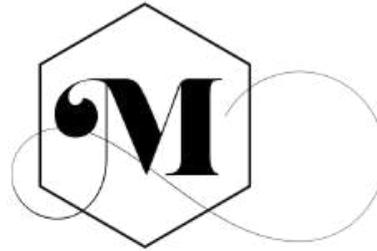


Mirra

W E D D I N G S 2 0 1 9

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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

Midnight closure

* check out our wedding package inclusions for more information

WHOLE VENUE

COURTYARD + LONG ROOM + DANCE FLOOR + MAIN ROOM

60-200 Sit down
80-450 Cocktail

DESCRIPTION

As you and your guests make your way down Bridge street surrounded by darkness you will find handcrafted, gold trimmed double doors and as you step inside, the ornate designed mosaic catches your eye as it fills the front foyer from floor to walls.

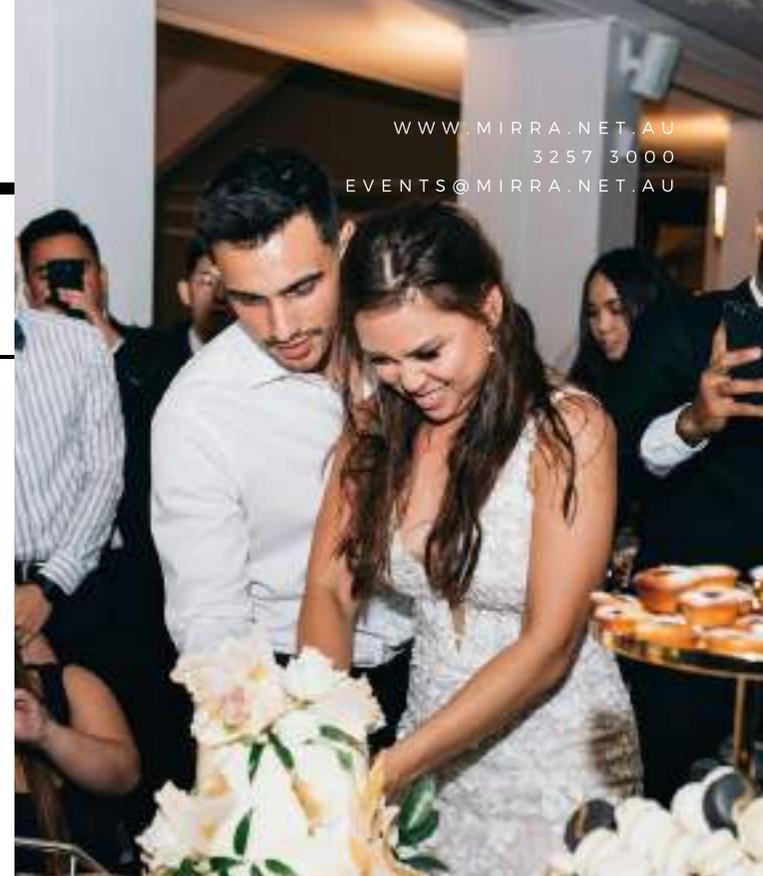
There you will stand in awe of the vaulted ceilings and the eight oriental themed chandeliers, stepping further in across the bamboo wooden floors surrounded by architrave taupe walls,

Stepping in 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 that 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

- 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
- Outdoor designated smoking area
- "Breakout areas" - guests 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
- Separate dance floor and DJ/ Band Space
- 3 operational gold doors to let guests mingle from inside to out



COCKTAIL LOUNGE - HALF VENUE

COURTYARD + LONG ROOM + DANCE FLOOR

20-50 Sit down

30-150 Cocktail

DESCRIPTION

The Cocktail lounge is a great space for an intimate wedding reception or small cocktail wedding.

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

The long room start with an 1800's style painting graffitied and finished with a 12 light chandelier leading onto the dance floor.

By far the statement of MIRRA, the dance floor is filled with gold trimmed mirrors to ensure your looking your best while dancing the night away.

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

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

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 (Included)
Male & Female bathrooms
Full wheelchair access
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





"The team at MIRRA were positively brilliant and they helped to make our day the most amazing day for us and our friends & family. On the night, so many people made the comment to both of us that ours was the best wedding they'd ever been to.

Thank you so so much for everything, you all helped to make our wedding day the happiest day of our lives so far! "

Stephanie & Ryan Kelloway
28.07.2018



WEDDING CEREMONY PACKAGE

COURTYARD

\$1,000.00

MIRRA courtyard weddings are suitable for intimate style ceremonies, where family and friend meet to start your moment as a married couple, celebrate & continue to the reception dinner.

