



Mirra

PARTY PACKAGES



Mirra

TONIGHT!

Based in the heart of Fortitude Valley, our stunning converted warehouse, complete with a fairy-light ceiling, makes for the perfect space for your next celebration!

Here at MIRRA, we make your special occasion as seamless as possible. We are an all-inclusive venue that handles your event from beginning to end. All that's left to do is raise your glass and enjoy the night!

We cannot wait to work with you to create something special!

With love & fairy lights,
The MIRRA Team

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

COCKTAIL 30-400

THEATRE 30-200

ROOM FEATURES

- Outdoor courtyard.
- Fully air-conditioned.
- 2 handheld microphones
- 140" projector and retractable screen.
- Large male & female bathrooms.
- Full wheelchair access.
- Outdoor designated smoking area.

VENUE HIRE

- 3.5-hour hire
- 12 am closure time available
- Available from Monday - Friday
- Minimum spend based on chosen food + beverage package

- Completely private space.
- Adjustable lighting.
- In-house function bar.
- Carpeted areas for comfortable lounging.
- Separate dance floor and DJ/Band space.
- Large selection of furniture.
- 110 dp from 12pm -10pm.
- 105 dp from 10pm - 12am.





VENUE INCLUSIONS

VENUE HIRE

- Venue hire of **\$1750.00*** for 3.5 hours
- Available Monday - Friday
- Minimum spend is inclusive of food & beverage packages chosen by the client

EXPERIENCE

- 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
- 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)

STYLING

- 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.

SUPPLIED FURNITURE

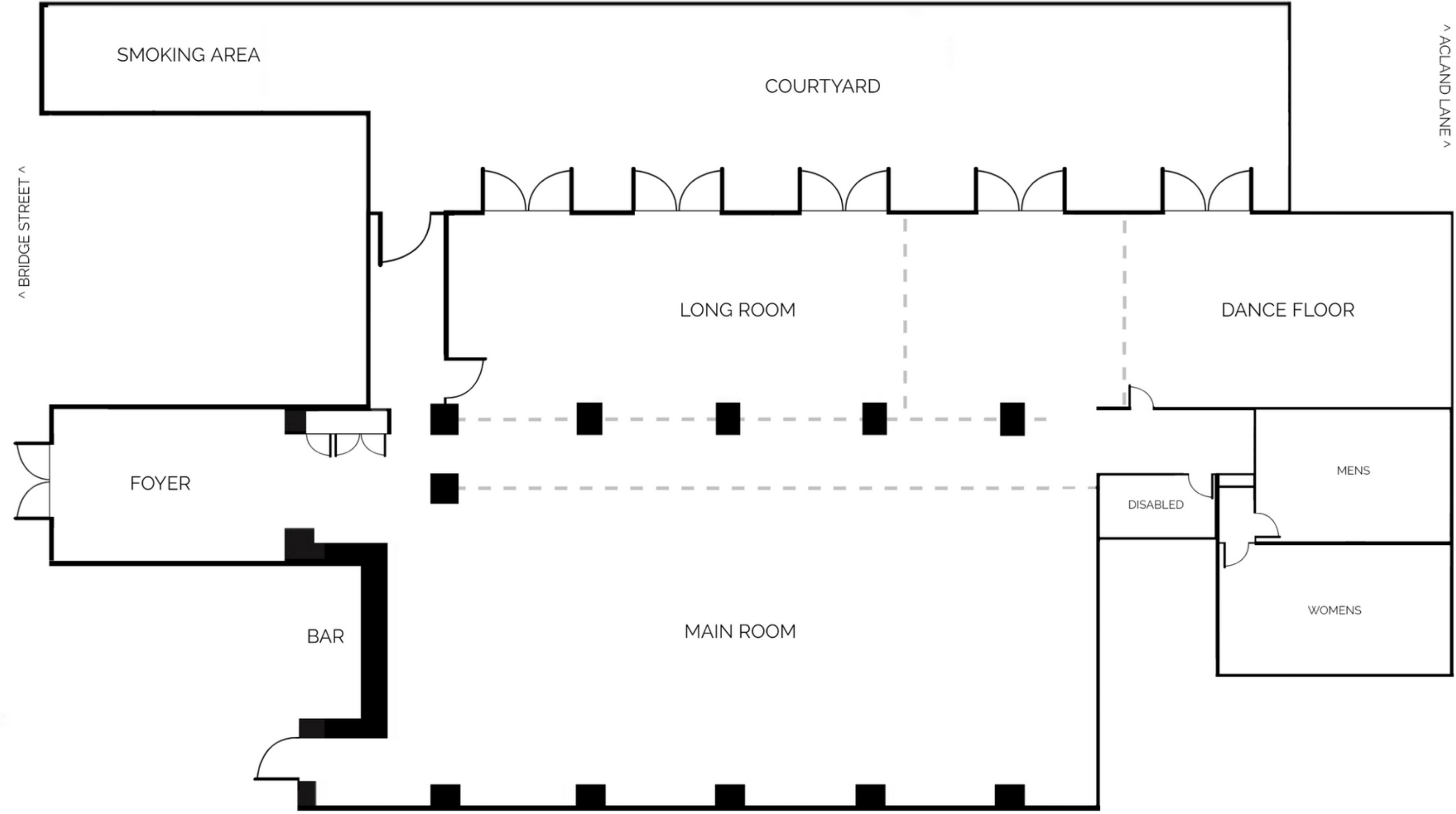
- 3 black 3-seater chesterfield lounges
- 2 sparkle 3-seater chesterfield lounges
- 8 single armchairs (small)
- 3 single armchairs (large)
- 14 assorted gold glass lanterns
- 8 black indoor dry-bars
- 20 cushioned tall indoor bar stools
- 20 black metal bentwood outdoor stools
- 5 black, outdoor dry-bars
- 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
- 2 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
- 1 lectern

