



# *Perfect Celebrations*

香港文華東方酒店慶祝宴

# INTERNATIONAL BUFFET DINNER PACKAGE 2025

## 2025年國際自助晚餐慶祝宴優惠

Starting at HKD1,388\* per person and inclusive of unlimited serving of beers, fresh orange juice, soft drinks and mineral water for 3 hours.

每位港幣1,388元\*起，包括三小時無限暢飲啤酒、鮮橙汁、汽水及礦泉水。

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

另加每位港幣100元\*即可享用三小時無限暢飲紅、白餐酒。

### PACKAGE PRIVILEGES

- Valet Parking for up to 3 cars (from 6:30pm onwards)
- Corkage waived for one bottle of alcohol per table

*For booking of 50 persons or above:*

- Mahjong tables and sets with Chinese tea service

Minimum booking of 30 persons. Rates and inclusions are subject to change without prior notice. Valid until 30 November 2025.

For information and reservations, please call our specialists at +852 2825 4821/ +852 2825 4822 or email [mohkg-catering@mohg.com](mailto:mohkg-catering@mohg.com).

### 慶祝宴額外禮遇

- 提供三部車的免費代客泊車服務（晚上6時30分後適用）
- 每席免收開瓶費一枝

訂座50位或以上：

- 免費麻雀耍樂及奉送中國茗茶

訂座需不少於30位。如價格或禮品有所更改，酒店將不作預先通知。

推廣期至2025年11月30日。

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# INTERNATIONAL BUFFET DINNER MENU

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## Hors d'oeuvres (*Select 6 items from below*)

Seared Pigeon, Moroccan Couscous Salad with Raisins and Toasted Almonds  
Shrimp Salad, Roasted Pumpkin, Black Sesame Vinaigrette  
Mediterranean Grilled Vegetables, Grissini, Olives and Homemade Dips  
Scottish Smoked Salmon, Horseradish Cream, Capers  
Thai Seafood Salad, Lemongrass Vinaigrette  
Assorted Cured Platter of Salami, Air-dried Beef and Prosciutto  
Foie Gras Terrine, Sauternes Jelly, Brioche  
Tomato, Bocconcini and Basil Salad with Aged Balsamic

## Seafood Selection

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

## Soup Terrine

Clam Chowder, Vegetable, Potato, Cream  
Bread - *Mini French Baguette, Graham Roll, Soft Butter Roll*  
Creamy Butter

## 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*

## Sushi and Sashimi

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

## The Carvery

Roast Prime Rib of Beef, Yorkshire Pudding, Veal Jus

## Chafing Dishes (*Select 6 items from below*)

Oven-roast Heirloom Carrots, Thyme  
Roasted Potatoes with Rosemary, Garlic  
Fried Rice "Yeung Chow" Style  
Deep-fried Seafood, Wasabi Mayonnaise  
Indian Chicken Tikka, Mango Chutney, Naan Bread  
Wok-fried Beef Tenderloin, Wild Mushroom, Gravy  
Sweet and Sour Pork, Pineapple and Bell Pepper  
Wok-fried Scallop, Green Vegetables, Garlic and Ginger  
Seared Halibut, Fennel, Capers, Sauce Vierge  
Slow-roasted Lamb Rump, Artichokes, Lamb Jus

## Desserts (*Select 6 items from below*)

1963 Mandarin Cheesecake  
Fruit and Berry Salad  
Fresh Cream Cake with Berries  
Green Tea Crème Brûlée  
Dark Chocolate Raspberry Truffle Cake  
Classic Sherry Trifle  
Panna Cotta with Strawberry  
Mandarin Chocolate Mousse  
Apricot Apple Crumble  
Sago and Mango Chilled Soup

## Upgrade Selection

Lobster Bisque, Tarragon, Cream, Brandy  
(*Supplement charge HKD90\**)

Salmon Wellington, Dill, Spinach, Puff Pastry, Cream Sauce  
(*Supplement charge HKD100\**)

Selection of Artisan Cheeses - *Cheddar, Brie de Meaux, Stilton, St. Albray, Black Label Reblochon*

Condiments - *Walnuts, Dry Apricot, Grapes and Crackers*  
(*Supplement charge HKD128\**)

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

HKD1,388\* per person

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

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

# 3-COURSE WESTERN SET DINNER PACKAGE 2025

2025年三道菜西式晚餐慶祝宴優惠

Starting at HKD1,388\* 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.

每位港幣1,388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。

## PACKAGE PRIVILEGES

- Valet Parking for up to 3 cars (from 6:30pm onwards)
- Corkage waived for one bottle of alcohol per table

*For booking of 50 persons or above:*

- Mahjong tables and sets with Chinese tea service

Rates and inclusions are subject to change without prior notice. Valid until 30 November 2024.

