



Watt Restaurant + Bar Event Packages

Thank you for your interest in Watt Restaurant + Bar. 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 Restaurant + Bar is the ideal location for your next event.

Once you have perused what we have on offer, please do not hesitate to contact our Events Team for further details via events@watt.net.au

We look forward to welcoming you and your guests to Watt Restaurant+ Bar in the near future.

Park Lounge

Capacity: 30 – 80 guests

Availability: Tue-Sat 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. A marquee is provided only in the instance of bad weather. For exclusive use of the park lounge a minimum attendance of 30 guests is required, please consult our Events Team for details. Please note that the indoor bar remains open to restaurant guests.

Secluded Dining

Capacity: 30 guests

Availability: Tues – Sat 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 guests on one long table. Exclusive use of this area requires a minimum spend, please consult our Events Team for details.

Alfresco

Capacity: 60 – 120 guests

Availability: Tue – Sat 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 guests cocktail. Please contact our Events Team for tailored packages and minimum spend requirements.

Exclusive Use of the Venue

Capacity: 150 – 250 guests

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

Exclusive use of the entire venue can cater for up to 150 guests sit down or 250 cocktail. Please contact our Events Team for tailored packages and minimum spend requirements.

Sample Menu for groups of 20 people or more
Menus require three working days notice

Two course \$55.00 per person Three course \$70.00 per person

Entrée

Please select two of the following

- Gravlax of salmon with dill and mustard
- Baked chevre with beetroot, walnuts and majoram
- Prosciutto di parma, rocket, fennel and parmesan
- Cauliflower pannacotta with red pepper, smoked tomato salad
- Potted rabbit with remoulade and ciabatta

Main

Please select two of the following

- Snapper with ratatouille, chickpeas & anchoiade
 - Roast Barramundi with carrot puree and spiced cauliflower
 - Baked eggplant with fetta, pinenuts and cracked wheat
 - Tart lyonnaise with tomme de chevre
 - Supreme of chicken with field mushrooms, soft polenta and salsa verde
 - Grain fed T-bone with paris mash & red wine butter
 - Lamb rump with spiced yoghurt and sumac
- (For efficiency of service all T-bones will be served medium)*

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

Dessert

Please select two of the following

- Chocolate marquis, sable biscuit and praline
- Crème brulee with biscotti
- Eton mess with berries and crème chantilly
- Coconut pannacotta with black olive caramel
- White chocolate tart with raspberry coulis

For groups of 30 to 150, menu items are served as alternate serve only.

All menus can incorporate a vegetarian option or be designed to meet a 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.

Sample Canapé Menus

Please choose from the following selection

\$20.00 Minimum per head, these are individually priced, one piece per person

- Rare beef, sesame, chilli + wasabi en croute \$3.50
- Curried vegetable samosa w/sweet chilli sauce (V) \$2.50
- Prawn + vermicelli cold roll w/soy + ginger dressing \$5.50
- Roast mushroom, thyme & ricotta tartlet (V) \$3.50
- Salmon gravlax, dill mustard en croute \$3.50
- Arrancini ball w/aioli (V) \$3.00
- Nori roll w/pickled ginger (GF, V) \$4.00
- Beef kofta skewer w/tzatziki \$5.00
- Petite lamb pie \$3.00
- Tempura prawn w/wasabi mayo \$4.00
- Oysters w/wakami Thai dressing (GF) \$3.50
- Polenta + marinated fetta w/lemon pesto (V, GF) \$3.50
- Italian salami, tapenade en crisp potato \$3.50
- Swordfish, coconut + chilli ceviche (GF) \$3.50
- Duck + jelly fish tartlet \$4.50
- Falafel w/garlic tahini (V) \$4.00
- Ndjua, goats curd en crute \$4.00
- Vegetable frittata w/salsa verde (GF, V) \$3.50
- Scallop tartlet, creamed leek \$5.00
- Crumbed brandade w/sauce gribiche \$3.50

Sample Canapé Packages

Based on one piece per person

Millawatt (8 pieces) \$30 per person

Salmon gravlax, dill mustard en croute
Beef kofta skewer w/tzatziki
Curried vegetable samosa w/sweet chilli sauce
Nori roll w/pickled ginger (GF, V)
Polenta + marinated fetta w/lemon pesto (V, GF)
Italian salami, tapenade en crisp potato
Arancini ball w/aioli (V)
Petite lamb pie

