



MARY'S UNDERGROUND

PACKAGES



WORLD FAMOUS IN SYDNEY

ALL THE DEETS FOR YOUR BIG PARTY

ADDRESS

7 Macquarie Place, Circular Quay Sydney 2000

CONTACT

Melissa Murray
Events Director
melissa@6marystreet.com

EXCLUSIVE HIRE

Seated (dinner)

- Capacity: 120

Standing (drinks and canapés)

- Capacity: 450

EVENT PRICING

Production:

In-House PA, LX and AV (as per spec).
Venue technicians must be present for any operation of the above systems.
All rates per technician (min 4 hour call).

Monday - Sunday:

- \$50 + GST / hour
- Post Midnight: \$75 + GST / hour

Service staff:

Includes door / cloak staff, bartenders, waiters, chefs and support staff. Staffing levels will be determined by event requirements and at venue's discretion.
All rates per staff member.

Monday - Friday:

- \$35 + GST / hour

Saturday:

- \$45 + GST / hour

Sunday:

- \$50 + GST / hour

Public Holiday:

- \$70 + GST / hour

Security staff:

Security personnel are required at a ratio of 1 per 100 attendees. All rates per security personnel (min 4 hour call).

Monday - Sunday:

- \$45 + GST / hour

Public Holiday:

- \$70 + GST / hour

VENUE HIRE

Mary's Underground is available to book with a minimum spend commitment, which can be used on beverages, catering, production and staff services.

The minimum spend amount differs by day and is outlined below:

Monday: \$5,000

Tuesday: \$5,000

Wednesday: \$6,000

Thursday: \$7,000

Friday: \$12,000

Saturday (til 10pm): \$12,000

Saturday: \$19,000

Sunday: \$7,000

MARY'S
UNDERGROUND



THERE'S A PARTY IN OUR UNDERGROUND

HOST A PROPER NIGHT OUT WITH REAL PRODUCTION VALUE

PRODUCTION INCLUSIONS

In-House Backline:

- Fender 68 Custom Deluxe Reverb guitar amp
- Fender Bassman 500 Head bass amp
- Fender Bassman 410 NEO bass cabinet
- 1960s vintage round badge Gretsch drum kit (20" kick drum, 12" rack tom, 14" floor tom). Hardware includes: Hi hat stand, three cymbal stands, snare stand and drum stool
- KAWAI K500 upright piano

DJ Equipment:

- Pioneer DJM900NXS mixer
- 2 x Pioneer CDJNXS players
- 2 x Technics 1200 mkII turntables
- 1.8m Megadeck DJ table

FOH Speaker System and Processing:

- 2 x d&b V7P Speakers
- 4 x d&b V-SUBS
- 1 x d&b D80 amplifier and processing

Room Fill and Delay Speaker System and Processing:

- 6 x db E8 Speaker
- 1 x d&b 30D Amplifier and Processing

Foldback Speaker System:

- 4 X quest qm450 active foldback speakers
- 2 X rcf active foldback speakers

Mixing Console:

- 1 x DiDiCo SD11 Core2 v987
- 1 x DiGiCo D2-Rack (48in/16out)

Microphones / Di's:

- 1 x Senn e901 kick mic
- 1 x Shure b52 kick mic
- 1 x Shure Beta 57 instrument mics
- 5 x Shure SM57 instrument Mics
- 4 x Sennheiser e904 Tom Mics with clamps
- 2 x Senn e906 Guitar Amp Mics
- 5 x Sennheiser e945 vocal mics
- 4 x Klark Technik DN100 Mono Active DI
- 1 x Radial ProD2 Stereo Passive DI

Mic Stands:

- 8 x K&M Tall Boom Stands

- 6 x K&M Short Boom Stands

Lighting:

