

## 2023 Celebration Packages 喜慶套餐

Celebrating a special occasion?

Marco Polo Hongkong Hotel is delighted to introduce tailor-made Celebration Packages for surprise birthdays, anniversaries or reunion parties.

馬哥孛羅香港酒店精選喜慶套餐是生日派對、家庭聚會或同事知己飯聚的上佳之選。

**Book three tables (Chinese banquet) or for 40 persons (Western banquet) or above to enjoy the below special offers:**

凡預訂三席(中式宴會)或40人(西式宴會)以上,即可享獲以下一系列專屬優惠:

- ◇ Invitation card (printing excluded) 酒店請柬(不含印刷)
- ◇ 3lb homemade fresh cream cake 三磅自製鮮忌廉蛋糕
- ◇ One bottle of sparkling wine 有汽葡萄酒乙瓶
- ◇ Dining voucher valued at HK\$300 餐飲禮券價值港幣 300 元
- ◇ Six hours car parking vouchers 六小時泊車券



**Book 10 tables or for 100 persons or above to receive the below additional offers:**

凡預訂十席或100人以上,您更可額外享獲以下優惠:

- ◇ Backdrop with standard gold English alphabet letters (maximum 30 letters) 標準金色英文字母背景(最多30個字母)
- ◇ One bottle of house wine per table 每席一瓶餐酒
- ◇ Dining voucher valued at HK\$300 餐飲禮券價值港幣 300 元
- ◇ Candy corner with assorted candies 糖果吧
- ◇ One longevity bun per guest 每位奉送蟠桃壽包
- ◇ 12 hours car parking vouchers 十二小時泊車券

### Special Beverage Offer 飲品優惠:

HK\$80\* per person or HK\$800\* per table for three hours of free flow soft drinks, chilled orange juice and beers  
每位港幣 80\* 或每席港幣 800\* 可享 3 小時無限暢飲汽水、冰凍橙汁及啤酒

#### Remarks:

- All beverage prices are subject to 10% service charge\* 所有飲品價格另設加一服務費\*
- Minimum charge on food and beverage consumption will be applied to designated venues 場地設有餐飲最低消費
- Valid for new event bookings from now until 30 November 2023 適用於即日起至 2023 年 11 月 30 日之新活動預訂
- Packages cannot be used in conjunction with other promotional offers 優惠不能與其他推廣同時使用
- Privileges cannot be redeemed for cash and can only be used during the event 禮遇不可兌換現金, 僅限推廣期間使用
- All matters and disputes will be subject to final decision by Marco Polo Hotels – Hong Kong 如有任何爭議, 馬哥孛羅酒店 - 香港將保留最終決定權

Please call our Catering team at 2113 3218 or email [bqt.hkh@marcopolohotels](mailto:bqt.hkh@marcopolohotels) for enquiries or reservations.  
查詢詳情, 請致電 2113 3218 或電郵至 [bqt.hkh@marcopolohotels.com](mailto:bqt.hkh@marcopolohotels.com) 與宴會部接洽。

**2023 Celebration Cocktail Menu**  
**喜慶雞尾酒會菜譜**

**Appetisers and Salads (Please select five items)**

Barbecued Lamb Loin with Cherry Tomatoes and Garlic Yoghurt  
Stuffed Apricot with Blue Cheese and Pistachio Crust  
Prawn Skewers with Mango Salsa  
Smoked Salmon with Wasabi Mayonnaise and Salmon Roe  
Vegetarian Sushi with Soya Mayonnaise  
Roast Duck Breast with Caramlised Pear and Pommery Mustard Sauce

Vegetable Crudit  with Guacamole and Cream Cheese Herb Dip  
Nuts and Chips

**Hot Selections (Please select four items)**

Deep-fried Crab Cake with Chilli Mango Salsa  
Mexican Chicken Tortilla with Jalapeno Dip  
Assorted Satays with Peanut Sauce  
Vegetable Samosa with Mint Sauce  
Golden Fried Spring Roll with Sweet and Sour Sauce  
Assorted Dim Sum  
Baked Stuffed Mushroom with Brie Cheese and Paprika

**Desserts (Please select three items)**

Mini Cheesecake  
Fruit Skewer  
Deconstructed Apple Pie  
Mini Fruit Tartlet  
Mini Tiramisu  
Chocolate Profiterole

