

SPRING DINNER CELEBRATION PACKAGE 2024

2024年春季慶祝晚宴優惠

Chinese Dinner Menu priced from HKD16,888* per table of 10-12 persons (minimum booking of 5 tables).

Inclusive of the following privileges:

- Selection of exquisite Chinese menus prepared by the kitchen team at the Michelin-starred Man Wah
- Free-flow soft drinks, local beer, fresh orange juice and mineral water for three hours
- Supplement charge of **HKD1,000** *per table of 10-12 persons to upgrade with house red and white wine for 3 hours
- Floral centrepiece for reception and dining tables
- Choice of table linen and seat covers
- Complimentary use of built-in AV equipment
- Free corkage for all self-brought spirits or liquors

The following additional privileges will be offered for 10 tables or above:

- Complimentary valet parking for up to 4 cars (from 6:30pm onwards)
- Fresh Fruit cream cake for the reception (5 lbs)

The following additional privileges will be offered for 15 tables or above:

- Complimentary **HK\$1,000** dining voucher
- Extend free-flow soft drinks, local beer, fresh orange juice and mineral water from three to four hours

Valid from 1 January to 31 March 2024. Rates and Amenities are subject to change without prior notice.

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

中式晚宴每席港幣16,888元* (適用於每席10-12人；需訂座不少於5席。)

包括以下優惠：

- 米芝蓮星級文華廳的廚房團隊精心烹調精選中式菜單
- 無限暢飲汽水、鮮橙汁、礦泉水、及啤酒共三小時
- 另加每席港幣**1,000元***即可享三小時無限暢飲紅白餐酒。
- 接待處及每席花卉擺設
- 可自選桌布及椅套顏色
- 免費使用場內基本影音設備
- 免收自攜餐酒及烈酒開瓶費

凡預訂10席或以上，可享以下禮遇：

- 四部免費代客泊車服務 (晚上六時半後適用)
- 五磅蛋糕供席前酒會享用

凡預訂15席或以上，可享以下禮遇：

- 餐飲服務禮券價值港幣**1,000元**
- 延長無限暢飲汽水、鮮橙汁、礦泉水、及啤酒由三小時至四小時

推廣期為2024年1月1日至3月31日。如價格或禮品有所更改，酒店將不會預先通知。

如需更多資料及預訂，請致電

+852 2825 4822 / +852 2825 4821或

電郵至 mohkg-catering@mohg.com 與我們的團隊聯絡

春季慶祝晚宴一
SPRING DINNER CELEBRATION MENU I

鴻運乳豬全體
Roasted Whole Suckling Pig

碧綠夏果炒蝦球
Wok-Fried Prawn, Garden Greens, Macadamia Nuts

蠔皇八頭南非湯鮑燴天白花菇
Stewed Whole 8 Heads South African Abalone, Shiitake Mushroom, Oyster Sauce

棗皇海螺燉雞
Double-Boiled Chicken Soup, Sea Conch, Red Date

清蒸花尾龍躉
Steamed Oasis Giant Grouper

南乳醬燒雞
Roasted Chicken, Red Bean Curd Sauce

瑤柱蝦粒炒絲苗
Fried Rice, Conpoy, Shrimp

甫魚乾燒伊麵
Braised E-Fu Noodles, Dried Sole Fish, Yellow Chive

生磨合桃露
Sweet Walnut Cream

美點雙輝
Chinese Petits Fours

每席港幣16,888元* (適用於每席10-12人)

HKD16,888 * 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。

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

春季慶祝晚宴二
SPRING DINNER CELEBRATION MENU II

鴻運乳豬全體
Roasted Whole Suckling Pig

碧綠夏果炒蝦球
Wok-Fried Prawn, Garden Greens, Macadamia Nuts

金沙百花炸蝦丸
Deep-Fried Shrimp Dumpling, Salted Egg Yolk

發財瑤柱扒翡翠
Braised Conpoy, Black Moss, Seasonal Vegetable

津膽北菇燉海螺
Double-Boiled Sea Conch Soup, Shiitake Mushroom, Shanghai Cabbage

碧綠蠔皇八頭南非湯鮑
Stewed Whole 8 Heads South African Abalone, Seasonal Vegetable, Oyster Sauce

