



*Weddings at*  
MANDARIN ORIENTAL  
HONG KONG

## MANDARIN ORIENTAL SPECIAL WEDDING DINNER PACKAGE

~ HKD16,888 plus 10% service charge per table of 10 - 12 persons

- One night's stay in a City View Suite at Mandarin Oriental, Hong Kong
- Breakfast for two in the privacy of your room the following morning
- In-room dining voucher valued at HKD500 to use on your wedding day
- Parking for up to 4 cars (from 6:30pm onwards)
- A stunning wedding cake created by our award-winning pastry chef for photo opportunities
- Fresh fruit cream cake for the reception (5 lbs)
- A choice of table linen and seat covers
- A bottle of champagne for the toast
- Corkage waived for one bottle of spirit per table
- Wedding dinner menu tasting of selected dishes for six guests
- Guest signature book
- Fresh, seasonal floral arrangement for each dining table and reception table
- Mahjong tables and sets, with Chinese tea service
- Use of microphones (for speeches)
- Use of an LCD projector with a DVD player for wedding video presentation
- Preferential rate for extra guest bedrooms if required
- 15% off dining voucher at Clipper Lounge or Café Causette
- 10% off on the purchase of cash vouchers at The Mandarin Cake Shop
- 20% off on the purchase of wedding cake vouchers at Kee Wah Bakery

## 2022 SPECIAL WEDDING DINNER PACKAGE

### *Inclusions*

*Minimum 10 tables*

*Valid from 1 January to  
31 December 2022 only.*

*Rates and amenities are  
subject to change without  
prior notice.*

Additional privileges for 15 tables of above:

- Chauffeured limousine transfer by Mercedes Benz (3 hours)
- HKD5,000 voucher from the Hotel's wedding decoration partner

## MANDARIN ORIENTAL SUPREME

~ HKD18,888 plus 10% service charge per table of 10 - 12 persons

Additional privileges:

- One night's stay in a Statue Square View Suite at Mandarin Oriental, Hong Kong  
(*Complimentary room upgrade from City View Suite*)
- Chocolate favours for each guest personalised with your initials
- First anniversary dinner gift certificate for the couple valued at HKD1,000 at Mandarin Oriental, Hong Kong

## Spending HKD19,888 or above per table of 10 - 12 persons

Additional privileges:

- Chocolate favours for each guest personalised with your initials
- First anniversary dinner gift certificate for the couple valued at HKD2,000 at Mandarin Oriental, Hong Kong
- 60-minute body treatment for both the bride and groom at award-winning Mandarin Spa



## 文華東方婚宴晚宴優惠

- ~ 每席港幣16,888元 - 適用於10-12人 (另加一服務費)
- 香港文華東方酒店市區景觀套房一晚住宿
- 翌晨於房內享用雙人早餐
- 客房餐飲服務禮券於婚宴當天使用 (價值港幣500元)
- 四部免費代客泊車服務 (晚上六時半後適用)
- 由我們屢獲殊榮的糕點師傅設計的精美結婚蛋糕供拍照用
- 五磅結婚蛋糕供席前酒會享用
- 可自選桌布及椅套顏色
- 香檳一瓶供切餅儀式時祝酒用
- 每席免收開瓶費一支
- 品嚐婚宴菜單上的指定菜式 (供六位享用)
- 精美嘉賓提名冊一本
- 接待處及每席花卉擺設
- 免費麻雀耍樂及奉送中國茗茶
- 免費使用麥克風 (新人致辭時用)
- 免費使用 LCD 投影機
- 額外房間住宿優惠
- 八五折優惠餐券適用於快船廊或 Café Causette
- 文華餅店現金禮券九折優惠
- 奇華嫁喜禮餅及餅咭八折優惠

## 2022年 婚宴晚宴優惠

最少筵開10席

推廣期為2022年1月1日至12月31日。

酒店有權更改價格及優惠細節而不作另行通知。

預訂15席或以上的專屬禮遇：

- 三小時平治房車及司機接送服務
- 酒店婚禮場地設計合作夥伴現金禮券價值港幣5,000元

## 文華東方濃情蜜意之選

- ~ 每席港幣18,888元 - 適用於10-12人 (另加一服務費)

額外禮遇：

- 香港文華東方酒店皇后像廣場景觀套房一晚住宿 (免費房間升級)
- 每位賓客將獲贈印上新人英文名字縮寫的朱古力
- 新人於香港文華東方酒店慶祝一週年結婚紀念的晚餐餐飲禮券 (價值港幣1,000元)

