

the
refinery

WEDDINGS

2025



RECEPTION AREA

Image | Sunbox Studios
Florals | Bloodwood Botanica

HELLO

Hello!

We are Dan and Rach: husband and wife duo, partners in crime, and owner-operators of The Refinery.

When planning our own wedding back in 2015, we struggled to find a venue in Brisbane that ticked all of the boxes. After going through this experience, we decided it was time to raise the industry standard and create the venue of our dreams, The Refinery!

What was once a panel beater has been meticulously thought-out and transformed into a stunning, versatile space. We focus on delivering the best across everything we do in the most refined way - from delicious restaurant-quality food (have you been to our sister venue next door, Rogue Bistro?!), to our impeccable standard of service and to our inventory of on-trend furniture and inclusions.

Together with our tight-knit team, we hustle tirelessly to host your wedding as though it were our own. You'll find Dan leading the kitchen as Head Chef in both of our venues, Event Coordinator queens Rach and Amelia guiding you throughout the planning process and executing logistics on the day, and of course, Sione, our General Manager, glueing us all together.

This is us in a nutshell, but we would love to chat with you further and show you through our beautiful space. And hopefully you'll love it as much as we do!

Dan and Rach x



PACKAGES

CEREMONY PACKAGE

Host your big day at The Refinery without having to worry about guests travelling from one venue to another. Our ceremonies are held in our beautiful private garden, followed by cocktail hour in the same area with drinks & canapés before your reception kicks off in our indoor warehouse space. We'll look after everyone here if you're off getting photos!

\$1800 | 2HR PACKAGE

INCLUSIONS

- Exclusive use of the private garden
- Clear ghost chairs
- Our iconic black arbour & a glass signing table
- All cocktail hour furniture (high bar tables, stools, coffee tables, lounges & ottomans)
- Full venue set up & pack down
- All waitstaff & barstaff
- Bose speaker for background music & Spotify playlist management, where required
- Access to the private suite 30 mins prior to guest arrival
- Dedicated wedding coordinator on the day
- Access for a 45 min ceremony rehearsal prior to the day

THINGS TO NOTE

- All celebrants/officiants must bring their own PA system.
- We do not offer ceremonies only. A ceremony must be booked in conjunction with a reception package & the ceremony must immediately precede the reception.
- A live soloist or duo is permitted in the garden for the ceremony & cocktail hour, but must move indoors for the reception.
- Two-thirds of the garden is partially covered with a retractable awning in the case of wet weather!



MAY CEREMONY IN PRIVATE GARDEN

Image | Lover of Mine

JANUARY CEREMONY IN PRIVATE GARDEN

Image | Lover of Mine
Florals | Bloodwood Botanica





RECEPTION STYLING

Image | Bonnie Jenkins
Stylist | Haus of Hera
Florist | Black 'n Bloom
Lighting | AVideas

RECEPTION PACKAGE

We're here to make your wedding planning experience as easy as possible! Here's a list of our amazing venue inclusions with all of the essentials you need.

\$2500 | 5HR RECEPTION PACKAGE ADDITIONAL VENUE HIRE | \$1100/HR

INCLUSIONS

- Exclusive use of the entire venue for five hours
- Long timber tables & clear ghost chairs
- All cocktail furniture (high bar tables, stools, coffee tables, lounges & ottomans)
- Robert Gordon crockery, Riedel stemware & silver cutlery
- Beige linen napkins (knotted or folded)
- Full venue set up & pack down
- Indoor PA system with bluetooth connectivity
- 1x Wireless microphone & lectern
- Spotify playlist management, where required
- Projector & retractable projector screen
- Pottery Barn tealight votives
- Cake plinth, cake stand & cake knife
- Complimentary wedding cake portioning on platters
- All on-the-day stationery & signage (food & drink menus, place cards, seating chart & welcome sign)
- 2x Black timber easels
- Complimentary menu tasting for two
- Access to private suite for the entire reception
- Dedicated wedding coordinator
- All waitstaff & barstaff

50% OFF 5HR RECEPTION PACKAGE

All days in January-February
Thursdays in March-November

CAPACITY

30-100pax | Seated 70-150pax | Cocktail

TIMING

To give you the best experience possible, we only host one event per day. This means we're flexible with timing as long as your event ends by the set times below*. The curfew time is when the bar closes, lights are on and music is off, with a 30 minute allowance for guests to leave the premises.

