



C O R P O R A T E & P R I V A T E E V E N T S

W W W . M I R R A . N E T . A U // 3 2 5 7 3 0 0 0

E M A I L // E V E N T S @ M I R R A . N E T . A U

VENUE INCLUSIONS

Exclusive use of the venue

An experienced Event Coordinator to assist with your planning

A Functions Manager dedicated to running your event

Choice of either Round or Banquet style tables, fully set, white napery

Lectern, 2 roving microphones and an inbuilt PA system

PA system accessed via auxiliary input

Projector and drop down projector screen - Main Room

Private courtyard

Raised platform dance floor

Wheelchair-friendly venue



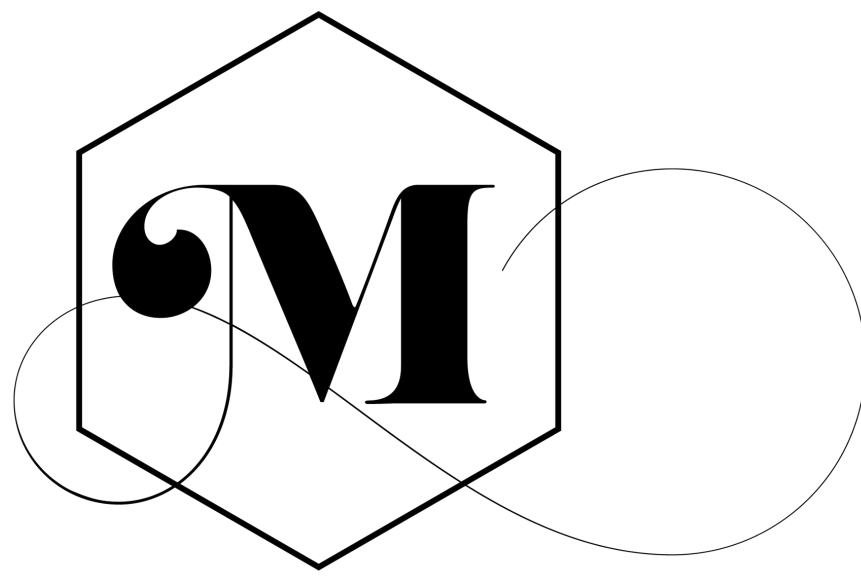
ADDED BONUSES

Secured parking deal with Valley Metro

Private room - no sharing

Close to public transport and inner Brisbane suburbs

Customised packages



VENUE SPACES

WHOLE OF VENUE

450 PAX Cocktail

200 PAX Sit-down

Main Room with Bamboo wooden flooring & high apex ceilings

In-house bar serving wines, beers, spirits & soft drinks

Long Room with opulent carpet & lounge furniture

Private courtyard with alfresco seating & luscious greenery

Suits all layout types // Banquet tables or round tables

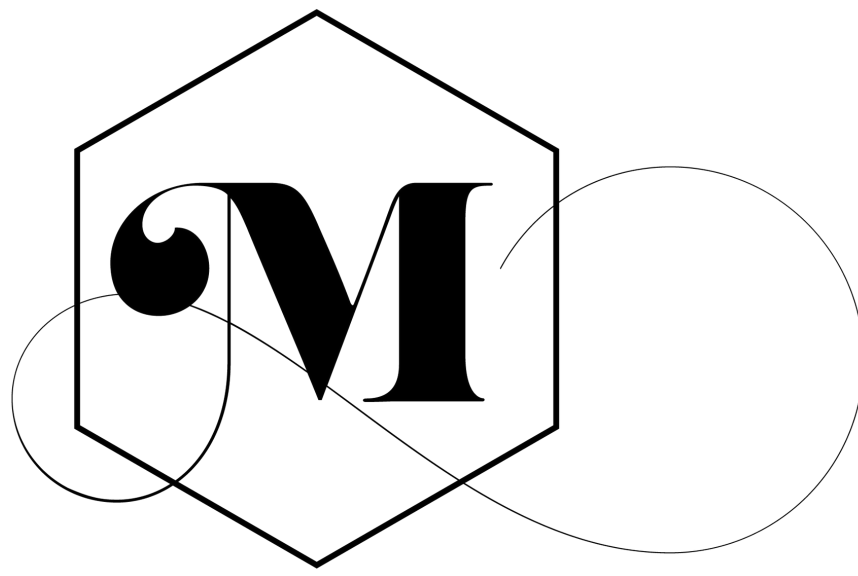
200 White leather-bound chairs//Wide assortment of Furniture

Fully air-conditioned

High resolution projector and AV Equipment (Included)

*All venue spaces can be sectioned off for segregated use





MAIN ROOM

250 PAX Cocktail

160 PAX Sit-down

Suits all layout types

Bamboo Wooden flooring

6 metre high apex ceiling

Banquet tables or round tables

200 White leather-bound chairs

Wide assortment of Furniture

Fully air-conditioned

In-house bar serving wines, beers, spirits &
soft drinks

AV equipment on premise
(Included)

