

Festive Celebrations

香港文華東方酒店節日慶祝宴



| Function room / Ballroom 於香港文華東方酒店舉辦節日慶祝派對 | | Price per person starting from 每位港幣由 |
|--|---|--|
| Festive Buffet Lunch Package 節日自助午餐慶祝宴優惠 | Inclusive of unlimited serving of beers, fresh orange juice, soft drinks and mineral water for 2 hours. Minimum booking of 50 persons. 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。 | 1,288* |
| 3-Course Festive Lunch Package 3道菜西式午餐慶祝宴優惠 | Inclusive of unlimited serving of beers, fresh orange juice, soft drinks and mineral water for 2 hours. 包括兩小時無限暢飲啤酒、鮮橙汁、汽水及礦泉水。 | 1,188* |

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

FESTIVE BUFFET LUNCH PACKAGE

節日自助午餐慶祝宴優惠

Starting from HKD 1,288* 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 is required.

Supplement charge of HKD 50* per person to upgrade to house red and white wine for 2 hours.

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。

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 HKD 1,000 for minimum booking of 50 persons or
 - HKD 2,000 for minimum booking of 80 persons

Rates and inclusions are subject to change without prior notice.
Valid from 1-30 December 2024.

Early-bird offer: 20% savings for confirmed bookings on or before 15 November for events held on Monday to Thursday.

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

慶祝宴額外禮遇

預訂 50 位人或以上

- 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 2024 年 12 月 1 日至 12 月 30 日。

早鳥優惠：於 11 月 15 日當日或之前確認預訂星期一至四的慶祝宴可獲食品及飲料八折優惠。

如需更多資料及預訂，請致電 +852 2825 4821 或電郵至 mohkg-catering@mohg.com 與我們酒店專員聯絡。

FESTIVE LUNCH BUFFET MENU

For 30 – 49 persons

Select 8 items from Hors d'oeuvres

Select 8 items from Chafing Dishes

Select 1 item from The Carvery

Select 15 items from Desserts

For 50 persons or above

All menu items include the following:

Selection of Hors d'oeuvres

- Heirloom Tomato Salad, Baby Mozzarella, Red Onion, Olives, Basil, Balsamic, Extra Virgin Olive Oil 🌿
- Assorted Seafood Salad, Pineapple, Pink Cocktail 🌿
- Mediterranean Grilled Vegetables, Grissini, Olives and Guacamole 🌿
- Whole Poached and Smoked Salmon, Horseradish Cream, Capers 🌿
- Thai Chicken & Pomelo Salad, Lemongrass Vinaigrette 🌿
- 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 🌿
- Rocket Leaves, Feta, Fresh Figs, Lemon & Honey Dressing 🌿

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

Soup Tureen

- Roasted Butternut Squash 🌿

Bread

- Mini French Baguette, Graham Roll, Soft Butter Roll
(Served with creamy butter)

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, Wasabia

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

Chafing Dishes

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

Gluten-free 不含麩質 🌿 | Vegetarian 素食 🌿

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

FESTIVE LUNCH BUFFET MENU

The Carvery

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

Desserts

- Black Forest Trifle
- Orange and Chocolate Mousse, Hazelnut Streusel
- Chestnut, Blueberry Verrine
- Gingerbread Panna Cotta and Winter Berries
- Mulled Wine Poached Pear and Vanilla Chantilly
- Cassis Gel and White Chocolate Bavarois
- Winter Fruit and Berries Salad

Warm Puddings

- Baked Apple and Pear Cinnamon Crumble
- Traditional Christmas Pudding and Brandy Sauce

Cakes

- 1963 Mandarin Cheesecake
- Mini Paris Brest, Pistachio and Raspberry
- Vanilla Chestnut Mont Blanc
- Coffee Opera Cake
- Red Fruit Cream Cake
- Double Chocolate Yule Log
- Cinnamon Pear Chocolate Pound Cake
- Christmas English Fruit Cake

HKD 1,288*

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

Please note that all buffet items are subject to change due to seasonality and availability

Tarts and Cookies

- Cherry Frangipane Tart Baked Mixed Nuts Tart
- Assorted Homemade Christmas Cookies

