

# MARY *Mae's*

**SPECIAL OCCASIONS**

at Mary Mae's Brisbane Powerhouse



Mary Mae's boasts sundrenched terraces, private dining areas and a spacious open forecourt with riverside views, perfect for your next social occasion.

Whether you're looking to host an intimate get together or a large scale event Mary Mae's has capacity for up to 300 guests cocktail style and up to 200 for seated events.

## FEATURES.

Riverside location

Retractable roof & windows

Open plan spaces

Bespoke menu & grazing stations

Riverside area perfect for activations

Multiple access areas

House audio visual

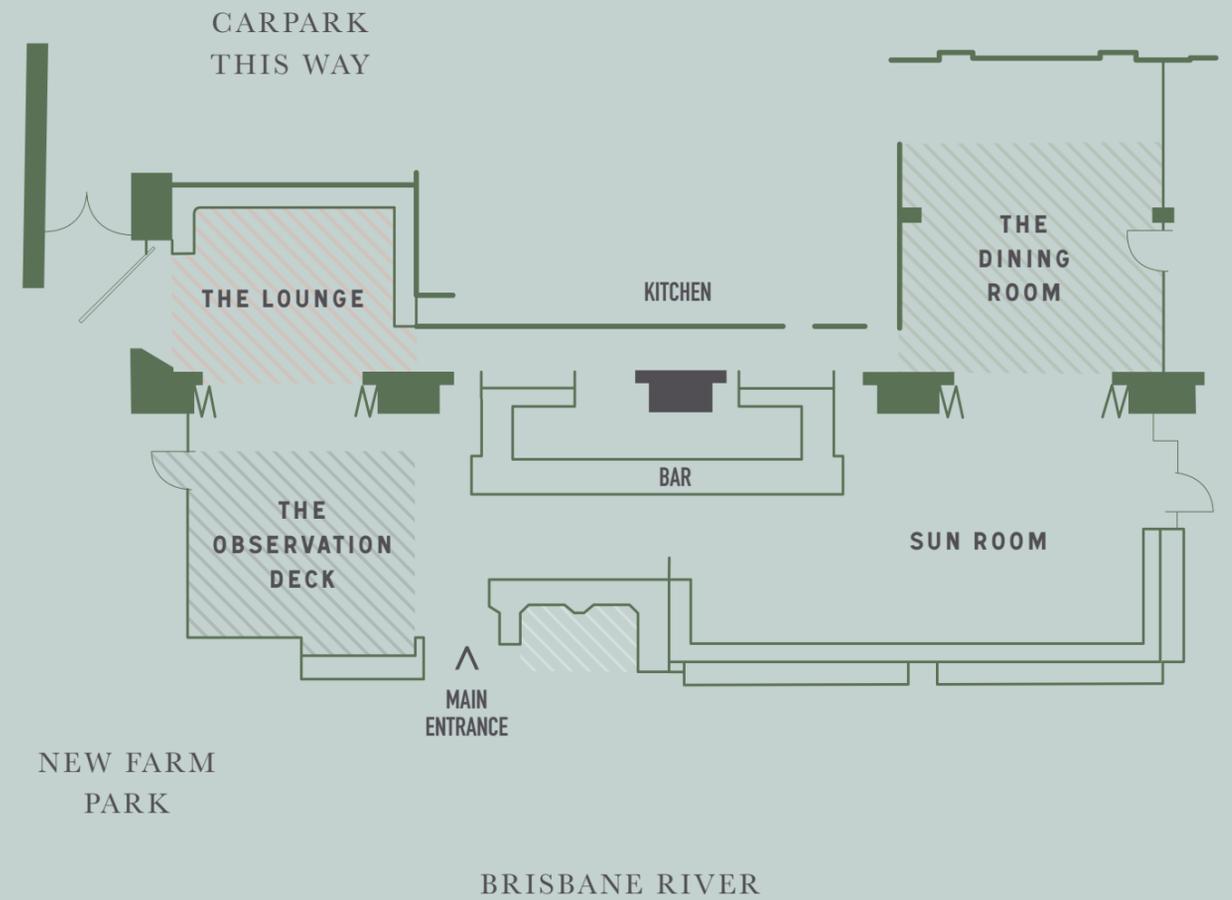
Dedicated bar

Rigging points for lights & styling

Boat access via New Farm Park River Hub

Close proximity to CityCat & public transport services

Perfect for small and intimate gatherings to large and lavish occasions.