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

The projector and screen are only located in the main room and are not available in the cocktail lounge. A windows-operated device is compulsory to connect to AV. All AV will need to be client managed. If you require assistance Twisted Pair Production will be pre-arranged at clients expense.

*all prices including GST

FLOOR PLAN



COCKTAIL PACKAGES



COCKTAIL PACKAGES

Looking for less stress, less planning and more dancing? Cocktail events at MIRRA are a great chance for a more relaxed party atmosphere.

'JUST DANCE'

\$55.00* PER HEAD

CANAPES (4)

'PUMP UP THE JAM'

\$60.00* PER HEAD

CANAPES (3) + LATE NIGHT BITES (1)

'DON'T STOP THE MUSIC'

\$65.00* PER HEAD

CANAPES (3) + FORK DISH (1)

'DANCING QUEEN'

\$75.00* PER HEAD

CANAPES (3) + GRAZING TABLE

BESPOKE PACKAGE

Don't see something you like? We can tailor the perfect package just for you. Contact us via events@mirra.net.au.

CANAPÉ MENU

COLD

- Fraser Isle Spanner Crab, chili and ginger dressing, betel leaf gf, df
- Smoked duck breast, truffle mayo, toasted rye, pickled shallot, soft herbs df
- Torched miso cured salmon, wasabi kewpie, sesame, toasted nori gf, df
- Grilled smoked chicken, basil emulsion, pickled & crispy shallot gf, df
- Sliced bresaola, herb whipped triple cream brie, preserved tomato, toasted sourdough
- Smoked cream cheese, caperberry & black olive tart, basil v
- Roasted aubergine & radish tartlet, pickled guindillas, puffed wild rice vg
- Smoked chickpea, pickled radish, baby cucumber, soft herbs gf, vg
- Aged parmesan custard tartlet, pickled baby carrot, parmesan floss, chive v
- Harissa roasted heirloom beetroot, black olive, whipped fetta, and herb tartlet v

