



# Meeting Packages 2020

## 會議組合 2020



### Full Day 全日會議 0900 hours – 1700 hours

Welcome Coffee & Tea with  
two times refreshment  
and lunch buffet\*

迎賓咖啡及茶、兩次茶點  
及自助午餐\*

港幣 HK\$575

Welcome Coffee & Tea  
with two times  
refreshment

迎賓咖啡、茶  
及兩次茶點

港幣 HK\$485

### Half Day 半日會議 0900 hours – 1300 hours or 或 1300 hours – 1700 hours

Welcome Coffee & Tea with  
one time refreshment  
and lunch buffet\*

迎賓咖啡及茶、一次茶點  
及自助午餐\*

港幣 HK\$485

Welcome Coffee & Tea  
with one time  
refreshment

迎賓咖啡、茶  
及一次茶點

港幣 HK\$395

\*Lunch Buffet will be served at Greens Café or with a supplement of HK\$30 for upgrading to Chinese set lunch at Hoi Yat Heen Chinese Restaurant  
於綠怡咖啡廳享用自助午餐或另加港幣\$30於海逸軒中餐廳享用中式午餐

#### Inclusive of the following benefits:

- ◇ Use of designated function room
- ◇ Complimentary use of standard equipments & amenities
  - Public address system with microphones
  - LCD projector with projection screen
  - Whiteboard or flipchart with markers
  - Writing stationery

#### 包括以下優惠:

- ◇ 使用指定會議室
- ◇ 免費使用基本會議設備
  - 擴音器及麥克風
  - 投影機及影幕
  - 白板或活動掛圖配紙及顏色筆
  - 文儀用品

#### Remarks:

- A minimum of 10-person is required
- The above prices are based on per person per day and subject to 10% service charge
- Supplement of HK\$38 per person for single day booking on Friday
- All packages are valid until December 31, 2020
- All packages cannot be used in conjunction with other discount
- In case of any disputes, the decision of Harbour Plaza North Point shall be final

#### 備註:

- 以上套餐最少 10 人惠顧
- 以上價目以每位每天計算及另收加一服務費
- 如會議日期只於星期五舉行，每位另加收港幣\$38 元
- 以上套餐適用至二零二零年十二月三十一日
- 以上套餐不可以與其他折扣優惠同時使用
- 北角海逸酒店保留作出改動及一切最終決定權

For more details, please contact Meeting Planner 詳情請與本酒店會議專員聯絡

Tel 電話: (852) 2185 2838 Fax 傳真: (852) 2185 3900

Email 電郵: catering@hnpncatering.com



## Refreshment Menu 茶點餐單

Please select your favorable items 請選擇所需茶點:

- 10 - 50 guests 位 : (2) items per break 每節兩款茶點  
 51 - 100 guests 位 : (3) items per break 每節三款茶點  
 101 - 200 guests 位 : (4) items per break 每節四款茶點  
 Over 200 guests 200 位或以上 : (5) items per break 每節五款茶點

### Chinese Refreshment 中式茶點:

AM PM

- |                          |                          |   |
|--------------------------|--------------------------|---|
| <input type="checkbox"/> | <input type="checkbox"/> | Steamed Pork Dumpling with Crab Roe 蟹籽蒸燒賣                                   |
| <input type="checkbox"/> | <input type="checkbox"/> | Steamed Minced Beef Ball with Bean Curd Sheet 鮮竹牛肉球                         |
| <input type="checkbox"/> | <input type="checkbox"/> | Mini Glutinous Rice Dumpling stuffed with Diced Chicken 迷你五香雞粒鹹水角           |
| <input type="checkbox"/> | <input type="checkbox"/> | Mini Deep-fried Spring Roll filled with Assorted Vegetable 迷你炸素菜春卷          |
| <input type="checkbox"/> | <input type="checkbox"/> | Pan-fried Turnip Cake 香煎蘿蔔糕   |
| <input type="checkbox"/> | <input type="checkbox"/> | Mini Coconut Tartlet 迷你椰撻   |
| <input type="checkbox"/> | <input type="checkbox"/> | Mini Deep-fried Glutinous Rice Ball stuffed with Lotus Seed Puree 迷你香麻蓮蓉煎堆仔 |
| <input type="checkbox"/> | <input type="checkbox"/> | Mini Baked Walnut Pastry 迷你合桃酥  |
| <input type="checkbox"/> | <input type="checkbox"/> | Chilled Coffee Pudding 咖啡糕  |
| <input type="checkbox"/> | <input type="checkbox"/> | Chilled Osmanthus Pudding with Lycii 杞子桂花糕                                  |

