

FESTIVE CELEBRATIONS

香港文華東方酒店節日慶祝宴



FESTIVE BUFFET LUNCH PACKAGE

節日自助午餐慶祝宴優惠

Starting from HKD1,288* per person and inclusive of unlimited serving of beers, fresh orange juice, soft drinks and mineral water for 2 hours. Minimum booking of 50 persons.

Supplement charge of HKD50* per person to upgrade to house red and white wine for 2 hours.

PACKAGE PRIVILEGES

For minimum booking of 50 persons

- Corkage waived for one bottle of alcohol per table
- Dining voucher at Mandarin Oriental, Hong Kong as raffle prize:
 - Valued at 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.

For information and reservations, please call our specialists at +852 2825 4822 or email mohkg-catering@mohg.com.

每位港幣1,288元*起，包括兩小時無限暢飲啤酒、鮮橙汁、汽水及礦泉水。訂座需不少於50位。

另加每位港幣50元*即可享用兩小時無限暢飲紅、白餐酒。

慶祝宴額外禮遇

訂座需不少於50位

- 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

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。

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FESTIVE BUFFET LUNCH 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 Beef 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*
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

Roasted Butternut Squash (V)
Bread - *Mini French Baguette, Graham Roll, Soft Butter Roll*
Creamy Butter

Chafing Dishes

Creamed Brussels Sprouts (GF)(V)
Oven-roasted Heirloom Carrots, Thyme (GF)(V)
Roasted New Potatoes, Rosemary, Garlic (GF)(V)
Fried Rice "Yeung Chow" Style
Assorted Vegetable Tempura, Wasabi Mayonnaise (V)
Miso Glazed Seabass, Spinach, Teriyaki Sauce
Indian Chicken Tikka, Mango Chutney, Naan Bread
Wok-fried Tenderloin, Black Pepper Sauce
Sweet and Sour Pork, Pineapple and Bell Pepper
Wok-fried Scallop, Green Vegetables, X.O. Sauce
Rigatoni, Bolognese Sauce
Grilled Organic Chicken Breast, Leek, Honey Mustard Jus (GF)
Braised Lamb Shoulder, Cherry Tomato, Carrot, Tomato Lamb Jus (GF)

The Carvery

Roast Turkey - *Chestnut Stuffing, Giblet Gravy*
Gammon Ham - *Whole Grain Mustard Jus*



FESTIVE BUFFET LUNCH 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

Lobster Bisque, Tarragon, Cream, Brandy
(Supplement charge HKD100 per person)*

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.

HKD1,288* per person

inclusive of unlimited serving of beers, fresh orange juice, soft drinks and mineral water for 2 hours



3-COURSE WESTERN LUNCH PACKAGE

三道菜西式午餐慶祝宴優惠

Starting from HKD1,188* per person and inclusive of unlimited serving of beers, fresh orange juice, soft drinks and mineral water for 2 hours.

Supplement charge of HKD50* per person to upgrade to house red and white wine for 2 hours.

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3-COURSE WESTERN SET LUNCH MENU

Menu Set I

Lobster Salad

French Toast, Granny Smith, Cress, Manni Olive Oil

Slow Roasted U.S. Turkey

*Pumpkin Purée, Brussels Sprouts, Confit Carrot,
Cranberry, Giblet Gravy*

Traditional Christmas Pudding

Warm Brandy Sauce

Selection of Coffee or Tea

Christmas Mince Pie

HKD1,188* per person

inclusive of unlimited serving of beers, fresh orange juice,
soft drinks and mineral water for 2 hours.

Menu Set II

Seafood Cocktail

*Lobster, Scallop, Prawn, Salmon Roe, Lettuce,
Pink Cocktail, Sourdough*

Roast Eye Fillet of U.S. Beef

*Baked Sweet Potato, Brussels Sprouts, Black Garlic Purée,
Port Wine Jus*

Bake Apple Filo Tart

Vanilla Ice Cream

Selection of Coffee or Tea

Christmas Cookies

HKD1,188* per person

inclusive of unlimited serving of beers, fresh orange juice,
soft drinks and mineral water for 2 hours.