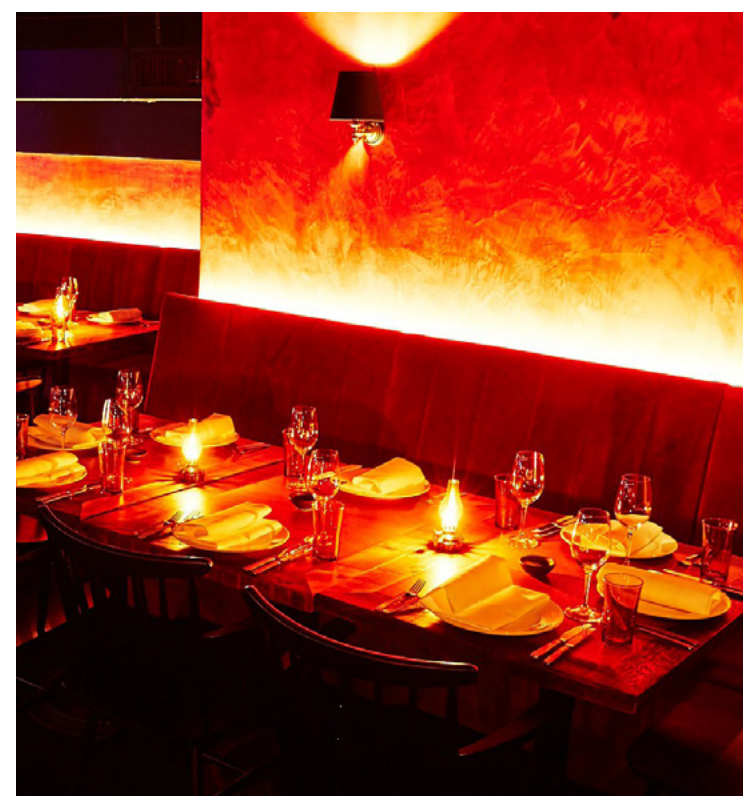
- 4 x Chauvet IntSpot 255
- 4 x Chauvet Colordash Q18 LED Par
- 3 x Chauvet Colorband USB
- 2 x NITEC LED Blinder
- 1 x ClayPaky Stormy CC
- 3 x Sun Strips
- 16 x Chauvet Epix Strips (controlled via artnet)
- 1 x Look Solutions Unique 2.1
- 1 x Chamsys PC wing plus touchscreen

LED Screen:

- 3m x 2m 2.6mm Pitch
- Resolume Laptop
- HDMI Input at FOH and Side Of Stage

Stage:

- 4.7m wide x 3.5m deep



BEVERAGES

Priced per person.

Package One

House lager.
House red, white, orange, and rosé.

- 1 hour \$35pp
- 2 hour \$60pp
- 3 hour \$80pp

Package Two

Open choice of beer/cider.
Premium choice of sparkling,
red, white, orange and rosé.

- 1 hour \$45
- 2 hour \$70
- 3 hour \$90

Package Three

Beverages charged on consumption.

CANAPÉS

DF= DAIRY FREE, GF= GLUTEN FREE, NF= NUT FREE, V=VEGETARIAN, VG= VEGAN

Priced per piece.

Minimum order 40 pieces required.

Small

Sydney rock oyster (GF) \$5

- Natural
- Hot sauce

Yellowfin tuna tartare with
prawn crackers and citrus (GF) \$9

Smoked potato blini \$6

- Smoked trout roe and
crème fraiche
- Curried egg and trashcan bacon \$7

Fried enoki with kombu ranch
(V, GF) \$5

Goats cheese bites with honey
and black pepper (V) \$7

Mary's fried chicken wings \$4

- Hot Honey
- Hot Sauce

Medium

Fried potato skins \$8

- Cheese n bacon (GF)
- Onions, onions, onions!!!
Fried, sweet and French!!! (V,GF) \$8

Tostada

- Spiced pumpkin (VN, GF) \$6
- Bloody mary beetroot (VN,GF) \$6
- Salmon tartare with jalapeño
and sour cream (GF) \$8

Croquettes

- Cheeseburger or
Pepperoni \$7
- Eggplant croquettes with
gruyère (V) \$6

Large

Red tacos \$10

- Beef cheek barbacoa (GF)
- Spiced eggplant (VN, GF)

Mini Mary's burgers \$12

- Mini Mary's burger (NF)
- Mini cheeseburger (NF)
- Mini fried cauli burger

Pizza fritta \$12

- Ricotta caprese (V)
- Pepperoni

Sweet

Warm cookies \$8

Choc chip NY cheesecake
with whiskey caramel and
salted pretzels \$10

\$22.50



MARY'S BURGER
Grass-fed beef, American cheese, lettuce, tomato, onion, and Mary's sauce.

