



Mirra

C O R P O R A T E



THE VENUE

COURTYARD, LONG ROOM, MAIN ROOM, + DANCE FLOOR

MIRRA is truly an all-inclusive venue. Through hiring the whole venue you will have exclusive use of our Courtyard, Long Room, Main Room & Dance Floor.

The only styling elements you'll have to provide are personal touches - it's just that easy!

CAPACITY

SIT DOWN 40-180

CABARET 40-96

COCKTAIL 40-450

THEATRE 40-200

VENUE HIRE

- 4.5-hour standard hire
- An additional extension is available
- 12 am closure time available
- Available from Tuesday to Sunday
- Minimum spend based on chosen food + beverage package

ROOM FEATURES

- Suitable for long or round tables.
- Outdoor courtyard.
- Fully air-conditioned.
- 2 handheld microphones and background music.
- 140" projector and retractable screen.
- Large male & female bathrooms.
- Full wheelchair access.
- Outdoor designated smoking area.
- Completely private space.
- Adjustable lighting.
- In-house function bar.
- Carpeted areas for comfortable lounging.
- Separate dance floor and DJ/Band space.
- 3 operational gold doors to let guests mingle inside to out.
- Large selection of furniture.
- 110 dp from 12pm -10pm.
- 105 dp from 10pm - 12am.

THE COCKTAIL LOUNGE

COURTYARD, LONG ROOM, + DANCE FLOOR

Use of our Courtyard, Long Room + Dance Floor is perfect for smaller cocktail events of 40-90pax, or sit down events up to 60pax. Your hire will include the 3 separate spaces; our Courtyard is generally used for canapés, arrival drinks and introductions before moving into the Long Room where guests can utilise our chesterfield couches and mingle over a few more drinks. Obviously, toward the end of the night, the Dance Floor is where most guests will find themselves celebrating the amazing event they're experiencing.

CAPACITY

40-60 SIT DOWN

40-90 COCKTAIL

VENUE HIRE

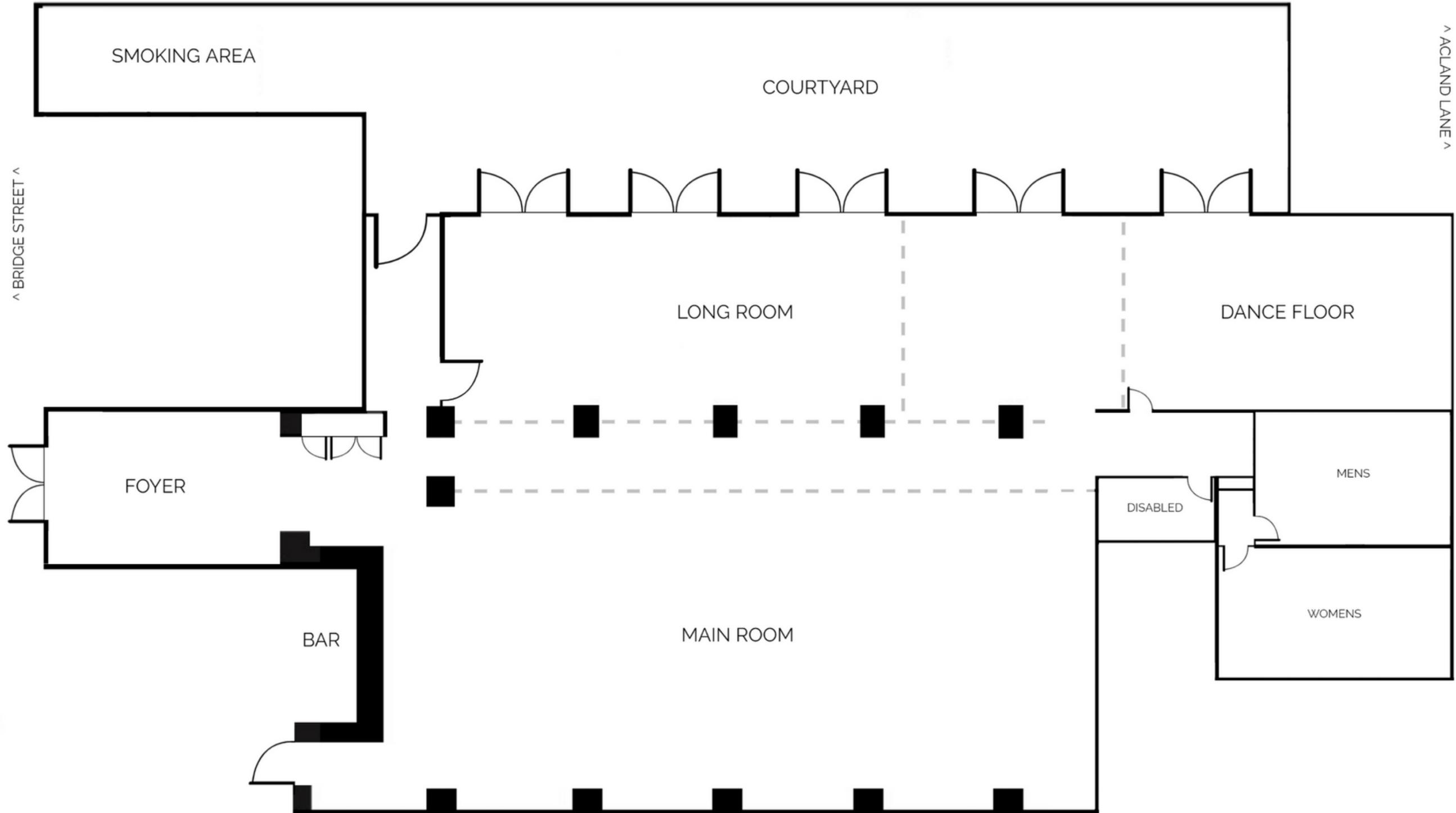
- 4.5-hour standard hire
- An additional extension is available
- 12 am closure time available
- Available from Tuesday to Sunday
- Minimum spend based on chosen food + beverage package

ROOM FEATURES

- Great Cocktail/Sit Down space for intimate weddings.
- Fully air-conditioned.
- 2 handheld microphones and background music.
- 140" projector and retractable screen.
- Large male & female bathrooms.
- Full wheelchair access.
- Outdoor designated smoking area.
- Completely private space.
- Adjustable lighting.
- In-house function bar.
- Carpeted areas for comfortable lounging.
- Separate dance floor and DJ/Band space.
- 3 operational gold doors to let guests mingle inside to out.
- Large selection of furniture.
- 110 dp from 12pm - 10pm.
- 105 dp from 10pm - 12am.



