



Class of 2023 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!

Our Party Delights

Party Themed Set Up of Your Choice

(Mid-night Sparks / The Treasure Room / The Fairy Garden)

Complimentary Photo Booth for (2) hours

(A minimum attendance of 180 guests or above will be required)

Complimentary Offer for the School Principal or Vice Principal

(Maximum for 2 guests and a minimum attendance of 80 guests will be required)

All menu charges are “net” prices; and inclusive of 10% service charge

Other Privileges

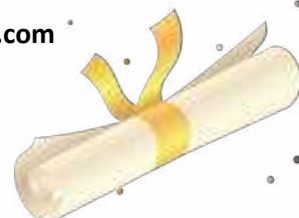
- Pre-dinner snacks for organizing committee (a maximum of 10 persons)
- Free-flowing mocktails before the dinner
- Beverage service upgrade with free-flowing soft drinks and freshly squeezed orange juice throughout the meal period
- Backdrop wordings with your school’s name (maximum in 30 English wordings)
- 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

Items are subject to availability, and arranged on a first-come first-served basis

Charges

A Minimum of 50 Guests	Buffet Dinner Menu A	Buffet Diner Menu B	Chinese Dinner (per table of 12 guests)	Western Set Dinner
Sunday – Thursday				
The Ballroom, 18/F	HK\$590.00	HK\$650.00	HK\$7,000.00	HK\$600.00
Function Rooms, 3/F	HK\$550.00	HK\$620.00	HK\$6,900.00	HK\$570.00
Friday, Saturday & Public Holidays				
The Ballroom, 18/F	HK\$640.00	HK\$690.00	HK\$7,080.00	HK\$640.00
Function Rooms, 3/F	HK\$590.00	HK\$650.00	HK\$7,000.00	HK\$600.00

Booking and enquires at +852 2315 5688 or email: catering.event@themirahotel.com





Class of 2023 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.

Mid-night Sparks

A night of starry magic awaits you!



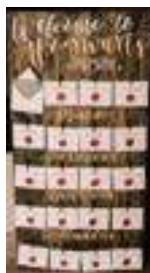
The Fairy Garden

The Magic of Fairy Garden with an enchanting green wall and photogenic photo props!

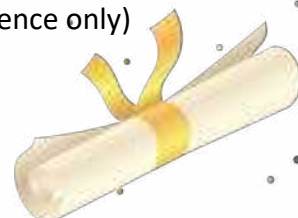


The Treasure Room

Bringing Back the "Old School" Dinner Party!



(Photos are for reference only)





Buffet Dinner Menu A

SOUP

Fresh Clam and Sweet Corn Velouté with Smoke Crème
(Served with Bread Rolls and Butter)

APPETIZERS

Chilled Seafood on Ice

(Poached Shrimps, Sea Whelks, Clams and Sea Mussels)
Served with Hot Sauce and Lemon Wedges

Smoked Salmon Platter

Cold Cuts and Cheese on Wooden with Condiments (P)

Spanish Chorizo, Pork Mortadella, Italian Salami
Swiss Gruyere Cheese, Green and Black Olives, Pickled Cucumber

Fresh Carving Sashimi:

Scottish Salmon, Tuna, Octopus, Snapper, Ebi Shrimp

Selection of Sushi: (A)

Shrimp, Salmon, Tuna, Snapper, Squid, Bean-curd Skin, Maki and California Roll
(Served with Wasabi, Soy Sauce and Pickled Ginger)

SALADS

Japanese Soba Noodle with Crab and Spring Onion
Carrot and Cabbage Pickle Salad with Roasted Chicken
Roasted Beetroot Salad with Orange Jus (V)
Seared Calamari with Papaya and Pineapple Salad

Green Garden Corner:

