

# FUNCTIONS

*with* **Maggie May**

**SELECTING THE  
PERFECT SPACE**

**DRINKS FOR A  
LONG TIME, AND  
DRINKS FOR A  
GOOD TIME**

**MENUS TO  
SATISFY YOUR  
DEEPEST  
CRAVINGS**



TAKE A  
VIRTUAL  
TOUR OF  
MAGGIE  
MAY





# Welcome...



## MAKE YOURSELF COMFORTABLE

Elevated on Gasworks, Maggie May is just a fabulous location for your next function.

A space inspired by the charm of the 1970s, this rich and delightful supper club offers the perfect background for you and your guests to enjoy scrumptious bites and delightful drinks.

Who knows, you might even bump into Maggie herself. She loves making an appearance.



## REACH OUT TO OUR FUNCTIONS TEAM

Our dedicated team is here to help your function or event run smoothly and ensure it reflects your vision.








**Contact us today.**

## TAKE A LOAD OFF

Let Maggie May help with things like...

-  Decorations
-  Cocktail Stations
-  Table Service
-  Personal Waitstaff
-  Bottle Service with Bartender

We can also help arrange...

-  Personal Photographer
-  Personal Videographer
-  Photo Booth
-  Event Light Up Letters
-  Personalised Social Media Selfie Frame
-  Vinyl DJ Artist
-  and more

Additional costs may apply to some items



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SUPPERCLUB  
**Maggie May**





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SEATED  
**35** PPL

COCKTAIL  
**60** PPL

## The Longland Room

# PRIVATE, PHOTOGENIC, INTIMATE

A slightly more private space, The Longland Room is designed for large banquet dinners, intimate cocktail parties or corporate affairs. Draw the curtains and the world fades away till there's only you.

*I have the space  
just for you.  
- Maggie May*





# The Sun Room

**CENTRAL,  
LAVISH,  
FLORAL**

Situated indoors overlooking the patio into the Gasworks grassy spaces, The Sun Room features a large booth with casual seating and can be joined with The Patio area for larger events.

If you seek comfort, relax in the luxurious booth or our inviting high tables and chairs.

SEATED  
**20** PPL

COCKTAIL  
**40** PPL



*When it feels like a  
warm memory.  
- Maggie May*





# The Garden Bar

## GREEN. COVERED. PET FRIENDLY

A combination of low and high seating suitable for cocktail parties or large group dining with total coverage from the weather.

With easy access to the outdoor bar, The Garden Bar can be combined with the Terrace for events of up to 120 people.

*For you and your  
closest 120 friends?  
Absolutely.  
- Maggie May*





*I love dogs.  
I love their loyalty.  
- Maggie May*



# The Terrace

## OPEN, PET FRIENDLY, COVERED



An intimate outdoor area with roof coverage and close to the outdoor bar, The Terrace features low furniture, or cocktail style furniture by request, and can be combined with The Garden Bar for events of up to 120 people.



# The Patio

## BRIGHT, OPEN. PEOPLE WATCHING

An outdoor area overlooking the Gasworks grassed area, The Patio features sun protection from our vintage umbrellas and can be combined with The Sunroom for your larger events.



*I always want  
to be seen. Only  
sometimes do I want  
to be watched.*

*- Maggie May*



# Drink Packages

## ALWAYS A DELIGHTFUL POUR



*Be thirsty to achieve more.  
At other times, just be thirsty.  
- Maggie May*

### PACKAGES




All **tap beers**, a **premium selection of wines**, **soft drinks** and **juice**.

**3 Hour Beer & Wine Package \$60**

**4 Hour Beer & Wine Package \$80**

### THE SPECIALS

Make your function extra memorable with add ons to set your event apart.

-  **House spirits** an additional \$15 per person per hour on each package
-  **House spirits** and a **selection of house cocktails** are an additional \$25 per person per hour on each package
-  **House spirits** can also be made available for \$5 on a cash basis for the duration of each package

*Minimum of 20 people. All guests must participate in the drinks package.*





# Canapé Selections

## IF IT TASTES GOOD, USE YOUR HANDS



*Good food  
shouldn't need  
a silver fork.  
- Maggie May*







### CANAPÉ PACKAGES

Choose your canapé package and then choose your canapés below.