Sunday - Thursday | 10.00pm curfew
Friday - Saturday | 11.00pm curfew

**Note that between November-February the earliest start time permitted is 4pm.*

MINIMUM SPEND

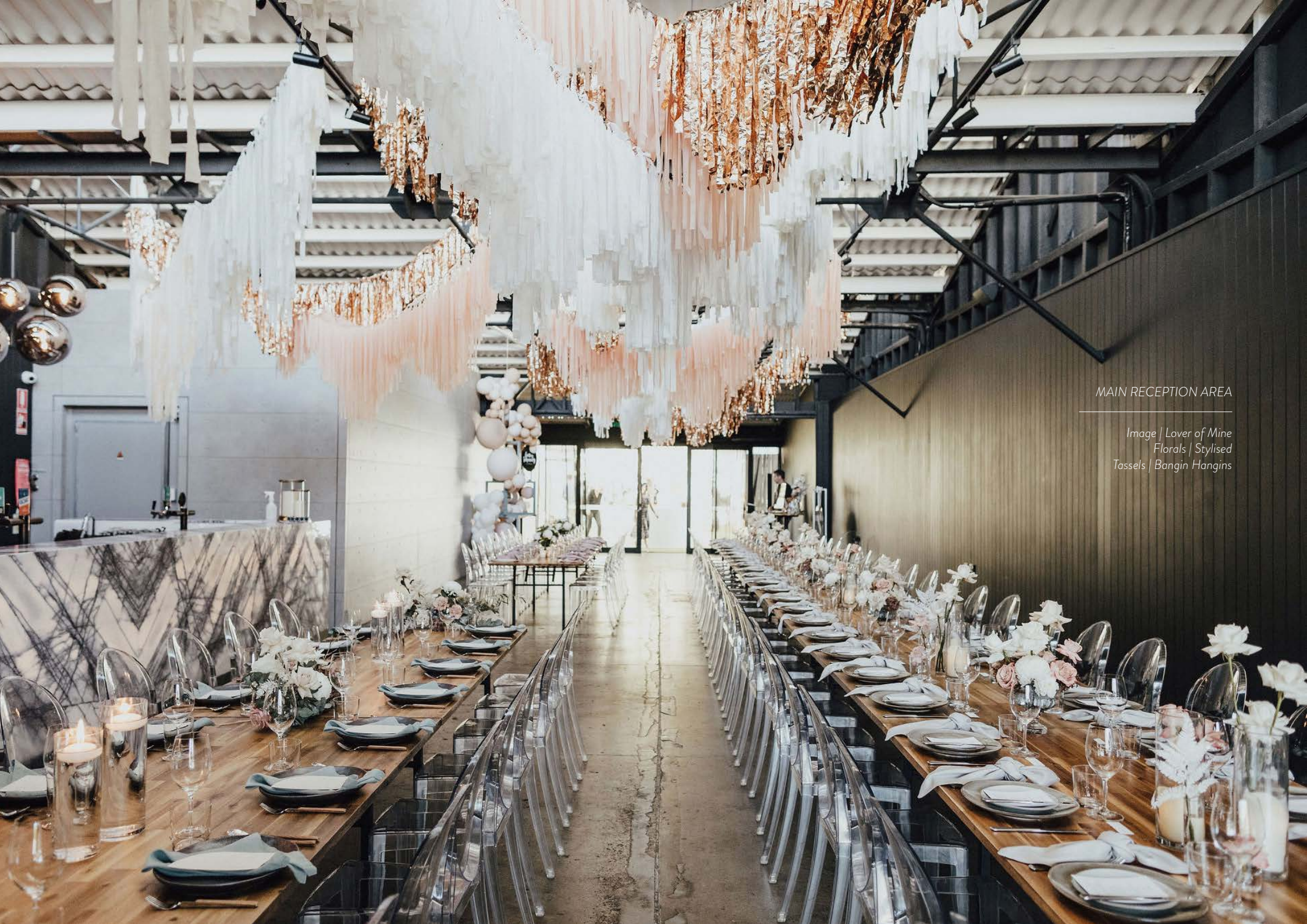
The following minimum spends apply to all events and is inclusive of the ceremony and reception venue packages, food and beverages supplied by The Refinery only.

