



Mirra

DAY CONFERENCE

THE VENUE

COURTYARD + LONG ROOM + MAIN ROOM + DANCE FLOOR

24-96 Cabaret

20-200 Theater

60-200 Sit Down

90-450 Cocktail

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

ROOM FEATURES

- Suits all layout types - Banquet tables or round tables
- 200 distressed natural Bentwood chairs
- Wide assortment of furniture
- Fully air-conditioned
- High resolution projector & AV equipment
- 2 handheld microphones
- Large male & female bathrooms
- Full wheelchair access (including bathrooms)
- Outdoor designated smoking area
- "Breakout areas" - guests are able to dance, relax, and gain some fresh air all in the same venue
- Completely private space
- Adjustable lighting
- In-house bar
- Carpeted areas for comfortable lounging
- Separate dance floor and DJ/ Band Space
- Main room able to be curtained off for guest reveal
- 110 dp from 12pm -10pm/ 105dp from 10pm - 12am



NETWORKING LOUNGE

COURTYARD + LONG ROOM + DANCE FLOOR

10-40 Theater

20-45 Sit Down

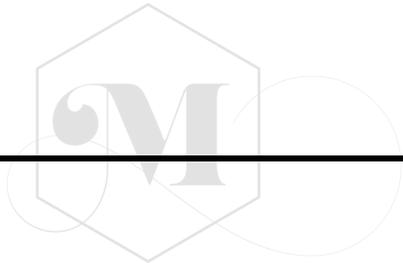
20-100 Cocktail

Use of our Courtyard, Long Room + Dancefloor is perfect for smaller intimate events with groups of approximately 60-100pax. Your hire will include 3 separate spaces; our Courtyard is generally used for canapés, arrival drinks and is perfect for your next networking event! We then move into the Long Room where guests can utilise our chesterfield couches, mingle and of course, exclusive use of our mirrored dancefloor!

