



EVENTS



CELEBRATE YOUR STORY IN STYLE.

We share our stories that mark life's special occasions, achievements and milestones by gathering and celebrating together. For business, for pleasure and for love.

At The Warehouse, you'll discover all of the elegance and charm you'd expect from heritage-listed Federation period architecture—with shiny new features and stylish decor providing a blank canvas for creativity, and a captivating backdrop that steals the show.

But what really matters is how we tell your story. Taking the time to listen, plan and create with you. Being flexible. Adding little touches, or bespoke styling and audio-visual by our in-house teams. Knowing when to take the reins and save you the stress. Being there for you before, during and after your event to ensure everything runs smoothly.

The Warehouse pays homage to a time when things were crafted with care, made to last and service was always personal.



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THE HALL & AUDITORIUM

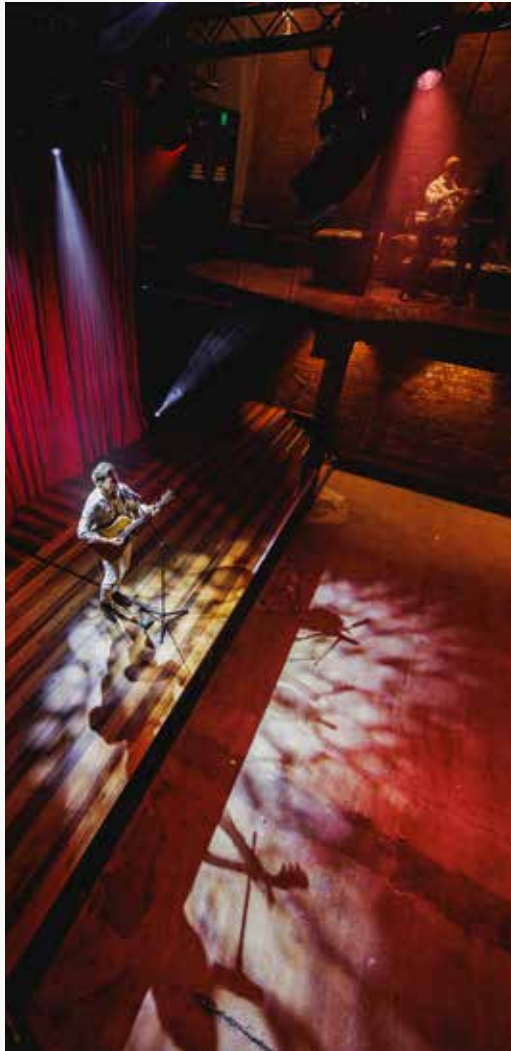
A majestic and theatrical space spanning two levels, connected via a horseshoe auditorium.

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.

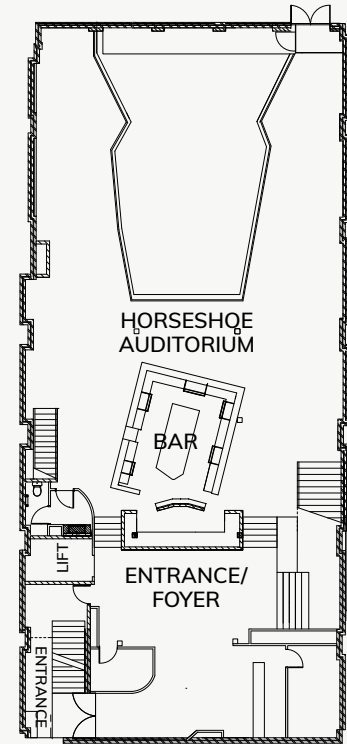
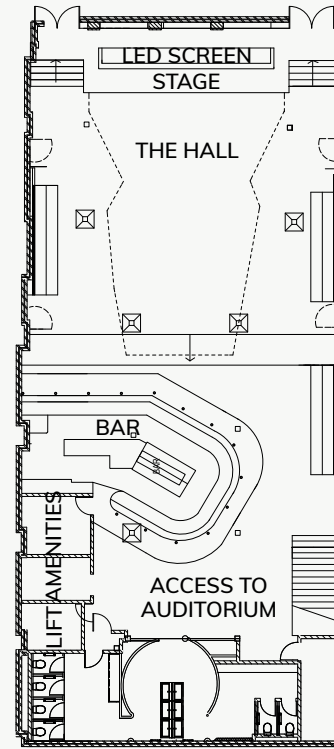
THE HALL