4 x Regular	\$26pp
6 x Regular	\$38pp
8 x Regular	\$48pp

*Minimum of 20 people.*

#### REGULAR – COLD

-  **Salmon tostadas**, Tequila cured salmon, chilli, avocado, radish, lime crema 🌱
-  **Jamon serrano**, brie, honey, dukkah bites 🌱
-  **Bruschetta**, tomatoes, onions, basil, whipped feta, balsamic, en croute 🌱
-  **Vegetable rice paper roll**, peanut dipping sauce 🌱
-  **Goat's cheese & caramelised onion tart** 🌱
-  **Roast beef**, aioli, piccalilli, en croute 🌱

#### REGULAR – HOT









-  **Mac n cheese croquette**, jalapeno mayo 🌱
-  **Pork bao**, smoked pork belly, pickled carrot & cucumber, sticky barbeque
-  **Yoghurt flatbread**, romesco sauce, prosciutto, mozzarella, caramelised onion
-  **Pea & mint arancini**, whipped feta 🌱

-  Coal fired **Picanha skewer**, chimichurri 🌱

-  **Pig in blanket**, pork chipolata, puff pastry & tomato relish

#### GRAZING BOXES

*\$12pp. Minimum of 20 people.*

-  **Fried prawn roll**, Cajun spiced, lettuce, tomato, creole remoulade, sweet potato crisps
-  **Salt & pepper squid**, citrus mayo, fries 🌱
-  **Fish & chips**, battered fish, fries, lemon, tartare
-  Mini **Reuben sandwich**, fries 🌱
-  **Fried chicken**, pickles, hot honey, tangy mayo 🌱
-  **Picanha skewers** (2), yoghurt flatbread, chimichurri 🌱
-  **Chicken salad**, oregano & lemon marinated, avocado & cucumber salad 🌱
-  **Pea & mint risotto**, charred asparagus, mascarpone, truffled pecorino 🌱





# Platters

## A LITTLE OF THIS, A LITTLE OF THAT

Platters serve 8-10 people

### **Bread & Dips** 🌱 🌿 \$75

3 house dips, crudités, artisan bread, house made lavosh

### **Cheese Fondue** 🌱 🌿 \$140

Rich cheese fondue, artisan bread, pickled & fresh vegetables, roasted potatoes

Add seared steak \$20

### **Antipasto** 🌿 \$140

Seared, cured & smoked meats, Australian cheese, dried fruit, crackers, bread, basil pesto, marinated & pickled vegetables

### **Maggies Combo** \$140

Lamb & chorizo meatballs; romesco sauce, salt & pepper squid, halloumi chips; sumac yoghurt, mac n cheese croquettes, jalapeno mayo

### **Skewers (30pcs)** 🌿 \$140

Satay chicken skewers, lamb kofta, tzatziki, marinated halloumi & cherry tomato skewers, balsamic glaze

### **Vegan (30pcs)** 🌱 🌿 \$150

Mini gourmet leek & mushroom pies, pumpkin arancini, roasted vegetable pastry rolls, plant-based chipotle mayo, tomato relish

### **Chicken Wings (30pcs)** 🌿 \$110

Southern fried chicken wings, celery, ranch dressing, smoky BBQ & hot sauces

### **Cheese** 🌱 🌿 \$120

Selection of three artisanal cheeses including soft, blue and hard – accompanied with lavosh breads, quince, assorted fresh & dried fruits

### **Dessert Fondue** 🌱 \$130

White chocolate, marshmallows, wafers, chocolate brownie, seasonal berries & fruit, waffles

### **Grazing Board (15-20 ppl)** 🌿 \$350

Seared, cured & smoked meats, soft, blue & hard cheeses, dried fruit, crackers, bread, basil pesto, marinated & pickled vegetables, assorted olives, crudites, fresh fruit, house dips, salted roasted nuts, toasted breads

### **Sliders (15pcs)** \$110

Choose either:

Beef patty, bacon & onion jam, American cheddar, burger sauce, brioche; or  
Fried chicken, hot honey, lettuce, tangy mayo, pickles, brioche

### **Bao Buns (15pcs)** \$115

Choose either:

Smoked pork belly, pickled carrot & cucumber, sticky barbeque; or  
Crispy fried chicken, pickled onion, sriracha mayo, coriander

### **Sorbet Cups** 🌱 \$6

*Per person. Minimum 10.*

House made, wickedly refreshing.

Choose from:

Lemon, mint syrup, shortbread;  
Dark chocolate & sea salt; or  
Coconut, pineapple, lime





# Banquet Style SOMETIMES YOU JUST WANT MORE

*Let indulgence be your occasional  
rebellion against routine.*  
- Maggie May



## CHOOSE YOUR DINING OPTION






2 Course Banquet \$59pp

3 Course Banquet \$79pp

Minimum of 15 people






### SHARED ENTREÉS

Choose 3 to share

-  **Lamb & chorizo meatballs**, romesco, truffled pecorino 🌿
-  **Chicken wings**, southern fried, Nashville hot sauce, pickled celery, honey 🌿
-  **Halloumi chips** - Herb crumbed, za'atar, sumac yoghurt 🌿
-  **Yoghurt flatbread** - romesco, prosciutto, mozzarella, caramelised onion
-  **Salmon tostadas** - tequila cured salmon, chilli, mango, petite leaves, lime crema 🌿