Projector- 5000 Lumens 1080P Resolution

Projector Screen 140" 16:10 ratio

HDMI and VGA presentation inputs

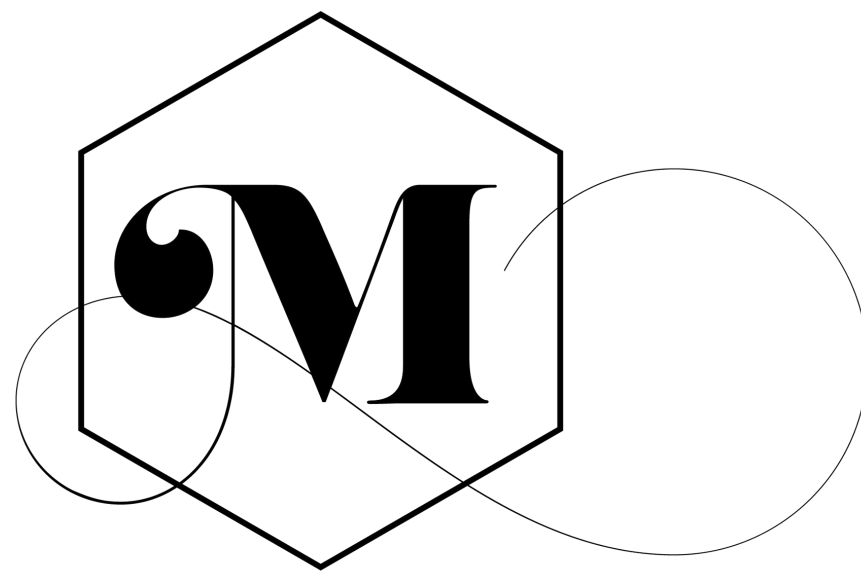
Presentation audio over HDMI & 3.5mm
mini jack cable

Background Audio

Two wireless hand-held microphones

Lectern





LONG ROOM

150 PAX Cocktail

50 PAX Sit-down

Carpet flooring

2.8 metre high ceiling

In-built surround sound

In-built raised platform dance floor

Banquet tables and/or round tables

White leather-bound chairs

Wide assortment of Furniture

Fully air-conditioned

AV equipment on premise
(included)

HDMI and VGA presentation inputs

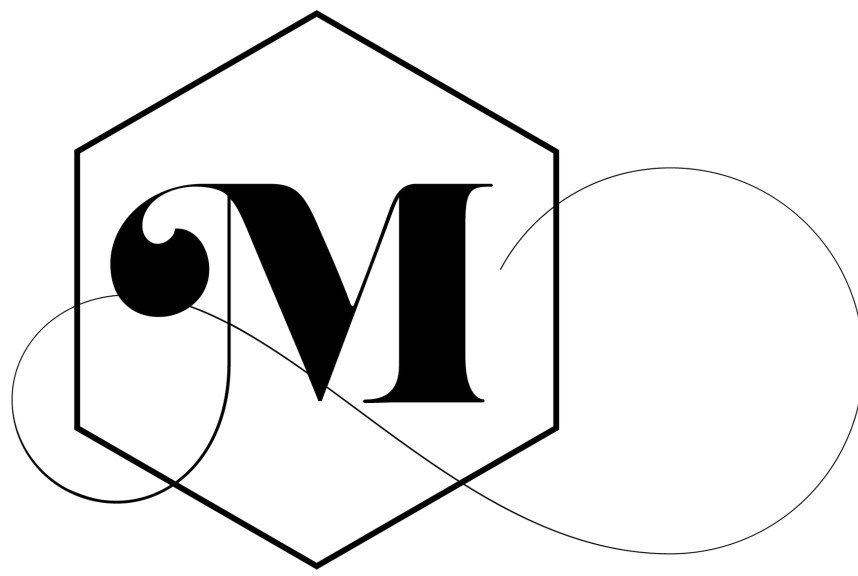
Presentation audio over HDMI & 3.5mm
mini jack cable

Background Audio

Two wireless hand-held microphones

Lectern





COURTYARD

100 PAX cocktail

Great canape area or pre-dinner drinks

Alfresco seating

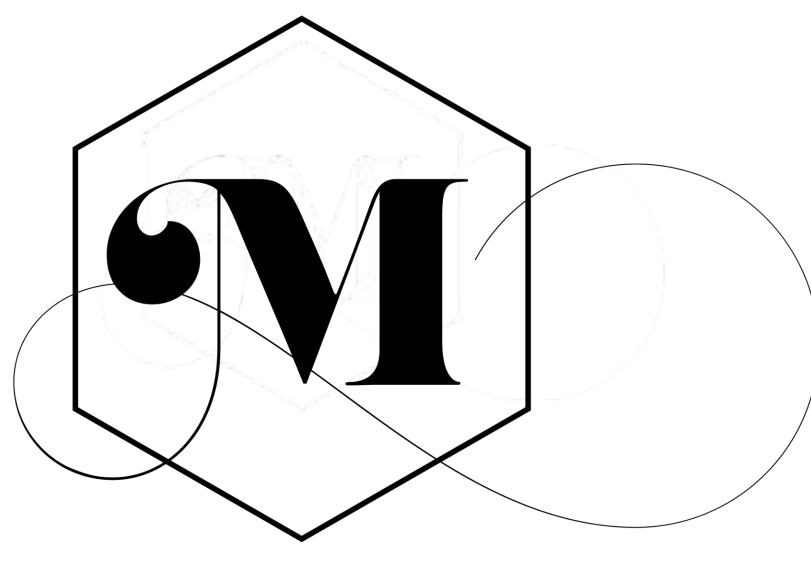
Luscious greenery suited for all seasons

Hanging rows of festoon lights

Private smoking area

Only Sold with Long Room





COCKTAIL OPTIONS

CANAPES

CHEF'S SELECTION OF HOT & COLD CANAPES

30- MIN // 45-MIN // 1HR // 1HR & 30 MINS SERVICE OPTIONS

- Mushroom and caper arancini with saffron aioli (GF) (V)
- Beef and horseradish pies with apple and garlic mash
- Saffron and coconut rice cake with laksa chicken (GF) (DF)
- House tomato crostini with fetta, lemon oil (V)
- Turkey and red miso rice balls with yuzu palm sugar
- Chilli corn bread with whipped chive and onion cream cheese (GF)
- Five spice dusted Calamari with garlic and capsicum mayo
- Cheddar and ale croquette with horseradish cream
- Pork, apple and caraway sausage roll with tomato and gin dipper
- Orange and carrot polenta cake with shredded duck and fennel (GF)
- Spicy Pork dumpling with ponzu dipper
- Coffin bay oysters – with shallot vingarette (GF)

