



Say I Do

WITH GOOD **VIBES** ONLY AT **WHISK**

WHISK

V
VIBES

the mira
HONG KONG



Wedding Events Enquiries
at The Mira Hong Kong
dining@themirahotel.com or +852 2315 5999

SAY I DO WITH GOOD VIBES ONLY AT WHISK

Picture Perfect Setting. MICHELIN-recommended Fare. An Elopement Made-To-Measure

Be enchanted by the intimate setting. Bring to life your perfect dream of *sophistication meets perfection*. Bask under the sun by the nature inspired creation at Vibes – the alfresco lounge stylishly tucked away on the 5/F of The Mira, accenting the perfect blend of poetry and refinement. Let the mastermind behind Whisk – the ingredient-focused MICHELIN-recommended restaurant - Chef de Cuisine Oliver Li handcraft gourmet that will spare no details to impress.

	HK\$48,888	HK\$68,888	HK\$88,888
The Wedding Package	6 courses wedding set menu (for 50 guests)	Rose Gold buffet (for 60 guests)	Pearl Diamond buffet (for 60 guests)
Complimentary Privileges			
Beverage package	 Optional	sparkling wine, house wine, beer, soft drinks & orange juice	champagne, house wine, beer, soft drinks & orange juice
One night accommodation	—	●	with breakfast for 2
Dummy Wedding cake	●	●	●
Fresh fruit cream Wedding cake	—	3 pounds	5 pounds
Welcome fruit punch	●	upgrade to prosecco	upgrade to champagne
A bottle of sparkling wine for toasting	—	●	upgrade to champagne
Free corkage	—	one bottle of wine per table	no limitations
Free use of audio-visual equipment	●	●	●
Easel stand for wedding photo display	●	●	●
Complimentary parking coupons	24 hours	30 hours	36 hours

* All prices are subject to 10% service charge.

LET LOVE FLOW

	+HK180 per person	+HK260 per person	+HK438 per person
Unlock beverage upgrade for 4 hours	beer, soft drinks & orange juice	sparkling wine, house wine, beer, soft drinks & orange juice	champagne, house wine, beer, soft drinks & orange juice

* All prices are subject to 10% service charge.

FROM VOW TO VIBES

Add HK\$12,888 net for exclusive usage of Vibes, open-air garden located on 5/F for wedding solemnization from 3:00pm – 5:00pm with free flowing of soft drinks and freshly squeezed orange juice (valued at HK\$30,000 net)

6 COURSES WEDDING SET MENU

日本馬糞海膽 配 魚子醬及龍蝦凍

香煎鮑魚 配 小麥米 水芥菜

烤鴨肝 配 鰻魚 鴨肉及牛蒡

黑糖烤乳鴿 黑醋栗 香蔥及甘薯

鹿兒島A4和牛 黑蒜及蔬菜

焦糖香蕉 配 朱古力及核桃雪糕

"Umami and Pearls" enshui murasaki sea urchin with caviar, lobster jelly

Seared Abalone toasted barley, watercress

Duck Foie Gras eel, cured duck, burdock root

Muscovado Roasted Wood Pigeon cassis jus, scallion, sweet potato

Japanese Wagyu Beef A4 Kagoshima black garlic, charred vegetables

Chocolate Temptation caramelized banana, walnut ice cream

HK\$48,888* per party of 50 persons subject to 10% service charge

* Extra charges apply for additional guests.

ROSE GOLD BUFFET WEDDING MENU

精選推介

即開生蠔、空運刺身

大西洋雪蟹腳、本地蛤貝及冰鎮海蝦

垂涎沙律及創意前菜

自家醃製香草三文魚

意大利風乾火腿配蜜瓜

燒牛肉火箭菜沙律

法式龍蝦湯

明太子茶碗蒸

燴西班牙黑毛豬

焗青口

香辣海蝦串

現場烹調專區

炙燒澳洲和牛

風味烤乳豬

意式鹽燒海鱈

香烤波士頓龍蝦

甜蜜驚喜

新鮮焗製麵包酥餅

逾10款甜點及歐洲芝士

朱古力噴泉

意大利雪糕

鮮果

BUFFET HIGHLIGHTS

Freshly shucked oysters & jet-fresh sashimi

Atlantic snow crab, poached local clams & shrimp on ice

Assorted salad bar & appetizers

House cured salmon

Prosciutto e melone

Roasted beef with rocket leaves and balsamic

Lobster bisque

Onsen egg with roasted mentaiko cocotte

Iberico pork belly

Baked mussel with garlic butter

Prawn skewer with galangal & chili

Live cooking stations

Blow-torched Australian Wagyu beef on rock stone

Signature roasted suckling pig

Baked whole sea bass with herbs & lemon in salt

Roasted Boston lobster

Baker's delights

Freshly baked pastries

Over a dozen of decadent desserts & selection of European cheese

Chocolate fountain

Selection of ice cream

Fresh fruit

HK\$68,888* per party of 60 persons subject to 10% service charge

* Extra charges apply for additional guests.

PEARL DIAMOND BUFFET WEDDING MENU

精選推介

即開生蠔、空運刺身
大西洋雪蟹腳、本地蛤貝及冰鎮海蝦

垂涎沙律及創意前菜
自家醃製香草三文魚

椰皇燉鮮鮑日本舞茸
法式龍蝦湯

清蒸深海老虎斑
蛋黃醬烤焗日本蠔螺
烤焗紐西蘭羊腿

現場烹調專區

香烤波士頓龍蝦
香煎法國鴨肝配蜜餞水果
炙燒澳洲和牛
風味烤乳豬

甜蜜驚喜

新鮮焗製麵包酥餅
逾10款甜點及歐洲芝士
朱古力噴泉
意大利雪糕
鮮果

BUFFET HIGHLIGHTS

Freshly shucked oysters & jet-fresh sashimi
Atlantic snow crab, poached local clams & shrimp on ice

Assorted salad bar & appetizers

House cured salmon
Double-boiled abalone soup with maitake mushroom in coconut
Lobster bisque
Steamed tiger garoupa
Baked sazae whelk with mayo egg
Braised New Zealand lamb shoulder

Live cooking stations

Roasted Boston lobster
Seared duck foie gras with red fruit compote
Blow-torched Australian Wagyu beef on rock stone
Signature roasted suckling pig

Baker's delights

Freshly baked pastries
Over a dozen of decadent desserts & selection of European cheese
Chocolate fountain
Selection of ice cream
Fresh fruit

HK\$88,888* per party of 60 persons subject to 10% service charge

* Extra charges apply for additional guests.