Homemade Chocolates

- Assorted Christmas Chocolate Truffle
- Assorted Christmas Chocolate Praline
- Dried Fruit Chocolate Slab
- Pistachio and Raisin Anco Chocolate Slab

Upgrade Selection:

- Lobster Bisque, Tarragon, Cream, Brandy
(Supplement charge HKD100+10% per person)
- Salmon Wellington, Dill, Spinach, Puff Pastry, White Wine Velouté
(Supplement charge HKD120+10% per person)

Selection of Artisan Cheese

- Cheddar, Brie de Meaux, Stilton, St. Albay, Black Label Reblochon, Mimolette

Condiments

- Quince, Walnuts, Dried Apricot, Grapes and Crackers
(Supplement charge HKD140+10% per person)

Gluten-free 不含麩質  | Vegetarian 素食 

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3-COURSE FESTIVE LUNCH PACKAGE

三道菜西式午餐慶祝宴優惠

Starting from HKD 1,188* per person and inclusive of unlimited serving of beers, fresh orange juice, soft drinks and mineral water for 2 hours.

Supplement charge of HKD 50* per person to upgrade to house red and white wine for 2 hours.

每位港幣 1,188 元* 起，包括兩小時無限暢飲啤酒、鮮橙汁、汽水及礦泉水。

另加每位港幣 50 元* 即可享用兩小時無限暢飲紅、白餐酒。

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:
 - HKD1,000 for minimum booking of 50 persons or
 - HKD2,000 for minimum booking of 80 persons

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慶祝宴額外禮遇

預訂 50 位人或以上

- 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

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MENU I

Lobster Salad

Apple & Quinoa, Pickled Cucumber,
Fresh Yoghurt

Slow Roasted U.S. Turkey

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

Traditional Christmas Pudding

Warm Brandy Sauce, Vanilla Ice Cream

Selection of Coffee or Tea

Christmas Cookies

HKD 1,188*

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

MENU II

Seafood Cocktail

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

Roasted Eye Fillet of U.S. Beef

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

Yule Log

Chocolate Sponge, Vanilla Chantilly,
Sour Cherry Sorbet

Selection of Coffee or Tea

Christmas Cookies

HKD 1,188*

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

VEGETARIAN MENU

Roasted Butternut Squash

Guacamole, Crispy Parmesan, Herb Oil

Green Pea Risotto

Spinach, Green Peas, Goat Cheese

Traditional Christmas Pudding

Warm Brandy Sauce, Vanilla Ice Cream

Selection of Coffee or Tea

Christmas Cookies

HKD 1,188*

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

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

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 |

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 |



*Outside Catering &
Private Dining*

私人餐宴及慶祝派對



Outside Catering & Private Dining

Take the stress out of festive entertaining with our handpicked selection of epicurean delights and exquisite wines. Whether planning a get-together in the office or an intimate gathering, allow us to make it an occasion to remember.

Spend the holidays immersed in the Mandarin Oriental Christmas spirit in one of our versatile function spaces, book a private dining experience at Michelin-starred Mandarin Grill + Bar and Man Wah, the world's only Krug Room or venues outside the hotel with loved ones. Let us bring the celebration to you anywhere in the city.

Available from 1-30 December 2024

私人餐宴及慶祝派對

不用再為籌備節日慶祝活動而煩惱，以我們精心挑選的各式美饌及頂級美酒來滿足您的節慶要求。不論是公司的派對，還是跟親友的溫馨聚會，我們都能為您一一辦妥。佳節期間，就來我們其中一個多功能宴會廳、米芝蓮星級餐廳文華扒房及酒吧或文華廳、全球唯一一間的庫克廳，或是酒店以外的場地，讓我們為您打造永誌難忘的慶祝體驗。

適用於 2024 年 12 月 1 日至 12 月 30 日





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

Contact Person:

Ms Sandra Tang – Director of Sales, Catering & Conference Services
Telephone: +852-2825-4825 Email: satang@mohg.com

