

**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

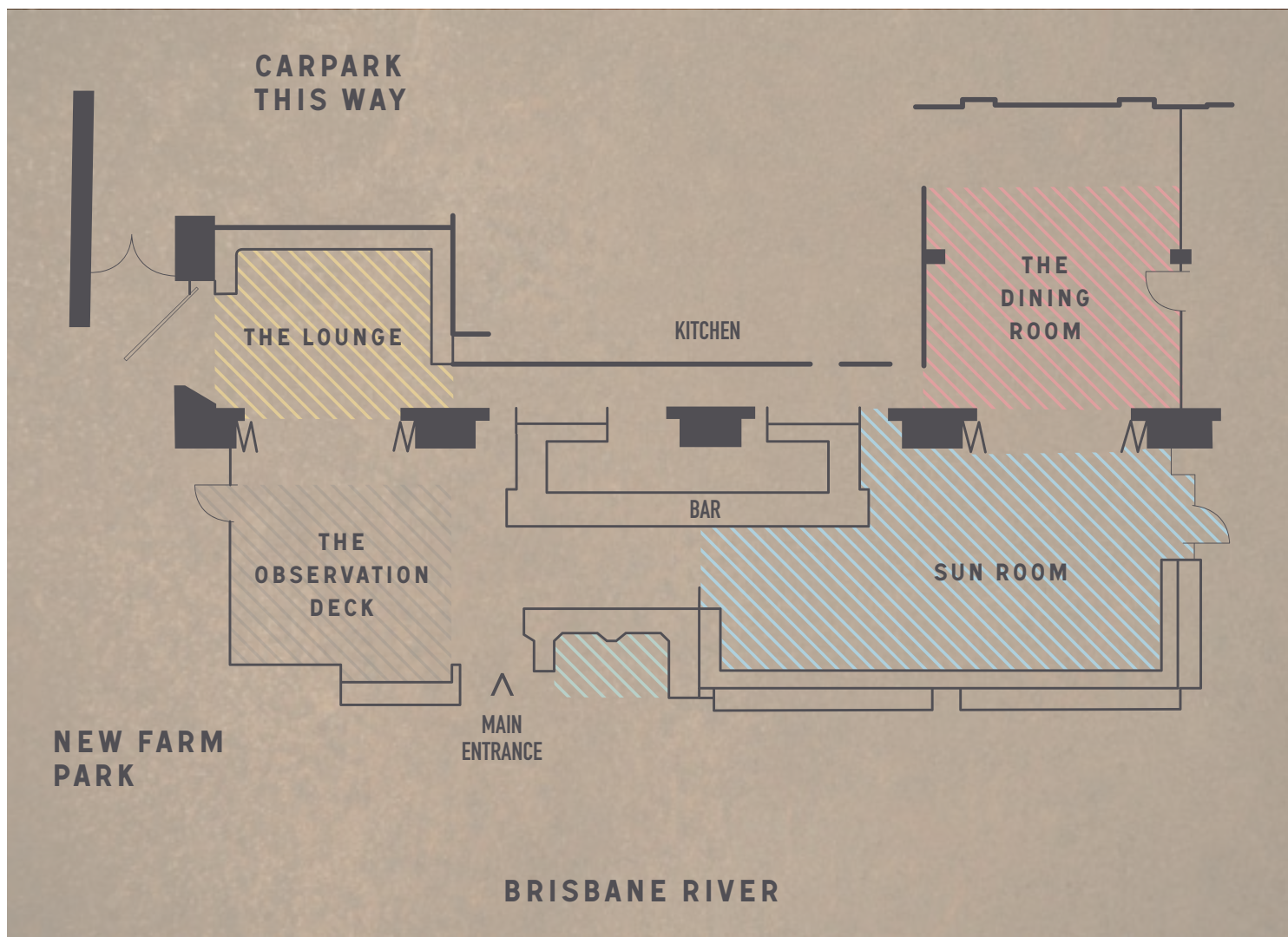
Retractable roof

Bespoke menus and styled  
grazing stations

Close proximity to CityCat,  
ferry services and public transport

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 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



*SPECIAL MEMORIES TO LAST A LIFETIME ...*





## 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





CHEERS TO THE HAPPY COUPLE...



