



聖誕聯歡派對套餐 2025
Christmas Buffet Package 2025

西式自助餐 Western Buffet

自助午餐菜譜 Lunch Buffet Menu A

自助午餐菜譜 Lunch Buffet Menu B

自助晚餐菜譜 Dinner Buffet Menu A

自助晚餐菜譜 Dinner Buffet Menu B

價目 Price

每位 HK\$480 per person

每位 HK\$630 per person

每位 HK\$680 per person

每位 HK\$730 per person

凡於宴會前 3 個月確認預訂並繳付訂金可享九折優惠

Special privileges for confirming Christmas Buffet with deposit settled before 3 months can enjoy an extra 10% discount on this package

預訂 40 位以上，即可享有以下優惠 Exclusive privileges for 40 guests or above:

- ❖ 三小時無限量供應指定啤酒、冰凍橙汁及汽水
Unlimited supply of house beer, chilled orange juice and soft drinks for three hours
- ❖ 聖誕派對小玩意
Christmas Party favors
- ❖ 餐前迎賓雜果賓治乙盤
A bowl of welcome fruit punch during pre-function period
- ❖ 全場席上花卉擺設及全場椅套佈置
Table centerpiece on each dining table and seat covers for all chairs
- ❖ 每席可豁免開瓶費乙支
Free corkage for 1 bottle of self-brought in wine per table
- ❖ 全場音響設備及無線咪
Free use of PA system with microphones
- ❖ 免費使用液晶體投影機、大螢幕、電視機及多媒體播放機
Free use of LCD projector, portable screen, TV monitor and multimedia player
- ❖ 免費泊車位 2 個 (只限私家車)
Parking spaces for 2 cars (Private cars only)

備註 Remarks:

- ❖ 所有價目需另設加一服務費
All prices are subject to 10% service charge
- ❖ 以上套餐只適用於 40 位或以上惠顧
The above package is available for 40 persons or above
- ❖ 有效日期至 2025 年 12 月 31 日
Valid until 31 December 2025
- ❖ 九龍海灣酒店保留以上優惠之最終決定權，優惠條款及細則如有任何更改，恕不另行通知
Kowloon Harbourfront Hotel reserves the right to change or cancel the above offers without prior notice.
In case of any disputes, Kowloon Harbourfront Hotel reserves the right of final decision

請聯絡宴會部，讓我們助您悉心打造及實現一個理想圓滿的活動安排。

**Explore all-round events that match your passions,
our enthusiastic catering team will assist you to execute a flawless event.**
電話 Tel: (852) 2186 9001 傳真 Fax: (852) 3160 6920

電郵 Email: catering.khfh@harbour-plaza.com 網址 Website: www.harbour-plaza.com/khfh

2025 聖誕聯歡派對套餐
2025 Christmas Buffet Package

自助午餐菜譜 A
Lunch Buffet Menu A

Appetizers and Salads 頭盤及沙律

- Assorted Sushi and Rice Roll 雜錦壽司拼飯卷
Cooked Shrimp, Jade Whelks and New Zealand Green Mussels on Ice 熟蝦、翡翠螺及紐西蘭青口
Smoked Salmon 煙燻三文魚
Chicken Terrine and Liver Terrine 雞肉凍批拼肝醬批
Italian Mattonella Cured Ham and Smoked Duck Breast 意大利風乾火腿拼煙燻鴨胸
Roasted Turkey with Fresh Pineapple and Cranberry Sauce 燒火雞配鮮菠蘿及金巴倫子汁
Tomato and Mozzarella Cheese with Pesto 意式芝士番茄配香草醬
Penne Pasta Salad with Sweet Corn, Boiled Egg and Smoked Ham 意式長通粉沙律伴粟米碎蛋及煙火腿
Tuna Fish and Potato Salad 吞拿魚馬鈴薯沙律
Cherry Tomato, Cucumber, Whole Kernel Corn and Jade Sprouts 車厘茄、青瓜、粟米及翡翠苗
Garden Mixed Salad 田園雜菜沙律