- THE LOUNGE**  
Cocktail 30 / Seated 30  
· House AV  
· Private space  
· Riverside & park views
- THE OBSERVATION DECK & LOUNGE**  
Cocktail 80 / Seated 60  
· Retractable ceiling – festoon lights  
· Riverside & park views  
· House AV
- SUN ROOM & DINING ROOM**  
Cocktail 150 / Seated 110  
· Riverside views  
· House AV  
· Bar access
- THE DINING ROOM**  
Cocktail 60 / Seated 50  
· House AV  
· Private space
- ENTIRE VENUE**  
Cocktail 300 / Seated 200





Perched on the edge of the Brisbane River and next to New Farm Park, Mary Mae's offers a stunning backdrop for your next event.

Event planners love the venue's industrial riverside vibe, which lends itself to minimalistic styling that you can turn up a notch to give your event that real wow factor.

Mary Mae's central location also provides added convenience for guests, with the venue only a short drive or ferry ride from the city. The venue also offers private boat charter access via the New Farm Park River Hub.



## .PRIVATE.

- Birthdays
- Kids Parties
- Engagements
- Religious Celebrations
- Christenings
- Hens Bridal Showers
- Baby Showers
- Celebration of Life
- Private celebrations
- Weddings

The team at Mary Mae's love to plan a party.

Choose a package to suit your needs - from casual bar tabs with small bites to cocktails & canapés or long lunches & sit down dinners with beverage packages to suit – each event is unique and tailored to your preferences.

With such a versatile space you can style as little or as much as you please. With indoor and outdoor areas to play games and serve drinks, you will have the added luxury of a ferry stop right out front for all your guests.

# OCCASIONS



## .CORPORATE.

- Gala Dinners
- Award Evenings
- Cocktail Parties
- Conferences
- Media Events
- Product Launches
- Breakfasts
- Client Lunches
- Team Building Days
- Offsite Meetings
- Christmas Parties
- Melbourne Cup
- EOFY







# OUR CRAFT

Fresh honest food with a twist on traditional home cooked favourites, our Chef ensures the highest quality produce guides the menu with carefully crafted event offerings.



# BREAKFAST

## CONTINENTAL \$30pp

Buttery croissants with house made preserves v

Almond and orange slice GF, DF

Mini sweet and savory muffins

Seasonal fruit VG, NF

Raspberry chia pudding VG, NF

### SERVED WITH

Orange or pineapple juice and a barista made coffee or tea selection

## PLATED \$50pp

Buttery croissants with house made preserves v

Mini muffins (sweet & savory) v

House made granola with Greek yoghurt v

Fruit of the season VG, NF

### SERVED WITH

Orange or pineapple juice and a barista made coffee or tea selection

## SELECT TWO OF THE FOLLOWING. SERVED ALTERNATE DROP:

*Eggs benedict, poached eggs, English muffin, hollandaise*

*Scrambled eggs, toasted sourdough, bacon, roasted tomato, hash brown*

*Two poached eggs, toasted sourdough, avocado, halloumi*

*Smashed Avocado, mint, toasted sourdough, pomegranate seeds, mix nuts, lemon VG*

## ADDITIONS

Bacon \$8 | Halloumi \$8 | Mushrooms \$7 | 1/2 avocado \$7

Hash browns \$6 | Sautéed spinach \$5 | Smoked Salmon \$7

ALL MENUS & BEVERAGE LISTS ARE SUBJECT TO SEASONAL CHANGE



# CANAPÉ STYLE PACKAGES



## OPTIONS

- 4 Canapés + 2 Substantial Items **\$50 PP**
- 6 Canapés + 2 Substantial Items **\$60 PP**
- 8 Canapés + 2 Substantial Items **\$70 PP**
- 6 Canapés + 3 Substantial Items **\$75 PP**
- 8 Canapés + 3 Substantial Items **\$80 PP**

