

MARCO POLO
HONGKONG HOTEL
馬哥孛羅香港酒店

2024-2025週年及新春宴會套餐
Annual and Spring Package



聯絡我們
Enquiry



套餐資料
Package Information



2024-2025週年及新春午宴/晚宴套餐

Annual and Spring Lunch/Dinner Package

每席午宴港幣6,180或晚宴8,788起，凡預訂最少3席或以上(每席12位)，即可享以下優惠：

With a minimum booking of 3 tables from HK\$6,180 for lunch or HK\$8,788 for dinner per table of 12 persons, you can enjoy the following privileges:

- 餐前迎賓什果賓治
Welcome fruit punch before meal
- 2小時(午宴)或3小時(晚宴)席間無限量供應紅、白餐酒、啤酒、汽水及冰凍橙汁
2 hours for lunch or 3 hours for dinner: unlimited serving of house red and white wines, beers, soft drinks and chilled orange juice
- 自備美酒免收開瓶費(每席1瓶)
Free corkage for a bottle of self-brought hard liquor or wine per table
- 馬哥孛羅咖啡廳雙人自助餐禮卷1張
A buffet voucher for 2 persons at Cafe Marco
- 麻雀耍樂(只適用於晚宴)
Mahjong facilities (dinner only)
- 全場席上及迎賓接待處鮮花擺設
Floral centrepiece on reception table and all dining tables
- 全場華麗椅套
Seat covers for all banquet chairs
- 影音設備(液晶體投影機、屏幕及無線咪)
Use of audio-visual equipment (built-in projector & screen, PA system with wireless microphone)
- 泊車券(每3席可享5小時)
Car parking coupon (5 hours per every 3 tables)

凡惠顧6席或以上，更可享以下優惠：

For banquet with 6 tables or above, you can enjoy the following additional privileges:

- 升級至馬哥孛羅咖啡廳雙人自助餐禮券2張
Upgrade to 2 buffet vouchers of 2 persons each at Cafe Marco
- 席前小食(4打)
Pre-meal snack (4 dozens)
- 奉送氣泡酒1支作祝酒用
A bottle of sparkling wine for toasting
- 背景板連標準金色英文字(上限30個字母)
Backdrop with standard gold English alphabet letters (maximum 30 letters)

凡惠顧10席或以上，更可享以下優惠：

For banquet with 10 tables or above, you can enjoy the following additional privileges:

- 升級至席前小食(6打)
Upgrade to pre-meal snack (6 dozens)
- 升級至自助拍攝機連道具(只適用於晚宴)或升級至雙人馬哥孛羅咖啡廳自助餐禮券3張
Upgrade to photo booth with props (dinner only) or upgrade to 3 buffet vouchers of 2 persons each at Cafe Marco

備註Remarks

場地設餐飲最低消費 Minimum charges on food and beverage consumption apply for each venue

優惠有效期至2025年4月30日 Valid until 30 April 2025

優惠不可與其他優惠或推廣同時使用 Offer may not be combined with other packages or promotions

如有任何爭議，馬哥孛羅酒店—香港保留最終決定權 All matters and disputes will be subject to final decision by Marco Polo Hotels – Hong Kong

2024-2025週年及新春午宴菜譜 I Annual and Spring Lunch Menu I

風生水起

"Lo Hei" Salmon Sashimi with Fresh Fruit and Chinese Condiments

碧綠彩鳳蝦仁

Sautéed Chicken and Shrimp with Vegetables

鮮人參燉雞湯

Ginseng and Chicken Soup

瑤柱扒雙蔬

Braised Seasonal Vegetables with Shredded Conpoy

清蒸沙巴龍躉

Steamed Fresh Garoupa

當紅炸子雞

Golden Fried Crispy Chicken

蘭片蝦粒炒飯

Fried Rice with Shrimp and Kale

鮑汁雙菇炆伊麵

Braised E-fu Noodles with Mushrooms and Abalone Sauce

喜慶團圓

Sweetened Red Bean Cream with Lotus Seed and Dumplings

精美甜點

Chinese Petit Fours

每席港幣6,180供12位享用及附設加一服務費

包括2小時席間無限量供應紅、白餐酒、啤酒、汽水及冰凍橙汁

HK\$6,180 plus 10% service charge per table of 12 persons

Inclusive of 2 hours unlimited serving of house red and white wines, beers, soft drinks, and chilled orange juice