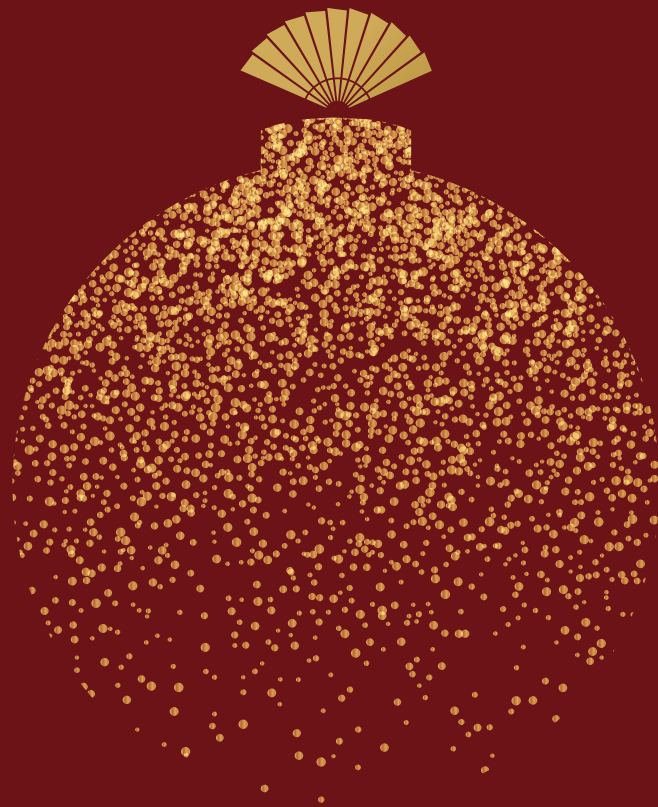
Mr Lawrence Pun – Assistant Director of Sales – Catering & Conference Services
Telephone: +852-2825-4083 Email: lpun@mohg.com

香港文華東方酒店
香港干諾道中5號

聯絡人：

營業部總監 - 宴會及會議服務 鄧卓山
電話：+852-2825-4825 電郵：satang@mohg.com

營業部副總監 - 宴會及會議服務 潘家盛
電話：+852-2825-4083 電郵：lpun@mohg.com



Festive Celebrations

香港文華東方酒店節日慶祝宴



| Function Room / Ballroom 於香港文華東方酒店舉辦節日慶祝派對 | | Price per person starting from 每位港幣由 |
|---|---|--|
| Festive Buffet Dinner Package 節日自助晚餐慶祝宴優惠 | Inclusive of unlimited serving of beers, fresh orange juice, soft drinks and mineral water for 3 hours. Minimum booking of 50 persons. 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。 | 1,488* |
| 4-Course Festive Dinner Package 4道菜西式晚餐慶祝宴優惠 | Inclusive of unlimited serving of beers, fresh orange juice, soft drinks and mineral water for 3 hours. 包括三小時無限暢飲啤酒、鮮橙汁、汽水及礦泉水。 | 1,288* |

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FESTIVE BUFFET DINNER PACKAGE

節日自助晚餐慶祝宴優惠

Starting from HKD 1,488* 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 is required.

Supplement charge of HKD 100* per person to upgrade to house red and white wine for 3 hours.

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。

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:

- HKD 1,000 for minimum booking of 50 persons or
- HKD 2,000 for minimum booking of 80 persons

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慶祝宴額外禮遇

預訂 50 人或以上

- 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：

- 預訂 50 人或以上可享餐飲禮券價值 港幣 1,000 元或
- 預訂 80 人或以上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。
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FESTIVE DINNER BUFFET MENU

For 30 – 49 persons

Select 8 items from Hors d'oeuvres

Select 8 items from Chafing Dishes

Select 1 item from The Carvery

Select 15 items from Desserts

For 50 persons or above

All menu items include the following:

Selection of Hors d'oeuvres

- Heirloom Tomato Salad, Baby Mozzarella, Red Onion, Olives, Basil, Balsamic, Extra Virgin Olive Oil 🌿
- Assorted Seafood Salad, Pineapple, Pink Cocktail 🌿
- Mediterranean Grilled Vegetables, Grissini, Olives and Guacamole 🌿
- Whole Poached and Smoked Salmon, Horseradish Cream, Capers 🌿
- Thai Chicken & Pomelo Salad, Lemongrass Vinaigrette 🌿
- 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 🌿
- Rocket Leaves, Feta, Fresh Figs, Lemon & Honey Dressing 🌿

