

CORPORATE DAY PACKAGES

2021/2022



HIGH CHURCH

OUR HISTORY

Formally the Fortitude Valley Primitive Methodist Church, our building is heritage listed and was built from 1876 to 1900 by John Smith & Sons. Several foundation stones were laid on 1 March 1876, and the building was completed in about five and a half months.

In 1977 the congregation joined the Uniting Church and combined with the Fortitude Valley Presbyterian Church. The Brunswick Street church was required no longer, and was sold to the Queensland Potters Association in 1982.

In 2005 a major project was undertaken to construct a new gallery building on street level with the church building above it.

In early 2014, the property was purchased to its entirety and the rest is history...



OUR VENUE



BEAUTIFULLY RENOVATED IN A HERITAGE-MEETS-MODERN LUXE STYLE.

High Church offers stunning views of the Story Bridge, overlooking the night sky in the heart of the Valley - Brisbane's entertainment precinct. This venue offers a unique creative space and is the perfect backdrop for your event.

High Church gives you access to a beautiful building to hold your event, over three unique areas. Starting with the heritage listed High Church, drinks on the beautiful rooftop Terrace overlooking Fortitude Valley and the Story Bridge. Or alternatively in our downstairs space, The Gallery - boasting a modern art deco style with real Versace furniture.

For nearly 150 years people have celebrated life at High Church.
Make your event part of history.



THE CHURCH

Size: 14 m x 8 m

COCKTAIL BANQUET THEATRE U-SHAPE

250

100

120

36

THE GALLERY

Size: 9 m x 8 m

COCKTAIL BANQUET THEATRE U-SHAPE

80

38

60

-



THE INCLUSIONS

INCLUDED IN EVERY PACKAGE

Venue hire*

120 x white french cross back chairs & timber trestle tables

In-house sound system with microphone for speeches

NBN Wi-fi

Whiteboard (moveable) & markers

Lectern

Pre-packaged mints

65" LED Screen (moveable)

Easel

On The Day Co-Ordinator

All crockery & cutlery

Break out outdoor area

Tea & Coffee station

Percolated miko coffee

English breakfast tea, Early grey tea

Green tea & herbal/fruit infused tea

House Made Punch (non-alcoholic) | Water

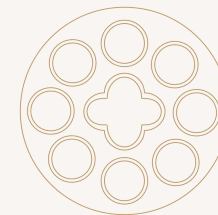
Based on a minimum of 15 guests.

Smaller guests numbers are welcome and will be priced separately

*Church or Gallery depending on style of event and numbers**







HOUSE PACKAGES

Half Day: Includes Chef's bread selection lunch, your choice of 2 items for morning OR afternoon tea and a seasonal fruit platter

Full Day: Includes Chef's bread selection lunch, your choice of 2 items for morning tea AND two items for afternoon tea and a seasonal fruit platter

HALF DAY

FULL DAY

\$79 p.p

\$85 p.p

PREMIUM PACKAGES

Half Day: Includes Lunch (Salad & protein bowl (Individually packaged), bread, fruit) and two items for morning OR afternoon tea.

Full Day: Includes Lunch (Salad & protein bowl (Individually packaged), bread, fruit) and two items for morning tea and two items for afternoon tea.

\$82 p.p

\$88 p.p

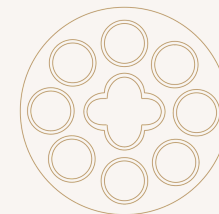
DELUXE PACKAGES

Half Day: Includes Lunch (Hot buffet, bread, fruit) and two items for morning OR afternoon tea.

Full Day: Includes Lunch (Hot buffet, bread, fruit) and two items for morning tea and two items for afternoon tea.

\$89 p.p

\$95 p.p



MORNING / AFTERNOON TEA

SWEET

Chef's Signature Cookies V

Fresh baked scones with conserves and cream V, NF (*Select one*)

Traditional Fluffy Scone or Sticky Date Scone

Petite Sweet Muffins (*Select one*)

Rhubarb and candied ginger muffin V, NF or Raspberry, Coconut and White Chocolate Muffin V, NF or Orange and Poppyseed Muffin V, NF

Mini baked Danishes (2) V

Individual Yoghurt Granola Cup, Mango compote GF, V

Individual Coconut and raw cacao Chia Pudding cup, berry compote, cacao nibs GF, V, DF, VG

