



BABY'S 100 DAYS CELEBRATION

香港文華東方酒店寶寶百日宴



INTERNATIONAL BUFFET LUNCH PACKAGE

國際自助午餐優惠

Starting at HKD1,288* 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.

PACKAGE PRIVILEGES

- A welcome gift for the baby
- Baby photo on table menu
- Baby's First Haircut with certificate at The Mandarin Barber
- 10% off cakes ordered at The Mandarin Cake Shop
- Corkage waived for one bottle of alcohol per table
- Fresh, seasonal floral arrangement for each dining table and reception table
- Mahjong tables and sets, with Chinese tea service
- First year birthday party at banquet function room with 10% off the total bill

Additional privilege for a minimum of 100 persons:

- A baby-themed 3D cake created by our award-winning pastry chefs for photo opportunities

Minimum of 50 persons is required. Rates and amenities are subject to change without prior notice. Valid until 30 November 2024.

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

定價每位港幣1,288元*起，包括兩小時無限暢飲啤酒、鮮橙汁、汽水及礦泉水。

另加每位港幣50元*即可享用兩小時無限暢飲紅及白餐酒。

慶祝宴額外禮遇

- 精美寶寶歡迎禮品
- 印上寶寶照片的餐單
- 寶寶在文華理髮店的首次剪髮服務連紀念證書
- 於文華餅店訂購蛋糕可獲九折優惠
- 每席免收開瓶費一枝
- 接待處及每席花卉擺設
- 免費麻雀耍樂及奉送中國茗茶
- 預訂滿歲生日派對即可享九折優惠

預訂100位或以上可享專屬禮遇：

- 由我們屢獲殊榮的糕點師傅以嬰兒為主題設計的立體蛋糕供拍照之用

訂座需不少於50位用。如價格或禮品有所更改，酒店將不會預先通知。推廣期至2024年11月30日。

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INTERNATIONAL BUFFET LUNCH MENU

Hors d'oeuvres

Seared Pigeon, Lentil Salad, Sherry Dressing
Shrimp Salad, Roast Pumpkin, Black Sesame Vinaigrette
Grilled Vegetable Platter
Scottish Smoked Salmon, Horseradish Cream, Capers
Thai Seafood Salad, Lemongrass Vinaigrette
Shaved Parma Ham, Air Dried Beef, Port Wine
Marinated Melon
Foie Gras Terrine, Sauternes Jelly, Brioche
Penne Pasta Salad, Gammon Ham, Pesto Mayonnaise

Seafood Selection

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

Soup Terrine

Clam Chowder, Vegetable, Potato, Cream

Sushi and Sashimi

Selection of Sashimi - *Norwegian Salmon, Hamachi, Ebi,*
Scallop, Maguro
Selection of Nigiri - *Saba, Tamago, Hamachi, Salmon,*
Maguro, Ikura, Unagi
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

Steamed Broccoli, Almond Flakes
Roast Potatoes with Thyme Butter
Fried Rice "Yeung Chow" Style

Miso Glazed Sea Bass, Teriyaki Sauce
Deep-fried Seafood, Tartar Sauce
Roast Chicken, Thyme Jus
Wok-fried Tenderloin, Black Pepper Sauce
Sweet and Sour Pork, Pineapple and Bell Pepper
Wok-fried Prawn, Green Vegetables, Garlic and Ginger
Pan-fried Lamb Cutlet, Spinach, Lamb Jus
Fusilli Pasta, Bolognese Sauce
Pan-seared Duck Breast, Red Cabbage, Duck Jus

Desserts

Fruit and Berry Salad
Black Forest Cake
Green Tea Crème Brûlée
White Chocolate Raspberry Truffle Cake
Blackberry Sherry Trifle
Panna Cotta with Strawberry
Mandarin Chocolate Mousse
Apricot Apple Crumble

Cheese Selection

Emmental, Cheddar, Brie, St Albray, Reblochon
Condiments - *Quince Jelly, Dried Apricot, Walnut, Grape,*
Cracker

Pickled Ginger and Red Eggs for Harmony, Luck, and New Life

HKD1,288* per person

Please note the menu items are subject to change and
subject to availability upon request.

