

# FESTIVE CELEBRATIONS

香港文華東方酒店節日慶祝宴



# FESTIVE BUFFET DINNER PACKAGE

## 節日自助晚餐慶祝宴優惠

**Starting from HKD1,488\* per person** and inclusive of unlimited serving of beers, fresh orange juice, soft drinks and mineral water for 3 hours. Minimum booking of 50 persons.

Supplement charge of HKD100\* per person to upgrade to house red and white wine for 3 hours.

### PACKAGE PRIVILEGES

*For minimum booking of 50 persons*

- Parking for up to 3 cars (from 6:30pm onwards)
- Corkage waived for one bottle of alcohol per table
- Dining voucher at Mandarin Oriental, Hong Kong as raffle prize:
  - HKD1,000 for minimum booking of 50 persons or
  - HKD2,000 for minimum booking of 80 persons

Rates and inclusions are subject to change without prior notice.

Valid from 1 – 30 December 2023.

**Special Offer:** 10% off total food & beverage consumption can be offered for bookings held on Monday to Thursday.

For information and reservations, please call our specialists at +852 2825 4822 or email [mohkg-catering@mohg.com](mailto:mohkg-catering@mohg.com).

**每位港幣1,488元\*起**，包括三小時無限暢飲啤酒、鮮橙汁、汽水及礦泉水。訂座需不少於50位。

另加每位港幣100元\*即可享用三小時無限暢飲紅、白餐酒。

### 慶祝宴額外禮遇

訂座需不少於50位

- 供三部房車的免費代客泊車服務（晚上6時30分後適用）
- 每席免收開瓶費乙枝
- 香港文華東方酒店餐飲禮券作抽獎之用：
  - 訂座不少於50位可享餐飲禮券價值港幣1,000元或
  - 訂座不少於80位則可享餐飲禮券價值港幣2,000元

如價格或禮遇有所更改，酒店將不作預先通知。推廣期為2023年12月1至30日。

**特別優惠：**星期一至四的慶祝宴預訂可獲食品及飲料九折優惠。

如需更多資料及預訂，請致電+852 2825 4822或電郵至 [mohkg-catering@mohg.com](mailto:mohkg-catering@mohg.com) 與我們酒店專員聯絡。

\* All prices are subject to 10% service charge. 所有價格另收加一服務費。



## FESTIVE BUFFET DINNER MENU

### Hors d'oeuvres

Heirloom Tomato Salad, Baby Mozzarella, Red Onion, Olives, Basil, Balsamic, Extra Virgin Olive Oil (GF)(V)  
Assorted Seafood Salad, Pineapple, Pink Cocktail (GF)  
Mediterranean Grilled Vegetables, Grissini, Olives and Guacamole (V)  
Scottish Smoked Salmon, Horseradish Cream, Capers (GF)  
Thai Chicken & Pomelo Salad, Lemongrass Vinaigrette (GF)  
Parma Ham, Melon  
Foie Gras Terrine, Sauternes Jelly, Brioche  
Seared Pigeon, Moroccan Couscous Salad with Raisins and Toasted Almonds  
Korean Noodle Salad, Minced Pork, Carrot, Mushroom, Soya Sauce Dressing  
Seared Tuna Niçoise Salad, Aged Balsamic Dressing (GF)  
Rocket Leaves, Feta, Fresh Figs, Lemon & Honey Dressing (GF)(V)

### Seafood Selection

Freshly Shucked Oysters  
Chilled Shellfish - *Prawn, Blue Mussel, Lobster, Snow Crab Leg, Abalone*  
Condiments and Dressings - *Red Wine Shallot Dressing, Cocktail Sauce, Lemon Wedges*

### Sushi and Sashimi

Selection of Sashimi - *Norwegian Salmon, Octopus, Ebi, Snow Fish, Maguro*  
Selection of Nigiri - *Saba, Tamago, Abalone, Ikura, Inari*  
Selection of Maki - *California Roll, Kappa-Maki, Tekka, Futo*  
Condiments - *Soy Sauce, Pickled Ginger, Wasabi*