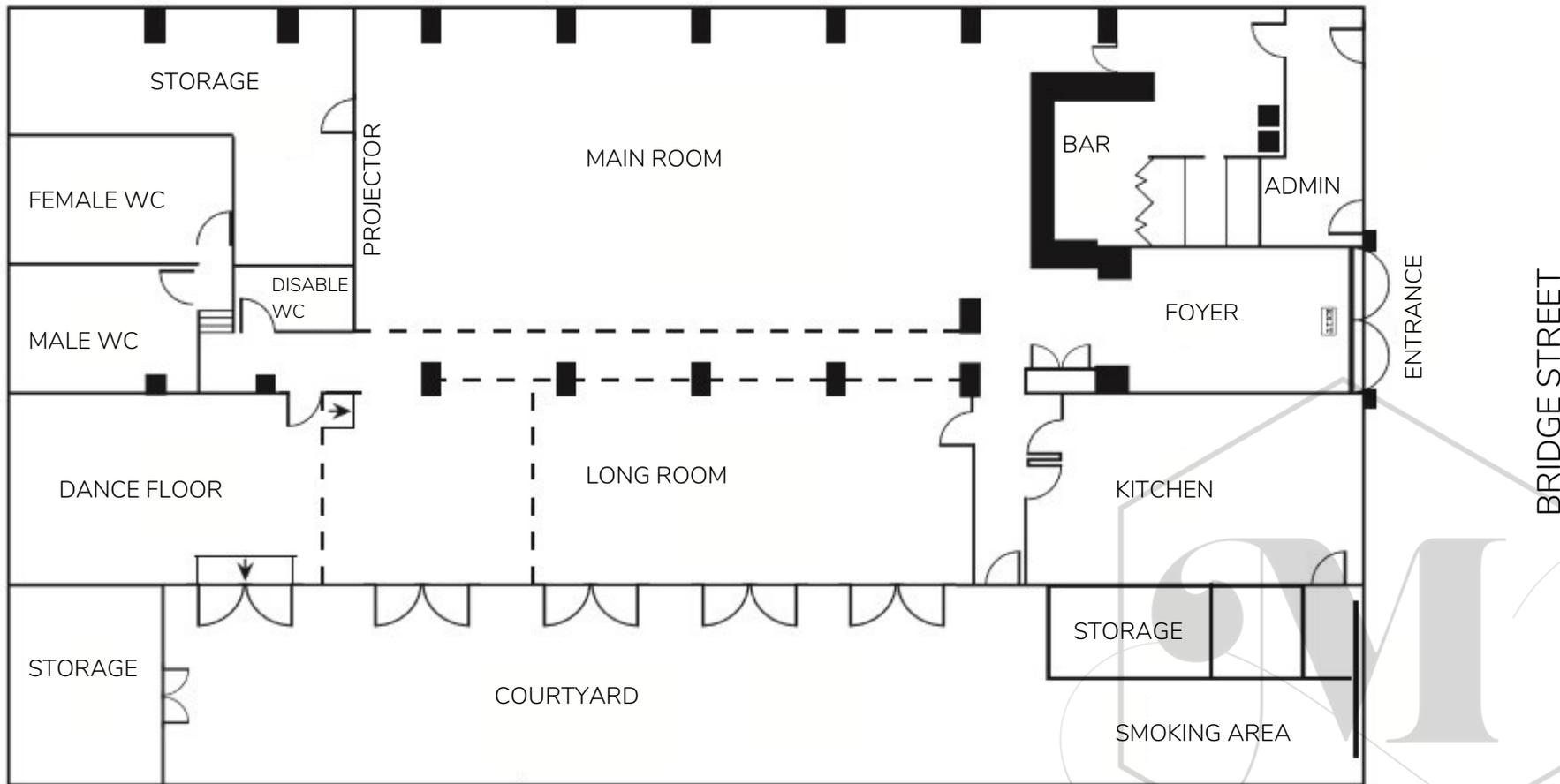
ROOM FEATURES

- Suitable for banquet tables
- 50 distressed natural Bentwood chairs
- Wide assortment of furniture
- Fully air-conditioned
- 2 handheld microphones and background music (inside)
- Large male & female bathrooms
- Full wheelchair accessible
- Outdoor designated smoking area
- "Breakout areas" - guests are able to dance, relax, and gain some fresh air all in the same venue
- Completely private space
- Adjustable lighting
- In-house bar
- Carpeted areas for comfortable lounging
- Separate dance floor and DJ/ Band Space
- 3 operational gold doors to let guests mingle from inside to out





FLOOR PLAN



*not to exact scale



Let MIRRA help take all your event stress away! We offer a fully inclusive venue - therefore there is no need to hire extra furniture, AV equipment or tableware.

Please find all your venue package inclusions.

AUDIO-VISUAL EQUIPMENT

Projector- 5000 Lumens 1080P Resolution

Projector Screen 140" 16:10 ratio

HDMI and VGA presentation inputs

Presentation audio over HDMI as well as 3.5mm mini jack cable

Background Audio** (throughout venue)

Two wireless handheld microphones (not suitable for singing)

Please note the background audio will not sustain "dance" music

At Mirra we are not trained to provide formal opinions on AV solutions nor have the capabilities to run a full AV event.

SUPPLIED FURNITURE

200 distressed natural Bentwood chairs

12-seater round tables

240cm rectangle trestles

180cm rectangle trestles

16 gold-framed table numbers

3 black 3-seater Chesterfield lounges

2 sparkle 3-seater Chesterfield lounges

9 single arm chairs (small)

3 single arm chairs (large)

14 assorted gold glass lanterns

8 black dry bars

10 black metal Bentwood stools

5 wooden dry bars

6 wooden tall bar stools

1 1.8m glass top 3-legged black wicker table

1 mirror console

1 glass/metal console

1 black easel

1 white easel

2 filigree easel

1 jute 3mx2m rug

3 jute runners 0.8mx3m

4 red oriental rugs

3 outdoor heaters (seasonal)

120 gold tea light votive

60 glass tea light votive

6 large glass lolly buffet jars

1 lectern

EXPERIENCE & STYLING

Executive Chef

Private use of venue

7am open to 12am venue closure

Experienced Event Coordinator to assist with your planning

Dedicated Functions Manager to run your conference, with full waitstaff

Lectern with 2 wireless handheld microphones and background music

Wheelchair access

Private bathrooms

Choice of round or long banquet tables

White linen tablecloths

White linen napkins

Glassware, silver cutlery and modern white crockery

Full use of supplied furniture





DAY
NETWORKING
PACKAGES

Gluten Free

Gluten Free



RECOMMENDED
PACKAGES

Catering for your colleagues can be stressful, Here are some recommended packages that we have received fantastic feedback from clients. If none of these options suit, please select from the menu on following pages and we can customize a menu for you . Do not worry about dietaries we will have you covered

