

©The Mira Hong Kong
A hidden gem open air-lounge
where you feel electric!





ABOUT US

The most electrifying <u>open-air lounge</u> in Hong Kong!
Hidden in the fifth-floor courtyard terrace of the swanky
design hotel in The Mira Hong Kong, Vibes doubles up as a
lush outdoor space to unwind in style or dance away the
night.

Lotus-shaped open fires, running waterways and private cabanas create an exclusive haven in the city.



Capacity:

Seating: 120pax

Standing: 150-200pax

Serving Style:

Cocktail & Canapes reception

Event:

- Wedding Ceremony
- Product Launch
- Wine Tasting
- Press Conference
- Annual Party
- Grand Opening
- Private Gathering or Celebration

Features:

- Outdoor
- Cabana
- DJ enquipment



Upper Section

Lower Section



COCKTAIL AND CANAPES PACKAGE



Package A - \$608 plus 10% service charge per person

- Including unlimited Free Flowing of House Red & White wine, Tsing Tao Beer, Orange juice and soft drinks for 3 hours
- Pass around 4 types* of canapes for 3 hours (at least include ONE kind of SWEET canapes)

Package B - \$728 plus 10% service charge per person

- Including unlimited Free Flowing of House Red & White wine, Tsing Tao Beer, Orange juice and soft drinks for 3 hours
- Pass around 6 types* of canapes for 3 hours (at least include TWO kind of SWEET canapes)

COCKTAIL AND CANAPES PACKAGE

Package C - \$408 plus 10% service charge per person

 Including unlimited Free Flowing of House Red & White wine, Tsing Tao Beer, Orange juice and soft drinks for 3 hours

Package D - \$538 plus 10% service charge per person

- Live BBQ buffet menu for 2 hours
- > add \$280 plus 10% service charge per person
 - Including unlimited Free Flowing of House Red & White wine, Tsing Tao Beer, Orange juice and soft drinks for 2 hours





COCKTAIL AND CANAPES PACKAGE

Additional package:

- Add \$60 per guest for additional Sparkling Wine free flow beverage service
- Add \$88 per guest for additional selection of Spirit free flow beverage service
- Add \$100 per guest for additional Champagne Wine free flow beverage service
- Add \$100 per guest for additional 3 standard mocktails free flow beverage service
- Add \$120 per guest for additional 3 standard cocktails free flow beverage service
 - Add \$100 per guest to extend the free flow package service for 1 hour

OPEN-BAR MENU

House White Wine

House Red Wine

Beer

Tsing Tao or Carlsberg (Bottled)

Juice

Orange

Soft Drinks

Coke/ Coke Light/ Sprite/ Soda Water/ Tonic

Optional:

Sparkling Wine (add \$60 per person)

Spirits (add \$88 per person)

Absolut Vodka/ Havana Club 3 years Rum/ Beefeater Gin/ Ballantine's Whisky

Champagne Wine (add \$100 per person)



CANAPES MENU

Cold

- Foie Gras Sando with Mango Chutney and Spiced Cheese
 - Ibérico Chorizo and Melon Skewer
 - Ink Squid Kimbap
 - Smoked Salmon Crostata, Herb cream
- Buratta Tartine with Cherry Tomato and Shishito Pepper (V)
- Balsamic Roasted Cherry Tomato and Cream Cheese on Mini Filo Tart (V)

Hot

- Takoyaki Dumpling with Mayonnaise and Bonito Flakes
- Wagyu Beef Cheek with Marmalade, Sourdough and Smoked Paprika
 - Roasted Chicken Wings with Cheese and Mushroom
 - Teriyaki Salmon Cubes with Sesame and Spring Onions
 - "Curry Wurst" Hot Dog Roll
 - Roasted Honey Smoked Duck Breast with Orange
 - Cheese Tamagoyaki with Teriyaki Mayo and Seaweed (V)
 - Impossible Meat Ball with Tomato Sauce (V)

Sweet

- Mini Pecan Pie / Canele
- Financier with Chocolate Ganache
- Lemon Meringue Tart / Churros with Chocolate Sauce





SIZZLING BBQ CELEBRATION

\$538 per guest For Groups of 70 Guests minimum

Salad Bar

- Parma Ham with Seasonal Melon.
- German Potatoes Salad
- ☐ Mesclun Leaves
- Romaine Lettuce
- Condiments:

Condiments:
Dressings (Caesar, French, Balsamic),
Olive Oil, Parmesan Crouton, Bacon Bits,
Cherry Tomato, Sweet Kernel Corn,
Cucumber Slices, Button Mushroom Slices

Soup (Pick 1)

- Wild Mushroom Soup
- Seafood Chowder
 With Soft Sesame Bread Roll
 & Butter

From The Grill (Pick 5)

- Whole Sea Bass Wrapped in Banana Leaf with Garlic & Herbs
- □ Mini Octopus with Teriyaki Sauce
- U.S. Prime Beef Flank Steak with Sea Salt
- U.S. Beef Spare Ribs with Honey
- Baby Pork Shank with BBQ Sauce
- Marinated Whole Red Wine Chicken
- ☐ Shish Taouk (Chicken Skewer)
- Selection of European Sausages (Nuernberger Sausage, Luganeghetta Sausage, Frankfurter Sausage)
- Australia Lamb Chop
- Japanese Yamato Pork Loin

Sides (Pick 4)

- Baked Marinated Button
 Mushroom
- Com on the Cob with Butter
- Grilled Fresh Pineapple
 Marinated Rainbow Bell
- Pepper in Olive Oil
- Mini Paratha
- Mini Gratins Asparagus & Parmesan
- Potato Wedges

Premium Add-ons

- Vietnamese Jumbo Prawn
- Fresh Sea Scallop
- Fresh Abalone
- Fresh Big Clams
- □ Boston Lobster

Australian Wagyu Beef

- +\$80 (2pcs per person)
- +\$80 (1pc per person)
- +\$80 (2pcs per person)
- +\$80 (2pcs per person)
- +\$150 (Half per person) +\$400 (200g per person)

Sweets (Choose 6)

- Raspberry Cheese Cake
- Fresh American Cookies
- 62% Chocolate Tart
- Red Velvet Chocolate Gateau
- 100% Dark Chocolate Pot De Crème
- Seasonal Fruit Cubes
- Citrus Tart
- Coffee Almond Cake
- Pandan Madeleine
- Toasted Marshmallows

All prices are subject to 10% service charge.
If you have food allergies, please ask our staff for assistance with menu choices.

BOOKING ENQUIRIES +852 2315 5599 / vibes@themirahotel.com

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FOR EVENTS OR MORE INFORMATION, PLEASE CONTACT US!



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