**冷盤及沙律(請選擇五項)**

燒羊柳  
芝士開心果釀杏脯  
大蝦芒果串  
煙三文魚伴芥末及魚子  
素菜壽司  
燒鴨胸

蔬菜伴牛油果醬及忌廉芝士  
果仁及薯片

**熱盤類(請選擇四項)**

炸蟹餅伴芒果粒  
墨西哥雞卷  
雜錦串燒  
雜菜咖喱角  
炸春卷  
雜錦點心  
焗芝士蘑菇

**甜品類(請選擇三項)**

迷你芝士餅  
鮮果串  
蘋果批  
迷你鮮果撻  
迷你意大利芝士餅  
朱古力泡芙

**HK\$530 plus 10% service charge per person**  
**每位港幣530元另設加一服務費**

Applicable for a minimum of 40 persons  
適用於最少40位

2023 Celebration Buffet Menu I  
喜慶自助餐菜譜 I

**Appetisers & Salads**

Assorted Sushi and California Maki with Condiments  
Salmon and Tuna Sashimi with Condiments  
Mussel with Corn-Tomato Salsa  
Assorted Cold Cuts with Gherkins and Pickle Onions  
Caesar Salad  
Russian Salad with Ham  
Mixed Green Lettuce with Condiments  
Grilled Vegetables with Prawn Salad

**Soups**

Tomato Cream Soup  
Or  
Sweet Corn Soup with Crab Meat

**Carving Station**

Roasted Pork Loin with Apple Gravy

**Hot Selections**

Seabass Teriyaki with Pink Ginger  
Thai Chicken Green Curry with Eggplant  
Singaporean Fried Noodles  
Beef Medallion with Stroganoff Paprika Chilli Sauce  
Sweet and Sour Pork with Pineapple  
Fried Rice "Fujian" Style  
Gratinated Potatoes with Parmesan Cheese  
Wok-fried Seasonal Vegetables

**Desserts**

Seasonal Fresh Fruit Platter  
New York Cheesecake  
Black Forest Cake  
Chocolate Mousse  
Bread and Butter Pudding  
Opera Cake  
Two Kinds of Ice Cream  
Freshly Brewed Coffee or Tea

**冷盤及沙律**

雜錦日式壽司及加州卷  
三文魚及吞拿魚刺身  
青口配玉米番茄醬  
雜錦冷肉伴黃瓜及洋蔥  
凱撒沙律  
俄羅斯沙律配火腿  
田園沙律  
烤蔬菜配大蝦沙拉

**湯類**

番茄忌廉湯  
或  
粟米蟹肉羹

**銀爐燒烤**

燒豬柳配蘋果燒汁

**熱盤類**

日式照燒鱸魚  
泰式青咖喱雞  
星洲炒米  
俄羅斯牛肉  
咕嚕肉  
福建炒飯  
芝士焗薯片  
中式炒時蔬

**甜品類**

新鮮生果  
紐約芝士餅  
黑森林餅  
朱古力慕絲  
牛油麵包布甸  
朱古力蛋糕  
兩款雪糕  
即磨咖啡或茶

HK\$650 plus 10% service charge per person  
每位港幣650元另設加一服務費  
Applicable for a minimum of 40 persons  
適用於最少40位

## 2023 Celebration Buffet Menu II

### 喜慶自助餐菜譜 II

#### Appetisers (Please select 5 items)

Poached Prawn and Fresh Green Lip Mussel on Ice with Hot Sauce  
Assorted Smoked and Cured fish with Sauce  
Assorted Sushi and Sashimi with Soya Sauce,  
Wasabi and Pickled Ginger  
Assorted Italian Charcuterie with Pickle and Mustard  
Rice Paper Roll Wrapped with Thai Pork Neck  
with Sweet and Sour Sauce  
Grilled Vegetable with Herb Yoghurt

#### Salads (Please select 5 items)

Caesar Salad, Parmesan, Chicken and Shrimp  
Seared Spiced tuna Nicoise  
Green Bean salad with Pancetta and Egg  
Marinated Tomato Salad with grilled Red Onion, Feta Cheese,  
Pea Sprout and White Balsamic Dressing  
Rigatoni Salad with Grilled Mediterranean Vegetable,  
Italian sausage, Semi-dried Tomato,  
Olive and Sherry Pepper Dressing  
Gazpacho Salad with Smoked Chicken  
Assorted Green Salad with Thousand Island and Vinaigrette

#### Soup (Please select 1 item)

French Onion Soup with Emmental Crouton or  
Cream of Sweet Pumpkin with Seafood

#### Carving

Red Wine and Herb Roast Beef Sirloin with Thyme Jus

#### Hot Selections

Coq au vin with Root Vegetable  
Diced Beef Tenderloin and Potatoes in Black Pepper Sauce

