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 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.





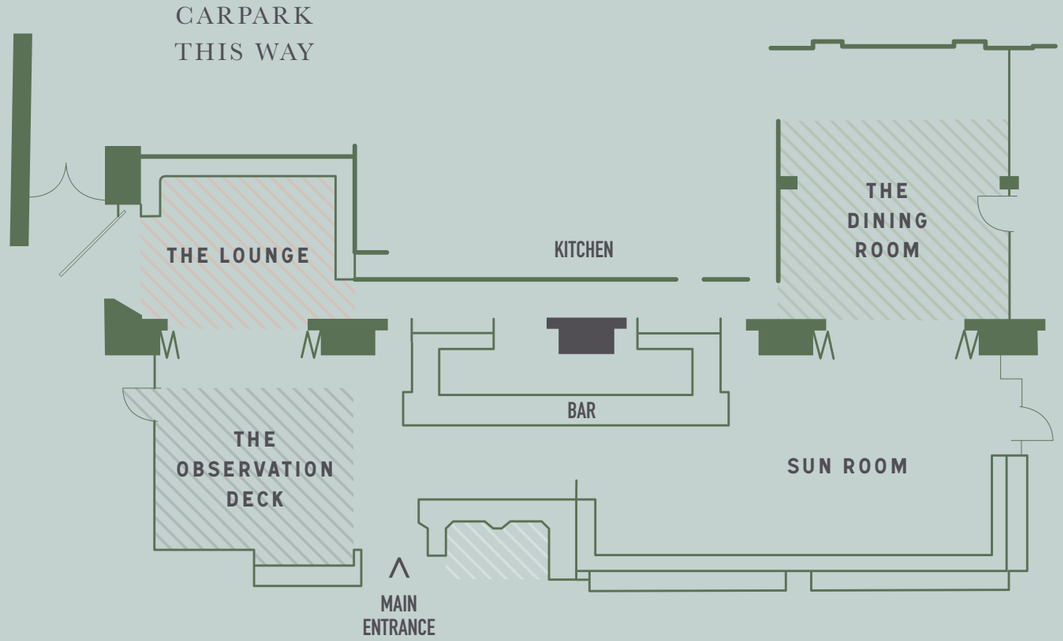
THE LOUNGE
Cocktail 30 / Seated 30
House AV
Event bar
Private space
Riverside & park views

THE OBSERVATION DECK & LOUNGE
Cocktail 60 / Seated 50
Event bar
Festoon lights
Riverside & park views
House AV

SUN ROOM & DINING ROOM
Cocktail 120 / Seated 100
Riverside views
House AV
Main bar access

THE DINING ROOM
Cocktail 60 / Seated 50
House AV
Event bar
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.



OCCASIONS

.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.

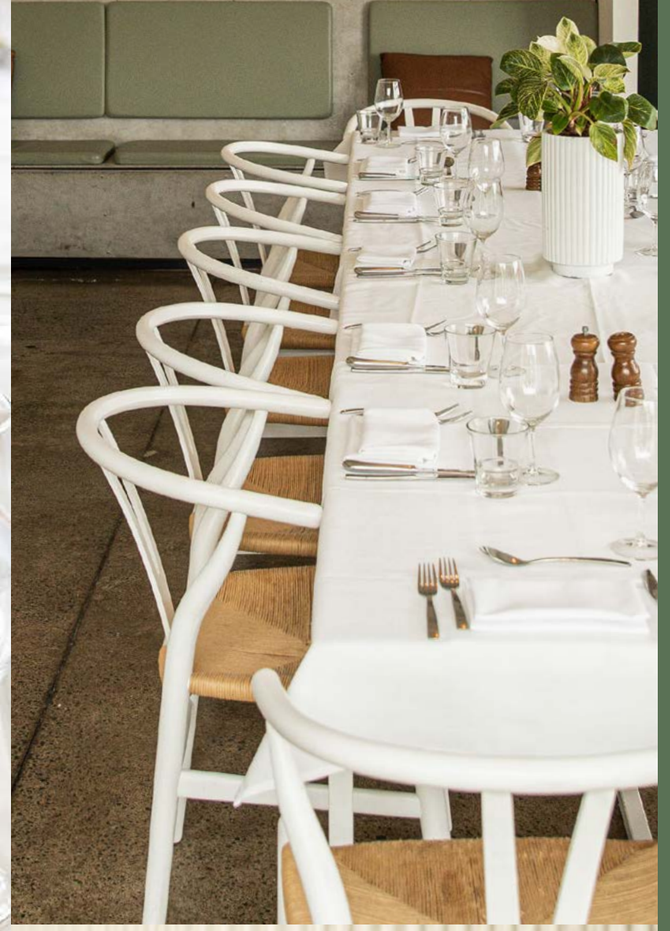


.CORPORATE.

