

SEATED RECEPTION



TRADITIONAL SIT DOWN

CANAPÉS, ENTRÉE, MAIN, + WEDDING CAKE
FROM \$119.00 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 alternatively 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, betel leaf, yuzu, crème fraiche gf
Wagyu tartare, truffle tapenade, grilled sourdough, crispy shallots, df
Mooloolaba Tuna, mandarin puree, pink pepper, chilli gf
Cornfed chicken, confit garlic, mushroom, toasted rye, sumac
Ajo blanco, pickled radish, baby cucumber, soft herbs gf, vg
Jamon, toasted sourdough, tomato fondue
Truffled custard tartlet, aged parmesan, pickles, soft herbs v
Heirloom beetroot, chevre, puffed wild rice tartlet v
Taramasalata, crisp pita, Tobiko, pickled white radish

HOT

Grilled satay chicken skewer, chipotle mayo, crispy shallots gf, df
Tiger prawn spring roll, pickled ginger mayo, chives
Slow-cooked lamb, Ras el hanout, confit onion, herbed labneh
Karaage popcorn chicken, wasabi aioli, fermented chilli
Crispy Kipfler potato, harissa, smoked labneh, Tobiko gf
Aged parmesan & feta arancini, tomato fondant v
Roasted pumpkin hummus, toasted pepita, sumac vg
Tempura prawn, wasabi mayo

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, carrot & sesame puree, radish, buttermilk dressing gf
- Hiramasa Kingfish ceviche, chilli, compressed cucumber, puffed wild rice, coconut gf, df
- Crispy pork belly, confit carrot, citrus purée, apple & pickled ginger vinaigrette gf, df
- Slow-cooked lamb, spiced labneh, baby cucumber, dill oil & crème fraiche gf
- Braised heirloom beetroot, piquillo pepper, chevre, soft herbs, puffed wild rice gf, vg
- BBQ heirloom carrot, pumpkin hummus, watercress, toasted hazelnut gf, vg, v

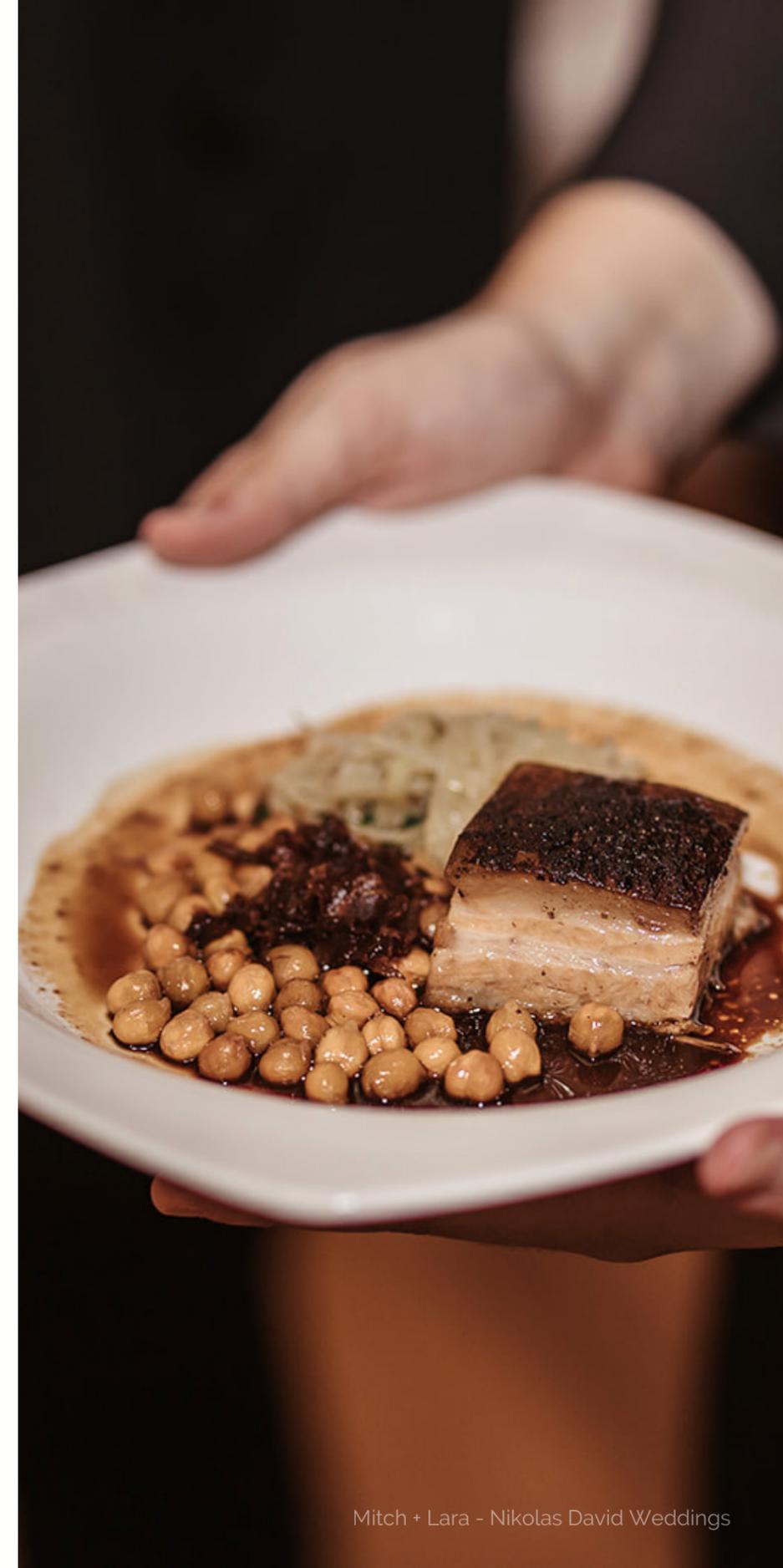
MAINS

Served alternate drop with a selection of two

- Roasted Huon salmon, white radish, yuzu beurre Blanc, salmon roe gf
- Wagyu beef cheek, herb crushed potato, heirloom baby carrot, Swiss Brown mushroom sauce gf, df
- Grilled lamb shoulder, miso roasted eggplant, smoked almond romesco sauce, red wine jus gf
- Corn fed chicken breast, pressed potato, piquillo peppers, roasted corn, chimichurri gf
- Roasted pork rib fillet, ras el hanout spiced butternut pumpkin, charred eggplant puree, sauce charcuterie
- Caramelised cauliflower, roasted pumpkin hummus, kombu dressing, 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.