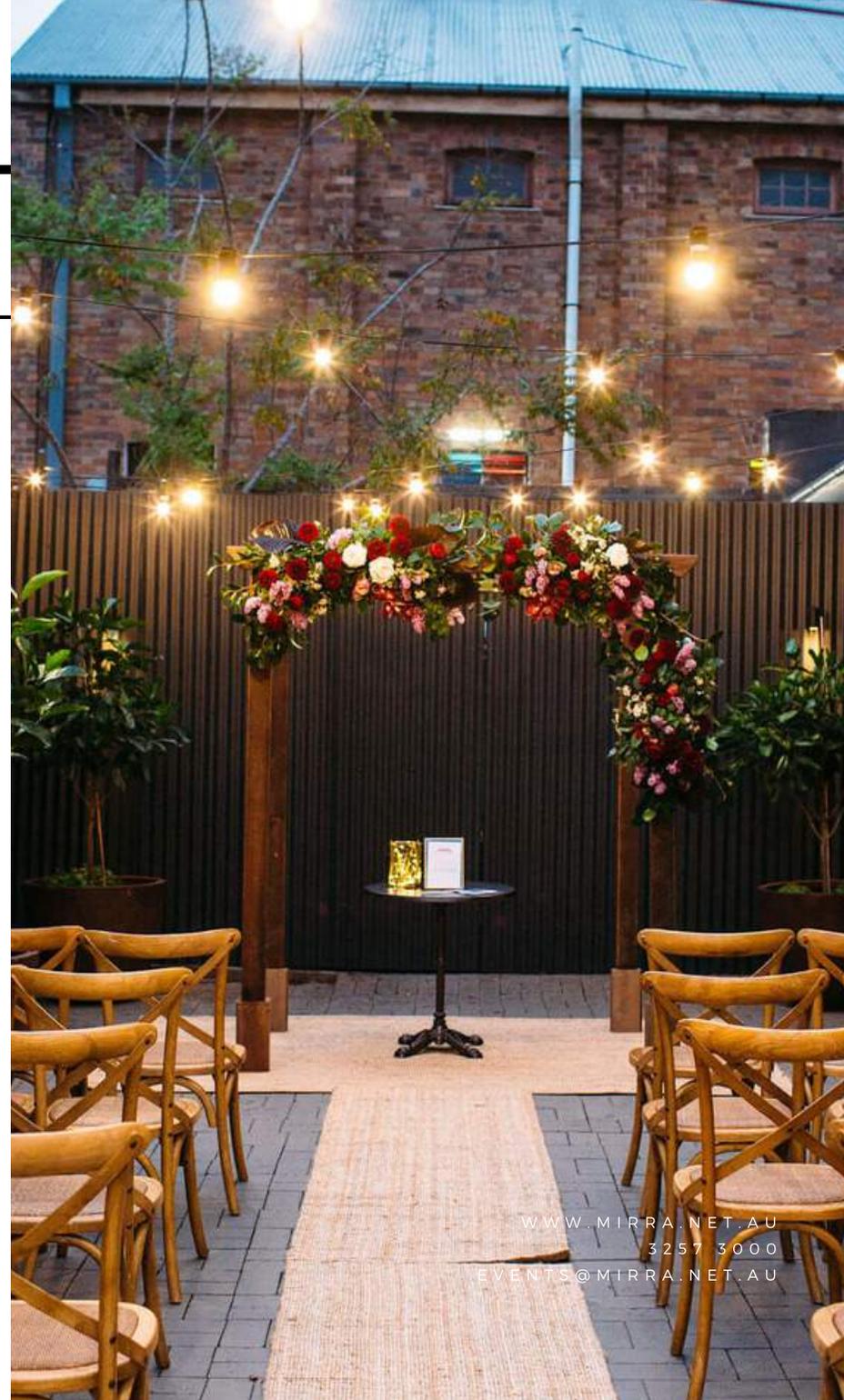
The only moving your guest will be doing is dancing the night away!