### COLD CANAPÉS

- Black olive tapenade, parmesan tartine, basil V, NF
- Black bean and avocado tostada, shaved parmesan V, GE, NF
- Compressed watermelon, sangria, lemon zest, mint, feta V, GE, NF
- Meredith goat's cheese, lemon and zucchini bruschetta V
- Caprese skewer, bocconcini, baby tomato, basil with balsamic glaze V, NF
- Cured salmon and beetroot mousseline tartlet
- Fresh shucked sydney rock oyster, lemon DF, GE, NF
- Smoked salmon, dill cream cheese and cucumber roulade GE, NF
- Tuna tartare, soy, coriander, wasabi mayonnaise, seaweed salad GE, DF
- Prosciutto and rock melon skewer GE, DF
- Beef carpaccio, rocket and walnut pesto, crostini, evo

### HOT CANAPÉS

- Roasted jap pumpkin arancini, lemon zest with whipped feta V
- Mac and cheese croquettes and pomodoro sauce V
- Crumbed triple cream brie, chilli and capsicum jam V, NF
- Miniature spinach and parmesan quiche V, NF
- Stuffed mushrooms, mozzarella, bechamel and spiced breadcrumb V, NF
- Vietnamese prawn spring roll, sweet chilli sauce
- Pan fried scallops, pea puree, mint and chargrilled chorizo NF
- Chargrilled chicken skewers with cranberry bbq dipping sauce GE, DF
- Steamed pork dumplings, soy and sesame dipping sauce
- Crispy pork belly, cornichon, pineapple mayonnaise GE, DF

### SUBSTANTIAL CANAPÉS

- Falafel, greek salad, dill and yoghurt dressing V, GE, NF
- Potato gnocchi, creamy mushroom ragu, parmesan V
- Popcorn chicken, chipotle mayo with chips
- Salt and pepper squid, tartare sauce GE, DE, NF
- Mee goreng noodles, soy, garlic, sesame with chicken DF
- Mini cheeseburger, cheddar, pickle, special sauce, tomato chutney NF

### DESSERT CANAPÉS

- Salchichon de chocolate
- Red wine poached pear with chocolate sauce GE, NF
- Lemon pie NF
- Flan with dulce de leche (crème caramel) GF
- Apple and cinnamon doughnut

# SIT-DOWN STYLE

## ALTERNATE SERVE MENU\*

2 Courses \$75PP | 3 Courses \$90PP

### ENTRÉE

- Roasted cauliflower, babaganoush, parsley and pomegranate salad GF, NE, VG
- Grilled halloumi, basil, roasted tomatoes and zucchini salad GF, V, NF
- Garlic prawns, “mojito” compressed watermelon, fetta, avocado emulsion GF, NF
- Salmon ceviche, kale, mint, corn and red onion salad, lime, tortilla basket DE, NF
- Pan fried scallops, pumpkin puree, crispy prosciutto, peas, cauliflower rice GF, NF
- Beef tartare, fried egg, potato crisps, rocket and parmesan salad, toasted sourdough NF
- Crispy pork belly, cornichon, pineapple emulsion, red wine jus GF, DE, NF

### MAIN

- Linguini, rocket and walnut pesto, roasted tomatoes, grana padano V
- Roasted jap pumpkin, warm grain salad, roasted beetroot, green beans, fetta, pepitas V, GF
- Pan fried salmon, coconut scented rice, mango salsa, lemongrass, and coriander sauce GF, NE, DF
- Chargrilled chicken breast, roasted kipfler, broccolini, basil, semi dried tomatoes GF, NF
- Pork fillet mignon with bacon, pumpkin - potato mash, cauliflower, bell pepper sauce GF, NF
- Black pepper rubbed eye fillet, parsnip puree, beetroot, charred onion, red wine jus GF, NF