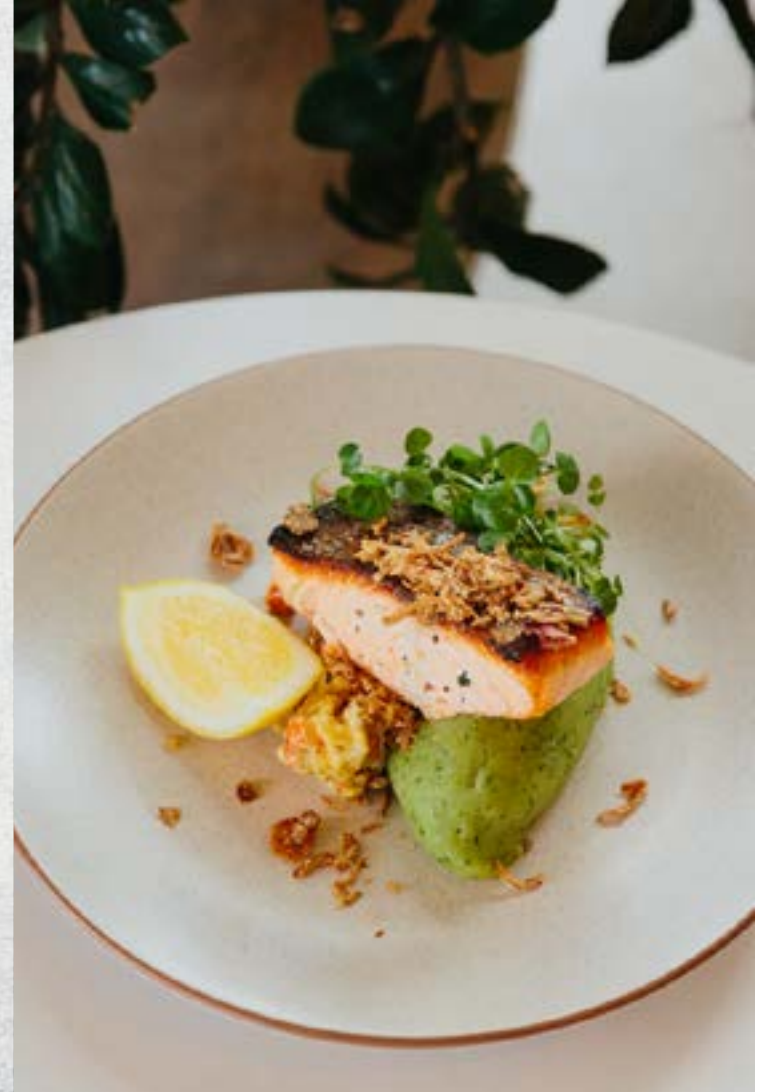
# OUR CRAFT

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.





# CANAPÉ STYLE PACKAGES



## OPTIONS.

4 Canapés + 2 Substantial Items **\$35PP**

6 Canapés + 2 Substantial Items **\$45PP**

8 Canapés + 2 Substantial Items **\$50PP**

6 Canapés + 2 Substantial Items + 1 Late Night Item **\$50PP**

8 Canapés + 2 Substantial Items + 1 Late Night Item **\$60PP**

## Mm

### COLD CANAPÉS

Goat cheese & zucchini bruschetta

Caprese skewer with balsamic glaze

Beef carpaccio & pesto crostini

Smoked salmon, dill cream cheese cucumber roll

Salmon and beetroot mousse tart

Black bean & avocado tostada, parmesan

Compressed watermelon, sangria, crumb fetta

Tuna tartar, wasabi mayonnaise and seaweed salad

Black olive tapenade, parmesan tartine

Prosciutto melon skewer

Fresh Oyster

### HOT CANAPÉS

Pumpkin arancini with whipped fetta

Chicken skewers with BBQ sauce

Mac & cheese croquettes & pomodoro sauce

Steamed pork dumplings, gyoza sauce

Fried cheese brie bites, chilli jam

Pork belly bites, pickles, pineapple mayonnaise

Spinach & parmesan tart

Vietnamese shrimp egg roll, sweet chilli sauce

Stuffed mushrooms, bechamel & spiced breadcrumb

Pan fried scallops, pea puree and chargrill chorizo

### SUBSTANTIAL CANAPÉS

Mini cheeseburger, cheddar, pickle, special sauce, tomato chutney

Potato gnocchi, creamy mushroom ragu, parmesan

Popcorn chicken with chips

Falafel, Greek salad, dill & yoghurt dressing

Mee goreng noodles with chicken

Salt & pepper squid



# SIT-DOWN STYLE

## ◦ ALTERNATE SERVE MENU\* ◦

2 Courses \$60pp | 3 Courses \$75pp

### ENTRÉE

Scallops, pumpkin puree, crispy prosciutto, peas, cauliflower rice (lemon zest, coriander, dill)

Beef tartare, fried egg, potato crisps, rocket and parmesan salad, toasted sourdough

Compressed watermelon, garlic prawns, fetta, avocado emulsion

Roasted cauliflower, babaganoush, parsley & pomegranate salad

Salmon ceviche, fresh seasonal salad, tortilla basket

Pork belly bites, pickles, pineapple emulsion, jus

Grilled halloumi, basil, roasted tomatoes and zucchini salad

### MAIN

Chicken fillet, roasted potatoes, broccolini, basil, sundried tomatoes sauce

Wrapped pork tenderloin with bacon, pumpkin and potato mash,  
roasted cauliflower, roasted capsicum sauce

Black pepper rubbed Eye fillet, parsnip puree, roasted beetroot, grilled onion, jus

