

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

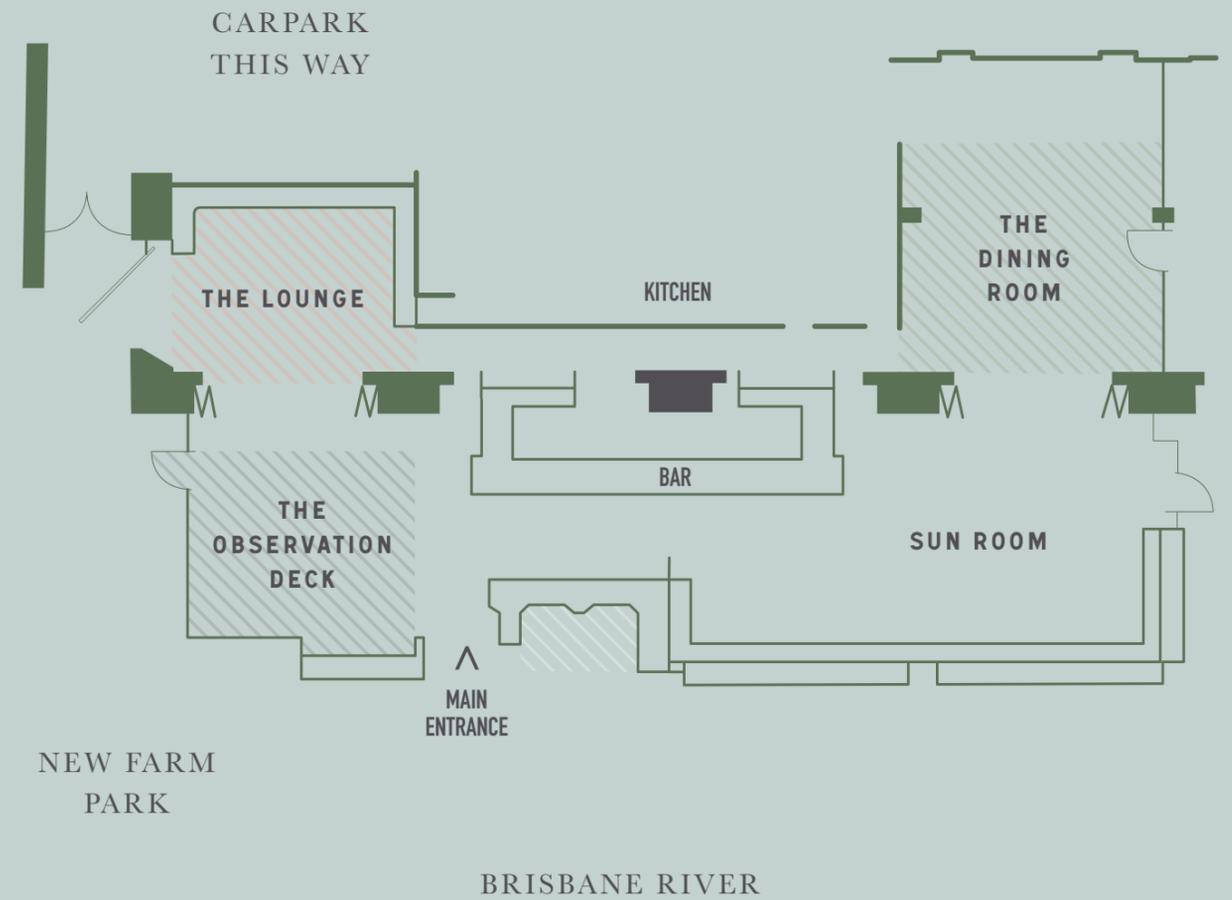
Dedicated bar

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
· Private space
· Riverside & park views
- THE OBSERVATION DECK & LOUNGE**
Cocktail 80 / Seated 60
· 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.



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.