BANQUET FEASTING

CANAPÉS, ENTRÉE, MAIN, + WEDDING CAKE
FROM \$119.00 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, betel leaf, yuzu, crème fraiche gf
Wagyu tartare, truffle tapenade, grilled sourdough, crispy shallots, df
Mooloolaba Tuna, mandarin puree, pink pepper, chilli gf
Cornfed chicken, confit garlic, mushroom, toasted rye, sumac
Ajo blanco, pickled radish, baby cucumber, soft herbs gf, vg
Jamon, toasted sourdough, tomato fondue
Truffled custard tartlet, aged parmesan, pickles, soft herbs v
Heirloom beetroot, chevre, puffed wild rice tartlet v
Taramasalata, crisp pita, Tobiko, pickled white radish

HOT

Grilled satay chicken skewer, chipotle mayo, crispy shallots gf, df
Tiger prawn spring roll, pickled ginger mayo, chives
Slow-cooked lamb, Ras el hanout, confit onion, herbed labneh
Karaage popcorn chicken, wasabi aioli, fermented chilli
Crispy Kipfler potato, harissa, smoked labneh, Tobiko gf
Aged parmesan & feta arancini, tomato fondant v
Roasted pumpkin hummus, toasted pepita, sumac vg
Tempura prawn, wasabi mayo

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

PROTEINS

Selection of three

- Crispy pork belly, apple & ginger dressing, kimchi gf, df
- Slow-cooked beef cheek, garlic & pink peppercorn vinaigrette, mustard cress gf, df
- Grilled tuna, balsamic roasted cherry tomatoes, garlic & lemon gremolata gf, df
- Roasted market fish charred eggplant puree, pickled fennel gf, df
- Grilled market fish, miso beurre Blanc, kaffir lime gf
- Roasted Lamb shoulder, roasted chickpea puree gf, df
- Chargrilled chicken Maryland, chimichurri sauce, crispy shallots gf, df
- Confit carrot hummus, marinated courgette, toasted rye, soft herbs vg
- Roasted cauliflower, sprouted grains, pickled pearl onion gf, vg

WARM SIDES

Selection of two

- Roasted butternut pumpkin, pumpkin hummus, spiced pepitas gf, vg
- Thyme, rosemary & sea salt roasted Nicola potatoes gf
- Grilled broccolini, pickled red onion, parsley & lemon butter, gf v
- Baby sweet corn, kaffir lime, green chilli, smoked butter gf, v
- Pearl couscous, Provençal vegetables, extra virgin olive oil, parsley vg

COLD SIDES

Selection of one

- Gem lettuce, pickled shallots, baby turnip, leatherwood honey vinaigrette gf, v
- Thyme roasted Dutch carrots, marinated fetta, roasted walnut, parsley gf, v
- Pressed cucumbers, confit garlic, fresh herbs gf, vg
- Salad of heirloom tomatoes, Sicilian olives, rye crumb, v
- Quinoa, piquillo peppers, toasted almonds, mint oil 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.



SEATED RECEPTION INCLUSIONS

VENUE HIRE

- Venue hire of \$1,800.00 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





CHILDREN & CREW

CHILDREN'S MEALS

At MIRRA we welcome children from newborn to teenagers. For children up to the ages 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 entree. For dessert, ice cream and jelly served during 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.

You are most welcome to select your own vendors, however please let us know so we can arrange arrival and departure times (bump in and out) and other formalities.

MIRRA, will arrange all venue logistics for your wedding day. We will do our best to ensure there are no additional venue cost for vendors not adhering to there allocated time frame. Please talk to us about further information when hiring external vendors.

Please note: We recommend that you read the terms and conditions when hiring any vendors.

STYLISTS

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

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

STAGING

Staging Creations
Dale
04001980367
dale@stagingcreations.com.au

FLORISTS

Fontana Floral
Davina
info@fontanafloral.com.au

Wallflower Brisbane
Renee
info@wallflowerfloraldesign.com

Kate Dawes
0418 726 971
kate@katedawesflowerdesign.com.au

BALLOONS

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

LIGHTING

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

CAKES

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

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

PHOTOGRAPHERS

Nikolas David Weddings
0407 437 833
@nikolasdavidweddings

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

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

CELEBRANTS

Erin Woodhall
0412 495 189
erinwoodhallcelebrant@gmail.com

Married By Jake
0434 648 064
www.marriedbyjake.com

AV & SOUND TECHNICIANS

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

DJ

Loco Entertainment
0432 453 395
locoentertainmentl@gmail.com

Fab Wedding Music
0434 405 490
info@fabweddingmusic.com.au

PHOTO-BOOTHS

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

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

BANDS

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

VIDEOGRAPHER

Meadow Lane Visuals
Api + Rach
0415 133 251
hello@meadowlanevisuals.com



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 or by the [contact us](#) page via our website www.mirra.net.au

CHECK OUT
OUR SOCIALS:



@mirraweddings



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