Pan fried salmon, coconut rice, mango salsa, lemongrass and coriander sauce

Linguini al pesto, roasted tomatoes, grana Padano

Roasted pumpkin, warm grain salad, roasted beetroot, green beans, fetta, pepitas

### DESSERT

Banoffee Pie. Hazelnut crumb, dulce de leche, Chantilly cream, chocolate mousse

Vegan chocolate mud cake & raspberry sorbet

Rosemary panna cotta, blackberry compote, honeycomb

Mandarin cheesecake, dark chocolate ice cream

Black forest Pavlova

Chef selection petit fours

**Mm**

ALL MENUS & BEVERAGE LISTS ARE SUBJECT TO SEASONAL CHANGE



# FEAST



## OPTION ONE \$75pp

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

## OPTION TWO \$95pp

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

### MAIN

Slow cooked coffee rub brisket (salsa criolla)

Mediterranean Lamb shoulder, Avjar sauce

Moroccan beef & Lamb meatballs, red sauce

Mince lamb stuffed eggplant, bechamel

BBQ pork belly, sesame seeds

Lemon & Honey roast chicken, green tomatillo salsa Verde

Stuffed chicken, basil pesto & salsa pomodoro

Chicken enchiladas (Mexican cannelloni)

Teriyaki Salmon

Baked Cajun Salmon cucumber & chili salsa

Chargrilled Barramundi with ginger & soy dressing

Whole roast cauliflower almond gremolata & pomegranate seeds

Stuffed eggplant with cous-cous

Stuffed roast capsicum, quinoa, brown rice & chick pea

Cauliflower, chickpea & black bean enchiladas

### SIDES

Saffron rice

Garlic mash potato

Corn on the cob

Garden salads

Cherry tomato, red onion, and crouton salad

Roast potatoes

Sweet potato chips

Iceberg lettuce, ranch dressing

Asian greens.

Roast vegetables

Cous-cous

Roast cauliflower almond gremolata & pomegranate seeds

### DESSERT

Selection of petit fours

# ADDITIONAL SELECTIONS

## SIDES \$9 EACH

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 \$4.50 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 & berry coulis

## KID'S MEALS \$20pp

Mini cheeseburger & chips

Cheesy tomato pasta bake

Fish & chips

## CREW MEALS \$40pp

Main course with soft drink or juice

## TEA & COFFEE

(\$4.50 for cocktail functions)

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



# GRAZING STATIONS

## CHEESE STATION **†15PP**

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

## ANTIPASTO STATION **†18PP**

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

## PAELLA STATION **†22PP**

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

## SEAFOOD STATION **†24PP**

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 ribs, 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 **†15PP**

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

**Mm**







# STANDARD

## BEVERAGE PACKAGE

2 Hours **\$35PP**

3 Hours **\$45PP**

4 Hours **\$55PP**

5 Hours **\$60PP**



### 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*

Black Hops Send It Session Ale

Young Henrys Newtowner Pale Ale

### PACKAGE INCLUDES

Hahn Premium Light *bottle*

Soft drinks

Still & Sparkling Water



# DELUXE

## BEVERAGE PACKAGE

2 Hours **\$45 PP**

3 Hours **\$55 PP**

4 Hours **\$65 PP**

5 Hours **\$70 PP**



### SPARKLING

Bandini Prosecco

### WHITE / ROSÉ (SELECT 2)

Montrose Chardonnay

Pikorua Sauvignon Blanc

Aquilani Pinot Grigio

La La Land Rosé

### RED (SELECT 2)

First Creek Pinot Noir

Rymill Shiraz

Wildflower Cabernet Sauvignon

### BEER (SELECT 2)

XXXX Gold *draft*

XXXX Summer *bottle*

Brooklyn Lager *draft*

Black Hops Send It Session Ale

Young Henrys Newtowner Pale Ale

James Squire 150 Lashes

Corona *bottle*

### PACKAGE INCLUDES

Hahn Premium Light *bottle*

Soft drinks

Still & Sparkling Water



# PREMIUM

## BEVERAGE PACKAGE

2 Hours **\$55 PP**

3 Hours **\$65 PP**

4 Hours **\$75 PP**

5 Hours **\$80 PP**



### CHAMPAGNE / SPARKLING (SELECT 1)

Bandini Prosecco

NV Pctit Cordon by Maison Mumm

### WHITE / ROSÉ (SELECT 2)

Te Mata Sauvignon Blanc, NZ

Leo Buring Clare Valley Dry Riesling

Plantagenet 'Three Lions' Chardonnay

Black Cottage, Pinot Gris, Marlborough NZ

Mirabeau Rosé

### RED (SELECT 2)

Aqualani Sangiovese, ITA

Kilikanoon Killer Man's Run Shiraz, SA

Stoncleigh Wild Valley Pinot Noir, NZ

### BEER (SELECT 3)

XXXX Gold *draft*

Brooklyn Lager *draft*

Black Hops Send It Session Ale

Young Henrys Newtowner Pale Ale

Stone & Wood Pacific Ale *draft*

James Squire One Fifty Lashes Pale Ale *draft*

Little Creatures Rogers' American Amber Ale *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

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

**PRICE AS PER OUR MENU**

## GIN STATION

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

**\$500 (50 GUESTS)**

**\$1000 (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

**\$20PP**





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

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  **MARYMAESBRISBANE**

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**MARY**  
*Maes*