



WEDDINGS



CELEBRATE YOUR LOVE STORY

*We're ready to listen, plan and create
the day of your dreams.*

A day that perfectly captures who you are, that reflects your style and taste. We'll be by your side in the lead-up to, and on your big day (with Champagne on-hand for you and your bridal party). Weddings by The Warehouse can be fully customised to create a day that's uniquely yours, from food and beverage through to florals, furnishings and fireworks. The little extras are included as standard, because we know they make a difference. Use this guide for inspiration, then get in touch to share your story.

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YOUR WAREHOUSE WEDDING

*Every wedding hosted includes:**

6 hours exclusive use of your reception venue

Furniture to accommodate your layout and style, inclusive of wooden banquet tables, walnut mahogany chairs, cake and gift tables, lounge, cocktail and break-out furniture

Champagne. Only the best will do for the bridal party – sip on the genuine article from the historical region of Champagne, France from arrival to departure

5 hours all inclusive beverage package

All inclusive menu designed to suit your taste and style

Your wedding cake cut and served to your liking*

Self service tea and coffee station as required

Dedicated Wedding Planner to work with you in the lead up to your day

Experienced wedding management led by our in-house coordinator on the day of your wedding

iPod connectivity, lectern and microphone

AV Technician for all AV and lighting set-up, bump-in of entertainment providers and all AV trouble shooting for your reception

Optional on-site ceremony to best accommodate your needs with 1 hour exclusive use

Optional all inclusive floral and styling services – POA



*Excluding The Long Lunch Experience, which is a specially curated package.

*Style of cake service incurs varied costings – ie; share platters, served to tea and coffee station, or plated dessert for each person.



THE WAREHOUSE EXPERIENCE

From \$429 per guest. Minimum 80 guests or POA.

The crème de la crème – our all inclusive wedding service provides you with the very best from the industry. Simply choose your date, private room and we will do the rest.

The details

In addition to your 'Warehouse Wedding' inclusions on page 4

On-site ceremony

hosted 1 hour prior to your reception in front of the Loft arched windows

Wedding night accommodation

for the bride and groom at the Hotel X, Fortitude Valley*

Three tiered wedding cake

complete with fresh flowers by Vanilla Pod* or your choice of custom cheese wheel cake

Tailored floral and styling

for ceremony and reception from Main Event Weddings*

Personalised light up letters

with your initials by Event Letters*

Exclusive 10 hour photography package

with 2nd shooter, for three hours with Todd Hunter McGaw

Tailored three course menu

designed to suit your taste and style, from our Plated Dining or Family Style Dining Menus

6 Hour deluxe beverage package

Sparkling wine

Mumm Marlborough Brut Prestige (Marlborough, NZ)

Please select two white and two red wines

Babich Black Sauvignon Blanc (Marlborough, NZ)

Nativo Terre di Chieti Cantina Tollo Pinot Grigio (Abruzzo, Italy)

Bullant Chardonnay (Langhorne Creek, SA)

Turkey Flat Rosé (Barossa Valley, SA)

Maxwell Silver Hammer Shiraz (McLaren Vale, SA)

Ross Hill Harry Pinot Noir (Orange, NSW)

Turkey Flat Butchers Block GSM (Barossa Valley, SA)

Irvine Merlot (Eden Valley, SA)

Penley Estate Argus Argus Shiraz Cabernet Merlot (Coonawarra, SA)

All bottled, or canned beer

Stone & Wood Pacific Ale

Stone & Wood Green Coast Crisp

Byron Bay Lager

James Boags Premium Light

The Hills Apple Cider

Soft drinks and juices

Additional package variations available. Speak to your Wedding Planner to discuss your vision.

*Subject to availability or substitute provided. All pricing is subject to change and is only valid for the current financial year.



THE COCKTAIL EXPERIENCE

From \$168 per guest. Minimum 80 guests or POA.

Get creative with a cocktail style wedding and choose a variety of roving food service to compliment your budget and style.

The details

In addition to your 'Warehouse Wedding' inclusions on page 4

Charcuterie grazing station on arrival

Choice of five roving canapés
from our hot and cold seasonal menu

Choice of a roving mini meal
for a standing entrée, from our seasonal menu

Choice of any Live Feasting Station or Cart from our seasonal menu (excluding Seafood Station)

5 Hour premium beverage package

Prince de Richemont Blanc de Blanc Brut (France)

Pasqua Pinot Grigio (Veneto, Italy)

First Creek Harvest Cabernet Sauvignon (Hunter Valley, NSW)

All bottled, or canned beer

Stone & Wood Pacific Ale

Stone & Wood Green Coast Crisp

Byron Bay Lager

James Boags Premium Light

The Hills Apple Cider

Soft drinks and juices

Additional package variations available. Speak to your Wedding Planner to discuss your vision.

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FAMILY STYLE DINING

From \$147 per guest. Minimum 80 guests or POA.