FLOOR PLAN



COCKTAIL PACKAGES



COCKTAIL PACKAGES

MEDIUM FED
FROM \$69.00 PER HEAD

MEDIUM TO WELL FED
FROM \$79.00 PER HEAD

WELL FED
FROM \$89.00 PER HEAD

Looking for less stress, less planning and more dancing? Cocktail events at MIRRA are great for a more relaxed party atmosphere, while still having a formal event to celebrate your special day. There are plenty of options available from grazing tables, and substantial stations to platters of cheeseburgers & fries. There are three different portion sizes – just pick a size & we will create a menu that will suit.

All dietaries are catered for on a separate menu.

CANAPÉS

3 / 4 / 5 / 6 / PORTIONS OR 30MINS / 45MINS / 1 HOUR / 1.5 HOURS

COLD

- Fraser Isle Spanner Crab, pickled ginger, lime aioli, betel leaf gf, df
- Roasted Wagyu, truffle mayo, grilled sourdough, crispy shallots df
- Seared Mooloolaba Tuna, toasted nori, fresh chilli gf, df
- Butter poached chicken, burnt butter emulsion, sage
- Shaved Prosciutto, baby bocconcini, preserved tomato, toasted sourdough
- Confit tomato, whipped feta & black olive tart, basil v
- Roasted carrot & radish tartlet, pickled guindillas, puffed wild rice vg
- Smoked chickpea, pickled radish, baby cucumber, soft herbs gf, vg
- Truffled custard tartlet, aged parmesan, pickled baby vegetables v
- Heirloom beetroot & ashed chevre tartlet v

HOT

- Grilled chicken skewer, chipotle mayo, crispy shallots gf, df
- Slow-cooked lamb shoulder, parsley emulsion, pickled shallot gf, df
- Pulled pork, potato hash, pickled guindillas, green shallot gf, df
- Karaage popcorn chicken, wasabi aioli, fermented chilli
- Chilli glazed lamb rib, orange blossom aioli, roasted almond gf, df
- Grilled chorizo skewer, smoked potato, fennel gf, df
- Roasted pumpkin & parmesan arancini, tomato fondant v
- Panko crumbed mussel, saffron aioli, fresh dill
- Tiger prawn spring roll, pickled ginger mayo, fine chives
- Roasted carrot hummus, toasted pita, sumac vg

GRAZING TABLE

CHEESES

- International & Local cheese: Ash Brie, Washed rind, Blue, English Cheddar, Soft blue cheese

CHARCUTERIE

- Prosciutto
- Finocchiona
- Piccante

ACCOMPANIMENTS

- Assorted mixed olives
- Sliced sourdough
- Toasted pita bread
- Carrot marmalade
- Chef selection of dips (2) – hummus (vg), pumpkin hummus
- Dried apples
- Assorted seasonal fruits- blood oranges, grapes, berries, pears
- Piparras peppers
- Charcoal wafers (GF)
- Assortment of imported & locally made crackers

GRAZING TABLE ADD-ONS

- Coffin Bay Oysters
- Spanakopita
- Assorted house-made quiches

(v) Vegetarian | (gf) Gluten Free | (df) Dairy Free | (vg) Vegan



SUBSTANTIALS & PLATTERS

FORK DISHES

Our fork dishes are the perfect accompaniment to any cocktail party. They'll keep your guests full and satisfied - one hand holding a drink and the other holding a fork dish!

- Crumbed fish, shoestring fries, tartar sauce
- Slow cooked beef cheek, pomme puree, mushroom and bacon sauce gf
- Braised lamb shoulder, roasted zucchini, quinoa, mint & pickled red onion gf, df
- Crispy pork belly, Asian slaw, chilli ginger dressing gf, df
- Tandoori chicken, Jasmine rice, fresh herbs, crispy shallots gf, df
- Grilled chicken thigh, chilli noodle salad, pickles and Nam jim dressing gf, df
- Grilled miso eggplant, herbed quinoa, chickpea puree, crispy shallots gf, vg
- Confit heirloom carrots, grilled onion, toasted buckwheat, soft herbs gf, vg

SUBSTANTIAL CANAPÉS

If you're worried about your guests going hungry, we would definitely recommend tailoring your package to include 1-2 substantial canapes. The hardest part is choosing from the incredible selection!

- Garlic & ginger prawn roll, sriracha aioli, oak lettuce, charcoal slider bun
- Popcorn chicken, chipotle mayo, crispy shallots, fresh herbs, milk bun
- Grilled Wagyu beef, mustard pickle, vintage cheddar & pickled onion slider
- Korean style pork belly, pickled cucumber & gochujang bao bun
- Grilled eggplant and marinated halloumi, confit garlic aioli slider v
- Braised beef, mushroom, and red wine pie, smoked pomme puree
- Truffled mushroom pie, tomato fondant vg
- Crumbed fish taco, cabbage slaw, lime aioli, coriander, mint df

LATE NIGHT BITES

A 'classier' take on the kebab and hot chips after a night out... our Executive Chef will keep your guests happy with platters of guilty pleasures!

All include Shoestring fries, house aioli gf, vg

- Vegetable spring roll, sweet chilli sauce v
- Glazed leg ham, mustard, tomato relish & Swiss cheese on a fresh milk bun
- Beef, parsley, confit onion & black pepper sausage roll, tomato sauce
- Shredded chicken, crispy shallot & sriracha aioli slider
- Grilled beef, American mustard, tomato relish & cheddar slider

SLIDERS PLATTERS

Bite sized and delicious - our sliders tick all the boxes and great way to finish the night.

