

WEDDING
Guide

WAREHOUSE 



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WEDDINGS ARE OUR



WAREHOUSE 25 IS THE PLACE
WHERE YOUR NEAREST AND DEAREST
BECOME FAMILY.

LOVE LANGUAGE



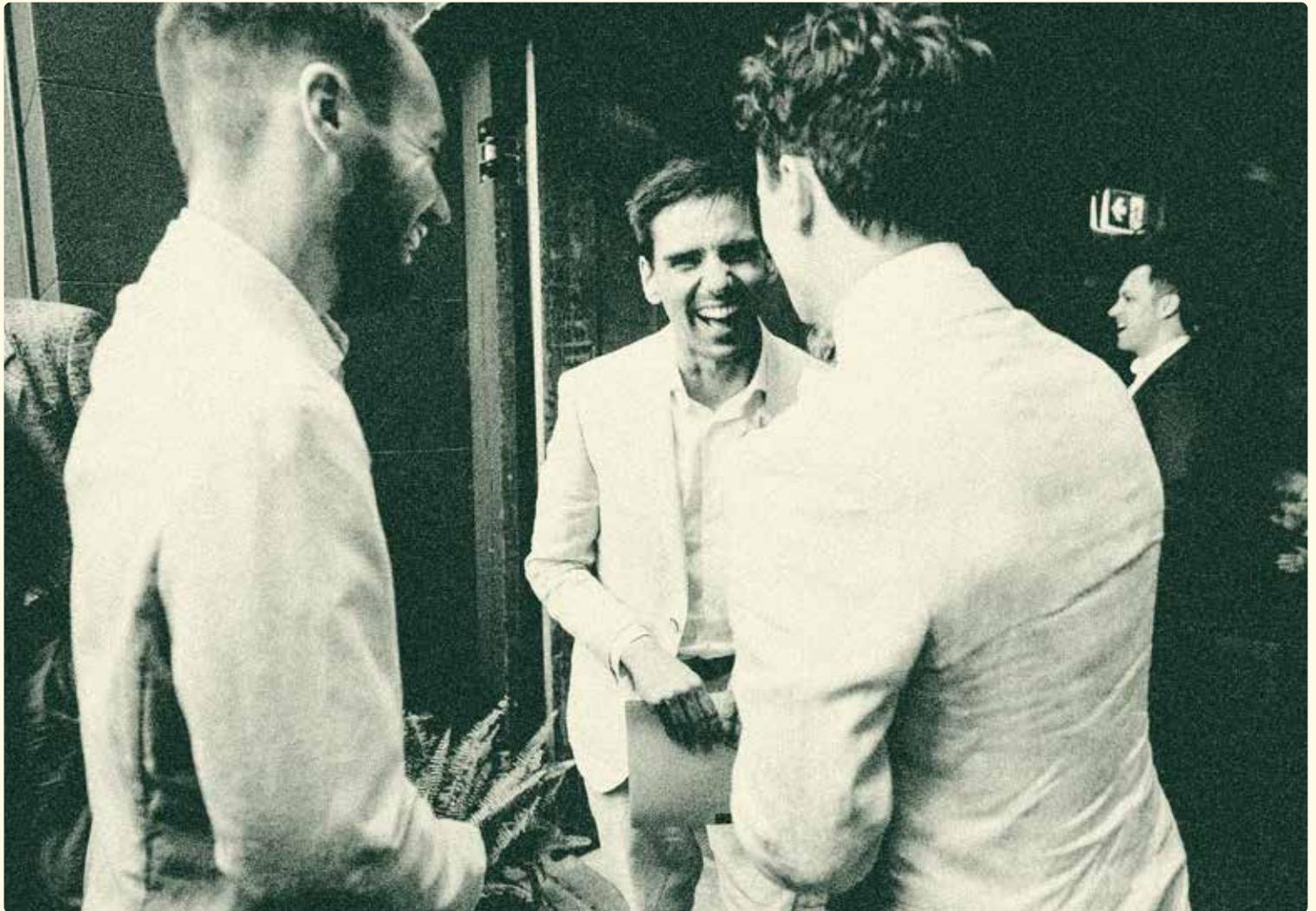
OUR STORY

Since **THE BEGINNING,**
25 FINCHLEY STREET HAS BEEN
A SPACE THAT
AMPLIFIES LOVE.

Evolving from music hall and community hub to distillery and harbour of affection, our open skies, tantalising aromas, and intimate enclaves give Warehouse 25 its soul. At our heart is our devoted team of skilled chefs, expert bar staff and warm hosts who specialise in choreographing cherished memories.

A versatile floor plan allows for seamless transitions between ceremony, cocktail hour and dancefloor, effortlessly accommodating your most special day.

INNER CITY CEREMONY
AND RECEPTION ALL UNDER
ONE ROOF.



