

# Class of 2020 Congratulations!

Check out your favorite **Themed Graduation Party** to show your sincere appreciation and gratitude to the teachers and having the intimates to share the happiness among the schoolmates before starting another new chapter.

## Glow In The Dark

Get ready to get your glow on and create the party of your teenagers' dreams!



### Glam Carnival

Providing much enjoyment, amusement, or light-hearted pleasure.  
We promised a fun-filled day with loads of entertainment for the whole party.



### The Treasure Room

Bringing Back the "Old School" Dinner Party!



# Class of 2020 Congratulations!

## Surprise Gift to Your Beloved Teacher

Surprise your teacher with a gift they would love to have for the end of the school year! The Mira Hong Kong has prepared **LOVE YOU PLANT GIFT SET** ever as a Surprise Gift for your beloved teacher!

## Other Party Delights

- Pre-dinner snacks for organizing committee (a maximum of 10 persons)
- Free-flowing mocktails before the dinner
- Beverage service upgrade with free-flowing soft drinks and freshly squeezed orange juice throughout the meal period
- Complimentary photo booth for (2) hours ^
- Backdrop wordings with your school's name (maximum in 30 English wordings)
- Touch screen computerized karaoke system #
- Dance floor setting #
- Complimentary use of state-of-art audio visual equipment
- (5)-hour car parking coupon at Mira Place Carpark
- Candy corner with (3) jars of candies

## Charges

	Menu A	Menu B
<b>Sunday – Thursday</b>		
Ballroom	HK\$540.00	HK\$600.00
Function Room	HK\$500.00	HK\$570.00
<b>Friday, Saturday &amp; Public Holidays</b>		
Ballroom	HK\$590.00	HK\$640.00
Function Room	HK\$540.00	HK\$600.00

## Terms & Conditions

- Valid from now to August 31, 2020
- All prices are subject to 10% service charge
- A minimum of 50 persons is required
- This package cannot be used in conjunction with other promotional offers
- Above photos are for references only
- ^ Item is required for a minimum of 180 persons
- # Items are subject to availability, and arranged on a first-come first-served basis

**Contact our Events, Conferences & Special Projects Team Now  
for Booking and Enquires at +852 2315 5688 or email: [catering.event@themirahotel.com](mailto:catering.event@themirahotel.com)**

## Graduation Dinner Package 2020

### Buffet Menu A

#### SOUP 湯

Coconut and Sweet Corn Cream Soup with Chicken  
椰子粟米忌廉雞湯  
(Served with Bread Rolls and Butter)  
(麵包及牛油)

#### APPETIZERS 頭盤

Poached Shrimps, Fresh Clams and Black Mussels on Ice  
熟蝦、鮮蜆及青口  
Smoked Salmon Platter  
煙燻三文魚拼盤

#### Cold Cuts and Cheese on Wooden with Condiments 凍肉拼盤伴芝士及調味品

Spanish Chorizo, Pork Mortadella, Italian Salami  
西班牙辣肉腸、意式肉腸及沙樂美腸  
Swiss Gruyere Cheese, Green and Black Olives, Pickled Cucumber  
瑞士芝士、青水欖、黑水欖及酸黃瓜

#### Fresh Carving Sashimi 刺身

Scottish Salmon, Tuna, Octopus, Snapper, Ebi Shrimp  
蘇格蘭三文魚、吞拿魚、八爪魚、鯛魚及海老蝦

#### Selection of Sushi 壽司

Salmon, Hokkigai, Squid, Tuna, Vannamei, Mategai,  
三文魚、北寄貝、魷魚、吞拿魚、白蝦、馬刀貝  
Yellow Herring Fish Roe, Tamagoyaki, Ajitsuke Inari, Maki Roll  
希靈魚籽、玉子、腐皮及壽司太卷  
(Served with Wasabi, Soy Sauce, Pickle Ginger)  
(青芥末、醬油及酸薑)