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

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

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 | Halloumi | Mushrooms | 1/2 avocado
Hash browns | Sauteed spinach | Smoked Salmon

ALL MENUS & BEVERAGE LISTS ARE SUBJECT TO SEASONAL CHANGE



CANAPÉ STYLE PACKAGES



.OPTIONS.

4 Canapés + 2 Substantial Items

6 Canapés + 2 Substantial Items

8 Canapés + 2 Substantial Items

6 Canapés + 3 Substantial Items

8 Canapés + 3 Substantial Items

COLD CANAPÉS

Black olive tapenade, parmesan tartine, basil V, NF

Black bean and avocado tostada, shaved parmesan V, GF, NF

Compressed watermelon, sangria, lemon zest, mint, fetta V, GF, 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, GF, NF

Smoked salmon, dill cream cheese and cucumber roulade GF, NF

Tuna tartare, soy, coriander, wasabi mayonnaise, seaweed salad GF, DF

Prosciutto and rock melon skewer GF, DF

Beef carpaccio, rocket and walnut pesto, crostini, evo

HOT CANAPÉS

Roasted jap pumpkin arancini, lemon zest with whipped fetta 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 GF, DF

Steamed pork dumplings, soy and sesame dipping sauce

Crispy pork belly, cornichon, pineapple mayonnaise GF, DF

SUBSTANTIAL CANAPÉS

Falafel, greek salad, dill and yoghurt dressing V, GF, NF

Potato gnocchi, creamy mushroom ragu, parmesan V

Popcorn chicken, chipotle mayo with chips

Salt and pepper squid, tartare sauce GF, DF, 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 GF, NF

Lemon pie NF

Flan with dulce de leche (crème caramel) GF

Apple and cinnamon doughnut

ALL MENUS & BEVERAGE LISTS ARE SUBJECT TO SEASONAL CHANGE

SIT-DOWN STYLE

ALTERNATE SERVE MENU*

2 Courses | 3 Courses

ENTRÉE

Roasted cauliflower, babaganoush, parsley and pomegranate salad GF, NF, 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 DF, 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, DF, 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, NF, 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

ALL MENUS & BEVERAGE LISTS ARE SUBJECT TO SEASONAL CHANGE



FEAST

SERVED TO SHARE

OPTION ONE
3 mains, 3 sides, 2 desserts

OPTION TWO
4 mains, 4 sides, 4 desserts

MAIN

Whole roast cauliflower, almond gremolata and pomegranate seeds VG, GF, DF
Baked cajun salmon cucumber and chili salsa GF, DF, NF
Chargrilled barramundi with ginger and soy dressing GF, NF, DF
Lemon & honey roast chicken, green tomatillo salsa verde GF, DF
Mediterranean lamb shoulder, avjar sauce GF, DF, NF
BBQ pork belly, sesame seeds GF, DF, NF.
Moroccan beef & lamb meatballs, red sauce DF, NF
Slow cooked coffee rubbed beef brisket, salsa criolla GF, DF, NF

SIDES

Saffron pilaf rice, peas, garlic and onion GF, DF, NF
Garlic scented mash potato, burnt butter GF, NF
Chargrilled corn on the cob GF, NF
Garden salad, house vinaigrette GF, DF, NF
Cherry tomato, red onion and crouton salad DF, NF
Oven roast potatoes with rosemary and garlic butter, caramelised onions GF, NF
Sweet potato chips GF, DF, NF
Iceberg lettuce, ranch dressing GF, NF
Roast seasonal vegetables GF, DF, NF
Cous-cous, coriander and lemon DF, GF, NF
Roast cauliflower, almond gremolata and pomegranate VG, GF, DF

DESSERTS

Mixed berries and chocolate Roulade
Salted caramel tartlets
Flan with dulce de leche (crème caramel) GF, NF
Awamat (Lebanese doughnut) maple syrup and pistachio DF

