

# **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:

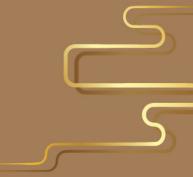
- 免費迎福運程預測服務
- 六打席前小食
- 午宴尊享馬哥孛羅咖啡廳雙人自助午餐禮券三張
- 晚宴尊享馬哥孛羅咖啡廳雙人自助晚餐禮券三張或免費自助拍攝機連道具

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

### 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、鹵水牛翭及燻蹄

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

## 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 竹笙雞絲鮑螺瑤柱羹 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

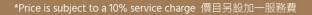
> Seasonal Fresh Fruit Platter 鮮果拼盤

> > 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



### 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

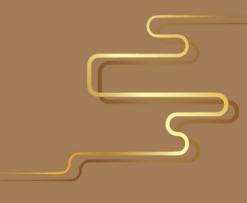


HK\$9,988 per table (for 12 persons, a minimum of 3 tables is required)

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

## 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

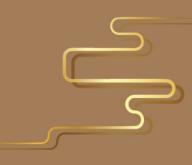


HK\$11,888 per table (for 12 persons, a minimum of 3 tables is required)

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

## 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 生財大脷花菇伴金蠔

> 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