Grilled Pineapple, Grilled Bell Pepper, Roasted Pumpkin, Roasted Chickpea,
Marinated Artichoke, Pickled Pearl Onion, Dried Cranberries,
Garlic Crouton, Crispy Pancetta, Parmesan Cheese,
Sweet Corn, Carrot, Broccoli, Cherry Tomato, Cucumber Kale,
Romaine Lettuce, Mesclun, Rocket Lettuce, Cabbage

Selection of Dressing:

Caesar Dressing, French Dressing, Roasted Sesame Dressing, Thousand Island,
Olive Oil, Balsamic Dressing

CARVING

Oven Roasted Cheese and Beef Meat Loaf with Barbecue Sauce





MENU Dinner A – cont'd

HOT DISHES

Crispy Fish Fillet with Pickle Dressing
Lychee Red Curry Duck with Eggplant and Pineapple
Spiced Butter Quinoa and Rice with Garlic
Cuisine Cuisine Barbecued Platter (Chinese Style) (P)
Braised Slice Conch with Seasonal Greens in Abalone Sauce (Chinese Style)
Stir-fried Kagoshima Pork with Pineapple in Sweet and Sour Sauce (Chinese Style)(P)
Sautéed Egg Noodles with Squid and Soy Sauce (Chinese Style)
Wok-fry Seasonal Vegetables with Garlic (Chinese Style)(V)

DESSERT

Bitter Chocolate Cupcake
Home-made Butter Cookie
Mira Tiramisu
French Toast and Butter Pudding
Haagen-Dazs Ice Cream
Chocolate Financier
Fresh Fruit Cream Sponge Cake
Tofu Pudding with Condiments (V)

P (pork)
V (vegetarian)
N (nuts)
A (alcohol)

Sunday – Thursday

The Ballroom, 18/F HK\$590.00 net per person
inclusive of 10% service charge

Friday, Saturday & Public Holidays

The Ballroom, 18/F HK\$640.00 net per person
inclusive of 10% service charge





Buffet Dinner Menu B

SOUP

Roasted Seafood Bisque with Fresh Chives
(Served with Bread Rolls and Butter)

APPETIZERS

Chilled Seafood on Ice

(Fresh Abalone, Fresh Crab, Poached Shrimps, Sea Whelks and Black Mussels)
Served with Hot Sauce and Lemon Wedges
Smoked Salmon Platter

Cold Cuts and Cheese on Wooden with Condiments (V)

Italian Salami, Spanish Chorizo, Pepper Sausages
Swiss Gruyere Cheese, Green and Black Olives, Pickled Cucumber
Foie Gras Mousse with Orange Zests
Tomato and Anchovies Bruschetta

Fresh Carving Sashimi:

Scottish Salmon, Tuna, Octopus, Snapper, Ebi Shrimp

Selection of Sushi:

Minced Toro Roll, Shrimp, Salmon, Tuna, Snapper, Squid, Bean-curd Skin, Maki and
California Roll (A)
(Served with Wasabi, Soy Sauce, Pickle Ginger)

SALADS

Beef and Glass Noodle Salad with Spicy Dressing
Golden Tofu and Eggplant Salad with Spice Dressing (V)
Roasted Seafood and Fresh Fruit Salad with Lime Mayonnaise
Fresh Kale Salad with Pancetta and Egg (P)

Green Garden Corner:

Grilled Pineapple, Grilled Bell Pepper, Roasted Pumpkin, Roasted Chickpea,
Marinated Artichoke, Pickled Pearl Onion, Dried Cranberries,
Garlic Crouton, Crispy Pancetta, Parmesan Cheese,
Sweet Corn, Carrot, Broccoli, Cherry Tomato, Cucumber Kale,
Romaine Lettuce, Mesclun, Rocket Lettuce, Cabbage

Selection of Dressing:

Caesar Dressing, French dressing, Roasted Sesame Dressing, Thousand Island,
Olive Oil, Balsamic Dressing