- Shredded chicken, crispy shallot & sriracha aioli slider
- Grilled beef, American mustard, tomato relish & cheddar slider
- Glazed leg ham, mustard, tomato relish & Swiss cheese on a fresh milk bun



SUBSTANTIAL STATIONS

Treat your guests to our live and interactive substantial stations. This is a great way to get your guests involved and bring a tailored uniqueness to your event. One of our experienced chefs will cook and serve the substantial station in the courtyard.

GERMAN

Selection of one

- Stout braised beef cheek, double smoked bacon, crispy shallots, smoked butter gf, df
- Crisp slow-roasted pork belly accompanied by a roasted apple and baby caper relish gf, df
- Selection of artisanal German sausages served with house condiments and relishes

ACCOMPANIMENTS

Bread, slaw, roasted baby potatoes, Sauerkraut, sweet braised red cabbage, house pickles, mustards, relishes, and chutneys.

PAELLA

Minimum of 60 guests
Selection of one

Paella Valenciana – chicken & chorizo sausage cooked with saffron, vegetables & Calasparra rice
Paella de Marisco – local prawns, mussels & snapper with saffron broth & Calasparra rice

GREEK STATION

Selection of one

- Sea salt & rosemary roasted lamb shoulder gf, df
- Spiced lamb kofta, preserved lemon, soft herbs
- Oregano, garlic & lemon thyme grilled chicken skewer gf, df
- Grilled garlic prawns, smoked paprika chilli vinaigrette, fresh lemon gf
- Slow-cooked octopus, rich tomato, onion & garlic sauce gf
- Chargrilled piperis (peppers), feta & oregano v, gf

ACCOMPANIMENTS

- Aged sherry & mustard dressed cucumber, dill & radish salad gf, vg
- Tabouli with smoked chickpea dressing v, df
- Marinated feta & heirloom tomato salad, fresh herb vinaigrette gf
- Tzatziki, hummus & semi-dried tomato salsa
- Grilled pita bread

BAO STATION

Selection of three

- Roast Pork Belly – Signature hoisin sauce, lightly pickled cucumber & coriander
- Karaage Chicken – Spicy aioli, pickled red cabbage & crispy shallots
- Crumbed White Fish – Miso sauce, fresh herbs & pickled ginger
- Crispy Tofu – Aged dashi sauce, pickled daikon & roasted peanuts vg
- Confit King Brown Mushroom

ACCOMPANIMENTS

Crispy slaw with pickled vegetables, fresh herbs, wombok & bean sprouts with a spicy chilli & ginger dressing gf, vg

YAKITORI STATION

Skewers, selection of three

- Chicken tenderloin, wasabi mayo & crispy garlic gf, df
- Lemon & black pepper chicken thigh, Kombu salt gf
- Wagyu beef, black pepper, and fermented chilli teriyaki glaze gf, df
- King Brown mushroom, miso butter and soy salt gf, v
- Shitake mushroom, chilli, ginger, soy, and lemon glaze gf, vg

ACCOMPANIMENTS

Coconut rice, kimchi, fried lotus root, assorted pickles & sauces gf, vg



NETWORKING PACKAGE INCLUSIONS

VENUE HIRE

- Venue hire of \$1,500.00 for 4.5 hours
- Venue extension of \$500.00 per half an hour after 4.5 hours
- Sunday events will incur a surcharge P.O.A
- Minimum spend is based on food & beverage packages chosen by event organiser.

STYLING

- Up to 60 distressed natural bentwood chairs.
- Glassware, silver cutlery and modern white crockery.
- Ornate glass cake table and glass gift tables.
- Use of glass tea light candle votives & tea light candles.
- Silver cake serving set & toasting flutes.
- Gold lanterns for outside.
- Scented candles for bar area & all bathrooms.

EXPERIENCE

- Executive Chef.
- Private use of the venue.
- 12 am venue closure.
- Experienced Event Coordinator to assist with your planning.
- Dedicated Functions Manager to run your event.
- Full wait & bar staff.
- Table service of beer, wine & champagne beverages.
- Lectern with 2 roving microphones w/ background music.
- Wheelchair access.
- Private bathrooms.
- Outdoor designated smoking area.
- Outdoor cocktail furniture.

AUDIO-VISUAL EQUIPMENT

- Projector- 5000 Lumens 1080P Resolution.
- Retractable Projector Screen 140" 16:10 ratio.
- HDMI and VGA presentation inputs.
- Presentation audio over HDMI.
- Background Audio (throughout the venue)
- 2 wireless handheld microphones (not suitable for singing)

Please note the background audio will not sustain "dance" music
The projector and screen are only located in the main room and not available in the cocktail lounge.

SUPPLIED FURNITURE

- 40 distressed natural bentwood chairs
- 10-seater round tables
- 3 black 3-seater chesterfield lounges
- 2 sparkle 3-seater chesterfield lounges
- 8 single armchairs (small)
- 3 single armchairs (large)
- 14 assorted gold glass lanterns
- 8 black dry-bars
- 10 black metal bentwood stools
- 5 black, outdoor dry-bars
- 9 cushioned tall bar stools
- 1, 1.8m glass top, 3-legged black wicker table
- 1 mirrored console table
- 1 glass/metal console table
- 1 black easel
- 2 natural wooden easels
- 1 jute 3m x 2m rug
- 3 jute runners 0.8m x 3m
- 4 red Persian rugs
- 3 outdoor heaters (seasonal)
- 3 roll-out awnings in the courtyard for wet weather
- 120 gold tea light votives
- 100 silver tea light votives
- 100 speckled tea light votives
- 60 clear glass tea light votives
- 6 large glass lolly buffet jars
- 1 lectern

CHEESE BOARDS & DESSERT

A decadent way to enjoy dessert; our cheese boards are filled with a selection of Australian and International cheeses followed by an array of handmade chocolate sourced locally from the New Farm Chocolate Factory.