ALL MENUS & BEVERAGE LISTS ARE SUBJECT TO SEASONAL CHANGE

ADDITIONAL SELECTIONS

SIDES

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

Chef's selection of bite-size sweets

CAKEAGE

(100PAX) | (100+ PAX)
Cutting and served on platters cocktail style, platters on buffet, platters on tables

CAKE CUTTING

Individual serves

KID'S MEALS

Mini cheeseburger and chips
Chicken nuggets and chips
Penne pasta with Napoli sauce

CREW MEALS

Main course with soft drink or juice

TEA & COFFEE

Available to add to beverage packages or bar tabs

GRAZING
STATIONS

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

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

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

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

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

ALL MENUS & BEVERAGE LISTS ARE SUBJECT TO SEASONAL CHANGE





STANDARD

BEVERAGE PACKAGE

2 Hours

3 Hours

4 Hours

5 Hours

SPARKLING
Quilty & Gransden Sparkling, NSW

WHITE
Quilty & Gransden Sauvignon Blanc, Orange, NSW

RED
Quilty & Gransden Cabernet Sauvignon, Central Ranges, NSW

BEER (SELECT 2)
Great Northern 'Crisp' Lager, QLD
Mary Mae's Pale Ale, QLD
4 Pines 'Pacific Ale', NSW

(SELECT 1)
Aether Ginger Beer, QLD
Young Henry's 'Cloudy' Cider, NSW

PACKAGE INCLUDES
Pure Blonde Low Carb, NSW 3.5 %
Soft drinks, Juices
Still & Sparkling Water

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DELUXE

BEVERAGE PACKAGE

2 Hours
3 Hours
4 Hours
5 Hours

WINE INCLUDED

Opawa Sauvignon Blanc, Marlborough, NZ
Annais 'Organic' Mudgee, NSW (fw)
Forest Hill 'Highbury Fields' Shiraz, Great Southern, WA

SELECT 1 ADDITIONAL WHITE & RED

Tar & Roses Pinot Grigio, King Valley, VIC (fw)
Alte Chardonnay Orange, NSW
Bremerton Cabernet Blend, Langhorne Creek, SA
Philip Shaw 'Wirewalker' Pinot Noir, Orange, NSW

BEER (SELECT 2)

Great Northern 'Crisp' Lager, QLD
Mary Mae`s Pale Ale by Slipstream, QLD
4 Pines 'Pacific Ale', NSW

PACKAGE INCLUDES

Pure Blonde Low Carb 3.5%, NSW
Aether Ginger Beer, QLD
Young Henry's Cloudy Cider, NSW
Soft drinks, Juices
Still & Sparkling Water

PREMIUM

BEVERAGE PACKAGE

2 Hours
3 Hours
4 Hours
5 Hours

WINE INCLUDED

Dal Zotto 'Pucino' Prosecco, King Valley, VIC
A by Arras Sparkling Rosé, TAS
Shaw + Smith Sauvignon Blanc, Adelaide Hills, SA
Château La Gordonne, Côtes de Provence, FRA
Oliver's Taranga Shiraz, Mclaren, SA

SELECT 1 ADDITIONAL WHITE & RED

Nick Spencer Pinot Gris, Hilltops, NSW
Oakridge 'OTS' Chardonnay, Yarra Valley, VIC
Cantina Viticoltori Senesi Aretini 'Riserva' Sangiovese, Chianti, ITA (fw)
TarraWarra Pinot Noir, Yarra Valley, VIC (fw)

BEER (SELECT 3)

Great Northern 'Crisp' Lager, QLD
Mary Maes Pale Ale by Slipstream, QLD
4 Pines 'Pacific Ale', NSW
Hawkes Lager, NSW
Balter XPA, QLD
Balter IPA, QLD

PACKAGE INCLUDES

Pure Blonde Low Carb 3.5%, NSW
Aether Ginger Beer, QLD
Young Henry's Cloudy Cider, NSW
Soft drinks, Juices
Still & Sparkling Water

ALL MENUS & BEVERAGE LISTS ARE SUBJECT TO SEASONAL CHANGE
(FW) - MADE BY A FEMALE WINEMAKER AND/OR FEMALE OWNED RUN COMPANY



.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!