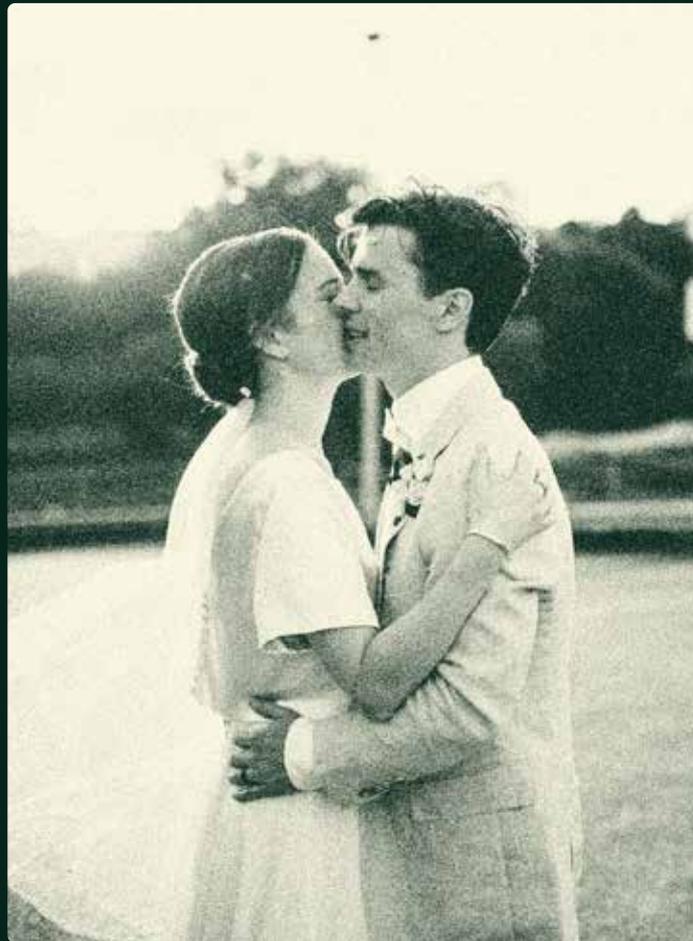


**OUR TEAM
MAKES IT ALL ABOUT YOU**

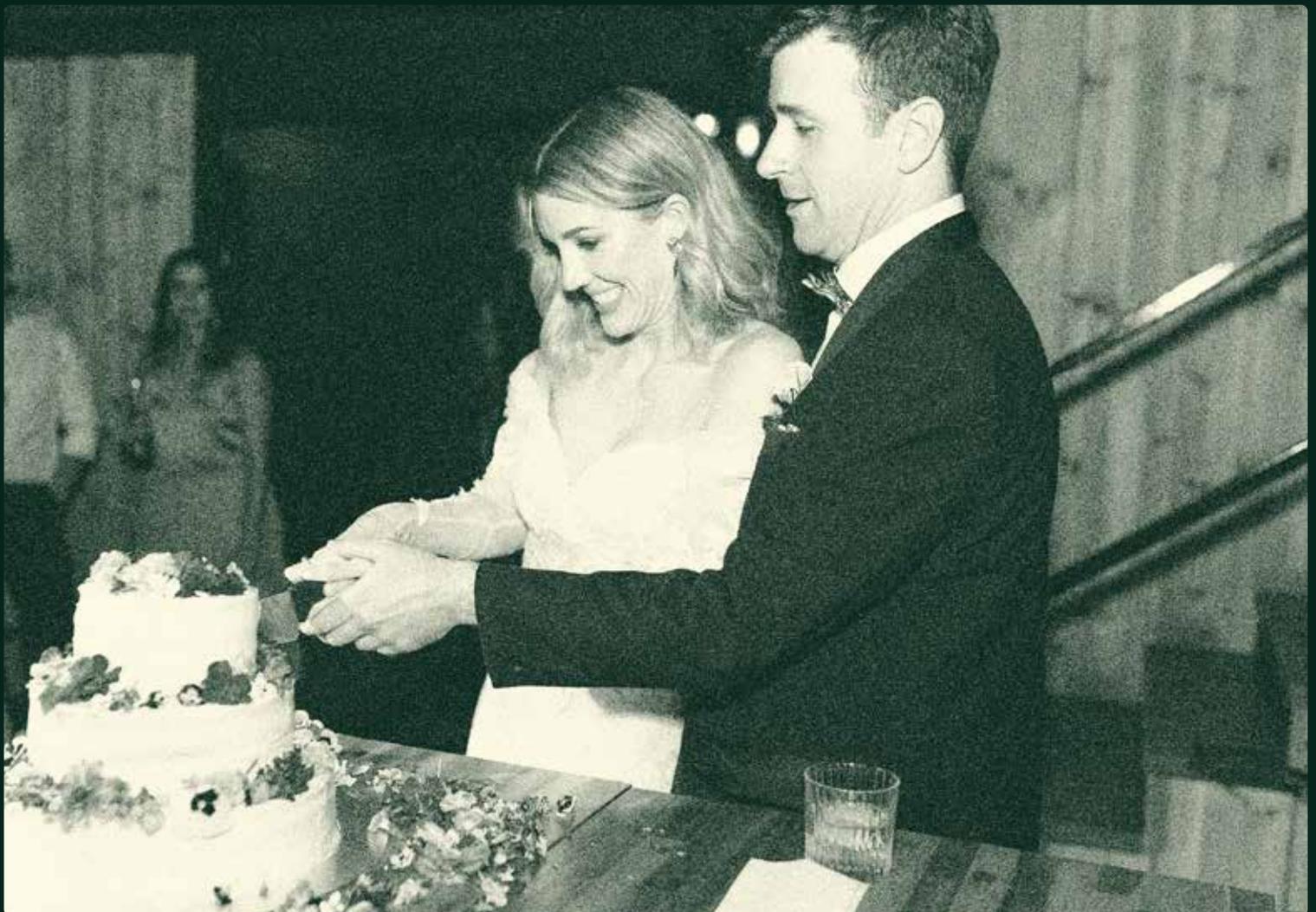
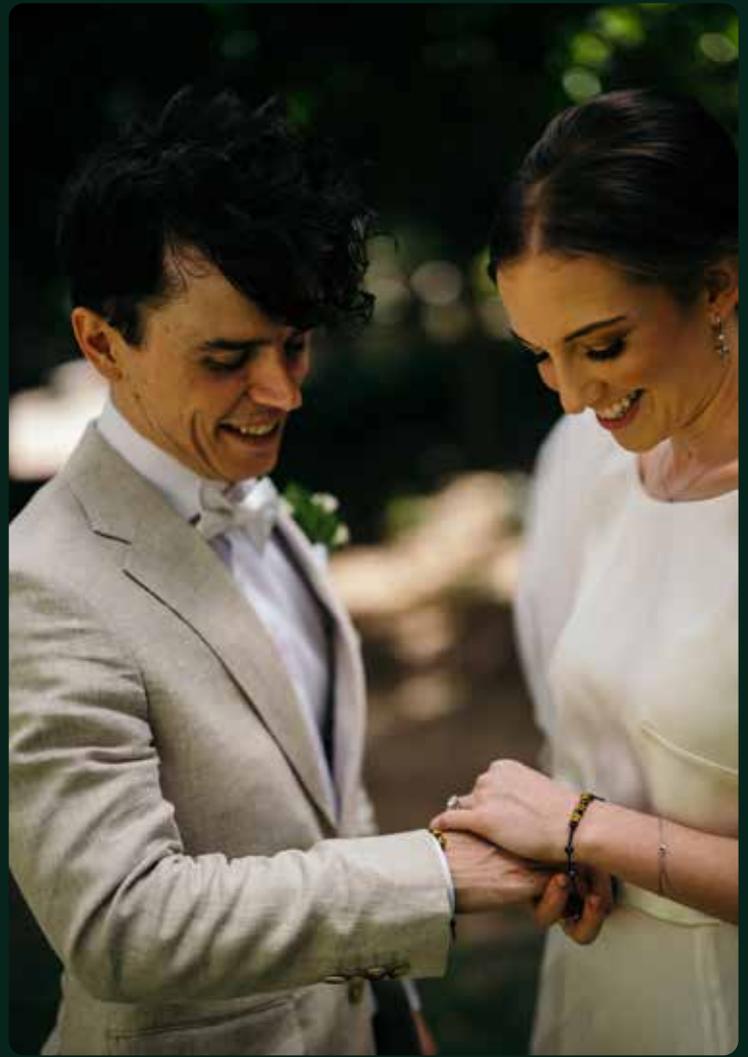
At Warehouse 25, we pride ourselves on heartfelt dedication and a wealth of experience. Our dedicated team will be by your side, coordinating vendors, designing the layout, or attending to any special requests. We deal in detail so you can enjoy your special day.