&



AUDITORIUM





MCLACHLAN STREET

Banquet	100
Cocktail	1,000

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 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,
MA &

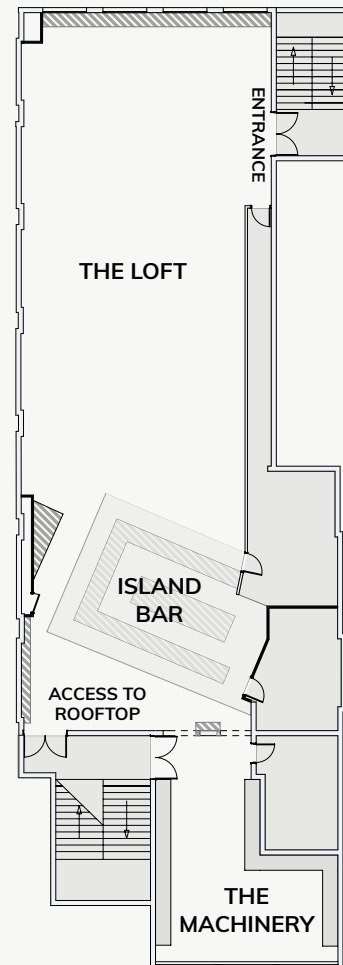
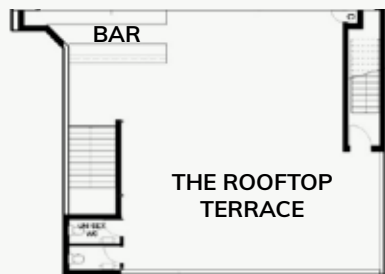


ROO
TERRACE

Banquet	200
Cocktail	350

Features

- Seven metre high vaulted ceiling
- Herringbone parquetry floor
- Exposed original brick walls
- Private island bar
- Bathrooms on both levels
- Comes with the Machinery and outdoor Rooftop Terrace areas





FOOD &
BEVERAGE

BREAKFAST

ON THE GO

\$25 per person

Tea and coffee station

Served as a station or on the table:

Selection of juices

Seasonal fruit platters (df/gf/ve/v)

With your choice of two of the following:

Selection of assorted mini Danishes and croissants (v)

Granola pots with blueberry yoghurt and orange compote (gf/v)

Açaí bowls with toasted coconut and fresh berries (gf/v)

Passion fruit and mango chia puddings with mint and flaked almonds (df/gf/v)

Selection of mini muffins with butter and condiments (dfo/veo/v)

Smoked ham and Gruyère croissants with tomato chutney

Gruyère and tomato croissants with piccalilli relish (v)

Mixed raspberry and blueberry friands with Kakadu plum and strawberry jam (gf)

CONTINENTAL BREAKFAST

\$29 per person

Tea and coffee station

Served as a station or on the table:

Selection of juices

Seasonal fruit platters (df/gf/ve/v)

With your choice of two of the following:

Urban Valley mushroom bruschetta, Persian feta, semi dried tomatoes (dfo/gfo/v)

Smoked salmon and crème fraîche bagels with rocket, capers and chives

Bacon and egg English muffin, spiced tomato relish, rocket (df/gfo)

Potato rosti, sour cream, pancetta, watercress (gf/vo)

Lamb and harissa sausage roll, spiced tomato relish

PLATED BREAKFAST

\$39 per person

Tea and coffee station

Served as a station or on the table:

Selection of juices

Seasonal fruit platters (df/gf/ve/v)

With your choice of one of the following:

Granola pots with blueberry yoghurt and orange compote (gf/v)

