

MARCO POLO
HONGKONG HOTEL

CHRISTMAS AND ANNUAL PARTY PACKAGES

2026 - 2027





Celebration finds its home at Marco Polo Hotels – Hong Kong, where the Season of Joy unfolds in every gathering—whether it's a festive Christmas feast or an annual dinner toasting the year ahead. Our thoughtfully curated event packages transform every occasion into an unforgettable experience, with elegantly decorated venues, exquisite menus, and seamless service that anticipates your every need. Whatever the reason for celebrating, we bring the joy to life—so you can simply savour the moment. Let us make your occasion truly extraordinary.



SPECIAL PRIVILEGES

Valid until 30 April 2027, enjoy the following privileges with any booking for a group of 40 persons or above:

- Welcome fruit punch (upgrade to festive mulled wine from 1 to 26 December 2026)
- Unlimited free-flow soft drinks, house beer, and orange juice (two hours for lunch or three hours for dinner)
- Free corkage for one bottle of self-brought liquor or wine per table
- Floral centrepiece for the reception table and dining tables (Christmas centrepieces will be provided during the Christmas period: 1 to 26 December 2026)
- Seat covers for all banquet chairs
- A single image displayed on the LED wall as a backdrop or photo booth with props at Centenary Room
- Banner board with skirting and standard gold English alphabet letters (maximum 30 letters)
- Audiovisual equipment (LCD projector screen and PA system with wireless microphones)
- Complimentary one-hour parking vouchers (three pieces for lunch/five pieces for dinner per every 36 persons)

EARLY BIRD OFFERS

Book and confirm by 31 October 2026 to enjoy the following additional privileges:



40 persons or above

One lunch or dinner
buffet voucher for two
at Cafe Marco



100 persons or above

A complimentary one-night
stay in a Deluxe Room with
daily buffet breakfast for two
and
Two lunch or dinner buffet
vouchers for two at
Three on Canton



160 persons or above

A complimentary one-night stay in
a Deluxe Harbour View Room with
daily buffet breakfast for two
and
HK\$2,000 Cucina dining voucher
or
Three lunch or dinner buffet vouchers
for two at Cafe Marco

Remarks

- A minimum charge on food and beverage consumption applies at designated venue
- Offer is valid for new events held between 1 November 2026 and 30 April 2027
- Offer cannot be combined with other packages or promotions
- All matters and disputes will be subject to the final decision of Marco Polo Hotels – Hong Kong

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



LUNCH BUFFET MENU I

自助午餐菜譜 I

Appetisers and Salads 冷盤及沙律類

Smoked Salmon and Mackerel with Onions, Capers, and Dill Pommery Mustard Sauce
煙三文魚拼煙馬鮫魚

Poached Prawns and Green-lipped Mussels on Ice with Cocktail Sauce
凍蝦及青口拼盤

Assorted Cold Cuts with Pickles and Pearl Onions
凍肉及風乾意大利肉腸拼盤

Shaved Black Forest Ham with Melon and Maple Syrup
風乾火腿伴蜜瓜

Thai Style Salad with Roasted Duck Breast and Green Mango
泰式烤鴨胸青芒果沙律

Feta Cheese and Cucumber Salad with Olives
希臘芝士青瓜沙律

Pastrami Plate with Gherkins
凍咸牛肉拼酸瓜

Smoked Ham Salad with Mixed Fruits and Honey Yoghurt Dressing
煙火腿雜果沙律

Green Salad with Thousand Island Dressing and Vinaigrette
雜菜沙律

Soup 湯類

Mushroom Cream Soup
野菌忌廉湯

or
或

Roasted Butternut Squash Soup^
烤南瓜湯^

Carved Meats 銀爐燒烤

Roasted Turkey with Stuffing, Brussels Sprouts,
Giblets, and Cranberry Sauce^
燒釀火雞伴小椰菜^