Killowatt (10 pieces) \$37.50 per person

Rare beef, sesame, chilli + wasabi en croute
Swordfish, coconut + chilli ceviche (GF)
Roast mushroom, thyme + ricotta tartlet (V)
Italian salami, tapenade en Crisp potato
Falafel w/garlic tahini (V)
Oysters w/wakami + Thai dressing (GF)
Vegetable frittata w/salsa verde (GF, V)
Tempura prawn w/wasabi mayo
Ndjua, goats curd en croute
Petite lamb pie

Megawatt (12 pieces) \$45.00 per person

Duck + jelly fish tartlet
Beef kofta skewers w/tzadziki
Curried vegetable samosa (V)
Crumbed brandade w/sauce gribiche
Italian salami, tapenade en Crisp potato
Nori roll w/pickled ginger (V)
Oysters w/wakami + Thai dressing (GF)
Arrancini balls w/aioli (V)
Ndjua, goats curd en croute
Prawn + vermicelli cold roll w/soy + ginger dressing
Vegetable frittata w/salsa verde (Gf, V)
Petite lamb pie

Please note that the canapé packages are not recommended as a replacement for a main course.

Riverfront at the Brisbane Powerhouse Centre for the Arts

119 Lamington Street New Farm Brisbane QLD 4005

P: 07 3358 5464 www.watt.net.au

Substantial Canapés
\$10 per person

Ravioli with tomato concasse + parmesan

Chicken curry with rice + Indian pickle

Braised beef, baby onions + Paris mash

Spinach, ricotta lasagne with napoletana

Char sui pork with greens + noodles

Selection of two only for ease of service

Menu items are subject to variation, in line with seasonal produce. Although we do our best to maintain pricing, there may be some changes. Please note that the canapé packages are not recommended as a replacement for a main course. For a more sizable meal, why not add a substantial canapé to one of the canapé packages. Talk to our Events Team for more details.

Group Breakfast

Group breakfast packages are for all bookings of 14 guests and over. For all groups over 30 guests, menu items are on alternate placement only. Canapé breakfasts are available on request for groups of over 50 guests.

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

Belgian 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

Belgian waffle, bacon, pineapple & palm sugar butter

Midweek breakfasts incur a minimum spend requirement, please consult the Events Team 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 Events Team, 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 and 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 and Deluxe (Look over the next page for the menu items).

Please confirm your beverage selection 7 days in advance of your reservation, where your reservation is less than 7 days away, please confirm your selection as soon as possible.

Please Note:

Alcohol cannot be brought into the venue as Watt Restaurant + Bar is fully licensed.

Beverage Packages

These packages are available on a consumption basis, tailor made beverage packages are also available; please consult the Events Team for details.

Standard Package

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

Premium Package

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

Deluxe Package

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

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 Events Team for more details.

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 on confetti or other similar products.

- Mini cocktail on arrival..... \$10.00 per guest
- Cakeage for Park Lounge.....\$5.00 per guest
- Cakeage for Restaurant.....\$8.00 per guest

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

Please note:

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

- Audio Visual Equipment.....quoted on request
- Resident DJ.....quoted on request

DJ:

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 venue's music. Please feel free to contact him directly, Luc Faisal 0403 682 603. multimediators@inet.net.au

Event Details

Booking, Deposits and Payments

All functions and events that are organised with our Events Team require a deposit of \$15.00 per person. Reservations will only be held for ten days without a deposit. Failure to pay your deposit within ten days will forfeit your booking to the next guest. The deposit amount will be deducted from your total bill amount on the day. Where possible, reservations are required to pay up to 100% of their total bill in advance. Full deposit details as well as methods of payment can be confirmed by our Events Team.

Cancellation Policy

Please refer to the table below which states the cancellation fees/amount payable or forfeited should the event be cancelled.

Time of Cancellation	Amount of Cancellation Fee
More than 1 year from your event	Full deposit refunded
Between 364 – 90 days from your event	Full deposit refunded provided space is re booked
Between 89 – 30 days from your event	Full deposit retained
Between 29 – 15 days from your event	35% of anticipated food and beverage costs
Between 14 – 7 days from your event	50% of anticipated food and beverage costs
Within 7 days / no show	100% of anticipated food and beverage costs

Selection of Menu, Beverages and Optional Extras

Please confirm your selection of menu, beverages and optional extras 7 days in advance of your reservation. Where your reservation is less than 7 days away, please confirm your selection as soon as possible. Changes to your selection will not be accepted within 72 hours of your reservation. If you have any questions, we are happy to assist.