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the above menu prices and items due to unforeseeable
market price fluctuations and availability.

CHINESE LUNCH PACKAGE

中式午餐優惠

Starting at HKD15,888* per table of 10-12 persons and inclusive of unlimited serving of beers, fresh orange juice, soft drinks and mineral water for 2 hours.

Supplement charge of HKD500* per table to upgrade to house red and white wine for 2 hours.

PACKAGE PRIVILEGES

- A welcome gift for the baby
- Baby photo on table menu
- Baby's First Haircut with certificate at The Mandarin Barber
- 10% off cakes ordered at The Mandarin Cake Shop
- Corkage waived for one bottle of alcohol per table
- Fresh, seasonal floral arrangement for each dining table and reception table
- Mahjong tables and sets, with Chinese tea service
- First year birthday party at banquet function room with 10% off the total bill

Additional privilege for booking of 10 tables or above:

- A baby-themed 3D cake created by our award-winning pastry chefs for photo opportunities

Minimum of 5 tables is required. Rates and amenities are subject to change without prior notice. Valid until 30 November, 2024.

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定價每席港幣**15,888元***起，包括兩小時無限暢飲啤酒、鮮橙汁、汽水及礦泉水。

(只適用於每席10-12人)

另加每位港幣500元*即可享用兩小時無限暢飲紅及白餐酒。

慶祝宴額外禮遇

- 精美寶寶歡迎禮品
- 印上寶寶照片的餐單
- 寶寶在文華理髮店的首次剪髮服務連紀念證書
- 於文華餅店訂購蛋糕可獲九折優惠
- 每席免收開瓶費一枝
- 接待處及每席花卉擺設
- 免費麻雀耍樂及奉送中國茗茶
- 預訂滿歲生日派對即可享九折優惠

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中式午餐
CHINESE LUNCH MENU

敬送子薑紅雞蛋
Pickled Ginger and Red Egg

鴻運乳豬全體
Roasted Whole Suckling Pig

碧綠珍菌炒蝦球
Wok-fried Prawn, Mushroom, Garden Greens

蠔皇原隻鮑魚扒翡翠
Stewed Whole Abalone, Seasonal Vegetable, Oyster Sauce

松茸瑤柱海螺燉雞湯
Double-boiled Chicken Soup, Conpoy, Sea Conch, Matsutake Mushroom

清蒸花尾龍躉
Steamed Giant Grouper

南乳醬燒雞
Roasted Chicken, Preserved Red Bean Curd Sauce

蝦籽乾燒伊麵
Braised E-fu Noodle, Dried Shrimp Roe

海味雞粒燴絲苗
Braised Rice, Dried Seafood, Diced Chicken

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

精選美點
Chinese Petits Fours

每席港幣15,888元 (適用於每席10-12人)
HKD15,888* per table of 10-12 persons

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INTERNATIONAL BUFFET DINNER PACKAGE

國際自助晚餐優惠

Starting at HKD1,488* 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.

PACKAGE PRIVILEGES

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- Valet parking for up to 3 cars (from 6:30pm onwards)

Additional privilege for a minimum of 100 persons:

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定價每位港幣**1,488元***起，包括三小時無限暢飲啤酒、鮮橙汁、汽水及礦泉水。

另加每位港幣100元*即可享用三小時無限暢飲紅及白餐酒。

慶祝宴額外禮遇

- 精美寶寶歡迎禮品
- 印上寶寶照片的餐單
- 寶寶在文華理髮店的首次剪髮服務連紀念證書
- 於文華餅店訂購蛋糕可獲九折優惠
- 每席免收開瓶費一枝
- 接待處及每席花卉擺設
- 免費麻雀耍樂及奉送中國茗茶
- 預訂滿歲生日派對即可享九折優惠
- 三部免費代客泊車服務（晚上六時半後適用）

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Seafood Selection

Lobster, Abalone, Prawn, Blue Mussel, King Crab Leg,
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CHINESE DINNER PACKAGE

中式晚餐優惠

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 HKD1,000* per table to upgrade to house red and white wine for 3 hours.

