOT CANAPÉS – \$4

Pumpkin & parmesan arancini with garlic aioli (GF/V)

Wild mushroom arancini with black garlic mayo (GF/V)

Japanese rice coated chicken skewers, pickled cucumber & wasabi mayonnaise (GF/DF)

Pork sausage rolls with smoked tomato chutney

Roast duck spring rolls with spicy plum sauce

Portuguese style tart (VO)

Chicken Sausage rolls with green tomato chutney

Cajun spiced meatball with smoky BBQ sauce (GF)

Prawn twisters

Sweet potato and zucchini fritter with sumac yoghurt (V)

Red wine & mustard beef sausage rolls



### SUBSTANTIAL CANAPÉS – \$9

Southern fried chicken, potato gems chipotle mayo

Mini cheese burger, beef, cheese, pickle, tomato sauce on a brioche bun (GFO)

Orecchiette chicken pesto, pine nuts & cherry tomato (VO)

Tempura fillet 'o' fish, lemon and parsley béchamel, brioche bun

Asian fried rice, assorted stir-fried vegetables, soy, ginger, coriander (GF/DF/V/VEO)

Thai beef salad

### DESSERT CANAPÉS – \$3.50

Assorted petite fours

Passionfruit tart (GFO)

Mini Pavlova (GF)

Selection of macarons (GF)

Blondie (white chocolate brownie)

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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

Coconut snapper ceviche with Thai herb salad, chilli caramel and black sesame seeds (GF/DF)

Pepper crusted rare roast beef with black garlic mayo, shaved reggiano, heirloom tomatoes & rustic torn croutons

Red claw Nicoise salad, Spanish onion, beans, quail egg, kipfler potatoes, salad greens, cherry tomatoes and rainbow olives (GF/DF)

### ENTRÉES – WARM PLATED

Roast baby chicken on Asian slaw with cucumber ribbons & chilli caramel (GF/DF)

Eye fillet, potato fondant, pancetta wrapped beans finished with a split pea red wine jus. (GF/DF)

Lamb loin, duck fat kipfler potatoes, parsnip puree, chimi churri and red wine jus (GF)

Sous vide duck breast, roast pumpkin, Persian feta, tomato, kale, roast smoked almonds and dark duck jus (GF)

Crispy skin pork belly, carrot puree, poached apple balls, seared scallop, crispy kale & apple jus (GF)

### MAINS – HOT PLATED

Chicken duo, baby chicken, with cucumber wrapped asian slaw, coconut poached chicken, scented wild rice timbal, hoisin jus (DF)

Confit chicken Maryland, roast kipfler potatoes, pumpkin anglaise, crispy kale and salsa verde finished with dark chicken jus (GF)

Sous vide lamb loin, white polenta & ricotta nudi balls, garlic passata finished with gremolata & red wine lentil jus (GF)

Sous vide beef rib fillet, salsa verde, blackened carrot, buttered seasonal greens finished with a house made red wine beef jus (GF/DF)

Market fish, fennel puree, citrus salad, macerated white balsamic strawberries (GF/DF)

Salmon, prawn risotto cake, zucchini & asparagus, saffron & fish broth, caviar (GF)

Sous vide duck breast, black sticky rice, baby carrots, beetroot and red wine glaze (GF/DF)

King pork cutlet, apple & cranberry compote, warm fruit cous cous, blackcurrant jus (DF)



### DESSERT – SERVED WITH TEA & COFFEE

Passion fruit curd tart with glazed fresh strawberries, anglaise (GFO)

Chocolate tart with butterscotch sauce & chocolate shard (GFO)

Vanilla pana cotta with raspberry coulis & chocolate shard (GF/DFO)

White chocolate & pistachio blondie, fresh whipped cream & strawberries.

Pavlova, with fresh fruit and whipped cream (GF)

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

Dessert served with tea & coffee

### SIDES

Serves 4 \$12 per item

Creamy chive mash

Roast sweet potato & chive mash (GF)

Garlic buttered chat potatoes (GF)

Duck fat roast kipflers (GF)

Herb buttered beans (GF)

Garlic buttered broccolini (GF)

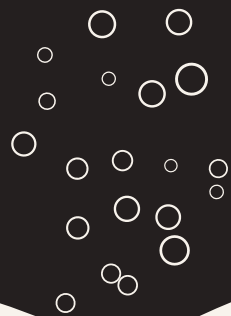
Blackened carrots with smoked almonds (GF)

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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 2016  
[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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