

A photograph of a man and a woman dancing closely at a private event. The man has a beard and is wearing a blue patterned shirt and a yellow and blue tie. The woman has long blonde hair and is wearing a floral dress. They are both smiling and looking at each other. In the background, another couple is visible, also dancing. The lighting is warm and the atmosphere is festive.

Mirra

PRIVATE EVENTS



TONIGHT!

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

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

We welcome you to our venue, give us a call or email and we can arrange a viewing with friends, family, or with your special loved one.

With love & fairy lights,
MIRRA XX



THE VENUE

COURTYARD, LONG ROOM, MAIN ROOM, + DANCE FLOOR

MIRRA is truly an all-inclusive venue. Through hiring the whole venue you will have exclusive use of our Courtyard, Long Room, Main Room & Dance Floor.

The only styling elements you'll have to provide are personal touches - it's just that easy!

CAPACITY

SIT DOWN 20-160

COCKTAIL 30-450

CABARET 30-96

THEATRE 30-200

VENUE HIRE

- 4.5-hour standard hire
- An additional extension is available
- 12 am closure time available
- Available from Tuesday to Sunday
- Minimum spend based on chosen food + beverage package

ROOM FEATURES

- Suitable for long or round tables.
- Outdoor courtyard.
- Fully air-conditioned.
- 2 handheld microphones and background music.
- 140" projector and retractable screen.
- Large male & female bathrooms.
- Full wheelchair access.
- Outdoor designated smoking area.
- Completely private space.
- Adjustable lighting.
- In-house function bar.
- Carpeted areas for comfortable lounging.
- Separate dance floor and DJ/Band space.
- 3 operational gold doors to let guests mingle inside to out.
- Large selection of furniture.
- 110 dp from 12pm -10pm.
- 105 dp from 10pm - 12am.

THE COCKTAIL LOUNGE

COURTYARD, LONG ROOM, + DANCE FLOOR

Use of our Courtyard, Long Room + Dance Floor is perfect for smaller cocktail events of 40-90pax, or sit down events up to 60pax. Your hire will include the 3 separate spaces; our Courtyard is generally used for canapés, arrival drinks and introductions before moving into the Long Room where guests can utilise our chesterfield couches and mingle over a few more drinks. Obviously, toward the end of the night, the Dance Floor is where most guests will find themselves celebrating the amazing event they're experiencing.

CAPACITY

20-60 SIT DOWN

30-90 COCKTAIL

VENUE HIRE

- 4.5-hour standard hire
- An additional extension is available
- 12 am closure time available
- Available from Tuesday to Sunday
- Minimum spend based on chosen food + beverage package

ROOM FEATURES

- Great Cocktail/Sit Down space for intimate weddings.
- Fully air-conditioned.
- 2 handheld microphones and background music.
- 140" projector and retractable screen.
- Large male & female bathrooms.
- Full wheelchair access.
- Outdoor designated smoking area.
- Completely private space.
- Adjustable lighting.
- In-house function bar.
- Carpeted areas for comfortable lounging.
- Separate dance floor and DJ/Band space.
- 3 operational gold doors to let guests mingle inside to out.
- Large selection of furniture.
- 110 dp from 12pm -10pm.
- 105 dp from 10pm - 12am.





VENUE INCLUSIONS

VENUE HIRE

- Venue hire of \$1,500.00 for 4.5 hours
- Venue extension of \$500.00 per half an hour after 4.5 hours
- Sunday events will incur a surcharge P.O.A
- Minimum spend is based on food & beverage packages chosen by the event organiser.

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.
- 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 Event Coordinator to assist with your planning.
- Dedicated Functions Manager to run your event.
- 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.