DESSERT CANAPÉS

3 / 4 / 5 / 6 portions

- Spiced rum & malt ice-cream sandwich
- Caramelised white chocolate ganache, vanilla wafer
- Coffee & hazelnut dark chocolate truffle gf
- Milk chocolate waffle, cognac macerated dates
- Dolce de leche, fresh citrus, sour cherry

CHEESE BOARD

Served on large round table in the Long Room

- Turkish, baguettes, Rosemary and dill flatbread
- Assortment of imported and locally made crackers
- Dried & fresh selection of seasonal fruit
- Selections of Local & International cheeses e.g.: Brie, Washed rind, blue, Cheddar, Chevre

CHEESE & DESSERT BAR

Served on large round table in the Long Room

- Turkish, baguettes, rosemary and dill flatbread
- Dried & fresh selection of seasonal fruit gf, df
- Assortment of imported and locally made crackers
- Selections of local and international cheeses e.g.: Brie, Washed rind, blue, Cheddar, Chevre
- Assorted handmade chocolates from New Farm Confectionery
- Assorted petite fours

(v) Vegetarian | (gf) Gluten Free | (df) Dairy Free | (vg) Vegan



SEATED
PACKAGES



ALTERNATE DROP

CANAPES + 1 / 2 / 3 COURSE
FROM \$85.00 PER HEAD

The traditional menu is a classic sit-down menu with two selections of entrees and two selections of mains. All courses during the event will be alternately dropped directly to your tables by our experienced waitstaff.

All dietary requirements, including vegan + vegetarian, can be fully accommodated on an alternative menu.

CANAPÉS

Choose three from the following hot and cold canapé selection to accompany your flowing champagne! 30 minute service

COLD

- Fraser Isle Spanner Crab, pickled ginger, lime aioli, betel leaf gf, df
- Roasted Wagyu, truffle mayo, grilled sourdough, crispy shallots df
- Seared Mooloolaba Tuna, toasted nori, fresh chilli gf, df
- Butter poached chicken, burnt butter emulsion, sage
- Shaved Prosciutto, baby bocconcini, preserved tomato, toasted sourdough
- Confit tomato, whipped feta & black olive tart, basil v
- Roasted carrot & radish tartlet, pickled guindillas, puffed wild rice vg
- Smoked chickpea, pickled radish, baby cucumber, soft herbs gf, vg
- Truffled custard tartlet, aged parmesan, pickled baby vegetables v
- Heirloom beetroot & ashed chevre tartlet v

HOT

- Grilled chicken skewer, chipotle mayo, crispy shallots gf, df
- Slow-cooked lamb shoulder, parsley emulsion, pickled shallot gf, df
- Pulled pork, potato hash, pickled guindillas, green shallot gf, df
- Karaage popcorn chicken, wasabi aioli, fermented chilli
- Chilli glazed lamb rib, orange blossom aioli, roasted almond gf, df
- Grilled chorizo skewer, smoked potato, fennel gf, df
- Roasted pumpkin & parmesan arancini, tomato fondant v
- Panko crumbed mussel, saffron aioli, fresh dill
- Tiger prawn spring roll, pickled ginger mayo, fine chives
- Roasted carrot hummus, toasted pita, sumac vg

Baked baguette with whipped French butter + smoked salt accompanied on each table.

ENTRÉES

Served alternate drop with a selection of two

- Roasted Cone Bay Barramundi, cauliflower & truffle puree, mustard reduction, shaved courgette gf
- Seared tuna, pickled white radish, baby cucumber, perilla leaf, wasabi & sesame dressing gf, df
- Crispy pork belly, spiced apple puree, roasted pearl onion, pickled cucumber, smoked ham hock gf, df
- Slow-cooked lamb, spiced chickpea, roasted butternut pumpkin, toasted wakame vinaigrette, soft herb gf, df
- Braised heirloom beetroot, slow-roasted cherry tomato, chevre, smoked honey, puffed wild rice gf, v
- Pickled heirloom carrot, harissa roasted beetroot, confit shallot, toasted sesame gf, vg

MAINS

Served alternate drop with a selection of two

- Roasted Huon salmon, grilled baby shallots, crispy potato hash, caper & brown butter dressing gf
- Wagyu beef cheek, smoked pomme puree, roasted pearl onion, sauce charcuterie gf
- Grilled lamb shoulder, roasted Lebanese eggplant, smoked almond romesco sauce gf
- Corn fed chicken breast, potato rosti, grilled garlic chives, roasted chicken jus gf, df
- Roasted pork rib fillet, Ras el hanout spiced butternut pumpkin, charred eggplant puree, mustard & apple sauce
- Caramelised cauliflower, roasted pumpkin hummus, kombu dressing, watercress and caper berry gf, vg

DESSERT

Served alternate drop with a selection of two

- Cassis & mascarpone whip, native lime, hazelnut, cocoa tuille gf
- Dark chocolate mousse tart, roasted citrus wafer, whisky baked pineapple, honeycomb gf
- Vanilla whipped cream cheese, caramelised white chocolate, citrus curd, fresh berries gf
- Salted caramel & dark chocolate ganache, malt wafer, sour beetroot





ALTERNATE DROP

SEATED LUNCH COURSE OPTIONS

CANAPES + 3 COURSE

Starting from \$109.00 per head

· CANAPÉS + ENTRÉE + MAIN + DESSERT

3 COURSE

Starting from \$99.00 per head

· ENTRÉE + MAIN + DESSERT

CANAPES + 2 COURSE

Starting from \$95.00 per head

· CANAPÉS + ENTRÉE + MAIN
· CANAPÉS + MAIN + DESSERT

2 COURSE

Starting from \$85.00 per head

· ENTRÉE + MAIN
· MAIN + DESSERT

CANAPES + 1 COURSE

Starting from \$85.00 per head

· CANAPÉS + MAIN

1 COURSE + DESSERT BAR

Starting from \$85.00 per head

· MAIN + DESSERT BAR
· MAIN + CHEESE & DESSERT BAR

BESPOKE

If you prefer to select your own menu?

PLEASE EMAIL US AT events@mirra.net.au , AS WE CAN TAILOR A PACKAGE THAT WILL SUIT YOUR EVENT.



FORMAL FEAST

CANAPES + FEASTING + CAKEAGE / DESSERT
FROM \$109.00 PER HEAD

Banquet feasting is the perfect way to bring the feeling of a heartfelt family meal to your event day. Your guests will share from large, mouthwatering platters placed down the centre of the table.

All dietaries will be catered to on an alternative menu.