Pork, apple and caraway
sausage roll





SUBSTANTIAL STATIONS

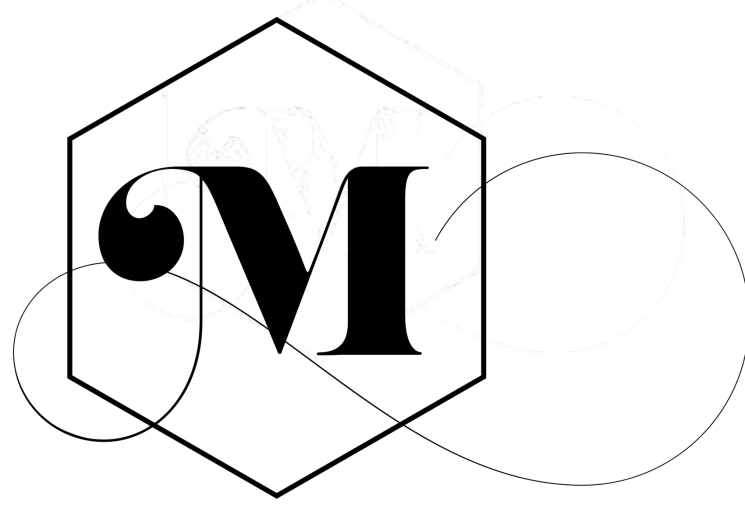
- Steamed Bao buns w/ slow braided Beef/Pork with spicy mayo & Asian leaves
 - Chicken Paella (add \$6 pp. for seafood)
- Buttermilk chicken panko crumbed, yankee slaw & house potato salad
 - Brazilian BBQ - Beef rump caps, Lamb shoulder, Chicken thigh
- Parmesan wheel w/ Orecchiette or Linguini w/ accompaniments - speck, lardons, Rocket pesto and tomato piperade

FORK DISHES

- Thai style Chicken curry- grilled sweet corn & mushrooms on green tea noodles
- Tender Pork pieces with preserved blood orange & apple w/ French style puy lentils
 - Harissa Lamb on fig pilaf rice
 - Vegetarian Ragu w/ angel hair pasta
- Thai style chicken curry w/ coconut pandan rice
- Beef & pork chilli con Carne w/ wild rice coriander sour cream.

INDIVIDUAL GOURMET BOXES

- Rare Roast Beef, chive potato salad & onion relish
- Lamb Shoulder w/ preserved lemon & dates on pearl couscous
 - Silken Tofu, poached mushrooms & beetroot ribbons w/ rice noodles



DINNER OPTIONS

CANAPES + 3 COURSE // CANAPES + 2 COURSE

PLATTER + 3 COURSE // PLATTER + 2 COURSE

ENTREE

CHOICE OF TWO ENTREES

ALTERNATE DROP

Beef Tortellini garlic cream Salsa Verde

House cured Salmon compressed leeks braised red onions &
nasturtium dressing

Pork Belly sweet potato apple mash miso/ black vinegar/ palm sugar

Chefs seasonal selection – veg option

Pork Belly Entree



MAIN

CHOICE OF TWO ALTERNATE DROP

Chicken Breast- filled w/ kale mace & spinach, Paris potatoes, sugar loaf
& quince gravy

Pork Striploin - cabbage parcel, warm potato caraway salad & Calvados cream

Beef Eye fillet - potato tile, seasonal steamed greens w/ grain mustard jus

Ocean Trout - spice pumpkin polenta, roasted cauliflower & lime fondue butter

Duck Maryland - braised fennel parsnip puy lentils & preserved orange sauce

Beef Eye fillet



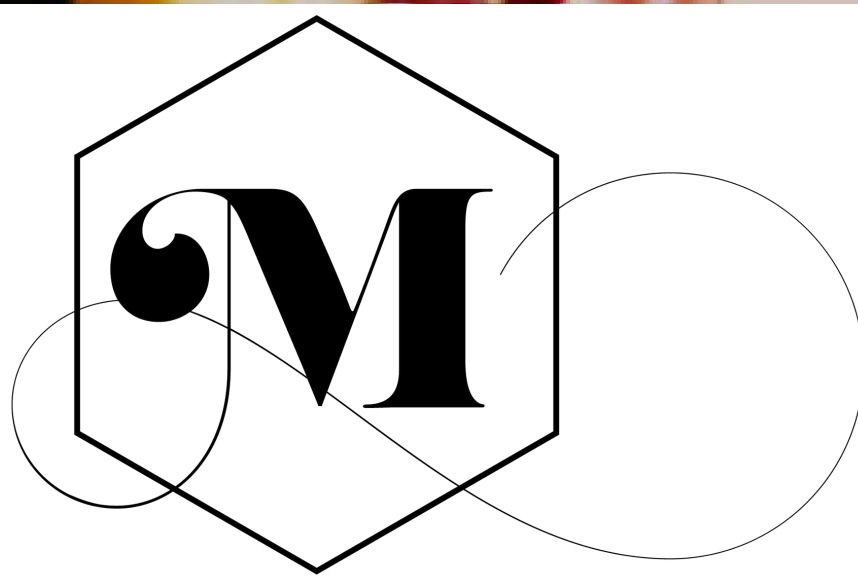
DESSERT

CHOICE OF TWO ALTERNATE DROP

House Rocky Road, rose marshmallow, coconut ganache, cherry gel, praline chards

Gin & Tonic Cheesecake - citrus flavours

Pear & almond Tart - dark chocolate ice cream



C O L D P L A T T E R S

CHEESE PLATTER

- Turkish, banquettes, flat breads
- Chef selection of dips: Baba Ganoush, beetroot and caraway, watercress pesto, cheese & onion, Harrisa Hommus
- Selections of local and international cheeses e.g.: Brie, Washed rind, blue, Cheddar, Cherve.