or
或

Roasted Beef with Rosemary Sauce
燒牛肉配迷迭香汁

LUNCH BUFFET MENU I

自助午餐菜譜 I

Hot Items 熱盤類

Thai-style Grilled Pork Neck with Lemongrass
泰式燒豬頸肉

Duck Confit with Braised Red Cabbages and Prune Sauce
油浸鴨肉配燴紅椰菜及梅汁

Roasted Chicken Breast with Creamed Spinach and Tomato Jam
燒雞胸配忌廉菠菜及番茄醬

Grilled Beef Fillets with Onion Marmalade and Pepper Sauce
燒牛柳配燴洋蔥及黑椒汁

Steamed Sole Fillets with Saffron and Dill Sauce on Leeks
香草紅花蒸龍脷柳

Vegetable Lasagna
雜菜千層麵

Fried Rice with Seafood and Pineapple
菠蘿海鮮炒飯

Roasted Sweet Potatoes with Maple Syrup
楓糖烤甜薯

Desserts 甜品類

Gingerbread Cheesecake^ or Fresh Fruit Cake
薑餅芝士蛋糕^ 或 鮮果蛋糕

Tiramisu Yule Log^ or Tiramisu
意大利芝士樹頭蛋糕^ 或 意大利芝士餅

Crème Brûlée
法式焦糖燉蛋

Apple Tart with Cinnamon and Almonds
杏仁肉桂蘋果撻

Sachertorte
朱古力蛋糕

Bread and Butter Pudding with Brandy Sauce
麵包布甸

Assorted Cookies
曲奇餅

Ice Cream (two flavours)
雪糕 (兩款口味)

Freshly Brewed Coffee or Tea
即磨咖啡或茶

HK\$580 per person
每位港幣580元

Inclusive of two-hour unlimited serving of soft drinks, house beers, and orange juice
價錢包括兩小時無限量供應汽水、啤酒及橙汁

Remarks 備註:

*Price is subject to a 10% service charge and applicable for all dates except 24 and 31 December 2026 and 1 January 2027

另設加一服務費及適用於所有日子 (2026年12月24及31日、2027年1月1日除外)

^Festive food items will be served during the Christmas period from 1 to 26 December 2026

2026年12月1至26日期間將供應精選節慶食品

LUNCH BUFFET MENU II

自助午餐菜譜 II

Appetisers and Salads 冷盤及沙律類

Smoked Salmon and Mackerel with Onions, Capers, and Dill Pommery Mustard Sauce
煙三文魚拼煙馬鮫魚

Assorted Cold Cuts with Pickles and Pearl Onions
凍肉及風乾意大利肉腸拼盤

Assorted Sashimi and Sushi with Condiments
刺身及壽司拼盤

Parma Ham and Cantaloupe in Cone with Honey Truffle
意大利火腿伴蜜瓜

Beetroot and Orange Salad with Honey Vinaigrette
甜菜頭香橙沙律

Marinated Soft-shell Crab with Mango, Vegetables, and Chilli Sauce
芒果軟殼蟹伴香辣汁

Crab Legs, Poached Prawns, and Mussels on Ice with Cocktail Sauce
凍蟹腳、凍蝦及青口拼盤

Brussels Sprouts Salad with Pancetta and Cranberries
紅莓煙肉椰菜沙律

Shrimp and Scallop Salad with Mixed Fruits and Yoghurt Dressing
鮮蝦帶子生果沙律

Roasted Beef Salad with Pepper and Onions
燒牛肉沙律

Smoked Duck Breast Salad with Puy Lentil and Orange Dressing
煙鴨胸蘭度豆沙律

Green Salad with Thousand Island Dressing and Vinaigrette
雜菜沙律

Soup 湯類

Crab Bisque with Brandy Cream
蟹肉忌廉濃湯

or
或

Chestnut Soup with Bacon^
栗子煙肉濃湯^

Carved Meats 銀爐燒烤

Roasted Turkey with Stuffing, Brussels Sprouts,
Giblets, and Cranberry Sauce^
釀火雞伴小椰菜^