Passion fruit and mango chia puddings with mint and flaked almonds (df/gf/v)

Assorted mini Danishes and croissants (v)

With your choice of one of the following options, or two options served alternate drop for +\$10 per person

Eggs benedict — double smoked leg ham, poached eggs, hollandaise sauce, baby spinach, English muffins (dfo/gfo)

Eggs Florentine — Urban Valley mushrooms, baby spinach, poached eggs, hollandaise sauce, English muffins (dfo/gfo/v)

Smashed avocado — toasted rye bread, crumbled feta, pepitas, char grilled peppers, Egyptian dukkah (dfo/gfo/v)

Bacon and eggs — smoked bacon, scrambled eggs, sourdough toast, blistered tomatoes, chilli tomato relish (df/gfo)

Smoked salmon and cream cheese frittata, rocket pesto, petite leaves (gf)



DAY DELEGATE PACKAGES

HALF DAY DELEGATE PACKAGE

Minimum 20 delegates

\$49 per person

Package inclusions:

Conference room hire up to 5 hours

Notepads and pens

Mints and water

Flipchart or white board

Data projector and screen

Room signage

Catering inclusions:

Arrival tea and coffee station

Morning tea — choice of one item from the 'Break Menu' options

FULL DAY DELEGATE PACKAGE

Minimum 20 delegates

\$79 per person

Package inclusions:

Conference room hire up to 8 hours

Notepads and pens

Mints and water

Flipchart or white board

Data projector and screen

Room signage

Catering inclusions:

Arrival tea and coffee station

Morning tea — choice of one item from 'Break Menu' options

Lunch — choice of one 'Chef's Table Lunch' selections

Afternoon tea — house baked chocolate chip cookies with salted caramel (v)

CONFERENCE CATERING

MORNING AND AFTERNOON BREAK MENU OPTIONS

One selection — \$11 per person

Two selections — \$17 per person

Selection of assorted mini Danishes and croissants (v)

Smoked ham and Gruyère croissants with tomato chutney

Gruyère and tomato croissants with piccalilli relish (v)

Selection of mini muffins with butter and condiments (v)

Smoked salmon and crème fraîche bagels with rocket, capers and chives

Lamb and harissa sausage roll, spiced tomato relish

Butternut pumpkin bruschetta, goats curd, pepitas, shiso (gfo)

Caramel slice, whipped cream, toasted hazelnuts (gf/v)

Carrot cake, candied orange, pistachio (v)

House baked chocolate chip cookies with salted caramel (v)

Mixed raspberry and blueberry friands with Kakadu plum and strawberry jam (gf)

CHEF'S TABLE LUNCH

SANDWICH LUNCH

\$32 per person

Your choice of two sandwich options and one salad option

GRAZING TABLE

\$36 per person

Selection of sliced meats including Beechwood smoked leg ham and smoked chicken with freshly baked artisan bread rolls, crudite vegetables, beetroot hummus, pumpkin pesto, baby gem lettuce, cherry tomatoes

Your choice of two salad options

WORKER'S LUNCH

\$36 per person

Your choice of two salad options and two hot options, served with freshly baked artisan bread rolls, butter and extra virgin olive oil

Sandwiches and wraps — gluten free options available

Poached chicken, tarragon mayonnaise, chives, gem lettuce, cucumber, sourdough

Mortadella, fior di latte, Roma tomato, rocket, baguette (v)

Smoked leg ham, cheddar cheese, tomato relish, gem lettuce, aioli, sourdough

Roasted sirloin of beef, horseradish mayo, rocket, Roma tomato, Parmesan cheese, sourdough baguette

Smoked salmon, gem lettuce, fennel, dill mayonnaise, capers, rye bread

Grilled zucchini, rocket, pinenut pesto, semi dried tomato, feta, tortilla wrap (veo/v)

Salad selection

Panzanella — heirloom tomatoes, basil, sourdough croutons, red onions, cucumber, apple balsamic dressing (gfo/v)