Buffet Dinner Menu B – cont'd

CARVING

Barbecued Beef Striploin with Black Pepper and French Mustard

HOT DISHES

Baked Halibut with Herb Garlic and Sea Salt

Grilled Chicken with Japanese Sesame Gravy

Poached Spice Beef with Vegetables

Pilaf Butter Rice

Cuisine Cuisine Barbecued Platter (Chinese Style) (P)

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

Roasted Pork Fried Rice with Spring Onion and Olive Pickles (Chinese Style) (P)

Fried Rice Noodles with Chicken and Chinese Chives (Chinese Style)

DESSERTS

Baked Caramel Egg Pudding

Chocolate Mousse Cake

Chestnut Cream Cake

Black Jelly and Dice Fruit in Syrup (V)

Baked Puff Pastry and Butter Pudding

Mira Tiramisu

Haagen-Dazs Ice Cream

Seasonal Fresh Fruit Dice (V)

P (pork)

V (vegetarian)

N (nuts)

A (alcohol)

Sunday – Thursday

The Ballroom, 18/F

HK\$650.00 net per person
inclusive of 10% service charge

Friday, Saturday & Public Holidays

The Ballroom, 18/F

HK\$690.00 net per person
inclusive of 10% service charge





Buffet Dinner Menu A

SOUP

Fresh Clam and Sweet Corn Velouté with Smoke Crème
(Served with Bread Rolls and Butter)

APPETIZERS

Chilled Seafood on Ice

(Poached Shrimps, Sea Whelks, Clams and Sea Mussels)
Served with Hot Sauce and Lemon Wedges
Smoked Salmon Platter

Cold Cuts and Cheese on Wooden with Condiments (P)

Spanish Chorizo, Pork Mortadella, Italian Salami
Swiss Gruyere Cheese, Green and Black Olives, Pickled Cucumber

Fresh Carving Sashimi:

Scottish Salmon, Tuna, Octopus, Snapper, Ebi Shrimp

Selection of Sushi: (A)

Shrimp, Salmon, Tuna, Snapper, Squid, Bean-curd Skin, Maki and California Roll
(Served with Wasabi, Soy Sauce and Pickled Ginger)

SALADS

Japanese Soba Noodle with Crab and Spring Onion
Carrot and Cabbage Pickle Salad with Roasted Chicken
Roasted Beetroot Salad with Orange Jus (V)
Seared Calamari with Papaya and Pineapple Salad

Green Garden Corner:

Grilled Pineapple, Grilled Bell Pepper, Roasted Pumpkin, Roasted Chickpea,
Marinated Artichoke, Pickled Pearl Onion, Dried Cranberries,
Garlic Crouton, Crispy Pancetta, Parmesan Cheese,
Sweet Corn, Carrot, Broccoli, Cherry Tomato, Cucumber Kale,
Romaine Lettuce, Mesclun, Rocket Lettuce, Cabbage

Selection of Dressing:

Caesar Dressing, French Dressing, Roasted Sesame Dressing, Thousand Island,
Olive Oil, Balsamic Dressing





MENU A – cont'd

CARVING

Oven Roasted Cheese and Beef Meat Loaf with Barbecue Sauce

HOT DISHES

Crispy Fish Fillet with Pickle Dressing
Lychee Red Curry Duck with Eggplant and Pineapple
Spiced Butter Quinoa and Rice with Garlic
Cuisine Cuisine Barbecued Platter (Chinese Style) (P)
Braised Slice Conch with Seasonal Greens in Abalone Sauce (Chinese Style)
Stir-fried Kagoshima Pork with Pineapple in Sweet and Sour Sauce (Chinese Style)(P)
Sautéed Egg Noodles with Squid and Soy Sauce (Chinese Style)
Wok-fry Seasonal Vegetables with Garlic (Chinese Style)(V)