VENUE HIRE 2022: \$1,500.00

VENUE HIRE 2023: \$2,000.00

VENUE HIRE 2024: \$2,500.00

AUDIO-VISUAL EQUIPMENT

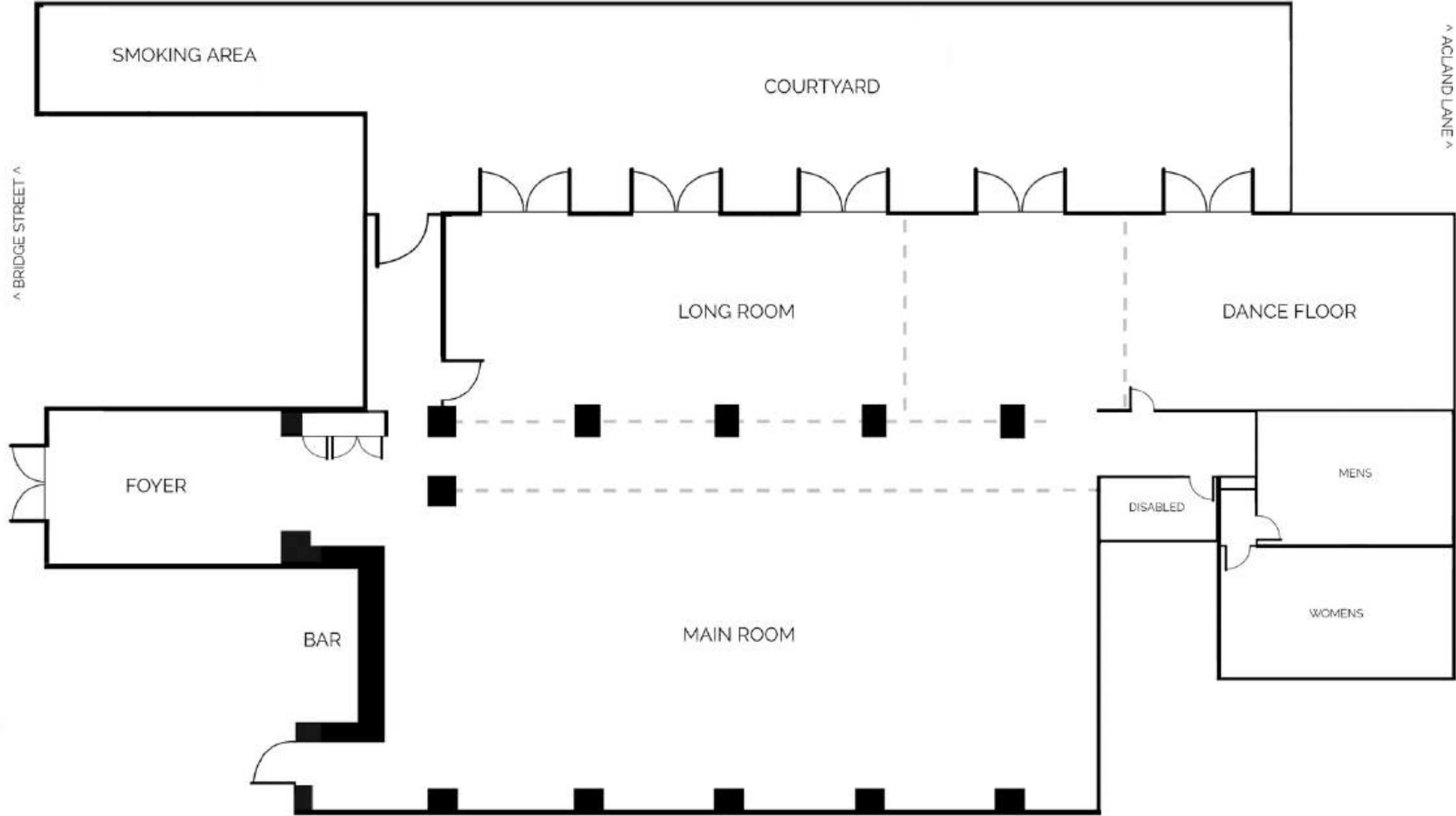
- Projector- 5000 Lumens 1080P Resolution.
- Retractable Projector Screen 140” 16:10 ratio.
- HDMI and VGA presentation inputs.
- Presentation audio over HDMI.
- Background Audio (throughout the venue)
- 2 wireless handheld microphones (not suitable for singing)

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.

