

## Trendy Twenty-Two: From Vow To Wow For You

Unfurl the splendor of wedding bliss with the exclusive **TWENTY-TWO WEDDING BOOKING PRIVILEGES** for all confirmed Wedding Banquets from now till December 31, 2022.

### MIRA-VELOUS YEAR ROUND OFFERS FOR LUNCH BANQUETS

#### FROM 5 TABLES\* / 50 GUESTS\*\* OR ABOVE

- 1/ Personal wedding concierge to look after the bride throughout the wedding banquet.
- 2/ Naked wedding cake of your choice.
- 3/ Champagne toast at the cake-cutting ceremony.
- 4/ Candies bar with the cocktail reception.
- 5/ Welcome mocktails.
- 6/ Exquisite wedding invitation cards.
- 7/ Free corkage for self-brought in wine or cognac.
- 8/ Complimentary car parking coupons at Mira Place Car Parking.
- 9/ Upgrade of the dessert items with the buffet including heart-shaped chocolates in pink, red and white, chocolate pop cakes and chocolate fountain (*apply for buffet luncheon only*).

#### FROM 8 TABLES\* / 100 GUESTS\*\* OR ABOVE

- 10/ One night accommodation at Parkview Room for the newlyweds.
- 11/ Chauffeured limousine service for your bridal party.

#### FROM 15 TABLES\* / 200 GUESTS\*\* OR ABOVE

- 12/ Guest room accommodation upgrade to Mira Suite 70.

### THE FOLLOWING PREMIUM PRIVILEGES EXCLUSIVELY AT THE HONG KONG WEDDING BANQUET EXPO 2022

#### From 5 TABLES\* / 50 GUESTS\*\* OR ABOVE

- 13/ **Guest Room Accommodation** with daily breakfast for two, (*apply for 5-7 tables / 50-99 guests*).
- 14/ **15% discount for Venue Decoration Packages by ZOUL**; valued from HK\$8,500 net; complimentary white carpet on stage for bookings confirmed with a token deposit of HK\$3,000 net.
- 15/ **Sweet Upgrade with House Red & White Wines Throughout the Luncheon**; valued at HK\$770 net per table.
- 16/ **Menu upgrade** with "Barbecued Whole Suckling Pig" (*buffet luncheon*) / "Chocolate World" to complement your cocktail reception (*Chinese luncheon*).
- 17/ **Bomb of Bridal Bliss** - Special offer at HK\$800 net per table of 12 guests for the purchase of the latest release of Bombshell Sweet Explosion as wedding favors; complimentary offers for the two head tables.
- 18/ **Wedding Signature Book.**

#### From 15 TABLES\* / 150 GUESTS\*\* OR ABOVE

- 19/ **Bliss Bubbles** – Free flowing of Prosecco during the cocktail reception.
- 20/ **Discount on Wedding Solemnization Package** – 30% discount for exclusive use of the private function rooms from 9am – 11am. Advance booking is required and subject to availability.

#### From 20 TABLES\* / 200 GUESTS\*\* OR ABOVE

- 21/ **Wedding Cash Dollars** - Cash rebate of HK\$5,000 net.
- 22/ **Thematic Table Program** of your choice with complimentary fresh floral arrangement for all guest tables.

#### Remarks

\*Applies to Chinese luncheon, round table of 12 guests \*\* Applies to buffet luncheon on per guest basis  
The Mira Hong Kong reserves the right to alter the above offers and items

## 2022 Miraculous Wedding Buffet Lunch Menu

### SOUP

Golden Pumpkin and Chicken Soup with Bird's Nest

Home-made Bread Selections with Butter

### APPETIZER

#### Selection of Seafood on Ice

Fresh Rock Oysters, Crab Legs, Poached Prawn, Blue Mussel  
Served with Hot Sauce, Lemon Wedges and Shallot Vinaigrette

Smoked Salmon and Gravlax with Condiments

Cold Cuts and Cheese on Wooden Board with Condiments

(Italian Salami, Spanish Chorizo, Pepper Sausages

Swiss Gruyere Cheese, Pickles, Green and Black Olives)