“*They* **MADE SURE OUR
BIG DAY
RAN AS SMOOTH AS POSSIBLE
AND IT WAS JUST PERFECT.”**

In partnership with the talented team at Sorella, we deliver delicious contemporary cuisine. Embracing our commitment to sustainability, we prioritise locally sourced, ethically produced ingredients, supporting Australian-owned and made brands.



WE'LL TEND TO EVERY SURPRISE
AND BRING DELIGHT IN
UNEXPECTED TOUCHES.





THE VENUE

With room for up to 150 guests, Warehouse 25's main wedding reception space embraces its industrial heritage, having been lovingly remodelled with modern sophistication.

Whether you dream of an intimate affair or grand celebration, you'll have access to the distillery floor, mezzanine and outdoor courtyard, to craft the perfect ambiance for each phase of your day.

EVENT

CURATION

Unlimited meetings with our Events Director

Unlimited communication during the event planning process

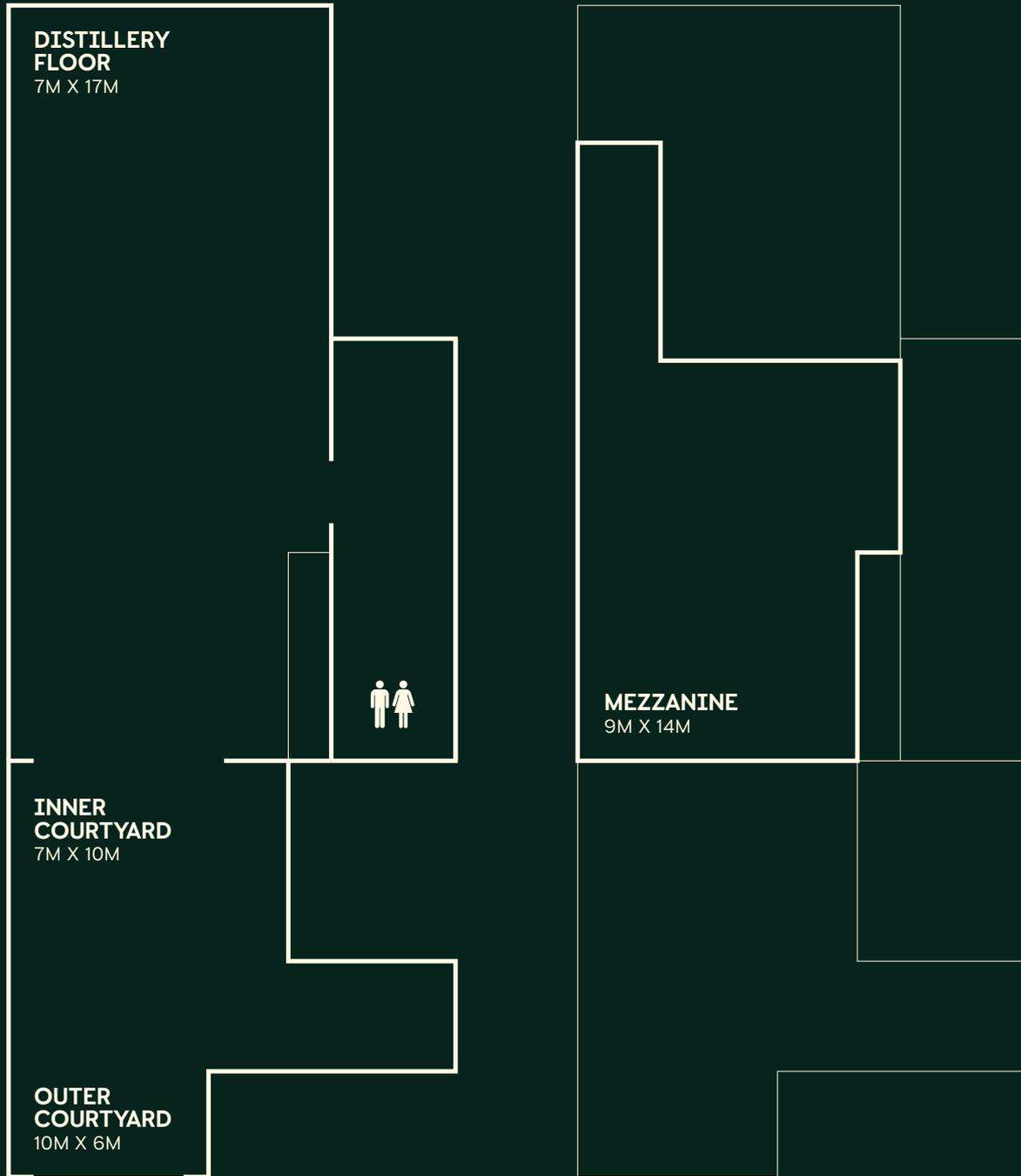
Site visits
(as many as deemed necessary by your event planning team)

Complimentary menu tasting for two

Day-prior delivery of event related items

Floor plan and run sheet guidance from our Events Director

On-site Events Director on the night



Capacity: 150 Cocktail | 110 Long Tables



CEREMONY

THE PERFECT BACKDROP
TO SAY "I DO".