SUPPLIED FURNITURE

- | | |
|---|---|
| · 200 distressed natural bentwood chairs | · 1 mirrored console table |
| · 10-seater round tables | · 1 glass/metal console table |
| · 240cm + 180cm rectangular trestle tables | · 1 black easel |
| · 240cm rustic wooden rectangular trestle tables | · 2 natural wooden easels |
| · 16 gold-framed table numbers | · 1 jute 3m x 2m rug |
| · 3 white w/ black lettering, acrylic table numbers | · 3 jute runners 0.8m x 3m |
| · 3 black 3-seater chesterfield lounges | · 4 red Persian rugs |
| · 2 sparkle 3-seater chesterfield lounges | · 3 outdoor heaters (seasonal) |
| · 8 single armchairs (small) | · 3 roll-out awnings in the courtyard for wet weather |
| · 3 single armchairs (large) | · 120 gold tea light votives |
| · 14 assorted gold glass lanterns | · 100 silver tea light votives |
| · 8 black dry-bars | · 100 speckled tea light votives |
| · 10 black metal bentwood stools | · 60 clear glass tea light votives |
| · 5 black, outdoor dry-bars | · 6 large glass lolly buffet jars |
| · 9 cushioned tall bar stools | · 1 lectern |
| · 1, 1.8m glass top, 3-legged black wicker table | |

FLOOR PLAN



COCKTAIL PACKAGES

COCKTAIL PACKAGES

MEDIUM FED FROM \$79.00 PER HEAD	MEDIUM TO WELL FED FROM \$89.00 PER HEAD	WELL FED FROM \$99.00 PER HEAD
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Looking for less stress, less planning and more dancing?
Cocktail weddings at MIRRA are great for a more relaxed party atmosphere, while still having a formal event to celebrate your special day. There are plenty of options available from grazing tables, substantial stations to platters of cheeseburgers & fries. There are three different portion sizes – just pick a size & we will create a menu that will suit.

All dietaries are catered for on a separate menu.

CANAPÉS

3 / 4 / 5 / 6 / PORTIONS OR 30MINS / 45MINS / 1 HOUR / 1.5 HOURS

Cold

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

Hot

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

GRAZING TABLE

CHEESES

·International & Local cheese: Ash Brie, Washed rind, Blue, English Cheddar, Soft blue cheese

CHARCUTERIE

- Prosciutto
- Finocchiona
- Piccante

ACCOMPANIMENTS

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



SUBSTANTIALS & PLATTERS

FORK DISHES

Our fork dishes are the perfect accompaniment to any cocktail party. They'll keep your guests full and satisfied - one hand holding a drink and the other holding a fork dish!

- Crumbed fillet of flathead, shoestring fries, tartar sauce, fresh lemon
- Slow cooked beef cheek, pomme puree, mushroom & bacon sauce gf
- Confit duck leg, Provencal vegetables, spiced cous cous, mint & pickled red onion df
 - Roast pork belly, Asian slaw, chilli ginger dressing gf, df
 - Satay chicken, Jasmine rice, fresh herbs, crispy shallots gf, df
- Grilled chicken thigh, chilli noodle salad, pickles, Nam Jim dressing gf, df
- Grilled miso eggplant, herbed quinoa, chickpea puree, crispy shallots gf, vg
- Confit heirloom carrots, grilled onion, toasted buckwheat, soft herbs gf, vg

LATE NIGHT BITES

A 'classier' take on the kebab and hot chips after a night out... our Executive Chef will keep your guests happy with platters of guilty pleasures!

All include Shoestring fries, house aioli gf, vg

- Vegetable spring roll, sweet chilli sauce v
- Glazed leg ham, mustard, tomato relish & Swiss cheese on a fresh milk bun
- Beef, parsley, confit onion & black pepper sausage roll, tomato sauce
 - Shredded chicken, crispy shallot & sriracha aioli slider
- Grilled beef, American mustard, tomato relish & cheddar slider

SUBSTANTIAL CANAPÉS

If you're worried about your guests going hungry, we would definitely recommend tailoring your package to include 1-2 substantial canapes. The hardest part is choosing from the incredible selection!