## 凡預訂每席港幣19,888元以上(每席為10-12人)

額外禮遇：

- 每位賓客將獲贈印上新人英文名字縮寫的朱古力
- 新人於香港文華東方酒店慶祝一週年結婚紀念的晚餐餐飲禮券 (價值港幣2,000元)
- 新人於屢獲殊榮的文華水療中心免費享用各60分鐘的身體療程



## 2022 WEDDING BEVERAGE PACKAGE

### 2022年 婚宴飲品套餐

Package priced at HKD3,200 plus 10% service charge per table of 10 – 12 persons, including unlimited soft drinks, fresh orange juice, mineral water, and beer for 4 hours.

Additional hour at HKD300 plus 10% service charge per hour per table.

每席港幣3,200元（另加一服務費），可無限暢飲汽水、鮮橙汁、礦泉水及啤酒共四小時。延長飲品套餐定價每小時每席港幣300元（另加一服務費）。（每席為10-12人）

---

Package priced at HKD3,500 plus 10% service charge per table of 10 – 12 persons, including unlimited soft drinks, fresh orange juice, mineral water, beer, and house wines for 4 hours.

Additional hour at HKD500 plus 10% service charge per hour per table.

每席港幣3,500元（另加一服務費），可無限暢飲汽水、鮮橙汁、礦泉水、啤酒及餐酒共四小時。延長飲品套餐定價每小時每席港幣500元（另加一服務費）。（每席為10-12人）

---

Package priced at HKD4,500 plus 10% service charge per table of 10 – 12 persons, including unlimited soft drinks, fresh orange juice, mineral water, beer, and premium house wines for 4 hours.

Additional hour at HKD800 plus 10% service charge per hour per table.

每席港幣4,500元（另加一服務費），可無限暢飲汽水、鮮橙汁、礦泉水、啤酒及精選餐酒共四小時。延長飲品套餐定價每小時每席港幣800元（另加一服務費）。（每席為10-12人）



**MANDARIN  
ORIENTAL  
DELIGHT**  
*Banquet Menu*

**文華東方  
情意綿綿之選**

HKD16,888  
*plus 10% service charge  
per table of 10 - 12  
persons*

每席港幣16,888元 -  
適用於10-12人  
(另加一服務費)

鴻運乳豬全體  
Roast Whole Suckling Pig

黑松露醬翡翠炒澳洲帶子  
Wok-fried Australian Scallop, Garden Greens, Black Truffle Sauce

蠔皇八頭南非湯鮑燴天白花菇  
Stewed South African Abalone (8ppc\*), Shiitake Mushroom, Oyster Sauce  
*\*piece per catty*

棗皇海螺燉竹笙  
Double-boiled Sea Conch Soup, Bamboo Pith, Red Date

清蒸東星斑  
Steamed Spotted Grouper

金蒜脆皮燒雞  
Roast Crispy Chicken, Crushed Garlic

瑤柱鮮蟹肉燴絲苗  
Braised Rice, Conpoy, Crab Meat

甫魚乾燒伊麵  
Braised E-fu Noodles, Dried Sole

遠年陳皮紅豆沙湯丸  
Red Bean Cream, Aged Tangerine Peel, Glutinous Rice Dumpling

美點雙輝  
Chinese Petits Fours



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

# MANDARIN ORIENTAL DELIGHT

## Menu Options

### 文華東方 情意綿綿之選 菜單選項

黑松露醬翡翠炒澳洲帶子

Wok-fried Australian Scallop, Garden Greens, Black Truffle Sauce

其他精選

*Alternative Selections*

X.O.醬碧綠炒法國鴿甫

Wok-fried French Pigeon Meat, Garden Greens, X.O. Sauce

碧綠夏果炒蝦球

Wok-fried Prawn, Garden Greens, Macadamia Nuts

升級精選

*Enhancements*

羊肚菌百合杞子炒桂花蚌 - 附加每席港幣600元 (另加一服務費)

Wok-fried Queen Clam, Morel Mushroom, Lily Bulbs, Wolfberry -

Supplement charge HKD600 plus 10% service charge per table

金銀鴛鴦蝦球 - 附加每席港幣800元 (另加一服務費)

