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

<table>
<thead>
<tr>
<th></th>
<th>Menu A</th>
<th>Menu B</th>
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<tbody>
<tr>
<td><strong>Sunday – Thursday</strong></td>
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<tr>
<td>Ballroom</td>
<td>HK$540.00</td>
<td>HK$600.00</td>
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<tr>
<td>Function Room</td>
<td>HK$500.00</td>
<td>HK$570.00</td>
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<td><strong>Friday, Saturday &amp; Public Holidays</strong></td>
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<tr>
<td>Ballroom</td>
<td>HK$590.00</td>
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</tbody>
</table>

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
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  剌身
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
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 班蘭貝殼蛋糕
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、鰤魚及海老蝦

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
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
醬烤煙鴨胸燒栗米青豆沙律

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