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## 慶祝宴額外禮遇

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- 每席免收開瓶費一枝

訂座 50位或以上：

- 免費麻雀耍樂及奉送中國茗茶

如價格或禮品有所更改，酒店將不作預先通知。  
推廣期至2024年11月30日。

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## 3-COURSE WESTERN SET DINNER MENU

### Menu Set I

#### Foie Gras Terrine

*Strawberry, Pistachio, Brioche*

#### Herb Crusted Halibut Fillet

*Oven Baked, Mussel, Clam, Samphire, Gillardeau Sauce*

#### Double Vanilla Crème Brûlée

*Jamaican Rum Ice Cream*

#### Selection of Coffee or Tea

#### Petits Fours

HKD1,388\* per person

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

### Menu Set II

#### Hamachi

*Crudo, Gravlax, Caviar, Radish, Citrus*

#### Beef Bourguignon

*Short Rib, Onion, Mushroom, Pancetta, Red Wine Jus*

#### Coffee

*White Chocolate Coffee Infusion Ice Cream  
with Roasted Nuts and Cocoa Nibs, Whipped Cream*

#### Selection of Coffee or Tea

#### Petits Fours

HKD1,388\* per person

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

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due to unforeseeable market price fluctuations and availability.

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## 3-COURSE WESTERN VEGETARIAN SET DINNER MENU

Tomato and Beetroot

*Heirloom, Burrata, Black Tuile, Basil*

Celeriac

*'Tagliatelle', Black Truffle, Hazelnut*

Seasonal Fruit Platter

*Mint Lime Sorbet*

Selection of Coffee or Tea

Petits Fours

HKD1,388\* per person

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

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# CHINESE DINNER PACKAGE 2025

## 2025 年中式晚宴優惠

Starting at HKD17,888\* per table of 10-12 persons and inclusive of unlimited serving of beers, fresh orange juice, soft drinks and mineral water for 3 hours.

Supplement charge of HKD500\* per table to upgrade to house red and white wine for 3 hours.

每位港幣17,888元\*起(只適用於每席10-12人), 包括三小時無限暢飲啤酒、鮮橙汁、汽水及礦泉水。

另加每席港幣500元\*即可享用三小時無限暢飲紅、白餐酒。

## PACKAGE PRIVILEGES

- Valet Parking for up to 3 cars (from 6:30pm onwards)
- Corkage waived for one bottle of alcohol per table

*For booking of 5 tables or above:*

- Mahjong tables and sets with Chinese tea service

Rates and inclusions are subject to change without prior notice. Valid until 30 November 2025.

For information and reservations, please call our specialists at +852 2825 4821 / +852 2825 4822 or email [mohkg-catering@mohg.com](mailto:mohkg-catering@mohg.com).

## 慶祝宴額外禮遇

- 提供三部車的免費代客泊車服務 (晚上6時30分後適用)
- 每席免收開瓶費一枝

訂座 5席或以上:

- 免費麻雀耍樂及奉送中國茗茶

如價格或禮品有所更改, 酒店將不作預先通知。  
推廣期至2025年11月30日。

如需更多資料及預訂,  
請致電 +852 2825 4821 / +852 2825 4822 或  
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中式慶祝宴晚餐  
CHINESE CELEBRATION DINNER MENU

鴻運乳豬

*Roasted Suckling Pig*

碧綠帶子炒蚌片

*Wok-fried Scallop, Sea Conch, Garden Greens*

竹笙海螺燉雞湯

*Double-boiled Chicken Soup, Sea Conch, Bamboo Pith*

蠔皇原隻八頭鮑魚

*Stewed Whole Abalone (8ppc\*), Oyster Sauce*

*\*piece per catty*

古法蒸花尾龍躉

*Steamed Giant Grouper, Shredded Pork, Shiitake Mushroom*

蒜香當紅炸子雞

*Deep-fried Chicken, Crushed Garlic*

福建炒絲苗

*Fried Rice, "Fujian" Style*

蝦籽乾燒伊麵

*Braised E-fu Noodles, Dried Shrimp Roe, Mushroom, Yellow Chive*

遠年陳皮紅豆沙

*Red Bean Cream, Aged Tangerine Peel*

美點精選

*Chinese Petits Fours*

每席港幣17,888元 (適用於每席10-12人)