JANUARY-FEBRUARY

Sunday-Thursday | \$8k
Friday-Saturday | \$10k

MARCH-DECEMBER

Thursday | \$10k
Friday | \$15k
Saturday | \$18k
Sunday | \$10k



MAIN RECEPTION AREA

Image | Lover of Mine
Florals | Stylised
Tassels | Bangin Hangins

FOOD

Please note if you are hosting your ceremony on-site with us at The Refinery, it is required that you choose one of these catering options for cocktail hour to comply with our liquor licensing requirements.

COCKTAIL HOUR OPTIONS (POST-CEREMONY OR PRE-RECEPTION)

CANAPÉS

Choose a few canapés to kick the afternoon off! These will be served on an individual plate for each guest while mingling in the garden area. Any dietary requirements can be catered for separately.

3x canapés | \$25.5pp
Add additional canapé | \$8.5 per canapé

INDIVIDUAL CANAPÉS

Pork belly, endive, fennel jam, peanut butter
Gingerbread fried cauliflower, carrot jam, cream cheese
Black garlic waffle, dill crème fraîche, Yarra Valley caviar
Moroccan-spiced tempura prawn, smoked labne
Five-spice duck wonton, quince paste
Charcoal chicken skewer, kewpie mayo, furikake
Beef tartare, peppered cream, beetroot, croute
Mac 'n three-cheese croquette, chipotle romesco
Kimchi crusted squid, yuzu aioli, parsley dust
Truffle salmon tartare, tobiko, nori wafer
Prawn cocktail, wasabi mayo, finger lime, taro chip

GRAZING TABLE

An delicious spread of beautiful premium cheeses, tasty meats and gourmet accompaniments that make up an epic display for your guests to help themselves as they please.

50-70pax | \$1750
70-90pax | \$2450
90-110pax | \$3150

CHEESE | 30g per person

Triple cream brie | Adelaide Hills
Farmhouse vintage cheddar | England
Woodside chèvre | Adelaide Hills

CHARCUTERIE | 30g per person

Truffle salami, spicy salami, prosciutto

CONDIMENTS

Fresh fruit, house dips, warm baguette, lavosh
crackers, dark chocolate, dried fruit, fruit
paste, fresh honeycomb

Note our menu is seasonal and subject to change.



COCKTAIL HOUR CANAPÉS

Image | Sunbox Studios



PRE-CEREMONY DRINKS IN
THE PRIVATE GARDEN

Image | Lover of Mine

RECEPTION MAIN MEAL OPTIONS

SET MENU

A classic sit down dinner with your choice of two or three courses, served alternately with sides to share.

2 COURSES | \$120PP

Bread | toasted baguette, whipped smoked butter
Individual entrée | choose two options for alternate drop
Individual main | choose two options for alternate drop
Shared sides | choose three sides to share

3 COURSES | \$140PP

Bread | toasted baguette, whipped smoked butter
Individual entrée | choose two options for alternate drop
Individual main | choose two options for alternate drop
Shared sides | choose three sides to share
Individual dessert | choose two options for alternate drop

THE FEAST

A relaxed family style feast with large platters shared down the centre of the table between every four guests.

\$105PP

Toasted baguette & whipped smoked butter to share
Crumbed, feta stuffed olives to share

Choose three mains to share
Choose three sides to share

SAMPLE MENU

ENTRÉE - SET MENU OPTIONS

Roasted duck breast, smoked cauliflower purée, fresh grapes
Pan-seared quail, creamed cashew, citrus salad
Charcoal chicken skewer, soy butter, honey-glazed sprouts

MAINS - SET MENU / THE FEAST OPTIONS

Hickory-smoked wagyu beef, truffle corn, pepper salad
Crispy skinned salmon, kaffir lime potato foam, toasted quinoa
Roasted pork belly, parsnip textures, stone fruit, ponzu
Mountain pepper chicken breast, fried sprouts, wasabi pea purée

