Bailey + Mitch - Lara Furst

COCKTAIL PACKAGES

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.

Medium fed	Medium to Well fed	Well fed
from $79.00 per head	from $89.00 per head	from $99.00 per head

CANAPÉS

3/ 4/ 5/ 6/ portions or 30mins / 45mins/ 1 hour/ 1.5 hours

Cold

Fraser Isle Spanner Crab, betel leaf, yuzu, crème fraiche gf
Wagyu tartare, truffle tapenade, grilled sourdough, crispy shallots, df
Mooloolaba Tuna, mandarin puree, pink pepper, chilli gf
Cornfed chicken, confit garlic, mushroom, toasted rye, sumac
Ajo blanco, pickled radish, baby cucumber, soft herbs gf, vg
Jamon, toasted sourdough, tomato fondue
Prosciutto, macerated fig & gorgonzola tartlet
Truffled custard tartlet, aged parmesan, pickles, soft herbs v
Heirloom beetroot, chevre, puffed wild rice tartlet v
Taramasalata, crisp pita, Tobiko, pickled white radish

Hot

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

GRAZING TABLE

CHEESE

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

CHARCUTERIE

- Proscuitto
- Serrano
- Calbrese
- Chicken liver, black pepper orange pate

ACCOMPANIMENTS

- House-made pickled vegetable
- Antipasto mix - Grilled zucchini and eggplant, Spanish onions, roasted capsicum
- Chef selection of dips (2) -harissa hummus, beetroot and caraway, pumpkin and habanero
- Dried apples and assorted seasonal fruits
- House-made quince paste
- Lavosh & Turkish bread
- Mixed roasted nuts
- Charcoal wafers (GF)
- 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

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

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!

- Hot smoked barramundi, dill pickled cucumber salad, fermented chilli gf, df
- Slow-cooked beef cheek, crispy potato, mushroom & bacon sauce gf, df
- Braised lamb shoulder, roasted zucchini, quinoa, mint & pickled red onion
- Crispy pork, Asian slaw, kimchi & wasabi aioli gf, df
- Grilled chicken thigh, chilli noodle salad, pickles & Nam Jim dressing gf, df
- Tandoori chicken, Jasmine rice, fresh herbs, crispy shallots gf
- Roasted cauliflower, quinoa, Provencal vegetables, pumpkin hummus gf, vg
- Confit heirloom carrots, grilled onion, toasted buckwheat, soft herbs gf, vg

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!

- Fraser Coast prawn, Mary Rose sauce, crisp cos lettuce, brioche roll
- Roasted chicken, sriracha mayo & crispy slaw slider
- Wagyu beef, tomato relish, vintage cheddar & confit onion slider
- Crispy pork belly, pickled cucumber & kimchi bao bun df
- Confit king brown mushroom, black garlic & crispy shallot bao bun vg
- Grilled eggplant, haloumi & confit garlic aioli slider v
- Braised beef, mushroom & red wine pie, smoked pomme puree
- Truffled mushroom pie, tomato fondant vg
- Whitefish taco, cabbage slaw, chipotle aioli, coriander & mint gf, df

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 rolls, sweet chilli sauce v
- Glazed leg ham, mustard, tomato relish & swiss cheese on a fresh milk bun
- Beef sausage roll, tomato sauce
- Fried chicken & sriracha slider
- Ground beef & cheddar slider

SLIDERS PLATTERS

Bite sized and delicious - our sliders tick all the boxes and great way to finish the night.

- Ground beef & cheddar slider
- Sriracha chicken, wombak & crispy shallot slider
- Pork schnitzel & caramelised apple sandwich

(v) Vegetarian | (gf) Gluten Free | (df) Dairy Free I (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

Minimum of 30 guests (Selection of one)
- Stout braised beef cheek, double smoked bacon, crispy shallots, smoked butter
- Crisp slow-roasted pork belly accompanied by a roasted apple and baby caper relish
- Selection of artisanal German sausages served with house condiments and relishes

All served with bread, slaw, roasted baby potatoes, Sauerkraut, sweet braised red cabbage, house pickles, mustards, relishes, and chutneys.

PAELLA

Minimum of 60 guests (Selection of one)
Paella Valenciana – chicken & chorizo sausage cooked with saffron, vegetables & Calasparra rice
Paella de Marisco – local prawns, mussels & snapper with saffron broth & Calasparra rice

GREEK STATION

(select 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

Served with 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
- 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
- Confit King Brown Mushroom -Black garlic mayo, oak lettuce & pickled chilli

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

YAKITORI STATION

Skewers (Selection of three)
- Chicken tenderloin, wasabi mayo & crispy garlic
- Lemon & black pepper chicken thigh, Kombu salt
- Wagyu beef, black pepper, and fermented chilli teriyaki glaze
- King Brown mushroom, miso butter and soy salt
- Shitake mushroom, chilli, ginger, soy, and lemon glaze

All served with Coconut rice, kimchi, fried lotus root, assorted pickles & sauces

GLAZED LEG HAM STATION

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

All served with buttered milk buns, a selection of chutneys, relishes & mustards

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

Francesca + Josh - Renee Green Creative

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 New Farm Chocolate Factory.