Nutty Seedy Slice GF, V, DF, VG

Homemade Bliss Balls (2) GF, V, DF, VG

Dark chocolate and peanut butter brownie GF, V

Banana, date and almond loaf with Madagascan vanilla butter V, NF

Signature Lemon melting moment GF, V

Lemon and blueberry yoghurt cake V, NF

SAVOURY

Savoury Muffin with pesto cream cheese frosting V, NF

Individual Pot of Hommous with crudites NF, GF, DF, VG

Mini Cumberland Pork and Fennel Sausage rolls with tomato relish NF

Mini Quiche- Chefs selection of seasonal flavours (*Select one*)

Smoked chicken and pumpkin NF or Mushroom and goats cheese NF, V or Ham, semi dried tomato, basil pesto

Gourmet Puff Pies (*Select one*)

Beef bourguignon NF or Slow cooked Lamb and goats cheese

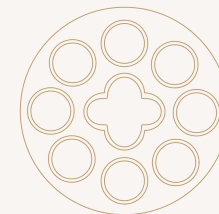
Bacon jam and smoked cheddar tart GF, NF

Fresh Rice paper rolls, homemade sweet chilli GF, DF, NF, VGO

Champagne ham, mustard and cheddar mini croissant NF

Cheddar and Tomato mini croissant NF

Seasonal Vegetarian frittata GF, V



LUNCH BOWLS

Choose one salad base and one protein.

Served in individual quality eco boxes with packaged eco cutlery.

Minimum 10 of any salad/protein combination.

PROTEIN

Moroccan spiced chicken breast, lemon

Lemon and Oregano Chicken Breast *contains dairy

Sliced Beef Pastrami, horseradish cream

Champagne ham, mustard mayonnaise

Falafel, beetroot hummus (VG)

SALADS

Spiced Couscous, apricots, figs, toasted nuts, zesty semidried tomato vinaigrette, roasted pumpkin, herbs DF, VG

Orecchiette pasta, roast vegetables, olives, peppers, bocconcini, sunflower seed basil pesto V,NF

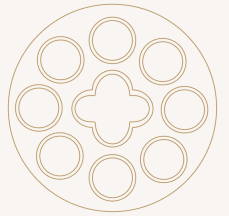
Quinoa, charred corn, black beans, cucumber, coriander, tomato GF, DF, VG, NF

Roasted mixed Potato and Spinach salad, honey mustard dressing GF, DF, NF, V

Pickled beetroot, grapefruit, rocket, goats chevre, hazelnut dressing GF,V

Seasonal garden salad, soft herbs, French vinaigrette GF, DF, VG, NF

BUFFET LUNCH



Slow cooked pulled Moroccan Lamb shoulder, cous cous salad, tahini yoghurt

Massaman Beef Curry with toasted coconut rice

Tandoori Style Chicken pieces with yoghurt sauce and spiced potatoes and spinach

Chorizo and Bean Cassoulet with herbed dumpling crust, seasonal green vegetables

Thai Green Chicken and Vegetable Curry with steamed rice

Beef Bourguignon with creamy mashed potatoes

Traditional Lamb Shepherds Pie with creamy mash

16 hour smoky beef brisket, charred buttered corn, mixed potato salad

Lentil Shepherds Pie with sweet potato and fetta topping

Homemade Butter Chicken Curry with basmati rice



BEVERAGE ADD ONS

SOFT DRINK & WATER

\$ 5 p . p

Coke No Sugar

Lemonade

Water (sparkling & still)

House Made Punch (non-alcoholic)

BEER & BUBBLES

\$ 15 p . p

Perfect for post conference / meeting break up for one hour following your event

Sparkling Spanish Cava

Premium Craft or Full Strength Beer | Premium Light Beer

House Made Punch (non-alcoholic) | Mineral Water





ANTIPASTO PLATTERS

\$ 12 p . p

Chef's selection antipasto platters

VENDOR MEALS

\$ 30 p . p

Meals provided in line with your catering package

UPGRADES

- Nespresso coffee machine
- Entire venue (Church, Terrace & Gallery)
- Table styling
- Floristry
- Lighting & AV

With an extensive amount of experience in weddings and events, anything you can dream - we can create!

Make sure to chat to our friendly team about special additions to your event

HIGH CHURCH BRISBANE | 483 BRUNSWICK ST, FORTITUDE VALLEY

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All enquiries handled exclusively by

PURE
CATERING