

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

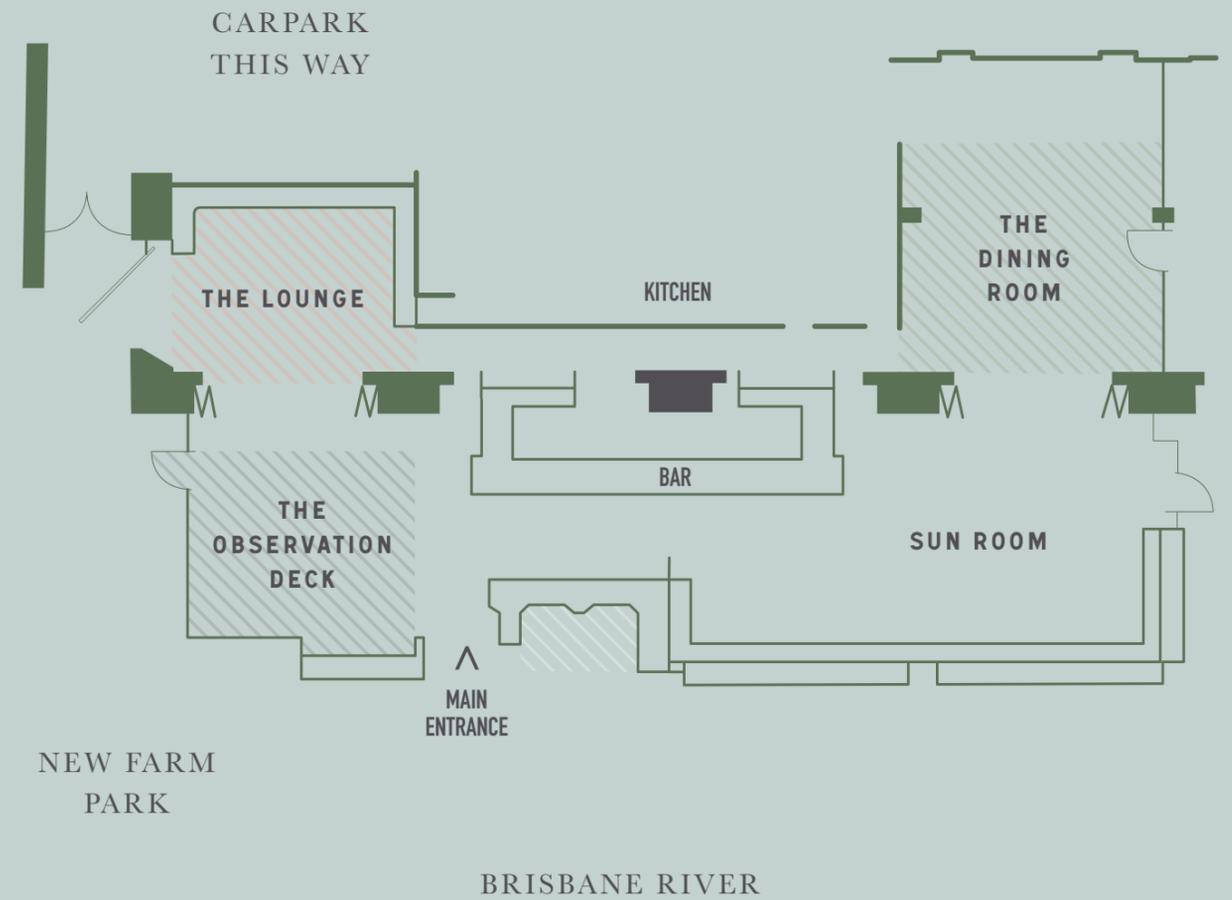
Rigging points for lights & styling

Boat access via New Farm Park River Hub

Close proximity to CityCat & public transport services

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

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



THE LOUNGE

Cocktail 30 / Seated 30
· House AV