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

Soup Tureen

- Lobster Bisque

Bread

- Mini French Baguette, Graham Roll, Soft Butter Roll
(Served with creamy butter)

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, Wasabia

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

Chafing Dishes

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

Gluten-free 不含麩質 🌿 | Vegetarian 素食 🌿

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

FESTIVE DINNER BUFFET MENU

The Carvery

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

Desserts

- Black Forest Trifle
- Orange and Chocolate Mousse, Hazelnut Streusel
- Chestnut, Blueberry Verrine
- Gingerbread Panna Cotta and Winter Berries
- Mulled Wine Poached Pear and Vanilla Chantilly
- Cassis Gel and White Chocolate Bavarois
- Winter Fruit and Berries Salad

Warm Puddings

- Baked Apple and Pear Cinnamon Crumble
- Traditional Christmas Pudding and Brandy Sauce

Cakes

- 1963 Mandarin Cheesecake
- Mini Paris Brest, Pistachio and Raspberry
- Vanilla Chestnut Mont Blanc
- Coffee Opera Cake
- Red Fruit Cream Cake
- Double Chocolate Yule Log
- Cinnamon Pear Chocolate Pound Cake
- Christmas English Fruit Cake

Tarts and Cookies

- Cherry Frangipane Tart Baked Mixed Nuts Tart
- Assorted Homemade Christmas Cookies

Homemade Chocolates

- Assorted Christmas Chocolate Truffle
- Assorted Christmas Chocolate Praline
- Dried Fruit Chocolate Slab
- Pistachio and Raisin Anco Chocolate Slab

Upgrade Selection:

- Salmon Wellington, Dill, Spinach, Puff Pastry, White Wine Velouté
- (Supplement charge HKD120+10% per person)

Selection of Artisan Cheese

- Cheddar, Brie de Meaux, Stilton, St. Albray, Black Label Reblochon, Mimolette Condiments Quince, Walnuts, Dried Apricot, Grapes and Crackers
- (Supplement charge HKD140+10% per person)

HKD 1,488*

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

Please note that all buffet items are subject to change due to seasonality and availability

Gluten-free 不含麩質  | Vegetarian 素食 

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

4-COURSE FESTIVE DINNER PACKAGE

四道菜西式晚餐慶祝宴優惠

Starting from HKD 1,288* per person and inclusive of unlimited serving of beers, fresh orange juice, soft drinks and mineral water for 3 hours.

Supplement charge of HKD 100* per person to upgrade to house red and white wine for 3 hours.

每位港幣 1,288 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

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:

- HKD 1,000 for minimum booking of 50 persons or
- HKD 2,000 for minimum booking of 80 persons

Rates and inclusions are subject to change without prior notice.
Valid from 1-30 December 2024.

Early-bird offer: 20% savings for confirmed bookings on or before 15 November for events held on Monday to Thursday

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

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 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 2024 年 12 月 1 至 12 月 30 日。

早鳥優惠：於 11 月 15 日當日或之前確認預訂星期一至四的慶祝宴可獲食品及飲料八折優惠。

如需更多資料及預訂，請致電 +852 2825 4821 或電郵至 mohkg-catering@mohg.com 與我們酒店專員聯絡。

MENU I

Caviar

King Crab, Cucumber Jelly,
Scallop Carpaccio

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 Crème, Cassis Sorbet

Selection of Coffee or Tea

Christmas Mince Pies

HKD 1,288*

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

MENU 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

Chocolate Mousse, Candied Orange Marmalade,
Champagne Sorbet

Selection of Coffee or Tea

Christmas Mince Pies

HKD 1,488*

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

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

VEGETARIAN MENU

Roasted Butternut Squash

Guacamole, Crispy Parmesan, Herb Oil

Wild Mushroom Soup

Maitake, Cèpes, Comté, Consommé

Roasted Beetroot

Greek, Feta, Risotto

Christmas Baubles

Chocolate Mousse, Candied Orange Marmalade,
Champagne Sorbet

Selection of Coffee or Tea

Christmas Mince Pies

HKD 1,288*

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

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

THE CONNAUGHT ROOM

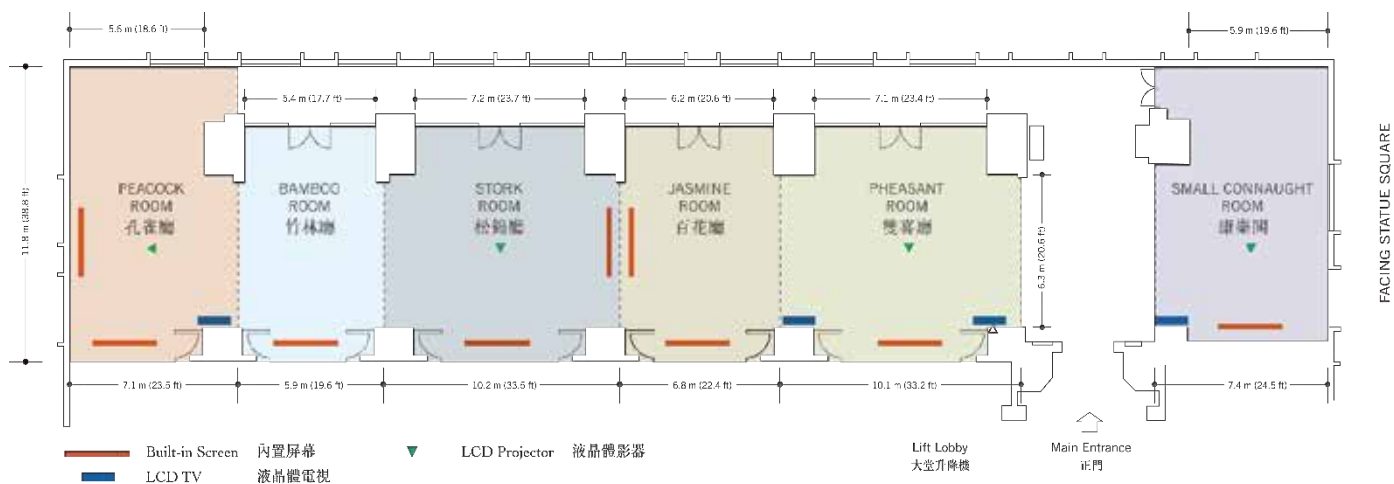
The spacious and sophisticated Connaught Room is situated on the first floor, which offers the perfect location for lavish celebrations and intimate receptions. Having hosted some of Hong Kong's most significant events, this versatile space can accommodate up to 300 for dinner but it can also be divided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

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 |



*Outside Catering &
Private Dining*

私人餐宴及慶祝派對



Outside Catering & Private Dining

Take the stress out of festive entertaining with our handpicked selection of epicurean delights and exquisite wines. Whether planning a get-together in the office or an intimate gathering, allow us to make it an occasion to remember.

Spend the holidays immersed in the Mandarin Oriental Christmas spirit in one of our versatile function spaces, book a private dining experience at Michelin-starred Mandarin Grill + Bar and Man Wah, the world's only Krug Room or venues outside the hotel with loved ones. Let us bring the celebration to you anywhere in the city.

Available from 1-31 December 2024

私人餐宴及慶祝派對

不用再為籌備節日慶祝活動而煩惱，以我們精心挑選的各式美饌及頂級美酒來滿足您的節慶要求。不論是公司的派對，還是跟親友的溫馨聚會，我們都能為您一一辦妥。佳節期間，就來我們其中一個多功能宴會廳、米芝蓮星級餐廳文華扒房及酒吧或文華廳、全球唯一一間的庫克廳，或是酒店以外的場地，讓我們為您打造永誌難忘的慶祝體驗。

適用於 2024 年 12 月 1 日至 12 月 31 日





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

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香港文華東方酒店
香港干諾道中5號

聯絡人：

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