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

(v) Vegetarian | (gf) Gluten Free | (df) Dairy Free | (vg) Vegan



Alex + Katherine - Alcorn Images



SUBSTANTIAL STATIONS

Treat your guests to our live and interactive substantial stations. This is a great way to get your guests involved and bring a tailored uniqueness to your event. One of our experienced chefs will cook and serve the substantial station in the courtyard.

GERMAN

Selection of three

Stout braised beef cheek, double smoked bacon, crispy shallots, smoked butter gf, df
Crisp slow-roasted pork belly accompanied by a roasted apple and baby caper relish gf, df
Selection of artisanal German sausages served with house condiments and relishes

Accompaniments

Bread, slaw, roasted baby potatoes, Sauerkraut, sweet braised red cabbage, house pickles, mustards, relishes, and chutneys.

Vegetarian and vegan options are available upon request.

PAELLA

Selection of one

Paella Valenciana – chicken & chorizo sausage cooked with saffron, vegetables & Calasparra rice gf
Paella de Marisco – local prawns, mussels & snapper with saffron broth & Calasparra rice gf

Vegetarian, dairy-free and vegan options available upon request

GREEK STATION

Selection of one

Sea salt & rosemary roasted lamb shoulder gf, df
Spiced lamb kofta, preserved lemon, soft herbs
Oregano, garlic & lemon thyme grilled chicken skewer gf, df
Grilled garlic prawns, smoked paprika chilli vinaigrette, fresh lemon gf
Slow-cooked octopus, rich tomato, onion & garlic sauce gf
Chargrilled piperies (peppers), feta & oregano v, gf

Accompaniments

Aged sherry & mustard dressed cucumber, dill & radish salad gf, vg
Tabouli with smoked chickpea dressing v, df
Marinated feta & heirloom tomato salad, fresh herb vinaigrette gf
Tzatziki, hummus & semi dried tomato salsa
Grilled pita bread

BAO STATION

Selection of three

Roast Pork Belly – Signature hoisin sauce, lightly pickled cucumber & coriander
Roast Pork Belly – Signature hoisin sauce, lightly pickled cucumber & coriander
Karaage Chicken – Spicy aioli, pickled red cabbage & crispy shallots
Crumbed White Fish – Miso sauce, fresh herbs & pickled ginger
Crispy Tofu – Aged dashi sauce, pickled daikon & roasted peanuts vg
Confit King Brown Mushroom

Accompaniments

Crispy slaw with pickled vegetables, fresh herbs, wombok & bean sprouts with a spicy chilli & ginger dressing gf, vg

YAKITORI STATION

Skewers, selection of three

Chicken tenderloin, wasabi mayo & crispy garlic gf, df
Lemon & black pepper chicken thigh, Kombu salt gf
Wagyu beef, black pepper, and fermented chilli teriyaki glaze gf, df
King Brown mushroom, miso butter and soy salt gf, v
Shitake mushroom, chilli, ginger, soy, and lemon glaze gf, vg

Accompaniments

Coconut rice, kimchi, fried lotus root, assorted pickles & sauces gf, vg

GLAZED LEG HAM STATION

Whole leg of maple and honey mustard glazed ham carved to order
Creamy potato salad, dill & pickled red onion gf, vg
Glazed Dutch carrots, feta & rocket salad gf



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

CHEESE BOARD

Served on large round table in the Long Room

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

CHEESE & DESSERT BAR

Served on large round table in the Long Room

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

(v) Vegetarian | (gf) Gluten Free | (df) Dairy Free | (vg) Vegan



SEATED PACKAGES



ALTERNATE DROP

CANAPÉS + ENTRÉE + MAIN + DESSERT
FROM \$125.00 PER HEAD

CANAPÉS

Choose three from the following hot and cold canapé selection to accompany your flowing champagne! 30 minute service

COLD

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

HOT

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

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 alternately dropped directly to your tables by our experienced waitstaff.

All dietary requirements, including vegan + vegetarian, can be fully accommodated on an alternative menu.