Barbecued Pork Belly with Sour Plum Sauce  
Spiced Lamb Curry with Coriander and Mint Yoghurt  
Steamed Pacific Cod Fillet with Superior Soya Sauce and Spring Onion  
Chinese Stir-fried Seasonal Vegetable with chopped Garlic  
Fettuccine with Seafood Ragout  
Fried Rice in Lotus Leaf

#### Desserts

Green Tea Opera Cake  
White Chocolate Panna Cotta with Strawberry  
Chocolate Praline Mousse Cake  
Mango and Coconut Sago Cream  
New York Cheesecake  
Black Forest Torte  
Tiramisu  
Two flavours of Ice Cream  
Seasonal Fresh Fruit Platter

Freshly Brewed Coffee or Tea

冷盤(請選擇5項)  
凍蝦及青口拼盤  
煙薰魚拼盤  
壽司及魚生拼盤

雜錦凍肉拼盤  
泰式豬頸肉米紙卷  
配甜酸汁  
扒雜菜配香草乳酪

沙律(請選擇5項)  
雞肉蝦凱撒沙律  
吞拿魚沙律  
煙肉蛋沙律  
蕃茄芝士沙律

地中海雜菜肉腸沙律

煙雞沙律  
雜菜沙律

湯類(請選擇1項)  
法式洋蔥湯 或  
南瓜海鮮忌廉湯

銀爐燒烤  
香草紅酒烤牛肉

熱盤類  
紅酒燴雞  
黑椒薯仔牛柳粒

香脆燒肉  
咖喱羊肉  
清蒸鱈魚柳  
蒜茸炒時蔬  
海鮮寬條麵  
荷葉炒飯

甜品類  
法式綠茶蛋糕  
白朱古力士多啤梨奶凍  
朱古力蛋糕  
椰汁芒果西米露  
紐約芝士蛋糕  
黑森林蛋糕  
意大利芝士蛋糕  
兩款雪糕  
鮮果拼盤

即磨咖啡或茶

**HK\$750 plus 10% service charge per person**  
**每位港幣750元另設加一服務費**  
Applicable for a minimum of 40 persons  
適用於最少40位

**2023 Celebration Chinese Menu I**

**中式喜慶菜譜 I**

**燒味拼盤**

Assorted Barbecued Meat Platter

**碧綠金銀蝦球**

Stir-fried Prawns with Seasonal Vegetables

**鮑魚竹笙海皇羹**

Double-boiled Abalone with Mixed Seafood and Bamboo Pith in Superior Soup

**百花蒸釀玉環**

Stuffed Marrow Squash with Shrimp Mousse

**清蒸沙巴龍躉**

Steamed Fresh Garoupa

**家鄉豉油雞**

Chicken in Supreme Soy Sauce

**飄香荷葉飯**

Fried Rice with Shrimp Wrapped in Lotus Leaf

**鮑絲金菇炆伊麵**

Braised E-fu Noodles with Shredded Abalone and Enoki Mushrooms

**蓮子雪耳桂圓露**

Double-boiled Sweetened Lotus Seed, Snow Fungus and Longan Dew

**精美甜點**

Chinese Petit Fours

**HK\$7,980 plus 10% service charge per table (for 10-12 persons)**

**每席港幣7,980元 (10-12位用) 另設加一服務費**

Applicable for a minimum of three tables

適用於最少三席

**2023 Celebration Chinese Menu II**

**中式喜慶菜譜 II**

**鴻運乳豬全體**

Barbecued Whole Suckling Pig

**荔茸海鮮盒**

Golden Fried Taro Puff Stuffed with Seafood

**西芹花枝脆蝦仁**

Sautéed Shrimp and Squid with Celery

**竹筴扒雙蔬**

Braised Seasonal Vegetables with Bamboo Pith

**螺頭姬松茸燉水鴨**

Double-boiled Duck Soup with Sea Whelks and Mushrooms

**蠔皇碧綠鮑螺甫**

Braised Sliced Sea Whelks with Seasonal Vegetables

**清蒸沙巴龍躉**

Steamed Fresh Garoupa

**當紅炸子雞**

Golden Fried Crispy Chicken

**鴛鴦炒飯**

Fried Rice with Chicken and Shrimp in Tomato Cream Sauce

**上湯水餃生麵**

Shrimp Dumplings with Noodles in Superior Soup

**蓮子雪耳紅棗茶**

Sweetened Red Date Soup with Lotus Seeds and Snow Fungus

**鮮果拼盤**

Seasonal Fresh Fruit Platter

**精美甜點**

Chinese Petit Fours

**HK\$9,580 plus 10% service charge per table (for 10-12 persons)**

**每席港幣9,580元 (10-12位用) 另設加一服務費**

Applicable for a minimum of three tables

適用於最少三席