# SPRING CELEBRATION PACKAGE 2025

### 2025年春季慶祝宴優惠

Chinese Banquet Menu priced from HKD13,888\* 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 HKD800\* 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

Additional hour charge at HKD300\* for soft drink, orange juice, mineral water and beer.

Additional hour charge at  $HKD600^*$  for soft drink, orange juice, mineral water, beer and house wine.

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

- Complimentary valet parking for up to 4 cars (from 6:30pm onwards)
- Complimentary HKD1,000 dining voucher

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

- Complimentary HKD2,000 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 2025. 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.

中式宴會每席港幣13,888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800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

延長飲品套餐包括汽水、鮮橙汁、礦泉水、及啤酒定價每小時每席港幣300元\*。

延長飲品套餐包括汽水、鮮橙汁、礦泉水、啤酒及紅白餐 酒定價每小時每席港幣600元\*。

#### 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)
- 餐飲服務禮券價值港幣1,000元

#### 凡預訂15 席或以上, 可享以下禮遇:

- 餐飲服務禮券價值港幣2,000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2025 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

#### 春季慶祝宴一 SPRING CELEBRATION MENU I

#### 叉燒拼蔥油海蜇頭

Barbecued Pork Loin, Longan Honey Marinated Jellyfish Head, Spring Onion Oil

翡翠腰果炒蝦球 Wok-Fried Prawn, Garden Greens, Cashew Nuts

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

菜膽北菇燉雞 Double-Boiled Chicken Soup, Shiitake Mushroom, Vegetable

> 清蒸花尾龍躉 Steamed Oasis Giant Grouper

> > 當紅炸子雞 Deep-Fried Chicken

瑤柱鱆魚雞粒燴絲苗 Braised Rice, Chicken, Octopus, Conpoy

> 蛋白杏仁茶 Almond Cream, Egg White

> > 美點雙輝 Chinese Petits Fours

每席港幣13,888元\* (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。 HKD13,888\* per table of 10-12 persons and inclusive of unlimited serving of beers, fresh orange juice, soft drinks and mineral water for 3 hours.

另加每席港幣800元\*即可享用三小時無限暢飲紅、白餐酒。 Supplement charge of HKD800\* per table to upgrade to house red and white wine for 3 hours.

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.

#### 春季慶祝宴二 SPRING CELEBRATION MENU II

鴻運乳豬全體 Roasted Whole Suckling Pig

碧綠夏果炒蝦球拼珊瑚蚌

Wok-Fried Prawn, Coral Clams 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

碧綠蠔阜八頭南非湯鮑

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)包括三小時無限暢飲啤酒、鮮橙汁、汽水及礦泉水。 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.

另加每席港幣800元\*即可享用三小時無限暢飲紅、白餐酒。

Supplement charge of HKD800\* per table to upgrade to house red and white wine for 3 hours.

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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# FUNCTION ROOMS

#### 宴會廳

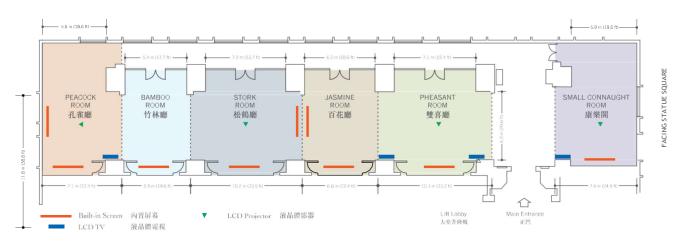


#### THE CONNAUGHT ROOM

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



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