

## Wedding Luncheon

Exclusive offers with a minimum attendance of 50 guests\* or 5 tables\*\*

- ♥ 15% discount for ZOUL memorable event decoration plans
- ♥ Naked wedding cake of your choice
- ♥ Chocolate world with assortment of heart-shaped chocolates in pink, red and white, chocolate pop cakes and chocolate fountain to compliment your dessert buffet\*\*\*
- ♥ Candies bar
- ♥ Champagne toast at the cake-cutting ceremony
- ♥ Welcome mocktails
- ♥ Parking coupons

Additional privileges for party of over 100 guests\* or 8 tables\*\*

- ♥ Stylish and spacious guest room accommodation with daily breakfast for two
- ♥ Chauffeured limousine service for your bridal party for 3 hours
- ♥ Complimentary table centerpieces with fresh floral arrangement for all tables (valued at HK\$450 net per table)

Bonus offer for party of 200 guests\* or 15 tables\*\* and above

- ♥ Photo booth with unlimited instant photo prints for 2-hour usage

### **Remarks:**

- Offers valid until December 31, 2019
- The above offers cannot be exchanged with other hotel services or other wedding related services
- \* Western Buffet Luncheon
- \*\* Chinese Luncheon
- \*\*\* Apply for buffet luncheon only

Book an appointment with our wedding specialists today.

Events, Conferences and Special Projects

Tel: 852 2315 5688

Email: [catering.event@themirahotel.com](mailto:catering.event@themirahotel.com)

## Wedding Buffet Luncheon 2019

### MENU A

#### SOUP

Pumpkin Veloute with Bird's Nest and Coconut Cream  
Homemade Bread Selections with Butter

#### APPETIZER

Fresh Seasonal Oyster with Spices Cocktail Sauce  
Snow Crab Legs and Poached Prawn on Ice

#### Selections of Japanese Nigiri Sushi

Shrimp, Salmon, Tuna, Snapper, Squid, Bean Curd Skin, Maki and California Roll

#### Fresh Carving Sashimi

Scottish Salmon, Tuna, Snapper, Octopus, Japanese Sweet Shrimp  
Served with Wasabi, Soy Sauce, Ginger Pickles

Assorted Cold Cuts Platter with Pickles

Duo of Melon and Parma Ham Platter

Smoked Fish Platter with Condiments

Deep-fried Miso Dressing Tofu Salad with Kale and Cherry Tomato

#### SALAD

Beetroot, Feta Cheese Salad with Orange Segment and Rocket Leaves

Japanese Octopus and Grilled Squid Salad with Tomatoes

Ham and Penne Pasta Salad with Capsicum

Thai Beef Salad with Spicy Dressing

#### Green Garden Corner:

Red Cabbage, Roasted Bell Pepper, Carrot,

Cherry Tomato, Radish, Romaine Lettuce,

Red Chicory, Green Bean Sprouts, Frisee, Lollo Rosso, Rocket Lettuce

#### Selection of Condiments and Dressing:

Garlic Crouton, Crispy Pancetta, French Dressing, Caesar Dressing,

Thai Chili Dressing, Thousand Island, Olive Oil, Balsamic Vinegar

## Wedding Buffet Luncheon 2019

### MENU A – cont'd

#### HOT ENTRÉE

Teriyaki Chicken with Sesame Seed and Spring Onion  
Baked Whole Sea Bass with Lime and Lemongrass  
Braised Beef Short Ribs with Cherry and Port Wine  
Fried Egg Noodles with Premium Light Soy Sauce (Chinese Style)  
Roasted Pork Loin with Grilled Pineapple Salsa  
Cuisine Cuisine Barbecued Platter (Chinese Style)  
Wok-fried Seasonal Vegetables (Chinese Style)  
Baked Crème Potato Puree with Cheddar Cheese  
Fried Rice with Conpoy and Egg White (Chinese Style)

#### CARVING

Roasted Beef Stuffed with Mozzarella Cheese  
served with Garlic Gravy

#### DESSERT

Tiramisu Cake  
Champagne Jelly with Fruit Caviar  
Bitter Chocolate Tart  
62% Chocolate Pot de Crème and Oreo Cookies  
Vanilla New York Cheese Cake  
Blueberry Panna Cotta  
Red Velvet Cupcake  
Tutti Fruity Profiterole  
Seasonal Fresh Fruit Dice

#### BEVERAGE

Coffee and Tea

**At HK\$820 plus 10% service charge per person**  
Free flowing soft drinks, freshly squeezed orange juice and beers  
throughout the meal period

## Wedding Buffet Luncheon 2019

### MENU B

#### SOUP

Saffron Cream Soup with Crab Meat  
Homemade Bread Selections with Butter

#### APPETIZER

Fresh Seasonal Oyster with Spices Cocktail Sauce  
Snow Crab Leg, Poached Prawn and Black Mussels on Ice  
Smoked Salmon and Kipper with Condiments  
Mediterranean Seafood and Chorizo Orzo Pasta Salad  
Spanish Platter (*Serrano Ham, Manchego and Olives*)  
Trio Tomato Salad with Basil Pesto

#### Selections of Japanese Nigiri Sushi

Shrimp, Salmon, Tuna, Snapper, Squid, Bean Curd Skin, Maki and California Roll

#### Fresh Carving Sashimi

Scottish Salmon, Tuna, Snapper, Octopus, Japanese Sweet Shrimp  
Served with Wasabi, Soy Sauce, Ginger Pickles

#### SALAD

Seafood and Pomelo Salad with Balsamic and Japanese Mayonnaise  
Country Pork Pate and Apple Compote Pomegranate Dressing  
Roasted Chicken Salad with Pine Nuts and Sun-dried Tomato Pesto  
Celeriac and Papaya Salad  
Japanese Marinated Beef Salad with Pickles and Sesame