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定價每席港幣17,888元*起，包括三小時無限暢飲啤酒、鮮橙汁、汽水及礦泉水。

(只適用於每席10-12人)

另加每位港幣1,000元*即可享用三小時無限暢飲紅及白餐酒。

慶祝宴額外禮遇

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中式晚餐
CHINESE DINNER MENU

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Pickled Ginger and Red Egg

鴻運乳豬全體
Roast Whole Suckling Pig

碧綠珍菌炒蝦球
Wok-fried Prawn, Mushroom, Garden Greens

蠔皇原隻鮑魚扒翡翠
Stewed Whole Abalone, Seasonal Vegetable, Oyster Sauce

松茸瑤柱海螺燉雞湯
Double-boiled Chicken Soup, Conpoy, Sea Conch, Matsutake Mushroom

清蒸花尾龍躉
Steamed Giant Grouper

南乳醬燒雞
Roast Chicken, Preserved Red Bean Curd Sauce

蝦籽乾燒伊麵
Braised E-fu Noodle, Dried Shrimp Roe

海味雞粒燴絲苗
Braised Rice, Dried Seafood, Diced Chicken

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

精選美點
Chinese Petits Fours

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OUR FUNCTION ROOMS

宴會廳

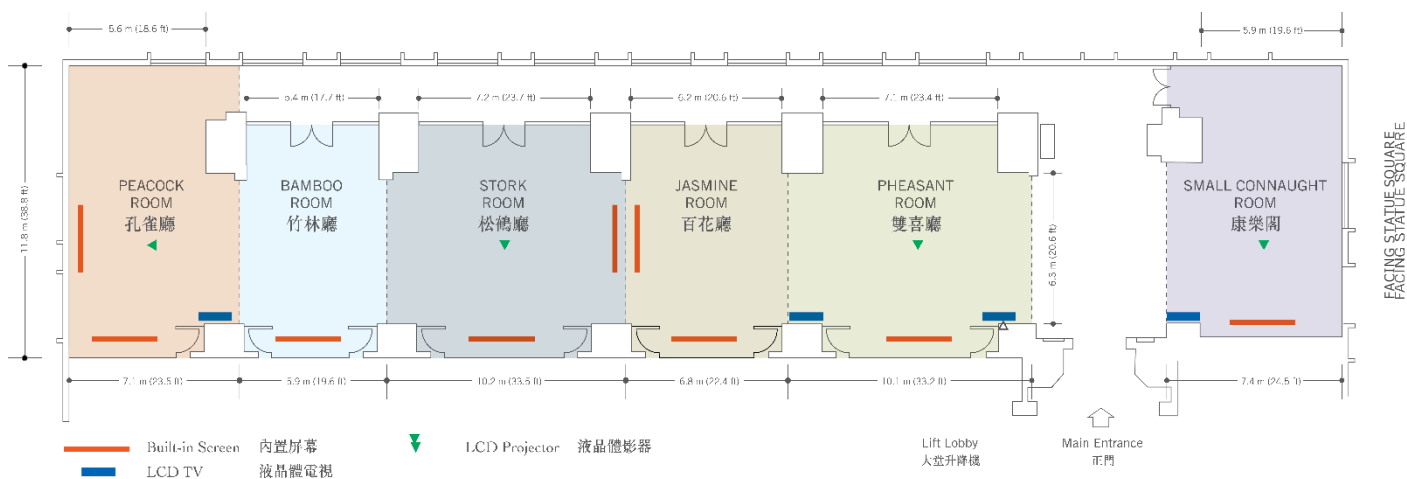


THE CONNAUGHT ROOM

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。



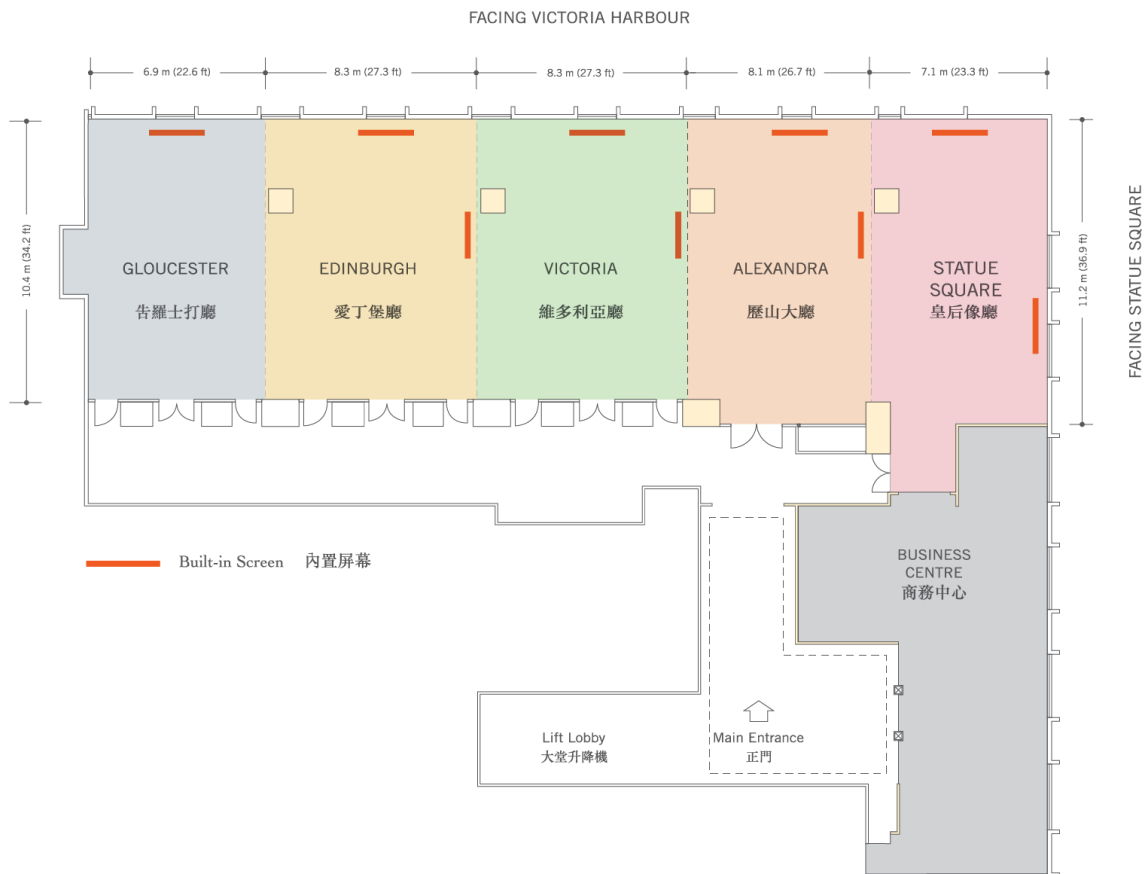
Function Room 宴會廳	Size (sq.m/sq.ft) 面積 (平方米/平方呎)	Ceiling Height (m/ft) 樓高 (米/呎)	Cocktail Reception 酒會	Banquet 宴會
The Connaught Room 康樂廳	570 / 6,134	2.9 / 9.6	600	300
Small Connaught Room 康樂閣	78 / 840	2.9 / 9.6	50	30
Pheasant Room 雙喜廳	85 / 915	2.9 / 9.6	60	30
Jasmine Room 百花廳	62 / 668	2.9 / 9.6	50	20
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

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.

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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