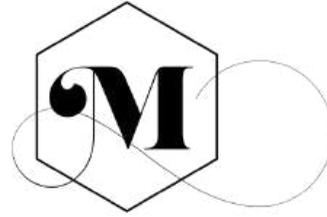




Mirra

PRIVATE EVENTS 2019/20



An all inclusive venue*

All prices inclusive of GST, staffing , standard venue hire

Great deals on local hotels & vendors - including the OVOLO & the Calile

Bespoke packages to suit all budgets

Wide range in Food & Beverage Menus

Private venue - NO sharing

7 am Open // 12 am Closure

Suitable for Birthday Parties/ engagement celebrations / university balls / networking events / gala balls / school formals

* check out our venue inclusion for more information

WHOLE VENUE

MAIN ROOM + COURTYARD + LONG ROOM + DANCE FLOOR

24-96 Cabaret

20-200 Theater

60-200 Sit Down

90-450 Cocktail

DESCRIPTION

As you and your guests make your way down Bridge street surrounded by darkness you will find handcrafted, gold trimmed double doors.

Main room has vaulted ceilings and eight oriental themed chandeliers, stepping further in across the bamboo wooden floors surrounded by architrave taupe walls.

Long room is New York 1920's cocktail lounge with sparkling leather chesterfield lounges, gold art deco lighting finished off with generous size lounge chairs.

Six handcrafted gold doors lead into a Manhattan styled courtyard lit with festoons, luscious green gardenia and finished off with a neon rose gold "tonight" sign. The perfect getaway for a breath of fresh air, cocktail mingles and a selfie.

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 hand held microphones
- Large Male & Female bathrooms
- Full wheelchair access- including bathrooms
- Out door designated smoking area
- "Breakout areas" - guest 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
- Extensive choice of furniture options
- Separate dance floor and DJ/ Band Space
- 3 operational gold doors to let guest mingle from inside to out
- Main room able to be curtained off for guest revel
- Smoking area towards end of courtyard



COCKTAIL LOUNGE & COURTYARD

COURTYARD + LONG ROOM + DANCE FLOOR

10-40 Theater

20-45 Sit Down

20-100 Cocktail

DESCRIPTION

The Cocktail lounge is a great space for an intimate dinner or 100 guest cocktail celebration

With plenty of venue furniture and key photo opportunities, separate dance floor area and festoon lit courtyard.

The cocktail lounge is dotted with sparkling leather chesterfield lounges, gold art deco lighting, finished off with generous size lounge chairs. The Long room can be sectioned off to allow for a green room or executive suit.

Certainly, will be a night for your family, friends or colleagues to celebrate & remember.

