

企業尊享雞尾酒會及各式晚宴套餐 2026 2026 Corporate Cocktail Reception and Gala Dinner Package

於晚宴開始前，尊享全維港景觀露天花園 The Patio 90 分鐘餐前迎賓酒會，飽覽醉人海景及迷人日落景致，為您的企業聚會營造輕鬆愉快的交流氛圍。
 Begin your evening with an exclusive 90-minute pre-dinner cocktail reception at The Patio, an outdoor garden featuring panoramic views of Victoria Harbour.
 Surrounded by stunning waterfront scenery and captivating sunsets, guests can mingle and connect in a relaxed and serene environment, creating the perfect prelude to a memorable corporate event.



中式晚宴 Chinese Banquet	西式晚宴 Western Banquet
HK\$4,988 net per table (up)	HK\$530 net per person
每席淨價港幣 (起)	每位淨價港幣

尊享餐前雞尾酒會 (位於露天花園)

Exclusive Cocktail Reception at The Patio (outdoor area) :

- ❖ 90 分鐘無限量供應汽水、冰凍橙汁及指定啤酒
Unlimited serving of soft drinks, chilled orange juice and house beer for 90 minutes
- ❖ 無限量供應爆谷
Unlimited supplies of Popcorn
- ❖ 升級酒會體驗：每位額外只需淨價港幣 100，尊享餐前酒會精選雞尾酒，讓派對氣氛升溫
Enhance your pre-dinner cocktail reception with an upgraded list of cocktail selections for an additional HK\$100 net per person

凡惠顧中式 (4 席) / 西式宴會 (40 人) 或以上，可享以下額外精選優惠：

Exclusive privileges for Chinese Dinner (4 tables) / Western Dinner (40 persons) or above:

- ❖ 每席豁免開瓶費 (乙支)
Free corkage for 1 bottle of self-brought-in wine or hard liquor per table
- ❖ 晚宴期間 3 小時無限量供應汽水、冰凍橙汁及指定啤酒
Unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours
- ❖ 奉送 3 磅鮮果忌廉蛋糕 (乙個)
A Fresh Fruit Cream Cake (3lbs) will be offered
- ❖ 全場席上花卉擺設及全場椅套佈置
Fresh floral arrangement and seat covers for all dining tables
- ❖ 免費麻雀耍樂 (視乎酒店情況, 限於中式宴會)
Mahjong entertainment applied to Chinese Banquet (subject to hotel availability)
- ❖ 免費使用基本音響設備連無線咪 2 支
Free use of PA systems and 2 wireless microphones
- ❖ 5 小時免費泊車位 2 個 (只限私家車)
Two parking spaces each for 5 hours (private car only)

條款及細則

Terms and Conditions:

- ❖ 以上價格已包括加一服務費
Prices are inclusive of 10% service charge
- ❖ 此優惠有效期由即日起至 2026 年 12 月 31 日
The above package is valid from now till 31 Dec 2026
- ❖ 企業尊享雞尾酒會場地為: 露天花園 及 晚宴場地為: 宴會廳 I
Pre-dinner cocktail venue at The Patio; Dinner Venue: Salon Room I
- ❖ 企業尊享雞尾酒會及各式晚宴套餐最少 4 席 / 40 位起
A minimum of 4 tables / 40 persons for Corporate Cocktail Reception and Gala Dinner Package per event
- ❖ 所有菜譜不適用於婚宴及公眾節日期間
All menus are not applicable to wedding banquet and festive days
- ❖ 優惠及價目如有任何更改，恕不另行通知
HARBOUR PLAZA METROPOLIS reserves the right to alter the above menu prices and items due to unforeseeable market price fluctuations and availability
- ❖ 如有任何爭議，都會海逸酒店保留最終決定權
In the event of any dispute, the decision of HARBOUR PLAZA METROPOLIS shall be final and conclusive

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) 3160 6815 傳真 Fax: (852) 3160 6920

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

中式宴會菜譜 I

Chinese Banquet Menu I

三式拼盤

(涼伴青瓜貓耳朵/ 杭城素鵝/ 一口豆腐粒)

