



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

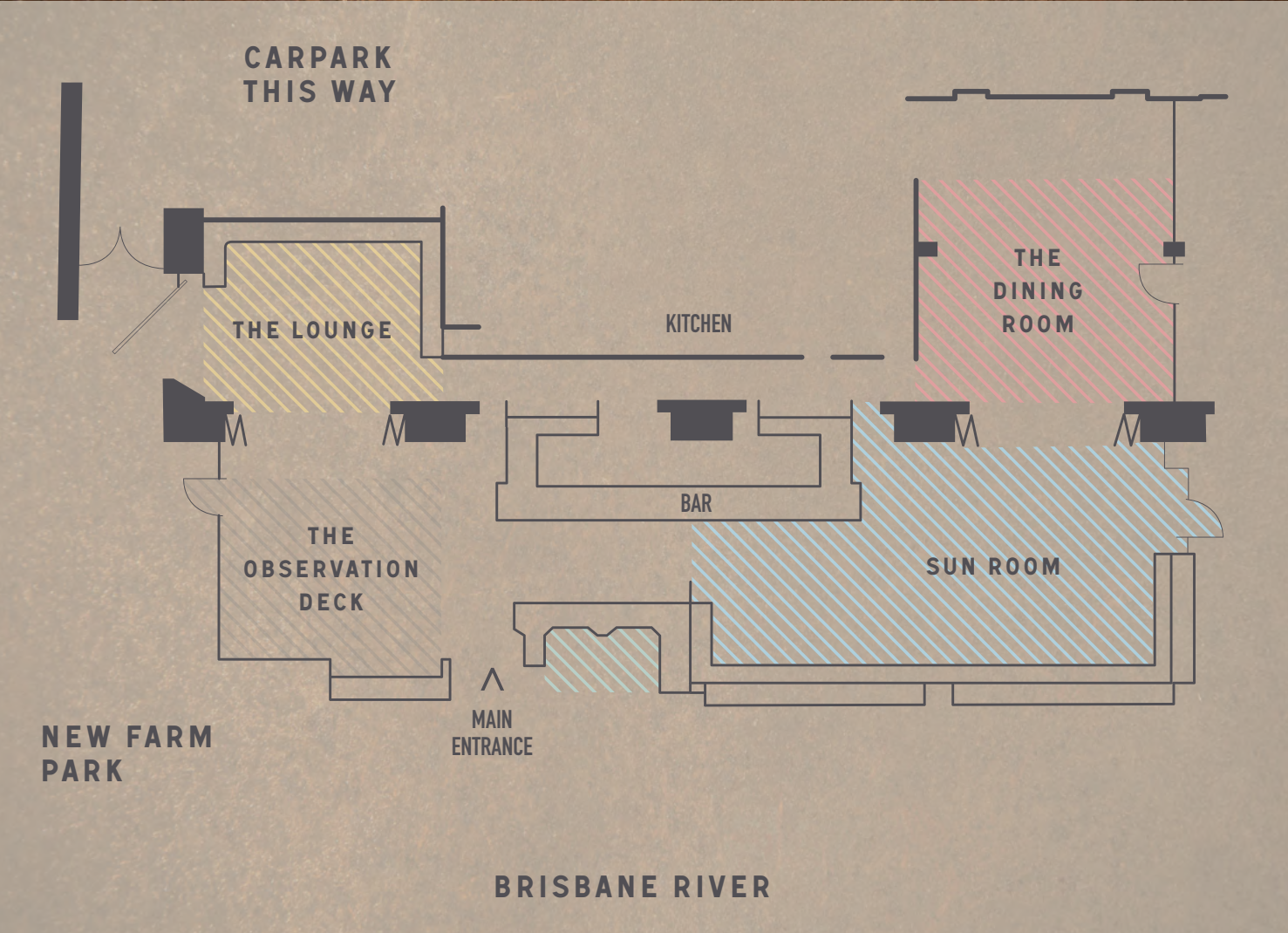
Dedicated bar

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





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



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...