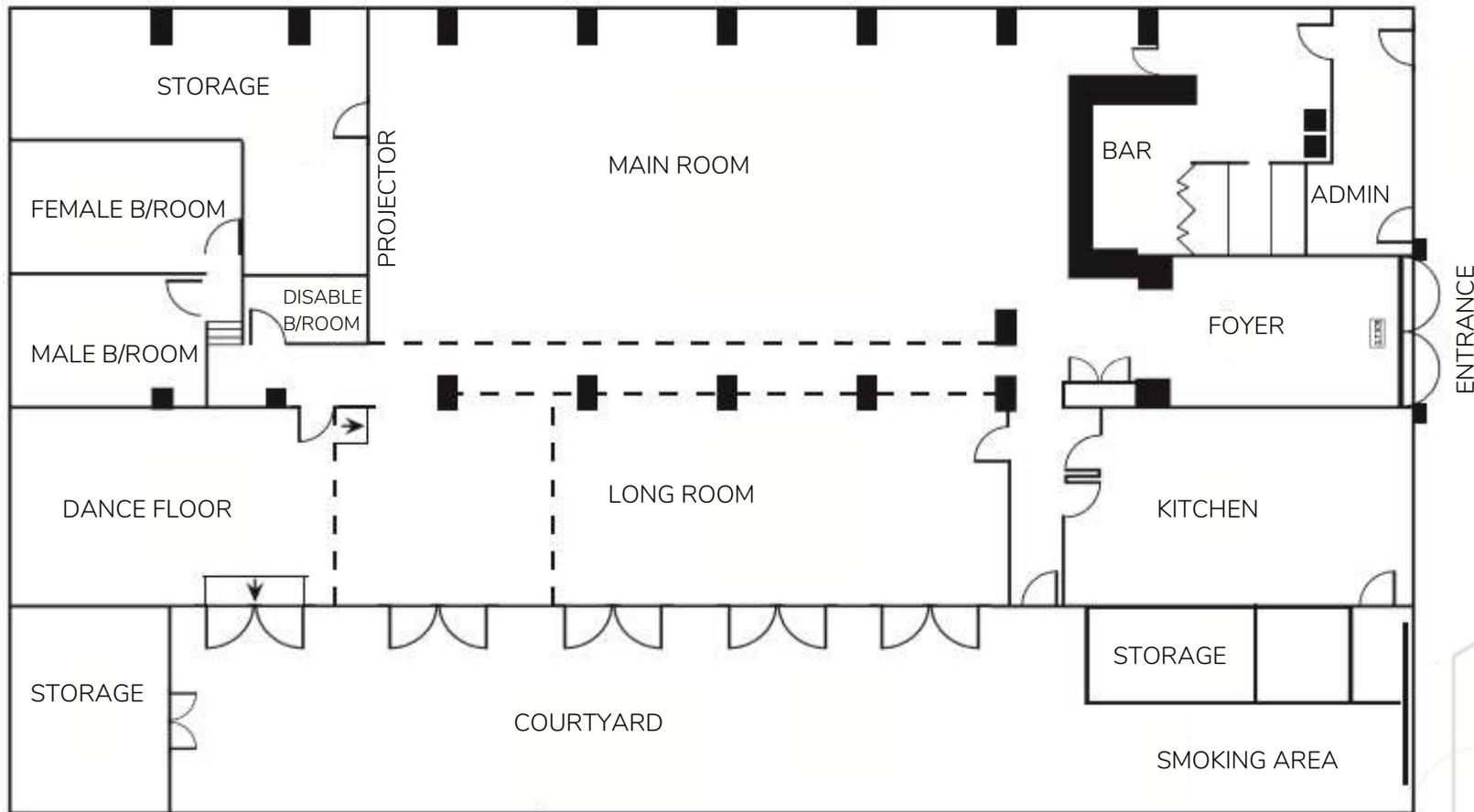
ROOM FEATURES

- 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
- Out door designated smoking area
- "Breakout areas" - guest 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
- Extensive choice of furniture options
- Separate dance floor and DJ/ Band Space
- 3 operational gold doors to let guest mingle from inside to out
- Smoking area towards end of courtyard



FLOOR PLAN

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3257 3000
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*not to exact scale



VENUE INCLUSIONS

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Let MIRRA help take all your event stress away. We offer a fully inclusive venue therefore no need to hire extra furniture, AV equipment or table wear. Please find all your venue package inclusions at NO EXTRA CHARGE

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 hand-held 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
10-seater round tables
240cm rectangle trestles
180cm rectangle trestles
10 x Café style table number stands (silver)
12 x Gold table number stands
3 x black 3-seater chesterfield lounges
2 x sparkle 3-seater chesterfield lounges
9 x single arm chairs (small)
5 x single arm chairs (large)
14 x assorted gold glass lanterns
10 x black dry bars
10 x black metal bentwood stools
5 x wooden dry bars
10 x wooden tall bar stools
1 x 1.8m glass top 3-legged black wicker table
1 x mirror console
1 x glass / metal console
1 x black easel
1 x white easel
4 x red oriental rugs
8 x round café tables
3 x outdoor heaters (seasonal) 1
20 x gold tea light votives
60 x glass tea light votives
6 x large glass lolly buffet jars
1 x lectern

EXPERIENCE & STYLING

Executive Chef
Private use of venue
7am open // 12 am venue closure
Experienced Event Co-ordinator to assist with your planning
Dedicated Functions Manager to run your conference, with full wait staff
Lectern with 2 roving microphones with background music
Wheelchair access
Private bathrooms
Choice of round or long banquet tables
Clothed in white linen
White linen napkins
Glass Wear, Silver cutlery and Modern white crockery
Full use of supplied furniture