DESCRIPTION

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

INCLUSIONS

- 1 hour venue hire
- 25-40 Distressed natural Bentwood chairs
- Completely private space
- Wooden arbour
- Bone silk chiffon for draping,
- 3m x 3m jute rug
- 300 x 80cm jute runners
- Water station
- Signing table
- Ceremony coordinator



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WEDDING PACKAGE INCLUSIONS

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

EXPERIENCE

5.5 hours of venue hire
Executive Chef
Private use of venue
12 am venue closure
Experienced Wedding Coordinator to assist with your planning
Dedicated Functions Manager to run your wedding reception with full wait staff
Table service of beer, wine and champagne beverages
Lectern with 2 roving microphones with background music
Wheelchair access
Private bathrooms / In- house designated smoking area

STYLING

200 Distressed natural Bentwood chairs impressed with fillagree
Choice of round or long banquet tables
Clothed in white linen
White linen napkins
Glass Wear, Silver cutlery and Modern white crockery
Ornate glass cake table and glass gift tables
Use of glass tea light candle votives & tea lights
Silver cake serving set and toasting flutes for Wedding couple
18 x gold framed table numbers

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
1 x jute 3m by 2m rug
3 x jute runners .8m by 3m
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



MENU PACKAGES

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Our wedding packages can be easily customised based on your needs.
If you're looking for a family-style dinner, cocktail style service or more of a formal meal,
we're happy to cater your wedding reception to your preferences.

Our team has been planning and producing weddings for over a decade and genuinely understands
that there's no one-size-fits-all approach to wedding planning.
But in the meantime, below are some examples of "Menu Packages"

TRADITIONAL

CANAPES OR GRAZING
STATION +
ENTREE + MAIN +
WEDDING CAKE

\$98 per head

BANQUET FEASTING

CANAPES OR GRAZING
STATION + BANQUET
FEASTING +
WEDDING CAKE

\$118 per head

COCKTAIL

CANAPES OR GRAZING
STATION + FORK DISH OR
SUBSTANTIAL STATION +
WEDDING CAKE

from \$69 per head

BESPOKE

DESIGN YOUR OWN
PACKAGE

P.O.A

Please note | All prices are inclusive of GST, Staffing, standard venue hire and equipment hire.
For more information please read through our Wedding information page of contact one of our experienced Event Managers | T 07 3257 3000



A/W 19 MENU - SIT DOWN

CANAPES Selection of four

C O L D

Pumpkin and habanero corn bread, carrot and orange relish (GF + V)
Half shell Coffin Bay Oysters – natural or verjuice dressing (GF)
Whipped Goats' cheese with rose jam and sesame seeds – croustade (V)
Mini choux bun with beetroot, house dukkha and mascarpone (V)
Black coconut rice (cake) turmeric Chicken pink peppercorns (GF)

W A R M

Chicken popcorn with sesame and honey dipper (GF + DF)
Tempura Prawns with ginger and lime dipper (DF)
Chipotle Chilli Pork sausage rolls, creamed sweet corn
Braised Beef and horseradish pie, chive and caraway mash (DF)
Pork and Chicken Quesadilla, green chilli sour cream
Grilled vegetable tartlet with fig tapenade - watercress (V) (DF)

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, piccalilli (GF Option)
Spiced Pumpkin Fetta Ravioli - caponata / lemon extra virgin olive oil (V)

M A I N S 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)



A/W19 MENU - BANQUET FEASTING

GRAZING TABLE

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
- 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

BANQUET FEASTING

PROTEIN Selection of three

- Beef Striploin with Shiraz and roast garlic jus (GF) (DF)
- Lamb shoulder (slow braised) with rosemary and mint gravy (GF) (DF)
- Chicken thigh - Chimichurri dressing (GF) (DF)
- Pork Striploin with Calvados jus (GF) (DF)
- Salmon fillet with Salsa Verde (GF) (DF)

WARM SIDES Selection of two

- Linguine with chilli fennel tomato sauce (V)
- Gratin potato – creamy gruyere sauce (V)
- Seasonal selection of steamed vegetables - lemon extra virgin olive oil (GF) (DF) (V) (Vegan)
- Puy lentils with capers and tomatoes (GF) (DF) (V) (vegan)
- Baked spiced pumpkin, grilled eggplant topped with Haloumi (GF) (DF) (V)

COLD SIDES Selection of two

- House potato salad – mayonnaise, eggs, red onion and spring onion (GF) (V)
- Fattoush – torn bread, mint, parsley, tomatoes, radish, cucumber and sumac (DF) (V) (Vegan)
- Niçoise – French beans, tomato, olives, capers, new season potatoes, fresh Tuna (optional extra charges) (GF) (DF)
- Mediterranean – Char-grilled zucchini, eggplant, capsicum, red onion (GF) (DF) (V) (Vegan)
- Carallo rice and Fregola with basil, cornichons, Espelette and pumpkin (DF) (V) (Vegan)
- Mirra side salad, baby beets, baby gem lettuce, seasonal salad leaves, heirloom tomatoes, roasted sunflower seeds, beetroot dressing (GF) (DF) (V) (Vegan)