Marinated Cucumber and Fungus,
Vegetarian Bean Sheet Roll &
Deep-fried Beancurd Cube

翡翠炒花姿鳳片

Sautéed Squid and Chicken Sliced with Vegetables

酥炸百花球

Deep-fried Shrimp Mousse Balls

紅茄珍菌扒田園蔬

Braised Vegetables and Assorted Mushroom
with Tomato in Superior Soup

干貝花菇燉雞湯

Double Boiled Chicken Soup with
Mini Dry Scallop & Chinese Mushroom

蠔皇鮑片花菇扒時蔬

Braised Sliced Abalone with
Black Mushroom and Vegetable in Oyster Sauce

清蒸沙巴躉

Steamed Giant Garoupa with Soy Sauce

薑蔥霸皇雞

Steamed Whole Chicken with
Spring Onion and Ginger

櫻花蝦揚州炒飯

Fried Rice in Yeung Chow Style
topped with Cherry Blossom Shrimps
(Sakura Shrimps)

中式甜品

Chinese Dessert

每席港幣 4,988 (12 位)

HK\$4,988 per table of 12 persons

中式宴會菜譜 II

Chinese Banquet Menu II

三式拼盤

(涼伴青瓜貓耳朵/ 杭城素鵝/ 麻香牛頰片)

Marinated Cucumber and Fungus,
Vegetarian Bean Sheet Roll,
Marinated Beef Cheek Sliced with Sesame Oil

翡翠炒蝦仁帶子

Sautéed Prawns and Scallop with Vegetables

黃金百花球

Deep-fried Shrimp Mousse Balls
Tossed with Salty Egg Yolk

竹笙瑤柱扒雙蔬

Braised Vegetables with
Bamboo Pith and Conpoy Sauce

姬松茸桂圓燉螺頭

Double Boiled Sea Whelk Soup with
Matsutake and Dried Longan

蠔皇鮑片花菇扒時蔬

Braised Sliced Abalone with
Black Mushroom and Vegetable in Oyster Sauce

清蒸沙巴躉

Steamed Giant Garoupa with Soy Sauce

脆皮燒雞

Roasted Crispy Chicken

金瑤海皇炒絲苗

Fried Rice with Assorted Seafood
Topped with Crispy Shredded Conpoy

中式甜品

Chinese Dessert

席港幣 5,988 (12 位)

HK\$5,988 per table of 12 persons

The above price is inclusive of 10% service charge

以上價目已包括加一服務費

西式宴會菜譜

Western Dinner Menu

Make your own choice: please select one of item from each course

(請從每個菜式類別中各選擇一項)

Starter 頭盤

Caesar Salad with Parma Ham 巴馬腿凱撒沙律

or 或

Garden Green with Truffle and Mixed Seafood 松露海鮮田園沙律

or 或

Lobster Bisque 龍蝦濃湯

Main Dish 主菜

Roasted NZ Beef Filet Mignon in Foie Gras with Gravy 烤紐西蘭免翁牛柳伴鵝肝燒汁

or 或

Roasted Spring Chicken in Trio Pepper Sauce (Half portion) 燒春雞 (半份) 伴三色胡椒汁

or 或

Pan-fried Salmon Fillet with Dill in Thai Lemon Sauce 香煎蒔蘿三文魚柳伴泰式汁

All dishes served with Seasonal Vegetable and Mashed Potato 配時令蔬菜及薯茸

Dessert 甜品

Mango Napoleon 芒果拿破崙

or 或

Blueberry Cheese Cake 藍草莓芝士餅

or 或

Fresh Fruit Platter 鮮水果碟

Coffee or Tea 咖啡 或 茶

HK\$530 net per person

每位港幣 530

The above price is inclusive of 10% service charge

以上價目已包括加一服務費

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都會海逸酒店 – 企業尊享雞尾酒會晚宴套餐 2026

Harbour Plaza Metropolis – 2026 Corporate Cocktail Reception and Gala Dinner Package