PREFERRED SUPPLIERS

We have had many vendors in MIRRA over the past 11 years- here is a few of our favourites
AV Lighting & Sound // Twisted Pair Productions // Geoff DJ // Tenacity Entertainment // Lewis Woodcock
Photobooths // Botanical booths // Lisa
Bands // The White tree // Sex & Chocolate // Soul cutz
Florist // The Bloom closet // Gloriosa // Garden Graffiti
Stylist // Sugared Styled // Tanya
Staging // Staging creation // Dale

MENU PACKAGES- SIT DOWN

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STARTERS & 3 COURSE

Starting from \$90.00 per head

CANAPES + ENTREE + MAIN + DESSERT

GRAZING STATION + ENTREE + MAIN + DESSERT

STARTERS & 2 COURSE

Starting from \$60.00 per head

CANAPES + ENTREE + MAIN

CANAPES + MAIN + DESSERT

GRAZING STATION + MAIN + DESSERT

ENTREE + MAIN + DESSERT & CHOCOLATE BAR

STARTERS & 1 COURSE & DESSERT BAR

Starting from \$70.00 per head

CANAPES + MAIN + DESSERT & CHOCOLATE BAR

CANAPES + MAIN + CHEESE & DESSERT BAR

GRAZING STATION + MAIN + DESSERT & CHOCOLATE BAR

GRAZING STATION + MAIN + CHEESE & DESSERT BAR

3 COURSE

Starting from \$70.00 per head

ENTREE + MAIN + DESSERT

2 COURSE

Starting from \$50.00 per head

ENTREE + MAIN

MAIN + DESSERT

1 COURSE & DESSERT BAR

Starting from \$60.00 per head

MAIN + DESSERT & CHOCOLATE BAR

MAIN + CHEESE & DESSERT BAR

BESPOKE

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

Please note | All prices are/ will inclusive of GST, staffing, venue inclusions and equipment hire.

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A/W 19 MENU - STARTERS

CANAPES Selection of four

WARM & COLD

Chicken popcorn with sesame and honey dipper (GF) (DF)

Tempura Prawns with ginger and lime dipper (DF)

Pumpkin and habanero corn bread, carrot and orange relish
(GF + V)

Chipotle Chilli Pork sausage rolls, creamed sweet corn (DF)

Mini choux bun with beetroot, house dukkha and
mascarpone (V)

Half shell Coffin Bay Oysters – natural or verjuice dressing
(GF)

Pork dumplings with sweet soy and miso

Vegetable dumplings with sweet soy and miso (V)

GRAZING TABLE Small or Large

Served on black rectangle table

- Antipasto mix- Grilled zucchini and eggplant, Spanish onions, roasted capsicum.
- Lavosh & Turkish bread
- Italian hams and assorted salami
- House made pickled vegetable
- Mixed roasted nuts
- Charcoal wafers (GF)
- Chef selection of dips (2) -harissa hummus, beetroot and caraway, pumpkin and habanero
- Dried apples and assorted fruits
- Seasonal fresh fruit
- Handmade quince paste
- International & Local cheese: Ash Brie, Washed rind, Blue, English Cheddar, Soft blue cheese
- Assortment of imported and locally made crackers

GRAZING TABLE ADD-ONS

- Coffin Bay Oysters
- Spanakopita
- Assorted house made quiches
- Assorted handmade chocolates from New Farm confectionery

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

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A/W 19 - SIT DOWN

ENTREE Served alternative drop with a selection of two

- Salmon Boudin - cucumber sauce, fine herbs (GF)
- Ocean Scallop's Yuzu panisse edamame, orange salad (GF) (DF option)
- Pork Belly on Kim Chi with black vinegar, miso and ginger (GF) (DF)
- Local Prawns - ruby grapefruit, fennel salad - Gribiche (GF) (DF)
- Beef Tortellini - roast garlic cream, beetroot dressing
- Poached Lamb Rump, warm sweet potato - quince dressing (GF) (DF)
- Charcuterie selection - house Pate, truffle Salami, cured Ham, piccaililli (GF Option)
- Spiced Pumpkin Fetta Ravioli - caponata / lemon extra virgin olive oil (V)