### Garden Greens

Australian Romaine Lettuce  
Mesclun Leaves  
Market Daily Green  
Condiments - *Italian Vinaigrette, Balsamic Vinaigrette, Thousand Island, Caesar Dressing, Parmesan Reggiano Flakes, Crisp Bacon, Croutons, Kalamata Olives, Cherry Tomatoes, Red Onion*

### Soup Tureen

Lobster Bisque  
Bread - *Mini French Baguette, Graham Roll, Soft Butter Roll*  
Creamy Butter

### Chafing Dishes

Creamed Brussels Sprouts (GF)(V)  
Oven-roasted Organic Vegetables, Pesto (GF)(V)  
Roasted New Potatoes, Rosemary, Garlic (GF)(V)  
Fried Rice Conpoy, Egg White  
Deep-fried Soft Shell Crab, Wasabi Mayonnaise  
Steamed Live Grouper, Soya Sauce  
Nyonya Curry Chicken, Eggplant, Steamed Rice (GF)  
Wok-fried Tenderloin, Wild Mushrooms, Gravy  
Sweet and Sour Pork, Pineapple and Bell Pepper  
Seared King Prawn, Tomato, Anchovy, Basil  
Chorizo Lasagna, Bolognese Sauce  
Assorted Chinese BBQ Platter  
Australian Lamb Chop, Cherry Tomato, Green Beans, Sambuca Jus (GF)

### The Carvery

Roasted Turkey - *Chestnut Stuffing, Giblet Gravy*  
Prime Rib of Roasted Beef - *Yorkshire Pudding, Thyme Jus*



## FESTIVE BUFFET DINNER MENU (cont.)

### Desserts

Sweets - *Black Forest Trifle, Orange and Chocolate Mousse, Panna Cotta with Winter Berries, Gingerbread Crème Brûlée, Mulled Wine Poached Pear with Whipped Cream, Winter Fruit and Berries Salad, Cassis and White Chocolate Bavarois, Vanilla Chestnut Crème de Pot, Rote Grütze with Whipped Cream, Mandarin Tiramisu*

Warm Puddings - *Baked Chestnut and Blackberry Clafoutis, Baked Apple and Pear Cinnamon Crumble, Traditional Christmas Pudding*

Cakes - *1963 Mandarin Cheesecake, Mini Paris Brest, Chestnut Mont Blanc, Green Tea and Yuzu Mousse Cake, Red Fruit Opera Cake, Mixed Fruit Cream Cake, Double Chocolate Mousse Cake, Christmas Log Cake, Cinnamon Pear Chocolate Pound Cake, Christmas Fruit Cake*

Tarts and Cookies - *Baked Winter Berries Tart, Baked Mixed Nuts Tart, Assorted Homemade Christmas Cookies, Baked Chocolate Brownies*

Bakeries - *Christmas Stollen, Mince Pie, Gingerbread Man, Panettone*

Homemade Chocolates - *Assorted Christmas Chocolate Truffle, Assorted Christmas Chocolate Praline, Dried Fruit Chocolate Slab, Pistachio and Raisin Aneo Chocolate Slab*

Condiments - *Roasted Almonds, Icing Sugar, Whipped Cream, Chocolate Sauce, Raspberry Coulis, Mixed Nuts*

### Upgrade Selection

Salmon Wellington, Dill, Spinach, Puff Pastry, White Wine Velouté  
(Supplement charge HKD120\* per person)

Selection of Artisan Cheese - Cheddar, Brie de Meaux, Stilton, St. Albray, Black Label Reblochon, Mimolette  
Condiments - Quince, Walnuts, Dry Apricot, Grapes and Crackers  
(Supplement charge HKD140\* per person)

### Minimum 50 persons is required for above menu.

Mandarin Oriental, Hong Kong reserves the right to alter the above menu prices and items due to unforeseeable market price fluctuations and availability.

