



MARCO POLO
HONGKONG HOTEL
HONG KONG

2023 週年及新春午宴套餐 Annual and Spring Lunch Package 2023

馬哥孛羅香港酒店誠意呈獻週年及新春午宴菜譜，每席港幣6,280起，凡預訂最少3席或以上(每席10-12位)，即可享以下優惠：

Celebrate in style and host your annual and spring lunch at Marco Polo Hongkong Hotel. Enjoy the following privileges with a minimum booking of 3 tables from HK\$6,280 per table of 10-12 persons:

- 席前奉送迎賓什果賓治 Welcome fruit punch before lunch
- 2小時席間無限量供應紅、白餐酒、啤酒、汽水及冰凍橙汁
2 hours unlimited serving of house red and white wine, soft drinks, beer and chilled orange juice
- 自備美酒免收開瓶費 (每席乙瓶)
Free corkage for one bottle of self-brought hard liquor or wine per table
- 馬哥孛羅咖啡廳雙人自助餐禮券 One buffet coupon for two persons at Cafe Marco
- 全場席上及迎賓接待處鮮花擺設 Floral centrepiece on reception table and every dining table
- 全場華麗椅套 Seat covers for all banquet chairs
- 音響、液晶體投影機及屏幕設施
Audio visual equipment (Built-in projector & screen, PA system with wireless microphones & DVD player and laser pointer)
- 泊車券 Parking coupons

凡惠顧6席或以上，更可享以下優惠：

Additional privileges for bookings with 6 tables or more:

- 額外馬哥孛羅咖啡廳雙人自助餐禮券 Additional buffet coupon for two persons at Cafe Marco
- 供應席前小食 (4打) Pre-lunch snacks (4 dozens)
- 花炮及有氣葡萄酒乙瓶供祝酒用 Confetti and a bottle of sparkling wine for toasting
- 背景板連標準金色英文字 (30字元以內)
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：

Additional privileges for bookings with 10 tables or more:

- 供應席前小食 (6打) Pre-lunch snacks (6 dozens)
- 馬哥孛羅咖啡廳自助餐禮券6位 Buffet coupons for 6 persons at Cafe Marco

備註 Remarks:

- 設食品及飲品最低消費 Minimum charges on food and beverage consumption apply
- 以上價目另設加一服務費 All prices are subject to a 10% service charge
- 優惠有效至2023年4月30日 Offers are valid until 30 April 2023
- 優惠不可與其他優惠或推廣同時使用 Offers cannot be used in conjunction with other packages or promotions
- 如有任何爭議，馬哥孛羅香港酒店保留最終決定權 In case of a dispute, the decision of Marco Polo Hongkong Hotel shall be final

請致電+852 2113 3218或電郵至**bqt.hkh@marcopolohotels.com**與宴會部接洽。

Please call our Catering Team at +852 2113 3218 or email bqt.hkh@marcopolohotels.com for enquiries or reservations.



MARCO POLO
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2023 團年及新春午宴菜譜 I Annual and Spring Lunch Menu I

風生水起

"Lo Hei" Salmon Sashimi with Fresh Fruits and Chinese Condiments

碧綠花枝鳳片

Sautéed Squid and Chicken with Vegetables

鮮人參燉雞湯

Ginseng and Chicken Soup

瑤柱扒雙蔬

Braised Seasonal Vegetables with Shredded Conpoy

清蒸沙巴龍躉

Steamed Fresh Garoupa

當紅炸子雞

Golden Fried Crispy Chicken

蘭片蝦粒炒飯

Fried Rice with Shrimps and Kale

鮑汁雙菇炆伊麵

Braised E-fu Noodles with Mushrooms and Abalone Sauce

喜慶團圓

Sweetened Red Bean Cream with Lotus Seeds and Dumplings

精美甜點

Chinese Petit Fours

港幣HK\$6,280 per table of 10-12 persons 每席10-12位用

**Inclusive of 2 hours unlimited serving of soft drinks, chilled orange juice, beer, house red and white wine
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**