or
或

Roasted Whole Bone-in Ham with
Langnese Honey and Orange Mustard Sauce
蜜汁燒火腿

LUNCH BUFFET MENU II

自助午餐菜譜 II

Hot Items 熱盤類

Roasted Pork Loin with Apple Cinnamon Compote and Honey Jus
蜜汁燒豬柳

Duck Confit with Braised Red Cabbages and Prune Sauce
油浸鴨肉配燴紅椰菜及梅汁

Roasted Chicken with Pancetta and Mushroom Sauce
燒雞伴煙肉野菌汁

Grilled Beef Fillets with Onion Marmalade and Pepper Sauce
燒牛柳配燴洋蔥及黑椒汁

Roasted Lamb Loin with Roasted Pumpkin and Rosemary Cranberry Sauce
燒羊肉配南瓜及迷迭香金巴利燒汁

Pan-fried Snapper Fillet with Cabbages, Bean Sprouts, and Teriyaki Sauce
日式煎立魚配椰菜及芽菜

Gratinated Mussels with Spinach, Bacon, and Hollandaise Sauce
菠菜煙肉焗青口

Linguine Pasta with Crabmeat, Asparagus, and Tomato Sauce
番茄蟹肉扁意粉

Roasted Sweet Potatoes with Maple Syrup
楓糖烤甜薯

Desserts 甜品類

Gingerbread Cheesecake^ or Fresh Fruit Cake
薑餅芝士蛋糕^ 或 鮮果蛋糕

Tiramisu Yule Log^ or Tiramisu
意大利芝士樹頭蛋糕^ 或 意大利芝士餅

Crème Brûlée
法式焦糖燉蛋

Apple Tart with Cinnamon and Almond
杏仁肉桂蘋果撻

Mango Pudding
芒果布甸

Sachertorte
朱古力蛋糕

Pistachio Panna Cotta with Strawberry and Mint
開心果士多啤梨奶凍

Bread and Butter Pudding with Brandy Sauce
麵包布甸

Assorted Cookies
曲奇餅

Ice Cream (two flavours)
雪糕 (兩款口味)

Freshly Brewed Coffee or Tea
即磨咖啡或茶

HK\$660 per person
每位港幣660元

Inclusive of two-hour unlimited serving of soft drinks, house beers, and orange juice
價錢包括兩小時無限量供應汽水、啤酒及橙汁

Remarks 備註:

*Price is subject to a 10% service charge and applicable for all dates except 31 December 2026

另設加一服務費及適用於所有日子 (2026年12月31日除外)

*Supplementary charge of HK\$200 plus 10% service charge per person will be applied on 31 December 2026

2026年12月31日舉辦之宴會須每位另收港幣200元及加一服務費

^Festive food items will be served during the Christmas period from 1 to 26 December 2026

2026年12月1至26日期間將供應精選節慶食品

DINNER BUFFET MENU I

自助晚餐菜譜 I

Appetisers and Salads 冷盤及沙律類

Smoked Salmon and Mackerel with Onions, Capers, and Dill Pommery Mustard Sauce
煙三文魚拼煙馬鮫魚

Assorted Cold Cuts with Pickles and Pearl Onions
凍肉及風乾意大利肉腸拼盤

Assorted Sashimi and Sushi with Condiments
刺身及壽司拼盤

Parma Ham and Cantaloupe with Honey Truffle
意大利火腿伴蜜瓜

Poached Prawns and Mussels on Ice with Cocktail Sauce
凍蝦及青口拼盤

Feta Cheese and Cucumber Salad with Olives
希臘芝士青瓜沙律

Beetroot and Orange Salad with Honey Vinaigrette
甜菜頭香橙沙律

Shrimp and Scallop Salad with Mixed Fruit and Yoghurt Dressing
鮮蝦帶子雜果沙律

Pastrami Plate with Gherkins
凍咸牛肉拼酸瓜

Green Salad with Thousand Island Dressing and Vinaigrette
雜菜沙律

Soup 湯類

Mushroom Cream Soup
野菌忌廉湯

or
或

Manhattan Clam Chowder
曼哈頓周打蜆湯

Carved Meats 銀爐燒烤

Roasted Turkey with Stuffing, Brussels Sprouts, Giblets, and Cranberry Sauce^
燒釀火雞伴小椰菜^