HKD1,488\* per person

inclusive of unlimited serving of beers, fresh orange juice, soft drinks and mineral water for 3 hours





# 4-COURSE WESTERN SET DINNER



## 四道菜西式晚餐慶祝宴優惠

Starting from **HKD1,488\*** per person and inclusive of unlimited serving of beers, fresh orange juice, soft drinks and mineral water for 3 hours.

Supplement charge of **HKD100\*** per person to upgrade to house red and white wine for 3 hours.

### PACKAGE PRIVILEGES

*For minimum booking of 30 persons*

- Parking for up to 3 cars (from 6:30pm onwards)
- Corkage waived for one bottle of alcohol per table
- Dining voucher at Mandarin Oriental, Hong Kong as raffle prize:
  - Afternoon tea for 2 persons at Clipper Lounge for minimum booking of 30 persons, HKD1,000 for minimum booking of 50 persons or HKD2,000 for minimum booking of 80 persons

Rates and inclusions are subject to change without prior notice. Valid from 1 – 30 December 2023.

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每位港幣**1,488元\***起，包括三小時無限暢飲啤酒、鮮橙汁、汽水及礦泉水。

另加每位港幣**100元\***即可享用三小時無限暢飲紅、白餐酒。

### 慶祝宴額外禮遇

訂座需不少於30位

- 供三部房車的免費代客泊車服務 (晚上6時30分後適用)
- 每席免收開瓶費乙枝
- 香港文華東方酒店餐飲禮券作抽獎之用：
  - 訂座不少於30位可尊享快船廊雙人下午茶、訂座不少於50位可尊享餐飲禮券價值港幣1,000元或訂座不少於80位則可尊享餐飲禮券價值港幣2,000元

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## 4-COURSE WESTERN SET DINNER MENU

### Menu Set I

Slow Cooked and Smoked Salmon

*Pickled Cucumber, Lemon Jelly, Caviar, Sour Cream*

Beef Consommé

*Beef Cheek Ravioli, Chive*

Slow Roasted U.S. Turkey

*Pumpkin Purée, Brussels Sprouts, Confit Carrot,*

*Cranberry, Giblet Gravy*

*or*

Roasted French Seabass Fillet

*Maitake, Fennel, Grilled Leek, Chimichurri Sauce*

Mont Blanc

*Meringue, Chestnut, Vanilla Ice Cream*

Selection of Coffee or Tea

*Christmas Cookies*

HKD1,488\* per person

inclusive of unlimited serving of beers, fresh orange juice,  
soft drinks and mineral water for 3 hours.

### Menu Set II

Seafood Cocktail

*Lobster, Scallop, Prawn, Salmon Roe, Lettuce,*

*Pink Cocktail, Sourdough*

Roasted Celeriac Soup

*Potato, Hazelnut, Black Truffle*

Oven Roasted U.S. Beef Tenderloin

*Cauliflower, Brussels Sprouts, Confit Carrot, Pinot Reduction*

*or*

Slow Roasted Seabass

*Razor Clams, Mussels, Shrimp, Bouillabaisse*

Christmas Baubles

*Framboise Chocolate Mousse, Champagne Sorbet*

Selection of Coffee or Tea

*Christmas Cookies*

HKD1,488\* per person

inclusive of unlimited serving of beers, fresh orange juice,  
soft drinks and mineral water for 3 hours.

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items

due to unforeseeable market price fluctuations and availability.

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## 4-COURSE WESTERN VEGETARIAN SET DINNER MENU

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Roasted Butternut Squash

*Guacamole, Crispy Parmesan, Herb Oil*

Wild Mushroom Soup

*Maitake, Cèpes, Comté, Consommé*

Roasted Beetroot

*Greek, Feta, Risotto*

Christmas Baubles

*Framboise Chocolate Mousse, Champagne Sorbet*

Selection of Coffee or Tea

Christmas Cookies

HKD1,488\* per person

inclusive of unlimited serving of beers, fresh orange juice, soft drinks and mineral water for 3 hours.

