

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

Ample free parking

Bespoke menu & grazing stations

Riverside area perfect for activations

Multiple access areas

House audio visual

Dedicated bar

Rigging points for lights & styling

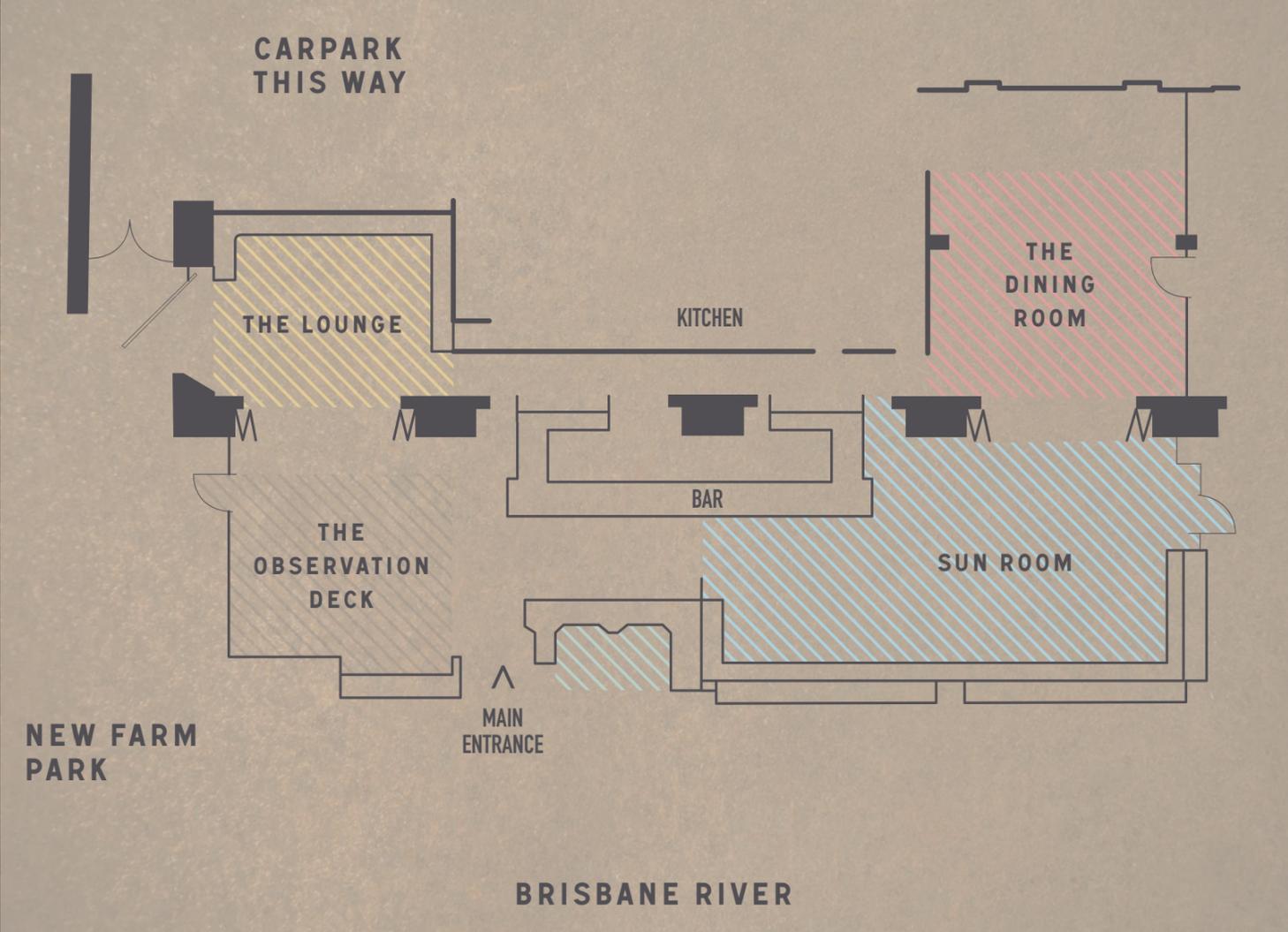
Boat access via New Farm Park River Hub

Close proximity to CityCat & public transport services

ROLLIN' ROLLIN' ROLLIN' ON THE RIVER...