2024-2025週年及新春午宴菜譜 II Annual and Spring Lunch Menu II

乳豬燒味拼盤

Barbecued Sucking Pig and Barbecued Meat Platter

碧綠彩鳳帶子

Sautéed Chicken and Scallops with Vegetables

蟲草花桂圓燉竹絲雞

Double-boiled Chicken Soup with Longan and Aweto

蠔皇碧綠聚寶盆

Braised Sliced Whelks, Goose Web, and Shiitake Mushrooms with Vegetables

清蒸沙巴龍躉

Steamed Fresh Garoupa

當紅炸子雞

Golden Fried Crispy Chicken

臘味粒芥蘭炒香苗

Fried Rice with Preserved Meat and Kale

大展鴻圖麵

Braised E-fu Noodles with Crab Meat in Superior Soup

鴛鴦紫米露湯丸

Sweetened Red Glutinous Rice and Red Bean Soup with Glutinous Dumplings

精美甜點

Chinese Petit Fours

每席港幣7,180供12位享用及附設加一服務費

包括2小時席間無限量供應紅、白餐酒、啤酒、汽水及冰凍橙汁

HK\$7,180 plus 10% service charge per table of 12 persons

Inclusive of 2 hours unlimited serving of house red and white wines, beers, soft drinks,
and chilled orange juice

2024-2025週年及新春晚宴菜譜 I Annual and Spring Dinner Menu I

乳豬燒味拼盤

Barbecued Sucking Pig and Barbecued Meat Platter

黑松露醬炒碧綠花枝帶子

Stir-fried Squid and Scallops with Black Truffle Sauce and Vegetables

竹筴雞絲鮑螺瑤柱羹

Braised Bamboo Pith Soup with Conpoy, Sea Whelk and Shredded Chicken

Or 或

姬松茸螺頭燉竹絲雞

Double-boiled Chicken Soup with Matsutake and Conch

蠔皇金錢扣原隻鮑魚(八頭)

Braised Whole Abalone (8-headed) with Shiitake Mushrooms

清蒸沙巴龍躉

Steamed Fresh Garoupa

醬燒琵琶鴨

Roasted Marinated Duck

生炒臘味糯米飯

Stir-fried Glutinous Rice with Preserved Meat

鮑汁雙菇炆伊麵

Braised E-fu Noodles with Mushrooms and Abalone Sauce

生磨合桃露湯丸

Sweetened Walnut Cream with Glutinous Dumplings

精美甜點

Chinese Petit Fours

每席港幣8,788供12位享用及附設加一服務費

包括3小時席間無限量供應紅、白餐酒、啤酒、汽水及冰凍橙汁

HK\$8,788 plus 10% service charge per table of 12 persons

Inclusive of 3 hours unlimited serving of house red and white wine, beers,
soft drinks and chilled orange juice

2024-2025週年及新春晚宴菜譜 II Annual and Spring Dinner Menu II

鴻運乳豬全體

Barbecued Whole Suckling Pig

黃金鵝肝百花球

Golden Fried Shrimp Ball with Goose Liver Paste

水雲百子玉環瑤柱甫

Braised Whole Conpoy in Marrow with Garlic and Sea Moss

碧綠花枝帶子

Sautéed Squid and Scallops with Vegetables

鮮松茸蟲草花燉象拔蚌水鴨

Double-boiled Geoduck and Duck Soup with Matsutake and Aweto

Or 或

上湯雞茸燕窩羹

Bird's Nest with Minced Chicken in Superior Soup

蠔皇花菇原隻鮑魚 (八頭)

Braised Whole Abalone with Mushroom (8-headed)

