

MARCO POLO
HONGKONG HOTEL
馬哥孖羅香港酒店

Apex Prosperity Celebration Packages
吉祥如意周年聚會套餐
2026

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Apex Prosperity Celebration Packages 2026

Celebrate in style with our exclusive package, lunch from HK\$6,480 and dinner from HK\$9,088 per table of 12 persons—perfect for hosting memorable corporate gatherings and festive group events, available from now until 30 April 2026.

Benefits for 3 tables or more:

- Welcome fruit punch before meal
- Unlimited serving of house red and white wine, beer, soft drink, 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 Cafe Marco
- Dinner banquet: One dinner buffet voucher for two at Cafe Marco
- 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 6 tables or more:

- Lunch banquet: Two lunch buffet vouchers for two at Cafe Marco
- Dinner banquet: Two dinner buffet vouchers for two at Cafe Marco
- Four dozen pre-meal snacks
- One bottle of sparkling wine for toasting
- Backdrop with standard gold English alphabet letters

Additional benefits for 10 tables or more:

- Complimentary fortune-telling service
- Six dozen pre-meal snacks
- Lunch banquet: Three lunch buffet vouchers for two at Cafe Marco
- Dinner banquet: Three dinner buffet vouchers for two at Cafe Marco or a complimentary photo booth with props

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

即日起至2026年4月30日，預訂專屬盛宴套餐，午宴由每席港幣\$6,480起或晚宴由港幣\$9,088起(12位用)。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！

凡預訂三席或以上，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)
- 午宴尊享馬哥孛羅咖啡廳雙人自助午餐禮券乙張
- 晚宴尊享馬哥孛羅咖啡廳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

凡預訂六席或以上，尊享以下額外優惠：

- 午宴尊享馬哥孛羅咖啡廳雙人自助午餐禮券兩張
- 晚宴尊享馬哥孛羅咖啡廳雙人自助晚餐禮券兩張
- 四打席前小食
- 祝酒用氣泡酒乙支
- 背景板連標準金色英文字

凡預訂十席或以上，更可享以下額外優惠：

- 免費迎福運程預測服務
- 六打席前小食
- 午宴尊享馬哥孛羅咖啡廳雙人自助午餐禮券三張
- 晚宴尊享馬哥孛羅咖啡廳雙人自助晚餐禮券三張或免費自助拍攝機連道具

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

午宴菜譜 I

Seasonal Fresh Fruit Salad with Prawns
鮮雜果明蝦沙律

Sautéed Chicken and Scallops with Vegetables
碧綠彩鳳帶子

Ginseng and Chicken Soup
人蔘燉雞湯

Braised Seasonal Vegetables with Shiitake Mushrooms
花菇扒雙蔬

Steamed Fresh Garoupa
清蒸沙巴龍躉

Golden Fried Crispy Chicken
當紅炸子雞

Fried Rice with Preserved Meat and Seasonal Vegetables
臘味菜片炒香苗

Braised E-fu Noodles with Mushrooms and Abalone Sauce
鮑汁雙菇炆伊麵

Sweetened Red Bean Cream with Lotus Seeds and Dumplings
喜慶團圓

Chinese Petit Fours
精美甜點

HK\$6,480 per table (for 12 persons, a minimum of 3 tables is required)

每席港幣6,480 (供十二位用, 三席起)

Inclusive of two hours of unlimited house red and white wine, beers, soft drinks, and orange juice

包括兩小時席間無限量供應紅、白餐酒、啤酒、汽水及橙汁

*Price is subject to a 10% service charge 價目另設加一服務費

Lunch Menu II 午宴菜譜 II

Appetiser Platter

Barbecued Pork, Roasted Duck, Braised Beef Shank, and Smoked Pork Knuckle

特色拼盤

蜜汁叉燒、明爐燒鴨、滷水牛腩及燻蹄

Sautéed Chicken and Scallops with Vegetables in XO Sauce

XO醬碧綠彩鳳帶子

Double-boiled Chicken Soup with Longan and Porcini Mushrooms

牛肝菌圓肉燉雞湯

Braised Dried Oysters with Lettuce and Shiitake Mushrooms

生菜金錢蠔豉

Steamed Fresh Garoupa

清蒸沙巴龍躉

Golden Fried Crispy Chicken

當紅炸子雞

Fried Rice with Olive Vegetables, Prawns and Diced Roast Pork Belly

欖菜鮮蝦燒腩粒炒飯

Braised E-fu Noodles with Crab Meat in Superior Soup

大展鴻圖麵

Sweetened Purple Glutinous Rice and Red Bean Soup with Glutinous Dumplings

鴛鴦紫米露湯丸

Chinese Petit Fours

精美甜點

HK\$7,680 per table (for 12 persons, a minimum of 3 tables is required)

每席港幣7,680 (供十二位用, 三席起)

Inclusive of two hours of unlimited house red and white wine, beers, soft drinks, and orange juice

包括兩小時席間無限量供應紅、白餐酒、啤酒、汽水及橙汁

*Price is subject to a 10% service charge 價目另設加一服務費

Dinner Menu I

晚宴菜譜 I

"Lo Hei" Salmon Sashimi with Seasonal Fresh Fruits and Chinese Condiments
風生水起

Stir-fried Squid and Scallops with Black Truffle Sauce and Vegetables
黑松露醬炒碧綠花枝帶子

Braised Bamboo Pith Soup with Conpoy, Sea Whelk, and Shredded Chicken
竹筴雞絲鮑螺瑤柱羹
or 或