PACKAGE

INCLUSIONS

Ceremony rehearsal with guidance from our Events Director.

Ceremony set-up and reset for reception

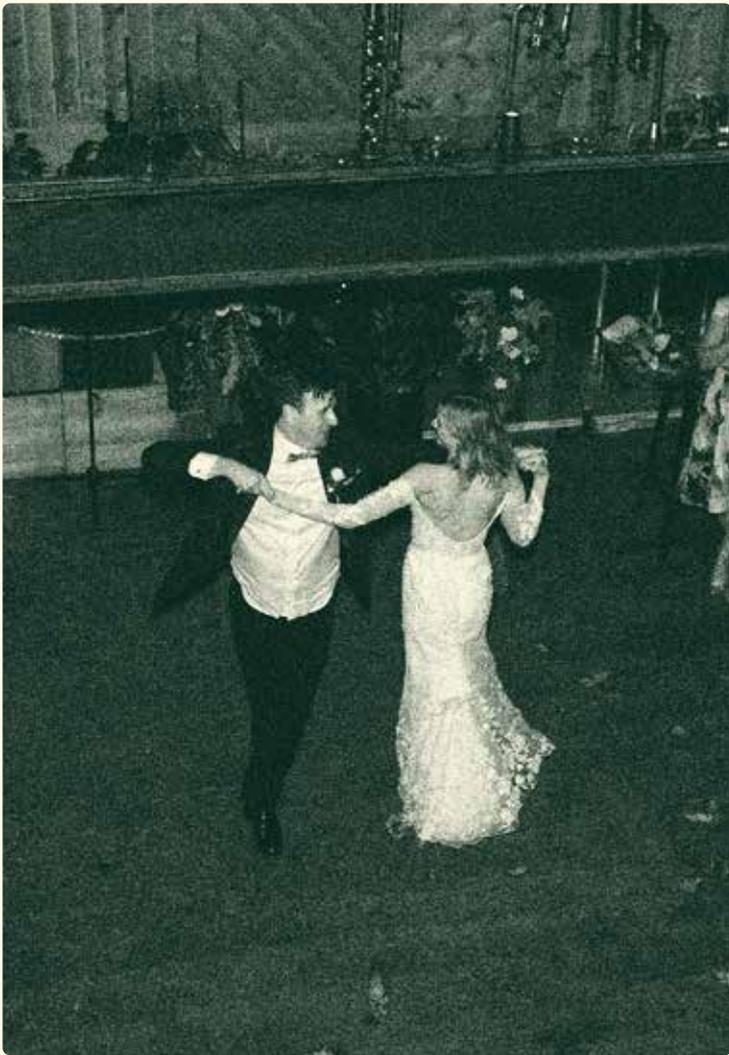
Seating arrangements to cater to your guest numbers

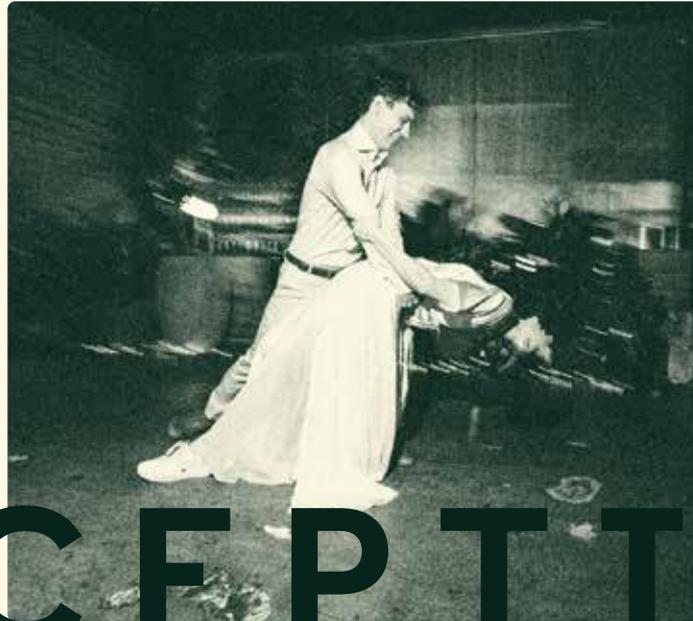
Full ceremony coordination
(in collaboration with your chosen vendors)

Timber signing table and chairs

Sound equipment, including microphone and speakers

Easels for signage





RECEPTION

PACKAGE

INCLUSIONS

Reception set-up

Seating arrangements and long tables to cater to your guest numbers

Catering as per your chosen food and drinks package
(see pages 16–29 for specific inclusions)

Experienced wait staff to service the entirety of your reception
celebration, including table service

Wedding cake service including; cake table and cake knife, plates
and teaspoons, and cutting and serving of wedding cake

Napkins, cutlery, crockery, and glassware

Professional sound and DJ equipment
including microphone, speakers, CDJ's and mixer