#### SALADS 沙律

##### Kiddy's Green Wonderland Corner 精選蔬菜

Grilled Pineapple, Poached Potato, Pomelo, Roasted Pumpkin,  
燒菠蘿、馬鈴薯、甘柚、烤南瓜  
Red Cabbage, Roasted Bell Pepper, Carrot, Sliced Cucumber,  
紅椰菜、烤甜椒、甘筍、青瓜片  
Marinated Artichoke, Beetroot, Cherry Tomato, Radish, Romaine Lettuce,  
醃朝鮮薊、紅菜頭、車厘茄、蘿蔔仔、羅馬生菜  
Red Chicory, Green Bean Sprouts, Frisee, Lollo Rosso, Rocket Lettuce  
紅葉生菜、翡翠苗、九牙菜、紅毛菜及火箭菜

## Graduation Dinner Package 2020

### Buffet Menu A – cont.

#### Selection of Condiments and Dressing 調味品及佐料

Garlic Crouton, Crispy Pancetta, Orange Dressing, Caesar Dressing,  
香蒜麵包粒、煙肉碎、香橙油醋汁、凱撒沙律汁  
Thai Chili Dressing, Thousand Island, Olive Oil, Balsamic Vinegar  
泰式辣汁、千島汁、橄欖油及黑醋

#### Japanese Crab and Potato Salad with Wasabi Mayo

日式芥末蛋黃醬蟹肉馬鈴薯沙律

#### Chicken Oil Noodle Salad with Carrot, Red Cabbage and Spring Onion Julienne

蔥香雞絲什菜油麵沙律

#### Thai Style Seared Shrimp and Pineapple Salad

泰式炙蝦菠蘿沙律

#### CARVING 烤肉車

#### Roasted Cheese and Beef Meat Loaf with Garlic Herbs Gravy

烤芝士牛肉卷 配 香蒜燒汁

#### HOT DISHES 熱葷

#### Baked Sole Fish Roulade with Yuzu Butter Sauce

焗龍利魚卷配柚子牛油汁

#### Baked Cheesy Beef Meatball

焗芝士牛肉丸

#### Thai Style Red Curry Pork Cheek with Eggplant, Pineapple and Lychee

泰式紅咖喱豬臉頰 伴 茄子、菠蘿及荔枝

#### Butter Rice with Garlic and Herbs

香蒜香草牛油飯

#### Selection of Barbequed Platter (Chinese Style)

中式燒味拼盤

#### Wok-fried Seasonal Vegetables with Garlic (Chinese Style)

香蒜炒時蔬

#### Stir-fried Cuttlefish with Mixed Bell Pepper in Black Bean Sauce (Chinese Style)

豉汁彩椒炒花枝片

#### Fried Udon Noodle with Chicken and Seasonal Vegetable (Chinese Style)

雞肉時蔬炒烏冬

## Graduation Dinner Package 2020

### Buffet Menu A – cont.

#### DESSERT 甜品

Uji Matcha Cupcake

綠茶杯子蛋糕

White Peach Mango Breton Tart

白桃芒果布列塔尼撻

Pistachio White Chocolate Tart

開心果白朱古力撻

American Cheese Cake

美式芝士蛋糕

Vegetarian Grass Jelly & Watermelon

西瓜涼粉

Pandan Madeleine

斑蘭貝殼蛋糕

Pear Almond Tart

香梨杏仁撻

Coffee and Tea

咖啡及紅茶

## Graduation Dinner Package 2020

### Buffet Menu B

#### SOUP 湯

Bird's Nest and Pumpkin Veloute  
燕窩南瓜蓉湯  
(Served with Bread Rolls and Butter)  
(麵包及牛油)

#### APPETIZERS 頭盤

Fresh Oysters, Poached Shrimps and Black Mussels on Ice  
新鮮生蠔、熟蝦及青口  
Smoked Salmon Platter  
煙燻三文魚拼盤

#### Cold Cuts and Cheese on Wooden with Condiments 凍肉拼盤伴芝士及調味品

Italian Salami, Spanish Chorizo, Pepper Sausages  
沙樂美腸、西班牙辣肉腸、烤胡椒腸  
Swiss Gruyere Cheese, Green and Black Olives, Pickled Cucumber  
瑞士芝士、青水欖、黑水欖及酸黃瓜