SIDES - SET MENU / THE FEAST OPTIONS

Green beans, tahini, sesame
Salt & pepper fries or rosemary roast potatoes, confit garlic aioli
Maple-glazed baby carrots, toasted seeds
Mixed leaves, yuzu vinaigrette, pear

DESSERT - SET MENU OPTIONS

Salted meringue, vanilla cream, strawberries & cream gelato
Toffee carrot cake, warm salted caramel, frozen cream cheese
Popcorn brûlée, fior di latte gelato, seasonal fruit, pecan tuile
Dark chocolate & salted caramel tart, macadamia gelato

Note our menu is seasonal and subject to change.

KIDS / VENDORS

KIDS MEALS (12YRS & UNDER) | \$20PP
VENDOR MEALS | \$35PP



FEASTING EXAMPLE FOR 2PAX

Image | Janneke Storm



MAIN RECEPTION AREA

Image | Tessa Shannon Photography
Florals | Mrs Gibbons Flowers



RECEPTION DESSERT ADD-ONS



DESSERT TABLE

Image | Sunbox Studios



DESSERT TABLE

Triple-down on desserts and finish off the evening with the round bar set up with a spread of canapé-style sweets for guests to help themselves.

50-70pax | \$1350
70-90pax | \$1800
90-110pax | \$2350

Choose 3x desserts from the list below.

DESSERT CANAPÉS

Wrap up the night with a couple of desserts served on roving platters - we'll find you on the d-floor!

2x canapés | \$18pp
3x canapés | \$27pp

TARTS

Lemon curd, toasted meringue tart
Dark chocolate & salted caramel tart, gold leaf

BRÛLÉE POTS

Popcorn custard brûlée, candied popcorn
Black forest custard brûlée, cherry gel

CHEESECAKE POTS

White choc & raspberry cheesecake, biscoff crumb
Yuzu cheesecake, yuzu marmalade, pistachio praline

MINI PAVLOVAS

Summer fruits, fresh cream, mini meringue
Strawberry, matcha crème pâtissière, mini meringue

Note our menu is seasonal and subject to change.



Images (clockwise from L-R) | Van Middleton, Mitch Birchall Studios, Joshua Mikhael, Jac Lee Weddings, George Bowden

DRINKS

PACKAGES

The best way to drink merrily without worrying about the bar tab running dry! Our drinks packages are charged per person. If this option is chosen, all guests (with the exception of minors) must be on the same package.

THE REFINED DRINKS PACKAGE

\$55pp | 4hrs
\$65pp | 5hrs
\$75pp | 6hrs

SPARKLING / WINE

Alpino Prosecco | NV | King Valley, VIC
Range Life Pinot Grigio | 2022 | King Valley, VIC
Range Life Pinot Noir | 2022 | Mornington Peninsula, VIC
[ADD 1X LUXE PACKAGE WINE FOR \$5PP]

BEER

Mountain Goat 'Goat' Lager
Mountain Goat Pale Ale
Asahi Super Dry
Asahi 3.5%
Coopers Premium Light

NON-ALCOHOLIC

Heaps Normal Quiet XPA
Soft Drink / Orange Juice / Tea / Coffee

Add 2x additional beers for \$5pp:

Stone & Wood Pacific Ale
Aether Brewing Ginger Beer
Range 'Disco' Hazy Pale Ale

THE LUXE DRINKS PACKAGE

\$70pp | 4hrs
\$80pp | 5hrs
\$90pp | 6hrs

SPARKLING / WINE

Alpino Prosecco | NV | King Valley, VIC
Range Life Pinot Grigio | 2022 | King Valley, VIC
Un Petit Sauvignon Blanc | 2022 | Adelaide Hills, SA
Unico Zelo 'Esoterico' Skin Contact | 2022 | Riverland, SA
Unico Zelo 'Origami' Rosé | 2022 | Clare Valley, SA
Unico Zelo 'Fresh A.F.' Chilled Red | 2023 | Riverland, SA
Friends with Benefits Shiraz | 2019 | Barossa Valley, SA
Range Life Pinot Noir | 2022 | Mornington Peninsula, VIC

BEER / CIDER

Mountain Goat 'Goat' Lager
Mountain Goat Pale Ale
Asahi Super Dry
Asahi 3.5%
Coopers Premium Light
Barossa Cider Co. Squashed Apple Cider

NON-ALCOHOLIC

Heaps Normal Quiet XPA
Soft Drink / Orange Juice / Tea / Coffee

Note all drinks and vintages are subject to change.