STANDARD

Starting from \$70.00 per head

MORNING TEA - Selection of 3

LUNCH - Fork dish selection of 1 to 2

- Selection of light Turkish rolls

AFTERNOON TEA - Selection of 3

BEVERAGE PACKAGE 1

MORNING TEA OR AFTERNOON

Starting from \$20.00 per head

Selection of 3 \$20 per head

Selection of 4 \$26 per head

Selection of 5 \$33 per head

BEVERAGE PACKAGE 1

GRAZING LUNCH

Starting from \$60.00 per head

GRAZING TABLE - including 1 add on

LUNCH - Choice of any networking lunch options

AFTERNOON TEA - Selection of 3

BEVERAGE PACKAGE 1

BRUNCH PACKAGE

Starting from \$11.00 per head

CONTINENTAL BREAKFAST TABLE - including 1 add on

LUNCH - Choice of any networking lunch options

BEVERAGE PACKAGE 1

FULL DAY - including after work drinks

Starting from \$90.00 per head

MORNING TEA- Selection of 4

LUNCH - Choice of any networking lunch options

CANAPÉS- Selection of 4

BEVERAGE PACKAGE 2

BESPOKE MENU

NOT WITHIN YOUR BUDGET?

OR IF YOU PREFER TO SELECT YOUR OWN MENU,

PLEASE EMAIL US, AS WE CAN TAILOR MAKE A PACKAGE THAT WILL SUIT

MORNING + AFTERNOON TEA

SWEET

Freshly baked Danishes
Gluten free brownie (GF)
Apple and cinnamon muffins
Freshly sliced seasonal fruit (GF+ DF+ V)
Mini lamingtons
Pistachio friands (GF+ V)
MIRRA biscuit selection
Scones with jam and cream
Blondie (GF)
Banana Bread fingers

SAVOURY

English cheddar with quince paste (GF option)
Peking duck wontons with dipper
Vegetable dumpling with ginger and lime dipper (V)
Assorted quiches (V option, GF extra charge)
Bacon and egg frittata (GF)
Assortment of savoury muffins with house relish (V)
Chipotle beef pies with potato mash
Pork, sage & onion sausage rolls
Panko mushrooms with house dukkah &
buba ghanoush (DF) (V) (VEGAN)

CANAPÉS

*3/ 4/ 5/ 6 portions or
30mins/45mins/1 hour/1.5 hours*

Wagyu tartare, confit onion, horseradish, crisp wafer gf, df
Chicken liver parfait, confit beetroot, toasted brioche
Smoked chicken, aged sherry, aioli, sourdough wafer df
Prosciutto, macerated fig & gorgonzola tartlet
Scallop ceviche, tomato & yuzu kosho salsa gf, df
Fraser Isle Spanner Crab, crème fraiche, finger lime gf
Heirloom tomatoes, pickled garlic, toasted sourdough vg
Truffled custard tartlet, aged parmesan, pickles, soft herbs v
Roast chicken, beetroot & Pancetta Ballotine gf, df
Grilled chicken skewer, chipotle mayo, crispy shallots gf
Crispy pork belly, roasted apple sauce gf, df
Ras el hanout spiced lamb sausage roll, smoked yoghurt
Tempura prawn, wasabi mayo
Butternut pumpkin hummus, grilled pita, toasted pepitas vg
Feta & mozzarella arancini, herbed mayo, aged parmesan v
Crispy Kipfler potato, harissa, whipped feta, salmon roe v

(EXAMPLE MENU ONLY)

(V) Vegetarian | (GF) Gluten Free | (DF) Dairy Free



GRAZING TABLES

CONTINENTAL BREAKFAST TABLE

DAIRY

- International & Local cheese selection: Ash Brie, Washed rind, English Cheddar, Soft blue cheese
- Yoghurt & coconut yoghurt

BAKED

- Freshly baked danishes
- Croissants
- Assorted breads
- Apple and Cinnamon muffins