· Private space

THE OBSERVATION DECK

Cocktail 40 / Seated 30
· Retractable roof
· Riverside views

SUN ROOM

Cocktail 100 / Seated 80
· Riverside views
· Bar access

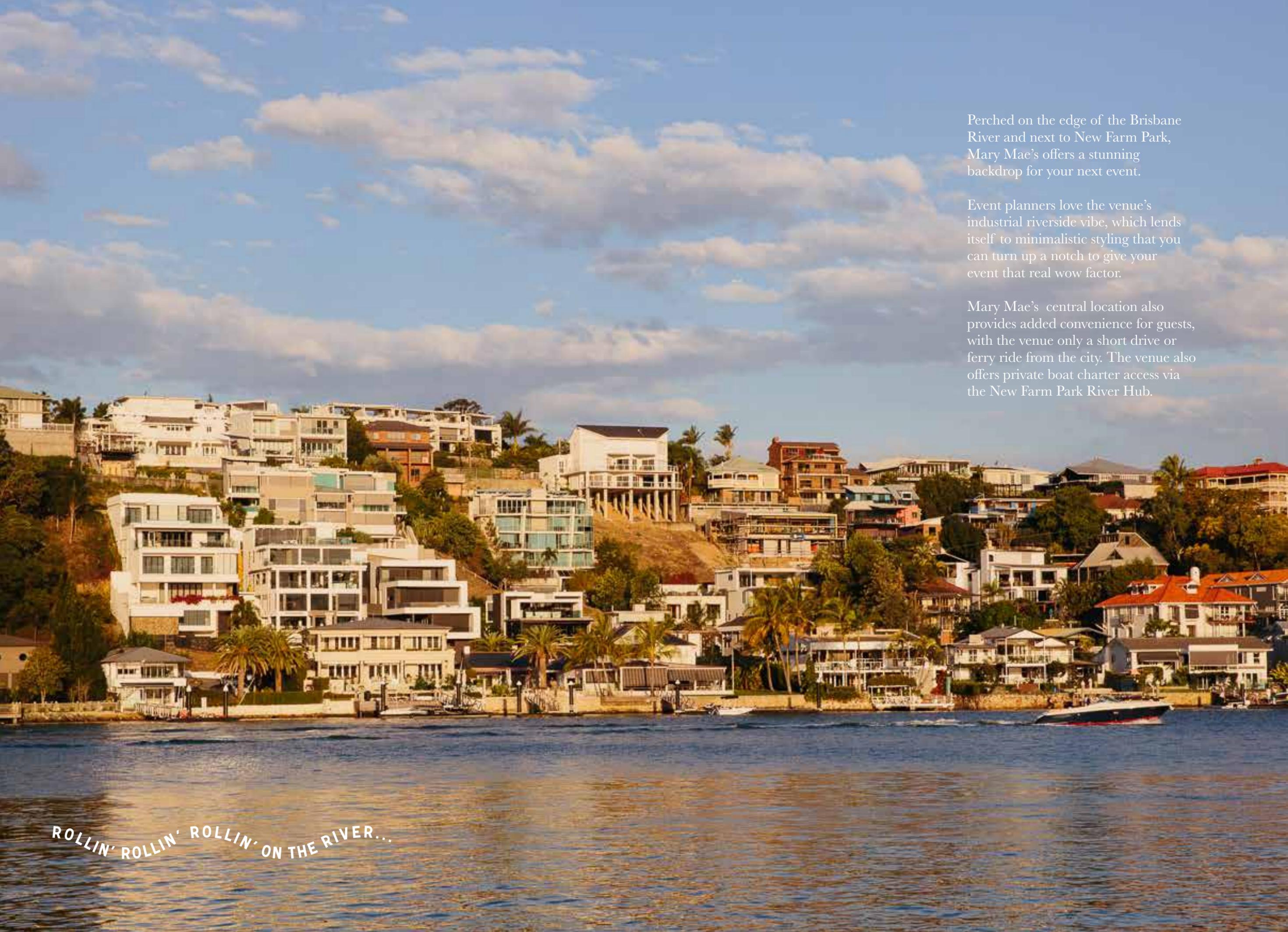
THE DINING ROOM

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.

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



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.