PERFECT FOR SMALL  
AND INTIMATE  
GATHERINGS  
TO LARGE AND  
LAVISH OCCASIONS.



- THE LOUNGE**  
Cocktail 45 / Seated 35  
· House AV  
· Private space
- THE OBSERVATION DECK**  
Cocktail 60 / Seated 40  
· Retractable roof  
· Riverside views
- SUN ROOM**  
Cocktail 120 / Seated 100  
· Riverside views  
· Bar access
- THE DINING ROOM**  
Cocktail 80 / Seated 60  
· House AV  
· Private space
- ENTIRE VENUE**  
Cocktail 300 / Seated 200

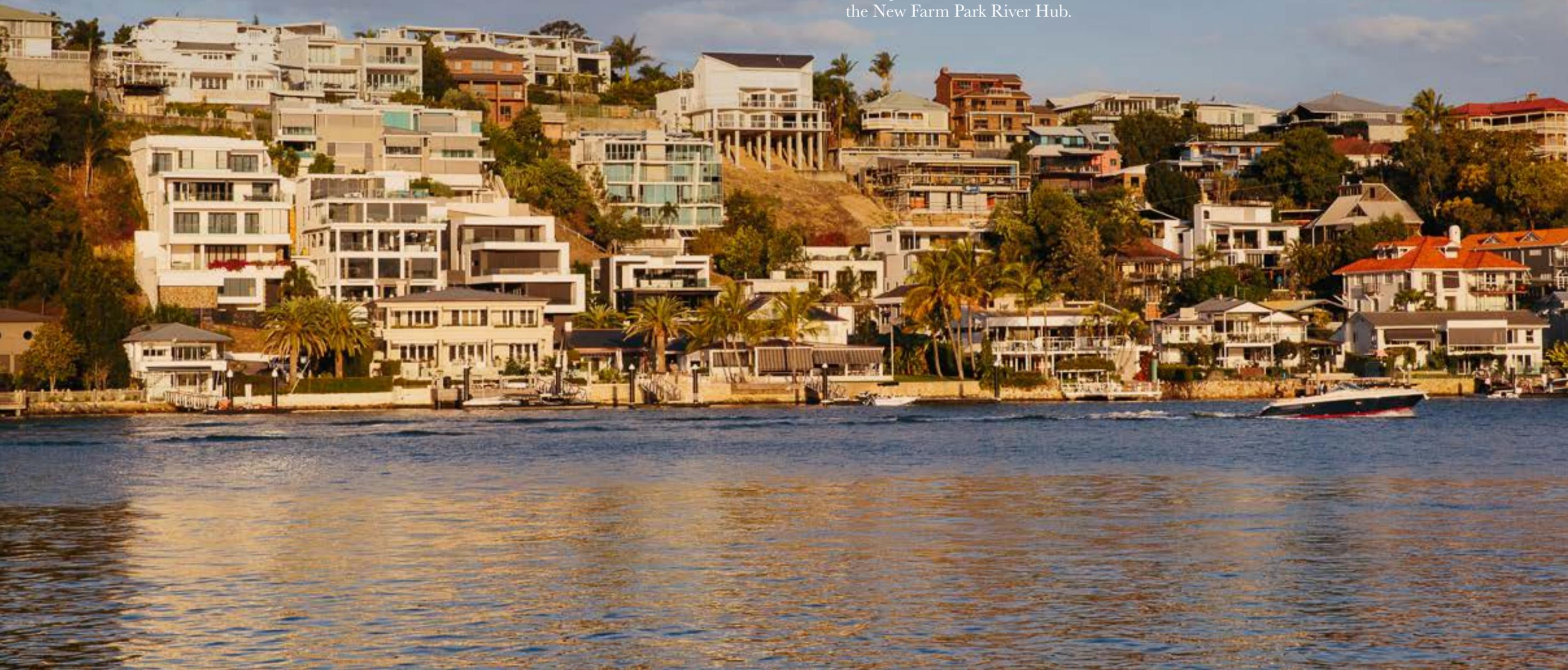


ROLLIN' ROLLIN' ROLLIN' ON THE RIVER...

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

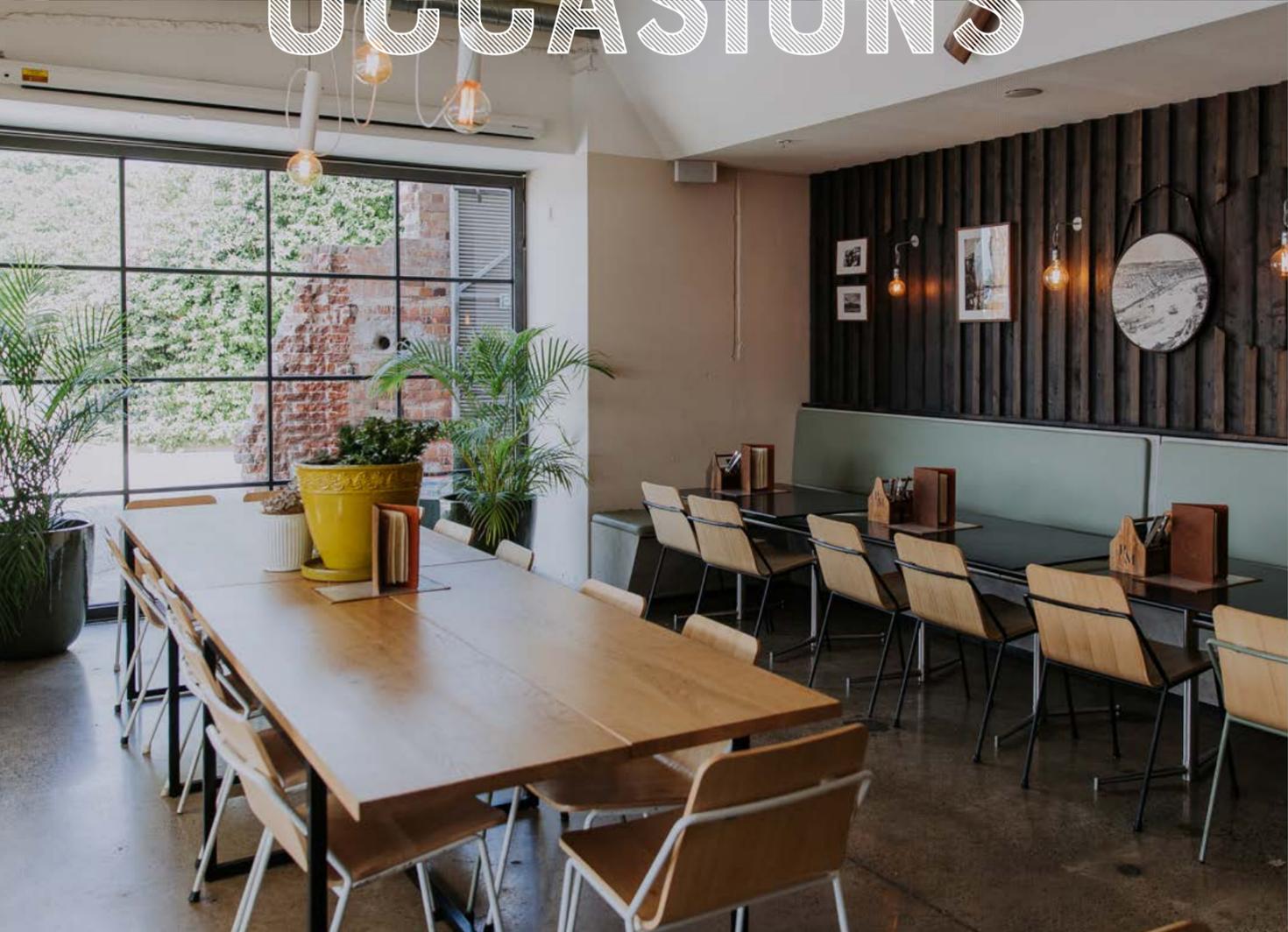
## PRIVATE.

- 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 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 ample free parking for all your guests and a ferry stop right out front.



## 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



ROLLIN' ROLLIN' ROLLIN' ON THE RIVER...





# 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.

## IMAGINE.

Create your own signature cocktail or have us design one for you to serve to guests throughout the evening.

Consider beating the late night cravings with some of your favourite hunger busters - served after 10pm.

Famous for our live food stations and activations including build you own ice cream.

# BREAKFAST

## CONTINENTAL

Buttery croissants with house made preserves c,v

Sweet dusted mini assorted danish c

Mini assorted fruit muffins c,v

Creamed rice, roast pear, hazelnut, vanilla c

Fruits of the season, cut and whole c,v

### SERVED WITH

Apple, orange & pineapple juice. Just brewed coffee & tea selection

## BUFFET

Buttery croissants with house made preserves c,v

Sweet dusted mini assorted danish c

Fruits of the season, cut and whole c,v

Bacon rashers H,V | Hash brown H | Veal chipolata H

Scorched tomato H,V | Sautéed mushrooms H,V

Eggs - *select one option below*

Scrambled, sour cream & chives | Fried sunny side up | Poached | *All eggs served are free range*

### SERVED WITH

Apple, orange & pineapple juice. Just brewed coffee & tea selection

## PLATED

Buttery croissants with house made preserves v

Mini assorted fruit muffins v

Assortment of packaged cereals with chilled milk selection v

Fruits of the season, cut and whole v

### SERVED WITH

Apple, orange & pineapple juice. Just brewed coffee & tea selection

### SELECT ONE OF THE FOLLOWING:

*Eggs benedict, poached free range eggs, english muffin, shaved ham, hollandaise*

*Scrambled eggs, sour cream & chives, organic sourdough, thick cut bacon, scorched tomato, hash brown*

*Two poached eggs, organic sourdough, cauliflower, gremolata, parmesan, crushed avocado*

*Eggs in the 'Florentine' style, organic sourdough, wilted spinach, grain mustard hollandaise*

## ADDITIONS

Bacon rashers H | Hash brown H,V | Scorched tomato H,V

Veal chipolata H | Sautéed mushroom H



# CANAPÉ STYLE PACKAGES



## OPTIONS

4 Canapés + 2 Substantial Items

6 Canapés + 2 Substantial Items

8 Canapés + 2 Substantial Items

6 Canapés + 2 Substantial Items + 1 Late Night Item

8 Canapés + 2 Substantial Items + 1 Late Night Item

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### COLD CANAPÉS

Heirloom tomato gazpacho, basil, extra virgin olive oil v,GF

Oven-dried tomato, binnorie Persian feta, sourdough crostini v

Rock oyster, Vietnamese dressing GF

Salmon gravlax, mustard dressing, radish GF

Scallop ceviche, chilli, lemon, lime GF

Prawn roll, dill, mayonnaise

### HOT CANAPÉS

Mushroom arancini, smoked mozzarella v

Crystal Bay prawn toast

Kataifi prawns, smoked aioli

Chargrilled chicken skewer GF

Duck pancake, pickled cucumber, eschallot

Braised wagyu beef pie

### SUBSTANTIAL CANAPÉS

Salt & pepper calamari H,GF

Cheeseburger, milk bread, tomato chutney H

Beetroot & goat's cheese risotto c, v

Fish & chips H

### DESSERT CANAPÉS

Mini tiramisu

Lemon tart

Chocolate choux balls, mascarpone filling

Chocolate brownie

Berry trifle

# SIT-DOWN STYLE

## ALTERNATE SERVE MENU\*

2 Courses | 3 Courses

### ENTRÉE

- Salmon pastrami, shaved fennel, herb salad GF
- Smoked trout salad, radish, sourdough crumb, crème fraiche dressing
- Roasted beetroot salad, witlof, pecan, persian feta V
- Prosciutto salad, melon, basil, mint GF
- French onion soup, queso manchego GF
- Slow-cooked brisket ragu, pappardelle, rocket, pecorino

### MAIN

- Slow cooked heirloom pumpkin risotto, fennel seed granola, truffled mascarpone
- Barramundi, olive oil pomme purée, glazed asparagus, black olive crumb GF
- Tasmanian salmon, chlorophyll mash, root vegetables, Crème Fraiche, fried shallots GF
- Slow cooked pork belly, cauliflower, apple compote, crackling, cider jus GF
- Chicken breast, chick pea purée, Dutch carrots, roast garlic jus GF
- Petite Chuck tender, wild mushroom ragu, pomme purée, spinach, mustard brulee GF

### DESSERT

- Lemon panna cotta, lime gel, sorbet, ginger crumb
- Chocolate delice, espresso cream, rum crème franchise
- Eton mess, textures of strawberries, meringue, vanilla cream GF
- Sticky toffee pudding, salted caramel sauce, rum ice cream
- Mary Mae's cheese plank, peppered lavosh, quince purée, honey, celery jerky

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ALL MENUS & BEVERAGE LISTS ARE SUBJECT TO SEASONAL CHANGE



# FEAST



## OPTION ONE

2 meats, 1 fish, 3 salads & sides, 2 desserts

## OPTION TWO

3 meats, 2 fish, 4 salads & sides, 2 desserts

## MAIN

Pan fried barramundi, wild rice, pickled watermelon, rocket, feta

Baked salmon, black lentil, brussel sprout, pancetta, quince aioli

Roast chicken, pearl barley, corn, pea, bacon jam, chili eggplant

Ham hock, grill pineapple, green slaw, sour cream

Flat iron steak, chimichurri, roast vegetables GF

Pumpkin fattah, mint labneh, pita v

## SALADS & SIDES

Steamed kale, bok choy, green beans, anchovy butter GF

Oven roasted potato, feta v, GF

Fennel, radish, apple, leaves, house dressing v, GF

Barbecue corn, béchamel, smoked paprika v

Mixed grain salad v

## DESSERT

Churros, dulce de leche

Passionfruit panna cotta GF

Grilled cinnamon & honey pineapple skewer GF

Soft berry pavlova, berry compote, vanilla cream GF

Chocolate tart, raspberry coulis

Red velvet

Mini cinnamon donut



# ADDITIONAL SELECTIONS

PRICE ON APPLICATION

## SIDES

Truffle fries with parmesan v, GF

Rosemary salted fries, garlic aioli v, GF

Rocket, fennel, witlof, apple, walnut, verjuice salad v, GF

Garlic & thyme roasted cauliflower v, GF

## CHEESE PLATTERS

Selection of cheeses, quince paste, lavosh

## PETIT FOURS

Chef's selection of bite-size sweets

## CAKEAGE

Slicing of cake and cupcakes

## CAKE CUTTING

Slicing of cake with Chantilly cream & berry coulis

## KID'S MEALS

Mini cheeseburger & chips

Cheesy tomato pasta bake

Fish & chips

## CREW MEALS

Main course with soft drink or juice

## TEA & COFFEE

Available with the Feast menu or 2 & 3 Course Alternate Serve menus

# GRAZING STATIONS

## CHEESE STATION

A selection of Australian and international cheeses with lavosh, fruit paste, grapes & dried fruits

## ANTIPASTO STATION

Prosciutto, wagyu bresaola, three types of salami, grilled seasonal vegetables, cheddar cheese, pickles, sourdough, marinated olives

## PAELLA STATION

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

## SEAFOOD STATION

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

## SMOKE HOUSE (1/2/3 SELECTIONS) \$POA

Slow-cooked wagyu beef short ribs, sticky cider & brown sugar glaze

Sticky pork riblets, maple & bourbon glaze

Free-range chicken drumsticks, honey & soy glaze

Selection of gourmet sausages from our local butcher, caramelised red onion, cumberland sauce

## INTERACTIVE ICE-CREAM STATION

Your choice of three ice cream & sorbet flavours with toppings, sweets, syrups, sprinkles, served in a house-made waffle cone





# STANDARD

## BEVERAGE PACKAGE

- 2 Hours
- 3 Hours
- 4 Hours
- 5 Hours



- SPARKLING**  
NV Here & Now Sparkling Brut, South Eastern AUS
- WHITE**  
Here & Now Sauvignon Blanc, South Eastern AUS
- RED**  
Here & Now Cabernet Merlot, South Eastern AUS

- BEER (SELECT 2)**
  - XXXX Gold *draft*
  - XXXX Summer *bottle*
  - Green Beacon Half Mast *draft*
  - Brooklyn Lager *draft*

- PACKAGE INCLUDES**
  - Hahn Premium Light *bottle*
  - Soft drinks
  - Still & Sparkling Water



# DELUXE

## BEVERAGE PACKAGE

- 2 Hours
- 3 Hours
- 4 Hours
- 5 Hours



### SPARKLING

Viticoltori Ponte Prosecco

### WHITE / ROSÉ (SELECT 2)

- 2017 Plantagenet 'Three Lions' Chardonnay
- 2017 Nobody's Hero Sauvignon Blanc
- 2017 McW High Altitude 480 Pinot Grigio
- 2017 Parlez Vous Rosé?

### RED (SELECT 2)

- 2017 Delatite Higher Ground Pinot Noir
- 2014 Heartland Spice Trader Shiraz
- 2017 McW Alternis Nero d'Avola

### BEER (SELECT 2)

- XXXX Gold *draft*
- XXXX Summer *bottle*
- Green Beacon Half Mast *draft*
- Stone & Wood Pacific Ale *draft*
- Brooklyn Lager *draft*
- Corona *bottle*

### PACKAGE INCLUDES

- Hahn Premium Light *bottle*
- Soft drinks
- Still & Sparkling Water



# PREMIUM

## BEVERAGE PACKAGE

- 2 Hours
- 3 Hours
- 4 Hours
- 5 Hours



### CHAMPAGNE / SPARKLING (SELECT 1)

Viticoltori Ponte Prosecco  
NV Petit Cordon by Maison Mumm

### WHITE / ROSÉ (SELECT 2)

- 2017 Ra Nui Sauvignon Blanc
- 2017 Leo Buring Clare Valley Dry Riesling
- 2017 Junipers Crossing Chardonnay
- 2017 Trout Valley Pinot Gris
- 2017 Les Trois Rosé

### RED (SELECT 2)

- 2017 Delatite High Ground Pinot Noir
- 2014 Heartland Shiraz
- 2017 Antinori Santa Cristina Toscana Sangiovese
- 2017 Take it to the Grave Cabernet Sauvignon

### BEER (SELECT 3)

- XXXX Gold *draft*
- Brooklyn Lager *draft*
- Stone & Wood Pacific Ale *draft*
- James Squire One Fifty Lashes Pale Ale *draft*
- Green Beacon Half Mast *draft*
- Little Creatures Rogers' American Amber Ale *draft*
- Ballistic IPA *draft*
- James Squire Orchard Crush Apple Cider *draft*
- White Rabbit Dark Ale *bottle*
- Peroni Nastro *bottle*
- Corona *bottle*

### PACKAGE INCLUDES

- Hahn Premium Light *bottle*
- Soft drinks
- Still & Sparkling Water



# COCKTAILS



## **BOTANICAL SPRITZ**

Elderflower, Seedlip Garden 108, Petit Cordon sparkling and soda.  
Served over ice and with thyme and lemon zest

## **MINI ROSE SANGRIA**

Aperol, Framboise and soda.  
Strawberries and Pink Grapefruit slices.

## **THE MARY MAY**

Our house classic. Vodka, tomato juice and our secret Mary Mae's mix  
with celery, cherry tomatoes, lemon and a salty rim to accompany

**Mm**

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  
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  **MARYMAESBRISBANE**  
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**MARY**  
*Maes*

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