Dressing and Condiments 醬汁及配料

- Thousand Island Dressing, Vinaigrette, Caesar Dressing, Yuzu Vinaigrette and Japanese Sesame Dressing
千島汁、油醋汁、凱撒沙律汁、柚子汁及和風芝麻汁
Bread Crouton, Bacon Bit, Parmesan Cheese and Pumpkin Seed 麵包粒、煙肉粒、巴馬臣芝士及南瓜籽

Soup 精選湯羹

- Roasted Tomato and Lemongrass Soup with Baby Shrimps 鮮蝦烤番茄香茅濃湯
Assorted Bread and Roll, served with Butter 各式麵包配牛油

Hot Entrees 熱盤

- Pan-fried Barramundi with Lemon Cream Sauce 香煎曹魚柳伴檸檬忌廉汁
Low Temperature Roasted Beef, served with Gravy 低溫烤香料牛柳配燒汁
Roast Turkey Breast with Honey Glazed Chestnut and Baby Carrots 烤火雞胸配蜜餞甘栗及小甘筍
Bacon Roll with Pork Sausage Skewers 煙肉香草豬肉腸串燒
Emince of Chicken with Herbs Mushroom Sauce 伊文士雞柳伴香草白菌汁
Indian Mutton Curry 印度羊肉咖喱
Deep-fried Shrimp Balls 酥炸蝦丸
Braised Seasonal Vegetables with Enoki Mushroom 金菇扒時蔬
Braised Rice Noodles with BBQ Duck and Preserved Vegetable 雪菜火鴨絲炆米
Fried Rice with Seafood and Pineapple 菠蘿海鮮炒飯

Desserts 甜品

- Home-made Cheese Cake 芝士蛋糕
Chocolate Cake 朱古力蛋糕
Chestnut Cake 栗子蛋糕
Bread and Butter Pudding 牛油麵包布甸
Tiramisu 意大利芝士蛋糕
Mango Napoleon Cake 芒果拿破崙餅
Christmas Pudding 聖誕布甸
Christmas Log Cake 聖誕蛋糕
Christmas Cookies 聖誕曲奇
Christmas Stollen 聖誕果子甜麵包
Fresh Fruit Platter 鮮果拼盤
Ice-cream Station 雪糕站

Beverage 飲品

- Coffee or Tea 咖啡或茶
Beer, Chilled Orange Juice, Soft Drinks 啤酒、冰凍橙汁、汽水

每位 HK\$480 per person

所有價目需另設加一服務費 All prices are subject to 10% service charge

2025 聖誕聯歡派對套餐
2025 Christmas Buffet Package

自助午餐菜譜 B
Lunch Buffet Menu B

Appetizers and Salads 頭盤及沙律

Assorted Sushi and Rice Roll 雜錦壽司拼飯卷
Cooked Shrimp, Jade Whelk and New Zealand Green Mussels on Ice 熟蝦、翡翠螺及紐西蘭青口
Smoked Salmon 煙燻三文魚
Roasted Beef and Italian Salami 烤牛肉及意大利莎樂美腸
Roasted Turkey with Fresh Pineapple and Cranberry Sauce 燒火雞配鮮菠蘿及金巴子汁
Italian Mattonella Cured Ham and Liver Terrine 意大利風乾火腿及肝醬批
Japanese Baby Octopus and Sea Snails 迷你八爪魚及味付螺肉
Green Asparagus with Olive Oil and Shaved Parmesan Cheese 青蘆筍伴橄欖油及巴馬生芝士
Grilled Vegetables Antipasto 意式扒雜菜
Cherry Tomato, Cucumber, Whole Kernel Corns and Jade Sprouts 車厘茄、青瓜、粟米及翡翠苗
Garden Mixed Salad 田園雜菜沙律