古法蒸花尾龍躉
Steamed Oasis Giant Grouper, Shredded Pork, Shiitake Mushroom

金蒜脆皮燒雞
Roasted Crispy Chicken, Crushed Garlic

芙蓉蟹肉燴絲苗
Braised Rice, Crab Meat, Egg White

蝦籽乾燒伊麵
Braised E-Fu Noodles, Dried Shrimp Roe, Yellow Chive

遠年陳皮紅豆沙
Red Bean Cream, Aged Tangerine Peel

美點雙輝
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

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春季慶祝晚宴三
SPRING DINNER CELEBRATION MENU III

鴻運乳豬全體
Roasted Whole Suckling Pig

黑松露醬翡翠炒帶子
Wok-Fried Scallop, Garden Greens, Black Truffle Sauce

百花炸釀蟹拑
Deep-Fried Crab Claw Coated With Shrimp Paste

發財銀環瑤柱甫
Braised Fuzzy Melon Stuffed With Conpoy, Black Moss

松茸竹筍燉海螺
Double-Boiled Sea Conch Soup, Bamboo Pith, Matsutake Mushroom

碧綠蠔皇八頭南非湯鮑
Stewed Whole 8 Heads South African Abalone, Seasonal Vegetable, Oyster Sauce

清蒸東星斑
Steamed Spotted Grouper

甜合桃脆皮燒雞
Roasted Crispy Chicken, Candied Walnuts

飄香荷葉飯
Braised Rice, Assorted Meat, Lotus Leaf

鮑汁珍菌炆伊麵
Braised E-Fu Noodles, Mushroom, Abalone Sauce

杏仁茶湯圓
Almond Cream, Glutinous Rice Dumpling

美點雙輝
Chinese Petits Fours

每席港幣19,888元* (適用於每席10-12人)

HKD19,888 * per table of 10-12 persons

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OUR FUNCTION ROOMS

宴會廳

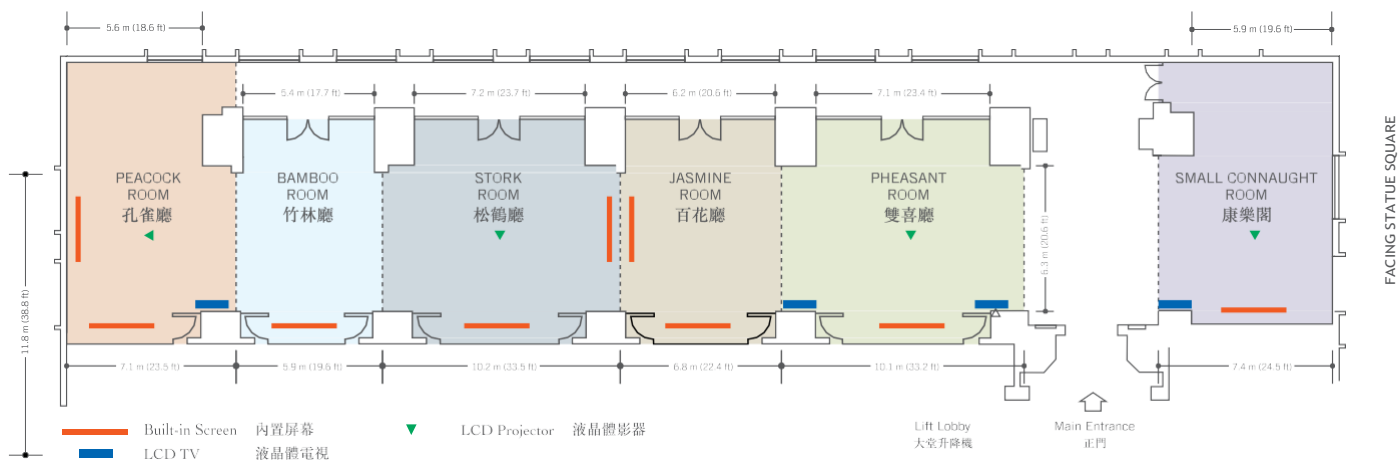


THE CONNAUGHT ROOM

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，亦可分間為六個小型宴會廳，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



Mandarin Oriental, Hong Kong 5 Connaught Road Central, Hong Kong
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