Double-boiled Chicken Soup with Red Dates, Black Garlic, and Conch
紅棗黑蒜螺頭燉竹絲雞

Braised Whole Abalone (8-head) with Shiitake Mushroom
蠔皇金錢扣原隻鮑魚(八頭)

Steamed Fresh Garoupa
清蒸沙巴龍躉

Roasted Marinated Duck
醬燒琵琶鴨

Fried Rice with Olive Vegetables, Prawns and Diced Roast Pork Belly
欖菜鮮蝦燒腩粒炒飯

Braised E-fu Noodles with Mushrooms and Abalone Sauce
鮑汁雙菇炆伊麵

Sweetened Walnut Cream with Glutinous Dumplings
生磨合桃露湯丸

Seasonal Fresh Fruit Platter
鮮果拼盤

Chinese Petit Fours
精美甜點

HK\$9,088 per table (for 12 persons, a minimum of 3 tables is required)

每席港幣9,088 (供十二位用, 三席起)

Inclusive of three hours of unlimited house red and white wine, beers, soft drinks, and orange juice

包括三小時席間無限量供應紅、白餐酒、啤酒、汽水及橙汁

*Price is subject to a 10% service charge 價目另設加一服務費

Dinner Menu II

晚宴菜譜 II

Barbecued Whole Suckling Pig
鴻運乳豬全體

Crispy Fried Sea Conch Rolls with Portuguese Sauce
脆炸葡汁螺肉卷

Braised Dried Oysters and Pork Tongue with Lettuce
生財大脷金蠔

Sautéed Squid and Scallops with Vegetables in XO Sauce
XO醬碧綠花枝帶子

Double-boiled Geoduck and Duck Soup with Matsutake and Cordyceps Flowers
鮮松茸蟲草花燉象拔蚌水鴨
or 或

Bird's Nest with Minced Chicken in Superior Soup
上湯雞茸燕窩羹

Braised Whole Abalone (8-head) with Mushroom
蠔皇花菇原隻鮑魚 (八頭)

Steamed Fresh Tiger Garoupa
清蒸老虎斑

Baked Chicken with Chinese Wine
桂花陳酒焗雞

Fried Rice with Preserved Meat and Kale
臘味粒芥蘭炒香苗

Braised E-fu Noodles with Crab Meat in Superior Soup
大展鴻圖麵

Sweetened Purple Glutinous Rice and Red Bean Soup with Glutinous Dumplings
鴛鴦紫米露湯丸

Seasonal Fresh Fruit Platter
鮮果拼盤

Chinese Petit Fours
精美甜點

HK\$9,988 per table (for 12 persons, a minimum of 3 tables is required)

每席港幣9,988 (供十二位用, 三席起)

Inclusive of three hours of unlimited house red and white wine, beers, soft drinks, and orange juice

包括三小時席間無限量供應紅、白餐酒、啤酒、汽水及橙汁

*Price is subject to a 10% service charge 價目另設加一服務費

Dinner Menu III 晚宴菜譜 III

Barbecued Whole Suckling Pig
鴻運乳豬全體

Stuffed Cheese, Bacon and Prawns in Crispy Box
法式焗釀芝士煙肉蝦球酥盒

Sautéed Squid and Scallops with Vegetables in Sichuan-style
碧綠四川花枝帶子

Braised Dried Oysters and Pork Tongue with Lettuce
生菜大脷金蠔

Double-boiled Chicken Soup with Fish Maw and Ginseng
花膠人蔘燉竹絲雞

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

Steamed Fresh Tiger Garoupa
清蒸老虎斑

Golden Fried Crispy Chicken
當紅炸子雞

Stir-fried Glutinous Rice with Preserved Meat
生炒臘味糯米飯

Braised E-fu Noodles with Wild Mushrooms
野菌上湯炆伊麵

Mango Pomelo Sago
楊枝甘露

Seasonal Fresh Fruit Platter
鮮果拼盤

Chinese Petit Fours
精美甜點

HK\$11,888 per table (for 12 persons, a minimum of 3 tables is required)

每席港幣11,888 (供十二位用, 三席起)

Inclusive of three hours of unlimited house red and white wine, beers, soft drinks, and orange juice

包括三小時席間無限量供應紅、白餐酒、啤酒、汽水及橙汁

*Price is subject to a 10% service charge 價目另設加一服務費

Dinner Menu IV

晚宴菜譜 IV

Barbecued Whole Suckling Pig
鴻運乳豬全體

Fried Shrimp Ball and Goose Liver Paste with Mixed Vegetables Salad
鵝肝百花球拌雜菜沙律

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

Braised Dried Oysters and Pork Tongue with Shiitake Mushrooms and Lettuce
生財大腩花菇伴金蠔

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

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

Steamed Fresh Spotted Garoupa
清蒸西星斑

Golden Fried Crispy Chicken
當紅炸子雞

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

Shrimp Dumplings in Superior Soup
上湯鮮蝦水餃

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

Seasonal Fresh Fruit Platter
鮮果拼盤

Chinese Petit Fours
精美甜點

HK\$12,988 per table (for 12 persons, a minimum of 3 tables is required)

每席港幣12,988 (供十二位用, 三席起)

Inclusive of three hours of unlimited house red and white wine, beers, soft drinks, and orange juice

包括三小時席間無限量供應紅、白餐酒、啤酒、汽水及橙汁

*Price is subject to a 10% service charge 價目另設加一服務費