Dressing and Condiments 醬汁及配料

Thousand Island Dressing, Vinaigrette, Caesar Dressing, Yuzu Vinaigrette and Japanese Sesame Dressing
千島汁、油醋汁、凱撒沙律汁、柚子汁及和風芝麻汁
Bread Croutons, Bacon Bits, Parmesan Cheese and Pumpkin Seeds 麵包粒、煙肉粒、巴馬臣芝士及南瓜籽

Soup 精選湯羹

Cream of Pumpkin Soup with Minced Chicken 雞蓉忌廉南瓜湯
Assorted Bread and Roll, served with Butter 各式麵包配牛油

Hot Entrees 熱盤

Baked Mixed Seafood with Netherlands Style 荷蘭焗海鮮
Roasted Turkey Breast with Honey Glazed Chestnut and Baby Carrots 烤火雞胸配蜜餞甘栗及小甘筍
Roasted Rack of Lamb Provençal with Baby New Potatoes 香草烤羊扒伴新薯
Pan-fried Beef Steak with Clam and Herb Butter Brandy Sauce 香煎牛扒伴香草蜆肉牛油汁
Tortellini with Wild Mushroom Cream Sauce 意式雲吞配野菌忌廉汁
Grilled Pork Neck Served with Spicy 泰式豬頸肉
Sautéed Slice of Cuttle Fish with Celery and Bell Pepper 彩椒芹香炒花枝片
Braised Seasonal Vegetable with Assorted Mushroom 蠔皇珍菌燴時蔬
Braised E-fu Noodles with Conpoy, Enoki Mushroom and Crab Meat 瑤柱金菇蟹肉炆伊麵
Fried Rice with Shrimps, Conpoy, BBQ Pork and Diced Vegetables 明蝦瑤柱叉燒菜粒炒飯

Desserts 甜品

Homemade Cheese Cake 芝士蛋糕
Baked Apple Crumble 焗蘋果金寶
Chestnut Cake 栗子蛋糕
Mini Fruit Tart 迷你果撻
Bread and Butter Pudding 牛油麵包布甸
Tiramisu 意大利芝士蛋糕
Fruit Napoleon Cake 鮮果拿破崙餅
Christmas Pudding 聖誕布甸
Christmas Log Cake 聖誕樹頭蛋糕
Christmas Cookies 聖誕曲奇
Christmas Stollen 聖誕果子甜麵包
Fresh Fruit Platter 鮮果拼盤
Ice-cream Station 雪糕站

Beverage 飲品

Coffee or Tea 咖啡或茶
Beer, Chilled Orange Juice, Soft Drinks 啤酒、冰凍橙汁、汽水

每位 HK\$630 per person

所有價目需另設加一服務費 All prices are subject to 10% service charge

2025 聖誕聯歡派對套餐
2025 Christmas Buffet Package

自助晚餐菜譜 A
Dinner Buffet Menu A

Appetizers and Salads 頭盤及沙律

- Assorted Sushi and Rice Roll 雜錦壽司拼飯卷
Cooked Shrimp, Snow Crab Leg, Jade Whelk and New Zealand Green Mussels on Ice 熟蝦、松葉蟹腳、翡翠螺及紐西蘭青口
Smoked Salmon and Smoked Mackerel 煙燻三文魚拼煙燻鯖魚柳
Italian Mattonella Cured Ham with Melon 意大利風乾火腿伴蜜瓜
Roasted Beef Striploin, Italian Salami, Liver Terrine and Smoked Duck Breast 燒牛肉、莎樂美腸、肝醬批及煙燻鴨胸
Roasted Turkey with Fresh Pineapple and Cranberry Sauce 燒火雞配鮮菠蘿及金巴倫子汁
Tomato and Mozzarella Cheese with Pesto 意式芝士番茄配香草醬
Poached Salmon and Broccoli Salad 焿三文魚西蘭花沙律
Cucumber Salad with Crab Meat and Crab Roe 日式蟹籽蟹柳青瓜沙律
Melon Salad with Baby Shrimps 明蝦蜜瓜沙律
Thai Pomelo Salad 泰式柚子沙律
Cherry Tomato, Cucumber, Beetroot, Whole Kernel Corn and Jade Sprouts 車厘茄、青瓜、紅菜頭、粟米及翡翠苗
Garden Mixed Salad and Romaine Lettuce 田園雜菜沙律及羅馬生菜沙律