\$28.50



DOUBLE MARY'S BURGER
Double grass-fed beef, American cheese, lettuce, tomato, onion, and Mary's sauce.

\$22.50



CHEESEBURGER
Grass-fed beef, double American cheese, Mary's pickles, onion, ketchup, and mustard.

\$28.50



DOUBLE CHEESEBURGER
Double grass-fed beef, double American cheese, Mary's pickles, onion, ketchup, and mustard.

\$23



SPICY FRIED CHICKEN BURGER
Buttermilk fried chook, spicy mayo, and thick-cut pickles.

\$23



FRIED CHICKEN BURGER
Buttermilk fried chook, double American cheese, lettuce, tomato, onion, and Mary's sauce.

\$22.50 (V)



CAULIFLOWER BURGER
Buttermilk fried cauliflower, double American cheese, lettuce, tomato, onion, and Mary's sauce.

\$22.50 (V)



SHROOM BURGER
Roasted field mushroom, double American cheese, lettuce, onion and Mary's sauce.

SELECT FROM OUR DELICIOUS O.G MARY'S MENU

BORN OF LATE NIGHTS AND GUILTY PLEASURES

**ALL BURGERS ARE SERVED WITH FRIES
ADD TRASHCAN BACON + \$6
PLANT-BASED AND
GLUTEN-FREE BURGERS AVAILABLE
FULL MENU AVAILABLE AT MARYS.WTF**

DF= DAIRY FREE, GF= GLUTEN FREE, NF= NUT FREE, V=VEGETARIAN, VG= VEGAN

\$44



WHOLE BIRD
Buttermilk fried chook. Breast x 2, wing x 2, drumstick x 2, and thigh x 2.

\$24



HALF BIRD
Buttermilk fried chook. Breast, wing, drumstick, and thigh.

\$30 (VN)



WHOLE CAULIFLOWER
Buttermilk fried head of cauliflower.

\$19 (VN)



HALF CAULIFLOWER
Buttermilk fried half head of cauliflower.

\$12



NUGGS
Smoked chunks of delicious Mary's fried chicken served with habanero mayo.

\$10 (GF, VN)
Available on request



MASH N GRAVY
Buttery mash with Mary's house made chicken gravy.

\$5 / \$10 (GF)



FRIES
Golden French fries.

\$3



SAUCES
Mary's, Hot, Ketchup, habanero Mayo, Szechuan, Gravy, Gochujang Mayo, or Sweet n Sour.



BANQUET MENU

DF= DAIRY FREE, GF= GLUTEN FREE, NF= NUT FREE, V=VEGETARIAN, VG= VEGAN

Priced per person.



Package One

Includes your choice of:

- 2 entrees
- 2 mains
- 3 sides
- 1 dessert

\$80

Canapés

- Mini Mary's burger (NF)
- Mini cheeseburger (NF)
- Cured salmon tostada with jalapeno and crema (GF, NF)
- Spiced pumpkin tostada with vegan gochujang mayo and spring onion (GF, DF, NF, V)

Mains (shared)

- Roast chicken with bread sauce, pan gravy and watercress (DF, NF)
- Crispy baby snapper all'assassino with dill salad (DF)
- Whole roasted pork belly with apple cider gravy (DF)
- Whole eggplant with labneh, roasted peppers, harissa and smoked almonds (GF, V)
- Whole roast sirloin with kimchi butter (additional \$10pp) (GF, NF)
- Slow roast lamb shoulder with garlic, rosemary and jus gras (additional \$10pp) (GF, DF, NF)