All prices are subject to a 10% service charge 以上價目另設加一服務費



MARCO POLO
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2023 團年及新春午宴菜譜 II
Annual and Spring Lunch Menu II

乳豬拼盤

Assorted Barbecued Suckling Pig Platter

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 Mushrooms with Vegetables

清蒸沙巴龍躉

Steamed Fresh Garoupa

當紅炸子雞

Golden Fried Crispy Chicken

臘味粒芥蘭炒香苗

Fried Rice with Preserved Meats 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 Dumplings

精美甜點

Chinese Petit Fours

港幣HK\$7,280 per table of 10-12 persons 每席10-12位用

Inclusive of 2 hours unlimited serving of soft drinks, chilled orange juice, beer, house red and white wine
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

All prices are subject to a 10% service charge 以上價目另設加一服務費



MARCO POLO
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2023 週年及新春晚宴套餐 Annual and Spring Dinner Package 2023

馬哥孛羅香港酒店誠意呈獻週年及新春晚宴菜譜，每席港幣8,588起，凡預訂最少3席或以上(每席10-12位)，即可享以下優惠：

Celebrate in style and host your annual and spring dinner at Marco Polo Hongkong Hotel. Enjoy the following privileges with a minimum booking of 3 tables from HK\$8,588 per table of 10-12 persons:

- 席前奉送迎賓什果賓治 Welcome fruit punch before dinner
- 3小時席間無限量供應紅、白餐酒、啤酒、汽水及冰凍橙汁
3 hours unlimited serving of house red and white wine, soft drinks, beer and chilled orange juice
- 自備美酒免收開瓶費 (每席乙瓶)
Free corkage for one bottle of self-brought hard liquor or wine per table
- 馬哥孛羅咖啡廳雙人自助餐禮券 One buffet coupon for two persons at Cafe Marco
- 麻雀耍樂 Mahjong facilities
- 全場席上及迎賓接待處鮮花擺設 Floral centrepiece on reception table and every dining table
- 全場華麗椅套 Seat covers for all banquet chairs
- 音響、液晶體投影機及屏幕設施
Audio visual equipment (Built-in projector & screen, PA system with wireless microphones & DVD player and laser pointer)
- 泊車券 Parking coupons

凡惠顧6席或以上，更可享以下優惠：

Additional privileges for bookings with 6 tables or more:

- 額外馬哥孛羅咖啡廳雙人自助餐禮券 Additional buffet coupon for two persons at Cafe Marco
- 供應席前小食 (4打) Pre-dinner snacks (4 dozens)
- 花炮及有氣葡萄酒乙瓶供祝酒用 Confetti and a bottle of sparkling wine for toasting
- 背景板連標準金色英文字 (30字元以內)
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：

Additional privileges for bookings with 10 tables or more:

- 供應席前小食 (6打) Pre-dinner snacks (6 dozens)
- 自助拍攝機連道具或馬哥孛羅咖啡廳自助餐禮券6位
Photo booth with props or buffet coupons for 6 persons at Cafe Marco

備註 Remarks:

- 設食品及飲品最低消費 Minimum charges on food and beverage consumption apply
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2023 團年及新春晚宴菜譜 I
Annual and Spring Dinner Menu I

風生水起

"Lo Hei" Salmon Sashimi with Fresh Fruits and Chinese Condiments

黑松露醬炒碧綠彩鳳帶子

Stir-fried Sliced Chicken and Scallops with Black Truffle Sauce and Vegetables

姬松茸紅棗螺頭燉水鴨

Double-boiled Duck Soup with Matsutake Mushrooms, Red Dates and Sea Welks

Or 或

姬松茸螺頭燉竹絲雞

Double-boiled Chicken Soup with Matsutake Mushrooms and Conch

蠔皇金錢扣鵝掌

Braised Goose Web with Shiitake Mushrooms

清蒸沙巴龍躉

Steamed Fresh Garoupa

醬燒琵琶鴨

Roasted Marinated Duck

生炒臘味糯米飯

Stir-fried Glutinous Rice with Preserved Meats

鮑汁雙菇炆伊麵

Braised E-fu Noodles with Mushrooms and Abalone Sauce

生磨合桃露湯丸

Sweetened Walnut Cream with Glutinous Dumplings

鮮果拼盤

Seasonal Fresh Fruit Platter

精美甜點

Chinese Petit Fours

港幣HK\$8,588 per table of 10-12 persons 每席10-12位用

**Inclusive of 3 hours unlimited serving of soft drinks, chilled orange juice, beer, house red and white wine
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**