Audio visual equipment

Pet friendly

Children welcome

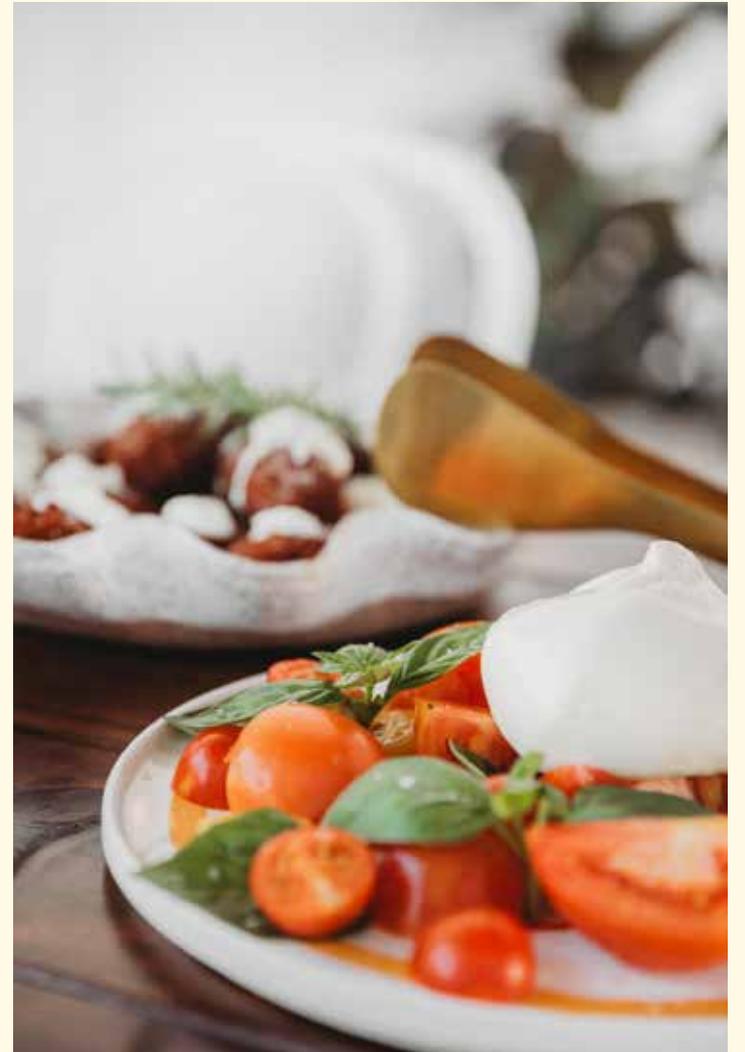
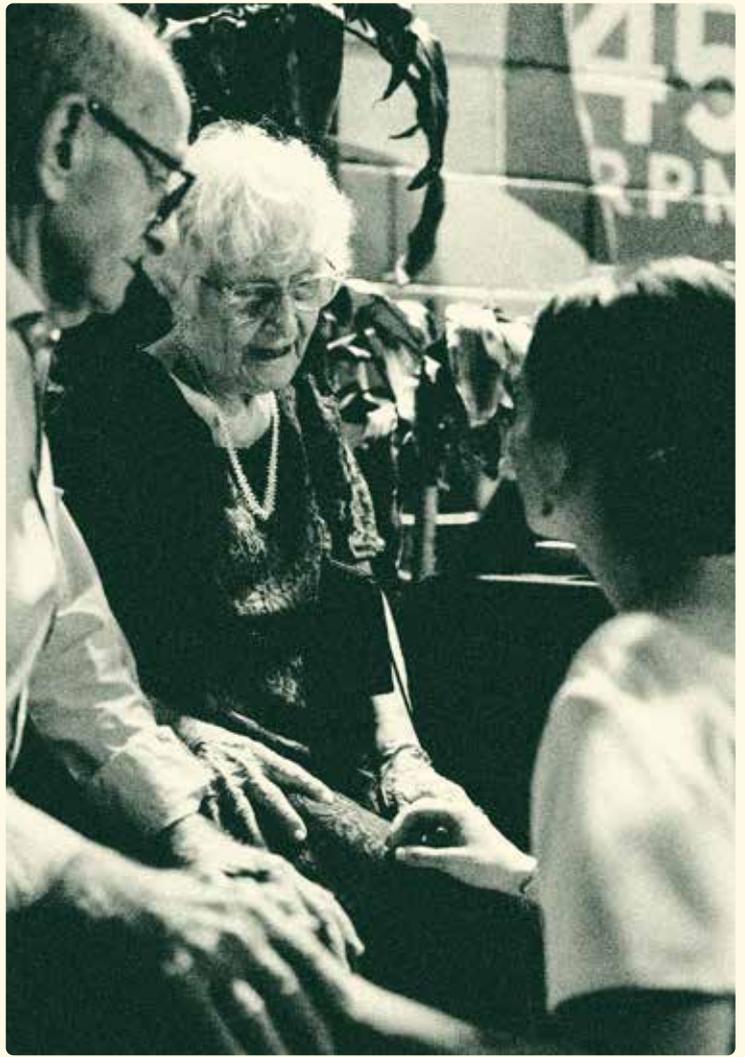
Easels for signage



THE BEST DAY EVER

FEASTS, DRINKS AND HANDS TO HOLD
EACH WISH MET, EVERY MOMENT GOLD

A TALE TO BE TOLD





STAND THE UP

IN PIEDI
(SERVED COCKTAIL STYLE)

All fresh produce and meats are ethically and locally sourced by Australian businesses. Meat and smallgoods are from free range and grass-fed animals and with a preference for organic produce. Our suppliers are specifically selected for their ethical, free range and sustainable practices. The only imported goods we use are traditional Italian ingredients from Italy which are of the finest quality.

Chamomile

PACKAGE

Your choice of 5 canapes + 2 fork dishes (substantial mains)

OPTION 1

INITIAL BAR TAB TO THE VALUE OF \$30PP

OPTION 2

5-HOUR BEVERAGE PACKAGE (SEE PAGE 28)

Lavender

PACKAGE

Graze style antipasti on arrival
Your choice of 5 canapes + 2 fork dishes (substantial mains)

OPTION 1

INITIAL BAR TAB TO THE VALUE OF \$30PP

OPTION 2

5-HOUR BEVERAGE PACKAGE (SEE PAGE 28)

PLEASE NOTE, WE ARE NOT LIMITED TO THIS MENU.
OUR MENU DOES CHANGE BASED ON SEASONALITY OF
PRODUCE AND BY REQUEST. PLEASE LET US KNOW ANY
DIETARIES AND WE CAN CATER ACCORDINGLY.