Package Two

Includes your choice of:

- 3 entrees
- 3 mains
- 3 sides
- 2 desserts

\$85

- Buttermilk fried chicken wings with Habanero Mayo (NF)
- Sydney rock oysters (additional \$3pp) (GF, DF, NF)
 - Natural
 - Hot Sauce
 - Mignonette
 - Kilpatrick

Sides (shared)

- Paris mash (GF, V, NF)
- Baby cos and herb salad (GF, VG, NF)
- Bitter leaf salad with lemon dressing (GF, VG, DF)
- Duck fat potatoes (DF, GF, NF)

Package Three

Includes your choice of:

- 2 canapes
- 2 entrees
- 3 mains
- 3 sides
- 2 desserts

\$90

Entrees (shared)

- Beef tartare with anchovy dressing, capers and Reggiano (GF)
- Fried Hawkesbury squid with aioli (Upon request can make GF, DF)
- Yellowfin tunacrudo with capers, olives, lemon and pistachio (GF, DF)
- Burrata with smoky romesco and basil (GF, VG)
- Beetroot tartare with Bloody mary spices and sorrel (GF, VG)
- Zucchini carpaccio with creme fraiche and dill (GF, V)

Desserts

- Choc chip NY cheesecake with whiskey caramel and salted pretzels (NF)
- Spiked Brownies with smoked maple cream (NF)
- Brown butter Choc Chip Cookie Sandwich (NF)
- Golden Syrup Dumplings with vanilla ice cream

Entrees and Mains are served shared in the centre of the table between 4-6 guests. Desserts are served individually.



GOT A FEW MORE QUESTIONS?

SOME FAQs

Is the venue wheelchair accessible? A portable access ramp is provided in the venue to accommodate accessibility needs, as there are a few steps within the space.

Can we use your sound and lighting systems?

Yes, our venue technicians must be present for any operation of our inhouse systems. Production fees apply.

Can we supply our own entertainment and live music?

Yes, our venue is purpose build for live music. Please let us know if you need any recommendations or bookings for live music, DJs, artists or performers. Production fees apply for use of our in-house systems.

What staff will be needed for my event? A venue manager will be present at your private event to offer support. Additional personnel, including waitstaff, bartenders, and door attendants, will incur an additional charge. The venue will determine the necessary staff to ensure smooth service. Please be aware that service fees will apply to additional staff beyond our venue manager.

Do we need security? If your event has guests of 100+, we require security personnel at a ratio of 1 to 100 attendees. Security fees apply.

Can we byo catering or booze? We do not allow external catering or alcohol. We have a range of menu options that work well for most events, but we love to create bespoke menu for exclusive events.

We are a fully licensed venue with several stocked bars in the venue available for use with service staff included. Beverage packs or bar tabs available for the duration of your event. External beverage sponsors are subject to approval.

Can I bring a cake? Yes, we are happy to serve this to you for \$2pp. Please let us know when booking or prior to your event day.

Can we decorate/style an area for our function?

Decorations are permitted provided they are not offensive and don't cause any damage to the walls or venue.

What if our event runs over the agreed time? Any time added to the agreed booking period is subject to additional minimum spend, payable as an hourly rate.

How do we book an event at Marys Underground?

A 50% of the minimum spend is required to book your event with us. The remaining balance is due 14 days prior to the event along with the final event details (guests numbers, catering and beverage requirements). Any requests after this period are subject to availability and serviceability and cannot be guaranteed. Additional costs incurred at the event are due at the conclusion of the event with a credit card at the venue. Payment can be made via credit card (surcharge applies) with a secure link or via EFT.