Dressing and Condiments 醬汁及配料

- Thousand Island Dressing, Vinaigrette, Caesar Dressing, Yuzu Vinaigrette and Japanese Sesame Dressing
千島汁、油醋汁、凱撒沙律汁、柚子汁及和風芝麻汁
Bread Crouton, Bacon Bit, Parmesan Cheese and Pumpkin Seed 麵包粒、煙肉粒、巴馬臣芝士及南瓜籽

Soups 精選湯羹

- Braised Conpoy and Yellow Chive Thick Soup 韭黃瑤柱羹
Cream of Asparagus Soup with Scallops 忌廉蘆筍帶子湯
Assorted Bread and Roll, served with Butter 各式麵包配牛油

Carving 烤肉

- Honey and Mustard Glazed Gammon Ham 蜜糖芥末焗金門火腿
served with Pineapple Gravy 配鳳梨燒汁

Hot Entrees 熱盤

- Pan-fried Tiger Prawn, served with Spicy Garlic Tomato Sauce 香煎老虎蝦配香蒜番茄汁
Baked Salmon Fillet with Herbs Crust in Lemon Wedge 香草焗三文魚柳檸檬角
Pan-fried Beef Steak with Button Mushroom Cream Gravy 香煎牛扒配白菌忌廉燒汁
Roasted Turkey Breast with Honey Glazed Chestnuts and Baby Carrots 烤火雞胸配蜜餞甘栗及小甘筍
Indian Fish Curry 印度咖喱魚柳
Grilled Mixed Vegetable with Herb and Olive Oil 香草橄欖油扒雜菜
Stir-fried Scallops and Cuttlefish with XO Sauce XO 醬炒花枝帶子
Braised Seasonal Vegetables with Shiitake and Bamboo Pith 鮮冬菇竹筍扒時蔬
Fried Rice with Chicken and Pineapple 菠蘿雞粒炒飯
Braised U-don with Eel in Teryaki Sauce 醬汁鰻魚炆烏冬
Chinese BBQ Platter 中式燒味拼盤

Desserts 甜品

- Homemade Cheese Cake 芝士蛋糕
Chocolate Cake 朱古力蛋糕
Black Forest Cake 黑森林蛋糕
Bread and Butter Pudding 牛油麵包布甸
Tiramisu 意大利芝士蛋糕
Fresh Fruit Napoleon 鮮果拿破崙餅
Chilled Sweetened Sago Cream with Mango and Pomelo 楊枝甘露
Christmas Pudding 聖誕布甸
Christmas Log Cake 聖誕樹頭蛋糕
Christmas Stollen 聖誕果子甜麵包
Fresh Fruit Platter 鮮果拼盤
Ice-cream Station 雪糕站