CANAPÉS

Choose three from the following hot and cold canapé selection to accompany your flowing champagne! 30 minute service

COLD

- Fraser Isle Spanner Crab, pickled ginger, lime aioli, betel leaf gf, df
- Roasted Wagyu, truffle mayo, grilled sourdough, crispy shallots df
- Seared Mooloolaba Tuna, toasted nori, fresh chilli gf, df
- Butter poached chicken, burnt butter emulsion, sage
- Shaved Prosciutto, baby bocconcini, preserved tomato, toasted sourdough
- Confit tomato, whipped feta & black olive tart, basil v
- Roasted carrot & radish tartlet, pickled guindillas, puffed wild rice vg
- Smoked chickpea, pickled radish, baby cucumber, soft herbs gf, vg
- Truffled custard tartlet, aged parmesan, pickled baby vegetables v
- Heirloom beetroot & ashed chevre tartlet v

HOT

- Grilled chicken skewer, chipotle mayo, crispy shallots gf, df
- Slow-cooked lamb shoulder, parsley emulsion, pickled shallot gf, df
- Pulled pork, potato hash, pickled guindillas, green shallot gf, df
- Karaage popcorn chicken, wasabi aioli, fermented chilli
- Chilli glazed lamb rib, orange blossom aioli, roasted almond gf, df
- Grilled chorizo skewer, smoked potato, fennel gf, df
- Roasted pumpkin & parmesan arancini, tomato fondant v
- Panko crumbed mussel, saffron aioli, fresh dill
- Tiger prawn spring roll, pickled ginger mayo, fine chives
- Roasted carrot hummus, toasted pita, sumac vg

Baked baguette with whipped French butter + smoked salt accompanied on each table.

PROTEINS

Selection of three

- Crispy pork belly, apple & radish slaw, mustard & smoked chickpea dressing gf, df
- Slow-cooked beef cheek, grilled onions, confit garlic, smoked paprika & roasted tomato jus gf, df
- Grilled Mooloolaba tuna, heirloom tomato & basil salsa, shaved bonito, mustard cress gf, df
- Roasted market fish, preserved lemon & spiced beetroot puree, fennel & chive salad gf, df
- Wood smoked salmon, roasted citrus & olive oil dressing, crispy shallots, kaffir lime gf, df
- Roasted Lamb shoulder, spiced zucchini salsa, herbed labneh gf
- Chargrilled chicken Maryland, parsley emulsion, smoked bacon sauce gf, df
- Heirloom carrot, smoked chickpea, marinated courgette, charred pearl onion, soft herbs gf, vg
- Roasted cauliflower, truffle puree, sprouted grains, pickled pearl onion gf, vg

WARM SIDES

Selection of two

- Roasted butternut pumpkin, spiced chickpea puree, smoked paprika aioli, toasted pepitas gf, vg
- Thyme, rosemary & sea salt roasted Nicola potatoes gf, vg
- Pearl cous cous, Provencal vegetables, extra virgin olive oil, parsley vg
- Grilled broccolini, pickled red onion, parsley & lemon butter gf, v
- Truffled Paris mashed potato, shaved parmesan, crispy potato gf, v

COLD SIDES

Selection of one

- Baby cos lettuce, pickled shallots, radish, chives, lemon & thyme vinaigrette gf, vg
- Sherry infused cucumbers, Dijon & confit garlic dressing, fresh herbs gf, vg
- Jewelled quinoa, piquillo peppers, toasted almonds, salsa verde gf, vg
- Thyme roasted Dutch carrots, marinated feta, roasted walnuts, parsley gf, v
- Salad of heirloom tomatoes, feta, dill, cucumber & kalamata olives gf, v

DESSERT

Selection of two

- Cassis & mascarpone whip, native lime, hazelnut, cocoa tuille gf
- Dark chocolate mousse tart, roasted citrus wafer, whisky baked pineapple, honeycomb gf
- Vanilla whipped cream cheese, caramelised white chocolate, citrus curd, fresh berries gf
- Salted caramel & dark chocolate ganache, malt wafer, sour beetroot

(v) Vegetarian | (gf) Gluten Free | (df) Dairy Free | (vg) Vegan





SEATED PACKAGE INCLUSIONS

VENUE HIRE

- Venue hire of \$1,500.00 for 4.5 hours
- Venue extension of \$500.00 per half an hour after 4.5 hours
- Sunday events will incur a surcharge P.O.A
- Minimum spend is based on food & beverage packages chosen by the event organiser.

STYLING

- 200 distressed natural bentwood chairs.
- Choice of round or rustic wooden banquet tables.
- White linen tablecloths.
- Choice of white, charcoal or natural linen knotted napkins.
- Glassware, silver cutlery and modern white crockery.
- Ornate glass cake table and glass gift tables.
- Use of glass tea light candle votives & tea light candles.
- Silver cake serving set & toasting flutes.
- 16 gold-framed table numbers or 3 white & black acrylic table numbers.
- Gold lanterns for outside.

EXPERIENCE

- Executive Chef.
- Private use of the venue.
- 12 am venue closure.
- Experienced Event Coordinator to assist with your planning.
- Dedicated Functions Manager to run your event.
- Full wait & bar staff.
- Table service of beer, wine & champagne beverages.
- Lectern with 2 roving microphones w/ background music.
- Wheelchair access.
- Private bathrooms.
- Outdoor designated smoking area.
- Outdoor cocktail furniture.

AUDIO-VISUAL EQUIPMENT

- Projector- 5000 Lumens 1080P Resolution.
- Retractable Projector Screen 140" 16:10 ratio.
- HDMI and VGA presentation inputs.
- Presentation audio over HDMI.
- Background Audio (throughout the venue)
- 2 wireless handheld microphones (not suitable for singing)

Please note the background audio will not sustain "dance" music
The projector and screen are only located in the main room and not available in the cocktail lounge.