BEV MENU



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SPIRITS

House Pours

Wyborowa	\$12.00
Beefeater	\$12.00
El Jimador	\$12.00
Havana 3	\$12.00
JD	\$12.00
Ballantines	\$12.00
Jameson	\$12.00
Captain Morgan	\$12.00
Canadian Club	\$12.00
Vodka Redbull	\$16.00

Vodka

Absolut	\$12.00
Ketel One	\$12.00
Grey Goose	\$16.00
Absolut Elyx	\$14.00

Liqueur

Midori	\$12.00
Alize	\$13.00
Cointreau	\$12.00
Kahlua	\$12.00
Jagermeister	\$12.00
Seedlip	\$10.00
Pimms	\$12.00
Montenegro	\$12.00
Disaronno	\$12.00
Chambord	\$12.00
Campari	\$12.00
Fernet	\$12.00
St germain	\$12.00

Gin

Archie Rose	\$14.00
AHD Classic Gin	\$14.00
Fords Gin	\$14.00
Sipsmith Gin	\$14.00
YH Noble Cut	\$13.00
Hendricks	\$13.00
Monkey 47	\$17.00
Tanqueray	\$12.00

Tequilla

Don Julio	\$16.00
Arette Blanco	\$15.00
Arette Reposado	\$17.00
Herradura Plata	\$14.00
Herradura Reposado	\$16.00
Herradura Anejo	\$17.00
Casamigos Mezcal	\$17.00

Rum

Malibu	\$12.00
Havana Especial	\$12.00
Kraken	\$13.00
Goslings	\$14.00
Zacapa	\$17.00
Plantation Pineapple	\$14.00

Whiskey

Jameson Black Barrel	\$14.00
Jameson Stout	\$12.00
Jameson IPA	\$12.00
Makers Mark	\$12.00
JD Rye	\$12.00
JD Fire	\$12.00
JD Apple	\$12.00
Jeffersons	\$13.00
Buffalo Trace	\$12.00
Woodford Reserve	\$12.00
Auchentoshan	\$17.00
Lagavulin	\$17.00
Eagle Rare	\$15.00
Glendronach	\$17.00
Glenlivet 12	\$14.00
Glenlivet Founders	\$14.00
Glenlivet Caribbean	\$14.00
Archie Rose Rye	\$16.00
Starward	\$13.00

BEERS

Taps

Newtownner (sch)	\$11.50
Suds (sch)	\$11.00
Philter XPA (sch)	\$11.50
VB (sch)	\$11.50
Slayer (sch)	\$11.50
Newtownner (pint)	\$15.00
Suds (pint)	\$15.00
Philter XPA (pint)	\$15.00
VB (pint)	\$15.00
Slayer (pint)	\$15.00

Tins

Tecate	\$11.00
Fellr	\$12.00
Philter Hazy Pale	\$14.00
YH Cider	\$12.00
YH Ginger Beer	\$15.00
OK Cantina	\$14.00
Heaps Normal	\$10.00
Philter sour	\$14.00
YH Stayer	\$10.00
Bintang	\$12.00

WINE

P&V Prosecco (gls)	\$14.00
Bonza Vino (gls)	\$14.00
Pa Pa Pinot Gris (gls)	\$16.00
Das Juice Maceration (gls)	\$16.00
Continental rose (gls)	\$16.00
BNW Rudeboy (gls)	\$14.00
Wizard Piss (gls)	\$16.00
P&V Prosecco (btl)	\$70.00
Bonza Vino (btl)	\$70.00
Pa Pa Pinot Gris (btl)	\$80.00
Das Juice Maceration (btl)	\$80.00
Continental rose (btl)	\$80.00
BNW Rudeboy (btl)	\$75.00
Wizard piss (btl)	\$85.00

COCKTAILS

LIIT AF	\$22.00
Hot Marg	\$22.00
Whiskey Sour	\$22.00
Sex without the Beach	\$20.00
Fucktini	\$22.00
Bloody Mary	\$18.00
Classic Marg	\$22.00
Negroni	\$22.00
\$10 Marg	\$10.00
Red Sangria jug	\$35.00
White Sangria jug	\$35.00
Red Sangria gls	\$15.00
White Sangria jug	\$15.00

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