



## 喜宴套餐

多款精心設計的喜宴套餐，適合各類壽宴、百日宴、紀念日或喜慶宴會。

### 【齊歡唱】

海逸燒味大拼盤  
金巴黃金蝦仁  
金盞翡翠蚌片滑花枝  
蟹粉百花釀玉環  
人蔘蟲草花燉竹絲雞  
花膠扒翡翠  
清蒸大海斑  
脆皮芝麻雞  
福建炒飯  
蓮子百合紅豆沙  
美點雙輝

**每席港幣 5,588 元**

供 12 位用  
此菜譜只適用於星期一至四  
(公眾假期除外)

### 【同慶賀】

海逸燒味大拼盤  
黃金炸蟹鉗  
碧綠野菌胭脂蚌  
金錢菇翡翠釀玉環  
海底椰螺頭燉湯  
鮮海參扒翡翠  
清蒸大海斑  
當紅脆皮雞  
脆米蟹粉炒飯  
生磨杏仁茶  
美點雙輝

**每席港幣 6,388 元**

供 12 位用

### 【共聯誼】

乳豬燒味拼盤  
上湯千絲焗龍蝦  
鵝肝黃金棗  
鮑汁帶子釀玉環  
瑤柱雪耳燉花膠  
鮑片花菇扒翡翠  
清蒸原條沙巴薑  
鴻運脆皮雞  
海逸炒飯  
桂花圓肉蓮子茶  
美點雙輝

**每席港幣 7,588 元**

供 12 位用

### 優惠包括:

- 汽水、橙汁及啤酒三小時無限量供應
- 晚宴茶芥全免
- 麻雀耍樂
- 自攜洋酒免收開瓶費(每席乙瓶)
- 免費車位(按供應情況而定)
- 另加港幣\$188 元可享用“子薑紅雞蛋”或“蟠桃壽包”作美點供 12 位用

### 凡惠顧八席或以上，額外享有以下優惠：

- 贈送餐飲券供兩位用
- 免費提供背景佈置供拍照用(不包括背景文字)

### 條款及細則：

以上套餐只適用於二零一八年四月一日至十月三十一日。以上所有價目已包括加一服務費。以上套餐不可與其他折扣優惠同時使用。以上優惠如有任何更改，恕不另行通知。以上優惠按供應情況而定。北角海逸酒店保留作出改動及一切最終決定權。

敬請預訂，詳情請與本酒店宴會部聯絡

電話: (852) 2185 2838 傳真: (852) 2185 3900 電郵: catering@hnpncatering.com



## Celebration Package

A birthday, a hundred days, an anniversary or any special gateways, deserves to be celebrated with our professionally arranged packages.

### 【 Blissful 】

### 【 Cheerful 】

### 【 Delightful 】

Assorted Chinese Barbecued Meat Platter

Stir-fried Shrimp with Salted Egg Yolk and Homemade Sauce

Sautéed Sliced Cuttle Fish and Clam with Vegetable served in Golden Basket

Braised Marrow Ring stuffed with Shrimp Mousse and topped with Vegetable, Crab Meat and Crab Roe

Double-boiled Black-bone Silkie Chicken Soup with Ginseng and Dried Cordyceps Flower

Braised Fish Maw with Vegetable

Steamed Fresh Garoupa

Deep-fried Crispy Sesame Chicken

Fried Rice coated with Diced Chicken and Conpoy Sauce

Sweetened Red Bean Cream with Lotus Seed and Lily Bulb

Chinese Petits Fours

**HK\$5,588 net**  
per table of 12 persons  
Mondays to Thursdays only  
(Except public holidays)

Assorted Chinese Barbecued Meat Platter

Deep-fried Crab Claw with Shrimp Mousse

Sautéed Sliced Clam with Assorted Mushroom and Vegetable

Braised Marrow Ring stuffed with Mushroom and Vegetable

Double-boiled Sea Coconut Soup with Sea Conch

Braised Sliced Sea Cucumber with Vegetable

Steamed Fresh Garoupa

Deep-fried Crispy Chicken

Fried Crispy Rice with Crab Meat and Crab Roe

Sweetened Almond Cream

Chinese Petits Fours

**HK\$6,388 net**  
per table of 12 persons

Barbecued Meat and Suckling Pig Platter

Baked Lobster with Supreme Soup served with Angel Hair

Deep-fried Shrimp Mousse stuffed with Goose Liver

Braised Marrow Ring stuffed with Minced Pork and topped with Scallop in Abalone Sauce

Double-boiled Fish Maw Soup with Conpoy and Snow Fungus

Braised Sliced Abalone with Vegetable and Mushroom

Steamed Sabah Giant Grouper

Deep-fried Crispy Chicken

Fried Rice with Scallop, Shellfish and Crab Meat

Sweetened Tea with Osmanthus, Dried Longan and Lotus Seed

Chinese Petits Fours

**HK\$7,588 net**  
per table of 12 persons

#### Compliments from Hotel:

- Free flow of soft drinks, chilled orange juice and beer during dinner for 3 hours
- Complimentary Chinese tea and condiments
- Complimentary use of mahjong facilities
- Free corkage for self brought-in wine or liquor (one bottle per table)
- Complimentary parking space (subject to availability)
- With supplement of HK\$188 net per table of 12 persons for serving "Preserved Gingers & Red Eggs" or "Chinese Birthday Bun".