Create your own menu for a seated dinner, served 'family style' down the centre of each table for guests to share. Recommended with shared starters or an alternate drop entrée at an additional cost per person.

The details

In addition to your 'Warehouse Wedding' inclusions on page 4

Shared style feasting mains

choice of two proteins and three sides, served on bespoke ceramics down the centre of each table 'family style'

Wedding cake

served on share boards down the centre of each table

5 Hour premium beverage package

Prince de Richemont Blanc de Blanc Brut (France)

Pasqua Pinot Grigio (Veneto, Italy)

First Creek Harvest Cabernet Sauvignon (Hunter Valley, NSW)

All bottled, or canned beer

Stone & Wood Pacific Ale

Stone & Wood Green Coast Crisp

Byron Bay Lager

James Boags Premium Light

The Hills Apple Cider

Soft drinks and juices



Additional package variations available. Speak to your Wedding Planner to discuss your vision.

*Subject to availability or substitute provided. All pricing is subject to change and is only valid for the current financial year.



PLATED DINING EXPERIENCE

From \$132 per guest. Minimum 80 guests or POA.

*Choose two meals from our seasonal menu to be served alternate drop.
Priced for a single course, this menu can be personalised to accommodate your preferred entrée or dessert style of service from our shared or plated dining options.*

The details

In addition to your 'Warehouse Wedding' inclusions on page 4

Alternate drop main meal your choice of two meals from our seasonal menu

Wedding cake

served on platters down the centre of each table

5 Hour premium Pearl beverage package

Prince de Richemont Blanc de Blanc Brut (France)

Pasqua Pinot Grigio (Veneto, Italy)

First Creek Harvest Cabernet Sauvignon (Hunter Valley, NSW)

All bottled, or canned beer

Stone & Wood Pacific Ale

Stone & Wood Green Coast Crisp

Byron Bay Lager

James Boags Premium Light

The Hills Apple Cider

Soft drinks and juices

Add

Alcoholic ginger beer \$5 per person

Alcoholic ginger beer and first pour spirits
\$10 per person, per hour

Additional package variations available. Speak to your Wedding Planner to discuss your vision.

*Subject to availability or substitute provided. All pricing is subject to change and is only valid for the current financial year.

THE ESSENTIALS EXPERIENCE

\$20,000. Minimum 60 guests or POA. Additional guests \$320 per person.

Create an unforgettable day featuring ceremony, styling, beverages, arrival cocktails, canapés, family-style dining, professional DJ, AV services, boutique hotel, and more.

The details

In addition to your 'Warehouse Wedding' inclusions on page 4

Venue and styling

Ceremony including pre-rehearsal with a dedicated Wedding Coordinator

Ceremony arbour, complete with florals, aisle runner and bespoke signage

6 Hour reception with exclusive use of your space

Reception table florals, stationery and styling suite

AV Service inclusive of microphone, lighting package and room technician for duration of event

Professional DJ for 6 hours

Roving seasonal canapés

Family-style dining experience with seasonal proteins and sides to share

Brooki wedding cake

Cut and served on platters down the centre of each table

Seasonal cocktails on arrival

5 Hour premium Pearl beverage package

Prince de Richemont Blanc de Blanc Brut (France)

Pasqua Pinot Grigio (Veneto, Italy)

First Creek Harvest Cabernet Sauvignon (Hunter Valley, NSW)

All bottled, or canned beer

Stone & Wood Pacific Ale

Stone & Wood Green Coast Crisp

Byron Bay Lager

James Boags Premium Light

The Hills Apple Cider

Soft drinks and juices

Add

Alcoholic ginger beer \$5 per person

Alcoholic ginger beer and first pour spirits \$10 per person, per hour





SUMMER OF LOVE

There's no better time to celebrate love and happiness, than with a magical Queensland summer wedding. Alongside the blessings of sun-kissed skin and relaxed vibes, we'd like to share a little summer love with you this season.

SUMMER SOIRÉE KISS PACKAGE

\$12,000 Minimum 60 guests

Additional guests \$195 per person

Summer Spritz or Margarita on arrival

Roving hot and cold sunset canapés

Share style summer dining main meal

Brooki personalised Happy Heart Day wedding cake

4 Hour beverage package

Floral, styling and stationery suite

Wedding planner and wedding day event management

SUMMER SOIRÉE STYLE PACKAGE

\$15,000 Minimum 60 guests

Additional guests \$235 per person

Summer Spritz or Margarita on arrival

Roving hot and cold sunset canapés

Charcuterie grazing shared entrée

Plated main meal — choice of main offering for all guests

Cheese and chocolate dessert boards

4 Hour beverage package

4 Hour DJ and lighting package

Floral, styling and stationery suite

Wedding planner and wedding day event management

THE LONG LUNCH EXPERIENCE

\$150 per guest. Minimum 80 guests.