Caesar salad — baby gem lettuce, crispy bacon, Parmesan cheese, croutons, Caesar dressing, eggs (dfo/gfo/vo)

Roasted beetroot, baby spinach, hazelnut, goats cheese, salsa verde (gf/v)

Potato salad — chat potatoes, chives, bacon, seeded mustard dressing, capers (df/gf/vo)

Pearl couscous, glazed root vegetables, balsamic onions, rocket, green goddess dressing, pine nuts (v)

Kale, chickpeas, freekeh, cranberries, toasted walnuts, mint, yoghurt dressing (dfo/v)

Hot selection

Roasted free range roasted chicken, seeded mustard sauce (df/gf)

Slow cooked beef brisket, broccolini, pan jus (df/gf)

Steamed barramundi, Asian greens, green curry coconut sauce, fried shallots (df/gfo)

Traditional beef lasagne

Vegetarian moussaka, smoked mozzarella, fried parsley (v)

South East Asian Kaeng Pa vegetable jungle curry (df/gf/ve/v)

Braised lamb shoulder, root vegetables, red wine sauce (df/gf)

Platters

Add a platter for \$150 each, serves 10

Sliced cured meat — free range smoked ham, salami, mortadella, pastrami with pickled vegetables and crackers (df/gfo)

Australian cheese board — triple cream brie, aged cheddar, goats cheese, blue cheese with fruits and lavosh (gfo)

Vegetable antipasti — grilled eggplant, marinated zucchini, stuffed bell peppers with a selection of crudités and hummus dip (dfo/gf/v)



CLASSIC COCKTAIL CANAPÉS

Cold canapés

\$5 per piece

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

\$5 per piece

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

Cold canapés

\$6 per piece

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

\$6 per piece

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)

Substantial canapés

\$12 per piece

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

\$5 per piece

Assorted profiteroles

Mini cheesecakes (v)

Selection of petit fours (v)



PLATED MENU

Entrée & main \$85 per person

Main & dessert \$79 per person

Entrée, main & dessert \$95 per person

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

Entrées – cold plated

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

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

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

Desserts

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

\$4 per person, per side

Roasted heirloom carrots with goats
cheese and 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)

(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. Pricing and menus are valid between 1st September 2024 — 30th February 2025.



LUXE PLATED MENU

For 30-60 guests

Entrée & main \$109 per person

Main & dessert \$105 per person

Entrée, main & dessert \$119 per person

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

Entrées – cold plated

Davidson plum cured hiramasa kingfish, avocado purée, spring onion oil (df/gf)

Fremantle octopus carpaccio, charred orange, fennel, chives, radish, salmon pearls (df/gf)

Yellowfin tuna crudo, mandarin, radish, ponzu, trout roe, mustard cress (df)

Beef tartare, pink pepper mayo, lavosh, yolk, chives (df/gfo)

Swimmer crab rilette, avocado, squid ink, finger lime caviar dressing (gfo)

Handmade burrata, prosciutto, figs, candied olive, grape reduction, basil (gf/vo)

Entrées – warm plated

Scallop and bug raviolo, braised fennel, bisque, chervil, caviar

Oven roasted spatchcock, sweet corn, pancetta, shiso, jus gras (gf)

S.Kidman premium Wagyu beef, pickled shimeji, cauliflower, truffle, pinot noir jus (gf)

Hervey Bay scallop, charred corn salsa, chorizo, chive oil (gf)

Mains

King River Wagyu, caramelised onion purée, baby heirloom vegetables, pinot jus

Coral trout, pickled radish, butter bean purée, asparagus, edamame, jus gras

Margra lamb, burnt cauliflower, hazelnut, zucchini flower, Pommery mustard

Seared venison striploin, Pommes Anna, asparagus, pinot jus

Tasmanian scallops, lobster, mussels, smoked barramundi, bouillabaisse sauce, smoked kipfler potato, petite herbs, lemon oil (gf)

Desserts

Dark chocolate delice, biscuit crumble, sour berries, pistachio, sorbet

Macerated berries, crème fraîche, meringue, honeycomb, lemon balm (gf)