MAINS Served alternative drop with a selection of two

- Confit Duck Maryland - Puy lentils, white pudding - beetroot jus (GF)
- Chicken Breast - green pea and tarragon filled, roasted brussels sprouts roesti and roast garlic sauce (GF) (DF)
- Beef Tenderloin - roasted shallots, saffron fondant, romanesco Shiraz jus (GF) (DF)
- John Dory fillet - parisienne zucchini, black spaghetti - miso fondue butter
- Venison Medallions - celeriac sweet potato "tile", heirloom carrots - Reform sauce (GF)
- Grilled Pork Sirloin, pumpkin apple croquettes, braised fennel - Calvados cream
- Small Lamb Rack, spiced chickpeas jumbo raisin, caponata - quince and rosemary jus (GF) (DF) (+17.00p.p)
- Trio of mushrooms - potato gnocchi romesco dressing (V)



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DESSERT Served alternative drop with a selection of two

- Pear and almond tart Blood Orange sorbet
- Rhubarb and apple crumble with Ginger Yuzu parfait
- Chambord and Strawberry flan - dark chocolate ice cream
- Passionfruit/Prosecco Chiboust - raspberry crisp - orange compote (GF)

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MENU PACKAGES - COCKTAIL

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CANAPES

Starting from \$19.00 per head
30 mins / 45 mins / 1 hr / 1.5 hr / 2 hr

GRAZING STATION

Starting from \$18.00 per head
SMALL OR LARGE

FORK DISHES

Starting from \$11.00 per portion
RECOMMENDED ONE TO TWO PORTIONS

SUBSTANTIAL STATIONS

Starting from \$19.00 per head
RECOMMENDED ONE TO TWO STATIONS

PLATTER & DESSERT BARS

Starting from \$11.00 per head
RECOMMENDED ONE PLATTER OR DESSERT BAR

RECOMMENDED PACKAGES

Please note: these are recommendations please contact us if you are wanting to customise your own package or for further information on packages below

NETWORKING/ FASHION SHOWS - LIGHT

CANAPES (1 HOUR)
GRAZING STATION + ADD ON

BIRTHDAY PARTIES - MEDIUM

CANAPES (30) MINS + GRAZING STATION + CHEESEBURGER SLIDERS
GRAZING STATION + DESSERT BAR + AFTER 9PM PLATTER

X-MAS PARTIES& UNI BALLS - MED/ WELL

CANAPES (30) MINS + 1 FORK DISH + 1 SUBSTANTIAL STATION
GRAZING STATION + 2 SUBSTANTIAL STATION + DESSERT BAR

BESPOKE

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THAT WILL SUIT**

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A/W 19 MENU - COCKTAIL

CANAPES 30 mins / 45 mins / 1 hr / 1.5 hr / 2 hr

WARM & COLD

Chicken popcorn with sesame and honey dipper (GF) (DF)

Tempura Prawns with ginger and lime dipper (DF)

Pumpkin and habanero corn bread, carrot and orange relish (GF + V)

Chipotle Chilli Pork sausage rolls, creamed sweet corn (DF)

Mini choux bun with beetroot, house dukkha and mascarpone (V)

Half shell Coffin Bay Oysters – natural or verjuice dressing (GF)

Pork dumplings with sweet soy and miso

Vegetable dumplings with sweet soy and miso (V)

GRAZING TABLE Small or Large

Served on black rectangle table

- Antipasto mix- Grilled zucchini and eggplant, Spanish onions, roasted capsicum.
- Lavosh & Turkish bread
- Italian hams and assorted salami
- House made pickled vegetable
- Mixed roasted nuts
- Charcoal wafers (GF)
- Chef selection of dips (2) -harissa hummus, beetroot and caraway, pumpkin and habanero
- Dried apples and assorted fruits
- Seasonal fresh fruit
- Handmade quince paste
- International & Local cheese: Ash Brie, Washed rind, Blue, English Cheddar, Soft blue cheese
- Assortment of imported and locally made crackers