MAIN RECEPTION AREA

Image | Wilde Visual
Florals | Mrs Gibbons Flowers

BAR TAB

Customise your own drinks list to have available on a bar tab / on-consumption basis. Beers and soft drink/juice are charged per individual drink and all wines are charged by the bottle.

BEER

Mountain Goat 'Goat' Lager | \$10
Mountain Goat Pale Ale | \$10
Asahi Super Dry | \$9
Stone & Wood Pacific Ale | \$10
Range 'Disco' Hazy Pale Ale | \$11
Asahi 3.5% | \$9
Coopers Premium Light | \$7
Barossa Cider Co. Squashed Apple Cider | \$10
Aether Brewing Ginger Beard | \$10

CHAMPAGNE / SPARKLING / WINE

Alpino Prosecco | NV | King Valley, Victoria | \$40
Pol Roger Brut Reserve | NV | Epernay, France | \$190

Range Life Pinot Grigio | 2022 | King Valley, VIC | \$40
Un Petit Sauvignon Blanc | 2022 | Adelaide Hills, SA | \$50
Shady Lane Chardonnay | 2022 | Victoria | \$55

Unico Zelo 'Esoterico' Skin Contact | 2022 | Riverland, SA | \$50
Unico Zelo 'Origami' Rosé | 2022 | Clare Valley, SA | \$50
Unico Zelo 'Fresh A.F.' Chilled Red | 2023 | Riverland, SA | \$55

Friends with Benefits Shiraz | 2019 | Barossa Valley, SA | \$40
Range Life Pinot Noir | 2022 | Mornington Peninsula, VIC | \$50
Tscharke Grenache | 2022 | Barossa Valley, SA | \$55

NON-ALCOHOLIC

NON1 Salted Raspberry & Chamomile Sparkling | \$55
Heaps Normal Quiet XPA | \$8
Soft Drink / Orange Juice / Tea / Coffee | \$4-6

COCKTAILS

The best way to kick off cocktail hour...with cocktails, of course!
Your choice of up to two cocktails that must be pre-ordered prior to the day (cocktails are not available on a cash bar basis).
Don't see your faves here? Let us know & we'll always try to accommodate any requests!

Minimum order of 30 per cocktail

Choose up to two options

COCKTAILS

Bloom 'n Tonic | \$16
Brookie's Cumquat Gin, lychee, elderflower, Longray's tonic

Spicy Tommy's Margarita | \$16
Tequila, chipotle, lime

Espresso Martini / Salted Caramel Espresso Martini | \$18
(Available from indoor bar only)

NON-ALCOHOLIC MOCKTAILS

Summer Spritz | \$14
Lyre's Italian Spritz, Lyre's Classico Sparkling,
NON1 Raspberry & Chamomile

Virgin Bloom 'n Tonic | \$14
Seedlip Grove, lychee, elderflower, tonic

Spicy Tommy's Sober Margarita | \$14
Lyre's Agave Reserva, chipotle, lime

SPIRITS

A selection of spirits can be made available on a separate bar tab (not included in any packages) or you can opt for guests can purchase their own spirits. Please note we have a no-shot policy at our venue.