HKD17,888\* per table of 10-12 persons

香港文華東方酒店保留因食材價格浮動及供應情況不定而改變菜單價格及內容的權利。

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# OUR FUNCTION ROOMS

## 宴會廳

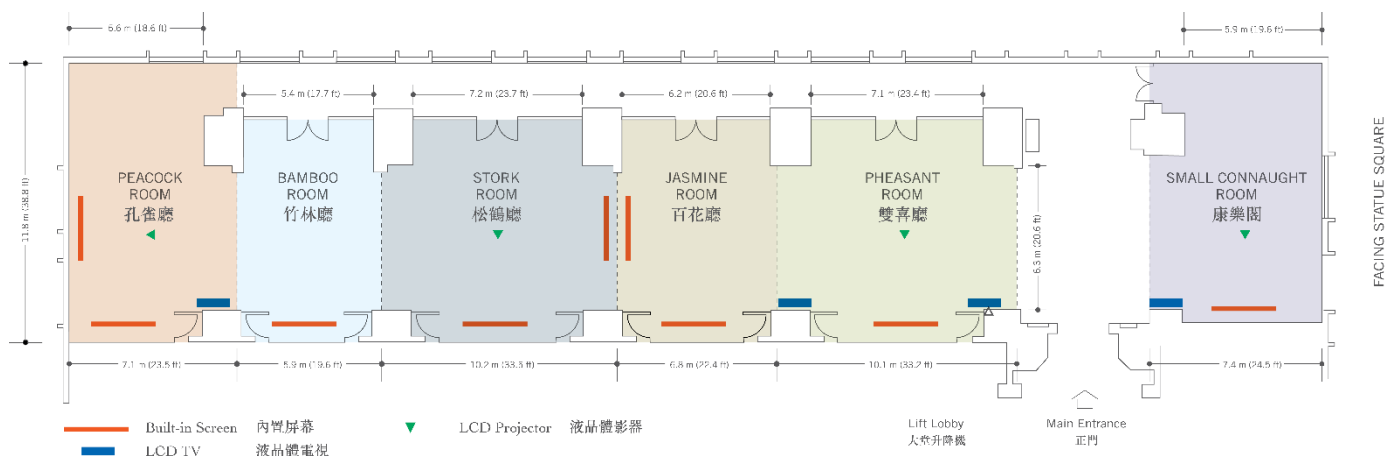


## THE CONNAUGHT ROOM

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 smaller areas.

## 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

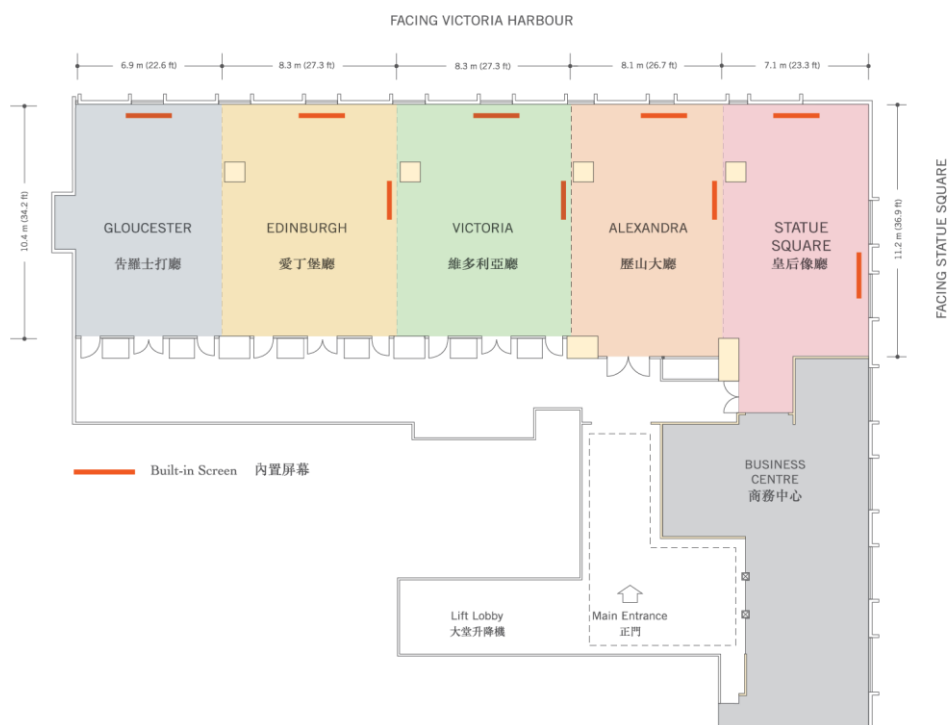
# THE CHATER ROOM

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, fully equipped with the latest high-tech functionality while retaining a sense of tradition, calm, and comfort.



## 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。



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



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