Changes and Surcharges

Menu items are subject to variation in line with seasonal produce. All prices are based on current costs and are subject to change without notice, unless the booking is confirmed in writing. Please note that on public holidays a surcharge of 15% will apply on all food and beverages.

Personal Effects

Watt Restaurant + Bar prides itself on care with guests and their guest's belongings. However, we can not accept responsibility for damage or loss of items left at Watt Restaurant + Bar before, during or after an event.

Management and Staff Support Responsible Service of Alcohol

Licensing laws prohibit liquor supply to the disorderly, unduly intoxicated and under age people. Guests showing signs of undue intoxication or disorderly behaviour will be refused service and will be asked to leave the venue. Watt Restaurant + Bar will not tolerate any harassment to other guests or staff of any kind, offending patrons will be asked to leave. Management supports staff refusing service for unduly intoxicated patrons.

Paying Your Final Account

This transaction must be made no less than five business days prior to your event. A final tax invoice will be issued when final numbers have been confirmed. Payments received later than four business days may not be confirmed; therefore the total account must still be finalised on the day of your event. All bank transfers can be made using the below details. Once transaction has been processed the remittance advice must be emailed to Event Team for confirmation.

Please note all credit card payments will incur a fee of 1.5% of the total bill.

Payments can be paid with the following details:

St George Bank
Account Name: Watt Operations PTY LTD
Trading as: Watt Restaurant + Bar
BSB: 332 003
Account Number: 552718512

Availability

- Watt Restaurant + Bar is closed Mondays and public holidays to general reservations
- Exclusive use of Watt Restaurant + Bar is available if minimum spend requirements are met
- Exclusive use of the Park Lounge area is not available on Sundays
- Individual sections may be reserved, and entail a minimum spend

Arrival Time

All groups must adhere to strict dining times:

- Breakfast: 8:00 am – 10:30 am
- Lunch: 12:00 pm – 3:00 pm
- Dinner: 6:00 pm – late
- These times are set as to accommodate guests in all meal periods

Music and Sound Policy

Our Liquor Licence States

- Noise emanating from Watt Restaurant + Bar including amplified or non-amplified entertainment and patron noise must not exceed 75dB(C), fast response, when measured approximately 3 metres from the primary source of the noise.
- Non-amplified entertainers or speakers used to amplify noise must not be located in any outdoor area of the premises.
- These conditions are in place in particular to protect our surrounding neighbours. In accordance with the above conditions, Watt Restaurant + Bar requests the following adherences regarding all future reservations in relation to the use of D.Js, bands, microphones and any other sound emanating device/s.
- Bands/D.Js and microphones used for functions at Watt Restaurant + Bar may only be booked with Watt Restaurant + Bar's prior approval with an understanding of the 2 conditions of the licence above.
- Bands/D.Js and microphones used may only be utilised at Watt Restaurant + Bar when exclusive use of the venue is undertaken.
- No Bands/D.Js are permitted to play or set up speakers in the outside area.
- No microphones are to be used or set up in the outside area.
- The volume for all Bands/D.Js and microphones used at Watt Restaurant + Bar is to be monitored and controlled by the management at the venue.
- Recognising that you might like to say a few words at your event please be considerate of other guests dining. In the interest of continuity of experience for other guests in the restaurant, ambient music will continue to play.
- If you have any questions regarding the above please do not hesitate to contact the Events Team who would be happy to clarify any details.

I have read and understood the above mentioned conditions set out in the Watt Restaurant + Bar Music and sound policy.

Signed

Date

Functions and Events Agreement
(ABN: 33 125 518 318)

Once you have read all the conditions above, please complete this agreement, print out and return to the Events Team. Please note that no bookings will be confirmed until signed agreement has been received.

- Fax: (07) 3358 3050
- Post: PO Box 2274, Fortitude Valley Qld 4006
- Email: (events@watt.net.au)

I agree to all of the above terms and conditions:

Print Name

Signed

Date

Company

Confirmation of final payment details:

Function Name

Function Date/...../.....

Please tick card type MasterCard Visa Diners American Express

Amount Authorised: \$.....

Card Number _____ / _____ / _____ / _____

Expiry Date ____ / ____

Name on Card

Signature

Other Method of Payment