

# SEATED RECEPTION



# TRADITIONAL SIT DOWN

CANAPÉS, ENTRÉE, MAIN, + WEDDING CAKEAGE  
FROM \$125.00 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

Your wedding cake is served either back to guests at their place or brought out on platters in the long room to get everyone up and dancing.





# FORMAL FEAST

CANAPÉS, PROTEINS, SIDES + WEDDING CAKEAGE  
FROM \$125.00 PER HEAD

Banquet feasting is the perfect way to bring the feeling of a heartfelt family meal to your wedding 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

Your wedding cake is served either back to guests at their place or brought out on platters in the long room to get everyone up and dancing.



## SEATED RECEPTION INCLUSIONS

### VENUE HIRE

- Venue hire of \$1,900.00 for 5.5 hours
- Venue extension of \$500.00 per half an hour after 5.5 hours
- Sunday weddings will incur a surcharge P.O.A
- Minimum spend is based on food & beverage packages chosen by the couple.

### 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 for the couple.
- 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 Wedding Coordinator to assist with your planning.
- Dedicated Functions Manager to run your wedding reception.
- 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.

### WEDDING TIMINGS

#### CEREMONY TIMES (examples)

##### 1.5 HOUR VENUE HIRE

- 3:00 PM - 4:30 PM
- 4:00 PM - 5:30 PM

**GUEST ARRIVAL:** ALLOW 30MIN FROM START TIME  
**BRIDE ARRIVAL:** ALLOW 10MIN FROM LAST GUEST ARRIVAL  
**END OF CEREMONY:** 30 MINUTES FROM BRIDE ARRIVAL

#### RECEPTION TIMES (examples)

##### 5.5 HOUR VENUE HIRE

- 4:30 PM - 10:00 PM
- 5:30 PM - 11:00 PM
- 6:30 PM - 12:00 AM

#### VENUE EXTENSION

A venue extension, per half an hour, can be added to bridge your timings together to ensure we have a continuous flow of your reception, or to keep the party going!  
Additional costs may be incurred.

### 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

## 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







## CHILDREN & CREW

### CHILDREN'S MEALS

At MIRRA we welcome children from newborn to teenagers. For children up to the age of 12yrs old a children's meal will be provided. This includes a specialty main meal, buttermilk panko-crumbed chicken with hand-cut fries served during the entrees. For dessert, ice cream and jelly are served during the main course, and house soft drink or juices. Children's meals are \$30.00 per child.

### 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.

### SPECIAL DIETARIES

At MIRRA we can cater for most limited dietary requirements with the correct notice. 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. In the event of NO notice of dietary requirements is given, we will not be able to cater for the guest's dietary on the night.

# 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

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

Vanilla Pod Specialty Cakes  
07 3256 0398  
ilovecakes@vanillapod.com.au

Lady Bouchon  
info@ladybouchon.com  
www.ladybouchon.com

## SWEETS

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

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

## DRY-HIRE SPEAKERS / AV

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

## DJ

Loco Entertainment  
Ben  
0432 453 395  
locoentertainment1@gmail.com

## LIVE MUSIC

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

Vibe Creators  
info@gyd-ent.com.au  
@official\_vibecreators

## 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

Nikolas David Weddings  
0407 437 833  
@nikolasdavidweddings

Ben & Hope Photography  
0430 851 976  
info@benandhope.com  
@benandhopephotography

Wildflower Weddings  
0406 281 022  
kirsty@wildflowerweddings.com.au  
@wildflowerweddings

Sophie Baker  
hello@sophiebakerphotography.com  
@sophiebakerphoto

Common Studios  
hello@commonstudios.photography  
@commonstudios\_

## VIDEOGRAPHERS

Weddings by Mike  
contact@mikemikha.com  
@weddings.by.mike

Meadow Lane Visuals  
0415 133 251  
hello@meadowlanevisuals.com  
@meadowlanevisuals

XIV Creative  
0400 664 525  
xivcreativeau@gmail.com  
@xivcreative

## CELEBRANTS

Paul Voge  
0401 886 666  
paulvogemarriagecelebrant.com.au  
@paulvoge\_marriage\_celebrant

## CORE PHOTOGRAPHERS

Wedding Dance Diva  
0402 625 567  
kylie@weddingdancediva.com.au

## STATIONERY

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

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

## MC

Gary Lowe  
0421 280 682  
admin@garylowemc.com  
www.garylowemc.com

## CANDLES

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



# Mirra

## ENQUIRIES & VIEWINGS

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

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

CHECK OUT  
OUR SOCIALS:



@mirraevents



@mirra.events

[www.mirra.net.au](http://www.mirra.net.au)

[weddings@mirra.net.au](mailto:weddings@mirra.net.au)

07 3257 3000

86 Bridge Street, FV, QLD, 4006