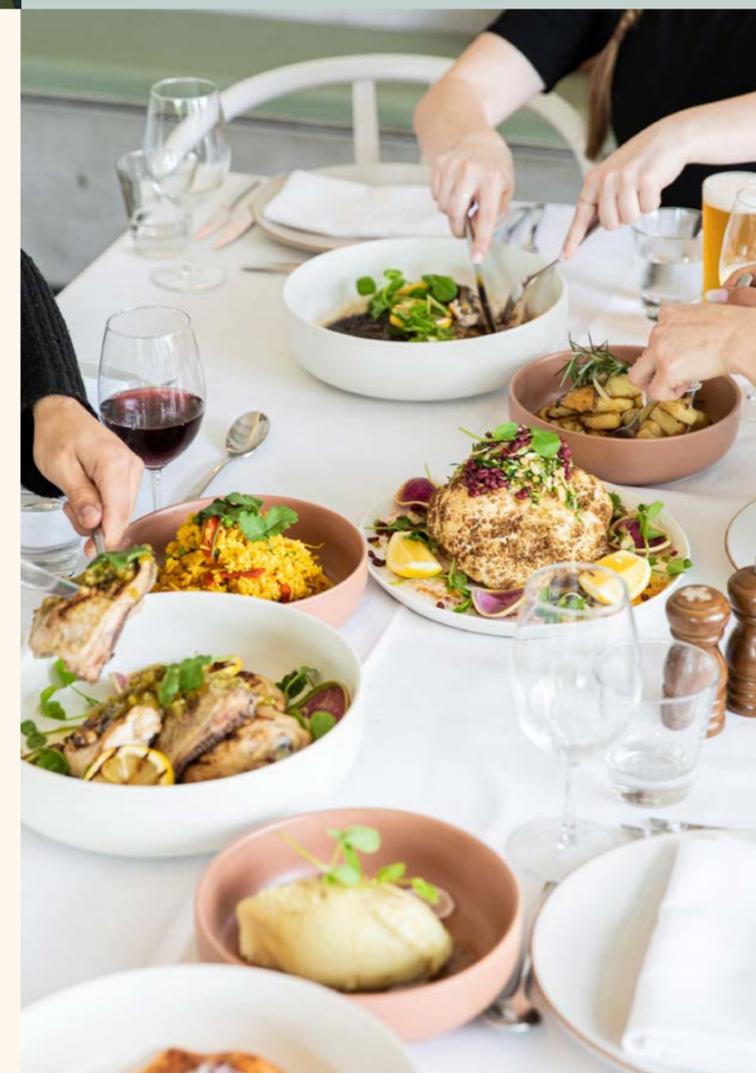
Choose a package to suit your needs - from casual bar tabs with small bites to cocktails & canapés or long lunches & sit down dinners with beverage packages to suit – each event is unique and tailored to your preferences.

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 \$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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ALL MENUS & BEVERAGE LISTS ARE SUBJECT TO SEASONAL CHANGE



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

Here and Now Sparkling, NSW

WHITE

Here & Now Sauvignon Blanc, NSW

RED

Here and Now Cabernet Merlot, NSW

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 SuperDry Low Carb 3.5%, NSW

Soft drinks, Juices

Still & Sparkling Water

Mm

DELUXE

BEVERAGE PACKAGE

2 Hours **\$50PP**

3 Hours **\$60PP**

4 Hours **\$70PP**

5 Hours **\$75PP**

SPARKLING

Handpicked 'Organic' Prosecco, Veneto, ITA

WHITE / ROSÉ (SELECT 2)

Ara Sauvignon Blanc, Marlborough, NZ
Mitolo Jester Pinot Grigio, Limestone Coast, SA
See Saw Chardonnay, Orange, NSW
Hesketh 'Wild at Heart' Limestone Coast, SA

RED (SELECT 2)

Josef Chromy 'Pepik' Pinot Noir, TAS
Head Red Grenache, Barossa Valley, SA
Handpicked Shiraz, Hilltops, NSW

BEER (SELECT 2)

Mary Mae's Pale Ale, QLD
Travla Lager, NSW
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 SuperDry Low Carb 3.5%, 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)

NV Handpicked 'Organic' Prosecco, Veneto, ITA
NV A by Arras Premium Cuvee, TAS

WHITE / ROSÉ (SELECT 2)

Shaw + Smith Sauvignon Blanc, Adelaide Hills SA
Over the Shoulder Chardonnay, Yarra Valley, VIC
Orlando 'Hilary' Chardonnay, Orange, NSW
Nick Spencer Pinot Gris, Hilltops, NSW
Rameau d'Or 'Petit Amour' Méditerranée, FRA

RED (SELECT 2)

In Dreams Pinot Noir, Yarra Valley, VIC
Handpicked Shiraz, Hilltops, NSW
B.Ricasoli Sangiovese, Chianti ITA
Head Red Grenache, Barossa Valley, SA

BEER (SELECT 3)

Fixation IPA, VIC
Travla Lager, NSW
Mary Mae's Pale Ale, QLD
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 SuperDry Low Carb 3.5%, 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!



WHISKEY 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

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

\$1000

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

\$500 (50 GUESTS)

\$1000 (100 GUESTS)

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

\$500

Archie Rose Straight Dry Gin, Noosa Gin, Bombay Sapphire

\$1000

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 2 weeks 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 (with a 1.8% surcharge on card payments). Please speak with our Events Team regarding bank transfers.

CAN I PROVIDE CANDLES FOR MY EVENT?

Yes, you may provide candles, but they must be placed in holders to catch any wax.

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 1.5 hours 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

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