

EXCLUSIVE SHOW FOR GROUPS OF 150 OR MORE



Experience an unforgettable evening of **glamour, excitement, and exquisite cuisine!** Immerse yourself in the captivating world of **burlesque**, accompanied by the electrifying **live music of the Randy Dandies Jazz Band**. Dazzling performances, breathtaking acrobatics, and shimmering costumes create a night to remember, all while you and your group indulge in a delectable **four-course gourmet menu**.

Whether it's a corporate event, special occasion, or a lively gathering – this dinner show offers the perfect blend of entertainment and fine dining in a truly unique setting.



EXCLUSIVE SHOW FOR YOUR GROUP

- **EXCLUSIVE EXPERIENCE:** Enjoy a private Burlesque Dinner Show – exclusively for your group
- **UNIQUE ENTERTAINMENT:** A captivating blend of spectacular performances, acrobatics, and humorous moments in the style of retro circus and classic burlesque
- **CULINARY DELIGHT:** A multi-course menu that perfectly complements the evening
- **ELEGANT ATMOSPHERE:** An elegant setting for special occasions, celebrations, and team events
- **TEAMBUILDING:** Perfect for corporate events, bringing people together in an entertaining atmosphere
- **SPECIAL PRICES FOR GROUPS:** 115€ per person
- **PROFESSIONAL ORGANIZATION:** Tailored offers to suit your wishes and needs



PRICES

For an **exclusive Burlesque Dinner Show**, we offer a special price: **€115 per person** for show and menu (minimum 150 guests, maximum 260 guests).



Your group will be seated in private booths and tables of 6-8 guests each. Additionally, there are four 2-person tables available if needed, which can be used for special guests.

MENUS

At the Burlesque Dinner Shows, guests can choose between two exquisite menus:



APPETIZER

Oven-fresh organic bread, salted butter, and a variety of homemade sauces

STARTER

Insalata Caprese – Salad with tomatoes, mozzarella, basil, and olive oil

MAIN COURSE

Surf & Turf with beef rump and Black Tiger prawns, served with seasonal vegetables
or

Creamy Risotto with vegetables

DESSERT

Homemade Austrian poppy seed noodles in melted butter

APPETIZER

Oven-fresh organic bread, salted butter, and a variety of homemade sauces

STARTER

Mixed salad with Black Tiger prawns
or

Mixed salad with feta

MAIN COURSE

Rib eye steak with herb butter and homemade chips
or

Cauliflower steak with chimichurri and homemade chips

DESSERT

Homemade Austrian poppy seed noodles in melted butter



Customized menus tailored to your group's preferences:

We are flexible with menu preferences, accommodate allergies and intolerances, and offer special menus for groups upon request.



www.burlesque-mirage.wien



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[mirage.wien](https://www.instagram.com/mirage.wien)

DRINKS

For beverages, you can either pay based on **actual consumption** (à la carte) or choose from three **drink packages**. Our team is also happy to accommodate **special requests and customized solutions**.

You can also decide whether your guests pay **individually** or with a collective invoice for the **entire group**.

À LA CARTE: Payment on-site based on actual consumption (drink menu)

DRINKS PACKAGE: 1 welcome drink (glass of sparkling wine or non-alcoholic), 2 drinks during the show (beer/wine or non-alcoholic), 1 coffee – **€25 per person**

ALL YOU CAN DRINK: (Aperitif, beer, wine, soft drinks & coffee) – From entry (18:30) until the end of the show – **€45 per person**

Service fee of 10%