Deep-fried and Stir-fried Prawns -

Supplement charge HKD800 plus 10% service charge per table

蠔皇八頭南非湯鮑燴天白花菇

Stewed South African Abalone (8ppc\*), Shiitake Mushroom, Oyster Sauce

*\*piece per catty*

其他精選

*Alternative Selections*

碧綠蠔皇鮮鮑片

Stewed Sliced Abalone, Garden Greens, Oyster Sauce

鮑汁花膠鵝掌

Braised Fish Maw, Goose Web, Abalone Sauce

升級精選

*Enhancements*

蠔皇六頭南非湯鮑 - 附加每席港幣1,000元 (另加一服務費)

Stewed South African Abalone (6ppc\*), Oyster Sauce -

Supplement charge HKD1,000 plus 10% service charge per table

*\*piece per catty*

鮑甫燴花膠件 - 附加每席港幣2,500元 (另加一服務費)

Stewed Fish Maw Steak, Sliced Abalone -

Supplement charge HKD2,500 plus 10% service charge per table



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

# MANDARIN ORIENTAL DELIGHT

## Menu Options

### 文華東方 情意綿綿之選 菜單選項

棗皇海螺燉竹笙

Double-boiled Sea Conch Soup, Bamboo Pith, Red Date

其他精選

*Alternative Selections*

鹿茸菌海螺燉竹絲雞

Double-boiled Silkie Chicken Soup, Sea Conch, Velvet Mushroom

高湯雞茸燴燕液

Braised Bird's Nest Soup, Minced Chicken, Supreme Broth

升級精選

*Enhancements*

鮮蟹肉燴官燕 - 附加每席港幣1,200元 (另加一服務費)

Braised Bird's Nest Soup, Crab Meat -

Supplement charge HKD1,200 plus 10% service charge per table

津膽燉花膠 - 附加每席港幣2,500元 (另加一服務費)

Double-boiled Fish Maw Soup, Shanghai Cabbage -

Supplement charge HKD2,500 plus 10% service charge per table

清蒸東星斑

Steamed Spotted Grouper

其他精選

*Alternative Selections*

清蒸花尾龍躉

Steamed Giant Grouper

清蒸老虎斑

Steamed Tiger Grouper

升級精選

*Enhancements*

清蒸老鼠斑 - 附加每席港幣2,500元 (另加一服務費)

Steamed Pacific Grouper

Supplement charge HKD2,500 plus 10% service charge per table



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

# MANDARIN ORIENTAL DELIGHT

## Menu Options

### 文華東方 情意綿綿之選 菜單選項

金蒜脆皮燒雞

Roast Crispy Chicken, Crushed Garlic

其他精選

*Alternative Selections*

南乳醬燒雞

Roast Chicken, Red Bean Curd Sauce

當紅炸子雞

Deep-fried Crispy Chicken

豉油皇脆皮燒雞

Roast Premium Soya Marinated Chicken

升級精選

*Enhancements*

甜合桃脆皮燒雞 - 附加每席港幣300元（另加一服務費）

Roast Crispy Chicken, Candied Walnuts -

Supplement charge HKD300 plus 10% service charge per table

瑤柱鮮蟹肉燴絲苗

Braised Rice, Conpoy, Crab Meat

其他精選

*Alternative Selections*

蒜香雞絲炒飯

Fried Rice, Shredded Chicken, Minced Garlic

瑤柱蛋白炒飯

Fried Rice, Conpoy, Egg White

升級精選

*Enhancements*

飄香荷菜飯 - 附加每席港幣500元（另加一服務費）

Fried Rice, Assorted Meat, Lotus Leaf -

Supplement charge HKD500 plus 10% service charge per table



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



**MANDARIN  
ORIENTAL  
DELIGHT**  
*Menu Options*

**文華東方  
情意綿綿之選  
菜單選項**

甫魚乾燒伊麵  
Braised E-fu Noodles, Dried Sole

其他精選  
*Alternative Selections*

金菇銀芽炆伊麵  
Braised E-fu Noodles, Enoki Mushroom, Bean Sprout

蝦籽鮮菇炆伊麵  
Braised E-fu Noodles, Fresh Mushroom, Dried Shrimp Roe

升級精選  
*Enhancements*

上湯鳳城水餃 - 附加每席港幣500元 (另加一服務費)  
Poached Shrimp and Pork Dumpling, Supreme Broth -  
Supplement charge HKD500 plus 10% service charge per table

上湯煎粉果 - 附加每席港幣800元 (另加一服務費)  
Pan-fried Shrimp and Pork Dumpling served with Supreme Soup -  
Supplement charge HKD800 plus 10% service charge per table