It's the day you've been dreaming of – so why rush? Relax and savour more of everything with a specially curated Long Lunch. Designed with inclusivity in mind, this experience makes the most of your special day, with more time for your nearest and dearest.

The details

4 Hour exclusive use of your chosen space
4 Hour premium Pearl beverage package
Pre-planning and on-the-day coordination

Choose one of the following:

Two course shared dining experience inclusive of shared starters and mains with your choice of two proteins and three side dishes, served family style down the centre of each table

Two course alternate drop with your choice of two entrées and two mains

followed by your wedding cake served on share boards down the centre of each table

Customise

Ceremony Package \$750

1 hour exclusive use from 10-11am in your private room of choice for ceremony proceedings, 1 hour immediately prior to reception

Chairs 32 walnut mahogany chairs for guest seating in four rows of four

Signing table with two chairs

In-house tech includes on-site technician for the duration of your ceremony to manage all AV, PA, sound and lighting requirements

Floral arbour \$850

Choice of arbour or feature installation

Fresh flowers and styling to complete choice of arbour

Sit-down Reception Styling

\$30 per guest

Your preferred colour scheme

Floral arrangement per table

French linen napkins

Votives and tealights scattered down centre of table to complete floral styling

Table runners to complete each table

Set-up and pack-down \$360

Delivery and collection \$240

Host an after party POA

There's plenty of time left to play after sunset — we know the perfect place to host a rooftop garden party, and we can take care of everything for you.





LIVE FEASTING STATIONS & CARTS

From \$25 per guest. Food Stations and Carts 60 guests and over.

Give your guests a mouth-watering, interactive experience, styled to perfection with decadent seasonal ingredients and a Chef where needed to prepare and host your station of choice. Presented on stylised stations and food carts for that 'wow' factor.

Stations and Carts

Cheese and Charcuterie Grazing Station

Selection of cured meat and cheese with breads, crackers, dried fruits, nuts and chutneys

Cheese and Chocolate Cart

A selection of the finest hard and soft cheeses, muscatels and dried fruits to compliment the sweet and creamy flavours, quince, chocolate coated strawberries and hazelnut chocolate shards. An extraordinarily tasty treat!

Dumplings

Assorted dumplings, siu mei and BBQ pork buns with a selection of dipping sauces and condiments

Oyster Bar

Natural Sydney Rock oysters and Pacific oysters with a selection of dressings and accompaniments

Paella Station

Traditional Spanish paella — diced chicken thigh, Spanish style chorizo, fish, prawns, mussels, peas, carrots, onion, celery, shallots, capsicum, finished with a saffron seafood stock and bomba short grain rice (gf/vo)

Chilled Seafood Bar

\$50 per guest

Mooloolaba prawns, Moreton Bay bugs, pacific oysters, Tasmanian salmon sashimi, cocktail sauce, celeriac remoulade, mignonette, lemons and limes

Yiros

\$2,600 — feeds 100 guests

Spit roasted chicken served with warm pita bread, side of chopped Roma tomatoes, crisp cos, shredded cheese and tabouli with garlic hummus yoghurt

Boards

Cheese \$150

Accommodates 10-15 guests

Selection of local and imported cheese with breads, crackers, dried fruits, nuts and chutneys

Charcuterie \$150

Accommodates 10-15 guests

Selection of cured meat with breads, crackers, pickled vegetables and chutneys

*Interactive cooking station with Executive Chef to prepare, cook and serve for the duration.

Please note: Chef present for interactive cooking stations only.



FOOD &
BEVERAGE

CLASSIC COCKTAIL CANAPÉS

Cold canapés

Compressed watermelon, goats curd, Pedro Ximenez vinegar, basil (gf/veo/v)

Smoked duck tart, cranberries, roasted pecan

Seared yellowfin tuna, wasabi mayo, shoyu sesame seeds (df/gf)

Sumac lamb fillet, goats curd, olive crumb (gf)

Chicken and tarragon terrine, herb mayonnaise, sourdough crumb (gfo)

Hot smoked salmon rilette, crème fraîche, chives, blini

Hot canapés

Confit duck spring roll, sweet chilli dipping sauce (df)

Lamb and harissa sausage roll, spiced tomato relish

Sweet potato and cashew empanadas, avocado, chilli (v)

Mushroom and taleggio arancini, truffle mayo (gf/v)

Semi dried tomato, basil and mozzarella arancini, confit garlic mayo (gf/v)

Mini beef wellington tarts, roasted onions, salsa verde

Goats cheese, caramelised onion and roasted pepper tart (v)



LUXE COCKTAIL CANAPÉS

Add \$1 per person, per canapé to your wedding package experience

Cold canapés

Pacific oyster, mignonette pearls (df/gf)

Cured salmon tartare, avocado, bronze fennel (df/gf)

Poached Mooloolaba prawn, pink pepper, citrus mayo (df/gf)

Seared beef, guindilla, chimichurri

Manchego, prosciutto, fig, basil (gf)

