

## 2009 Conference Package

### Package includes:

- ❖ Room rental
- ❖ Professional audio visual equipment
- ❖ Welcome coffee / tea
- ❖ Refreshments to be served at morning & afternoon coffee break  
(one refreshment break for half day meeting)
- ❖ Lunch options:
  - ⊗ Chinese / Western Luncheon at the private function room
  - ⊗ At one of our food & beverage outlets
- ❖ Meeting package benefits
  - ⊗ Stationery set & meeting amenities
  - ⊗ Distilled water
  - ⊗ Special room rate for attendees

At HK\$520\* per person (whole day)

At HK\$480\* per person (half day)

### Other options:

Special Supplement per delegate	Privileges
HK\$50* per each refreshment break	Upgrade to theme break arrangement
HK\$120*	Free flow of selection of freshly squeezed juices, mineral water and soft drinks during luncheon
HK \$150*	Welcome coffee / tea with refreshments

(\*) Above prices are subjected to 10% service charge

- A minimum attendance of 10 persons is required



**For reservations and further details,  
please contact our Catering & Events Management  
at tel: 2315-5688, fax: 2366-3384 or email: [catering.event@themirahotel.com](mailto:catering.event@themirahotel.com)**

## Selection of Coffee Break Items

Please check (3) items for each coffee break

- (2) Selections of Chinese dim sum
  - : Steamed shrimp dumplings
  - : Steamed minced beef ball
  - : Steamed barbecued pork buns
  - : Deep-fried spring rolls with shredded chicken
  - : Deep-fried taro dumplings with assorted meat
  - : Steamed minced pork dumplings with crab meat
  - : Steamed thousand layer cake with chestnut paste
- Assorted open-faced sandwiches
- Passion caramel tart simple style
- Sablee with strawberry jelly and gold leaves
- Tiramisu
- Green apple gelee with poached mini apple
- Green tea cake garnish with mango and pepper salad
- Fresh fruit consommé with seasonal fruits
- Assorted finger sandwiches
- Assorted mini muffin
- Mini spinach puff
- Mini pizzas
- Ivory chocolate crème brulee
- Assorted home made cookies
- Mini hot dogs with condiments
- Spicy meat puff
- Mini sausage roll
- Sundried tomato puff
- Poached pineapple gelee with coconut foam
- Baked apple crumble served with vanilla anglaise
- Petit choux filled with vanilla cream
- Classic lemon tart
- Jivara lactee chocolate mousse with berries

## Corporate Luncheon Menu (I)

彩虹蝴蝶蝦拼燒多春魚  
Deep-fried prawn in Maggi sauce with grilled shashimo

菜膽燉海螺  
Double-boiled sea whelk and vegetables

欖菜四季豆爆桂花蚌  
Sautéed spring beans and clams with preserved vegetables

海皇豆腐扒乳酪  
Braised bean curd with assorted seafood topped with yoghurt

西芹青椒牛柳絲  
Sautéed shredded of beef with celery and bell pepper

雪菜肉崧扒原條鯪魚  
Braised whole dace with minced pork and pickle

叉燒薑蔥撈麵  
Noodles with barbecued pork with chives and ginger

鮮人參三耳萬壽果  
Double-boiled ginseng with assorted fungus and papaya

美點雙輝 (桂花糕, 香芒凍糕)  
Chinese Petits Fours

## Corporate Luncheon Menu (II)

四小碟

(明太子齋鮑魚, 橄菜四季豆, 肉崧大豆芽, 椒鹽魚雲)

Assorted appetizers platter

八寶冬瓜粒湯

Double-boiled winter melon with assorted meat

蜜豆百合鴨片豬頸肉

Sautéed sliced pork neck meat and duck with honey beans and lily bulbs

海蜇五香牛肉

Jelly fish with marinated beef

鮮竹雪菜浸三蔬

Braised fresh bean curd sheet with pickles and garden greens

川式桂魚卷

Deep-fried freshwater grouper roll in Szechuan style

煲仔燒汁炒飯

Fried rice in Japanese eel sauce

紅棗元肉燉海底椰

Double-boiled red dates, longan and coconut

美點雙輝 (三豆凍糕, 香朥凍糕)