清蒸老虎斑

Steamed Fresh Tiger Garoupa

桂花陳酒焗雞

Baked Chicken with Chinese Wine

臘味粒芥蘭炒香苗

Fried Rice with Preserved Meat and Kale

大展鴻圖麵

Braised E-fu Noodle with Crab Meat in Superior Soup

鴛鴦紫米露湯丸

Sweetened Red Glutinous Rice and Red Bean Soup with Glutinous Dumpling

鮮果拼盤

Seasonal Fresh Fruit Platter

精美甜點

Chinese Petit Fours

每席港幣9,788供12位享用及附設加一服務費

包括3小時席間無限量供應紅、白餐酒、啤酒、汽水及冰凍橙汁

HK\$9,788 plus 10% service charge per table of 12 persons

Inclusive of 3 hours unlimited serving of house red and white wines, beers,
soft drinks, and chilled orange juice

2024-2025週年及新春晚宴菜譜 III Annual and Spring Dinner Menu III

鴻運乳豬全體

Barbecued Whole Suckling Pig

法式焗釀芝士煙肉蝦球酥盒

Baked Stuffed Cheese, Bacon, and Prawns in Crispy Box

碧綠四川鳳球帶子

Sautéed Chicken and Scallops with Vegetables in Sichuan Style

發財大脷金錢

Braised Pork Tongues with Shiitake Mushrooms and Sea Moss

花膠螺頭燉竹絲雞

Double-boiled Chicken Soup with Sea Whelk and Fish Maw

蠔皇碧綠原隻鮑魚 (六頭)

Braised Whole Abalone (6-headed) with Vegetables

清蒸老虎斑

Steamed Fresh Tiger Garoupa

當紅炸子雞

Golden Fried Crispy Chicken

生炒臘味糯米飯

Stir-fried Glutinous Rice with Preserved Meat

野菌上湯炆伊麵

Braised E-fu Noodles with Wild Mushrooms

楊枝甘露

Mango Pomelo Sago

鮮果拼盤

Seasonal Fresh Fruit Platter

精美甜點

Chinese Petit Fours

每席港幣11,888供12位享用及附設加一服務費
包括3小時席間無限量供應紅、白餐酒、啤酒、汽水及冰凍橙汁

HK\$11,888 plus 10% service charge per table of 12 persons

Inclusive of 3 hours unlimited serving of house red and white wines, beers,
soft drinks, and chilled orange juice

2024-2025週年及新春晚宴菜譜 IV Annual and Spring Dinner Menu IV

鴻運乳豬全體
Barbecued Whole Suckling Pig

黃金鵝肝蟹肉卷
Golden Fried Crab Meat Rolls with Goose Liver Paste

翡翠XO醬花枝貴花蚌拌金沙蝦球
Stir-fried Squid and Sea Clams with Golden Shrimp in XO Sauce

發財大脷花菇伴金蠔
Braised Dried Oysters and Pork Tongues with Sea Moss and Shiitake Mushrooms

黑松露燕窩蟹肉羹
Bird's Nest Soup with Crab Meat and Black Truffles

蠔皇碧綠原隻鮑魚 (六頭)
Braised Whole Abalone (6-headed) with Vegetables

清蒸西星斑
Steamed Fresh Spotted Garoupa

當紅炸子雞
Golden Fried Crispy Chicken

瑤柱帶子炒飯
Fried Rice with Diced Scallops and Shredded Conpoy

上湯鮮蝦水餃
Shrimp Dumplings in Superior Soup

蓮子百合燉萬壽果
Double-boiled Sweetened Papaya with Lotus Seed and Lily Bulb

鮮果拼盤
Seasonal Fresh Fruit Platter

精美甜點
Chinese Petit Fours

每席港幣12,788供12位享用及附設加一服務費
包括3小時席間無限量供應紅、白餐酒、啤酒、汽水及冰凍橙汁
HK\$12,788 plus 10% service charge per table of 12 persons
Inclusive of 3 hours unlimited serving of house red and white wine, beers,
soft drinks and chilled orange juice