or
或

Roasted Whole Bone-in Ham with Honey and
Orange Mustard Sauce
蜜汁燒火腿

DINNER BUFFET MENU |

自助晚餐菜譜 |

Hot Items 熱盤類

Roasted Pork Loin with Apple Cinnamon Compote and Honey Jus
蜜汁燒豬柳

Roasted Chicken Breast with Creamed Spinach and Tomato Jam
燒雞胸伴忌廉菠菜

Beef Bourguignon
紅酒燴牛柳

Grilled Lamb Rack with Mustard Crust and Rosemary Cranberry Sauce
香燒羊排配芥末及迷迭香金巴利燒汁

Roasted Veal Loin with Brussels Sprouts and Morel Cream Sauce
燒牛仔柳伴迷你椰菜配羊肚菌醬

Pan-fried Salmon Fillets with Savoy Cabbages and Curry Cream Sauce
香煎三文魚柳配椰菜及咖喱忌廉汁

Gratinated Mussels with Spinach, Bacon, and Hollandaise Sauce
菠菜煙肉焗青口

Spaghetti with Smoked Chicken and Mushroom
煙雞胸野菌意大利粉

Fujian-style Fried Rice
福建炒飯

Roasted Sweet Potatoes with Maple Syrup
楓糖烤甜薯

Desserts 甜品類

Gingerbread Cheesecake^ or Fresh Fruit Cake
薑餅芝士蛋糕^ 或 鮮果蛋糕

Tiramisu Yule Log^ or Tiramisu
意大利芝士樹頭蛋糕^ 或 意大利芝士餅

Chestnut Cake
栗子蛋糕

Apple Tart with Cinnamon and Almond
杏仁肉桂蘋果撻

Sachertorte with Raspberry Sauce
朱古力蛋糕伴桑莓汁

Pistachio Panna Cotta with Strawberry and Mint
開心果士多啤梨奶凍

Raspberry Mousse Cake
紅桑子慕斯蛋糕

Bread and Butter Pudding with Brandy Sauce
麵包布甸

Assorted Cookies and Chocolates
曲奇餅及朱古力

Ice Cream (two flavours)
雪糕 (兩款口味)

Seasonal Fresh Fruit Platter
鮮果拼盤

Freshly Brewed Coffee or Tea
即磨咖啡或茶

HK\$880 per person
每位港幣880元

Inclusive of three-hour unlimited serving of soft drinks, house beers, and orange juice
價錢包括三小時無限量供應汽水、啤酒及橙汁

Remarks 備註:

*Price is subject to a 10% service charge and applicable for all dates except 24 and 31 December 2026 and 1 January 2027
另設加一服務費及適用於所有日子 (2026年12月24及31日、2027年1月1日除外)

^Festive food items will be served during the Christmas period from 1 to 26 December 2026
2026年12月1至26日期間將供應精選節慶食品

DINNER BUFFET MENU II

自助晚餐菜譜 II

Appetisers and Salads

冷盤及沙律類

Smoked Salmon and Mackerel with Onions, Capers, and Dill Pommery Mustard Sauce
煙三文魚拼煙馬鮫魚