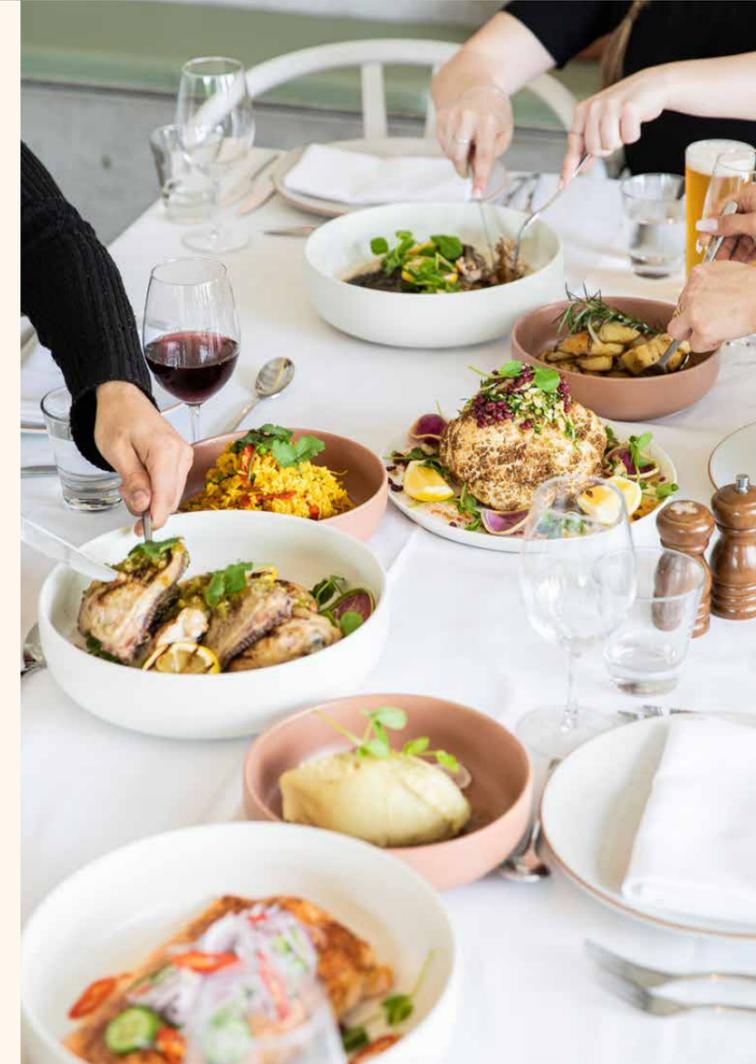
Choose a package to suit your needs - from casual bar tabs with small bites to cocktails & canapés or long lunches & sit down dinners with beverage packages suit - each event is unique and tailored to your preferences.

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 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.

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.

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

Apple, orange & pineapple juice. Just brewed coffee and 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

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

SELECT ONE OF THE FOLLOWING:

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

Veal chipolata H | Sautéed mushroom H

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 + 2 Substantial Items + 1 Late Night Item

8 Canapés + 2 Substantial Items + 1 Late Night Item

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, fetta 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 GF,NF

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

Prosciutto and rock melon brochette 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 chargrill 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,GE,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 (chocolate sausage)

Red wine poach pear with chocolate sauce GF,NF

Lemon pie NF

Flan with dulce de leche (crème caramel) GF

Apple and cinnamon doughnut

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 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, 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

SIDES

- Green leaf salad orange vinaigrette
- Roasted carrots, yoghurt, sumac and evo

DESSERT

- Banoffee pie, hazelnut crumb, dulce de leche, chantilly cream, chocolate mousse
- Vegan chocolate mud cake and raspberry sorbet VG
- Rosemary panna cotta, blackberry compote, honeycomb GF, NF
- Mandarin cheesecake, dark chocolate ice cream
- Black forest pavlova, preserved cherries, chocolate GF, NF
- Chef selection petit fours