GRAZING TABLE ADD-ONS

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

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A/W 19 MENU - COCKTAIL

FORK DISHES

Served in round hand held bowls to guest

High style Thai style Chicken curry - Pandan flavored Jasmine rice
(GF) (DF)

Beef ravioli with chilli, tomato fennel sauce, Pecorino

Moroccan style Massal Mutton casserole, harissa chickpeas (GF) (DF)

Fennel eggplant beetroot Tagine with pumpkin Cous Cous and button
mushrooms (DF)

Vegetable Moussaka, grilled eggplant, potatoes, cream sauce with
Haloumi

Guam Dhal (very spicy) with onion and eggplant pakoras (GF)

Beef Rogan Josh with dhal, chili chutney and riata (GF) (DF Option)

Beef Goulash - paprika Beef, onions with new season potatoes (GF) (DF)

Aperol braised diced Pork, preserved orange and rice pilaf (GF) (DF)

Singapore noodles, Char Sui pork, wombok and Chicken tenderloins

Coq au Vin – Chicken with garlic, red wine, lyonnaise potatoes (GF) (DF)

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A/W 19 MENU - COCKTAIL

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SUBSTANTIAL STATIONS

Treat your guests to our live and interactive stations – cooked and served by one of our experienced chefs in the courtyard.

GERMAN

Sauerbraten – Soft braised Beef topside cooked in red wine with aromats, roasted diced potatoes (GF) (DF)

Kaiser Pork – oven roasted collar butt of Pork with crusted caraway seeds served with braise red cabbage and apples (GF) (DF)

Wurst – Chefs selection of authentic sausages with bacon studded sauerkraut (DF)

All served with pretzels, pickles and mustard

STEAMED BAO BUNS

Filled with your choice of slow cooked tender Beef Brisket, pulled collar of Pork, tender poached coconut Chicken or try soft shell Crab (+3.00pp). All served with Asian style slaw – Vietnamese mint and coriander – finished with mild spiced chilli mayonnaise

Vegetarian option available on request

PAELLA

Minimum of 60 guest

Truly authentic and traditional with Calasparra rice from Murcia Spain.

The pan comes with smoked paprika Chicken, onions and garlic cooked in hearty chicken stock.

Finished with red peeled red capsicum and peas – lemon wedges (GF) (DF)

BRAZILIAN BBQ

Minimum of 50 guest

Succulent Beef, Lamb and Chicken with house salads, assorted breads, farofa, with condiments and accompaniments

SEAFOOD PAELLA

Minimum of 60 guest

Prepared and cooked in the same manner with the addition of Mussels, Prawns, Chefs daily fish choice, served with citrus wedges – house specialty seasoning

ENGLISH PLOUGHMAN'S _ rub a dub dub

Tried and true English fare including, English cheddar - Thick cut smoked Ham, gherkins, soft boiled eggs - crispy radishes, crusty breads and butter with house made spiced fruit pickle

MOROCCAN

Minimum of 30 guest

True Moroccan inspired “Tagines” with aromatic freshly ground spices with your choice of - Lamb, Chicken, Beef or Goat. Slow cooked with garlic, onions, preserved citrus with dried apple and apricots.

All serve with your choice of 2 salads and assorted condiments and accompaniments

-Chickpea, preserved lemon, mint and spicy harissa (DF) (V)

-Cous Cous, plump raisins, dates and spinach (DF) (V)

-Grilled capsicum - tomato onion, Tuna and boiled eggs (Tuna options) (GF) (DF)

SEAFOOD BANQUET

Minimum of 30 guest

-Half shell Coffin Bay Oysters – natural or verjuice dressing / namn jiim (GF) (DF)

-Local Tiger Prawns, citrus wedges Gribiche sauce or Chardonnay vinegar

-House cured Ocean Trout - beetroot, gin, caraway flavors with capers red onion and lime crème - fraiche, citrus wedges

