



### **Watt Modern Dining Event Packages**

Thank you for your interest in Watt Modern Dining for your next event. Our unique waterfront location offers uncompromised views of the Brisbane River in a relaxed setting. Nestled on the river level of the Brisbane Powerhouse, Watt Modern Dining is the ideal location for your next event.

Once you have perused what we have on offer, please do not hesitate to contact our Event Coordinator for further details via [soon-mee.cameron@watt.net.au](mailto:soon-mee.cameron@watt.net.au) .

We look forward to delighting you and your guests in the near future.

### **Park Lounge**

**Capacity:** 30 – 80 People

**Availability:** Tue - Sat from 12 pm – 5 pm or 6 pm – 12 am

Our most sought after cocktail space. The park lounge provides a unique alfresco space for your next celebration, and a marquee can be provided in the instance of bad weather. For exclusive use of the Park Lounge, a minimum spend of \$800.00 is required and a minimum attendance of 30 people. Please note that the indoor bar remains open to restaurant guests.

### **Secluded Dining**

**Capacity:** 28 people

**Availability:** Tues – Sat from 12 pm – 5 pm or 6 pm – 12 am, Sun 12 pm - 5 pm

This premium inside dining space boasts floor to ceiling curtains to give you and your guests the ultimate secluded dining experience. This is the only space within the restaurant that can cater for up to 28 people on one long table. Exclusive use of this area requires a minimum spend, please consult the Event Coordinator for details.

### **Alfresco**

**Capacity:** 60 – 120 People

**Availability:** Tue – Sat from 12 pm – 5 pm or 6 pm – 12 am, Sun 12 pm – 5 pm

Our alfresco dining area can cater for up to 80 guests sit down or 120 people standing. Please contact our Event Coordinator for tailored packages & minimum spend requirements.

## Sit Down Menu

**Two Courses \$55.00 per person    Three Courses \$70.00 per person**

### Entrée

*(Please select two of the following)*

Potted hot smoked trout, crème fraiche, dill & melba toast  
Goats curd pannacotta, red peppers, thyme & honey  
Prosciutto di parma, almond gazpacho  
Roast kangaroo, baby beetroots, dukkah & horseradish cream

### Main

*(Please select two of the following)*

Swordfish, ratatouille, chickpeas & anchoiade  
Roast salmon, crunch carrots, sesame & ginger  
Tart lyonnaise, tome de cherve & asparagus  
Confit duck, pomme anna, spinach & fig jus  
Grain fed sirloin, paris mash & red wine butter  
*(For efficiency of service all sirloins will be served medium)*

### Dessert

*(Please select two of the following)*

Pineapple & mint terrine, crème fraiche ice cream  
Coconut bavarois, kaffir lime  
White chocolate mousse & peach mille feuille

*All 2 & 3 course menus are served with bread, salad & fries for the table.*

*For groups of 40 to 160, menu items are served as alternate serve only.*

*All menus can incorporate a vegetarian option or be designed to meet specific dietary requirement. Please advise of these as soon as possible.*

*Menu items are subject to variation, in line with seasonal produce. Although we do our best to maintain pricing, there may be some changes.*

## Canapé Menus

### **Millawatt (8 pieces) \$30.00 per person**

Crispy fried squid, chilli jam  
Peking duck spring rolls, hoi sin  
Curried vegetable samosas  
Crusted mushrooms, seeded mustard aioli (V)  
Arrancini balls, aioli (v)  
Nori roll, pickled ginger (GF, V)  
Beef kofta skewers, tzatzki  
Petite lamb pies

### **Kilowatt (12 pieces) \$37.50 per person**

Peking duck spring rolls, hoi sin  
Beef kofta skewers, tzatzki  
Tempura prawns, Kupa mayo  
Vegetable frittata, truffled mushroom tapenade (GF, V)  
Oysters, wakami thai dressing (GF)  
Gravlax salmon, dill mustard en crute  
Rare beef, gruyere biscuit, salsa verde  
Crusted mushrooms, seeded mustard aioli (V)  
Potato cake, sand crab & green apple (GF)  
Curried vegetable samosas  
Arrancini balls, aioli (V)  
Petite lamb pies

### **Megawatt (12 pieces) \$45.00 per person**

Oysters, wakame thai dressing (GF)  
Beef kofta skewers, tzatzki  
Peking duck spring rolls, hoi sin  
Ndjua, goats curd en crute  
Vegetable frittata, truffled mushroom tapenade (GF, V)  
Duck ham, fig & labna  
Tempura prawns, kupa may  
Scallop tartlet, creamed leek  
Crusted mushrooms, seeded mustard aioli (V)  
Rare beef, gruyere biscuit, salsa verde  
Nori Roll, pickled ginger (GF, V)  
Crumbed brandade, sauce gribiche

*Menu items are subject to variation, in line with seasonal produce. Although we do our best to maintain pricing, there may be some changes. Noodle boxes available upon request, talk to our Event Coordinator for more details.*

## **Group Breakfast**

Group breakfast packages are for all bookings of 14 people and over. For all groups over 40 people, menu items are alternate placement only. Canapé breakfasts are available on request for groups of over 50 people.

