



Full Day Meeting Package 2026 2026 全日會議套餐

HK\$658* per person, including: 每位港幣 658 元* · 包括：

- ☞ Room rental from 09:00 to 17:00
全日房租 (由早上九時正至下午五時正)
- ☞ Free flow of coffee and tea
無限量咖啡及紅茶供應
- ☞ 2 themed coffee breaks with 3 choices of refreshments for each break
主題茶點招待兩次 (可從一個主題內選擇 3 款小食)
- ☞ Standard meeting and audio-visual equipment
由酒店所提供之指定會議儀器及音響設備
- ☞ 8-hour free parking at hotel with valet parking service for 1 private car;
A further charge of HK\$80 nett per hour will be charge thereafter
8 小時免費私家車泊車車位乙個；額外每小時淨價港幣\$80 元

Half Day Meeting Package 2026 2026 半日會議套餐

HK\$498* per person, including: 每位港幣 498 元* · 包括：

- ☞ Room rental from 09:00 to 13:00 OR from 13:00 to 17:00
半日房租 (由早上九時正至下午一時正 或 下午一時正至五時正)
- ☞ Free flow of coffee and tea
無限量咖啡及紅茶供應
- ☞ 1 themed coffee break with 3 choices of refreshments
主題茶點招待乙次 (可從一個主題內選擇 3 款小食)
- ☞ Standard meeting and audio-visual equipment
由酒店所提供之指定會議儀器及音響設備
- ☞ 4-hour free parking at hotel with valet parking service for 1 private car;
A further charge of HK\$80 nett per hour will be charge thereafter
4 小時免費私家車泊車車位乙個；額外每小時淨價港幣\$80 元

* Prices are subject to 10% service charge 另收加一服務費

* The above prices are valid until 31 December 2025 以上價目有效日期至 2025 年 12 月 31 日

Terms & Conditions 條款及細則

- Only applicable to meeting with a minimum of 10 persons 只適用於10位或以上之會議
- Offers are subject to change without prior notice 優惠如有更改，恕不另行通知
- Cannot be used in conjunction with other promotional offers 優惠不可與其他優惠一併使用
- The Kowloon Hotel reserves all right upon any dispute 如有任何爭議，九龍酒店保留最終決定權

For more details, please contact Catering Department:
如欲查詢更多資料，請與宴會部聯絡：

Tel 電話: (852) 2734 3869

Fax 傳真: (852) 2301 2000

Email 電郵: catering.klnh@harbour-plaza.com

Website 網上查詢: <http://catering.klnh.harbour-plaza.com>



THEMED COFFEE BREAK REFRESHMENT MENU 主題茶點餐單

Please select 3 items from one of the themes. (每次可從一個主題內選擇 3 款小食)

<p><u>Deluxe Fusion Theme Break</u></p> <p>荔枝薑鵝肝慕絲 Foie Gras Mousse with Ginger & Lychee Compote</p> <p>香茅吞拿魚他他 Lemongrass Tuna Tartar on Crispy Crostini</p> <p>鮑魚雞批 Abalone and Chicken Pie</p> <p>北京填鴨配香芒 Peking Duck with Mango and Spring Onion</p> <p>迷你燕窩蛋撻 Bird's Nest Mini Egg Tarts</p> <p>什錦馬卡龍 Assorted Macaron</p>	<p><u>Oriental Theme Break</u></p> <p>黑椒蜜糖雞中翼 Roasted Chicken Wing with Black Pepper & Honey</p> <p>脆炸豆腐 Deep-fried Bean Curd</p> <p>炸蝦丸 Deep Fried Shrimp Balls</p> <p>叉燒酥 Baked BBQ Pork Puff</p> <p>精選廣東點心 Cantonese Dim Sum Combo</p> <p>香芒水晶卷 Crystal Rolls with Mango</p>
<p><u>Continental Theme Break</u></p> <p>蕃茄水牛芝士香蒜包 Tomato and Mozzarella Bruschetta</p> <p>蜜瓜巴馬火腿 Parma Ham with Melon</p> <p>芝士肉醬焗薯皮 Baked Potato Skin with Bolognese and Cheese</p> <p>炸洋蔥圈 Batter Onion Rings</p> <p>意大利芝士餅 Tiramisu</p> <p>紅桑莓檸檬撻 Lemon Tartlet with Raspberry</p>	<p><u>Asia Theme Break</u></p> <p>越南春卷 Vietnamese Spring Rolls</p> <p>印度羊肉丸 Spicy Lamb Kofta with Mint</p> <p>馬來雜錦沙嗲串 Malaysian Satay</p> <p>日式金菇牛肉卷 Teriyaki Beef rolls with Enoki Mushroom</p> <p>椰汁西米糕 Coconut Pudding with Sago</p> <p>杞子桂花糕 Chilled Osmanthus Pudding with Wolfberry Seeds</p>
<p><u>Tropical Theme Break</u></p> <p>鮮果芝士香蒜包 Tropical Fruit Bruschetta with Cheese</p> <p>凱撒雞沙律卷 Chicken and Caesar Wrap</p> <p>菠蘿香茜蝦串 Cilantro Shrimp with Pineapple Salsa</p> <p>炸椰絲手指魚柳伴芒果醬 Coconut Finger Fish Fillet with Mango Mayonnaise</p> <p>果仁朱古力布朗尼 Chocolate Brownies with Nuts</p> <p>迷你合桃撻 Pecan Nut Tartlet</p>	<p><u>Fruit & Healthy Theme Break</u></p> <p>蔬果沙律配低脂乳酪 Fruit and Vegetables Crudites with Low Fat Yogurt</p> <p>燕窩素菜卷 Bird's Nest and Zucchini on Crostini</p> <p>芝士西蘭花豆腐撻 To-fu and Broccoli Tartlet with Cheese</p> <p>迷你香芒法式千層酥 Mini Mango Mille-Feuille</p> <p>迷你果撻 Mini Fruit Tartlet</p> <p>時令鮮果盤 Fresh Fruit Platter</p>

Additional item at **HK\$50** per person (額外茶點每款每位另加港幣 50 元)

Price is subject to 10% service charge 另收加一服務費