ACCOMPANIMENTS

- Dried apples and assorted fruits
- Seasonal fresh fruits
- Assorted jams and spreads
- Mixed roasted nuts
- Charcoal wafers (GF)
- Assortment of imported and locally made crackers

ADD - ONS

- Spanakopita
- Assorted house-made quiches
- Assorted handmade chocolates from New Farm Confectionery

NETWORKING TABLE

CHEESE

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

CHARCUTERIE

- Prosciutto
- Serrano
- Calbrese
- Chicken liver & black pepper orange pate

ACCOMPANIMENTS

- House-made pickled vegetable
- Antipasto mix - grilled zucchini and eggplant, spanish onions & roasted capsicum
- Chef's selection of dips (2) - harissa hummus, beetroot and caraway, pumpkin and habanero
- Dried apples and assorted seasonal fruits
- House-made quince paste
- Lavosh & Turkish bread
- Mixed roasted nuts
- Charcoal wafers (GF)
- Assortment of imported and locally made crackers

ADD - ONS

- Fresh prawns
- Coffin Bay Oysters
- Spanakopita
- Assorted house-made quiches
- Assorted handmade chocolates from New Farm Confectionery

(EXAMPLE MENU ONLY)

(V) Vegetarian | (GF) Gluten Free | (DF) Dairy Free

Please note | All prices are/ will be exclusive of GST,
For a detailed quote please contact | T| E events@mirra.net.au | W mirra.net.au | A 86 Bridge st
Fortitude Valley, 4006

NETWORKING LUNCH

GOURMET BOXES

Minimum of 40 guest

P.O.A

Served in network bowls so guest can walk around & mingle

- Lamb Tagine – Lebanese Cous Cous
- Coconut Chicken – wombok, spiced rice noodles
- Poached Lamb Rump – grilled zucchini and onion with pomegranate dressing
- Three cheese pasta bake – Grilled capsicum, tomato and basil (V)

WRAPS, BAGUETTES & TURKISH

Minimum Selection of 3

P.O.A

Served on wood boards and place on the round table in the long room

- Rare Beef, caramelised onions and braised mushrooms
- Roast Pork and apple coleslaw
- Tomato hummus, grilled eggplant and roasted capsicum
- Champagne Ham, grain mustard and watercress
- Tender Chicken, Dijon mayonnaise, chives
- Brie, apple slaw and tomato relish (V)
- Smoked/cured salmon – lemon cream cheese, roquette

SLIDERS PLATTER

Selection of 3

P.O.A

Served on wood boards and place on the round table in the long room

- Marinated Chicken tenderloins with horseradish/wasabi cream and roquette
- Beef Brisket, mustard/tomato relish & slaw
- Char-grilled vegetables with house ricotta and Harissa (V)
- Classic Cheeseburger, Beef Patty with America Cheddar, pickles, tomato and mustard sauce

FORK DISHES

Selection of 1

P.O.A

Served in network bowls so guest can walk around & mingle

- Braised pork pieces with apple onion and sage with haricot beans (GF) (DF)
- Tender chicken thigh, red wine, garlic cloves, saffron, button mushrooms, pilaf rice and zucchini ribbons (GF) (DF)
- Beef tortellini with tomato fennel chilli sauce & parmesan (DF)
- Vegetarian moussaka, feta halloumi, grilled eggplant, potato, Greek oregano and tomatoes (V) (GF)
- Chicken paella with Calasparra rice (Murcia, Spain), smoked paprika chicken, onions and garlic in hearty chicken stock, topped with red peeled capsicum, peas & lemon wedges (GF) (DF)

(EXAMPLE MENU ONLY)

(V) Vegetarian | (GF) Gluten Free | (DF) Dairy Free

SIT DOWN LUNCH

Alternative drop lunch with your choice from either two or three courses. All served directly to your table by our experienced waitstaff.