SUPPLIED FURNITURE

- 200 distressed natural bentwood chairs
- 10-seater round tables
- 240cm + 180cm rectangular trestle tables
- 240cm rustic wooden rectangular trestle tables
- 16 gold-framed table numbers
- 3 white w/ black lettering, acrylic table numbers
- 3 black 3-seater chesterfield lounges
- 2 sparkle 3-seater chesterfield lounges
- 8 single armchairs (small)
- 3 single armchairs (large)
- 14 assorted gold glass lanterns
- 8 black dry-bars
- 10 black metal bentwood stools
- 5 black, outdoor dry-bars
- 9 cushioned tall bar stools
- 1, 1.8m glass top, 3-legged black wicker table
- 1 mirrored console table
- 1 glass/metal console table
- 1 black easel
- 2 natural wooden easels
- 1 jute 3m x 2m rug
- 3 jute runners 0.8m x 3m
- 4 red Persian rugs
- 3 outdoor heaters (seasonal)
- 3 roll-out awnings in the courtyard for wet weather
- 120 gold tea light votives
- 100 silver tea light votives
- 100 speckled tea light votives
- 60 clear glass tea light votives
- 6 large glass lolly buffet jars
- 1 lectern

BEVERAGE OPTIONS



BEVERAGE PACKAGES

SILVER

2 HR \$39 / 3 HR \$49 / 4 HR \$59 / 5 HR \$69

BEER & CIDER SELECTION

Selection of 3

Great Northern
Furphy
XXXX Gold
XXXX Summer
Carlton Dry
Hahn, Premium Light
Somersby, Pear Cider

SPARKLING WINE

Selection of 1

Angus Brut, Premium Cuvee Sparkling (SA)
Angus, Premium Moscato Sparkling (SA)
Habitat, Brut Cuvee (NSW)

WHITE WINE & ROSE

Selection of 1

Oxford Landing Estates, Sauvignon Blanc (SA)
Oxford Landing Estates, Pinot Grigio (SA)
Marty's Block, Chardonnay (SA)
Marty's Block, Sauvignon Blanc (SA)
Marty's Block, Rose (SA)

RED WINE

Selection of 1

Marty's Block, Cabernet Shiraz (SA)
Oxford Landing Estates, Shiraz (SA)
Oxford Landing Estates, Cabernet Sauvignon Shiraz (SA)

GOLD

2 HR \$49 / 3 HR \$59 / 4 HR \$69 / 5 HR \$79

BEER & CIDER SELECTION

Selection of 4

Asahi
Peroni, Nastro Azzurro
Peroni, Leggera
James Squire, One-Fifty Lashes Pale Ale
James Boags, Premium Light
Little Creatures, Pale Ale
Stone & Wood, Pacific Ale
Monteith, Crushed Apple Cider

SPARKLING WINE

Selection of 1

Veuve d'Argent, Cuvée Blanc de Blanc Brut (FR)
Veuve d'Argent, Cuvée, Prestigie Rose Brut (FR)
Dunes & Greene, Prosecco (SA)
Dunes & Greene, Chardonnay Pinot Noir (SA)
Primo Estate, Prosecco (SA)

WHITE WINE & ROSÉ

Selection of 2

HAHA, Marlborough, Sauvignon Blanc (NZ)
HAHA, Hawkes Bay, Pinot Gris (NZ)
Wirra Wirra Vineyards, Adelaide Range, Sauvignon Blanc (SA)
Flametree, Embers, Chardonnay (WA)
Wirra Wirra Vineyards, Adelaide Range, Chardonnay (SA)
Pizzini, Pinot Grigio (VIC)
Rogers & Rufus, Grenache Rose (SA)
La Vielle Ferme, Cotes-du-Ventoux, Rose (FR)

RED WINE

Selection of 1

Yalumba Galway, Shiraz (SA)
Sister Run, Shiraz (SA)
Sister Run, Cabernet Sauvignon (SA)
HAHA, Marlborough, Pinot Noir (NZ)
Hayshed, Cabernet Merlot (WA)



BEVERAGES ON CONSUMPTION

Would you like more flexibility with your beverage options? At MIRRA we offer beverages on consumption where you place a dollar amount behind the bar and you can select from the options below giving you a bespoke menu for your event day.

BEER & CIDER SELECTION

Selection of 4

XXXX Gold	\$7.50
Hahn Premium Light	\$7.50
XXXX Summer	\$8.00
Carlton Dry	\$8.00
Furphy	\$8.50
Great Northern	\$8.50
James Boags, Premium Light	\$8.50
Somersby, Pear Cider	\$9.00
Pure Blonde	\$9.00
Peroni, Leggera	\$9.50
Asahi	\$9.50
Little Creatures, Pale Ale	\$9.50
Stone & Wood, Pacific Ale	\$9.50
James Squire, 150 Lashes	\$9.50
Peroni, Nastro Azzurro	\$9.50
Monteith, Crushed Apple Cider	\$9.50
Matso's, Ginger Beer	\$12.00

SPARKLING WINE

Selection of 1

	GLASS	BOTTLE
Angas, Brut Premium Cuvee Sparkling (SA)	\$9.00	\$48.00
Angas, Premium Moscato Sparkling (SA)	\$9.00	\$48.00
Habitat, Brut Cuvee (NSW)	\$9.00	\$48.00
Dunes & Greene, Chardonnay Pinot Noir (SA)		\$59.00
Dunes & Greene, Prosecco (SA)		\$59.00
Primo Estate, Prosecco (SA)		\$59.00
Veuve d'Argent Cuvée, Blanc de Blanc Brut (FR)		\$65.00
Louis Buillot, NV Perle d'Ivoire, Blanc de Blancs (FR)		\$75.00

WHITE WINE

Selection of 1

	GLASS	BOTTLE
Marty's Block, Chardonnay (SA)	\$9.00	\$48.00
Marty's Block, Sauvignon Blanc (SA)	\$9.00	\$48.00
Oxford Landing Estates, Sauvignon Blanc (SA)	\$9.00	\$48.00
Oxford Landing Estates, Pinot Grigio (SA)	\$9.00	\$48.00
HAHA, Hawke's Bay, Pinot Gris (NZ)		\$59.00
HAHA, Marlborough, Sauvignon Blanc (NZ)		\$59.00
Wirra Wirra Vineyards, Adelaide Range, Sav Blanc (SA)		\$57.00
Flametree, Embers, Chardonnay (WA)		\$59.00
Wirra Wirra Vineyards, Adelaide Range, Chardonnay (SA)		\$57.00
Pizzini, Pinot Grigio (VIC)		\$55.00
Jim Barry Watervale, Riesling (SA)		\$62.00
Saint Claire, Sauvignon Blanc (NZ)		\$69.00
Vasse Felix Filius, Chardonnay (WA)		\$69.00