ANTIPASTO PLATTER

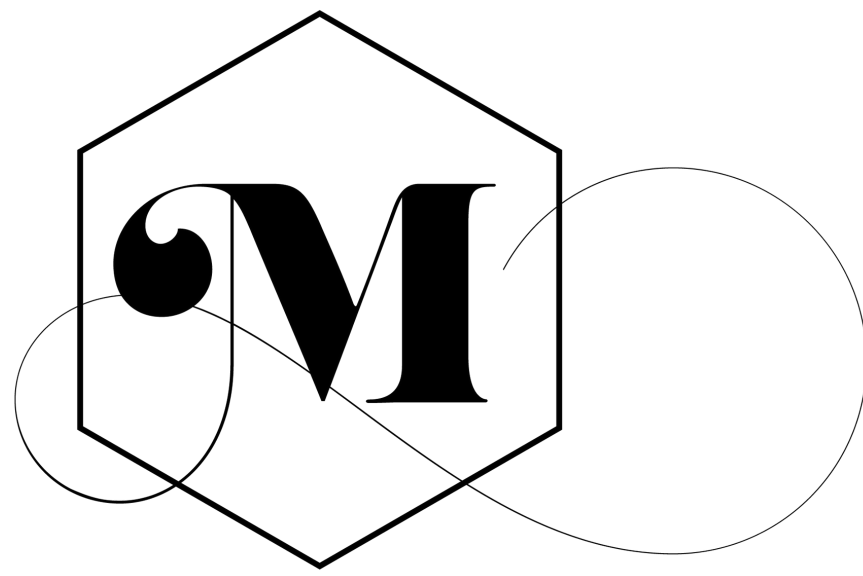
- Grilled zucchini and eggplant, Spanish onions, roasted capsicum.
- Spanish and Italian hams, pate, assorted salami,
- mixed roasted olives
- Turkish, bannettes, flat bread
- Chef selection of dips:
- fresh selection of seasonal fruit
- Selections of local and international cheeses.

CHEESE & DESSERT PLATTER

- Turkish, banquettes, flat breads
- Fresh selection of seasonal fruit
- Brie, Washed rind, blue, Cheddar, Cherve.
- Assorted of mini dessert tarts.
- Assorted after dinner chocolates & sticks- mint, sherry, orange

DESSERT PLATTER

- House shortbread
- Mini Mirra rocky road
- Assorted of mini dessert tarts.
- Assorted handmade chocolates
- Assorted after dinner chocolates and sticks- mint, sherry, orange



WARM PLATTERS

AFTER 9PM

- Jalapeno poppers w/ sour cream
- Sweet potato
- Shoe string fries
- Spring rolls
- Onion rings w/ hickory BBQ mayo
- Kim-chi fries
- Crumbed Whiting goujons

CHEF'S SELECTION

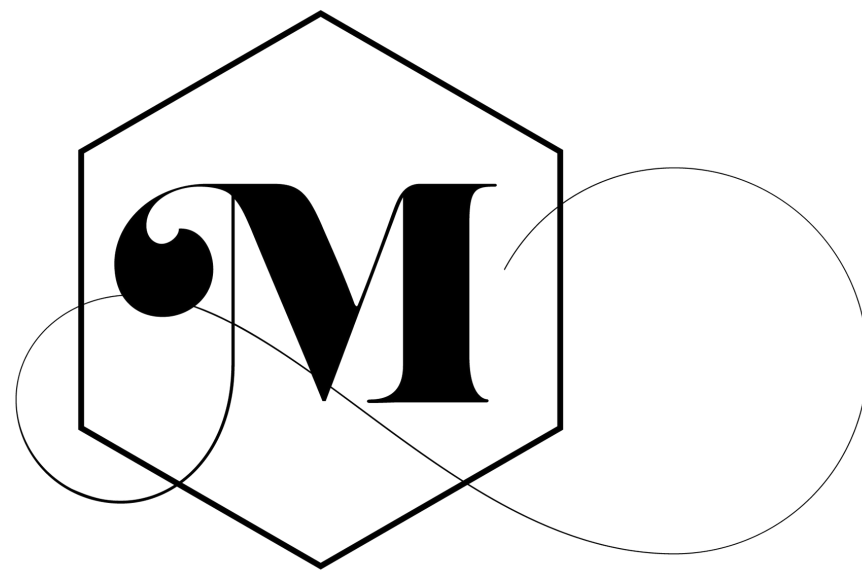
- Mushroom and caper arancini w/ saffron aioli (GF) (V)
- Cheddar and ale croquette w/ horseradish cream (V)
- Five spice dusted Calamari w/ garlic & capsicum mayo
- Pork, apple and caraway sausage roll w/ tomato & gin dipper

SLIDERS

- Marinated Chicken tenderloins w/house tomato chutney, rocket leaves, jap mayo
- Beef Brisket w/horseradish cream & cornichons, yankee slaw
- Chargrilled vegetables w/house ricotta & harissa

CHEESEBURGER & CHIPS

- Classic slider Cheese burger, Beef Patty w/ America Cheddar, pickles, tomato & mustard sauce
- Shoe string fries



DAY PLATTERS

BREAKFAST

- Assortment of savoury & sweet muffins
- Freshly sliced fruit
- Fruit & yoghurt
- Freshly baked Danishes
- Assorted Quiches
- Croissant, Ham & Gruyere cheese
- Vego option Gruyere & tomato

MORNING TEA

- House baked biscuits
- Scones with jam & cream
- Assorted Quiches
- Assortment of savoury & sweet muffins
- Gluten free Friands
- Gluten free Brownies
- Freshly sliced fruit