HOT

- Grilled chicken skewer, truffle mayo, crispy shallots gf, df
- Slow cooked lamb shoulder, parsley emulsion, pickled shallot gf, df
- Master stock braised pork, pickled guindillas, green shallot gf, df
- Spiced popcorn chicken, sumac aioli, fermented chilli
- Grilled chorizo skewer, smoked potato, toasted fennel gf
- Sun dried tomato, black olive & parmesan arancini v
- Panko crumbed mussels, saffron aioli, dill
- Crispy potato prawn, wasabi aioli, citrus salt
- Harissa roasted beetroot, macerated fig, toasted pita, sumac vg
- Tiger Prawn, spring roll, pickled ginger mayo, chives

SWEET

- Spiced rum & dark chocolate truffle, toasted coconut gf, df
- White chocolate & lime macerated strawberry waffle
- Coffee & hazelnut dark chocolate ganache couppelle gf
- Dolce de leche, mango fluid gel, shaved chocolate
- Vanilla whipped cream cheese & yuzu compressed pineapple tart

All menu items are seasonal, your final menu options will be provided 8-10weeks out from your event
(v) Vegetarian | (gf) Gluten Free | (df) Dairy Free | (vg) Vegan



SUBSTANTIAL MENU

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 fillet of flathead, shoestring fries, tartar sauce, fresh lemon
- Slow cooked beef cheek, pomme puree, mushroom & bacon sauce gf
- Confit duck leg, Provencal vegetables, spiced cous cous, mint & pickled red onion df
- Roast pork belly, Asian slaw, chilli ginger dressing gf, df
- Satay chicken, Jasmine rice, fresh herbs, crispy shallots gf, df
- Grilled chicken thigh, chilli noodle salad, pickles, 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

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

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!

- Panko crumbed Whiting fillet, tartar sauce, oak lettuce, sesame slider bun
- Grilled chicken thigh, toasted sesame mayo, crispy shallots, milk bun
- Grilled wagyu beef, mustard pickle, vintage cheddar & pickled onion slider
- Korean style pork belly, pickled cucumber & sriracha bao bun
- Plant based patty, tomato relish, grilled courgette & confit garlic aioli slider v
- Braised beef, mushroom, and red wine pie, smoked pomme puree
- Truffled mushroom & confit onion pie, tomato fondant vg
- Crumbed fish taco, spicy Asian slaw, lime aioli, coriander & mint df

All menu items are seasonal, your final menu options will be provided 8-10weeks out from your event
(v) Vegetarian | (gf) Gluten Free | (df) Dairy Free | (vg) Vegan



GRAZING TABLES & CHEESE BOARDS

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.

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

CHEESE BOARD

Served on large round table in the Long Room

- Turkish & banquettes
- Assortment of imported & locally made crackers
- Dried & fresh selection of seasonal fruit (DF) (GF)
- Selections of Local & International cheeses e.g.: Brie, washed rind, Blue, Cheddar
- Charcoal wafers (GF)

CHEESE & DESSERT BAR

Served on large round table in the Long Room

- Turkish, bannettes, rosemary & dill flat bread
- Dried apples, fresh selection of seasonal fruit (GF) (DF)
- Selections of local & international cheeses e.g.: Brie, Washed rind, Blue, Cheddar
- Charcoal wafers (GF)
- Chef selection assorted petite fours (2 flavours)



BEVERAGE OPTIONS



BEVERAGE PACKAGES

SILVER

2 HR \$39 / 3 HR \$49

All prices including GST

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

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

All prices inclusive GST

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, Prestige 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, King Valley (VIC)
Rogers & Rufus, Grenache Rose (SA)
La Vieille Ferme, Cotes-du-Ventoux Rose (FR)
Veuve d'Argent, Cuvée, Prestige Rose Brut (FR)

RED WINE

Selection of 1

Yalumba Galway, Shiraz (Barossa Valley, SA)
Sisters Run, Shiraz (Coonawarra, SA)
Sisters Run, Cabernet Sauvignon (Coonawarra, SA)
HAHA, Marlborough, Pinot Noir (NZ)
Hayshed, Cabernet Merlot (WA)

HOUSE SELECTION OF SOFT DRINKS & JUICE INCLUDED



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.