All prices are subject to a 10% service charge 以上價目另設加一服務費



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2023 團年及新春晚宴菜譜 II Annual and Spring Dinner Menu II

鴻運乳豬全體

Barbecued Whole Suckling Pig

脆皮鮮奶拌桂林炸蝦丸

Crispy Milk Curd with Golden Fried Shrimp Balls

百子玉環瑤柱甫

Braised Whole Conpoy in Marrow with Garlic

碧綠花枝玉帶

Sautéed Squid and Scallops with Vegetables

鮮松茸蟲草花燉象拔蚌水鴨

Double-boiled Geoduck and Duck Soup with Matsutake Mushrooms and Aweto

Or 或

上湯雞茸燕窩羹

Double-boiled Bird's Nest with Minced Chicken in Superior Soup

蠔皇碧綠聚寶盆

Braised Sliced Whelk, Goose Web and Shiitake Mushrooms with Vegetables

清蒸海老虎斑

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 Meats 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 Dumplings

鮮果拼盤

Seasonal Fresh Fruit Platter

精美甜點

Chinese Petit Fours

港幣HK\$9,588 per table of 10-12 persons 每席10-12位用

**Inclusive of 3 hours unlimited serving of soft drinks, chilled orange juice, beer, house red and white wine
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**

All prices are subject to a 10% service charge 以上價目另設加一服務費



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2023 團年及新春晚宴菜譜 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

西芹彩鳳帶子

Sautéed Scallops and Sliced Chicken with Vegetables

發財好市扣金錢

Braised Dried Oysters with Sea Moss and Shiitake Mushrooms

喜鵲燕窩羹

Double-boiled Bird's Nest Soup

蠔皇碧綠原隻鮑魚

Braised Whole Abalone with Vegetables

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 Meats

番茄海鮮燴稻庭烏冬

Braised "Inaniwa" Udon Noodles with Seafood and Fresh Tomatoes

楊枝甘露

Mango Pomelo Sago

鮮果拼盤

Seasonal Fresh Fruit Platter

精美甜點

Chinese Petit Fours

港幣HK\$10,788 per table of 10-12 persons 每席10-12位用

Inclusive of 3 hours unlimited serving of soft drinks, chilled orange juice, beer, house red and white wine
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

All prices are subject to a 10% service charge 以上價目另設加一服務費



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2023 團年及新春晚宴菜譜 IV
Annual and Spring Dinner Menu IV

錦繡紅袍

Barbecued Whole Suckling Pig

脆皮鮮奶拌碧綠金莎蝦球

Crispy Milk Curd and Deep-fried Shrimp Balls with Salted Egg Yolk

高湯牛油焗美國龍蝦

Steamed American Lobster with Butter and Supreme Broth

百子玉環瑤柱甫

Braised Whole Conpoy in Marrow with Garlic

黑松露燕窩蟹肉羹

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

富貴金錢扣原隻鮑魚

Braised Whole Abalone with Shiitake Mushrooms

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

上湯煎粉果

Deep-fried Shrimp Dumplings served with Supreme Soup

蓮子百合燉萬壽果

Double-boiled Sweetened Papaya with Lotus Seeds and Lily Bulbs

鮮果拼盤

Seasonal Fresh Fruit Platter

精美甜點

Chinese Petit Fours

港幣HK\$12,588 per table of 10-12 persons 每席10-12位用

Inclusive of 3 hours unlimited serving of soft drinks, chilled orange juice, beer, house red and white wine
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

All prices are subject to a 10% service charge 以上價目另設加一服務費