Woombye triple cream truffle brie, fig, lavosh, honeycomb (gfo)

Sides

\$4 per person, per side

Roasted heirloom carrots with goats cheese and 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)





SHARE MENU

Minimum 50 guests

Entrée & main \$85 per person
Choice of two entrées, two mains and two sides

Main & dessert \$79 per person
Choice of two entrées, two mains and two sides

Entrée, main & dessert \$99 per person
Choice of two entrées, two mains, two sides and two desserts

All selections include artisan bread rolls with butter and smoked salt

Entrées

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)

Mains

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

Roasted heirloom carrots with goats cheese and 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)

Desserts

Served alternate drop

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

Passion fruit tart, blackberries, sorghum

Coconut panna cotta, mango compote, toasted coconut shards, puffed grains

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

Blueberry and mascarpone cheesecake, blueberry compote, mandarin, mint

BOARDS AND STATIONS

Minimum 100 guests

Cheese and charcuterie

\$25 per person

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

Cheese and chocolate cart

\$26 per person

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.

Chilled seafood bar

\$50 per person

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

Dumplings

\$21 per person

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

Oyster bar

\$22 per person

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

Paella station

\$21 per person

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)

Yiros

Maximum 100 guests

\$26 per person

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

Boards

\$150 each, serves 10

Cheese

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

Charcuterie

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





BEVERAGE PACKAGES

PEARL SELECTION

2 Hrs – \$38 per person
 3 Hrs – \$45 per person
 4 Hrs – \$51 per person
 5 Hrs – \$57 per person
 6 Hrs – \$63 per person

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

BEVERAGE PACKAGES

RUBY SELECTION

2 Hrs – \$47 per person
 3 Hrs – \$55 per person
 4 Hrs – \$62 per person
 5 Hrs – \$68 per person
 6 Hrs – \$74 per person

Please select two white and two red wines

Mumm Marlborough Brut Prestige
 (Marlborough, NZ)

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

Add

Alcoholic ginger beer \$5 per person

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

DIAMOND SELECTION

2 Hrs – \$80 per person
 3 Hrs – \$105 per person
 4 Hrs – \$125 per person
 5 Hrs – \$145 per person
 6 Hrs – \$165 per person

Please select one white and one red wine

GH Mumm Grand Cordon NV

Maison Saint AIX Rosé (Provence, France)

Inama Vin Soave Classico (Veneto, Italy)

Singlefile Denmark Family Reserve
 Chardonnay (Denmark, WA)

Sa Raja Vermentino di Gallura Kintari
 DOCG (Sardinia, Italy)

Seville Estate Pinot Noir (Yarra Valley, VIC)

Penny's Hill Skeleton Key Shiraz
 (McLaren Vale, SA)

Turkey Flat Grenache (Barossa Valley, SA)