DESSERT CANAPÉS

3/ 4/ 5/ 6/ portions

- Spiced rum & malt ice-cream sandwich
- Caramelised white chocolate ganache, vanilla wafer
- Coffee & hazelnut dark chocolate truffle gf
- Milk chocolate waffle, cognac macerated dates
-Dolce de Leche, fresh citrus, sour cherry

CHEESE BOARD

Served on large round table in Long Room

-Turkish, baguettes, Rosemary and dill flatbread
-Assortment of imported and locally made crackers
-Dried & fresh selection of seasonal fruit
-Selections of Local & International cheeses e.g.: Brie, Washed rind, blue, Cheddar, Chevre

CHEESE & DESSERT BAR

Served on large round table in Long Room

- Turkish, baguettes, rosemary and dill flatbread
- Dried & fresh selection of seasonal fruit gf,df
- Assortment of imported and locally made crackers
- Selections of local and international cheeses e.g.: Brie, Washed rind, blue, Cheddar, Chevre.
- Assorted handmade chocolates from New Farm confectionery
- Assorted petite fours

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

Justine + Dylan - Cookoo Photo

COCKTAIL RECEPTION INCLUSIONS

VENUE HIRE

- Venue hire of $1,800.00 for 5.5 hours
- Venue extension of $500.00 per half an hour after 5.5 hours
- Sunday weddings will incur a surcharge
-Minimum spend is based on food & beverage packages chosen by the couple.

STYLING

- Up to 30 bentwood chairs
- Glassware, silver cutlery and modern white crockery
- Ornate glass cake table and glass gift tables
- Use of glass tea light candle votive & tea lights
- Silver cake serving set & toasting flutes for the wedding couple
- Gold lanterns for outside
- Candles in bathrooms and bar area.

EXPERIENCE

- Executive Chef
- Private use of the venue
- 12 am venue closure
- Experienced Wedding Coordinator to assist with your planning
- Dedicated Functions Manager to run your wedding reception with full wait & bar staff
- Top-up service of beer, wine & champagne beverages
- Lectern with 2 roving microphones w/ background music
- Wheelchair access
- Private bathrooms
- Outdoor designated smoking area
- Outdoor cocktail furniture

AUDIO-VISUAL EQUIPMENT

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

Please note the background audio will not sustain “dance” music
Projector and Screen are only located in the main room and not available in the cocktail lounge

SUPPLIED FURNITURE

30 bentwood chairs
3 black 3-seater chesterfield lounges
2 sparkle 3-seater chesterfield lounges
9 single armchairs (small)
3 single armchairs (large)
14 assorted gold glass lanterns
8 black dry bars
10 black metal bentwood stools
5 wooden dry bars
6 wooden tall bar stools
1 1.8m glass top 3-legged black wicker table
1 mirror console
1 glass / metal console
1 black easel
1 white easel
2 filigree easel
1 jute 3mx2m rug
3 jute runners 0.8mx3m
4 red oriental rugs
3 outdoor heaters (seasonal)
120 gold tea light votive
60 glass tea light votive
6 large glass lolly buffet jars
1 lectern

WEDDING TIMINGS

Reception times (example)
5.5-hour Venue Hire
5.00pm Start – 10.30pm Finish
5.30pm Start – 11.00pm Finish
6.00pm Start – 11.30pm Finish
6.30pm Start – 12.00am Finish

+

Ceremony times (example)
1.5 hour Hire
(Start times may vary due to photographer, lighting and length of ceremony)
3:00pm Start -4:30pm Finish
4:00pm Start - 5:30pm Finish

+

Venue extension
A venue extension, per half an hour, may be added to bridge your timings together to ensure we have a continuous flow of your reception. Additional costs may be incurred.

Francesca + Josh - Renee Green Creative

CHILDREN & CREW

CHILDREN'S MEALS

At MIRRA we welcome children from newborn to teenagers.
For children up to the ages of 12yrs old a children's meal will be provided.
This includes a specialty main meal, buttermilk panko crumbed chicken with hand cut fries served during entree.
For dessert, ice cream and jelly served during main course, and house soft drink or juices. Children's meals are $30.00 per child.

CREW MEALS

At MIRRA you can pre-order crew meals for your Band/DJ, Photographer, Videographer etc. They will receive a main meal as well as a house soft drink and juice at the cost of $50.00 per head. Alcoholic beverages are not available for crew within this package.

SPECIAL DIETARIES

At MIRRA we can cater for most limited dietary requirements with the correct notice.
It is the responsibility of the client to inform MIRRA of any dietary requirements and allergies no later than 10 days prior to your event.
In the event of NO notice of dietary requirements is given, we will not be able to cater for the guest's dietary on the night.

ENQUIRIES & VIEWINGS

We invite you to schedule a private viewing
with one of our dedicated wedding events managers 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

FOLLOW US

FACEBOOK
@mirraevents

INSTAGRAM
@mirraevents

INSTAGRAM
@mirraweddings

CONTACT US

ADDRESS
86 Bridge Street,
Fortitude Valley 4006

EMAIL
events@mirra.net.au

PHONE
(07) 3257 3000

WEBSITE
www.mirra.net.au

Justine + Dylan - Cookoo Photo