---

遠年陳皮紅豆沙湯丸  
Red Bean Cream, Aged Tangerine Peel, Glutinous Rice Dumpling

其他精選  
*Alternative Selections*

合桃露湯丸  
Walnut Cream, Glutinous Rice Dumpling

杏仁茶湯丸  
Almond Cream, Glutinous Rice Dumpling

升級精選  
*Enhancements*

楊枝甘露 - 附加每席港幣500元 (另加一服務費)  
Chilled Mango Cream, Pomelo, Sago, Coconut -  
Supplement charge HKD500 plus 10% service charge per table

南北杏燉萬壽果 - 附加每席港幣600元 (另加一服務費)  
Double-boiled Papaya, Chinese Almond -  
Supplement charge HKD600 plus 10% service charge per table



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

鴻運乳豬全體  
Roast Whole Suckling Pig

碧綠夏果百合炒蝦球  
Wok-fried Prawn, Lily Bulbs, Garden Greens, Macadamia Nuts

百花炸釀蟹拑  
Deep-fried Crab Claw Coated with Shrimp Paste

蟹肉燕液扒時蔬  
Braised Bird's Nest with Crab Meat, Seasonal Vegetables

鹿茸菌海螺燉竹絲雞  
Double-boiled Silkie Chicken Soup, Sea Conch, Velvet Mushroom

碧綠蠔皇燴八頭南非鮑魚  
Stewed South African Abalone (8ppc\*), Garden Greens, Oyster Sauce  
*\*piece per catty*

清蒸東星斑  
Steamed Spotted Grouper

南乳醬香燒雞  
Deep-fried Crispy Chicken, Red Bean Curd Sauce

雙子炒飯  
Fried Rice, Scallop, Tobiko

鮑汁雜菌燴伊麵  
Braised E-fu Noodles, Assorted Mushrooms, Abalone Sauce

合桃露湯丸  
Walnut Cream, Glutinous Rice Dumpling

美點雙輝  
Chinese Petits Fours

## MANDARIN ORIENTAL SUPREME

### *Menu Options*

#### 文華東方 情意綿綿之選 菜單選項

HKD18,888  
*plus 10% service charge  
per table of 10 - 12  
persons*

每席港幣18,888元 -  
適用於10-12人  
(另加一服務費)



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

**MANDARIN  
ORIENTAL  
SUPREME**  
*Menu Options*

**文華東方  
情意綿綿之選  
菜單選項**

碧綠夏果百合炒蝦球

Wok-fried Prawn, Lily Bulbs, Garden Greens, Macadamia Nuts

其他精選

*Alternative Selections*

X.O.醬碧綠小雲耳炒蝦球

Wok-fried Prawn, Cloud Ear Fungus, Garden Greens, X.O. Sauce

碧綠法國鴿甫炒蝦仁

Wok-fried Shrimp, French Pigeon Meat, Garden Greens

升級精選

*Enhancements*

西蘭花香蔥炒帶子蝦球 - 附加每席港幣800元（另加一服務費）

Wok-fried Scallop and Prawn, Broccoli, Spring Onion

Supplement charge HKD800 plus 10% service charge per table

黃金蝦球拼碧綠炒帶子 - 附加每席港幣800元（另加一服務費）

Deep-fried Shrimp Dumpling Coated with Salted Egg Yolk  
and Wok-fried Scallop with Garden Greens