WHISKEY STATION

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

(50 GUESTS)

(100 GUESTS)

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

AT AN ADDITIONAL COST

Archie Rose Double Malt, Buffalo Trace, Dewars 12 Year Old

AT AN ADDITIONAL COST

Archie Rose Double Malt, Aberfeldy 12 Year Old, Nikka Japanese Whisky, Angel's Envy Bourbon

Including premium soft drinks, fresh garnishes, ice, glassware, setup and signage

GIN STATION

Bespoke bars stocked with your choice from our selection for guests to enjoy

(50 GUESTS)

(100 GUESTS)

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

AT AN ADDITIONAL COST

Archie Rose Straight Dry Gin, Noosa Gin, Bombay Sapphire

AT AN ADDITIONAL COST

Archie Rose Signature Dry Gin, Bombay Sapphire, Noosa Gin, Hendricks Gin, Husk Ink Gin

Including premium tonic water, fresh garnishes, ice, glassware, setup and signage

FAQS

WHEN ARE FINAL GUEST NUMBERS DUE?

Final guest numbers must be submitted to our Events Team 7 days prior to your event.
After this time, no further changes can be made to your run sheet or menu selections.

HOW DO I PAY FOR MY EVENT?

Final payment is due 1 week before your event date. Payments can be made via B-point.
Please speak with our Events Team regarding bank transfers.

CAN I PROVIDE CANDLES FOR MY EVENT?

No naked flames, all candles must be battery operated.

ARE THERE ANY RESTRICTIONS FOR LIVE MUSIC OR DJS?

We welcome live music and DJs at the venue! Bands and DJs are required to bring their own sound equipment. Mic and speakers.

Volume guide:

- 10am - 10pm: 94 dB (C)
- 10pm - 11:30pm: 88 dB (C)

Please note that music outside is not permitted.

DO YOU PROVIDE A PROJECTOR WITH A SCREEN?

We have a projector available in our Lounge room, along with 1 cordless microphone in Venue. For additional AV needs, we recommend hiring an external AV company for extra screens, projectors, and microphones.

WHAT IS THE SUPPLIER ACCESS & BUMP-OUT PROCESS?

Supplier access is available 1 hour prior to your event start time. All decorations and setups must be removed by suppliers, and bump-out should be completed 30 minutes after your event concludes.

CAN WE USE EXTERNAL FOOD OR BEVERAGE CATERING?

Unfortunately, we do not allow external catering at the venue.

WHERE CAN I PARK?

- 200 free parking spaces are available at New Farm Park car park (enter from Brunswick Street).
  Gates open from 8:30am – 11:00pm (Mon–Fri), and 6:00am – 11:00pm (Sat–Sun).
- 148 paid parking spaces are available at the 24/7 Powerhouse Car Park (enter from Lamington Street).
  First 30 minutes are free and payments can be made at the automatic pay station.

WHAT TRANSPORTATION OPTIONS ARE AVAILABLE?

The New Farm Park ferry terminal, located at the end of Brunswick Street, offers easy access to the Mary Mae`s. It is serviced by the CityCat, which runs between the east and west of the city. The River Hub can accommodate tour boat operators and recreational vessels.

CAN I DROP OFF EQUIPMENT OR HAVE ITEMS DELIVERED EARLY?

We only accept deliveries the day before the event and can receive small items due to limited storage. Please have all boxes labelled. We do not take responsibility for items delivered earlier than this or left at the venue after the event unless specifically agreed upon.

CAN I BRING ANIMALS, LIKE MY DOG, TO THE EVENT?

Yes, dogs are allowed ONLY in OBS deck inside the venue or on a leash any space outside the Venue.
We allow dogs on a leash to walk clients down the aisle during the ceremony. Afterward, the dog must be “parked” in OBS or outside.

WHAT TIME CAN I DROP OFF MY WEDDING CAKE?

Wedding cakes can be dropped off at any time during the event day.

WHAT IS PROHIBITED AT THE VENUE?

For the safety and integrity of our venue, the following items are prohibited:

- Confetti (including biodegradable confetti)
- Fireworks or pyrotechnics
- Naked flames (including kerosene lamps & bamboo torches)
- Glitter
- Party streamers
- The release of any lanterns (biodegradable or otherwise)
- Rice (used as wedding confetti)
- Signs affixed to any surfaces

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

Brisbane Powerhouse
119 Lamington Street, New Farm, QLD 4005

MARYMAESBRISBANE

marymaes.com.au

MARY Mae's