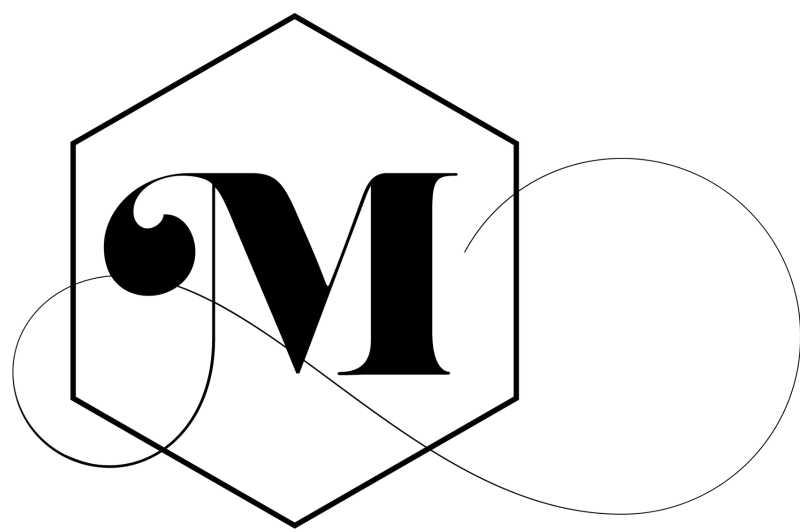
WRAPS & HOUSE-BAKED BREAD

- Rare Beef, caramelised onions & braised mushrooms
- Roast Pork & apple coleslaw
- Tomato hommus, grilled eggplant & roasted capsicum
- Champagne Ham, grain mustard & watercress

AFTERNOON TEA

- Gourmet Sausage rolls
- Cheddar/Brie with crackers & Quince paste
- Steamed Dumplings w/ dipper
- Fresh sliced fruit
- House baked biscuits

BEVERAGES - ASSORTED TEA AND COFFEE, FRESH JUICE OR
SOFT DRINKS AND ICED WATER



BREAKFAST SIT-DOWN

ALTERNATE DROP

Pork sausage frittata, hash browns, house baked beans, sourdough,
field mushrooms

Scrambled eggs w/ soft chives, Turkish bread, rasher bacon and
baby truss tomatoes

LUNCH SIT-DOWN

ALTERNATE DROP

Chicken Paella

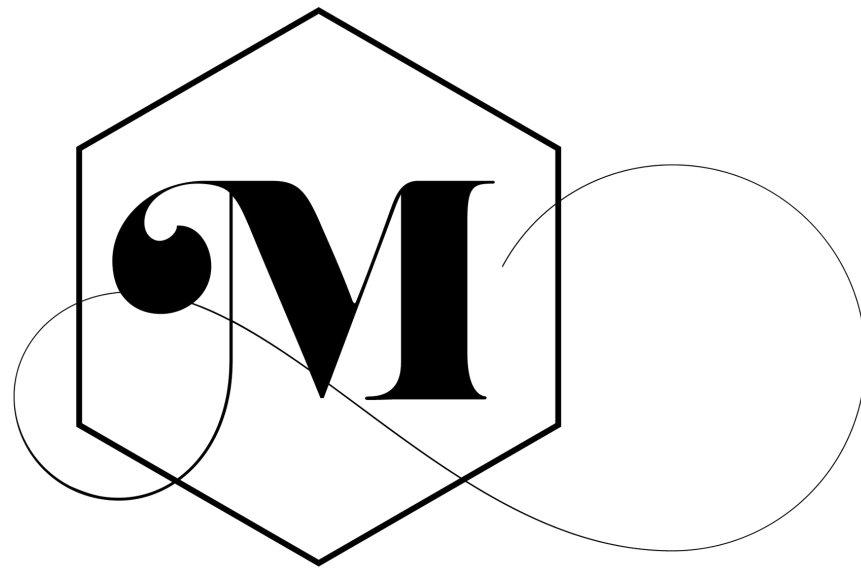
Vegetable Tagine

OR

Thai style Chicken curry with Jasmine rice

Pork and Campari, new potatoes with button mushrooms

BEVERAGES - ASSORTED TEA AND COFFEE, FRESH JUICE OR
SOFT DRINKS AND ICED WATER



GRAZING PLATTERS

EXTENSIVE GRAZING TABLE

Grilled zucchini and eggplant, Spanish onions, roasted capsicum.
Spanish and Italian hams, pate, assorted salami, mixed roasted olives
Turkish, bannettes, rosemary and dill flat bread
Baba ganoush, beetroot and caraway, watercress pesto
Dried apples and figs, fresh selection of seasonal fruit
Selections of local and International cheeses e.g.:
Brie, Washed rind, Blue, Cheddar, Cherve.
Pepperoncini, sweet and sour Cippoline and cornichons



DESSERT & CHEESE GRAZING TABLE

Turkish, bannettes, rosemary and dill flat bread
Dried apples and figs, fresh selection of seasonal fruit
Selections of local and International cheeses e.g.:
Brie, Washed rind, Blue, Cheddar, Cherve.
House shortbread, mini Mirra rocky road and assorted of mini dessert tarts.
Assorted handmade chocolates

BEVERAGE PACKAGES

SILVER BEVERAGE PACKAGE

\$27.00 (2 hours) // \$37.00 (3 hours)

\$47.00 (4 hours) // \$57.00 (5 hours)

per head

WINE SELECTION

Angus Brut Premium Cuvee Sparkling (South Australia)

Angas Premium Moscato Sparkling (South Australia)

Oxford Landing Estates Sauvignon Blanc (South Australia)

Marty's Block Chardonnay (South Australia)

Marty's Block Shiraz Cabernet (South Australia)

Elefante Tempranillo (Spain)

BEER & CIDER SELECTION

Choice of 4

Great Northern Brewing Co., Pure Blonde, Fat Yak Australian Pale Ale, XXXX

Summer Ale & Hills Apple Cider

HOUSE SELECTION OF SOFT DRINKS AND JUICE
INCLUDED

**ADD HOUSE SPIRITS TO YOUR PACKAGE - \$10 PER
PERSON/PER HOUR**

GOLD BEVERAGE PACKAGE

\$39.00 (2 hours) // \$49.00 (3 hours)