### DESSERT

- Banoffee pie, hazelnut crumb, dulce de leche, chantilly cream, chocolate mousse
- Chocolate mud cake and raspberry sorbet VG
- Rosemary panna cotta, blackberry compote, honeycomb GF, NF
- Deconstructed mandarin cheesecake, dark chocolate ice cream
- Black forest pavlova, preserved cherries, chocolate GF, NF

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# FEAST



## OPTION ONE \$80PP

3 mains, 3 sides, 2 desserts

## OPTION TWO \$95PP

4 mains, 4 sides, 4 desserts

### MAIN

Whole roast cauliflower, almond gremolata and pomegranate seeds VG, GE, DF

Baked cajun salmon cucumber and chili salsa GE, DE, NF

Chargrilled barramundi with ginger and soy dressing GE, NE, DF

Lemon & honey roast chicken, green tomatillo salsa verde GE, DF

Mediterranean lamb shoulder, avjar sauce GE, DE, NF

BBQ pork belly, sesame seeds GE, DE, NE

Moroccan beef & lamb meatballs, red sauce DE, NF

Slow cooked coffee rubbed beef brisket, salsa criolla GE, DE, NF

### SIDES

Saffron pilaf rice, peas, garlic and onion GE, DE, NF

Garlic scented mash potato, burnt butter GE, NF

Chargrilled corn on the cob GE, NF

Garden salad, house vinaigrette GE, DE, NF

Cherry tomato, red onion and crouton salad DE, NF

Oven roast potatoes with rosemary and garlic butter, caramelised onions GE, NF

Sweet potato chips GE, DE, NF

Iceberg lettuce, ranch dressing GE, NF

Roast seasonal vegetables GE, DE, NF

Cous-cous, coriander and lemon DE, GE, NF

Roast cauliflower, almond gremolata and pomegranate VG, GE, DF

### DESSERTS

Mixed berries and chocolate Roulade

Salted caramel tartlets

Flan with dulce de leche (crème caramel) GE, NF

Awamat (Lebanese doughnut) maple syrup and pistachio DF

# ADDITIONAL SELECTIONS

## SIDES \$12 EACH

Truffle fries with parmesan V, GF

Rosemary salted fries, garlic aioli V, GF

Roasted carrots, yoghurt, sumac, evo, V, GF

Green leaf salad, orange vinaigrette V, GF

## PETIT FOURS \$5.50 EACH

Chef's selection of bite-size sweets

## CAKEAGE

**\$60 (100PAX) | \$80 (100+ PAX)**

Cutting and served on platters cocktail style, platters on buffet, platters on tables or individual serves

## CAKE CUTTING \$8PP

Slicing of cake with chantilly cream and berry coulis

## KID'S MEALS \$20PP

Mini cheeseburger and chips

Chicken nuggets and chips

Crumbed fish and chips

## CREW MEALS \$45PP

Main course with soft drink or juice

## TEA & COFFEE

Available to add to beverage packages or bar tabs

# GRAZING STATIONS

## **CHEESE STATION \$18**

A selection of Australian and international cheeses with lavosh, fruit paste, season fruit and dried fruits.

## **ANTIPASTO STATION \$22**

Prosciutto, salami, ham, mortadella, camembert, hummus, pickles, sourdough, marinated olives

## **PAELLA STATION \$25**

Prawns, chicken, mussels, clams, barramundi, rice, saffron, tomato, onion, garlic.

## **SEAFOOD STATION \$28**

Selection of Pacific and Rock oysters, sashimi of king salmon and tuna, cooked king tiger prawns.

## **DONUT STATION \$16**

House made donuts, chocolate sauce, caramel sauce, syrup, house jam, mix nuts.