Minimum spend of \$40.00* per head

BEER & CIDER SELECTION

Selection of 4

XXXX Gold
Hahn Premium light
XXXX Summers
Carlton Dry
Fat Yak Original Pale Ale
Furphy
Great Northern Brewing Co.
James Boags Premium Light
Somersby Pear cider
Pure Blonde
Cricketers Arm Lager
Kirin
Peroni Leggera
Coopers Pale Ale
Asahi
Little Creatures Pale ale
James Squire, 150 Lashes Pale Ale
Peroni, Nastro Azzurro
Monteith Crushed Apple Cider
Stone's Ginger Beer
Stone & Wood Pacific Ale

ROSE

Selection of 1

Marty's Block Rose (South Australia)
Wirra Wirra vineyards, Mrs Wigley Range, Rose (South Australia)
La Vielle Ferme, Cotes-du-Ventoux Rose (France)
Veuve d'Argent Cuvée, Prestige Rose Brut (France)

SPARKLING WINE

Selection of 1

Angas Brut, Premium Cuvee Sparkling (South Australia)
Angas Premium Moscato Sparkling (South Australia)
Habitat, Brut Cuvee (New South Wales)
Dune & Greene, Chardonnay Pinot Noir (South Australia)
Primo Estate Prosecco, (South Australia) Bottle
Veuve d'Argent Cuvée, Blanc de Blanc Brut (France)
Paul Louis, Blanc de Blanc (France)
Louis Buillot NV Perle De Vigne 'Grand Reserve' (France)

WHITE WINE

Selection of 1

Marty's Block, Sauvignon Blanc (South Australia)
Marty's Block, Chardonnay (South Australia)
Oxford Landing Estates, Sauvignon Blanc (South Australia)
Oxford Landing Estates, Pinot Grigio (South Australia)
HAHA, Hawke's Bay, Pinot Gris (New Zealand)
HAHA, Marlborough, Sauvignon Blanc (New Zealand)
Wirra Wirra vineyards, Adelaide Range, Sauvignon Blanc (South Australia)
Wirra Wirra vineyards, Adelaide Range, Chardonnay (South Australia)
Yalumba Organic, Pinot Grigio (South Australia)
Lana, Pinot Grigio, King Valley (Victoria)
Jim Barry Watervale, Riesling (South Australia)
Saint Claire Sauvignon Blanc (New Zealand)
Vasse Felix Filius, Chardonnay (Western Australia)

RED WINE

Selection of 1

Marty's Block, Cabernet shiraz (South Australia)
Oxford landing Estates, Shiraz (South Australia)
Oxford landing Estates, Cabernet Sauvignon Shiraz (South Australia)
Habitat, Shiraz (New South Wales)
Yalumba Galway, Shiraz (Barossa Valley, South Australia)
Sister Run, Shiraz (Coonawarra, South Australia)
Sister Run, Cabernet Sauvignon (Coonawarra, South Australia)
Jim Barry, The Atherley range Cabernet sauvignon (Coonawarra, South Australia)
HAHA, Marlborough, Pinot Noir (New Zealand)
Hayshed, Cabernet Merlot (Western Australia)
Wirra Wirra, Catapult Shiraz (South Australia)
Palliser Estate, Pencarrow Pinot Noir (New Zealand)
Wirra Wirra Church Block, Cabernet Sauvignon/ Shiraz / Merlot (South Australia)



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

For a detailed quote please contact | T 07 3257 3000 | E events@mirra.net.au | W mirra.net.au | A 86 Bridge st Fortitude Valley, 4006