#### Fresh Carving Sashimi 刺身

Scottish Salmon, Tuna, Octopus, Snapper, Ebi Shrimp  
蘇格蘭三文魚、吞拿魚、八爪魚、鯛魚及海老蝦

#### Selection of Sushi 壽司

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三文魚、北寄貝、魷魚、吞拿魚、白蝦、馬刀貝  
Yellow Herring Fish Roe, Tamagoyaki, Ajitsuke Inari, Maki Roll  
希靈魚籽、玉子、腐皮及壽司太卷  
(Served with Wasabi, Soy Sauce, Pickle Ginger)  
(青芥末、醬油及酸薑)

#### SALADS 沙律

##### Kiddy's Green Wonderland Corner 精選蔬菜

Grilled Pineapple, Poached Potato, Pomelo, Roasted Pumpkin,  
燒菠蘿、馬鈴薯、甘柚、烤南瓜  
Red Cabbage, Roasted Bell Pepper, Carrot, Sliced Cucumber,  
紅椰菜、烤甜椒、甘筍、青瓜片  
Marinated Artichoke, Beetroot, Cherry Tomato, Radish, Romaine Lettuce,  
醃朝鮮薊、紅菜頭、車厘茄、蘿蔔仔、羅馬生菜  
Red Chicory, Green Bean Sprouts, Frisee, Lollo Rosso  
紅葉生菜、翡翠苗、九牙菜、紅毛菜及火箭菜

## Graduation Dinner Package 2020

### Buffet Menu B – cont.

#### Selection of Condiments and Dressing 調味品及佐料

Garlic Crouton, Crispy Pancetta, Orange Dressing, Caesar Dressing,  
香蒜麵包粒、煙肉碎、香橙油醋、凱撒沙律汁  
Thai Chili Dressing, Thousand Island, Olive Oil, Balsamic Vinegar  
泰式辣汁、千島汁、橄欖油及黑醋

Foie Gras Mousse with Orange Zests

香橙鵝肝醬慕斯

Yum Tofu-Deep-fried Tofu with Peanut Salad

炸豆腐花生沙拉

Thai Beef and Tomato Salad with Thai Chili

香辣泰式牛肉番茄沙律

Grilled Eggplant with Ripe Tomato Salsa in Sherry Vinaigrette

烤茄子配雪莉醋番茄莎莎

Seafood Salad with Fresh Fruits and Crab Roe Mayonnaise

蟹籽蛋黃醬鮮果海鮮沙律

Barbecued Smoked Duck Salad with Roasted Corn and Green Beans

醬烤煙鴨胸燒粟米青豆沙律

#### CARVING 烤肉車

Slow-roasted Beef Bavette with Garlic and Herbs

慢烤香蒜香草牛肩肉

(Served with Black Peppercorn Sauce and Dijon Mustard)

(黑胡椒汁及法式芥末醬)

#### HOT DISHES 熱葷

Baked Whole Sea Bass with Roasted Garlic and Sea Salt

烤蒜海鹽焗原條海鱸

Orzo Seafood Paella

西班牙海鮮米型粉

Tandoori Chicken Tikka with Coriander Mint Yogurt

印度天多利烤雞 配 香菜薄荷醬

Japanese Beef Curry with Steamed Rice

日式牛肉咖喱 伴 香苗

Wok-fried Seasonal Vegetables with Garlic (Chinese Style)

香蒜炒時蔬

Stir-fried Sliced Cuttlefish and Chicken with Seasonal Greens in XO Sauce (Chinese Style)

XO 醬時菜炒花枝片雞柳

Fried Rice with Shrimp and Barbecued Pork (Chinese Style)

叉燒蝦粒炒飯

Fried Egg Noodle with Chives, Sesame Seed and Soy Sauce (Chinese Style)

豉油王炒麵



## Graduation Dinner Package 2020

### Buffet Menu B – cont.

#### DESSERT 甜品

French Lemon Tart

法式檸檬撻

Graduated Choux Cream

奶油泡芙

Black Sesame Cupcake

黑芝麻杯子蛋糕

Baily Cheese Cake

百利甜酒芝士蛋糕

Serradura (Macau Cookie Pudding)

木糠布丁

Green Tea White Chocolate Kit-Kat Tart

綠茶白朱古力撻

White Peach Mango Breton Tart

白桃芒果布列塔尼撻

Seasonal Fresh Fruit Dice

鮮果粒

Coffee and Tea

咖啡及紅茶