First Pour Spirits

Select Cocktails

All bottled, or canned beer

Stone & Wood Pacific Ale

Stone & Wood Green Coast Crisp

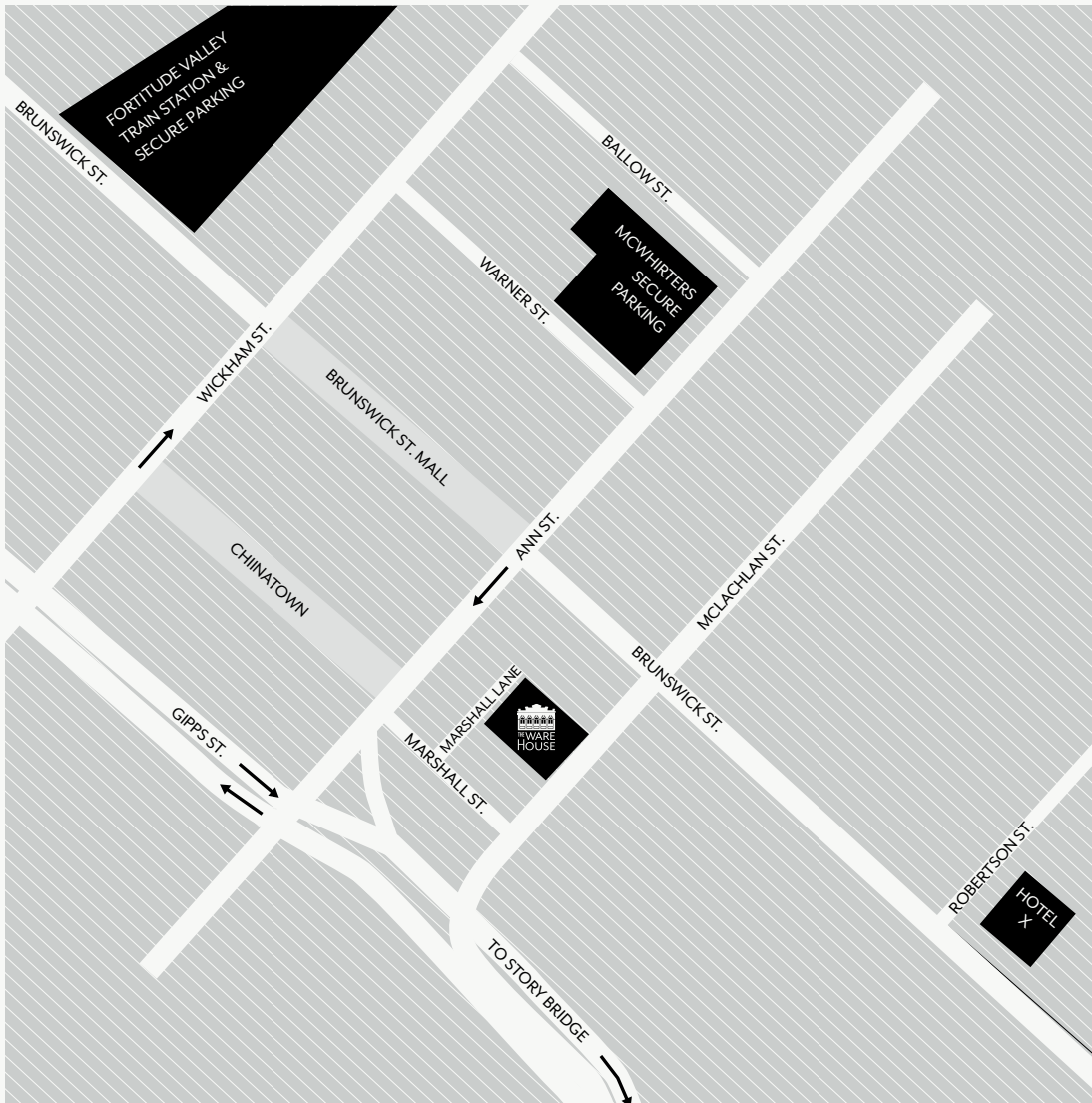
Byron Bay Lager

James Boags Premium Light

The Hills Apple Cider

Soft drinks and juices

Alcoholic ginger beer



BY TRAIN

Fortitude Valley Station

From station, on foot — 400m

Exit station to Brunswick St.

Head south-east towards Wickham St.

Turn right onto Ann St. walk 110m.

Turn left onto Marshall Street. Walk 40m, then turn left onto Marshall Lane.

The Warehouse entrance is at the end of the lane.

BY CAR

McWhirters Secure Parking, 13 Warner St.

From car park, on foot — 300m

Exit car park on Warner St.

Head south-east onto Ann St.

Turn right onto Ann St. Walk 200m.

Turn left onto Marshall Street.

Walk 40m, then turn left onto Marshall Lane.

The Warehouse entrance is at the end of the lane.

WHERE TO STAY

Hotel X, 458 Brunswick St.

Enjoy 15% discount with the promo code —
KATARZYNA GROUP



8 McLachlan Street, Fortitude Valley, QLD, 4006

(07) 3852 5000

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