Chinese Petits Fours

## Corporate Luncheon Menu (III)

三式點心拼盆  
(魚子燒賣,春卷,干蒸牛肉)  
Assorted Chinese dim sum platter

淮杞海螺燉竹絲雞  
Double-boiled black chicken with sea whelk

百合勝瓜洋蔥炒牛月展帶子  
Sautéed scallops, beef shank, lily bulbs with cucumber and onion

鮑汁竹筍莧菜柚皮  
Braised bamboo pith, spinach and pomelo peel in abalone sauce

鎮江肉骨頭  
Stewed spare ribs in vinegar sauce

雪地竹裏魚騰  
Steamed fillet of garoupa with bean curd sheets, Yunnan ham and egg white

海皇銀芽伊麵  
E-fu noodles with assorted seafood and bean sprout

陳皮燉津梨  
Double-boiled Chinese pear with dried Mandarin peel

美點雙輝 (笑口棗, 芝麻豆沙餅)  
Chinese Petits Fours

## Corporate Luncheon Menu (IV)

中式點心拼盆  
(春卷, 干蒸牛肉, 燒賣, 蝦餃)  
Chinese dim sum platter

肘子片北菇蝴蝶冬瓜湯  
Double-boiled winter melon soup with black mushrooms and sliced Yunnan ham

彩蝶伴玉帶  
Sautéed sea whelk in scallops

三色紅粉蝦球  
Sautéed prawns with preserved turnip, orange and pineapple

羅漢齋扒豆腐  
Braised bean curd with glutinous

玉樹麒麟斑  
Steamed fillets of garoupa with Yunnan ham and black mushrooms

XO 醬煎銀芽腸粉  
Pan-fried rice flour rolls with bean sprout in XO sauce

南北杏燉銀耳  
Double-boiled almonds with snow fungus

美點雙輝 (芝麻豆沙餅, 綠茶煎堆仔)  
Chinese Petits Fours

## Corporate Luncheon Menu (V)

四小碟  
(棒棒雞絲, 金莎豆腐, 雲南白肉, 鹵水掌翼)  
Appetizers platter

白果煲豬肚西施骨  
Double-boiled pork belly and shin with ginkgo

XO 醬伴龍皇太子  
Sautéed prawns and scallop in XO sauce

網網千斤豬仔腳菜膽  
Braised fried gluten puff stuffed with baby pig's knuckles and vegetables

豉油皇 B.B. 鴿  
Roasted baby pigeon with soya sauce

西芹三色椒炒斑球  
Sautéed garoupa with celery and bell peppers

香妃焗飯  
Baked rice with abalone, chicken, roasted duck, conpoy and squid

香滑合桃露  
Sweetened walnut cream

美點雙輝 (芝麻煎堆仔, 棗茸金菓仔)  
Chinese Petits Fours

## Corporate Luncheon Menu (VI)

四式點心  
(燒賣, 上素粉果, 芋絲春卷, 叉燒酥)  
Chinese dim sum platter

宮廷海螺蝴蝶白玉  
Double-boiled sea whelk with black mushroom and winter melon

X.O. 醬豉汁蒸帶子豆腐  
Steamed scallops and bean curd with black bean and X.O. sauce

香橙咕嚕蝦球  
Sautéed prawns with sliced orange in sweet and sour sauce

南乳吊燒雞  
Roasted crispy chicken in cinnamon and preserved bean curd

桂花燒鱈球  
Deep-fried eel tossed with cinnamon blossoms

原籠鴨汁荷葉飯  
Baked rice with assorted meat in lotus leaf

蘆薈蓮子三寶茶  
Double-boiled red dates, lily bulbs and lotus seeds

美點雙輝 (甘露酥, 笑口棗)  
Chinese Petits Fours

## Western Set Luncheon (I)

Mushroom terrine with cucumber and mango salad



Salmon medallion baked with herb crust served on chicken stock with chive



Fresh fruit platter with walnut ice cream



Coffee or tea  
Petits Fours

## Western Set Luncheon (II)

Cream of onion with minced chicken and sago



Salmon medallion baked with fresh herb crust with morel sauce



American cheesecake with marinated strawberries



Coffee or tea  
Petits Fours

## Western Set Luncheon (III)

Crab meat with mozzarella and vine-ripened tomato on pesto vinaigrette



Sea bass on squid ink risotto with water cress



New York cheesecake with blueberries and mint syrup



Coffee or tea  
Petits Fours

## Western Set Luncheon (IV)

Puree of broccoli with fresh shrimp



Angel hair pasta with scallops, crab meat and fresh herb sauce



Traditional mango pudding with basil



Coffee or tea  
Petits Fours

## Western Set Luncheon (V)

New England clam chowder



Stewed Australian Angus beef with red wine, oranges and rosemary



Strawberry Napoleon with fresh mint



Petits fours  
Coffee or tea