A/W 19 MENU - PLATTERS & DESSERT BARS

AFTER 9PM Selection of two

Served on round wood boards

- Jalapeno poppers with sour cream (v)
- Sweet potato and Shoes String potato fries (mixed)
- Spring rolls (v)
- Sweet potato fries with tonkatsu mayo& Sour cream
- Kim-chi fries
- Spinach and fetta triangles (V)
- Homemade Sausage rolls
- Karaage chicken

SLIDERS

Served on round wooden boards

- Marinated Chicken tenderloins w/house tomato chutney, rocket leaves, Japanese mayo
- Beef Brisket w/horseradish cream and cornichons, yankee slaw
- Char grilled vegetables w/house ricotta and harissa

CHEESEBURGER & FRIES

Served on round wooden boards

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

CHEESE BOARD

Served on large wooden boards place around venue

- Turkish, banquettes, Rosemary and dill flat bread
- 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, Cherve.

DESSERT & CHOCOLATE BAR

Served on large round table in long room

- Various of cheesecake tarts
- Lime meringue tarts
- Assorted handmade chocolates from New Farm confectionery (GF)
- Seasonal fruit tarts
- Pear and apple tart (GF)

CHEESE & DESSERT BAR

Served on large round table in long room

- Turkish, banquettes, rosemary and dill flat bread
- 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, Cherve.
- Assorted handmade chocolates from New Farm confectionery
- Seasonal fruit tarts

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BEVERAGE PACKAGES

SILVER

2HR \$29 /3HR \$39 /4HR \$49 / 5hr \$59

BEER & CIDER SELECTION Selection of 4

Great Northern Brewing Co.
Pure Blonde,
Lazy Yak Australian Pale Ale
XXXX Summer Ale
XXXX Gold
Cascade Premium Light
Pure Blonde Apple Cider

SPARKLING WINE Selection of 1

Angus Brut, Premium Cuvee Sparkling (South Australia)
Angus, Premium Moscato Sparkling (South Australia)
Habitat, Brut Cuvee (New South Wales)

WHITE WINE Selection of 1

Oxford Landing Estates, Sauvignon Blanc (South Australia)
Marty's Block, Chardonnay (South Australia)
Habitat, Pinot Grigio (New South Wales)
Habitat, Semillon / Sauvignon Blanc (New South Wales)

RED WINE Selection of 1

Marty's Block, Shiraz Cabernet (South Australia)
Habitat, Shiraz (New South Wales)

GOLD

2HR \$39 /3HR \$49 /4HR \$59 / 5hr \$69

BEER & CIDER SELECTION Selection of 4

Peroni, Nastro Azzurro
Peroni Leggera
Corona,
Asahi,
Wild Yak, Pacific Ale
Furphy
James Squire, One-fifty lashes
Hills Apple Cider

SPARKLING WINE Selection of 1

Veuve d'Argent, Cuvée Blanc de Blanc Brut (France)
Madame Dumont, Blanc de Blanc (France)
Twin Islands Brut, Non-Vintage (NZ)

WHITE WINE & ROSE' Selection of 1

Twin Island, Sauvignon Blanc (New Zealand)
Howard Vineyard, Sauvignon Blanc (South Australia)
Bleasdale, Pinot Gris (South Australia)
Lana, Pinot Grigio (Victoria)
Xanadu Exmoor, Chardonnay (Western Australia)
Howard Vineyard, Rose' (South Australia)

RED WINE Selection of 1

Yalumba Galway Shiraz (Barossa Valley)
Sister Run Cabernet Sauvignon, Coonawarra (South Australia)
Little Yering Pinot Noir (Yarra valley, VIC)
Howard Vineyard Shiraz Cabernet (South Australia)