3 course - Entree + Main + Dessert
from \$80.00 per head

2 course - Entree + Main
Main + Dessert
from \$60.00 per head

Baked baguette with whipped french butter + smoked salt

ENTRÉE

Served alternate drop with a selection of two

- Pork belly w roasted chickpeas, braised fennel, black vinegar pickled ginger & blonde miso (GF) (DF)
- Persian spiced Chicken Tenderloin, saffron rice, pomegranate dressing(GF)(DF)
- Beef tortellini, garlic cream, tomato chilli and fennel sauce
- Baby Squid, roasted red capsicum, basil tomato dressing & baby capers(GF)(DF)
- Beef brisket, Hispi cabbage and turtle beans, spiced pumpkin sauce & beetroot/shallot chutney (GF)(DF)
- Pressed caraway cabbage, baby beets, caperberries & preserved orange dressing (V)(VEGAN)(GF)(DF)

MAINS

Served alternate drop with a selection of two

- Beef sirloin steak, potato, and watercress hash, roasted pumpkin seed fennel, seasonal greens, quince jus (GF)(DF)
- Slow Braised Beef Cheeks, silky potato mash, beetroot vinegar dressing and gremolata (GF)
- Chicken Breast filled with sage and onion, sumac potatoes, seasonal greens, & lemon thyme sauce (GF)(DF)
- Pork Strip Loin, apple and dauphine potato comfit red cabbage, apple cider sauce
- Pan fried Salmon Fillet, lemon potato gnocchi, green beans, tomato fondue butter
- Miso glazed Eggplant, braised red onion, roasted artichokes, minted chickpeas (V) (VEGAN)(GF)(DF)

DESSERT

Served alternate drop with a selection of two

- Crème fraiche cheesecake, seasonal berries, fennel granita & lime meringue (V)
- Cherry Panacotta with cherry compote with forest berry sorbet (V)
- Crème Brulee with mango pearls and chocolate sorbet (V) (GF)
- French Brie & English cheddar, pickled cucumber, quince paste & assorted crackers
- Dark and white chocolate tart with praline crème fraiche (V)

(EXAMPLE MENU ONLY)

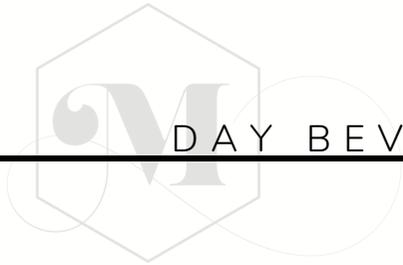
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Please note | All prices are/ will be exclusive of GST,
For a detailed quote please contact | T| E events@mirra.net.au
| W mirra.net.au | A 86 Bridge st Fortitude Valley, 4006

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A 86 Bridge st Fortitude Valley, 4006

An outdoor patio area with a brick building in the background. The patio is paved with grey bricks and features several round tables and black metal stools. Potted plants are arranged around the tables. String lights are strung across the patio, and a large white hexagon is overlaid on the scene, containing the text "BEVERAGE PACKAGES".

BEVERAGE
PACKAGES



DAY BEVERAGE PACKAGES

DAY NETWORKING PACKAGE (1)

\$6.50 per head

UNLIMITED

Assorted tea and instant coffee – Skim & Full cream milk

Apple & orange juice or House soft drinks

DAY NETWORKING PACKAGE (2)

\$30.00 (2 hours) // \$40.00 (3 hours)

BEER & WINE SELECTION

XXXX Gold

XXXX Summer

Great Northern Brewing Co. (Original)

Habitat, Brut Cuvee (New South Wales)

Chain of Fire, Pinot Grigio (South East Australia)

NON -ALCOHOLIC Non-alcoholic available for full day

Assorted tea and instant coffee – Skim & Full cream Milk

Apple & orange juice or House soft drinks

DAY NETWORKING PACKAGE (3)

Bar tab amount set by client

BEVERAGE ON - CONSUMPTION



Wildflower Weddings & Portraits



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 wedding day.

BEER & CIDER SELECTION Selection of 4

XXXX Gold	\$7.50
Hahn Premium light	\$7.50
Pure Blonde	\$8.50
Stella Artois	\$8.50
Great Northern Brewing Co.	\$8.50
James Boags	\$8.50
James Boags Premium Light	\$8.50
Furphy	\$8.50
Pure Blonde Apple Cider	\$9.00
Kirin	\$9.00
Peroni Leggera	\$9.00
James Squire Orchard Crush Apple	\$9.50
James Squire, One-Fifty Lashes	\$9.50
Asahi	\$9.50
Peroni, Nastro Azzurro	\$9.50
Stone & Wood Pacific Ale	\$9.50