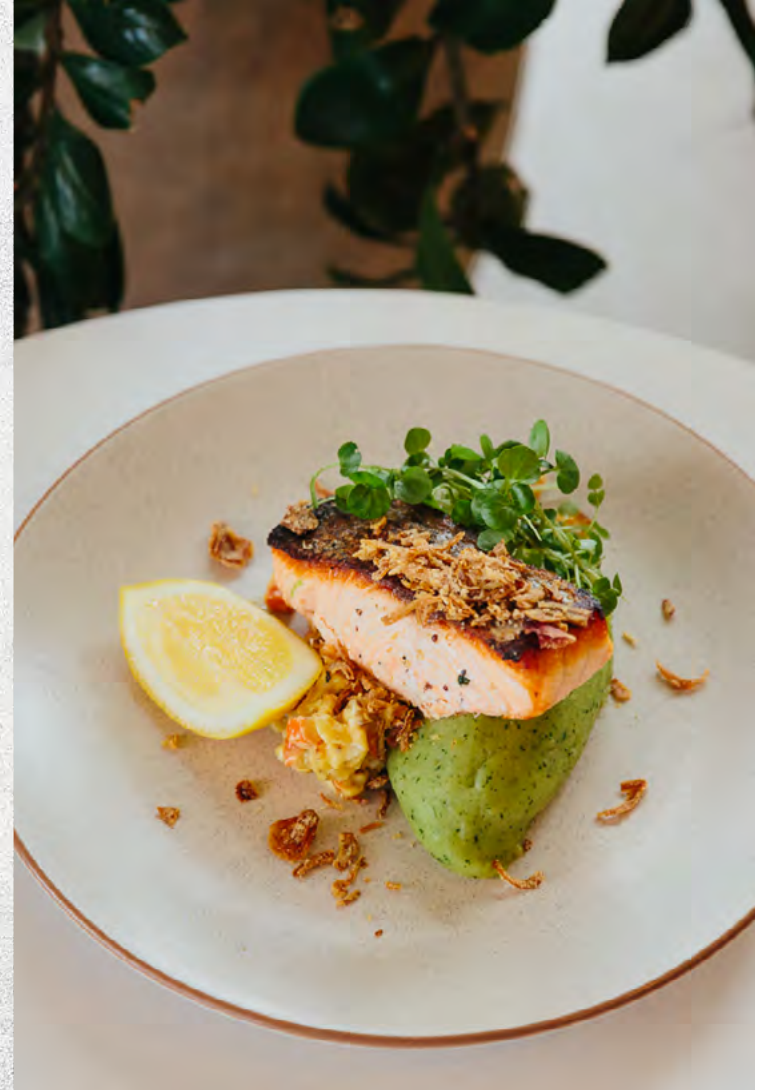
OUR CRAFT

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
- 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 DE,GE,NF
- Smoked salmon, dill cream cheese and cucumber roulade GE,NF
- Tuna tartare, soy, coriander, wasabi mayonnaise, seaweed salad GE,DF
- Prosciutto and rock melon brochette GE,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 GE,DF
- Steamed pork dumplings, soy and sesame dipping sauce
- Crispy pork belly, cornichon, pineapple mayonnaise GE,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 GE,DE,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 GE,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 GE, NE, VG

Grilled halloumi, basil, roasted tomatoes and zucchini salad GE, V, NF

Garlic prawns, “mojito” compressed watermelon, fetta, avocado emulsion GE, 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 GE, NF

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

Crispy pork belly, cornichon, pineapple emulsion, red wine jus GE, 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 GE, NE, DE

Chargrilled chicken breast, roasted kipfler, broccolini, basil, semi dried tomatoes GE, NF

Pork fillet mignon with bacon, pumpkin - potato mash, cauliflower, bell pepper sauce GE, NF

Black pepper rubbed eye fillet, parsnip puree, beetroot, charred onion, red wine jus GE, 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 GE, NF

Mandarin cheesecake, dark chocolate ice cream

Black forest pavlova, preserved cherries, chocolate GE, NF

Chef selection petit fours



FEAST



OPTION ONE

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

OPTION TWO

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

MAIN

Slow cooked coffee rub brisket (salsa criolla)
Mediterranean lamb shoulder, ajvar sauce
Moroccan beef and lamb meatballs, red sauce
Mince lamb stuffed eggplant, béchamel
Barbecued pork belly, sesame seeds
Lemon and honey roast chicken, green tomatillo salsa verde
Stuffed chicken, basil pesto and salsa pomodoro
Chicken enchiladas (Mexican cannelloni)
Teriyaki salmon
Baked cajun salmon cucumber and chili salsa
Chargrilled barramundi with ginger and soy dressing
Whole roast cauliflower almond gremolata and pomegranate seeds
Stuffed eggplant with cous-cous
Stuffed roast capsicum, quinoa, brown rice and chickpea
Cauliflower, chickpea and 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 and pomegranate seeds

DESSERT

Selection of petit fours

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

CAKE AGE

(100PAX) | (100+ PAX)

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

Mm

GRAZING STATIONS

CHEESE STATION

A selection of Australian and international cheeses with lavosh, fruit paste, grapes and 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 and tuna, cooked king tiger prawns

INTERACTIVE ICE-CREAM STATION

Your choice of three ice cream and 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 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

BEVERAGE PACKAGE

- 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 Stoney 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

BEVERAGE PACKAGE

- 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 Shiras, 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

PRICE AS PER OUR MENU

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 wedding specialists
who will be thrilled to talk you through
our chic riverside venue.

Phone 07 3358 5464

Email events@marymaes.com.au

Brisbane Powerhouse

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  **MARYMAESBRISBANE**

marymaes.com.au

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