

Apex Prosperity Celebration Packages 2026

Celebrate in style with our exclusive package, lunch from HK\$8,288 and dinner from HK\$9,288 per table of 12 persons — perfect for hosting memorable corporate gatherings and festive group events, available from now until 30 April 2026.

Benefits for 2 tables or more:

- Welcome fruit punch before meal
- Unlimited serving of house red and white wines, beers, soft drinks, and orange juice (two hours for lunch / three hours for dinner)
- Free corkage for one self-brought bottle liquor or wine per table
- Lunch banquet: One lunch buffet voucher for two at Three on Canton
- Dinner banquet: One dinner buffet voucher for two at Three on Canton
- Mahjong facilities
- Floral centrepieces for the reception table and dining tables
- Seat covers for all banquet chairs
- · Audio-visual equipment including built-in projector screen and PA system with wireless microphone
- One five-hour car parking coupon for every three tables

Additional benefits for 4 tables or more:

- Lunch banquet: Two lunch buffet vouchers for two at Three on Canton
- Dinner banquet: Two dinner buffet vouchers for two at Three on Canton
- Four dozen pre-meal snacks
- One bottle of sparkling wine for toasting

For reservations or enquiries, please contact our catering team at +852 2113 3218 or email bqt.hkh@marcopolohotels.com, Terms and conditions apply.



2026年吉祥如意周年聚會套餐

即日至2026年4月30日,預訂專屬盛宴套餐,午宴每席(12位用)由港幣8,288起或晚宴由港幣9,288起。 無論是酬謝客戶的企業盛會,還是共慶佳節的團聚禮宴,均能締造難忘的精彩時刻!

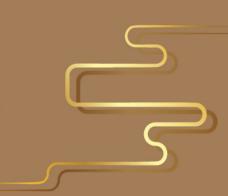
凡預訂二席或以上,尊享以下優惠:

- 席前迎賓什果賓治
- •無限量供應紅、白餐酒、啤酒、汽水及橙汁(午宴兩小時/晚宴三小時)
- 自備美酒免收開瓶費(每席乙瓶)
- 午宴尊享Three on Canton雙人自助午餐禮券乙張
- 晚宴尊享Three on Canton雙人自助晚餐禮券乙張
- 麻雀耍樂
- 全場席上及迎賓接待處鮮花擺設
- 全場華麗椅套
- 影音設備包括液晶體投影機、屏幕及無線咪
- 每三席可獲贈五小時泊車券乙張

凡預訂四席或以上,尊享以下額外優惠:

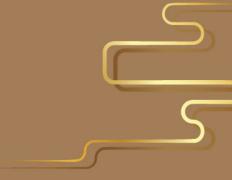
- 午宴尊享Three on Canton雙人自助午餐禮券兩張
- 晚宴尊享Three on Canton雙人自助晚餐禮券兩張
- 四打席前小食
- 祝酒用氣泡酒乙支

訂座或查詢,請致電+852 2113 3218或電郵至bqt.hkh@marcopolohotels.com 與宴會部接洽,優惠受條款及細則約束。





Lunch Menu I 午宴套餐 I



Assorted Barbecued Platter 燒味拼盤

Braised Dried Oyster with Sea Moss 發財好市

Stir-fried Squids and Chicken with Broccoli 碧綠花枝鳳片

Braised Seafood Soup with Bamboo Pith 竹笙海皇羹

> Steamed Fresh Garoupa 清蒸沙巴龍躉

Golden Fried Crispy Chicken 脆皮炸子雞

Fried Rice with Diced Shrimp and Vegetables 鮮蝦菜粒炒飯

Braised e-fu Noodles with Fresh Mushrooms 鮮菇炆伊麵

Sweetened Red Bean Cream with Lotus Seed 蓮子紅豆沙

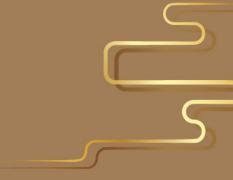
> Chinese Petit Fours 精美甜點



HK\$8,288 per table (for 12 persons, a minimum of 2 tables is required)

每席港幣8,288(供十二位用,兩席起)

Lunch Menu I 午宴套餐 I



Assorted Barbecued Platter 燒味拼盤

Braised Dried Oyster with Sea Moss 發財好市

Stir-fried Squids and Chicken with Broccoli 碧綠花枝鳳片

Braised Seafood Soup with Bamboo Pith 竹笙海皇羹

> Steamed Fresh Garoupa 清蒸沙巴龍躉

Golden Fried Crispy Chicken 脆皮炸子雞

Fried Rice with Diced Shrimp and Vegetables 鮮蝦菜粒炒飯

Braised e-fu Noodles with Fresh Mushrooms 鮮菇炆伊麵

Sweetened Red Bean Cream with Lotus Seed 蓮子紅豆沙

> Chinese Petit Fours 精美甜點



HK\$8,288 per table (for 12 persons, a minimum of 2 tables is required)

每席港幣8,288(供十二位用,兩席起)

Lunch Menu II / Dinner Menu I 午宴菜譜 II / 晚宴菜譜 I

Barbecued Sucking Pig with Barbecued Meat Platter 乳豬燒味拼盤

Braised Vegetables Marrow Stuffed with Whole Conpoy 翡翠玉環瑤柱甫

> Golden fried Seafood Roll with Mango Salad 香芒沙律海鮮卷

> Sautéed Squid and Shrimp with Honey Bean 蜜豆花枝蝦仁

> > Bird's Nest Soup with Seafood 海皇燕窩羹

Braised Sliced Sea Whelk with Goose Web 蠔皇螺片扣鵝掌

> Steamed Fresh Garoupa 清蒸沙巴龍躉

Golden Fried Crispy Chicken 當紅炸子雞

Fried Rice with Seafood and Garlic 香蒜海皇炒飯

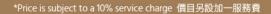
Poached Noodles in Superior Soup and Yunnan Ham 雲腿上湯牛麵

Sweetened Red Bean Cream with Lily Bulbs 百合紅豆沙

> Chinese Petit Fours 精美甜點

HK\$9,288 per table (for 12 persons, a minimum of 2 tables is required)

每席港幣9,288(供十二位用,兩席起)



Lunch Menu III / Dinner Menu II 午宴菜譜 III / 晚宴菜譜 II

Barbecued Whole Suckling Pig 錦繡紅袍

Braised Dried Oyster with Mushrooms and Lettuce 北菇生財金蠔

Sautéed Prawn and Vegetables with Walnut _____ 甜桃翡翠明蝦

Golden Fried Crab and Claw Stuffed with Minced Shrimp 香酥百花蟹鉗

Bird's Nest Soup with Crab Meat and Shredded Conpoy 蟹肉瑤柱燕窩羹

> Braised Sliced Abalone with Vegetables 蠔皇鮮鮑甫

> > Steamed Fresh Garoupa 清蒸沙巴龍躉

Golden Fried Crispy Chicken 金沙脆炸雞

Fried Rice with Seafood and Crab Roe 蟹籽海皇炒飯

Braised E-fu Noodles with Shredded Conpoy and Enoki Mushrooms 瑤柱金菇炆伊麵

> Chinese Petit Fours 精美甜點

HK\$10,288 per table (for 12 persons, a minimum of 2 tables is required) 每席港幣10,288(供十二位用[,]兩席起)