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

ENTRÉES

Served alternate drop with a selection of two

- Roasted Huon salmon, roasted pumpkin and citrus puree, shaved fennel, preserved lemon dressing gf
- Citrus cured kingfish, harissa yoghurt, baby cucumber, shiso, wasabi & sesame dressing gf
- Crispy pork belly, slow roasted tomato, pickled pearl onion, fresh apple slaw, maple glaze gf, df
- Grilled lamb shoulder, orange blossom labneh, roasted beetroot fondant, salsa verde, soft herbs gf
- Braised heirloom beetroot, slow-roasted cherry tomato, chevre, smoked honey, puffed wild rice gf, v
- Pickled heirloom carrot, harissa roasted beetroot, confit shallot, toasted sesame gf, vg

MAINS

Served alternate drop with a selection of two

- Grilled Swordfish, broccolini, pesto pomme puree, caper & brown butter dressing gf (replaced with Barramundi if unavailable)
- Slow cooked beef cheek, smoked Paris mash, roasted baby carrot, chimichurri sauce gf
- Roasted lamb loin, spring courgette, smoked almond romesco sauce, rosemary & red wine sauce gf (replaced with shoulder if unavailable)
- Grilled chicken breast, parmesan & potato gratin, baby sweet corn, caperberry & roasted chicken jus gf
- Roasted fillet of pork, celeriac remoulade, charred eggplant puree, mustard dressing gf df
- Confit fennel & saffron risotto, finished with fine chive and arbequina olive oil gf, vg

DESSERT

Served alternate drop with a selection of two.

- Cassis & mascarpone whip, native lime, hazelnut, cocoa tuille gf
- Dark chocolate mousse tart, roasted citrus wafer, whisky baked pineapple, honeycomb gf
- Vanilla whipped cream cheese, caramelised white chocolate, citrus curd, fresh berries gf
- Salted caramel & dark chocolate ganache, malt wafer, sour beetroot





ALTERNATE DROP

SEATED LUNCH / DINNER COURSE OPTIONS

CANAPES + 3 COURSE

Starting from \$125.00 per head

- CANAPÉS + ENTRÉE + MAIN + DESSERT

3 COURSE

Starting from \$109.00 per head

- ENTRÉE + MAIN + DESSERT

CANAPES + 2 COURSE

Starting from \$109.00 per head

- CANAPÉS + ENTRÉE + MAIN
- CANAPÉS + MAIN + DESSERT

2 COURSE

Starting from \$99.00 per head

- ENTRÉE + MAIN
- MAIN + DESSERT

CANAPES + 1 COURSE

Starting from \$99.00 per head

- CANAPÉS + MAIN

1 COURSE + DESSERT BAR

Starting from \$95.00 per head

- MAIN + DESSERT BAR
- MAIN + CHEESE & DESSERT BAR

BESPOKE

If you prefer to select your own menu?
PLEASE EMAIL US AT events@mirra.net.au , AS WE CAN TAILOR A PACKAGE THAT WILL SUIT YOUR EVENT.



FORMAL FEAST

CANAPÉS, PROTEINS, SIDES + DESSERT

FROM \$125.00 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, chili and ginger dressing, betel leaf gf, df
 - Smoked duck breast, truffle mayo, toasted rye, pickled shallot, soft herbs df
 - Torched miso cured salmon, wasabi kewpie, sesame, toasted nori gf, df
 - Grilled smoked chicken, basil emulsion, pickled & crispy shallot gf, df
 - Sliced bresaola, herb whipped triple cream brie, preserved tomato, toasted sourdough
 - Smoked cream cheese, caperberry & black olive tart, basil v
 - Roasted aubergine & radish tartlet, pickled guindillas, puffed wild rice vg
 - Smoked chickpea, pickled radish, baby cucumber, soft herbs gf, vg
 - Aged parmesan custard tartlet, pickled baby carrot, parmesan floss, chive v
 - Harissa roasted heirloom beetroot, black olive, whipped fetta, and herb tartlet v