BEVERAGES ON CONSUMPTION

Please note that all cocktails and mocktails must be pre-ordered for your event.
No shots or doubles permitted on the premises

COCKTAILS

Espresso Martini
Sours
Margarita
Cosmopolitan
Stitch Up
Pash Inn

SPIRITS

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

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

Chivas Regal 12-year-old
Hennessy VS Cognac
Blind tiger Organic Gin

SPRITZ RANGE

Strawberry & Mint
Mango & Ginger
Orange & Mandarin

SOFT DRINKS

Coke
Coke Zero
Diet Coke
Lemonade
Soda Water
Ginger Ale
Tonic Water
Lemon, Lime & Bitters

NON-ALCOHOLIC

Nort Non-Alcoholic Beer
Heineken Zero
Edenvale Sparkling Wine

MOCKTAILS

Espresso Martini
Sours
Margarita
Cosmopolitan
Stitch Up
Pash Inn

JUICES

Apple
Pineapple
Cranberry
Orange juice



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.

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.

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.

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

SET UP & PACK DOWNS

Take the stress out of your event and let MIRRA assist with your set-up! 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 Monday. No need to rush around early on Sunday - we have an after 10 am pickup.

PACKAGES

Here at MIRRA, we 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.

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

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 deposit of your venue hire 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 8-10 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 \$55.00* 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 \$45.00* 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

PHOTOGRAPHERS

Daniel Nuecom
0417 617 828
Daniel Neucom
contact@danielneucom.com

Stone and Wool Photography- Matt
0407 149 694
stoneandwoolphotography@gmail.com
@stoneandwoolphotography

George Bowden
hello@georgebowden.co
@georgebowdenphoto

Nikolas David Weddings
0407 437 833
info@nikolasdavidweddings.com
@nikolasdavidweddings

VIDEOGRAPHERS

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

Elohim Studios
hello@elohimstudio.com.au
@elohimstudioweddings

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

PHOTO-BOOTHS

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

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

CAKES

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

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

SWEETS

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

Dolci & Co
0488 073 348
hello@dolciandco.com.au
@dolciandco

TRANSPORT

Roaring Twenties Vintage Car Hire
0405 111 875
roaringtwenties@outlook.com.au
@roaringtwentiesvintagecarhire

DRY-HIRE SPEAKERS / AV

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

DJ

Loco Entertainment
Ben
0432 453 395
locoentertainment1@gmail.com
@loco_entertainment

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
0449 581 970
@outofthedarkeventlighting

FLORISTS

Garden Graffiti
hello@gardengraffiti.com.au
@garden.graffiti

Wallflower Brisbane - Renee
info@wallflowerfloraldesign.com
@wallflowerbrisbane

Borrowed Events
enquiries@borrowedevenhire.com
@borrowed_events_ _

Mrs. Gibbons Flowers
hello@mrsgibbonsflowers.com.au
@mrsgibbonsflowers

CANDLES

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

STYLISTS

Melanie Jane Weddings & Events
0439 523 422
mel@melaniejaneweddingsandevents.com.au
@melaniejaneweddingsandevents

Borrowed Events
enquiries@borrowedevenhire.com
@borrowed_events_ _

BALLOONS

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

CELEBRANTS

Paul Voge
0401 886 666
paulvogemarriagecelebrant.com.au
@paulvoge_marriage_celebrant

Ange B Ceremonies
0417728337
angebceremonies@bigpond.com
@angebceremonies

MC

Gary Lowe
0421 280 682
admin@garylowe.com.au

COREPGRAPHERS

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

BEAUTY

Yasmin young Artistry
0410 367 623
info@yasminyong.com
@yasminyongartistry

BRIDAL

Two Hearts Bridal Studio
0413 858 936
2heartsbridalstudio@gmail.com
@twoheartsbridalstudio



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 admin@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

admin@mirra.net.au

07 3257 3000

86 Bridge Street, FV, QLD, 4006