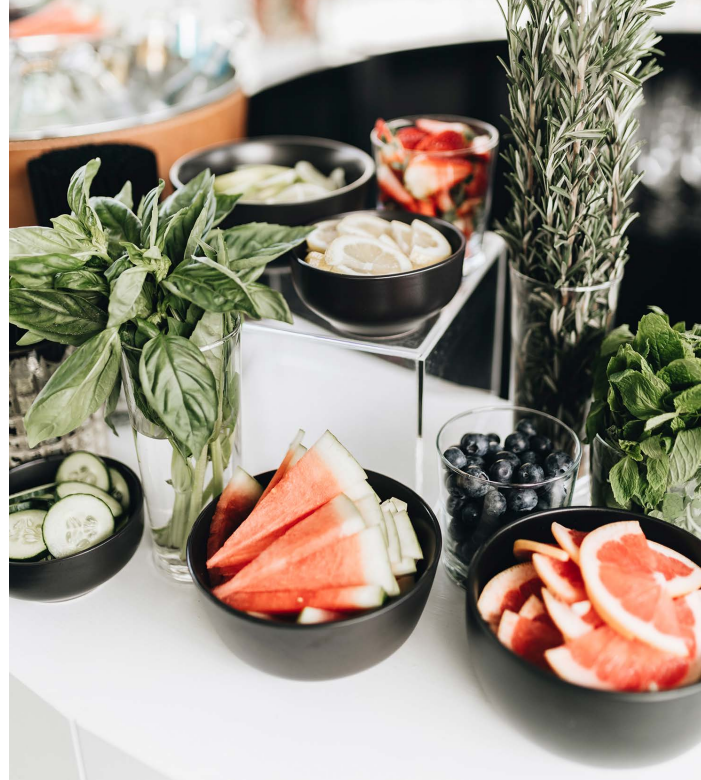
BASIC SPIRITS | \$10

Archie Rose 'True Cut' Vodka
Brookie's Gin
Sailor Jerry Spiced Rum
Johnnie Walker Black Scotch
Jack Daniel's Whiskey

PREMIUM SPIRITS | \$13

Grey Goose Vodka
Ink Dry Gin
Hendrick's Gin
Bundaberg Small Batch Rum
Glenfiddich 12 Yr Single Malt Scotch
Maker's Mark No. 46 Bourbon

Note all drinks, vintages and prices are subject to change.



BESPOKE GIN BAR

Looking for something a little special? We've designed our bespoke gin bar for your guests to DIY their own custom G&T. This package includes our beautiful round bar, dedicated barstaff for 1 hour, premium gin/tonic options and an abundance of seasonal garnish.

Set up fee | \$500

Minimum order of 80 | \$15 per cocktail

Additional 1 hour | \$100

GINS

Nosferatu Blood Orange

Tanqueray No.10

Ink Dry

Brookie's Slow

Brookies Cumquat

MIXERS

Long Rays Original

Strangelove Yuzu Soda

Fever Tree Elderflower

Fever Tree Mediterranean

GARNISHES

Grapefruit

Strawberries

Watermelon

Rosemary

Lemon

Mint

Lime

Basil

Blueberries

Chilli

Note all drinks and garnishes are subject to change and seasonal availability.



Images (clockwise from top left) | Tessa Shannon, Sunbox Studios, Lover of Mine, Aleisha Edwards



OUTDOOR ROUND BAR

Image | Lover of Mine
Tree | The Blossom Tree Company
Bar | The Refinery (standard inclusion)



PRIVATE SUITE
Available 30 minutes prior to guest arrival

Image | Grace Elizabeth Images



Image | Lover of Mine

WHAT'S NEXT

Please note all packages/prices are only valid for 30 days and are subject to change thereafter, unless your booking has been secured.

VENUE VIEWING

Submit an initial enquiry via the button below and organise a time to have a walk-through of the venue, meet one of our coordinators & see this beauty of a place in person!

TENTATIVE HOLD

We can place a tentative hold on one date, for seven days only.

SECURING THE DATE

Once you have decided we're the one, a \$2500 deposit is required and our terms and conditions must be signed. All deposits are non-refundable.

FURTHER PAYMENTS

Due 90 days prior to the event:
50% of the estimated final expenditure
(excludes the initial deposit)

Due 14 days prior to the event:
Remainder of the final invoice

GET IN TOUCH

hello@refinery-events.com
0477 011 033 | contact via email preferred
12 Austin St, Newstead Q 4006 | by appointment only

ENQUIRE NOW

VENUE EXTERIOR

Image | Luke Middlemiss Photography
Balloons | Fancy Schmancy