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

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

PROTEINS

Selection of three

- Roasted crispy pork belly, radish & sugarloaf remoulade, orange reduction, smoked chickpea dressing gf, df
- Whole roasted beef sirloin (served medium), grilled asparagus, black pepper & roasted cherry tomato jus gf, df
- Grilled Mooloolaba Swordfish, heirloom tomato & basil salsa, aged soy dressing, mustard cress gf, df
- Roasted Salmon, preserved lemon & spiced beetroot puree, shaved fennel & chive salad gf, df
- Grilled market fish, spiced roasted Provencal vegetables, crispy shallots, parsley persillade gf, df
- Slow cooked lamb shoulder, spiced zucchini salsa, preserved lemon herbed labneh gf
- Chargrilled chicken breast, charred sugarloaf, red pepper salsa, smoked bacon sauce gf, df
- Salt baked beetroot, smoked chickpea, marinated courgette, grilled asparagus, soft herbs gf, vg
- Caramelised heirloom carrots, balsamic glaze, confit baby beetroot, white onion and truffle puree gf, vg

WARM SIDES

Selection of two

- Roasted heirloom carrot, smoked paprika aioli, miso roasted sunflower seeds gf, vg
- Thyme, rosemary & sea salt roasted Nicola potatoes gf, vg
- Mixed grains, Provencal vegetables, extra virgin olive oil, parsley vg
- Grilled Asian greens, pickled chilli & ginger vinaigrette, crispy shallots v
- Truffled Paris mashed potato, shaved parmesan, crispy potato gf, v

COLD SIDES

Selection of one

- Market garden salad with pickled shallots, radish, fresh herbs, lemon & thyme vinaigrette gf, vg
- Smoked new baby potatoes, Dijon & confit garlic dressing, puffed quinoa, fresh herbs gf, vg
- Spiced salad of quinoa, macerated raisins, balsamic glazed heirloom tomatoes, toasted almonds, salsa verde gf, vg
- Honey and thyme roasted root vegetables, marinated feta, parsley gf, v
- Salad of heirloom tomatoes, feta, dill, cucumber & kalamata olives gf, v

DESSERT

Served alternate drop with a selection of two.

- Cassis & mascarpone whip, native lime, hazelnut, cocoa tuille gf
- Dark chocolate mousse tart, roasted citrus wafer, whisky baked pineapple, honeycomb gf
- Vanilla whipped cream cheese, caramelised white chocolate, citrus curd, fresh berries gf
- Salted caramel & dark chocolate ganache, malt wafer, sour beetroot



BEVERAGE OPTIONS



BEVERAGE
PACKAGES

SILVER

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

BEER & CIDER SELECTION

Selection of 3

Great Northern
Furphy
XXXX Gold
XXXX Summer
Carlton Dry
Hahn, Premium Light
Somersby, Pear cider

SPARKLING WINE

Selection of 1

Angus Brut, Premium Cuvee Sparkling (SA)
Angus, Premium Moscato Sparkling (SA)
Habitat, Brut Cuvee (NSW)

WHITE WINE & ROSE

Selection of 1

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

RED WINE

Selection of 1

Marty's Block, Cabernet Shiraz (SA)
Oxford Landing Estates, Shiraz (SA)
Oxford Landing Estates, Cabernet Sauvignon Shiraz (SA)

GOLD

2 HR \$44 / 3 HR \$59 / 4 HR \$69 / 5 HR \$79

BEER & CIDER SELECTION

Selection of 4

Asahi
Peroni, Nastro Azzurro
Peroni, Leggera
James Squire, One-Fifty Lashes Pale Ale
James Boags, Premium Light
Little Creatures, Pale ale
Stone & Wood, Pacific Ale
Monteith, Crushed Apple Cider

SPARKLING WINE

Selection of 1

Veuve d'Argent, Cuvée Blanc de Blanc Brut (FR)
Veuve d'Argent, Cuvée, Prestige Rose Brut (FR)
Dunes & Greene, Prosecco (SA)
Dunes & Greene, Chardonnay Pinot Noir (SA)
Primo Estate, Prosecco (SA)