FEAST



OPTION ONE

2 meats, 1 fish, 3 sides, 2 desserts

OPTION TWO

3 meats, 2 fish, 4 sides, 2 desserts

MAIN

Whole roast cauliflower almond gremolata and pomegranate seeds VG

Stuffed roast capsicum, quinoa, brown rice and chickpea V, DE, GE, NF

Baked cajun salmon cucumber and chili salsa DE, GE

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

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

Chicken enchiladas

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

DESSERTS

Mix 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

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

PETIT FOURS

Chef's selection of bite-size sweets

CAKEAGE

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

CAKE CUTTING

Slicing of cake with chantilly cream and berry coulis

KID'S MEALS

Mini cheeseburger and chips

chicken nuggets and chips

Fish and chips

CREW MEALS

Main course with soft drink or juice

TEA & COFFEE

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

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.





STANDARD

BEVERAGE PACKAGE

2 Hours

3 Hours

4 Hours

5 Hours

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

XXXX Summer *bottle*, QLD

Stone and Wood pacific Ale, NSW

Young Henrys Newtowner Pale Ale, NSW

PACKAGE INCLUDES

Hahn Premium Light *bottle*, NSW

Soft drinks

Still & Sparkling Water

Mm

DELUXE



2 Hours

3 Hours

4 Hours

5 Hours

SPARKLING

Bandini Prosecco, ITA

WHITE / ROSÉ (SELECT 2)

Pikorua Sauvignon Blanc, NZ

Aquilani Pinot Grigio, ITA

Montrose Stony Creek Chardonnay, NSW

La La Land Rose, VIC

RED (SELECT 2)

First Creek Pinot Noir, NSW

Rymill Shiraz, SA

Wildflower Cabernet Sauvignon, WA

BEER (SELECT 2)

XXXX Gold *draft*, QLD

XXXX Summer *bottle*, QLD

Corona Lager *bottle*, MEX

Stone and Wood Pacific Ale, NSW

Young Henrys Newtowner Pale Ale, NSW

James Squire 150 Lashes Pale Ale, NSW

Little Dragon Ginger Beer, NSW

PACKAGE INCLUDES

Hahn Premium Light *bottle*, NSW

Soft drinks

Still & Sparkling Water



PREMIUM



2 Hours

3 Hours

4 Hours

5 Hours

CHAMPAGNE / SPARKLING (SELECT 1)

Bandini Prosecco, ITA

NV Mumm Marlborough, NZ

WHITE / ROSÉ (SELECT 2)

Te Mata Sauvignon Blanc, NZ

Apostrophe Stone's throw Gewurztraminer, Sauvignon Gris, Riesling, Pemberton, WA

Credaro Five Tales Chardonnay, WA

Corryton Burge, Pinot Gris, SA

Mirabeau Rosé, FRA

RED (SELECT 2)

First Creek Pinot Noir, NSW

Rymill Shiraz, SA

Wildflower Cabernet Sauvignon, WA

Kilikanoon Killer Man's Run Shiraz, SA

Stoneleigh Wild Valley Pinot Noir, NZ

BEER (SELECT 3)

XXXX Gold *draft*, QLD

Corona *bottle*, MEX

Heineken *bottle*, NL

Noosa Heads Summer Dusk lager, QLD

Peroni Nastro *bottle*, ITA

Stone and Wood Pacific Ale, NSW

Little Creatures Rogers' American Amber Ale *draft*, WA

James Squire One Fifty Lashes Pale Ale *draft*, NSW

Young Henrys Newtowner Pale Ale, NSW

Ballistic IPA, QLD

Young Henrys Motorcycle Oil Porter, NSW

James Squire Orchard Crush Apple Cider *draft*, NSW

Little Dragon Ginger Beer, NSW

PACKAGE INCLUDES

Hahn Premium Light *bottle*, NSW

Soft drinks

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

LIST DRINKS AVAILABLE

GIN STATION

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

(50 GUESTS)

(100 GUESTS)



LET THE GOOD TIMES ROLL...

INTERACTIVE.



COCKTAIL STATION

2 cocktails of your choice offered, guests will learn how to create and enjoy one of our speciality cocktail with the help of one of our expert bartenders

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
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  **MARYMAESBRISBANE**

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