ROSE

Selection of 1

	GLASS	BOTTLE
Marty's Block, Rose (SA)	\$9.00	\$45.00
Rogers & Rufus, Grenache Rose (SA)		\$55.00
La Vielle Ferme, Cotes-du-Ventox Rose (France)		\$65.00
Veuve d'Argent Cuvée, Prestige Rose Brut (France)		\$65.00



BEVERAGES ON CONSUMPTION

RED WINE

	Selection of 1	
	GLASS	BOTTLE
Marty's Block, Shiraz Cabernet (SA)	\$9.00	\$48.00
Oxford Landing Estates, Shiraz (SA)	\$9.00	\$48.00
Oxford Landing Estates, Cab Sav Shiraz (SA)	\$9.00	\$48.00
Yalumba, Galway, Shiraz (SA)		\$58.00
Sisters Run, Shiraz (SA)		\$61.00
Sisters Run, Cabernet Sauvignon (SA)		\$61.00
HABA, Marlborough, Pinot Noir (NZ)		\$65.00
Hayshed, Cabernet Merlot (WA)		\$65.00
Wirra Wirra, Catapult Shiraz (SA)		\$68.00
Palliser Estate, Pencarrow Pinot Noir (NZ)		\$68.00

NON-ALCOHOLIC

Nort Non-Alcoholic Beer, Heineken Zero		\$10.00
Edenvale Sparkling		\$25.00

SPIRITS

Jim Beam	\$9.50
Jack Daniels	\$9.50
Canadian Club	\$9.50
Johnny Walker Red Label	\$9.50
Bundaberg Rum	\$9.50
Bacardi	\$9.50
Smirnoff	\$9.50
Vickers Gin	\$9.50

Monkeys Shoulder	\$12.50
Jameson	\$12.50
Chivas Regal 12 Year	\$12.50
Johnny Walker Black Label	\$12.50
Hennessy VS Cognac	\$12.50
Kraken Spiced Rum	\$12.50
Grey Goose	\$12.50
Tanqueray	\$12.50
Blind Tiger Organic Gin	\$12.50
Espolon Blanco Tequila	\$12.50

Woodford Reserve	\$14.50
Laphroaig 10 Year	\$14.50
Macallan 12 Year	\$20.00
Ink Gin	\$14.50

Pimms	\$9.50
Chambord	\$9.50
Disaronno	\$9.50
Kahlua	\$9.50
Baileys	\$9.50
Southern Comfort	\$9.50
Malibu	\$9.50

COCKTAILS

	GLASS	JUG
Espresso Martini	\$16.50	-
Whiskey Sour	\$16.50	-
Amaretto Sour	\$16.50	-
Margarita	\$16.50	\$55.00
Cosmopolitan	\$16.50	\$55.00
Stitch Up	\$16.50	\$55.00
Mojito	\$16.50	\$55.00

MOCKTAILS

	GLASS	JUG
Berry Bramble	\$10.50	\$30.00
Mojito	\$10.50	\$30.00
Strawberry Mojito	\$10.50	\$30.00
Margarita	\$10.50	\$30.00
Pineapple Passionfruit	\$10.50	\$30.00

Please note that all cocktails and mocktails must be preordered for your event.

SOFT DRINKS & JUICES

Coke, Coke No Sugar, Diet Coke, Lemonade	\$4.00
Mineral, Soda, + Tonic Waters, Ginger Ale	\$4.00
Orange, Apple, Pineapple, + Cranberry Juices	\$4.50
Lemon, Lime & Bitters	\$5.50

EVENT INFORMATION

VIEWINGS & BOOKINGS

To arrange a suitable time to meet with one of our team and discuss your requirements in more detail, please contact us via email: events@mirra.net.au. To secure your booking, MIRRA requires confirmation in writing. We will then have your Terms and Conditions and deposit invoice drawn up and sent over. Please note MIRRA does not take tentative bookings.

FINAL DETAILS & NUMBERS

To ensure the smooth running of your event all confirmed guests attending the event (including any dietary requirements), must be confirmed in writing to MIRRA no less than 10 days before the event date. Any decreases in numbers after this date will not be deducted from the final invoice. Small increases in numbers may be submitted up to 5 days before the event

TASTINGS

At MIRRA we can exclusively arrange a private tasting of the current seasonal menu with friends & family. The night will be paired with a wide selection of MIRRA beverage options. You are most welcome to invite other vendors to ensure your menu completes your wedding vision. Please contact events@mirra.net.au to arrange a tasting!

****Subject to availability & charges****

VENUE HIRE

MIRRA is only open for hire when food and beverages are purchased as a package. The venue is not able to be hired out for private events with outsourced food and beverage vendors. MIRRA has an accredited food (4 stars) licence and a restaurant liquor licence (12 am close). This is to ensure MIRRA can uphold a consistent level of professionalism met with high standards. Unfortunately, we are not a BYO venue.

PACKAGES

We at MIRRA understand that your taste may change over the months. So, if you require a change to your selected package please contact us and we will go through options to ensure we can meet your vision for your day.

VENUE EXTENSIONS

To add extra hours on to your venue hire, you can add a venue extension. How much does it cost? Price on application, as we will need to determine the amount of time required.

SET UP & PACK DOWNS

Take the stress out of your big day and let MIRRA assist with your set-up! We offer table setting and venue decorations for your event; from placing tea lights and lighting, down to folding every napkin. Your drop off appointment will be arranged with your specialist event coordinator who will ensure everything is completed in line with your vision. At the end of the night, MIRRA will pack down your decorations, cake, presents and flowers and leave them aside for the following Tuesday. No need to rush around early on Sunday - we have an after 10 am pickup.

STYLING & DECORATION

Need a stylist? Please have a chat with the team at MIRRA, regarding arranging a suitable time for venue inspection and discuss appropriate bump in & out times.

DIY event? At MIRRA we do support do-it-yourself styling and decorating, and love when family and friends get involved. We do recommend being organised on your set up day, by ensuring decorations are correctly packaged, labelled and pre-made, to limit any extra cleaning.