French Foie Gras Paté with Toasts

#### Selections of Sushi

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

#### Fresh Carving Sashimi

Salmon, Tuna, Snapper, Octopus, Sweet Shrimp

Served with Wasabi, Soy Sauce and Ginger Pickles

### SALAD

Cabbage and Arugula Salad with Pulled Pork

Thai Beef and Tomato Salad with Chili Dressing

Spiced Roast Vegetable Salad with Wild Rice

Green Papaya and Seafood Salad

Smoked Duck Breast and Kale Salad with Pomegranate

#### Garden Leaves Corner

Grilled Pineapple, Poached Potato, Pomelo, Roasted Pumpkin,

Red Cabbage, Roasted Bell Pepper, Carrot, Sliced Cucumber,

Marinated Artichoke, Beetroot, Cherry Tomato, Radish, Romaine Lettuce,

Red Chicory, Green Bean Sprouts, Frisee, Lollo Rosso

#### Selection of Condiments and Dressing

Garlic Crouton, Crispy Pancetta, Orange Dressing, Caesar Dressing,

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

## 2022 Miraculous Wedding Buffet Lunch Menu (Cont'd)

### HOT ENTRÉE

Black Truffle Roasted Chicken with Seasonal Vegetable and Own Jus  
Braised Pork Belly with Korean Kimchee Sauce  
Baked Sea Bass with Lime and Lemongrass  
Prosciutto Tortellini Carbonara  
Roasted Duo of Potatoes with Thyme and Sea Salt  
Fried Udon Noodle with Shrimp and Bell Pepper (Chinese Style)  
Cuisine Cuisine Barbecued Platter (Chinese Style)  
Wok-fry Broccoli with Crab Meat Sauce (Chinese Style)  
Fried Rice with Conpoy and Shrimps (Chinese Style)

### CARVING

Slow Roasted Beef Prime Ribs with Garlic Jus

### DESSERT

Tiramisu  
Bamboo Cupcake with Black Sesame Chocolate cream  
Gluten Free Greek Yoghurt & Acai Berry  
Assorted Choux Puff  
Uji Matcha Red Bean Cake  
Floating Island (Egg White with Vanilla Sauce and Caramel Syrup)  
Osmanthus Coconut Pudding  
Bailey New York Cheese Cake  
Fresh Fruit Platter

### BEVERAGE

Coffee and Tea

**HK\$750 net**

Per guest

Inclusive of 10% service charge

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

**Applicable for wedding reception at both The Ballroom & Function Rooms  
from now until December 31, 2022.**

## 2022 Miraculous Chinese Wedding Lunch Menu I

鸞鳳和鳴脆金豬  
Barbecued Whole Suckling Pig

法式焗釀嚮螺  
Baked Sea Whelk in Shell Stuffed with Minced Chicken, Onion and Mushrooms

蟹皇金湯海皇羹  
Braised Pumpkin Soup with Seafood and Crab Roe

碧綠蠔皇扣鮑片  
Braised Sliced Abalone with Seasonal Greens in Oyster Sauce

清蒸紅棗百合頭抽蒸花尾躉  
Steamed Fresh Giant Garoupa with Red Date and Lily Bulb in Home-made Soy Sauce

金沙脆皮蒜香燒雞  
Roasted Crispy Chicken with Golden Garlic

崧子鮮蝦炒銀苗  
Fried Rice with Shrimps and Pine Nuts

野菌瑤柱炆伊麵  
Braised E-fu Noodles with Shredded Conpoy and Assorted Mushrooms

四寶甜湯丸  
Sweetened Soup with Glutinous Rice Dumplings,  
Red Date, Lotus Seed, Lily Bulb and Longan

杞子桂圓糕 拼 鳳梨芝麻酥  
Chilled Longan Pudding with Wolfberries and  
Baked Pineapple Pastry topped with Sesame

**HK\$8,288 net**

12 guests per table

Inclusive of 10% service charge

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

**Applicable for wedding reception at both The Ballroom & Function Rooms  
from now until December 31, 2022.**

## 2022 Miraculous Chinese Wedding Lunch Menu II

鸞鳳和鳴脆金豬

Barbecued Whole Suckling Pig

百花松露炸蟹鉗

Deep-fried Crab Claw Stuffed with Shrimp Paste and Black Truffle Paste

姬松茸竹筴燉螺頭

Double-boiled Conch Soup with Blaze Mushrooms and Bamboo Piths

蠔皇碧綠扣原隻湯鮑魚

Braised Whole Abalone with Seasonal Greens in Oyster Sauce

古法蒸深海老虎斑

Steamed Fresh Tiger Garoupa with Spring Onion

桂花酒香燒雞

Roasted Crispy Chicken Marinated with Osmanthus wine

黃金鱈魚蛋炒飯

Fried Rice with Cod Fish and Egg

櫻花蝦豚肉宮廷麵

Braised Noodle with Sakura Shrimps and Pork

薑汁蛋白燉北海道鮮奶

Double-boiled Hokkaido Fresh Milk and Egg White in Ginger Juice

蓮蓉芝麻酥 拼 紫薯煎堆仔

Baked Sesame Pastry with Lotus Seed Paste and  
Deep-fried Dumplings with Purple Sweet Potato

**HK\$9,888 net**

12 guests per table

Inclusive of 10% service charge

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

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from now until December 31, 2022.**