Assorted Cold Cuts with Pickles and Pearl Onions
凍肉及風乾意大利肉腸拼盤

Assorted Sashimi and Sushi with Condiments
刺身及壽司拼盤

Parma Ham and Cantaloupe with Honey Truffle
意大利火腿伴蜜瓜

Beetroot and Orange Salad with Honey Vinaigrette
甜菜頭香橙沙律

Marinated Soft Shell Crabs with Mango, Vegetable, and Chilli Sauce
芒果軟殼蟹伴香辣汁

Crab Legs, Poached Prawns, and Mussels on Ice with Cocktail Sauce
凍蟹腳、凍蝦及青口拼盤

Brussels Sprouts Salad with Pancetta and Cranberry
紅莓煙肉椰菜沙律

Shrimp and Scallop Salad with Mixed Fruits and Yoghurt Dressing
鮮蝦帶子雜果沙律

Roasted Beef Salad
燒牛肉沙律

Smoked Duck Breast Salad with Puy Lentil and Orange Dressing
煙鴨胸蘭度豆沙律

Assorted Green Salad with Thousand Island Dressing and Vinaigrette
雜菜沙律

Soup

湯類

Crab Bisque with Brandy Cream
蟹肉忌廉濃湯

or
或

Potato and Leek Soup with Smoked Turkey Fritter[^]
煙火雞大蒜薯蓉湯[^]

Carved Meats

銀爐燒烤

Roasted Turkey with Stuffing, Brussels Sprouts, Giblets, and Cranberry Sauce[^]
燒釀火雞伴小椰菜[^]

or
或

Roasted Ribeye with Veal Jus and Mustard
燒肉眼配芥末牛仔汁

DINNER BUFFET MENU II

自助晚餐菜譜 II

Hot Items 熱盤類

Roasted Pork Loin with Apple Cinnamon Compote and Honey Jus
蜜汁燒豬柳

Roasted Duck Breast with Sautéed Spinach and Orange Jus
烤鴨胸伴炒菠菜

Coq au Vin
法式燴雞

Braised Beef Cheek with Roasted Pumpkin and Marsala Onion Sauce
燴牛面頰配南瓜伴洋葱馬沙拉醬

Grilled Lamb Rack with Mustard Crust and Rosemary Cranberry Sauce
香燒羊排配芥末及迷迭香金巴利燒汁

Roasted Veal Loin with Brussels Sprouts and Morel Cream Sauce
燒牛仔柳伴迷你椰菜配羊肚菌醬

Pan-fried Salmon Fillets with Savoy Cabbage and Curry Cream Sauce
香煎三文魚柳配椰菜及咖喱忌廉汁

Grilled Prawns with Tarragon Hollandaise
香草扒大蝦

Spaghetti with Tomato Sauce
番茄醬意大利粉

Zucchini and Carrot Gratin with Gruyère Cheese
芝士焗意大利青瓜配甘筍

Roasted Sweet Potatoes with Maple Syrup
楓糖烤甜薯

Desserts 甜品類

Gingerbread Cheesecake^ or Fresh Fruit Cake
薑餅芝士蛋糕^ 或 鮮果蛋糕

Tiramisu Yule Log^ or Tiramisu
意大利芝士樹頭蛋糕^ 或 意大利芝士餅

Chestnut Cake
栗子蛋糕

Black Forest Cake
黑森林蛋糕

Sachertorte with Raspberry Sauce
朱古力蛋糕伴紅莓汁

Pistachio Panna Cotta with Strawberry
開心果士多啤梨奶凍

Apple Tart with Cinnamon and Almond
杏仁肉桂蘋果撻

Bread and Butter Pudding with Brandy Sauce
麵包布甸

Assorted Cookies and Chocolates
曲奇餅及朱古力

Lemon Meringue Tart
檸檬蛋白撻

Chocolate Profiteroles
朱古力泡芙

Ice Cream (four flavours)
雪糕 (四款口味)

Seasonal Fresh Fruit Platter
鮮果拼盤

Freshly Brewed Coffee or Tea
即磨咖啡或茶

HK\$980 per person
每位港幣980元

Inclusive of three-hour unlimited serving of soft drinks, house beers, and orange juice
價錢包括三小時無限量供應汽水、啤酒及橙汁

Remarks 備註:

*Price is subject to a 10% service charge and applicable for all dates except 31 December 2026

另設加一服務費及適用於所有日子 (2026年12月31日除外)

*Supplementary charge of HK\$300 plus 10% service charge per person will be applied on 31 December 2026

2026年12月31日舉辦之宴會須每位另收港幣300元及加一服務費

^Festive food items will be served during the Christmas period from 1 to 26 December 2026

2026年12月1至26日期間將供應精選節慶食品