



MARCO POLO
HONGKONG HOTEL
馬哥孛羅香港酒店

2024 週年及新春午宴 / 晚宴套餐
Annual and Spring Lunch / Dinner Packages 2024



聯絡我們
Enquiry



套餐資料
Package Information





MARCO POLO
HONGKONG HOTEL
馬哥孛羅香港酒店

2024 週年及新春午宴 / 晚宴套餐 Annual and Spring Lunch / Dinner Package 2024

馬哥孛羅香港酒店誠意呈獻週年及新春午宴及晚宴菜譜，每席午宴港幣6,680或晚宴8,988起，凡預訂最少3席或以上(每席12位)，即可享以下優惠：

Host your Lunar New Year celebrations in style at Marco Polo Hongkong Hotel.

With a minimum booking of 3 tables from HK\$6,680 for lunch or HK\$8,988 for dinner per table of 12 persons, you can enjoy the following privileges:

- 餐前迎賓什果實治
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 wine, soft drinks, beers and chilled orange juice
- 自備美酒免收開瓶費(每席1瓶)
Free corkage for one bottle of self-brought hard liquor or wine per table
- 馬哥孛羅咖啡店自助餐雙人禮券1張
A buffet voucher for 2 persons at Cafe Marco
- 麻將耍樂(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 every dining table and the reception table
- 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 (LCD projector & screen, PA system with wireless microphones)
- 奉送泊車券
Car parking vouchers

凡惠顧6席或以上，更可享以下優惠：

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

- 馬哥孛羅咖啡廳自助餐雙人禮券2張
2 dinner buffet vouchers for 2 persons at Cafe Marco
- 餐前小食(4打)
Pre-meal snacks (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 more, you can enjoy the following additional privileges:

- 餐前小食(6打)
Pre-meal snacks (6 dozens)
- 自助拍攝機連道具(只適用於晚宴)或馬哥孛羅咖啡店雙人自助餐禮券3張
Photo booth with props (dinner only) or 3 dinner buffet vouchers for 2 persons at Cafe Marco

Remarks 備註

- 設食物及飲品最低消費 Minimum charges on food and beverage consumption apply
- 優惠有效至2024年4月30日 Valid until 30 April 2024
- 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

訂座或查詢，請致電+852 2113 3218或電郵至與宴會部接洽。

For reservation or enquiries, please contact our Catering Team at +852 2113 3218 or email **bqk.hkh@marcopolohotels.com**

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

風生水起

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

黑松露醬炒碧綠彩鳳帶子

Stir-fried Sliced Chicken and Scallop with Black Truffle Sauce and Vegetable

竹笙雞絲鮑螺瑤柱羹

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

或 Or

姬松茸螺頭燉竹絲雞

Double-boiled Chicken Soup with Matsutake and Conch

蠔皇金錢扣鵝掌

Braised Goose Web with Shiitake Mushroom

清蒸沙巴龍躉

Steamed Fresh Giant 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 Noodle with Mushroom and Abalone Sauce

生磨合桃露湯丸

Sweetened Walnut Cream with Glutinous Dumpling

精美甜點

Chinese Petit Fours

每席港幣8,988 元供十二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\$8,988 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

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

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

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

碧綠花枝貴花蚌
Sautéed Squid and Sea Clam with Vegetable

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

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

蠔皇花菇原隻湯鮑 (八頭)
Braised Whole Abalone with Mushroom in Soup (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9,988 元供十二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\$9,988 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

週年及新春晚宴菜譜 IV

Annual and Spring Dinner Menu IV

錦繡紅袍

Barbecued Whole Suckling Pig

黃金焗釀蟹蓋

Baked Stuffed Crab Shell with Cheese

翡翠油泡龍蝦球

Sautéed Lobster with Vegetable

發財大脷花菇拌金蠔

Braised Dried Oyster and Pork Tongue with Sea Moss and Shiitake Mushroom

黑松露燕窩蟹肉羹

Double-boiled Bird's Nest Soup with Crab Meat and Black Truffle

蠔皇扣原隻鮑魚 (六頭)

Braised Whole Abalone in Oyster Sauce (6-headed)

清蒸海星斑

Steamed Fresh Spotted Garoupa

當紅炸子雞

Golden Fried Crispy Chicken

一品福建炒飯

Fujian Fried Rice

上湯鮮蝦水餃

Shrimp Dumpling 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 12,888元供十二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\$12,888 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

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

法式焗釀芝士海鮮撻
Baked Stuffed Seafood Tart with Cheese

碧綠四川蝦球
Sautéed Prawn with Vegetable in Sichuan Style

發財大脷金錢
Braised Pork Tongue with Shiitake Mushroom 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(八頭)
Braised Whole Abalone with Vegetable (8-headed)

清蒸老虎斑
Steamed Fresh Tiger Garoupa

當紅炸子雞
Golden Fried Crispy Chicken

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

蝦子干燒伊麵
Braised E-fu Noodle with Dried Shrimp Roe

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11,288元供十二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\$11,288 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

團年及春茗午宴菜譜 | Annual and Spring Lunch Menu I

風生水起

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

碧綠花枝鳳片

Sauteed Squid and Chicken with Vegetable

鮮人參燉雞湯

Ginseng and Chicken Soup

瑤柱扒雙蔬

Braised Seasonal Vegetable with Shredded Conpoy

清蒸沙巴龍躉

Steamed Fresh Giant 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 Noodle with Mushroom and Abalone Sauce

喜慶團圓

Sweetened Red Bean Cream with Lotus Seed and Dumpling

精美甜點

Chinese Petit Fours

每席港幣6,680元供十二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\$6,680 plus 10% service charge per table of 12 persons inclusive of 2 hours

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

團年及春茗午宴菜譜 II

Annual and Spring Lunch Menu II

乳豬拼盤

Assorted Barbecued Suckling Pig Combination

百子玉環瑤柱甫

Braised Whole Conpoy in Marrow with Garlic

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 Whelk, Goose Web and Shiitake Mushroom with Vegetable

清蒸沙巴龍躉

Steamed Fresh Giant 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 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

精美甜點

Chinese Petit Fours

每席港幣7,680元 供十二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\$7,680 plus 10% service charge per table of 12 persons inclusive of 2 hours
unlimited serving of house red and white wine, beers, soft drinks and chilled orange juice