### Western Refreshment 西式茶點:

AM PM

- |                          |                          |  |
|--------------------------|--------------------------|--|
| <input type="checkbox"/> | <input type="checkbox"/> | Mini Tomato and Basil Pizza 迷你蕃茄香草薄餅                     |
| <input type="checkbox"/> | <input type="checkbox"/> | Mini Tuna Tartlet 迷你吞拿魚撻                                 |
| <input type="checkbox"/> | <input type="checkbox"/> | Mini Sausage Roll with Bacon 迷你煙肉腸仔卷                     |
| <input type="checkbox"/> | <input type="checkbox"/> | Mini Deep-fried Vegetable Samosa 迷你上素咖喱角                 |
| <input type="checkbox"/> | <input type="checkbox"/> | Baked Vegetable and Assorted Mushroom Vol-au-vent 野菌上素酥盒 |
| <input type="checkbox"/> | <input type="checkbox"/> | Deep-fried Chicken Nugget 炸雞塊                            |
| <input type="checkbox"/> | <input type="checkbox"/> | Mini Cheese and Ham Croissant 迷你芝士火腿牛角包                  |
| <input type="checkbox"/> | <input type="checkbox"/> | Paneer Popcorn 酥炸印式乳酪芝士                                  |
| <input type="checkbox"/> | <input type="checkbox"/> | Fresh Fruit and Cream Cheese Open Sandwich 鮮果忌廉芝士開面三文治   |
| <input type="checkbox"/> | <input type="checkbox"/> | Assorted Danish Pastries 雜錦丹麥包                           |
| <input type="checkbox"/> | <input type="checkbox"/> | Assorted French Pastries 法式雜餅                            |
| <input type="checkbox"/> | <input type="checkbox"/> | Mini Purple and Mango Tartlet 迷你紫薯香芒撻                    |
| <input type="checkbox"/> | <input type="checkbox"/> | Chocolate Truffle Cake 特濃朱古力蛋糕                           |
| <input type="checkbox"/> | <input type="checkbox"/> | Assorted Macaroon 雜錦馬卡龍                                  |
| <input type="checkbox"/> | <input type="checkbox"/> | Strawberry Panna Cotta 士多啤梨奶凍                            |
| <input type="checkbox"/> | <input type="checkbox"/> | Fresh Fruit Platter 鮮果拼盤                                 |



## Meeting Package 會議組合 2020 Chinese Set Lunch Menus 中式午餐

### Menu 菜譜 I

- Assorted Dim Sum  
三色點心拼盤
- Braised Fish Maw Broth with Shredded Duck  
花膠鴨絲羹
- Stir-fried Clam with Celery  
芹香胭脂蚌
- Braised Seasonal Vegetable with Bamboo Pith  
竹筴扒時蔬
- Poached Chicken with Vegetable in Supreme Soup  
菜膽上湯雞
- Fried Rice with Assorted Seafood and  
Diced Ginger  
薑粒海皇炒飯
- Supreme Dessert  
精美甜品

### Menu 菜譜 II

- Assorted Dim Sum  
三色點心拼盤
- Chinese Daily Soup  
明爐老火湯
- Braised Shrimp with Salted Egg Yolk Sauce  
蛋黃焗中蝦
- Braised Seasonal Vegetable with  
Mushroom  
北菇扒時蔬
- Roasted Crispy Chicken  
脆皮炸子雞
- Fried Rice Roll with XO Chilli Sauce  
乾炒 XO 醬腸粉
- Supreme Dessert  
精美甜品

### