

**NM** *m*

**WEDDINGS**

at Mary Mae's Brisbane Powerhouse

CONGRATULATIONS ON YOUR ENGAGEMENT...

YOUR WEDDING VENUE IS  
MORE THAN JUST A SETTING;  
IT'S THE PLACE WHERE  
MEMORIES ARE MADE AND  
YOUR STORY BEGINS,  
SO SET THE DATE, THEN  
LET YOUR IMAGINATION  
TAKE OVER...



OUR VENUE.

Onsite ceremony and wedding reception in one location

Riverside venue

Multiple access areas

House audio visual

Dedicated bar

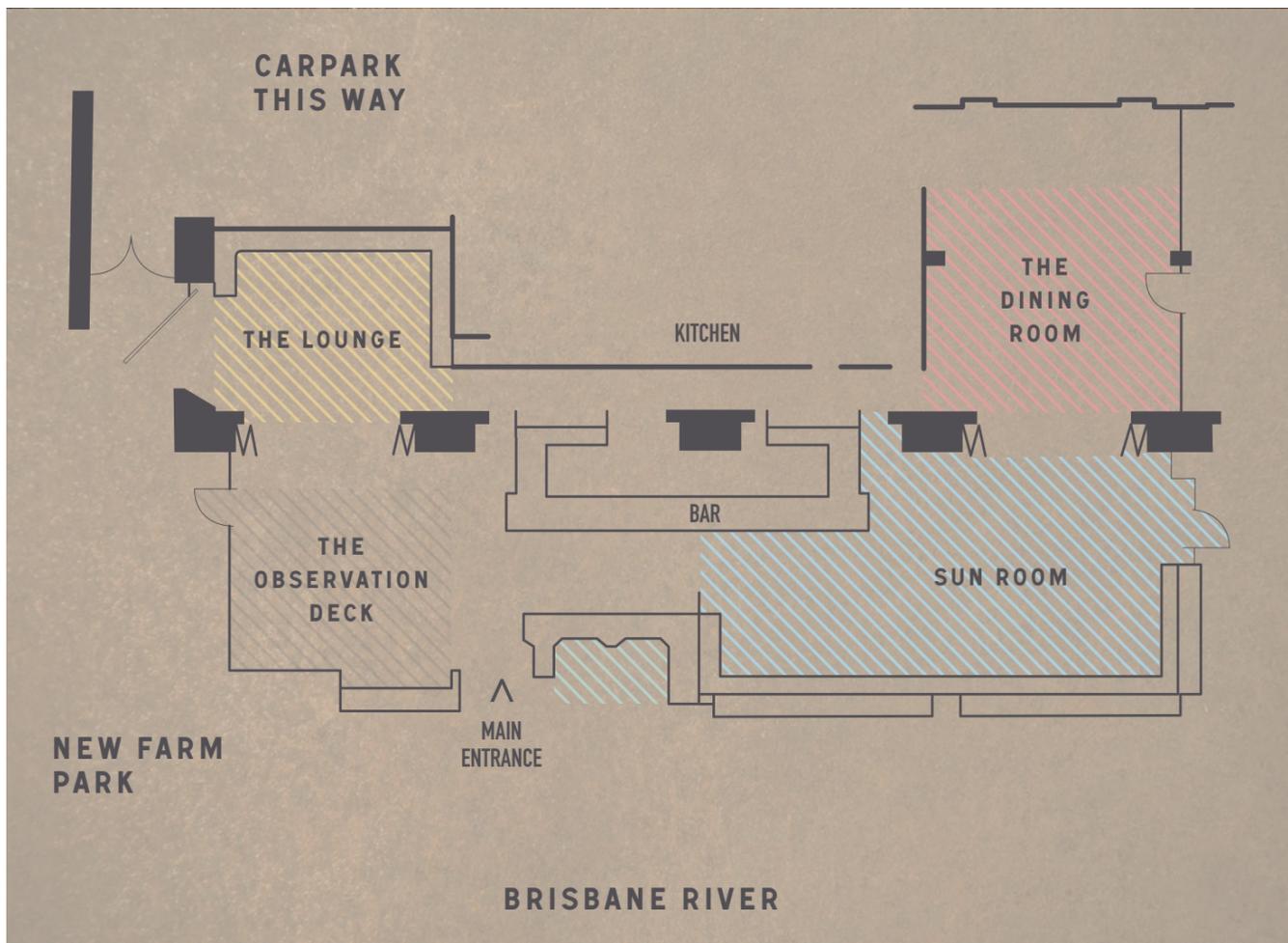
Retractable roof

Bespoke menus and styled grazing stations

Close proximity to CityCat, ferry services and public transport

Ample free parking

Menu tasting for all confirmed seated weddings



*CAPACITIES.*

COCKTAIL WEDDING  
RECEPTIONS OF UP TO  
300 GUESTS AND  
SEATED RECEPTIONS  
OF UP TO 200,  
WE CAN ACCOMMODATE  
ALMOST ANY STYLE OF  
WEDDING

**ENTIRE VENUE**

Cocktail 300 / Seated 200

**THE LOUNGE**

Cocktail 45 / Seated 35  
· House AV  
· Private space

**THE OBSERVATION DECK**

Cocktail 60 / Seated 40  
· Retractable roof  
· Riverside views

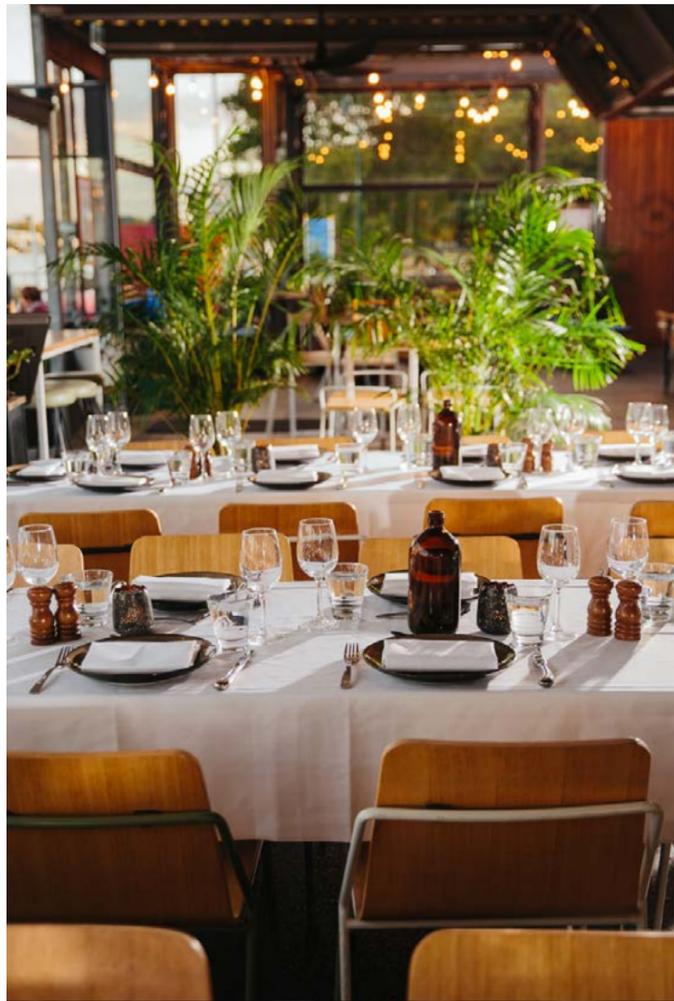
**SUN ROOM**

Cocktail 120 / Seated 100  
· Riverside views  
· Bar access

**THE DINING ROOM**

Cocktail 80 / Seated 60  
· House AV  
· Private space





## SAY I DO.

Choose from four designated wedding ceremony locations in New Farm Park including Powerhouse View, River View and Ferry View. The New Farm Park Rotunda is also a favourite for wedding ceremonies offering an intimate and private location.

Bookings for wedding ceremonies in the park can be made directly with Brisbane City Council at:  
[www.brisbane.qld.gov.au](http://www.brisbane.qld.gov.au)



NEW FARM PARK,  
LOCATED DIRECTLY NEXT  
TO MARY MAE'S,  
IS ONE OF BRISBANE'S  
FAVOURITE PARKS  
FOR WEDDING  
CEREMONIES





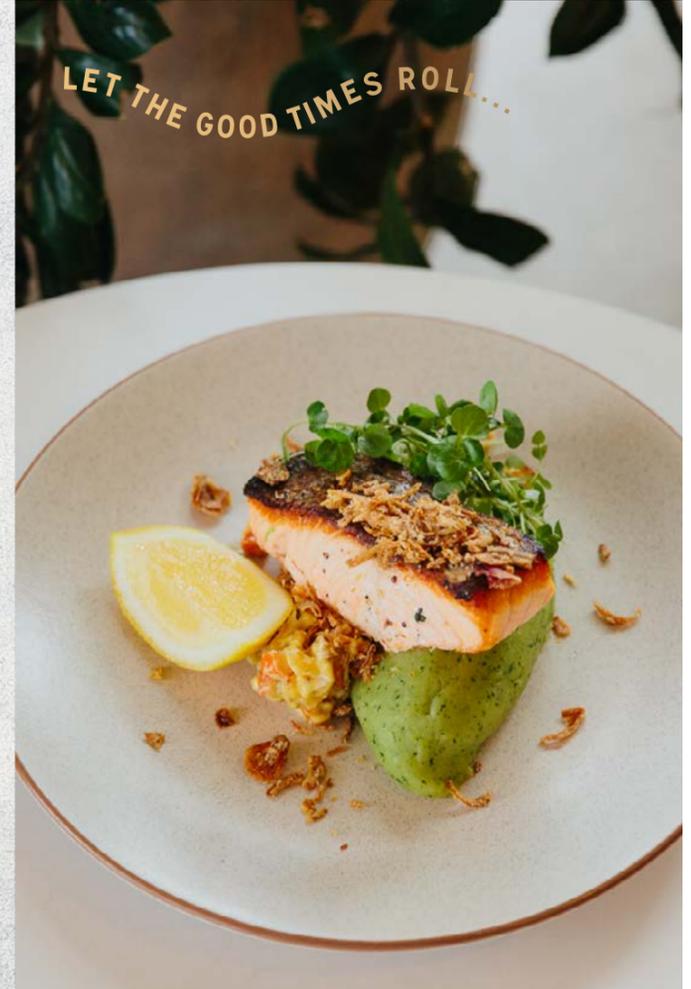
# OUR CRAFT

After you have been announced as newlyweds to friends and family, guests will indulge in your selected wedding menu from grazing feasts, to intricate canapés and flavoursome seated menus.

## . M E N U S .

The pairing of food and wine is just as important as the match between love and marriage, so our Head Chef ensures the highest quality produce guides the menu.

We also understand every aspect of a wedding is a personal approach and as such, we can tailor our menus and packages to suit your needs.



LET THE GOOD TIMES ROLL...

# 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 fraîche 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 wedding specialists  
who will be thrilled to talk you through  
our chic 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**

[marymaes.com.au](http://marymaes.com.au)

**MARY**  
*Maes*