

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

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)
Herd 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