\$59.00 (4 hours) // \$69.00 (5 hours)

per head

WINE SELECTION

Madam Coco Blanc de Blanc Vintage (South of France)

Veuve d'Argent Cuvée Blanc de Blanc Brut (France)

Twin Island Sauvignon Blanc (New Zealand)

HaHa, Pinot Grigio (New Zealand)

Yalumba Galway Shiraz (Barossa Valley)

Sister Run Cabernet Sauvignon, Coonawarra (South Australia)

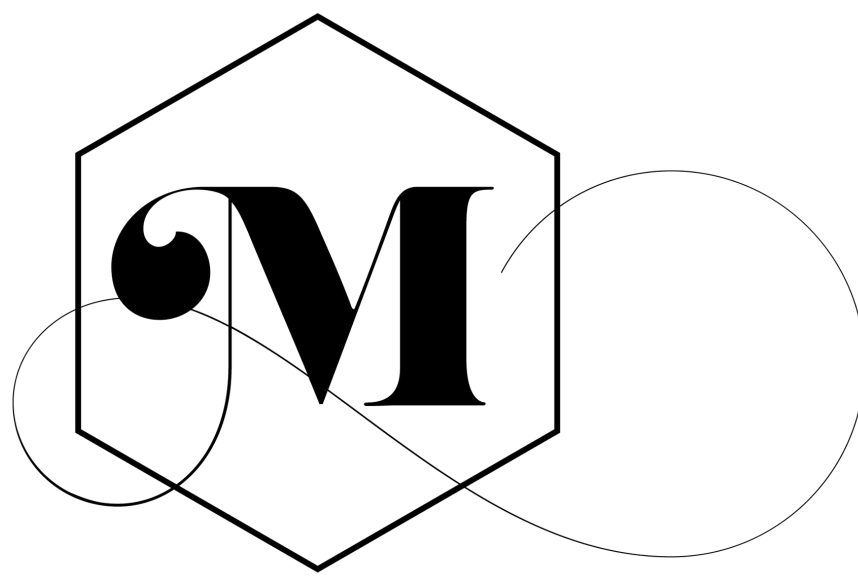
BEER & CIDER SELECTION

Choice of 4

James Boags, James Boags Premium Light, Corona, Asahi, Peroni, Peroni
Legger & Hills Apple Cider

**HOUSE SELECTION OF SOFT DRINKS AND JUICE
INCLUDED**

**ADD HOUSE SPIRITS TO YOUR PACKAGE - \$10 PER
PERSON/PER HOUR**



ON- CONSUMPTION LIST

BEER & CIDER SELECTION SELECT 5

XXXX Gold	\$7.00
XXXX Summer Bright	\$7.00
Fat Yak Australian Pale Ale	\$7.00
Cooper Pale Ale	\$7.00
James Boags Premium Light	\$7.50
Peroni	\$7.50
Peroni Leggera	\$7.50
James Boags	\$8.00
Pure Blonde	\$8.00
Corona	\$8.50
Asahi	\$8.50
Hills apple cider	\$8.00



W H I T E W I N E

S E L E C T 2

Oxford Landing Estates Sauvignon Blanc (South Australia)	Glass \$8 Bottle \$39
Marty's Block Chardonnay (South Australia)	Glass \$9 Bottle \$44
Redbank the Long Paddock Pinot Grigio (Victoria)	Glass \$9 Bottle \$48
HaHa, Pinot Grigio (New Zealand)	Glass \$10 Bottle \$52
Jim Barry Watervale Riesling (South Australia)	Glass \$12 Bottle \$58
Twin Island Sauvignon Blanc (New Zealand)	Glass \$12 Bottle \$59
Opawa Sauvignon Blanc (New Zealand)	Glass \$12 Bottle \$59
Saint Claire Sauvignon Blanc (New Zealand)	Bottle \$65
Vasse Felix Filius Chardonnay (Western Australia)	Bottle \$69

R E D W I N E

S E L E C T 2

Oxford landing Estates, Shiraz (South Australia)	Glass \$8 Bottle \$39
Marty's Block, Shiraz Cabernet (South Australia)	Glass \$8 Bottle \$39
Elefante, Tempranillo (Spain)	Glass \$9 Bottle \$41
Yalumba Galway, Shiraz (South Australia)	Glass \$10 Bottle \$49
Sister Run, Cabernet Sauvignon (South Australia)	Glass \$10 Bottle \$49
Brokenwood 8 Rows, Cabernet Sauvignon Merlot	Glass \$12 Bottle \$59
Wirra Wirra, Catapult Shiraz (South Australia)	Glass \$12 Bottle \$59
Wirra Wirra Church Block, Cabernet Sauvignon/ Shiraz	Bottle \$69
Palliser Estate, Pencarrow Pinot Noir (New Zealand)	Bottle \$68