Hot canapés

Seared lamb kofta, mint yoghurt sauce (gf)

Handmade falafel, macadamia feta, pomegranate, mint (df/gf/ve/v)

XO glazed pork belly, pickled cucumber, fried shallots (df)

Braised beef cheek croquette, confit garlic mayo, shiso (df/gf)

Tasmanian salmon and herb croquette, yuzu mayo, dill (gf)

Peri peri chicken skewer, pickled cucumber, yoghurt dressing (dfo/gf)

Mini meals

Cheeseburger slider — 100% Queensland grain fed Wagyu beef, house made burger sauce, onion, American cheese and pickle on a brioche bun (gfo)

Sticky glazed pork belly, Asian slaw, coriander, fried shallots (df)

Karaage chicken, sticky rice, smoked soy mayo, toasted sesame

Prawn cocktail, baby gem lettuce, lemon, house made thousand island dressing (df/gf)

Grilled lamb cutlet with chimichurri (df/gf)

Bangers and mash — local chipolata sausage, truffle mash, charred onions, pepper gravy (gf)

Dessert canapés

Assorted profiteroles

Mini cheesecakes (v)

Selection of petit fours (v)



Please note the menu is seasonal and subject to variation (df) Dairy Free, (gf) Gluten Free, (gfo) Gluten Free Option, (ve) Vegan, (veo) Vegan Option, (v) Vegetarian (vo) Vegetarian Option. (gfo) bread items incur a surcharge of \$1pp.

FAMILY STYLE DINING

Select two mains and three sides, or add entrées as priced.

Cheese and Charcuterie \$20 per person*

Entrées \$25 per person*

Select two from the following:

Citrus cured salmon, burnt grapefruit, crème fraîche, avocado, heirloom tomato, salmon pearls, bronze fennel (gf)

Edible garden — globe artichoke purée, pickled baby carrots, radish, olive crumb, verjus dressing (gf/v)

Poached Mooloolaba prawns, compressed apple, fennel, radish, finger lime dressing (df/gf)

Chicken and leek terrine, sourdough crumb, truffle oil, tarragon mayonnaise (gfo)

Prosciutto, figs, prune gel, picos, sorrel (df)

Pacific oysters, Davidson plum pearls and salmon caviar (df/gf)

*In addition to your Family Style Dining Package listed on page 7.

Mains

Select two from the following:

Rosemary and garlic slow cooked lamb shoulder, seeded mustard jus (df/gf)

Harissa roasted chicken, mint yoghurt dressing (gf)

Baked Queensland barramundi, saffron beurre blanc, herb oil (gf)

Sage and garlic pork collar, apple and cider compote, pan jus (gf)

18Hr cooked Wagyu brisket, pico de gallo, fresh herb salad (gf)

Middle Eastern roasted cauliflower, macadamia, pomegranate and mint salsa (df/gf/ve/v)

Sides

Select three from the following:

Additional sides \$5 per side

Roasted heirloom carrots, goats cheese, macadamia (gf/v)

Rosemary and garlic roasted potatoes, smoked salt (df/gf/ve/v)