DESSERT

Bitter Chocolate Cupcake
Home-made Butter Cookie
Mira Tiramisu
French Toast and Butter Pudding
Haagen-Dazs Ice Cream
Chocolate Financier
Fresh Fruit Cream Sponge Cake
Tofu Pudding with Condiments (V)

P (pork)
V (vegetarian)
N (nuts)
A (alcohol)

Sunday – Thursday

Function Rooms 3/F HK\$550.00 net per person
inclusive of 10% service charge

Friday, Saturday & Public Holidays

Function Rooms 3/F HK\$590.00 net per person
inclusive of 10% service charge





Buffet Dinner Menu B

SOUP

Roasted Seafood Bisque with Fresh Chives
(Served with Bread Rolls and Butter)

APPETIZERS

Chilled Seafood on Ice

(Fresh Abalone, Fresh Crab, Poached Shrimps, Sea Whelks and Black Mussels)
Served with Hot Sauce and Lemon Wedges
Smoked Salmon Platter

Cold Cuts and Cheese on Wooden with Condiments (V)

Italian Salami, Spanish Chorizo, Pepper Sausages
Swiss Gruyere Cheese, Green and Black Olives, Pickled Cucumber
Foie Gras Mousse with Orange Zests
Tomato and Anchovies Bruschetta

Fresh Carving Sashimi:

Scottish Salmon, Tuna, Octopus, Snapper, Ebi Shrimp

Selection of Sushi:

Minced Toro Roll, Shrimp, Salmon, Tuna, Snapper, Squid, Bean-curd Skin, Maki and
California Roll (A)
(Served with Wasabi, Soy Sauce, Pickle Ginger)

SALADS

Beef and Glass Noodle Salad with Spicy Dressing
Golden Tofu and Eggplant Salad with Spice Dressing (V)
Roasted Seafood and Fresh Fruit Salad with Lime Mayonnaise
Fresh Kale Salad with Pancetta and Egg (P)

Green Garden Corner:

Grilled Pineapple, Grilled Bell Pepper, Roasted Pumpkin, Roasted Chickpea,
Marinated Artichoke, Pickled Pearl Onion, Dried Cranberries,
Garlic Crouton, Crispy Pancetta, Parmesan Cheese,
Sweet Corn, Carrot, Broccoli, Cherry Tomato, Cucumber Kale,
Romaine Lettuce, Mesclun, Rocket Lettuce, Cabbage

Selection of Dressing:

Caesar Dressing, French dressing, Roasted Sesame Dressing, Thousand Island,
Olive Oil, Balsamic Dressing





MENU B – cont'd

CARVING

Barbecued Beef Striploin with Black Pepper and French Mustard

HOT DISHES

Baked Halibut with Herb Garlic and Sea Salt

Grilled Chicken with Japanese Sesame Gravy

Poached Spice Beef with Vegetables

Pilaf Butter Rice

Cuisine Cuisine Barbecued Platter (Chinese Style) (P)

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

Roasted Pork Fried Rice with Spring Onion and Olive Pickles (Chinese Style) (P)

Fried Rice Noodles with Chicken and Chinese Chives (Chinese Style)

DESSERTS

Baked Caramel Egg Pudding

Chocolate Mousse Cake

Chestnut Cream Cake

Black Jelly and Dice Fruit in Syrup (V)

Baked Puff Pastry and Butter Pudding

Mira Tiramisu

Haagen-Dazs Ice Cream

Seasonal Fresh Fruit Dice (V)

P (pork)

V (vegetarian)

N (nuts)

A (alcohol)

Sunday – Thursday

Function Rooms, 3/F

HK\$620.00 net per person
inclusive of 10% service charge

Friday, Saturday & Public Holidays

Function Rooms, 3/F

HK\$650.00 net per person
inclusive of 10% service charge





Western Set Dinner Reception

Menu I

Select of Bread and Butter
Seared Crab and Scallop Cake with Red Vein and Miso Mayo