# STANDARD

## BEVERAGE PACKAGE

2 Hours **\$45pp**

3 Hours **\$55pp**

4 Hours **\$65pp**

5 Hours **\$70pp**

### SPARKLING

NV Here and Now Sparkling Brut, South Eastern AUS

### WHITE

Here and Now Sauvignon Blanc, South Eastern AUS

### RED

Here and Now Cabernet Merlot, South Eastern AUS

### BEER (SELECT 2)

XXXX Gold, QLD

Mary Mae's Pale Ale, QLD

Stone and Wood Pacific Ale, NSW

James Squire Orchard Crush Cider, NSW

### PACKAGE INCLUDES

Hahn Premium Light *bottle*, NSW

Soft drinks, Juices

Still & Sparkling Water

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# DELUXE

## BEVERAGE PACKAGE

2 Hours **\$50PP**

3 Hours **\$60PP**

4 Hours **\$70PP**

5 Hours **\$75PP**

### SPARKLING

Bandini Prosecco, ITA

### WHITE / ROSÉ (SELECT 2)

Ara Sauvignon Blanc, Marlborough, NZ

Pikes 'Luccio' Pinot Grigio, Clare Valley SA

Sea Saw Chardonnay, Yarra Valley

La La Land Rose, VIC

### RED (SELECT 2)

Josef Chromy 'Pepik' Pinot Noir, TAS

Kilikanoon 'Killerman's Run' GSM, Clare Valley, SA

Wynns 'The Gables' Cabernet Sauvignon, Coonawarra, SA

### BEER (SELECT 2)

Mary Mae's Pale Ale, QLD

Change to Slipstream G-force IPA, QLD

Stone and Wood Pacific Ale, NSW

Young Henry's Motorcycle Oil, NSW

James Squire Orchard Crush Cider, NSW

Little Dragon Ginger Beer, NSW

### PACKAGE INCLUDES

Hahn Premium Light *bottle*, NSW

Soft drinks, Juices

Still & Sparkling Water

# PREMIUM

## BEVERAGE PACKAGE

2 Hours **\$60PP**

3 Hours **\$70PP**

4 Hours **\$80PP**

5 Hours **\$85PP**

### CHAMPAGNE / SPARKLING (SELECT 1)

Bandini Prosecco, ITA

NV Mumm Marlborough, NZ

### WHITE / ROSÉ (SELECT 2)

Shaw + Smith Sauvignon Blanc, Adelaide Hills SA

Credaro Five Tales Chardonnay, WA

Orlando 'Hilary' Chardonnay, Orange, NSW

Red Claw Pinot Gris, Morning Peninsula VIC

Mirabeau Rosé, FRA

### RED (SELECT 2)

Dreams Pinot Noir, Yarra Valley VIC

Head 'Heart and Home' Shiraz Blend, Barossa Valley SA

B.Ricasoli Sangiovese, Chianti ITA

Kilikanoon 'Killerman's Run' GSM, Clare Valley SA

### BEER (SELECT 3)

Slipstream G-Force IPA, QLD

Travla Lager, NSW

Mary Mae's Pale Ale, QLD

Stone and Wood 'Cloud Catcher' Pale Ale

Stone and Wood Pacific Ale, NSW

Little Creatures Pale Ale, WA

Young Henry's Motorcycle Oil, NSW

James Squire Orchard Crush Apple Cider *draft*, NSW

Little Dragon Ginger Beer, NSW

### PACKAGE INCLUDES

Hahn Premium Light *bottle*, NSW

Soft drinks, Juices

Still & Sparkling Water

# COCKTAILS.

Upgrade your event with one of our delicious cocktail packages!



**COCKTAILS ON ARRIVAL**  
Select a cocktail to serve your guest on arrival to add something extra to your celebrations

**PLEASE ASK FOR OUR COCKTAIL MENU AVAILABLE!**



## GIN STATION

A bespoke bar stocked with your choice from our selection for guests to enjoy

**\$500 (50 GUESTS)**

**\$1000 (100 GUESTS)**

A bespoke bar stocked with premium gins & a private bartender.

**\$500**

Tanqueray, Roku & Adelaide Hills 78 degrees

**\$1000**

Hendricks, Tanqueray, Roku, Husk Ink Floral & Adelaide Hills 78 degrees

Including all mixers, garnishes, fruits, spices and more to enjoy with.

Contact our event specialists  
who will be thrilled to talk you through  
our versatile riverside venue.

Phone 07 3358 5464

Email [events@marymaes.com.au](mailto:events@marymaes.com.au)

Brisbane Powerhouse

119 Lamington Street, New Farm, QLD 4005

  **MARYMAESBRISBANE**

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