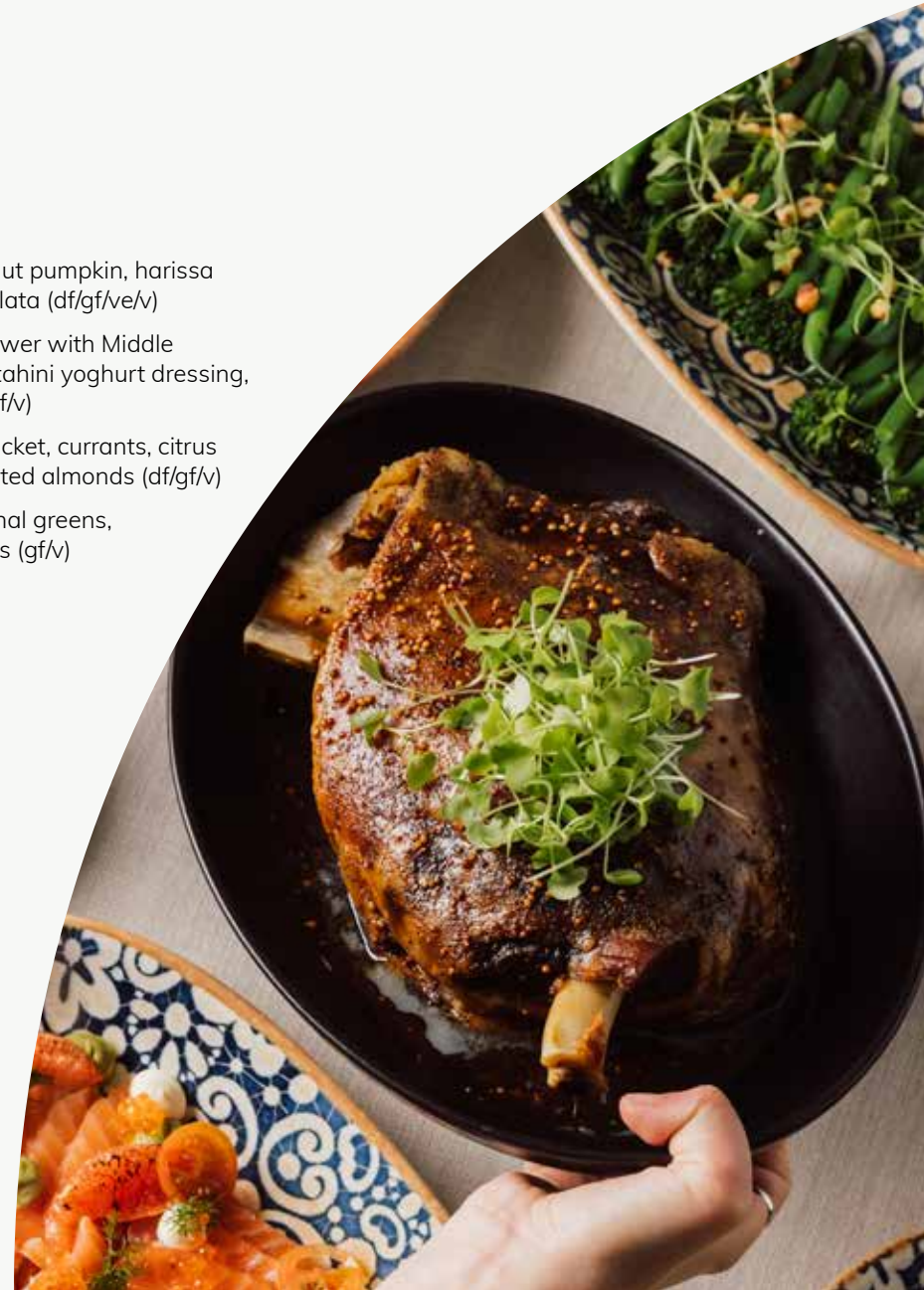
Mixed green leaves, fennel, radish, heirloom cherry tomatoes, lemon dressing (gf/ve/v)

Roasted butternut pumpkin, harissa dressing, gremolata (df/gf/ve/v)

Roasted cauliflower with Middle Eastern spices, tahini yoghurt dressing, pomegranate (gf/v)

Burnt orange, rocket, currants, citrus vinaigrette, toasted almonds (df/gf/v)

Steamed seasonal greens, hazelnuts, chives (gf/v)



PLATED DINING

Select two mains, or add entrées, desserts and sides as priced.

All selections are served alternate drop, and include artisan bread rolls with butter and smoked salt.

Entrées — cold plated \$35 per person*

Select two from the following:

Smoked duck breast, heirloom beetroots, beetroot mascarpone, hazelnut praline, shiso (df/gf)

Edible garden — globe artichoke purée, pickled baby carrots, radish, olive crumb, verjus dressing (gf/v)

Poached Mooloolaba prawns, compressed apple, fennel, radish, finger lime dressing (df/gf)

Chicken and leek terrine, sourdough crumb, truffle oil, tarragon mayonnaise (gfo)

Citrus cured salmon, burnt grapefruit, crème fraîche, avocado, heirloom tomato, salmon pearls, bronze fennel (gf)

Lamb loin, goats curd, chickpea, smoked eggplant, pomegranate, toasted almonds (gf)

Entrées — warm plated \$35 per person*

Select two from the following:

Butter poached lobster tail, saffron risotto, bisque, lemon oil, watercress (gf)

Slow cooked beef cheek, cauliflower purée, pancetta crumb, Bourguignon sauce (gf)

Free range pork belly, honey roasted parsnip, apple cider jus (gf)

Swimmer crab spaghetti, chilli, garlic, shallots, gremolata, lemon (df)

Urban Valley mushroom risotto, Grana Padano, sage, truffle oil (gf/veo/v)

Goats cheese souffle, butternut purée, hazelnut and pepita praline, soft herbs (gf/v)

Mains

Select two from the following:

Eye fillet, tarragon mash, asparagus, port wine jus (gf)

Slow cooked S.Kidman Beef short rib, celeriac purée, king brown mushroom, port wine jus (gf)

Chicken breast, blackened carrots, carrot purée, thyme jus gras, cavolo nero (gf)

Barramundi, black mussels, asparagus, sauce vierge, chervil (gf)

Seared lamb rump, herb polenta, heirloom carrots, Pommery mustard jus (gf)

Roasted chicken breast, spinach and herb mash, broccolini, green peppercorn sauce

Dessert \$15 per person*

Select two from the following:

Chocolate ooze cake, toasted hazelnuts, salted caramel, vanilla bean ice cream (v)

Passion fruit tart, blackberries, sorghum (v)

Coconut panna cotta, mango compote, toasted coconut shards, puffed grains (df/gf)