Beverage 飲品

- Coffee or Tea 咖啡或茶
Beer, Chilled Orange Juice, Soft Drinks 啤酒、冰凍橙汁、汽水

每位 HK\$680 per person

所有價目需另設加一服務費 All prices are subject to 10% service charge

2024 聖誕聯歡派對套餐
2024 Christmas Buffet Package

自助晚餐菜譜 B
Dinner Buffet Menu B

Appetizers and Salads 頭盤及沙律

- Assorted Sushi and Rice Roll 雜錦壽司拼飯卷
Cooked Shrimp, Snow Crab Leg, Edible Crab, Jade Whelk and New Zealand Green Mussels on Ice
熟蝦、松葉蟹腳、麵包蟹、翡翠螺及紐西蘭青口
Italian Mattonella Cured Ham with Melon 意大利風乾火腿 伴蜜瓜
Smoked Salmon and Smoked Mackerel 煙燻三文魚拼煙燻鯖魚柳
Roasted Beef, Italian Salami, Liver Terrine and Smoked Duck Breast 燒牛肉、莎樂美腸、肝醬批及煙燻鴨胸
Roasted Turkey with Fresh Pineapple and Cranberry Sauce 燒火雞 配 鮮菠蘿 及 金巴倫子汁
Japanese Baby Octopus and Sea Snail Salad 日式迷你八爪魚及味付螺肉沙律
Green Asparagus with Olive Oil and Shaved Parmesan Cheese 青蘆筍伴橄欖油及巴馬臣芝士
Cream Cheese and Diced Tomato Salad with Yuzu Dressing 忌廉芝士番茄沙律配柚子汁
Grilled Fillet of Tuna Fish with Pepper, served with Sesame Dressing 香煎黑椒吞拿魚柳配芝麻汁
Thai Papaya and Shrimp Salad 泰式木瓜蝦沙律
Cucumber Salad with Crab Meat and Crab Roe 日式蟹籽蟹柳青瓜沙律
Cherry Tomato, Cucumber, Beetroot, Whole Kernel Corn and Jade Sprout 車厘茄、青瓜、紅菜頭、粟米及翡翠苗
Garden Mixed Salad and Romaine Lettuce 田園雜菜沙律及羅馬生菜沙律

Dressing and Condiments 醬汁及配料

- Thousand Island Dressing, Vinaigrette, Caesar Dressing, Yuzu Vinaigrette and Japanese Sesame Dressing
千島汁、油醋汁、凱撒沙律汁、柚子汁及和風芝麻汁
Bread Crouton, Bacon Bit, Parmesan Cheese and Pumpkin Seed 麵包粒、煙肉粒、巴馬臣芝士及南瓜籽

Soups 精選湯羹

- Braised Seafood Soup with Bamboo Pith 竹筴海皇羹
Shrimp Bisque with Crab Meat 蟹肉鮮蝦濃湯
Assorted Bread and Roll, served with Butter 各式麵包配牛油

Carving 烤肉

- Low Temperature Roasted Beef Steak 低温烤香料牛扒
served with Gravy and Black Pepper Sauce 配燒汁及黑椒汁

Hot Entrees 熱盤

- Baked Salmon Fillet with Italy Style 意式焗三文魚柳
Roasted Pork Loin with Prune and Onion Marmalade 燒豬柳配蜜餞西梅洋葱醬
Baked Oyster with Bacon and Spinach Cream Sauce 煙肉菠菜忌廉汁焗蠔
Roasted Turkey Breast with Honey Glazed Chestnuts and Baby Carrots 烤火雞胸配蜜餞甘栗及小甘筍
Grilled Lamb Chops with Rosemary and Balsamic Vinegar Reduction 烤羊扒配迷迭香葡萄酒香醋
Spanish Paella 西班牙海鮮飯
Stir-fried Scallops and Broccoli with XO Sauce XO 醬炒西蘭花帶子
Thai Style Prawns Curry 泰式咖喱大蝦
Braised Seasonal Vegetables with Assorted Mushrooms 蠔皇珍菌燴時蔬
Braised E-fu Noodles with Truffle and Crab Meat 松露醬蟹肉炆伊麵
Chinese BBQ Platter 中式燒味拼盤

Desserts 甜品

- Home-made Cheese Cake 芝士蛋糕
Chocolate Cake 朱古力蛋糕
Black Forest Cake 黑森林蛋糕
Bread and Butter Pudding 牛油麵包布甸
Tiramisu 意大利芝士蛋糕
Fresh Fruit Napoleon 鮮果拿破崙餅
Chilled Sweetened Sago Cream with Mango and Pomelo 楊枝甘露
Christmas Pudding 聖誕布甸
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Christmas Stollen 聖誕果子甜麵包
Fresh Fruit Platter 鮮果拼盤
Ice-cream Station 雪糕站

Beverage 飲品

- Coffee or Tea 咖啡或茶
Beer, Chilled Orange Juice, Soft Drinks 啤酒、冰凍橙汁、汽水

每位 HK\$730 per person

所有價目需另設加一服務費 All prices are subject to 10% service charge