



Perfect Celebrations

香港文華東方酒店慶祝宴

INTERNATIONAL BUFFET DINNER PACKAGE 2024

2024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.

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

Minimum booking of 30 persons. Rates and inclusions 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.

慶祝宴額外禮遇

- 供三部房車的免費代客泊車服務（晚上六時半後適用）
 - 每席免收開瓶費乙枝
- 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2024年11月30日。

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INTERNATIONAL BUFFET DINNER MENU

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

3-COURSE WESTERN SET DINNER PACKAGE 2024

2024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

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訂座 50位或以上：

- 免費麻雀耍樂及奉送中國茗茶

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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 2024

2024年中式晚餐優惠

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 HKD500* per table to upgrade to house red and white wine for 3 hours.

每席港幣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 2024.

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- 每席免收開瓶費乙枝

訂座 5席或以上:

- 免費麻雀耍樂及奉送中國茗茶

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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

竹筴海螺燉雞湯

Double-boiled Chicken Soup, Sea Conch, Bamboo Pith

蠔皇原隻八頭鮑魚

Stewed Whole Abalone (8pc), 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，亦可分開為六個小型宴會廳，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

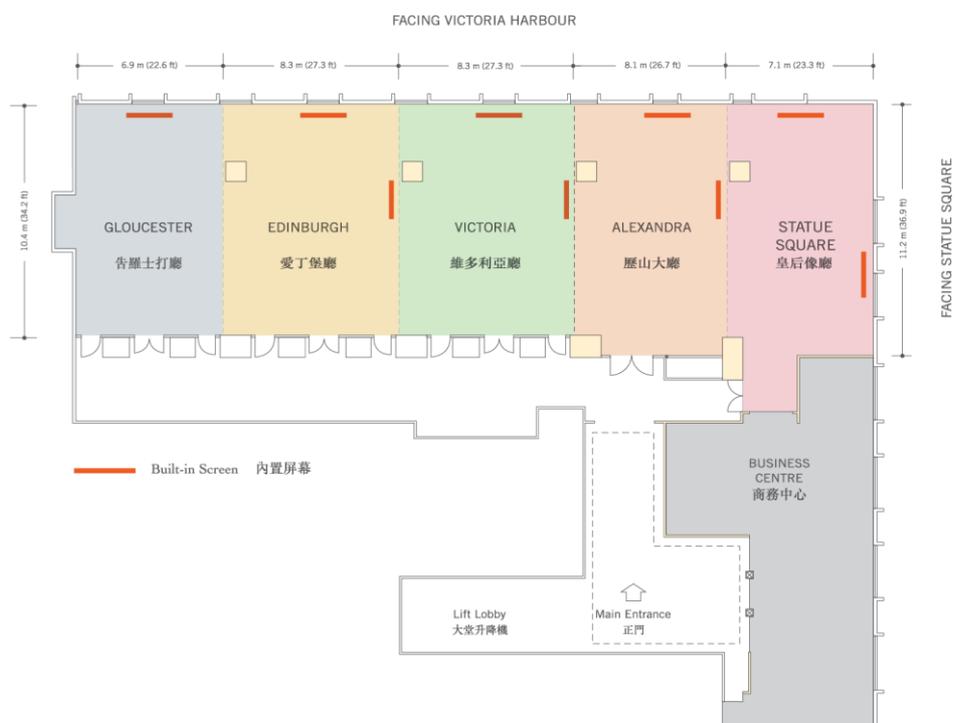
THE CHATER ROOM

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



Mandarin Oriental, Hong Kong

5 Connaught Road Central, Hong Kong

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mandarinoriental.com/hongkong