SPARKLING WINE Selection of 1

Angas Brut, Premium Cuvee Sparkling (South Australia)	Glass \$9	Bottle \$45
Angas Premium Moscato Sparkling (South Australia)	Glass \$9	Bottle \$45
Habitat, Brut Cuvee (New South Wales)	Glass \$9	Bottle \$45
Dune & Greene, Chardonnay Pinot Noir (South Australia)	Glass \$12	Bottle \$55
Primo Estate Prosecco, (South Australia)	Glass \$13	Bottle \$55
Veuve d'Argent Cuvée, Blanc de Blanc Brut (France)		Bottle \$59
Paul Louis, Blanc de Blanc (France)		Bottle \$72
Louis Buillot NV Perle De Vigne 'Grand Reserve' (France)		Bottle \$89

WHITE WINE Selection of 1

Oxford Landing Estates, Sauvignon Blanc (South Australia)	Glass \$9	Bottle \$45
Oxford Landing Estates, Pinot Grigio (South Australia)	Glass \$9	Bottle \$45
Marty's Block, Chardonnay (South Australia)	Glass \$9	Bottle \$45
Habitat, Pinot Grigio (New South Wales)	Glass \$9	Bottle \$45
Chain of Fire, Pinot Grigio (South East Australia)	Glass \$9	Bottle \$45
HaHa, Marlborough, Sauvignon Blanc (New Zealand)	Glass \$13	Bottle \$50
Lana, Pinot Grigio, King Valley (Victoria)	Glass \$14	Bottle \$52
Wirra Wirra vineyards, Adelaide Range, Sauvignon Blanc (South Australia)		Bottle \$55
Pitchfork, Chardonnay, Margaret River (Western Australia)		Bottle \$55
Howard Vineyard, Sauvignon Blanc (South Australia)		Bottle \$62
Jim Barry Watervale, Riesling (South Australia)		Bottle \$61
Saint Claire Sauvignon Blanc (New Zealand)		Bottle \$65
Vasse Felix Filius, Chardonnay (Western Australia)		Bottle \$69

Please note | All Consumption and Cash Bar item prices are inclusive of GST,

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BEVERAGES ON-CONSUMPTION

ROSE Selection of 1

Marty's Block Rose (South Australia)	Glass \$9	Bottle \$41
Wirra Wirra Vineyards, Mrs Wigley Range Rose (South Australia)		Bottle \$59
La Vielle Ferme, Cotes-du-Ventox Rose (France)		Bottle \$59
Veuve d'Argent Cuvée, Prestige Rose Brut (France)		Bottle \$65

RED WINE Selection of 1

Marty's Block, Shiraz Cabernet (South Australia)	Glass \$9	Bottle \$45
Oxford Landing Estates, Shiraz (South Australia)	Glass \$9	Bottle \$45
Oxford Landing Estates, Cabernet Sauvignon Shiraz (South Australia)	Glass \$9	Bottle \$45
Habitat, Shiraz (New South Wales)	Glass \$9	Bottle \$45
Yalumba Galway, Shiraz (Barossa Valley, South Australia)		Bottle \$58
Sister Run, Shiraz (Coonawarra, South Australia)		Bottle \$61
Sister Run, Cabernet Sauvignon (Coonawarra, South Australia)		Bottle \$61
Jim Barry, The Atherley Range Cabernet Sauvignon (Coonawarra, South Australia)		Bottle \$61
HABA, Marlborough, Pinot Noir (New Zealand)		Bottle \$65
Hayshed Cabernet Merlot (Western Australia)		Bottle 65
Wirra Wirra, Catapult Shiraz (South Australia)		Bottle \$68
Palliser Estate, Pencarrow Pinot Noir (New Zealand)		Bottle \$68
Wirra Wirra Church Block, Cabernet/Shiraz/Merlot (South Australia)		Bottle \$75

NON-ALCOHOLIC

Coke, Coke zero, Diet coke, Lemonade, Soda Water, Ginger Ale,	
Sparkling Mineral Water, Lemon Squash, Tonic Water	\$3.50
Apple and Orange juice	\$4.00
Lemon, Lime & Bitters	\$4.50

SPIRITS

No shots permitted on premise

30 ml nip including mixer - \$9.50

Jim Beam
Jack Daniels
Canadian Club
Monkey Shoulder
SKY Vodka
Vickers Gin
Bacardi
Bundaberg Rum
Malibu