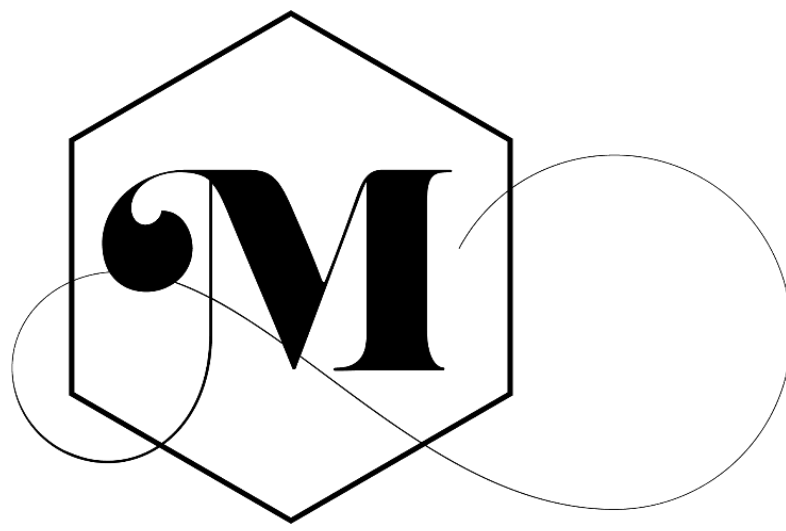
SPARKLING WINE
SELECT 1

Angas Premium Moscato (South Australia)	Glass \$9 Bottle \$45
Angas Brut Premium Cuvee Sparkling (South Australia)	Glass \$9 Bottle \$45
Madam Coco Blanc de Blanc Vintage Sparkling (France)	Glass \$12 Bottle \$68
Veuve d'Argent Cuvée Blanc de Blanc Brut (France)	Glass \$12 Bottle \$68
Louis Buillot NV Perle De Vigne 'Grand Reserve' (French)	Bottle \$75
Pol Roger Brut Reserve Non-Vintage (French)	Bottle \$152

ROSE
SELECT 1

La Vieille Ferme Rose (France)	Glass \$13 Bottle \$65
Jim Barry Annabelle's Rose (South Australia)	Glass \$14 Bottle \$69





SPIRITS & COCKTAILS

AVAILABLE HOUSE SPIRITS
\$8.50 EA INCLUDING MIXER

Jim Beam Bourbon
Jack Daniel's Scotch/ Whiskey
Canadian Club
Johnnie Walker Scotch
Sky Vodka
Vickers Gin
Bacardi White Rum
Bundaberg Rum
Espolon Blanco Tequila

Assorted scotch/whisky options are available (extra chargers)

Kraken Spiced Rum
Belvedere Vodka
Patron Tequila
Fireball Whiskey
Monkey Shoulder Scotch blend

No shots permitted on premise.

SIGNATURE COCKTAILS

\$12.50 EA

OR \$28.50 PER JUG

*All cocktails and Jugs to be pre-ordered

Mojito

French martini

Pimms cups

Sangria

Mrs Mirra

Old fashioned

Cosmopolitan



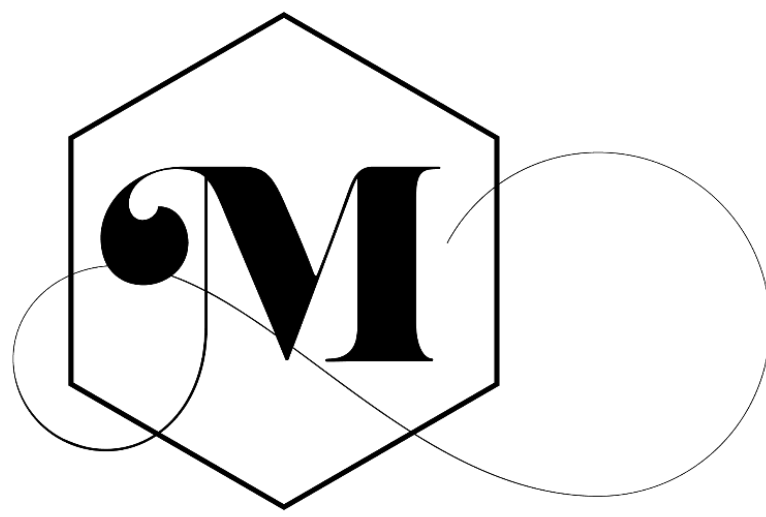
VINTAGE SPIRIT TROLLEY

Basic spirits are available on a consumption basis for \$8.50 each.

Or if you are looking for something extra special on your night.

Ask for further details about our vintage spirit trolley.

(1 hour service only after dessert)



AV EQUIPMENT

EQUIPMENT ON PREMISE (INCLUDED)

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 hand-held microphones

EQUIPMENT ON REQUEST (OUTSOURCED)

Access able for lepel microphones

Audio technician - hourly rate

Speakers

LED TVs - various sizes available

PA systems

Stage lighting

Lectern including microphone

Additional projector & screens

RECOMMENDED STAGING

2.44m x 3.66m stage

3.66m x 3.05m stage

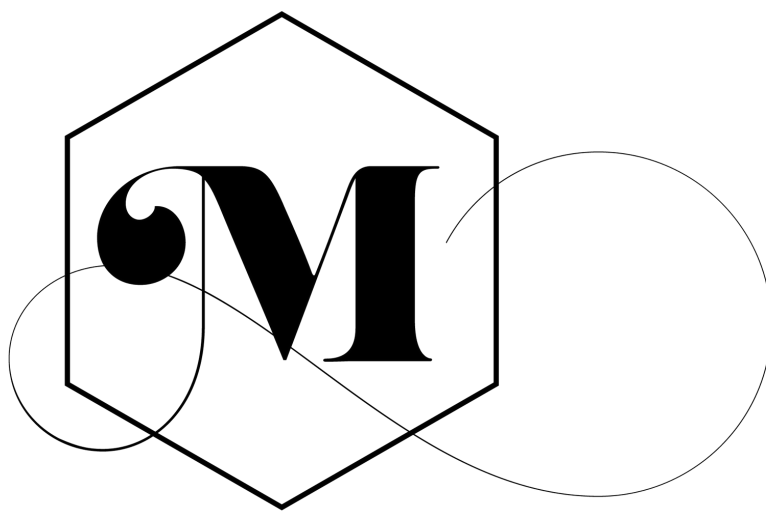
6.1m x 2.44m stage

6.1m x 3.66m stage

Guard rails

Acrylic stairs

We make every effort to make sure our in-built systems are sufficient for most event requirements, however, If you do require any of the outsourced AV equipment as detailed, Mirra are happy to request a quote on your behalf, or we can provide you with details to contact them directly.