Adelaide Hills triple cream brie, pickled figs, peach and muscatel chutney, lavosh (gfo)

Blueberry and mascarpone cheesecake, blueberry compote, mandarin, mint (v)

Sides

Add \$5 per person, per side*

Roasted heirloom carrots, goats cheese, macadamia (gf/v)

Rosemary and garlic roasted potatoes, smoked salt (df/gf/ve/v)

Mixed green leaves, fennel, radish, heirloom cherry tomatoes, lemon dressing (gf/ve/v)

Roasted butternut pumpkin, harissa dressing, gremolata (df/gf/ve/v)

Roasted cauliflower with Middle Eastern spices, tahini yoghurt dressing, pomegranate (gf/v)

Burnt orange, rocket, currants, citrus vinaigrette, toasted almonds (df/gf/v)

Steamed seasonal greens, hazelnuts, chives (gf/v)

*In addition to your Plated Dining Package.

Please note the menu is seasonal and subject to variation (df) Dairy Free, (gf) Gluten Free, (gfo) Gluten Free Option, (ve) Vegan, (veo) Vegan Option, (v) Vegetarian (vo) Vegetarian Option. (gfo) bread items incur a surcharge of \$1pp.



CUSTOMISE

Tailor your experience with any of the following variations, to personalise your day.

All pricing is per person.

Food

Cocktail hour

Charcuterie grazing station and roving canapés \$35

Canapés \$5 per canapé

Entrée - standing or seated

Mini meals \$12

Alternate drop entrée \$35

Shared grazing starter of cured meats, premium cheeses, artisan breads, pickled vegetables \$15

Dessert

Shared dessert \$15

Alternate drop dessert \$15 or \$10 in conjunction with two course entrée and main

Cheese and Chocolate Cart \$25

Stations are \$25 based on a minimum of 60 guests

Beverage

Add a Champagne tower

\$550 includes tower for up to 80 guests, acrylic drip tray and professional Champagne host. Sparkling wine is POA, or used as part of your beverage package.

His & Her Cocktail Cart \$15. Choose two cocktails available from our seasonal selection for your guests to enjoy on arrival. Presented on our cute white carts, complete with fresh styling, this is the perfect statement.

Bar tab

Replace the beverage package with a bar tab set to your chosen limit and deduct \$45pp from the package price

Extension

Extend your beverage package from 5 to 6 hours \$10

Deluxe wines

Upgrade to a premium inclusion of French Sparkling and your choice of two deluxe red and two white wines \$12

Styling

Customised cocktail reception floral, signage and styling at \$35 for a cocktail wedding or \$40 for seated reception via our in-house styling and design team.

Ceremony packages available at \$1,500.





THE
WAREHOUSE
SPACES



THE LOFT, MACHINERY & ROOFTOP TERRACE

A captivating, expansive, light-filled space with large, arched windows and vaulted ceiling.

The Loft features a fully-serviced island bar that flows through to the Machinery, a breakout room with floor to ceiling windows and staircase connecting the Rooftop Terrace—perfect for capturing Brisbane sunsets. Together, they play host to all kinds of celebrations and events, from corporate to banquet and weddings to parties, effortlessly transforming to suit your occasion.



THE LOFT, MACQUARRY

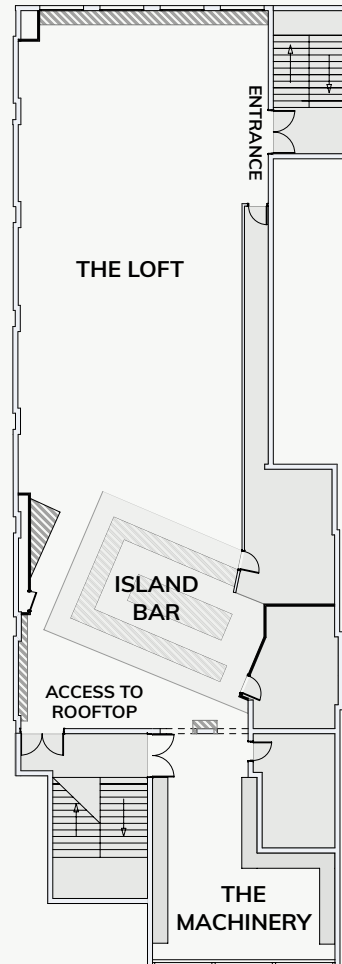
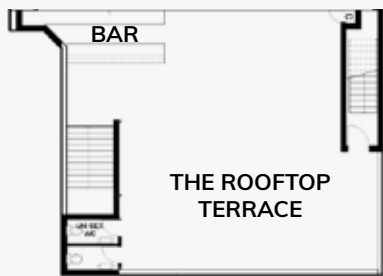


& ROOFTOP TERRACE

Banquet	180
Cocktail	500

Features

- Seven metre high vaulted ceiling
- Herringbone parquetry floor
- Exposed brick walls
- Original arched windows
- Private island bar
- Bathrooms on both levels
- Includes the Machinery and outdoor Rooftop Terrace areas





THE HALL & AUDITORIUM

A majestic and theatrical space spanning two levels, connected via a horseshoe auditorium.