Supplement charge HKD800 plus 10% service charge per table

百花炸釀蟹鉗

Deep-fried Crab Claw Coated with Shrimp Paste

其他精選

*Alternative dishes:*

香芒炸蝦丸

Deep-fried Shrimp Dumpling with Mango

荔茸炸釀帶子

Deep-fried Scallop Coated with Taro Paste

升級精選

*Enhancements*

柚子汁焗釀蟹蓋 - 附加每席港幣1,500元（另加一服務費）

Baked Crab shell, Crab Meat, Yuzu Sauce -

Supplement charge HKD1,500 plus 10% service charge per table

葡汁焗釀響螺 - 附加每席港幣2,000元（另加一服務費）

Baked Sea Conch, Curry-coconut Sauce

Supplement charge HKD2,000 plus 10% service charge per table



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

# MANDARIN ORIENTAL SUPREME

## Menu Options

### 文華東方 情意綿綿之選 菜單選項

蟹肉燕液扒時蔬

Braised Bird's Nest with Crab Meat, Seasonal Vegetables

其他精選

*Alternative Selections*

鮮蟹肉扒鴛鴦蔬

Braised Crab Meat, Twin Vegetables

蝦籽竹笙扒時蔬

Braised Bamboo Pith, Dried Shrimp Roe, Seasonal Vegetables

升級精選

*Enhancements*

瑤柱花膠條扒時蔬 - 附加每席港幣1,500元（另加一服務費）

Braised Conpoy, Fish Maw, Seasonal Vegetables

Supplement charge HKD1,500 plus 10% service charge per table

鹿茸菌海螺燉竹絲雞

Double-boiled Silkie Chicken Soup, Sea Conch, Velvet Mushroom

其他精選

*Alternative Selections*

高湯雞茸燴燕液

Braised Bird's Nest Soup, Minced Chicken, Supreme Broth

天白花菇海螺燉雞

Double-boiled Chicken Soup, Sea Conch, Shiitake Mushroom

升級精選

*Enhancements*

鮮蟹肉燴官燕 - 附加每席港幣1,200元（另加一服務費）

Braised Bird's Nest Soup, Crab Meat

Supplement charge HKD1,200 plus 10% service charge per table

松茸花膠燴津膽 - 附加每席港幣2,500元（另加一服務費）

Double-boiled Matsutake Mushroom Soup, Fish Maw, Shanghai Cabbage

Supplement charge HKD2,500 plus 10% service charge per table



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

# MANDARIN ORIENTAL SUPREME

## Menu Options

### 文華東方 情意綿綿之選 菜單選項

碧綠蠔皇八頭南非湯鮑魚  
Stewed South African Abalone (8ppc\*), Garden Greens, Oyster Sauce  
*\*piece per catty*

其他精選

*Alternative Selections*

碧綠蠔皇鮮鮑片

Stewed Sliced Abalone, Garden Greens, Oyster sauce

鮑汁花膠鵝掌

Braised Fish Maw, Goose Web, Abalone Sauce

升級精選

*Enhancements*

蠔皇六頭南非湯鮑 - 附加每席港幣1,000元 (另加一服務費)

Stewed South African Abalone (6ppc\*), Oyster Sauce -

Supplement charge HKD1,000 plus 10% service charge per table

*\*piece per catty*

鮑甫燴花膠件 - 附加每席港幣2,500元 (另加一服務費)

Stewed Fish Maw Steak, Sliced Abalone -

Supplement charge HKD2,500 plus 10% service charge per table

清蒸游水東星斑  
Steamed Spotted Grouper

其他精選

*Alternative Selections*

清蒸老虎斑

Steamed Tiger Grouper

清蒸游水杉斑

Steamed Camouflage Grouper

升級精選

*Enhancements*

清蒸游水老鼠斑 - 附加每席港幣2,500元 (另加一服務費)

Steamed Pacific Grouper

Supplement charge HKD2,500 plus 10% service charge per table



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

# MANDARIN ORIENTAL SUPREME

## Menu Options

### 文華東方 情意綿綿之選 菜單選項

南乳醬燒雞

Roast Chicken, Red Bean Curd Sauce

其他精選

*Alternative Selections*

當紅炸子雞

Deep-fried Crispy Chicken

金蒜脆皮燒雞

Roast Crispy Chicken, Crushed Garlic

豉油皇脆皮燒雞

Roast Premium Soya Marinated Chicken

升級精選

*Enhancements*

甜合桃脆皮燒雞 - 附加每席港幣300元（另加一服務費）

Roast Crispy Chicken, Candied Walnuts -

Supplement charge HKD300 plus 10% service charge per table

雙子炒飯

Fried Rice, Scallop, Tobiko

其他精選

*Alternative Selections*

蒜香雞絲炒飯

Fried Rice, Shredded Chicken, Minced Garlic

鮑汁鱈魚雞粒燴絲苗

Braised Rice, Octopus, Chicken, Abalone Sauce

升級精選

*Enhancements*

飄香荷葉飯 - 附加每席港幣500元（另加一服務費）

Fried Rice, Assorted Meat, Lotus Leaf -

Supplement charge HKD500 plus 10% service charge per table



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

# MANDARIN ORIENTAL SUPREME

## Menu Options

### 文華東方 情意綿綿之選 菜單選項

鮑汁雜菌燴伊麵

Braised E-fu noodles, Assorted Mushrooms, Abalone Sauce

其他精選

*Alternative Selections*

甫魚乾燒伊麵

Braised E-fu Noodles, Dried Sole

蝦籽鮮菇炆伊麵

Braised E-fu Noodles, Fresh Mushroom, Dried Shrimp Roe

升級精選

*Enhancements*

上湯鳳城水餃 - 附加每席港幣500元 (另加一服務費)