### **Menu A - \$22.50 per person**

Seasonal fruit platters (shared in the centre of the table)

#### **Your choice of one of the following on the day**

Scrambled eggs, potato cake & bacon or house cured salmon

**Or**

Belgium waffle, bacon, pineapple & palm sugar butter

### **Menu B - \$27.50 per person**

Seasonal fruit platters (shared in the centre of the table)

#### **Your choice of one of the following on the day**

Roasted field mushrooms, pine nuts, thyme & lemon scented polenta

**Or**

Watt big breakfast – scrambled or poached eggs, roast tomato, sausage, bacon, mushroom, baked beans, sourdough & tomato chili jam

**Or**

Belgium waffle, bacon, pineapple & palm sugar butter

*Please Note: Midweek breakfasts incur a minimum spend requirement, please consult Event Coordinator for details. Menu items are subject to variation, in line with seasonal produce. Although we do our best to maintain pricing, there may be some changes.*

### **Beverages for your Event**

We have a number of beverage options available to compliment your event. Once you have considered our menu details we invite you to contact our Event Coordinator, who can work with you in creating a memorable dining experience.

### **Consumption with Open Bar**

Allow your guests to choose any items across the bar! You then collect the bill at the end of the event. Where you would like to cap your cost, you may set a bar tab for any nominated amount.

### **Consumption with Restricted Bar Items**

Spoil your guests, whilst keeping an eye on your budget! You may restrict the items your guests can order, by selecting items from our drinks & wine list. You then collect the bill at the end of the event. Where you would like to cap your cost, you may set a bar tab for any nominated amount.

### **Pay as You Go**

Allow each guest to pay for their own drinks as they require – an ideal option when you'd prefer each guest to pay their own way.

### **Beverage Packages**

Allow each guest to place unlimited orders, at a set cost per guest, for a set length of time by opting to use one of our beverage packages. We have three to select from: Standard, Premium & Deluxe (See next page for the beverage packages).

Please confirm your beverage selection 14 days in advance of your reservation. Where your reservation is less than 14 days away, please confirm your selection as soon as possible.

#### **Please Note:**

**BYO alcohol cannot be brought into the venue as Watt Modern Dining is fully licensed.**

## Beverage Packages

These packages are also available on a consumption basis and tailor made beverage packages are also available; please consult the Event Coordinator for details.

### Standard

|                              |                    |
|------------------------------|--------------------|
| Stony Peak Brut nv Sparkling |                    |
| Stony Peak Chardonnay        |                    |
| Stony Peak Shiraz Cabernet   |                    |
| Cascade Light                |                    |
| Carlton Mid Strength         |                    |
| Crown Lager                  |                    |
| Soft Drinks                  |                    |
| 2 hours.....                 | \$30.00 per person |
| 3 Hours.....                 | \$35.00 per person |

### Premium

|                        |                    |
|------------------------|--------------------|
| Grant Burge Chardonnay |                    |
| Grant Burge Shiraz     |                    |
| The Duchess Sparkling  |                    |
| Cascade Light          |                    |
| Carlton Mid Strength   |                    |
| Boags Premium          |                    |
| Soft Drinks            |                    |
| 2 hours.....           | \$40.00 per person |
| 3 Hours.....           | \$45.00 per person |

### Deluxe

|                            |                    |
|----------------------------|--------------------|
| Bladen Sauvignon Blanc     |                    |
| Pitchfork Cabernet Merlot  |                    |
| De Perriere Blanc De Blanc |                    |
| Cascade Light              |                    |
| Carlton Mid Strength       |                    |
| Corona                     |                    |
| Soft Drinks                |                    |
| 2 Hours.....               | \$45.00 per person |
| 3 Hours.....               | \$50.00 per person |

## Extras

We have a number of options available to bring added extras to your event. Once you have considered your options please do not hesitate to contact our Event Coordinator for extra details.

### Complimentary

The following items are offered with compliments of Watt Modern Dining

- Tea light candles for each table setting (evening only)
- Linen on all of the tables (lunch/dinner dining area only)
- Table menus printed displaying your selection

### Optional Extras

Please confirm your selection of optional extras 14 days in advance of your reservation. If you have any questions please do not hesitate to ask. Decorations are left to your imagination, with restrictions to confetti or other similar products.

Mini cocktail on arrival..... \$10.00 per person

Cakeage per guest.....\$5.00 for Park Lounge

Cakeage per guest.....\$8.00 for restaurant

You are invited to provide your own cake which our team will present at your table with candles & prepared into petite dessert portions for each of your guests.

#### Please note:

Cakes will not be held for more than 24 hours, after which they will be discarded.

Extra wait person (min 2 hours).....\$30.00 per hour

Audio Visual Equipment.....quoted on request

Resident DJ..... quoted on request

#### Please Note:

Our DJ is only available for full venue exclusive bookings and in line with licensing there are certain guidelines to booking him. All non exclusive bookings are restricted to the venues music. Please feel free to contact him direct, Luc Faisal 0403 682 603 or via [multimediators@iinet.net.au](mailto:multimediators@iinet.net.au) .