On the lower level, The Hall features a grand stage with giant LED screen, fully-serviced bar, exposed brickwork and open floor plan. A switchback staircase connects to the Auditorium on the upper level, providing a birds eye view of The Hall and stage below. There's also a hidden room, suspended above a fully-serviced marble bar—your exclusive hideaway. Collectively, the spaces are perfect for larger parties, celebrations, weddings and gala dinners, or anytime you want to make a big impression.

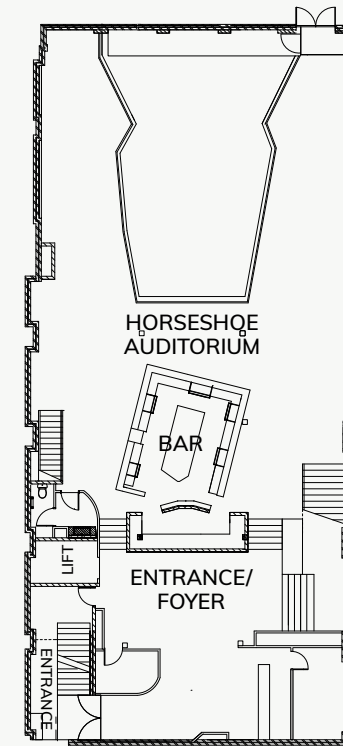
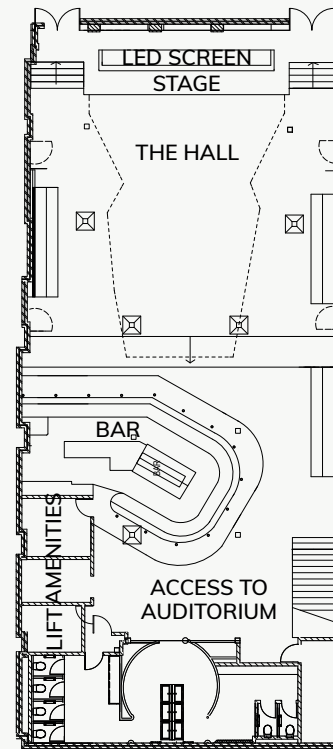
THE HALL

&



AUDITORIUM





MCLACHLAN STREET

Family style	100
Alternate drop	85
Cocktail	400

Features

- Double-height ceiling
- Horseshoe Auditorium
- Fixed touring-quality stage\Giant LED screen
- State-of-the-art built-in audio, visual, lighting and sound system
- Rigging
- Exposed brick walls
- Private bars on both levels
- Bathrooms on both levels
- Suspended breakout room
- Lift access



THE TRIMS

CEREMONIES

Host your wedding ceremony at The Warehouse \$1,700

1 hour prior to your reception in front of The Loft arched windows, ensuring a smooth and seamless event for all. Complete with planning administrative services. Make your wedding a simple and stress-free experience.

The details

1 hour exclusive use for your ceremony proceedings, 1 hour immediately prior to reception cocktail hour start time

Chairs — 32 walnut mahogany chairs for guest seating in 4 rows of 4. Additional chairs \$5 each

Signing table with two chairs

Your chosen processional song played on cue

In-house Tech includes on-site technician for the duration of your ceremony to manage all AV, PA, sound and lighting requirements for a smooth and seamless ceremony.

Rehearsal with your Wedding Planner and Wedding Day Coordinator to ensure your big day runs to plan. If you require your celebrant to be present during the rehearsal, please discuss with your Wedding Planner

Customise

Tailor your ceremony to suit:

Custom and bespoke ceremony styling and floral package \$1,500. Please refer to Styling on page 28 for details.

1 Additional hour* following ceremony for congratulatory drinks and photo moment + \$20pp. Includes Champagne toast (beer and wine also available) and two roving canapés.

On-Site Coordinator included to coordinate guests and bridal procession





STYLING

This simple three step process begins with a detailed creative meeting set six months prior to your wedding day. A mood board and design brief is created just for you before designing custom styling to match your vision.