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3-COURSE WESTERN VEGETARIAN SET LUNCH MENU

Roasted Butternut Squash

Guacamole, Crispy Parmesan, Herb Oil

Green Risotto

Spinach, Green Peas, Goat Cheese

Traditional Christmas Pudding

Warm Brandy Sauce

Selection of Coffee or Tea

Christmas Cookies

HKD1,188* per person

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OUR FUNCTION ROOMS

宴會廳

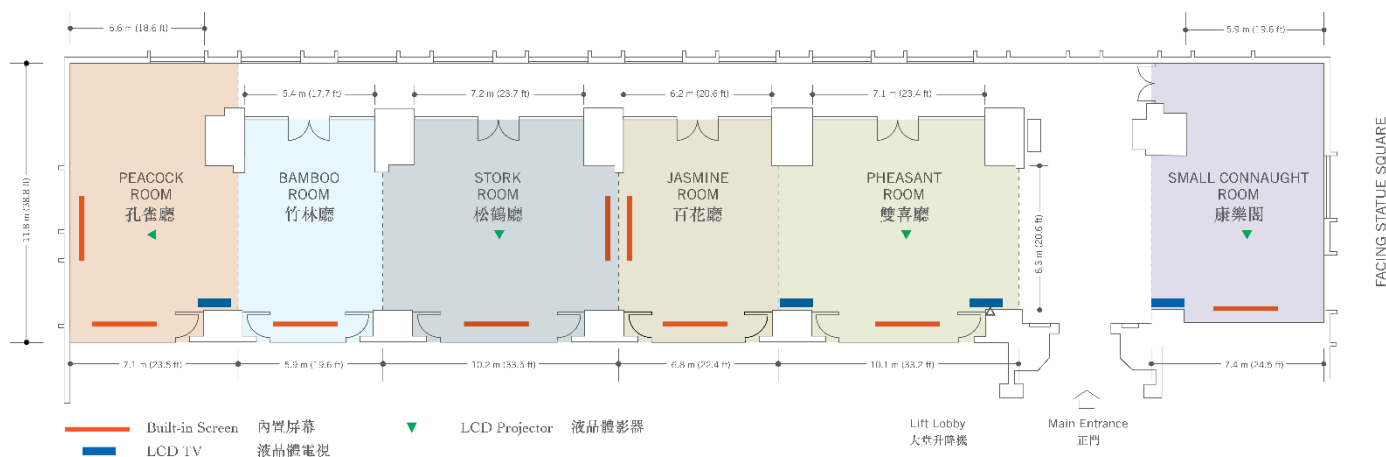


THE CONNAUGHT ROOM

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 |

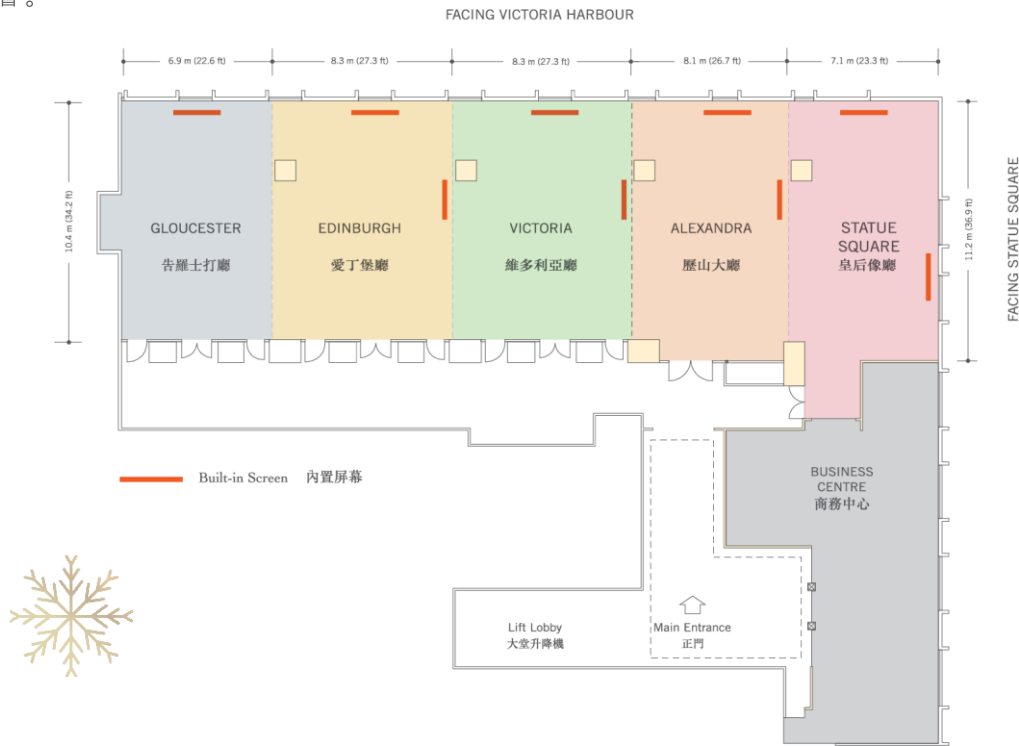
THE CHATER ROOM

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