WHITE WINE & ROSÉ

Selection of 2

HAHA, Marlborough, Sauvignon Blanc (NZ)
HAHA, Hawkes Bay, Pinot Gris (NZ)
Wirra Wirra Vineyards, Adelaide Range, Sauvignon Blanc (SA)
Flametree, Embers, Chardonnay (WA)
Wirra Wirra Vineyards, Adelaide Range, Chardonnay (SA)
Pizzini, Pinot Grigio, King Valley (VIC)
Rogers & Rufus, Grenache Rose (SA)
La Vieille Ferme, Cotes-du-Ventoux Rose (FR)
Veuve d'Argent, Cuvée, Prestige Rose Brut (FR)

RED WINE

Selection of 1

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

HOUSE SELECTION OF SOFT DRINKS & JUICE INCLUDED



Henry + Shannen - Sophie Baker

BEVERAGES ON CONSUMPTION

Would you like more flexibility with your beverage options? At MIRRA we offer beverages on consumption where you place a dollar amount behind the bar and you can select from the options below giving you a bespoke menu for your event day.

Minimum spend of \$50 per head

BEER & CIDER SELECTION

Selection of 4

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

SPARKLING WINE

Selection of 1

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

WHITE WINE

Selection of 1

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

ROSE

Selection of 1

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



BEVERAGES ON CONSUMPTION

RED WINE

Selection of 1

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

NON - ALCOHOLIC

Nort Non-Alcoholic Beer
Heineken Zero
Edenvale Sparkling Wine

COCKTAILS

Espresso Martini
Sours
Margarita
Cosmopolitan
Stitch Up
Pash Inn

MOCKTAILS

Blood Orange
Peach and Pineapple
Passionfruit & Elderflower
Raspberry, Strawberry & Mint
Lemon, Lime, & cucumber

Please note that all cocktails and mocktails must be pre-ordered for your event.

SPIRITS

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

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

30ml nip including Mixer
Chivas Regal 12-year-old
Hennessy VS Cognac
Blind tiger Organic Gin

No shots permitted on the premise

SOFT DRINKS & JUICES

Coke
Coke Zero
Diet Coke
Lemonade
Soda Water
Ginger Ale
Tonic Water
Apple, Pineapple, Cranberry and Orange juice
Lemon, Lime & Bitters



EVENT INFORMATION

VIEWINGS & BOOKINGS

To arrange a suitable time to meet with one of our team and discuss your requirements in more detail, please contact us via email: events@mirra.net.au. To secure your booking, MIRRA requires confirmation in writing. We will then have your Terms and Conditions and deposit invoice drawn up and sent over. Please note MIRRA does not take tentative bookings.

FINAL DETAILS & NUMBERS

To ensure the smooth running of your event all confirmed guests attending the event (including any dietary requirements), must be confirmed in writing to MIRRA no less than 10 days before the event date. Any decreases in numbers after this date will not be deducted from the final invoice. Small increases in numbers may be submitted up to 5 days before the event

TASTINGS

At MIRRA we can exclusively arrange a private tasting of the current seasonal menu 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 beverages are purchased as a package. The venue is not able to be hired out for private events with outsourced food and beverage vendors. MIRRA has an accredited food (4 stars) licence and a restaurant liquor licence (12 am close). This is to ensure MIRRA can uphold a consistent level of professionalism met with high standards. Unfortunately, we are not a BYO venue.

PACKAGES

We at MIRRA understand that your taste may change over the months. So, if you require a change to your selected package please contact us and we will go through options to ensure we can meet your vision for your day.

VENUE EXTENSIONS

To add extra hours on to your venue hire, you can add a venue extension. How much does it cost? Price on application, as we will need to determine the amount of time required.

SET UP & PACK DOWNS

Take the stress out of your big day and let MIRRA assist with your set-up! We offer table setting and venue decorations for your event; from placing tea lights and lighting, down to folding every napkin. Your drop off appointment will be arranged with your specialist event coordinator who will ensure everything is completed in line with your vision. At the end of the night, MIRRA will pack down your decorations, cake, presents and flowers and leave them aside for the following Tuesday. No need to rush around early on Sunday – we have an after 10 am pickup.

STYLING & DECORATION

Need a stylist? Please have a chat with the team at MIRRA, regarding arranging a suitable time for venue inspection and discuss appropriate bump in & out times.

