

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

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

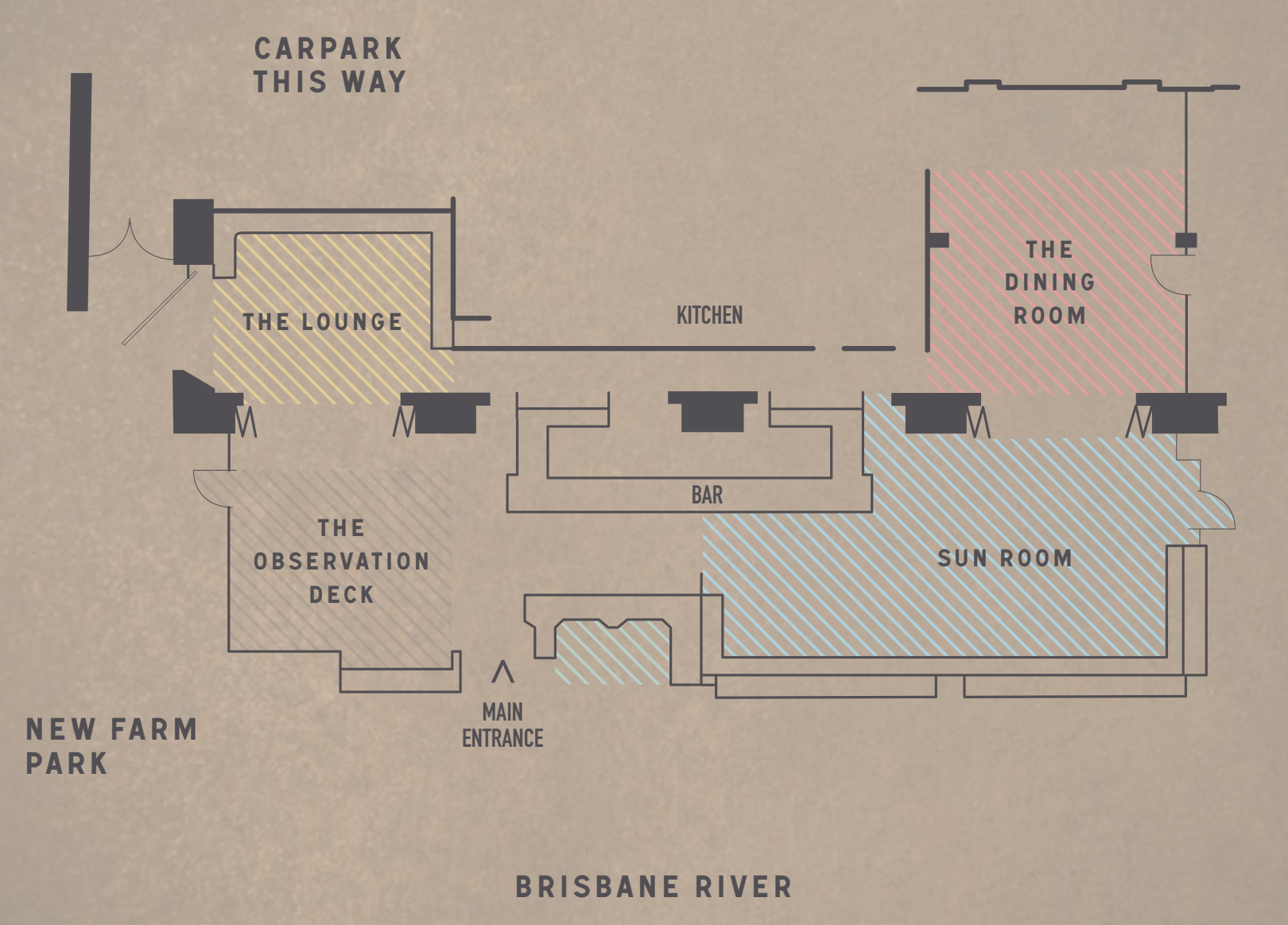
Rigging points for lights & styling

Located next to New Farm Park

Close proximity to CityCat & public
transport services



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 70 / 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...

Just a short drive or ferry ride from the city, while feeling a million miles away, event planners love this venue's industrial riverside vibe, which lends itself to minimal styling, however, you can take it up a notch to give it that real wow factor.

Below: The "WATERMARK" by Richard Tipping commissioned in 2000 to recall the natural disasters that have affected Brisbane River. The base of the statue denotes the height of the 1974 floods and the top of the statue denotes the height of the 1893 flood.





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



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





OPTION ONE

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

OPTION TWO

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

OPTION THREE

4 meats, 2 fish, 5 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 fatteh, 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

Ham & cheese toasty with leaf salad | 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)

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



ALL MENUS & BEVERAGE LISTS ARE SUBJECT TO SEASONAL CHANGE





STANDARD

BEVERAGE PACKAGE

2 Hours

3 Hours

4 Hours

5 Hours



SPARKLING
NV Aura Sparkling Brut Cuvée

WHITE
2017 Aura Sauvignon Blanc
2017 Aura Chardonnay

RED
2017 Aura Shiraz
2017 Aura Cabernet Merlot

BEER SELECT 2
XXXX Gold *draft*
XXXX Summer *bottle*
Slipstream Billy Cart Rye Pale Ale *draft*
Ballistic Dirty Word Lager *draft*

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



DELUXE



2 Hours
3 Hours
4 Hours
5 Hours



SPARKLING

NV Mionetto 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

2014 Partisan Trench Coat GSM

BEER SELECT 2

XXXX Gold *draft*

XXXX Summer *bottle*

Slipstream Billy Cart Rye Pale Ale *draft*

Stone & Wood Pacific Ale *draft*

Ballistic Dirty Word Lager *draft*

Corona *bottle*

PACKAGE INCLUDES

Hahn Premium Light *bottle*

Soft drinks

Still & Sparkling Water



PREMIUM



2 Hours
3 Hours
4 Hours
5 Hours



CHAMPAGNE / SPARKLING SELECT 1

NV Mionetto Prosecco

NV Petit Cordon by Maison Mumm

WHITE / ROSÉ SELECT 2

2017 Ra Nui Sauvignon Blanc

2017 Tyrrells Semillon

2017 Junipers Crossing Chardonnay

2017 Trout Valley Pinot Gris

2016 Les Ligériens Rosé d'Anjou

RED SELECT 2

2017 Delatite High Ground Pinot Noir

2014 Heartland Shiraz

2014 Te Mata Gamay Noir

2016 Jed Wines Malbec

BEER SELECT 3

XXXX Gold *draft*

Ballistic Dirty Word Lager *draft*

Stone & Wood Pacific Ale *draft*

James Squire One Fifty Lashes Pale Ale *draft*

Slipstream Billy Cart Rye Pale Ale *draft*

Little Creatures Rogers' American Amber Ale *draft*

Green Beacon Windjammer IPA *draft*

James Squire Orchard Crush Apple Cider *draft*

White Rabbit White Ale *bottle*

Green Beacon Half Mast Indian Session Ale *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 PRAISE MARY

Eristoff vodka, tomato juice and our secret Mary Mae mix.
Standard celery, cherry tomato, lemon and a salty rim to accompany

Mm

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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
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