THE STAND UP MENU
GRAZE STYLE ANTIPASTI

CURED MEATS

MEATS FROM SALUMI AUSTRALIA

Salame Finocchiona - garlic & fennel infused free range salame

Sopressa Milano - red wine & pepper infused free range salame

Salame Casareccio - home style small free range salame

Salsicca Sarda - sardinian style thick cut free range salame

Cacciatorini - small rustic free range salame

Prosciutto - cured & aged pork loin

Sobrasada - paprika infused spreadable chorizo

Nduja - spreadable spicy salame

OLIVES & VEGETABLES

LOCALLY SOURCED OR IMPORTED FROM ITALY

Mixed Australian olives

Garlic and chilli olives

Green Sicilian olives w lemon and garlic

Oven roasted marinated peppers

Grilled zucchini

Asparagus w chilli and lemon olive oil

Heirloom tomatoes w caramelised balsamic

Marinated artichokes

House-made semi dried tomatoes

CHEESES & DIPS

HAND-MADE LOCALLY OR IMPORTED FROM ITALY

Handmade fior di latte

Creamy feta

Smoked feta

Semi-dried tomato pesto

Basil and pine nut pesto

Garlic dip

Organic brie

Organic camembert

Selection of assorted cheese

BREADS & BISCUITS

ORGANIC ARTISAN BREADS FROM LEAVAIN

Ciabatta

Olive sourdough

Baguette

Grissini

Fig and walnut crackers

TABLE STYLING AND DECORATIVE ITEMS ARE INCLUDED IN THE PACKAGE. THIS GRAZING STYLE IS GREAT FOR PRE-DINNER LIGHT GRAZING. FOR A MORE SUBSTANTIAL GRAZING STATION, PLEASE ENQUIRE.



THE STAND UP MENU

CANAPES

ARANCINI

Pumpkin | basil pesto | whipped smoked feta (v/gf)

Cherry tomato | smoked feta | basil pesto aioli (v/gf)

Tomato | basil pesto | basil pesto aioli (v/gf)

Trio of mushrooms | garlic aioli (v/gf)

Four cheeses | truffle | truffle aioli (v/gf)

Pancetta | pecorino | basil pesto aioli | crispy prosciutto (gf)

Mushroom | pancetta | truffle aioli (gf)

Beef cheek | tomato | red wine | whipped smoked feta (gf)

Pumpkin | tomato | pancetta | garlic aioli (gf)

Spicy nduja | tomato | whipped feta (gf)

BRUSCHETTA

Crostini | tomato | basil | fior di latte | balsamic | garlic oil (v/df/gfo)

Crostini | cianfotta | eggplant | zucchini | capsicum | tomato | herbs (v/df/gfo)

Crostini | ricotta | roast cherry tomato | honey | thyme (v/df/gfo)

Crostini | bresola | pickled onion | wilted greens | horseradish aioli (df/gfo)

Crostini | chilli garlic butter | prosciutto | olives | confit cherry tomato | fior di latte | basil (gfo)

Crostini | smoked salmon | crispy capers | goats mascarpone | pickled onion | herbs (gfo)

Crostini | prawn | nduja | dill | lemon | onion | fennel | aioli (df/gfo)

FROM THE SEA

Tuscan prawns | garlic | semi-dried tomatoes | pecorino (gf)

Fish & pine nut polpette | salsa verde | fennel pollen aioli (gf/df)

Prawns | chili | lemon | garlic | rosemary | honey (gf/df)

FROM THE EARTH

Spinach & ricotta gnudi | lemon butter sauce | pecorino | herbs (v/gf)

Sicilian panelle (chickpea fritters) | roast pumpkin | caramelised onion | goats cheese | balsamic reduction (v/gf/df)

Sicilian panelle (chickpea fritters) | parmesan custard | peperonata (v/gf)

Mozzarella frita | Italian romesco (v/gf)

Puff pastry scrolls | truffle cacciotta cheese | rehydrated raisins | honey | herbs (v)

FROM THE EARTH

Puff pastry scrolls | rosemary | olive | nduja | whipped feta | pecorino

Beef braciola | beef | prosciutto | pecorino | herbs (gf)

Beef polpette | napoli | basil | parmesan crumb (gf)

Crumbed pork & fennel polpette | pistachio basil pesto (gf)

Crispy free range pork belly | carrot puree | pancetta jus | cavolo nero (gf/df)

Crispy free range pork belly | pressed watermelon | pickled fennel (gf/df)

Crispy free range pork belly | smoked caramelised labneh | onion jus (gf)

Lamb arrosticini | smoked feta | gremolata (gf)

Pressed Lamb | pomegranate | salsa verde (gf/df)

PIZZETTE

(MINIATURE PIZZAS)

Potato | caramelised onion | thyme (v)

Basil pesto | tomato | fior di latte (v)

Mushroom | thyme | truffle (v)

Pork sausage | zucchini | pecorino

Salami | ligurian olive

Nduja | cherry tomato | rocket



THE STAND UP MENU FORK DISHES (SUBSTANTIAL MAINS)

CARNE

Served with baked baby potatoes and seasonal green vegetables. Polpette are served with fresh crusty bread, baked baby potatoes and seasonal green vegetables

Chicken saltimbocca | sage | prosciutto | pecorino (gf)

Chicken cacciatore | tomato | peppers | carrot | olives | thyme (gf/dfo)

Tuscan chicken | semi-dried tomatoes | spinach | garlic | cream | parmesan (gf)

Crispy free range pork belly | salsa verde (gf/df)

Slow cooked lamb shoulder | salsa verde | lemon | herbs (gf/df)

Beef polpette | tomato sugo | basil oil | pecorino (gf/dfo)

PASTA

Served with your choice of rigatoni, linguine, pappardelle, spaghetti, fettuccine, mafaldine or gnocchi. Gnocchi incurs a surcharge of \$2 per person.

Sorella signature lamb ragu | rosemary | tomato | garlic (dfo)

Beef cheek ragu | tomato | red wine (dfo)

Free range pork belly ragu | truffle | cherry tomato | thyme | sage (dfo)

Beef and pancetta bolognese (dfo)

Prawns | garlic | chilli | shallots | tomato | parsley (dfo)

Amatriciana | pancetta | tomato | pecorino | chilli (dfo)