We are unable to hang decorations or floral pieces from walls, fixtures or ceilings due to OHS.

EVENT INFORMATION

PARKING & TRANSPORT

At MIRRA, we have a secured parking deal with the Valley Metro. Located only 100 metres away, average prices start at \$8 per stay*.

Close to public transport via Ann street and 400m to the Fortitude Valley train station.

Metered street parking is available on Bridge St and surrounding streets.

Uber and taxis are readily available.

NOISE RESTRICTIONS

Fortunately, MIRRA is not in a residential area. Our license allows your band or DJ to play at up to 110DB before 10.00pm.

At 10.00pm our DB level must not exceed 105DB.

SPECIAL DIETARIES

It is the responsibility of the client to inform MIRRA of any dietary requirements and allergies no later than 10 days prior to your event.

CAKE

Our Executive Chef will happily cut and serve your cake back to guests individually at the table or on platters in the long room.

Please contact us if you need a cake recommendation.

ACCOMMODATION

What accommodation is close by?

HOTEL X

OVOLO The Valley

Over 20 hotels within 2km walking distance from MIRRA

Please ask our MIRRA team to contact hotel agents regarding deals and availability.

PAYMENT STRUCTURE

If you are ready to book, perfect! Simply send us an email to confirm. We require a 25% deposit of your minimum spend to secure your date. The final payment is due 10 days before your event day.

DISABLED ACCESS

Disabled access is made through MIRRA's front doors with direct access to the courtyard. A disabled bathroom is also easily accessible.

FLOOR PLAN

You will be supplied with a draft floor plan approximately 6 weeks out from your event date unless requested earlier. It is requested that you do not draw your own floor plan as it may not be made to scale.

CREW MEALS

At MIRRA you can pre-order crew meals for your Band/DJ, Photographer, Videographer etc. They will receive a main meal as well as a house soft drink and juice at the cost of \$50.00 per head. Alcoholic beverages are not available for crew within this package.

CHILDREN'S MEALS

For children up to the ages of 12yrs old a children's meal will be provided. This includes a specialty main meal, dessert of ice cream and jelly and a house soft drink and juices. Children's meals are \$30.00 per person.

PREFERRED SUPPLIERS

Having been in the industry for over 11years MIRRA has had some cracking Bands, DJ's and performers. We have a great relationship with local suppliers such as stylists, photographers, bakers and photo booths. Please contact us if you have any questions in this area or require any assistance. We are here to help!

PREFERRED VENDORS

If you are looking for a trusted vendor that MIRRA has worked with on a consistent basis and knows the venue inside and out. Please find the list of preferred suppliers adjacent.

STYLISTS

Perfect Party Co.
0408 785 307
amey@thepartypartyco.com.au
@thepartypartyco

Sugared Style
0409 423 259
tanya@sugaredstyle.com.au
@sugared_style

FLORISTS

Fontana Floral
Davina
info@fontanafloral.com.au

Wallflower Brisbane
Renee
info@wallflowerfloraldesign.com

Emunah Events
0431 255 865
emunahevents@outlook.com

BALLOONS

Fancy Schmancy Balloon Co
0492 218 716
hello@fancyschmancy.com.au
@fancyschmancyballoonco

CAKES & SWEETS

The Sweet Society Co.
07 3160 8149
enquiries@thesweetsocietyco.com.au
@thesweetsocietyco

Design-a-Cupcake Party
0404 200 083
designacupcake@live.com
@design.a.cupcake.party

I ♥ Brownies
0411 311 519
contact@iheartbrownies.com.au

Marche Du Macaron
07 3857 3456
marche@marchedumacaron.com.au

DJ

Loco Entertainment
Ben
0432 453 395
locoentertainmentl@gmail.com

LIVE MUSIC

The White Tree
Shannon
0433 755 464
shannon@thewhitetree.com.au

Vibe Creators
info@gvd-ent.com.au
@official_vibecreators

DRY HIRE SPEAKERS / AV

Twisted Pair Productions
0432 339 465
geoff@tppro.com.au

LIGHTING

Event Letters
0430 369 367
info@eventletters.com.au
www.eventletters.com.au

Out of the Dark Lighting
Michael & Cass
0449 581 970
@outofthedarkeventlighting

PHOTO - BOOTHS

Botanical Booths
0423 065 575
info@botanicalbooths.com.au

Photo Illustrated
0413 289 558
steve@photoillustrated.com.au

PHOTOGRAPHERS

Elohim Event Photography
0402 196 970
info@elohimstudio.com.au
@elohim.eventphotography

LIGHTING

Event Letters
0430 369 367
info@eventletters.com.au
www.eventletters.com.au

Out of the Dark Lighting
Michael & Cass
0449 581 970
@outofthedarkeventlighting

STATIONERY

Blossie
hannah@blossie.com.au
www.blossie.com.au
@blossie.com.au

Paperlust Co
03 9028 5321
support@paperlust.co
@paperlust.co

STAGING

Staging Creations
Dale
04001980367
dale@stagingcreations.com.au

MC

Gary Lowe
0421 280 682
admin@garyl Lowe.com.au
www.garyl Lowe.com

CANDLES

Southern Lights Candle Co
07 3518 2118
hello@candleco.com.au
www.candleco.com.au
@southernlightscandleco

LIVE ENTERTAINMENT

Flux Entertainment - Fire Dancers & Aerial Entertainment
0473 458 788
info@fluxentertainment.com.au
@flux_entertainment

Nathan Hedger - Magician
0466 668 837
admin@nathanhedger.com
www.nathanhedger.com

Alan Casey Entertainment
Pool Tables / Pinball Hire / Entertainment Hire
1 300 666 286
Alan - 0422 434 014
Eric - 0433 223 707
alan@alancaseyentertainment.com.au

Mirra

ENQUIRIES & VIEWINGS

We invite you to schedule a private viewing with one of our dedicated event coordinators to discuss your vision for your special day.

Please email your details to events@mirra.net.au or by the [contact us](#) page via our website www.mirra.net.au

CHECK OUT
OUR SOCIALS:



@mirraevents



@mirra.events

www.mirra.net.au

events@mirra.net.au

07 3257 3000

86 Bridge Street, FV, QLD, 4006