### SHARED MAINS

Choose 3 to share


-  **Rump cap**, mb2+, Picanha style, blistered cherry tomatoes, roasted onions, chimichurri 🌿
-  **Crispy skin chicken supreme**, cucumber & avocado salad, tangy green dressing 🌿
-  **Baked salmon**, caper & raisin salsa, lemon, herb oil 🌿
-  **Potato gnocchi**, roasted pumpkin, feta, crispy sage, toasted seeds 🌿
-  **Smoked pork belly**, sticky BBQ sauce 🌿

### SHARED DESSERT

Choose 3 to share

-  **Churros**, cinnamon sugar, caramel sauce 🌿
-  **Chocolate brownie**, fudge sauce 🌿
-  **Lemon curd tarts** 🌿
-  **Eton's mess**, meringue, stewed strawberries, vanilla cream, passionfruit 🌿
-  **Sticky date**, salted caramel cream, strawberries 🌿

### SHARED SIDES

-  **Corn ribs**, chilli butter, lime 🌿
-  **Roast potatoes**, rosemary, garlic 🌿
-  **Seasonal greens**, extra virgin olive oil, salt 🌿

 Vegetarian
  Vegan
  Gluten-free
  Gluten-free Option



# Alternate Drop

## CLASSIC OR LUXE

*Choices to me are like  
freedom. Give me more.  
- Maggie May*









### CLASSIC

2 course \$49, 3 course \$65

*Minimum of 10 people*

*Alternate drop from two selected options from your courses.*










#### ENTREÉS

-  **Bruschetta**, heirloom tomatoes, marinated mozzarella, whipped feta, pickled red onions, toasted sourdough, basil, balsamic 
-  **Salt and pepper squid**, aioli, lemon 
-  **Yoghurt flatbread**, romesco, prosciutto, mozzarella, caramelised onion
-  **Garlic hummus**, lavosh, green olives, roasted chickpeas, smoked paprika  

#### MAINS

-  **Rump steak**, buttered mash, broccolini, rosemary beef jus 
-  **Pan seared barramundi**, citrus roquette salad, jalapeno lime dressing, sweet potato crisps 
-  **Potato gnocchi**, roasted pumpkin, feta, crispy sage, toasted seeds 
-  **Chicken supreme**, potato rosti, charred onions, honey carrots, jus 

#### DESSERT

-  **Lemon curd tart**, meringue, Chantilly cream, stewed blueberries, mint 
-  **Chocolate brownie**, fudge sauce, Oreo crumb, peppermint ice cream 
-  **Vanilla pannacotta**, berry compote, strawberries, mint  
-  **Sticky date pudding**, salted caramel sauce, vanilla bean ice cream 









### LUXE

2 course \$65, 3 course \$79

*Minimum of 10 people*

*Alternate drop from two selected options from your courses.*









#### ENTREÉS

-  **Prawn cocktail**, QLD prawns, Mary rose sauce, lettuce cup, lemon, spiced avocado puree 
-  **Beef carpaccio**, parmesan, truffled mayo, crispy capers, encroute 
-  **Smoked pork belly**, celeriac & apple remoulade, BBQ glaze 
-  **Wild mushrooms on toast**, roasted onion jus, tarragon cream 

#### MAINS

-  **Beef wellington**, mushroom duxelles, prosciutto, puff pastry, potato puree, butter broccolini, heirloom carrots, beef jus
-  **Green risotto**, garden peas, asparagus, mint, mascarpone, truffled pecorino  
-  **Pan seared salmon**, cauliflower & leek cream, caper dill potatoes, broccolini, macadamia 
-  **Confit chicken Maryland**, kipfler potatoes, chorizo, smoky pumpkin puree, peas, soft herbs, jus 

#### DESSERT

-  **Mango cheesecake**, butter biscuit base, toasted coconut, white chocolate 
-  **Apple crumble**, spiced apple & rhubarb, crumble topping, vanilla cream  
-  **White chocolate cranberry bread & butter pudding**, old school custard 
-  **Blueberry & lime tart**, cherry cream, almond tuille





# Offsite Functions **CATERING TO YOU**

*Wanna take it off  
campus? We can cater  
any of your events  
offsite as well!*

*- Maggie May*

**Talk to the Maggie May team to  
ensure your next offsite event or  
function is catered to perfection.**

**Make it easy.  
Make it memorable.**

**Talk to Maggie May today.**







*I'm practically buzzing  
with excitement for our  
upcoming get-together!*  
- Maggie May





# You love to explore...

See new sights,  
taste new foods,  
try new drinks.

So it's nice to know,  
at the end of the day,  
you have a place to  
come home to.

SUPPERCLUB  
**Maggie  
May**