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# OUR FUNCTION ROOMS

## 宴會廳

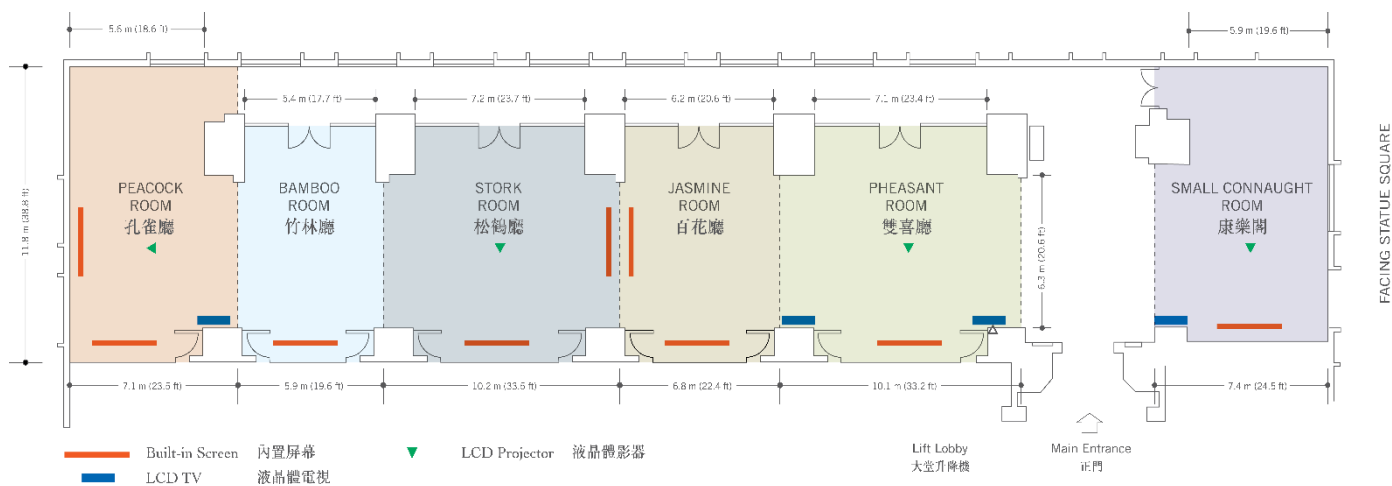


## THE CONNAUGHT ROOM

The spacious and sophisticated Connaught Room is situated on the first floor, which offers the perfect location for lavish celebrations and intimate receptions. Having hosted some of Hong Kong's most significant events, this versatile space can accommodate up to 300 for dinner but it can also be divided into six function rooms.

### 康樂廳

寬敞典雅的康樂廳位於酒店一樓，為慶祝場地理想之選，無論是豪華飲宴或溫馨酒會均十分適合。康樂廳曾為香港多個重要盛事的場地，寬敞偌大的環境除可舉行300人的晚宴，亦可分為六個小型宴會廳，迎合不同賓客的需要。



Function Room 宴會廳		Size (sq.m/sq.ft) 面積 (平方米/平方呎)	Ceiling Height (m/ft) 樓高 (米/呎)	Cocktail Reception 酒會	Banquet 宴會
The Connaught Room	康樂廳	570 / 6,134	2.9 / 9.6	600	300
Small Connaught Room	康樂閣	78 / 840	2.9 / 9.6	50	30
Pheasant Room	雙喜廳	85 / 915	2.9 / 9.6	60	30
Jasmine Room	百花廳	62 / 668	2.9 / 9.6	50	20
Stork Room	松鶴廳	83 / 893	2.9 / 9.6	60	30
Bamboo Room	竹林廳	54 / 581	2.9 / 9.6	30	20
Peacock Room	孔雀廳	76 / 818	2.9 / 9.6	50	30



