



CELEBRATION PACKAGES 2026

Celebrate birthdays, anniversaries, reunion parties, and other special occasions with Marco Polo Hongkong Hotel's customised packages, which start from HK\$540 per person. From now until 30 November 2026, let us help you create cherished memories that last a lifetime!

Special offers with minimum of 3 tables for Chinese banquets or 30 guests for Western banquets:

- Free-flow soft drinks, chilled orange juice, and beers (two hours for lunch or cocktail / three hours for dinner)
- 3lb homemade fresh cream cake / pickled ginger and red eggs
- One bottle of sparkling wine
- 6 parking vouchers (one hour each)

Unlock additional offers with a minimum of 8 tables for Chinese banquets or 80 guests for Western banquets:

- Four dozen pre-meal refreshments
- Backdrop with standard gold English alphabet letters or Chinese character for "longevity" in gold
- 12 parking vouchers (one hour each)

Special beverage packages

Free-flow house red and white wines are available for a supplementary HK\$30 per person / HK\$300 per table for two hours or HK\$50 per person / HK\$500 per table for three hours

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

Prices are subject to a 10% service charge. Terms and conditions apply





2026 喜慶活動套餐

馬哥孛羅香港酒店呈獻精選喜慶活動套餐，凡於即日起至2026年11月30日預訂，每位只需港幣540起，由專業宴會服務團隊為您籌劃各項細節，不論是生日派對、家庭聚會或同事知己飯聚均可樂在其中，共譜難忘回憶！

預訂中式宴會三席或西式宴會三十位或以上，尊享：

- 席間無限量供應橙汁、汽水及啤酒 (午宴或雞尾酒會供應兩小時 / 晚宴供應三小時)
- 三磅鮮忌廉蛋糕 / 子薑及紅雞蛋
- 氣泡酒乙瓶
- 一小時免費泊車券六張

凡預訂中式宴會八席或西式宴會滿八十位或以上，額外尊享：

- 四打精美餐前小食
- 標準金色英文字母背景或「壽」字背景
- 一小時免費泊車券十二張

酒水套餐

每位另加港幣30 / 每席另加港幣300升級至兩小時無限量供應精選紅、白餐酒 或
每位另加港幣50 / 每席另加港幣500以升級至三小時暢飲

訂座或查詢，請致電宴會部+852 2113 3218或電郵至**bqt.hkh@marcopolohotels.com**

價格另設加一服務費，優惠受條款及細則約束



CHINESE LUNCH MENU I 中式午宴菜譜 I

Barbecued Meats Platter
燒味拼盤

Sautéed Chicken and Shrimp with Vegetables
碧綠彩鳳蝦仁

Ginseng and Chicken Soup
鮮人參燉雞湯

Braised Seasonal Vegetables with Shredded Conpoy
瑤柱扒雙蔬

Steamed Fresh Garoupa
清蒸沙巴龍躉

Golden Fried Crispy Chicken
當紅炸子雞

Fried Rice with Shrimp and Kale
蘭片蝦粒炒飯

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

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

Chinese Petit Fours
精美甜點

每席港幣 HK\$6,180 per table

CHINESE LUNCH MENU II 中式午宴菜譜 II

Barbecued Suckling Pig with Barbecued Meats Platter
乳豬燒味拼盤

Sautéed Chicken and Scallops with Vegetables
碧綠彩鳳帶子

Double-boiled Chicken Soup with Longan and Cordyceps Flowers
蟲草花桂圓燉竹絲雞

Braised Sliced Whelks, Goose Web, and Shiitake Mushrooms with Vegetables
蠔皇碧綠聚寶盆

Steamed Fresh Garoupa
清蒸沙巴龍躉

Golden Fried Crispy Chicken
當紅炸子雞

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

Wontons with Noodles in Superior Soup
上湯雲吞麵

Double-boiled Snow Fungus with Papaya and Almonds
南北杏雪耳萬壽果

Chinese Petit Fours
精美甜點

每席港幣 HK\$7,180 per table

CHINESE DINNER MENU I
中式晚宴菜譜 I

Barbecued Suckling Pig with Barbecued Meats Platter
乳豬燒味拼盤

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 Matsutake and Conch
姬松茸螺頭燉竹絲雞

Braised Whole 8-head Abalone 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

Fujian Fried Rice with Shredded Conpoy and Fresh Shrimp
瑤柱鮮蝦福建炒飯

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

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

Chinese Petit Fours
精美甜點

每席港幣 HK\$8,288 per table

CHINESE DINNER MENU II 中式晚宴菜譜 II

Barbecued Whole Suckling Pig
鴻運乳豬全體

Golden Fried Shrimp Balls with Goose Liver Paste
黃金鵝肝百花球

Braised Whole Conpoy in Green Marrow with Garlic
百子玉環瑤柱甫

Sautéed Squid and Scallops with Vegetables
碧綠花枝帶子

Double-boiled Geoduck and Duck Soup with Matsutake and Cordyceps Flower
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 8-head Abalone 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 Meats and Kale
臘味粒芥蘭炒香苗

Braised E-fu Noodles with Mushrooms in Superior Soup
雙菇上湯炆伊麵

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

Seasonal Fresh Fruit Platter
鮮果拼盤

Chinese Petit Fours
精美甜點

每席港幣 HK\$9,288 per table

CHINESE DINNER MENU III
中式晚宴菜譜 III

Barbecued Whole Suckling Pig
鴻運乳豬全體

Baked Crispy Box Stuffed with Cheese, Bacon, and Prawn
法式焗釀芝士煙肉蝦球酥盒

Sichuan-style Sautéed Chicken and Scallops with Vegetables
碧綠四川鳳球帶子

Braised Pork Tongue with Shiitake Mushrooms and Vegetables
生財大脷金錢

Double-boiled Chicken Soup with Sea Whelk and Fish Maw
花膠螺頭燉竹絲雞

Braised Whole 6-head Abalone 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 Meats
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

每席港幣 HK\$11,388 per table

CHINESE DINNER MENU IV
中式晚宴菜譜 IV

Barbecued Whole Suckling Pig
鴻運乳豬全體

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

Stir-fried Squid and Sea Clams in XO Sauce
翡翠XO醬花枝貴花蚌

Braised Dried Oysters with Sea Moss and Shiitake Mushrooms
發財花菇伴金蠔

Double-boiled Bird's Nest Soup with Crab Meat and Black Truffle
黑松露燕窩蟹肉羹

Braised Whole 6-head Abalone 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

每席港幣 HK\$12,288 per table