BEVERAGES ON- CONSUMPTION

BEER & CIDER SELECTION

Selection of 4

Lazy Yak Australian Pale Ale	\$7.00
Pure Blonde Apple Cider	\$7.00
XXXX Gold	\$7.00
Pure Blonde	\$7.50
XXXX Summer Ale	\$7.50
Cascade Premium Light	\$8.00
James Boags	\$8.00
Great Northern Brewing Co.	\$8.50
James Boags Premium Light	\$8.50
Furphy	\$8.50
Hills Apple Cider	\$9.00
Kirin	\$9.00
Peroni Leggera	\$9.00
Wild Yak, Pacific Ale	\$9.00
4 Pines, Pacific Ale	\$9.00
4 Pines, Klash	\$9.00
Corona	\$9.50
James Squire, One-fifty lashes	\$9.50
Asahi	\$9.50
Peroni, Nastro Azzurro	\$9.50
Young Henry's Newtowner	\$9.50
Stone & wood Pacific Ale	\$9.50

SPARKLING WINE

Selection of 1

Angus 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
Twin Islands Brut, Non-Vintage (New Zealand)		Bottle \$55
Veuve d'Argent Cuvée, Blanc de Blanc Brut (France)		Bottle \$58
Madame Dumont, Blanc de Blanc (France)		Bottle \$64
Paul Louis, Blanc de Blanc (France)		Bottle \$72
Champagne Laurent- Perrier 'La-Cuvee NV (Champagne, France)		Bottle \$135.50

WHITE WINE & ROSE' Selection of 1

Oxford Landing Estates, Sauvignon Blanc (South Australia)	Glass \$8	Bottle \$39
Marty's Block, Chardonnay (South Australia)	Glass \$8	Bottle \$39
Habitat, Pinot Grigio (New South Wales)	Glass \$8	Bottle \$39
Habitat, Semillon / Sauvignon Blanc (New South Wales)	Glass \$8	Bottle \$39
Redbank the Long Paddock Pinot Grigio (Victoria)		Bottle \$55
Xanadu Exmoor, Chardonnay (Western Australia)		Bottle \$55
Twin Island, Sauvignon Blanc (New Zealand)		Bottle \$59
Howard Vineyard, Sauvignon Blanc (South Australia)		Bottle \$59
HaHa, Pinot Gris (New Zealand)		Bottle \$59
Lana, Pinot Grigio (Victoria)		Bottle \$61
Jim Barry Watervale Riesling (South Australia)		Bottle \$61
Saint Claire Sauvignon Blanc (New Zealand)		Bottle \$65
Vasse Felix Filius Chardonnay (Western Australia)		Bottle \$69



BEVERAGES ON- CONSUMPTION CONT.

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RED WINE

Selection of 1

Marty's Block, Shiraz Cabernet (South Australia)	Glass \$9 Bottle \$41
Habitat, Shiraz (New South Wales)	Glass \$8 Bottle \$39
Yalumba Y series, Tempranillo (South Australia)	Bottle \$42
Round Two Single, Shiraz (Barossa Valley)	Bottle \$46
Yalumba Galway Shiraz (Barossa Valley)	Bottle \$46
Sister Run Cabernet Sauvignon, Coonawarra (South Australia)	Bottle \$48
Howard Vineyard Shiraz Cabernet (South Australia)	Bottle \$48
Little Yering Pinot Noir (Yarra valley, VIC)	Bottle \$48
Brokenwood Cricket Pitch Cabernet Merlot Shiraz (Hunter Valley)	Bottle \$56
Wirra Wirra, Catapult Shiraz (South Australia)	Bottle \$59
Palliser Estate, Pencarrow Pinot Noir (New Zealand)	Bottle \$59
Wirra Wirra Church Block, Cabernet Sauvignon/ Shiraz / Merlot (South Australia)	Bottle \$69

NON - ALCOHOLIC

Coke, Coke zero, Diet coke,	
Lemonade, Soda water, Ginger ale,	
Sparkling mineral water, Lemon Squash	
Tonic water	ALL \$3.50
Apple and Orange juice	\$4.00
Lemon, Lime & Bitters	\$4.50

SPIRITS

No shots permitted on premise

30 ml nip including mixer all \$8.50
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

ADD-ONS

SIGNATURE COCKTAILS

8 Glasses per jug- Served in wine glass or tumbler
\$48.00 per jug
Pimm's cups
Sangria
Mrs Mirra
Cosmopolitan
Aperol Spritz
pre-order only

MOCK-TAIL 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 prices are/ will inclusive of GST, staffing, venue inclusions and equipment hire.