DIY event? At MIRRA we do support do-it-yourself styling and decorating, and love when family and friends get involved. We do recommend being organised on your set up day, by ensuring decorations are correctly packaged, labelled and pre-made, to limit any extra cleaning.

We are unable to hang decorations or floral pieces from walls, fixtures or ceilings due to OHS.

E V E N T I N F O R M A T I O N

P A R K I N G & T R A N S P O R T

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

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

Metered street parking is available on Bridge St and surrounding streets.

Uber and taxis are readily available.

N O I S E R E S T R I C T I O N S

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.

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

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.

C A K E

Our Executive Chef will happily cut and serve your cake back to guests individually at the table or on platters in the long room.

Please contact us if you need a cake recommendation.

A C C O M M O D A T I O N

What accommodation is close by?

HOTEL X

OVOLO The Valley

Over 20 hotels within 2km walking distance from MIRRA

Please ask our MIRRA team to contact hotel agents regarding deals and availability.

P A Y M E N T S T R U C T U R E

If you are ready to book, perfect! Simply send us an email to confirm. We require a 25% deposit of your minimum spend to secure your date. The final payment is due 10 days before your event day.

D I S A B L E D A C C E S S

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

F L O O R P L A N

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.

C R E W M E A L S

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.

C H I L D R E N ' S M E A L S

For children up to the ages of 12yrs old a children's meal will be provided. This includes a specialty main meal, dessert of ice cream and jelly and a house soft drink and juices. Children's meals are \$50.00 per person.

P R E F E R R E D S U P P L I E R S

Having been in the industry for over 11years MIRRA has had some cracking Bands, DJ's and performers.

We have a great relationship with local suppliers such as stylists, photographers, bakers and photo booths. Please contact us if you have any questions in this area or require any assistance. We are here to help!

PREFERRED VENDORS

PHOTOGRAPHERS

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

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

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

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

VIDEOGRAPHERS

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

Joel Tronoff
hello@joeltronoff.com
@joeltronoff

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

PHOTO-BOOTHS

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

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

CAKES

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

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

Cakes by Judy C
(07) 3366 9111
judyc@cakesbyjudyc.com.au
@cakesbyjudyc

SWEETS

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

Flour & Chocolate
(07) 3161 6246
northgate@flourandchocolate.com
@flourandchocolate

STATIONERY

Paperlust Co
03 9028 5321
support@paperlust.co
@paperlust.co

Laura Elizabeth Design
hello@lauraelizabethdesign.net
@lauraelizabethdesign

DRY-HIRE SPEAKERS / AV

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

DJ

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

LIVE MUSIC

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

Vibe Creators
info@gyd-ent.com.au
@official_vibecreators

Benny Hanna Music
0487 059 307
benny@bennyhannamusic.com
@bennyhannaweddingsinger

FLORISTS

Wallflower Brisbane- Renee
info@wallflowerfloraldesign.com
@wallflowerbrisbane

Kate Dawes Flower Design
0418 726 971
kate@katedawesflowerdesign.com.au
@katedawesfloraldesign

Aurora Floral Studio
0434 005 727
hello@aurorafloralstudio.com
@aurorafloralstudio

Fontana Floral
Davina
info@fontanafloral.com.au
@fontanafloral

LIGHTING

Event Letters
0430 369 367
info@eventletters.com.au
www.eventletters.com.au

Out of the Dark Lighting
Michael
0449 581 970
@outofthedarkeventlighting

CANDLES

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

BALLOONS

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

STYLISTS

The Perfect Party Co.
0408 785 307
amey@theperfectpartyco.com.au
@theperfectpartyco

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

CELEBRANTS

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

MC

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

CORE PHOTOGRAPHERS

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



Mirra

ENQUIRIES & VIEWINGS

We invite you to schedule a private viewing with one of our dedicated event coordinators to discuss your vision for your special day.

Please email your details to events@mirra.net.au or by the [contact us](#) page via our website www.mirra.net.au

CHECK OUT
OUR SOCIALS:



@mirraevents



@mirra.events

www.mirra.net.au

events@mirra.net.au

07 3257 3000

86 Bridge Street, FV, QLD, 4006