Poached Shrimp and Pork Dumpling, Supreme Broth -

Supplement charge HKD500 plus 10% service charge per table

上湯煎粉果 - 附加每席港幣800元 (另加一服務費)

Pan-fried Shrimp and Pork Dumpling served with Supreme Soup -

Supplement charge HKD800 plus 10% service charge per table

合桃露湯丸

Walnut Cream, Glutinous Rice Dumpling

其他精選

*Alternative Selections*

遠年陳皮紅豆沙湯丸

Red Bean Cream, Aged Tangerine Peel, Glutinous Rice Dumpling

杏仁茶湯丸

Almond Cream, Glutinous Rice Dumpling

升級精選

*Enhancements*

楊枝甘露 - 附加每席港幣500元 (另加一服務費)

Chilled Mango Cream, Pomelo, Sago, Coconut -

Supplement charge HKD500 plus 10% service charge per table

南北杏燉萬壽果 - 附加每席港幣600元 (另加一服務費)

Double-boiled Papaya, Chinese Almond -

Supplement charge HKD600 plus 10% service charge per table



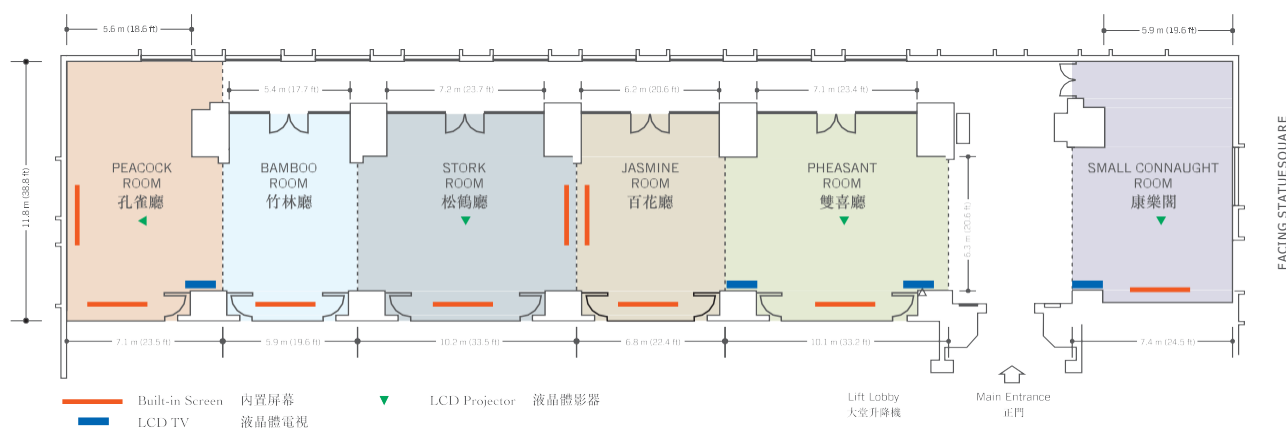
*Mandarin Oriental, Hong Kong reserves the right to alter the above menu prices and items due to unforeseeable market price fluctuations and availability.*

## THE CONNAUGHT ROOM

### 康樂廳

The romantic and sophisticated Connaught Room, situated on the first floor, offers the perfect location for lavish weddings and intimate receptions. Having hosted some of Hong Kong's most significant events, this versatile space can accommodate up to 600 for a cocktail reception or 250 for a lunch or dinner but it can also be divided into six smaller areas.

瑰麗典雅的康樂廳，位於酒店一樓，為婚宴場地理想之選，無論是豪華婚宴或溫馨酒會均十分適合。康樂廳寬敞偌大，可舉行600人雞尾酒會或250人婚宴筵席。此外，康樂廳亦可分間為六個小型宴會場地，迎合不同新人的需要。



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 / 6134	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

Telephone +852 2825 4822 / +852 2825 4824 or

Email: [mohkg-catering@mohg.com](mailto:mohkg-catering@mohg.com)

[mandarinoriental.com/hongkong](http://mandarinoriental.com/hongkong)