30 ml nip including mixer - \$12.50

Kraken Spiced Rum
Johnnie Walker Black Label
Jameson Irish Whiskey
Southern Comfort
Makers Mark Bourbon Whisky

30 ml nip including mixer - \$14.50

Chivas Regal 12-year-old
Hennessy VS Cognac
Blind Tiger Organic Gin
availability is limited

ADDITIONAL PRE-ORDERS

SIGNATURE COCKTAILS

8 Glasses per jug - Served in a wine glass or tumbler
\$48.00 per jug

Pimm's cups
Mrs Mirra
Cosmopolitan
Aperol Spritz
pre-order only

MOCKTAIL JUGS

8 Glasses per jug - Served with fresh fruit in tumbler
\$28.00 per jug

Blood Orange
Peach and Pineapple
Passionfruit & Elderflower
Raspberry, Strawberry & Mint
Lemon, Lime and cucumber
pre-order only

Please note | All Consumption and Cash Bar item prices are inclusive of GST,

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MORE 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 that MIRRA does not take tentative bookings.

MINIMUM SPEND

The minimum spend is the guaranteed minimum amount that MIRRA will accept to host an event of that size and/or nature on a particular date. Irrespective of changes to guest numbers/event format changes etc., the agreed minimum spend for each function is confirmed on an individual basis between the client and MIRRA and is upheld during the event planning process.

FINAL DETAILS & NUMBERS

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

VENUE HIRE

MIRRA is only open for hire when food and beverage is 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 star) licence and a restaurant liquor licence (12am close). This is to ensure MIRRA can uphold a consistent level of professionalism met with high standards. Unfortunately, we are not a BYO venue. Venue hire may be added if extensive bump in or out is required.

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 the available options.

BUMP IN & OUT

Take the stress out of your event - MIRRA will assist with your set up! We offer table setting and venue decorations; from placing tea lights and lighting, down to folding every napkin. Your drop off appointment will be arranged and we 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 Monday. No need to rush around early on Sunday - we have an after 10am pick up.

STYLING & DECORATION

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

PREFERRED SUPPLIERS

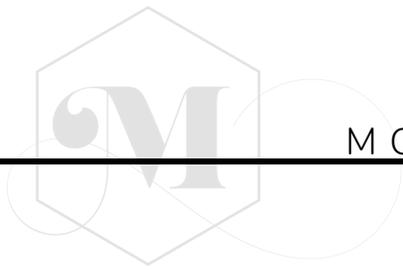
Having been in the industry for over 11 years MIRRA has had some cracking Bands, DJ's and performers. We have a great relationship with local suppliers such as stylists, photographers, bakers and photo booths. Please contact us if you have any questions in this area or require any assistance. We are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

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. Final payment is due 10 days prior to your event.

VENUE EXTENSIONS

How much does it cost? Price on application, as we will need to determine the amount of time required.



MORE 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 metres to the Fortitude Valley train station.

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

Ubers and taxis are readily available. Hire cars can park outside the courtyard to make a grand entrance.

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.

CAKEAGE

Our Executive Chef will happily cut and serve your cake back to your guests individually at the table or on platters accompanied by praline dust and cream. Please contact us if you need a cake recommendation.

ACCOMMODATION

What accommodation is close by?

ALEX PERRY

OVOLO The Valley

The Calile Hotel

Over 20 hotels within 2km walking distance from MIRRA

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

SECURITY

Some large events may require security. MIRRA Management may request security to be present at your event. If security is required, you, the client are solely responsible for the booking and payment. All University events, including but not limited to Gala Dinners, Graduations, Ball and Socials must have security present for the duration of the event.

TASTINGS

At MIRRA we can exclusively arrange a private tasting of the current seasonal menu of choice. The night will be paired with a wide selection of MIRRA beverage options.

Please contact events@mirra.net.au to arrange a tasting!

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

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 house soft drink and juices. Children's meals are \$40.00 per person.

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.

DISABLED ACCESS

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

ENQUIRIES & VIEWINGS

We invite you to schedule a private viewing with one of our dedicated events managers to discuss your vision for your companies event.

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

CONTACT US

ADDRESS

86 Bridge Street, Fortitude
Valley 4006

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