Ceremony Package \$1,500*

Minimum 80 guests or POA

Inclusive of:

Choice of arbour or feature installation

Fresh flowers and styling to complete choice of arbour

Floral or candle décor for ceremony chairs within aisle

Welcome signage and stand

Aisle runner

Cocktail Reception Styling \$35 per person*

Minimum 80 guests or POA

Inclusive of:

Centrepieces for furniture settings

Fresh flowers for centrepieces for break-out settings

Linen runners or overlays for furniture settings

Welcome sign and stand

Candle-based styling throughout venue

Wishing well

Stationery for beverages, menus, cards and gifts — complete with frames

Fresh flowers for welcome sign

Sit-down Reception Styling \$40 per person*

Minimum 80 guests or POA

Inclusive of:

Custom 100% French linen napkins in choice of colours

Custom linen table runners or overlays

Candle lit centrepiece installations for each table

Fresh floral arrangements for each table

Design and printing of menu placecards for each place setting, table numbers, beverage signage, cards and gifts signage printed on custom stock

Additional Styling Options POA

For customised ideas and endless styling solutions to create your wedding day 'wow' factor, please speak with our in-house stylist to collaborate on a unique look created for your special day, inclusive of:

Hanging installations — floral, lighting, drapery

Bouquets and buttonholes

Lighting solutions

Furniture hire

Invitations and wedding websites

*Set up and pack down is an additional \$360. Delivery and collection \$240.

ENTERTAINMENT & AUDIO VISUAL

The details

Every wedding hosted includes:

Ceremony Package

Duration — 1 hour

An AV technician will manage the set-up of all AV and music related requirements. This includes management and cueing of all processional, signing and recessional music, (before, during and after ceremony background music) iPod connectivity and microphone.

Reception Package

An AV technician will be available during your reception for 'bump-in' — arrival of entertainment providers such as bands and DJs, in addition to microphone, lectern and basic audio visual set-up (inclusive of iPod connectivity as required).

Customise

Reception Package Lighting Upgrade \$700

Add a dedicated audio visual and lighting specialist to manage specific themed lighting for the bridal party entrance, cake cutting, speeches, first dance, and late night dancing.

The specialist will also manage and co-ordinate outsourced entertainment providers, in addition to managing all sound, lighting and audio visual requirements for the duration of your reception.

DJ & Lighting Package \$1,100

Duration — 6 hours

A dedicated in-house DJ complete with full set-up — in-house technician, audio visual and lighting to manage and co-ordinate all VIP songs, requests and music for the duration of your reception.

Dance on a Cloud \$700

Captivate your guests with a fairy tale first dance on a cloud, featuring a smoky and engaging floating environment for your first dance, providing a magical moment for your photographer to capture.

Fireworks Upgrade \$1,000

Make your wedding ultra special with a fireworks package! Complete with 4x3m sparks to be scheduled for your first dance, bridal party entrance, cake cutting, or preferred moment.

Bundle and save

Package Bundle \$2,900

6 hour DJ package

Lighting package

Fireworks

Dance on a cloud

Technician for duration of reception





THE WAREHOUSE PARTNERS

Introducing 'The Warehouse Partners' – a collection of Brisbane's best wedding vendors in their specialised field.

PHOTOGRAPHY

Todd Hunter McGaw
Todd and Alyda McGaw
0402 440 176
toddhuntermcgaw.com.au

VIDEOGRAPHY

Your Wedding Story
Michaela Ryan
0423 378 250
michaela@yourweddingstory.com.au
yourweddingstory.com.au

IN HOUSE STYLING & FLORAL

Main Event Weddings
Mariah Pires & Cassie Visser
0423 475 845 0400 948 340
mariah@maineventweddings.com.au
planner@maineventweddings.com.au
maineventweddings.com.au

RIGGING, HIRE, LIGHTING

AVIdeas
Nathan Geeves
07 3275 2444
info@avideas.com.au
avideas.com.au

Event Letters

Kaitlyn Clark
0430 369 367
bookings@eventletters.com.au
eventletters.com.au

Out Of The Dark Lighting

Sarah Thorley
0404 516 113

STAGING & DANCE FLOORS

Staging Creations
Dale Cartwright
0400 198 367
sales@stagingcreations.com.au
stagingcreations.com.au

CELEBRANTS

James McLauchlan
0418 763 117
james_civilcelebrant@outlook.com
jmcelebrant.com.au

Jac Moore
0432 205 562
jac@moorecelebrations.com.au
moorecelebrations.com.au

Brisbane City Celebrants
Cara & Jamie Hodge
0433 774 789
marryme@brisbanecitycelebrants.com.au
brisbanecitycelebrants.com.au

CAKES

Vanilla Pod
Carla Burns
07 3268 7285
carla@vanillapod.com.au
vanillapod.com.au

ENTERTAINMENT

The Warehouse DJ
\$1,100 for 6 hour reception set — ask your
Wedding Executive for more details

BANDS & ROVING ENTERTAINMENT

Rush Group
Leah Rush
0413 162 447
admin@rushentertainment.com.au
rushentertainment.com.au

DJ'S AND MC'S

G&M Group
Glenn McKay
1300 736 233
glenn@gmeventgroup.com.au
gmeventgroup.com.au

BRIDAL ACCOMMODATION

Alex Perry Hotel & Apartments
1800 274 683
alexperryhotelandapartments.com.au

GUEST ACCOMMODATION

Hotel X
07 3519 1000
hotelx.com.au

Ovolo Hotels
ovolohotels.com



Here's to forever.

TAYLOR
and NICK

10.10.24



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