Fresh Clam Bisque with Chives Cream

Baked Ocean Trout Fillet with Fresh Herbs Potatoes and Onion Rings
OR

Honey Roasted Iberico Pork with Baked Potato and Seasonal Greens

Mira Tiramisu in Glass

Coffee or Tea

Pralines

Menu II

Select of Bread and Butter
Lobster and Seafood Cocktail with Seasonal Lettuce

Roasted Butternut Squash Velouté with Mushroom and Herb Croutons

Herb Crumbed Tiger Prawn with Spanish Mussel and Saffron Risotto

OR

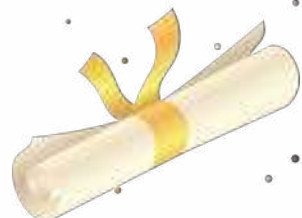
Crispy & Braised Wagyu Beef Cheek with Lentil Cabbage Ragout and Balsamic Sauce

Fresh Berries Mille Feuille and Strawberry Compote

Coffee or Tea

Pralines

HK\$600.00 net; per guest and inclusive of 10% service charge





Chinese Dinner Reception

Menu I

雅緻廂房三小碟
(炭燒西班牙黑豚叉燒、水晶餡肉、藤椒辣子萵筍花)
Barbecued Iberico Pork with Maltose,
Chilled Crystal Pork Terrine,
Marinated Celtuse with Pepper and Chili

干邑頭抽煎八頭老虎大蝦
Pan-fried Tiger Prawn with Soya Sauce and Cognac

櫻花蝦金粟胭脂羹
Braised Golden Sweet Corn Soup with Sakura Shrimp

遠年陳皮蒸沙巴龍躉
Steamed Giant Garoupa with Ginger and Aged Tangerine Peels

桂花一品吊燒雞
Oven Roasted Chicken with Osamathus Honey

蟲草花鮮腐竹泡菜苗
Poached Bean-cued Sheet with Cordyceps flowers and Seasonal Greens in Broth

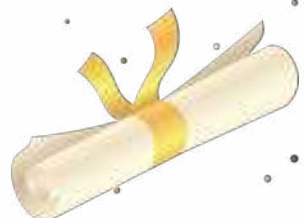
福建錦繡燴絲苗
Braised Fried Rice with Pork and Shrimps in Oyster Sauce

上湯菜遠鮮蝦水餃
Fresh Shrimp Dumplings with Seasonal Greens in Broth

椰汁荔芋紫米露
Sweetened Purple Rice and Taro in Coconut Milk

香橙鮮果杯
Seasonal Fresh Fruit and Orange in Cups

HK\$7,080.00 net; per table of 12 guests and inclusive of 10% service charge





Chinese Dinner Reception

Menu II

鴻運乳豬全體

Barbecued Whole Suckling Pig with Spice Salt

腰果芹香炒蝦仁花姿

Wok-fried Fresh Shrimps with Sliced Cuttlefish, Celery and Cashew Nuts

七彩龍皇白玉羹

Braised Seafood Soup with Bean-curd and Seasonal Vegetables

頭抽鳳脂蒸沙巴龍躉

Steamed Giant Garoupa with Chicken Oil and Soy Sauce

香蒜風沙吊燒雞

Oven Roasted Chicken with Spice and Crispy Garlic

鮮茄腐竹金果泡菜苗

Poached Seasonal Vegetables with Bean-curd Sheet, Fresh Tomato and Ginkgo

鮑汁鱈魚雞粒炆絲苗

Braised Fried Rice with Dried Octopus and Dice Chicken in Abalone Sauce

鮮蟹肉燴伊府麵

Braised E-fu Noodles with Crab Meat, Mushrooms and Chinese Chives

百合南瓜西米露

Sweetened Pumpkin with Lily Bulbs and Sago

草莓鮮果杯

Fresh Berries and Seasonal Fruit in Cups

HK\$7,080.00 net; per table of 12 guests and inclusive of 10% service charge

