



**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 watt@watt.net.au .

We look forward to delighting you and your guests 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 spend of \$800.00 is required and a minimum attendance of 30 guests. Please note that the indoor bar remains open to restaurant guests.

Secluded Dining

Capacity: 28 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 standing. Please contact our Events Team for tailored packages and minimum spend requirements.

Sit Down Menu for over Twenty Persons

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 40 to 160, menu items are served as alternate serve only. For groups of over 50, *alternative menu items are arranged, please ask Events Team for more details.*

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.

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)
Arancini 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, kupi mayo
Vegetable frittata, truffled mushroom tapenade (GF, V)
Oysters, wakami Thai dressing (GF)
Gravlax salmon, dill mustard en croute
Rare beef, gruyère 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 croute
Vegetable frittata, truffled mushroom tapenade (GF, V)
Duck ham, fig & labna
Tempura prawns, kupi mayonnaise
Scallop tartlet, creamed leek
Crusted mushrooms, seeded mustard aioli (V)
Rare beef, gruyère 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 Events Team for more details.

Group Breakfast

Group breakfast packages are for all bookings of 14 guests and over. For all groups over 40 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 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:

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 Cascade Light	3 Hours.....	\$35.00 per guest
Carlton Mid strength Crown Lager Soft Drinks		

Premium Package

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

Deluxe Package

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