Mushroom | cream | pancetta | pecorino

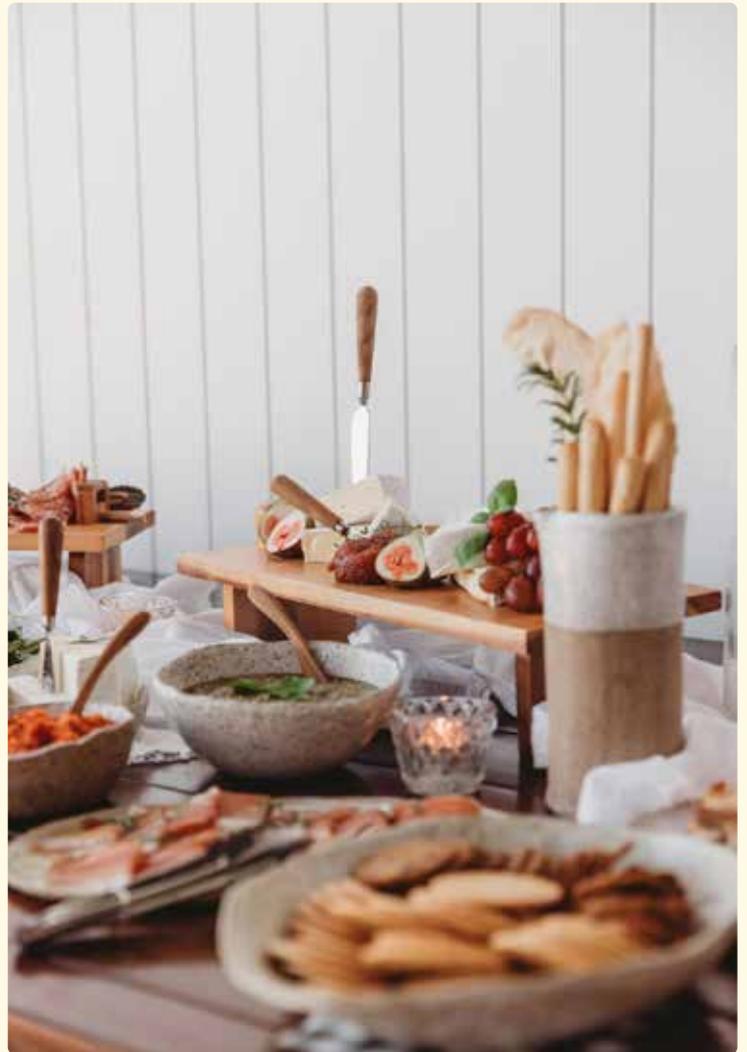
Cherry tomato | smoked feta | basil (v)

Basil pesto | cream | pumpkin (v)

Four cheese | basil pesto (v)









SIT THE DOWN

FESTA
(SERVED SHARE STYLE)

All fresh produce and meats are ethically and locally sourced by Australian businesses. Meat and smallgoods are from free range and grass-fed animals and with a preference for organic produce. Our suppliers are specifically chosen by Sorella for ethical, free range and sustainable practices. The only imported goods we use are traditional Italian ingredients from Italy which are of the finest quality.

Ginseng

PACKAGE

Aperitivo + your choice choice of 2 secondi + 3 contorni

OPTION 1

INITIAL BAR TAB TO THE VALUE OF \$30PP

OPTION 2

5-HOUR BEVERAGE PACKAGE (SEE PAGE 28)

Lemon Myrtle

PACKAGE

3 canapes or antipasti station on arrival
Your choice of 2 secondi + 2 contorni

OPTION 1

INITIAL BAR TAB TO THE VALUE OF \$30PP

OPTION 2

5-HOUR BEVERAGE PACKAGE (SEE PAGE 28)

PLEASE NOTE, WE ARE NOT LIMITED TO THIS MENU.
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PRODUCE AND BY REQUEST. PLEASE LET US KNOW ANY
DIETARIES AND WE CAN CATER ACCORDINGLY.



THE SIT DOWN MENU FESTA

APERITIVO

Ciabatta bread with olive oil & balsamic, truffle butter and assorted olives

TRADITIONAL PASTA

Served with your choice of rigatoni, linguine, pappardelle, spaghetti, fettuccine, mafaldine or gnocchi. Gnocchi incurs a surcharge of \$2 per person. Vegetarian pastas can also be served as a contorni option all other pastas served as secondi option.

Sandcrab & chili ravioli | lemon | thyme | butter | pangrattato

Truffle ricotta ravioli | truffle butter | fried sage | toasted walnuts (v)

Sorella signature lamb ragu | rosemary | tomato | garlic (dfo)

Beef cheek ragu | tomato | red wine (dfo)

Free range pork belly ragu | truffle | cherry tomato | thyme | sage (dfo)

Beef and pancetta bolognese (dfo)

Prawns | garlic | chilli | shallots | tomato | parsley (dfo)

Amatriciana | pancetta | tomato | pecorino | chilli (dfo)

Mushroom | cream | pancetta | pecorino

Cherry tomato | smoked feta | basil (v)

Basil pesto | cream | pumpkin (v)

Four cheese | basil pesto (v)

SECONDI PIATTI

(MAIN COURSE)

Chicken saltimbocca | prosciutto | pecorino | sage (gf)

Chicken cacciatore | tomato | peppers | carrot | olives | thyme (gf/dfo)

Tuscan chicken | semi-dried tomatoes | spinach | garlic | cream | parmesan | parsley (gf)

Slow cooked lamb shoulder | salsa verde | lemon | herbs (gf/df)

Beef meatballs | tomato sugo | basil oil | pecorino | basil (gf/dfo)

Garlic roast beef | parsnip puree | pancetta jus | thyme (gf/dfo)

Crispy free range pork belly | carrot puree | pancetta jus | cavolo nero (gf/df)

Garlic and rosemary porchetta (rolled crispy free range pork belly) | garlic butter | thyme (gf)

Barramundi | green olive | tomato | capers | tarragon | dill | pangrattato (gf)





THE SIT DOWN MENU

CONTORNI

SIDE DISH

Green beans | flaked almonds | garlic | parmesan (v/gf)

Green beans | garlic oil | pangrattato (v/gf/df)

Broccolini | garlic | lemon | pecorino (v/gf)

Broccoli | garlic | cherry tomato (v/df/gf)

Spiced carrots | whipped feta | gremolata | herbs (v/gf)

Cauliflower | bechamel | parmesan | chilli (v/gf)

Roasted pumpkin | salsa verde | feta cheese | herbs (v/gf)

Roasted potatoes | truffle oil | pecorino | sea salt (v/gf)

Roasted baby potatoes | garlic | rosemary (v/gf)

Feta | heirloom tomatoes | basil | basil oil (v/gf)

Mesclun greens | lemon vinaigrette (v/gf)

Rocket | pear | parmesan | balsamic vinegar (v/gf)

Cabbage | fennel | herbs | radish | green peas | pecorino | lemon | olive oil (v/gf)

Roast peppers | tomato | cucumber | crostini (v)

Heirloom tomato salad | caramelised red onion | basil and balsamic glaze (v/gf)

PASTA SIDE DISH

Cherry tomato | smoked feta | basil (v)

Basil pesto | cream | semi dried tomato (v)

Four cheese | basil pesto (v)







D E S S E R T



Dessert STATION

Choose 4 from the menu below.