Please refer to our "More information" page in regards to bookings etc.

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

MORE INFORMATION

WWW.MIRRA.NET.AU
3 2 5 7 3 0 0 0
EVENTS@MIRRA.NET.AU

VIEWINGS & BOOKINGS

To arrange a suitable time to meet with one of our team and discuss your requirements in more detail, please contact us on via email: events@mirra.net.au. To secure your booking, MIRRA requires conformation on writing, we will then have your Terms and Conditions along with your deposit invoice drawn up and sent over. Please note 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 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 know at MIRRA that your taste might change over the months. So, if you request to change to your selected package please contact us and we will go available through options.

BUMP IN & OUT

Take out of the stress of your event , MIRRA will assist with your set up! We offer to set your tables and venue decorations; from placing tea lights and lighting, down to folding every napkin. Your drop off appointment will be arranged and will ensure everything is completed to your vision.

Pack downs are easy!! At the end of the night MIRRA will packdown your decorations, cake, presents, flowers and leave them aside for a Monday after 10am pick up. NO need to rush on a Sunday morning.

STYLING & DECORATION

Need a stylist? Please have a chat with the team a MIRRA, regarding arranging a suitable time for venue inspection and discuss 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 ceiling due to OHS.

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!

PAYMENT STRUCTURE

You're 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 day prior to your Wedding day.

VENUE EXTENSIONS

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

MORE INFORMATION CONT.

WWW.MIRRA.NET.AU
3257 3000
EVENTS@MIRRA.NET.AU

PARKING & TRANSPORT

At MIRRA, we have a secured parking deal with the Valley Metro. Located only 100 meters away with average prices starting at \$8 per stay*.

Close to public transport via Ann street and 400m meters to the Fortitude Valley train station.

Metered street parking available on Bridge St and surrounding streets.

Ubers and taxis are readily available. Hire cars can park inside 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

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

ACCOMMODATION

What accommodation is close by?

ALEX PERRY

OVOLO the valley

The Calile Hotel

With 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 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 speciality 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.

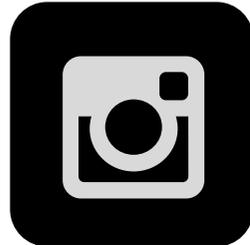
DISABLE ACCESS

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

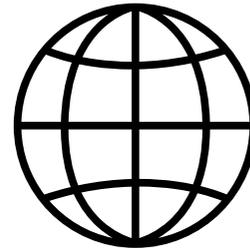
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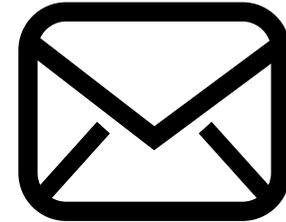
FACEBOOK
MIRRA



INSTAGRAM
@mirraevents
@mirraweddings



WEBSITE
www.mirra.net.au



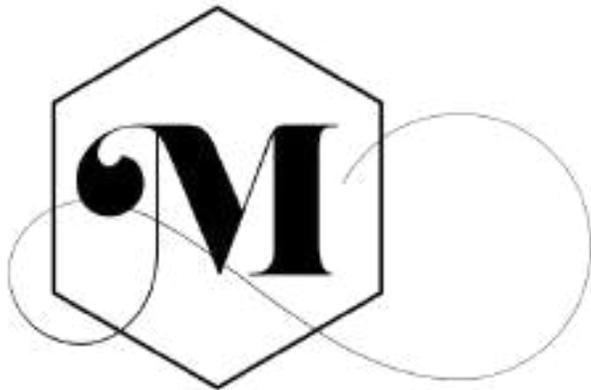
EMAIL
events@mirra.net.au



WWW.MIRRA.NET.AU
3257 3000
EVENTS@MIRRA.NET.AU



CONTACT US



MAILING ADDRESS

86, BRIDGE STREET, FORTITUDE VALLEY

EMAIL ADDRESS

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