VENUE FURNITURE

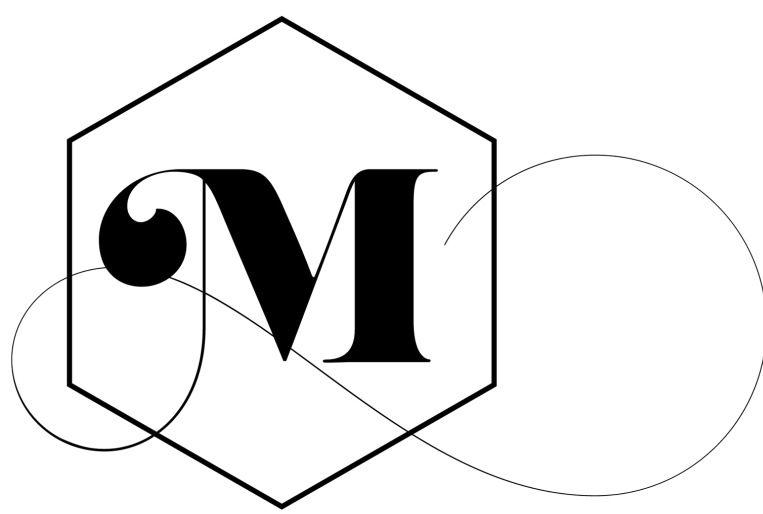
10 seater round tables	5 x silver dry bars
240cm rectangle trestles	3 x black dry bars
180cm rectangle trestles	5 x wooden dry bars
Salt and pepper shakers	10 x tall bar stools
White linen table cloths	1 x 1.8m glass top 3 legged black wicker table
White linen napkins	1 x mirror console
Café style table number stands (silver)	1x glass / metal console
3 x black 3 seater chesterfield lounges	1 x bronze filigree easel
2 x sparkle 3 seater chesterfield lounges	1 x rectangle mirror (sits on easel)
9 x single arm chairs (small)	8 x round café tables
5 x single arm chairs (large)	3 x outdoor heaters

OTHER

Tea light candles for coffee tables/console tables and high bar tables
(all events)

Water jugs and mints for each table
(Boardroom style/banquet presentations)

Whiteboard & Flip Chart with markers
(Boardroom style / banquet presentations etc)



PREFERRED SUPPLIERS

Styling

Pack a Perfect Party // Aimee / 0408 785 307 /
amey@packaperfectparty.com / <http://www.packaperfectparty.com>

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

Equipment Hire Companies

Bob's Hire // 3876 4040 / info@bobshire.com.au / www.bobshire.com.au

Events and Settings // 07 3171 3800 or 0477 045 610 /
helen@eventsandsettings.com.au / www.eventsandsettings.com.au

Photographers /Videographers

Don't Say Cheese // Jack / jack@dontsaycheese.com.au /
www.dontsaycheese.com.au

The Photo Booth Guys // 3137 1103 / sophie@thephotoboothguys.com.au /
www.thephotoboothguys.com.au

In The Booth // 1300 BOOTH / boothme@inthebooth.com.au

In the AM // Videographer / Benjamin Griggs / 0401 630 812
/ hello@intheamproductions.com

Entertainment

St John Events // Band/DJ / Craig / 0412 800 850 / craig@stjohnent.com
www.stjohnent.com

G & M Event Group // DJ / 1300 736 233 / glenn@gmeventgroup.com.au /
www.gmeventgroup.com.au

Lighting / AV

Select AV // Pete / 3391 4100 / pete@selectaudiovisual.com.au /
www.selectaudiovisual.com.au

Staging

Staging Creations // Dale / 0400 198 367 /
dale@stagingcreations.com.au / <http://www.stagingcreations.com.au>
Showtime // Rob / 0403 003 598 / <http://show-time.com.au>

Parking

Secure Parking Pty Ltd // Ben Thomas / Marketing Assistant / 07
3232 2827 / www.secureparking.com.au

Security

CSO Services // 07 3441 4890 or 0402 990457 /
info@csoservices.com.au / <http://www.csoservices.com.au>

A D D I T I O N A L O P T I O N S

Extra staff person/s – \$160.00 per staff (min 3 hours)

Guest list written on mirrors – \$60.00

Children's meals under 12 - \$40.00

Discounted rates for 13-17-year-old guests

Crew meals available for \$50.00 per person

PRICE LIST

VENUE HIRE ALL PRICES ARE PER HEAD & INCLUSIVE OF GST
P.O.A

SIT DOWN DINNER OPTIONS

- CANAPES (30 MINS) + ENTREE + MAIN +DESSERT.....\$94.00
- CANAPES (30 MINS) + ENTREE + MAIN.....\$77.50
- CANAPES (30 MINS) + MAIN + DESSERT.....\$72.50
- CHEESE PLATTERS +ENTREE + MAIN + DESSERT.....\$84.50
- CHEESE PLATTERS + MAIN + DESSERT.....\$63.00

COCKTAIL OPTIONS

- CANAPES\$P.O.A
- FORK DISHES (2)\$28.50
- SUBSTANTIAL STATION (1).....\$16.50 (STARING FROM)

BANQUET

- CANAPES (1HR 15 MINS) + SHARED BANQUET + DESSERT.....\$ 133.00

PLATTERS

- CHEESE.....(S) \$8.50 (L)\$16.50
- ANTIPASTO.....(L)\$25.00
- DESSERT.....(L)\$22.50
- CHEESE & CHOCOLATE(S)\$11.50 (L)\$21.50
- AFTER 9PM.....\$ P. O. A
- CHEF SELECTION.....\$ P. O. A
- SLIDERS.....\$11.50
- CHEESEBURGER & CHIPS.....\$15.50

SILVER BEVERAGE

\$27.00 (2 HOURS) // \$37.00 (3 HOURS) \$47.00 (4 HOURS) // \$57.00 (5 HOURS)

GOLD BEVERAGE

\$39.00 (2 HOURS) // \$49.00 (3 HOURS)\$59.00 (4 HOURS) // \$69.00 (5 HOURS)