Sorella Italian donuts (GF) with your choice of the following toppings:

- Nutella | fresh berries
- Sweet ricotta | strawberry jam
- Lemon curd | fresh berries
- Salted caramel | chocolate shards
- White chocolate | berries
- Frittelle di mele | apple | white chocolate glaze | berry compote

Chef's selection of miniature signature cannoli

- Sweet ricotta and pistachio
- Lemon meringue
- Apple crumble
- Nutella ricotta

Assorted mini cheesecakes

- Lime and blueberry
- Nutella
- Raspberry and white chocolate

Assorted mini tarts

Lemon meringue tart

Chocolate ganache

Mini tiramisu

Italian almond lemon cake | cherry ginger sauce (gf/dfo)

Chocolate brownie (gf/dfo/vo)

Tea & Coffee STATION

Indulge in our delightful tea and coffee station.
We provide the following:

Espresso coffee pod machine

Urn for hot water

Selection of coffee and decaf coffee

Assortment of herbal and regular teas

Dairy, almond, and oat milk choices

Sugar bowl

Porcelain cups, teaspoons and napkins



ICE CREAM CART

WE CAN ARRANGE CUSTOM BRANDING OF GLEATO CUPS FOR AN ADDITIONAL COST

FLAVOURS

Fior di Latte

Stracciatella

Vaniglia

Pistacchio

Nocciola

Crema Bologna

Cioccolato

Caffe Bacio Sorbetti (Seasonal)

Specialty FLAVOURS INCLUSIONS

Bacio Australiano

Cassata Siciliana

Tiramisu

Malaga

Cremino Piemonte

Castigloine

Caramello Salato

Raspberry Cheesecake (contains gluten)

Friendly-faced scooper

3 flavours of your choice

Waffle cones and cups

Personalised menu board

1.5 hours free-flowing scooping time

Free flowing sprinkles

ALL GELATO IS GLUTEN FREE
(EXCLUDING RASPBERRY CHEESECAKE)
ALL SORBETTI IS DAIRY FREE



THE D R I N K S

Warehouse 25 is proud to deliver a selection of drinks, thoughtfully curated by a talented local Sommelier. These wine selections are designed to perfectly complement our gourmet food experiences. We also welcome you to indulge in the celebration with our house-distilled gin and vodka, crafted on site to elevate every moment of your special day. The following beverages are included in our 5-hour package.

CALM SPIRITS CO.

Lavender & Lemon Myrtle Gin

Chamomile & Orange Gin

Classic Vodka

Ginseng Vodka

BEER

Stone & Wood Pacific Ale

Yulli's Mediterranean Lager

Young Henrys Ale

SPARKLING WINE

Alpino Prosecco

WHITE WINE

Shady Lane Sauvignon Blanc

Scorpo Chardonnay

SKIN CONTACT BLEND

Unico Zelo Esoterico

ROSÉ

Range Life Rosato

RED WINE

Ministry of Clouds Shiraz

Scorpo Pinot Noir





THE DRINKS BEVERAGE ADD-ONS

WE CAN TAILOR BESPOKE BEVERAGE PACKAGES ON REQUEST.
A SELECTION OF SPIRITS AND COCKTAILS ARE ALSO
AVAILABLE AND CAN BE CHARGED BY THE GLASS VIA
A BAR TAB OR CASH BAR.

Arrival COCKTAILS

What could be more welcoming than an arrival than a cocktail?
Choose any two cocktails from our thoughtfully curated list.

COCKTAIL *Hour*

Feeling indulgent? Spoil your guests with a full hour of handcrafted
cocktails! Choose any two cocktails from our thoughtfully curated list.

I N C L U S I O N S

aperol spritz,

margarita,

lavender collins,

espresso martini,

paloma





THE FINEPRINT



BOOKING FEE

A non-refundable booking fee of \$1,000 is required to confirm your wedding date. This is deducted from your package pricing.

PRICE INCREASES

Price increases are calculated based on the date of the wedding. If your wedding dates fall after 31 December 2024, there will be a further 5% increase in the package, menu and optional additions pricing (and each 31 December thereafter). Drink prices for cocktails, spirits and wine on consumption are subject to inflation and may be adjusted at any time.

BYO FOOD & DRINKS

With the exception of your wedding cake, no BYO food or drinks are allowed on site due to food and liquor licensing regulations.

PROGRESS PAYMENTS

Progress payments are non-refundable and are in addition to the booking fee. 6 months before your wedding, we charge 25% of the estimated cost, 3 months before your wedding, we charge a further 25% of the estimated cost and 2 weeks before your wedding, we charge the remaining cost.

HOURS OF SERVICE

For stand up events up to 3.5 hours are allocated for food service. Our Sorella 'Feast' packages include up to 5 hours of food service. Experienced wait-staff are on-hand for the entirety of your reception celebration, including table service.

CURFEW

Please note, our venue's curfew gracefully concludes festivities at 1 am, ensuring your celebration remains enchanting yet mindful of the night's gentle embrace.



SO, WHAT'S NEXT?

STEP

ONE

Determine your ideal wedding package; food (see pages 16–27) & drinks (see pages 28–29).

STEP TWO

Reach out to our talented Events Director Lex, include your ideal date(s) and package and we'll work with you to design a truly memorable wedding celebration at Warehouse 25.

VENUE

TOUR

We would love to give you a viewing of Warehouse 25, to schedule a tour (in-person or virtual) reach out at 0468 782 028.

TENTATIVE

HOLD

We are happy to reserve your preferred date for up to 7 days without the need for any paperwork or deposit.

CONTACT

Phone	0468 782 028
Email	hi@warehousetentyfive.com
Visit	warehousetwentyfive.com.au
25 Finchley St	Milton, Qld 4064



WAREHOUSE
♡