#### Green Garden Corner:

Red Cabbage, Roasted Bell Pepper, Carrot,  
Cherry Tomato, Radish, Romaine Lettuce,  
Red Chicory, Green Bean Sprouts, Frisee, Lollo Rosso, Rocket Lettuce

#### Selection of Condiments and Dressing:

Garlic Crouton, Crispy Pancetta, French Dressing, Caesar Dressing,  
Thai Chili Dressing, Thousand Island, Olive Oil, Balsamic Vinegar

## Wedding Buffet Luncheon 2019

### MENU B – cont'd

#### HOT ENTRÉE

- Baked Halibut with Herbs served with Capers Butter
- Roasted Sweet Potato and New Potato with Thyme
- Braised Pork Belly with Cherries and Apple Wedges
- Wok-fried Shrimps and Scallops with Seasonal Vegetables (Chinese Style)
- Braised Seasonal Vegetables with Assorted Mushrooms in Superior Broth  
(Chinese Style)
- Cuisine Cuisine Suckling Pig and Barbecued Platter (Chinese Style)
- Deep Fried Garoupa Fillets with Sweet and Sour Sauce (Chinese Style)
- Braised E-fu Noodles with Mushroom and Chives (Chinese Style)
- Fried Rice with Roasted Pork and Spring Onion (Chinese Style)

#### CARVING

- Beef Wellington with Morel Sauce

#### DESSERT

- Raspberry Tart
- Yuzu Chocolate Mousse Cake
- Strawberry Pop Dipped Chocolate
- Lemon Tart Shooter
- Tiramisu Cake
- Chestnut New York Cheese Cake
- Lemon Tart Shooter
- Uji Matcha Cheese Cake
- Éclair Spaghetti Butter Cream
- Seasonal Fresh Fruit Platter

#### BEVERAGE

- Coffee and Tea

**At HK\$920 plus 10% service charge per person**  
Free flowing soft drinks, freshly squeezed orange juice and beers  
throughout the meal period

## Wedding Buffet Luncheon 2019

### MENU C

#### SOUP

Creamy Wild Mushroom Soup with Black Truffle  
Braised Conpoy Soup with Chives (Chinese Style)  
Homemade Bread Selections with Butter

#### APPETIZER

Fresh Seasonal Oyster with Spices Cocktail Sauce  
King Crab Leg, Sea Whelk, Black Mussels and Poached Prawn on Ice

#### Selection of Japanese Nigiri Sushi

Shrimp, Salmon, Tuna, Snapper, Squid, Bean Curd Skin, Maki and California Roll

#### Fresh Carving Sashimi

Scottish Salmon, Tuna, Snapper, Octopus, Japanese Sweet Shrimp  
Served with Wasabi, Soy Sauce, Ginger Pickles

Trio Salmon - Smoked, Beetroot and Gravlax with Condiments  
Foie Gras Terrine with Cognac and Truffle, Brioche Toasts  
Spicy Salmon Tartare Shooter  
Cold Tofu with Bonito Flakes and Soya Sauce

#### SALAD

Thai Style Papaya and Shrimp Salad  
Glass Noodles Salad with Crabmeat, Coriander and Sweet Chili Sauce  
Sear Tuna Salad with Chinese Celery, Lemon Grass with Thai Style Dressing  
Composed Salad with Roasted Duck Breast, Garlic Croutons, Hard Boiled Eggs  
Salad Niçoise

#### Green Garden Corner:

Red Cabbage, Roasted Bell Pepper, Carrot,  
Cherry Tomato, Radish, Romaine Lettuce, Potatoes  
Red Chicory, Green Bean Sprouts, Frisee, Lollo Rosso, Rocket Lettuce

#### Selection of Condiments and Dressing:

Garlic Crouton, Crispy Pancetta, French Dressing, Caesar Dressing,  
Thai Chili Dressing, Thousand Island, Olive Oil, Balsamic Vinegar

## Wedding Buffet Luncheon 2019

### MENU C – cont'd

#### HOT ENTRÉE

Balsamic Roasted Root Vegetables with Thyme and Lemon  
Roasted Supreme Chicken Breast with Truffle Cream Sauce  
Cuisine Cuisine Suckling Pig and Barbecued Platter (Chinese Style)  
Xiamen Style Rice Noodles with Fresh Shrimps (Chinese Style)  
Sautéed Prawn with Chorizo Sausage and Garlic  
Roasted Black Truffle Potatoes with Olive Oil and Sea Salt  
Braised Enoki Mushroom with Seasonal Vegetables (Chinese Style)  
Fried Rice with Green Asparagus, Taro and Vegetables (Chinese Style)

#### CARVING

Oven Roasted Beef Striploin with Cepes Mushroom Crème Gravy  
Baked Whole Seabass in Pink Rock Salt with Herbs Olive Oil

#### DESSERTS

Éclair  
Raspberry Pie  
Pandan Cream on Almond Cake  
Yuzu and Swiss Milk Chocolate Pudding  
Raspberry New York Cheese Cake  
Chocolate Panna Cotta  
Sesame Chocolate Butterfly  
Mont – Blanc Chestnut Mousse and Chantilly  
Kiss Pop Cake  
Tiramisu Cake  
Green Tea Matcha Chocolate Fountain  
(served with Seasonal Strawberry and Jumbo Marshmallow)  
Seasonal Fresh Fruit Dice

#### BEVERAGE

Coffee and Tea

**At HK\$1,220 plus 10% service charge per person**

Free flowing soft drinks, freshly squeezed orange juice and beers  
throughout the meal period