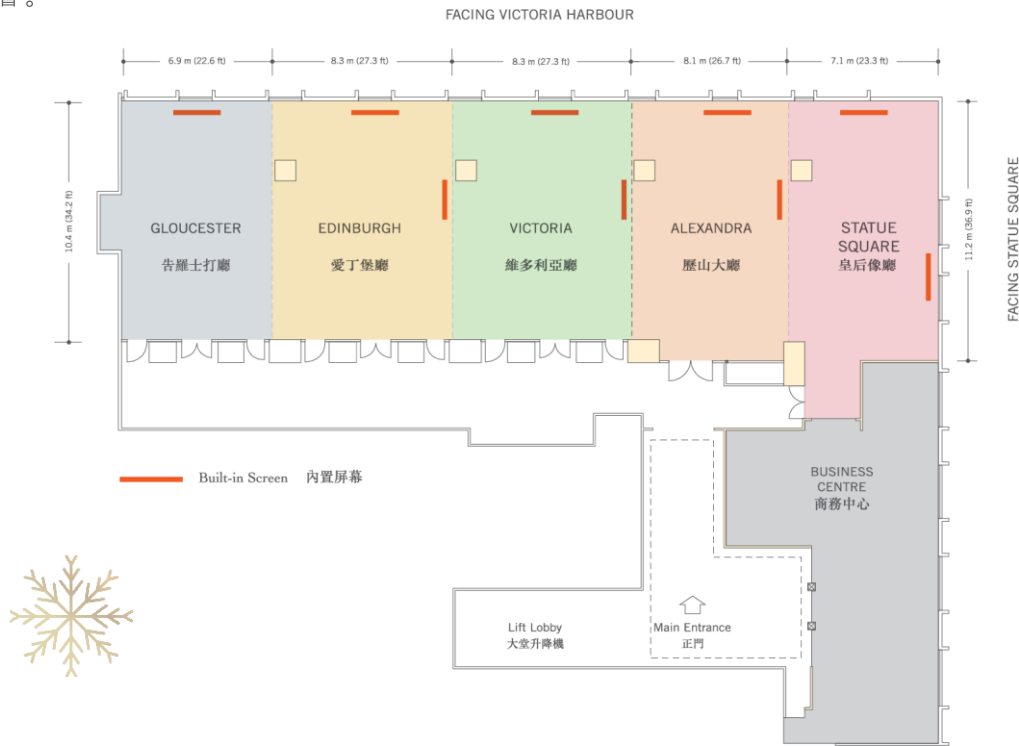
# THE CHATER ROOM

The Chater Room is conveniently located on the second floor, which boasts an abundance of natural daylight. This 5,692 square foot versatile event space features views over Victoria Harbour and a pre-function area that is fully-equipped with the latest high-tech functionality while retaining a sense of tradition, calm, and comfort. The Chater Room can also be divided into five function rooms for more intimate events.



## 遮打廳

遮打廳位於酒店二樓，揉合東方傳統設計特色之餘又不失時雅。5,692平方尺的多功能活動場地配有各項先進設備，擁有充足自然光線的同時，更可眺望維多利亞港的醉人景致，集傳統、典雅及舒適於一所。遮打廳亦可分間為五個小型宴會廳，適合小型宴會。



Function Room 宴會廳	Size (sq.m./sq.ft.) 面積 (平方米/平方呎)	Ceiling (m./ft.) 樓高 (米/呎)	Cocktail Reception 酒會	Banquet 宴會
The Chater Room 遮打廳	529 / 5,692	2.4 / 7.9	350	204
Statue Square Room 皇后像廳	89 / 954	2.4 / 7.9	70	36
Alexandra Room 歷山大廳	87 / 933	2.4 / 7.9	70	36
Victoria Room 維多利亞廳	87 / 940	2.4 / 7.9	80	48
Edinburgh Room 愛丁堡廳	85 / 917	2.4 / 7.9	80	48
Gloucester Room 告羅士打廳	75 / 811	2.4 / 7.9	80	48



5 Connaught Road Central, Hong Kong

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mandarinoriental.com/hongkong