#### Exclusive offers for 8 tables or above:

- One complimentary dining voucher for two persons
- Complimentary use of backdrop base (excluded backdrop wordings)

#### Terms and Conditions:

Valid from April 1, 2018 to October 31, 2018. All prices are inclusive of 10% service charge. All packages cannot be used in conjunction with other discount. All packages are subject to change without prior notice. All packages are subject to availability. Harbour Plaza North Point Management decision shall be final and binding in case of any disputes.

**Advance booking is required. For more details, please contact Catering Department.  
Tel: (852) 2185 2838 Fax: (852) 2185 3900 Email: catering@hpnpcatering.com**



## 喜宴套餐 Celebration Package

### 齊歡唱 Blissful

海逸燒味大拼盤  
Assorted Chinese Barbecued Meat Platter

金巴黃金蝦仁  
Stir-fried Shrimp with Salted Egg Yolk and Homemade Sauce

金盞翡翠蚌片滑花枝  
Sautéed Sliced Cuttle Fish and Clam with Vegetable served in Golden Basket

蟹粉百花釀玉環  
Braised Marrow Ring stuffed with Shrimp Mousse and topped with  
Vegetable, Crab Meat and Crab Roe

人蔘蟲草花燉竹絲雞  
Double-boiled Black-bone Silkie Chicken Soup with Ginseng and Dried Cordyceps Flower

花膠扒翡翠  
Braised Fish Maw with Vegetable

清蒸大海斑  
Steamed Fresh Garoupa

脆皮芝麻雞  
Deep-fried Crispy Sesame Chicken

福建炒飯  
Fried Rice coated with Diced Chicken and Conpoy Sauce

蓮子百合紅豆沙  
Sweetened Red Bean Cream with Lotus Seed and Lily Bulb

美點雙輝  
Chinese Petits Fours

**每席港幣 5,588 元正供十二位用 (已包括加一服務費)  
包括宴會期間 3 小時任飲汽水、橙汁及啤酒  
此菜譜只適用於星期一至四 (公眾假期除外)  
HK\$5,588 net per table of 12 persons (inclusive of 10% service charge)  
including unlimited serving of soft drinks, chilled orange juice and beer  
during dinner for 3 hours**

**Valid on Mondays to Thursdays only (Except public holidays)**



## 喜宴套餐 Celebration Package

同慶賀  
Cheerful

海逸燒味大拼盤  
Assorted Chinese Barbecued Meat Platter

黃金炸蟹鉗  
Deep-fried Crab Claw with Shrimp Mousse

碧綠野菌胭脂蚌  
Sautéed Sliced Clam with Assorted Mushroom and Vegetable

金錢菇翡翠釀玉環  
Braised Marrow Ring stuffed with Mushroom and Vegetable

海底椰螺頭燉湯  
Double-boiled Sea Coconut Soup with Sea Conch

鮮海參扒翡翠  
Braised Sliced Sea Cucumber with Vegetable

清蒸大海斑  
Steamed Fresh Groupa

當紅炸子雞  
Deep-fried Crispy Chicken

脆米蟹粉炒飯  
Fried Crispy Rice with Crab Meat and Crab Roe

生磨杏仁茶  
Sweetened Almond Cream

美點雙輝  
Chinese Petits Fours

每席港幣 6,388 元正供十二位用 (已包括加一服務費)  
包括宴會期間 3 小時任飲汽水、橙汁及啤酒

**HK\$6,388 net per table of 12 persons (inclusive of 10% service charge)**  
**including unlimited serving of soft drinks, chilled orange juice and beer**  
**during dinner for 3 hours**



## 喜宴套餐 Celebration Package

共聯誼  
Delightful

乳豬燒味拼盤  
Barbecued Meat and Suckling Pig Platter

上湯千絲焗龍蝦  
Baked Lobster with Supreme Soup served with Angel Hair

鵝肝黃金棗  
Deep-fried Shrimp Mousse Stuffed with Goose Liver

鮑汁帶子釀玉環  
Braised Marrow Ring stuffed with Minced Pork and topped with Scallop in Abalone Sauce

瑤柱雪耳燉花膠  
Double-boiled Fish Maw Soup with Conpoy and Snow Fungus

鮑片花菇扒翡翠  
Braised Sliced Abalone with Vegetable and Mushroom

清蒸原條沙巴躉  
Steamed Sabah Giant Grouper

鴻運脆皮雞  
Deep-fried Crispy Chicken

海逸炒飯  
Fried Rice with Scallop, Shellfish and Crab Meat

桂花圓肉蓮子茶  
Sweetened Tea with Osmanthus, Dried Longan and Lotus Seed

美點雙輝  
Chinese Petits Fours

每席港幣 7,588 元正供十二位用 (已包括加一服務費)  
包括宴會期間 3 小時任飲汽水、橙汁及啤酒  
**HK\$7,588 net per table of 12 persons (inclusive of 10% service charge)**  
**including unlimited serving of soft drinks, chilled orange juice and beer**  
**during dinner for 3 hours**