A/W19 MENU - COCKTAIL

CANAPES 30 mins / 45 mins / 1 hour

COLD

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

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

Whipped Goats' cheese with rose jam and sesame seeds – croustade (V)

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

Black coconut rice (cake) turmeric Chicken pink peppercorns (GF)

WARM

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

Tempura Prawns with ginger and lime dipper (DF)

Chipotle Chilli Pork sausage rolls, creamed sweet corn

Braised Beef and horseradish pie, chive and caraway mash (DF)

Pork and Chicken Quesadilla, green chilli sour cream

Grilled vegetable tartlet with fig tapenade - watercress (V) (DF)

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

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

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)

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



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 PLOUCHMAN'S

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 jjiim (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

ADD -ON PLATTERS

AFTER 9 PM 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

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

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



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 (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 Cuvée Sparkling (South Australia)	Glass \$9	Bottle \$45
Angas, Premium Moscato Sparkling (South Australia)	Glass \$9	Bottle \$45
Habitat, Brut Cuvée (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-Cuvée 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 "wedding 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

WEDDING INFORMATION

WWW.MIRRA.NET.AU
3257 3000
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 via email: events@mirra.net.au. To secure your booking, MIRRA requires conformation in 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.

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 up to 5 days prior to the event

TASTINGS

At MIRRA we can exclusively arrange a private tasting of the current seasonal menu of choice with friends & family. The night will be paired with a wide selection of MIRRA beverage options. You are most welcome to invite other vendors to ensure your menu completes your wedding vision.

Please contact Events@mirra.net.au to arrange a tasting!

****Subject to availability & charges****

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.

PACKAGES

We know at MIRRA that your taste might change over the year or years. So, if you request to change to your selected package please have a chat to your wedding co-ordinator to go through options to ensure we can meet your vision for your day.

VENUE EXTENSIONS

To ensure there is a continuous flow on your Wedding day, we may need to place a venue extension into your package. This normally placed between your ceremony & reception start time or can be place at the end of reception. How much does it cost? Price on application, as we will need to determine the amount of time required.

SET UP & PACK DOWNS

Take out the stress of your big day and let MIRRA assist with your set up! We offer to set your tables and venue decorations for your Wedding; from placing tea lights and lighting, down to folding every napkin. Your drop off appointment will be arranged with your specialist wedding co-ordinator who 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... it is time to relax as a married couple and spend time with family!

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
DIY wedding? 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 ceiling due to OHS.

WEDDING 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.

WEDDING CAKE

Our Executive chef will happily cut and serve your Wedding 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

FV by Peppers

With over 20 hotels within 2km walking distance from MIRRA. Please ask our MIRRA team to contact hotel agents regarding deals and availability.

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 days prior to your Wedding day.

DISABLE ACCESS

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

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.

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 12 years 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.

PREFERRED SUPPLIERS

Having been in the industry for over 11 years 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!

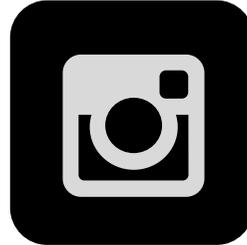
PETS

While unfortunately your fur children cannot attend your reception, they are most welcome to be apart of your Wedding ceremony.

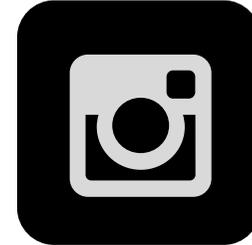
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@mirraevents

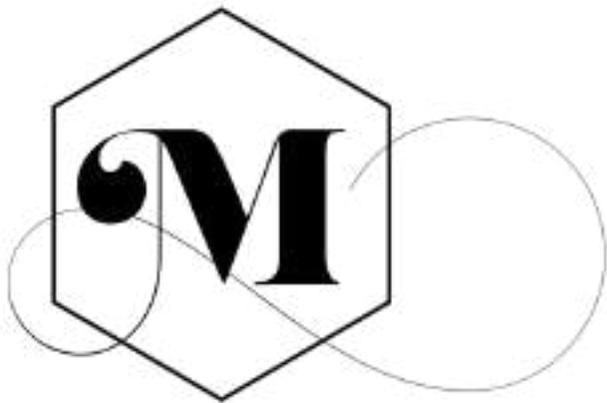


INSTAGRAM
@mirraweddings





CONTACT US



MAILING ADDRESS

86, BRIDGE STREET, FORTITUDE VALLEY

EMAIL ADDRESS

events@mirra.net.au

PHONE NUMBER

(07) 3257 3000

WEBSITE

www.mirra.net.au
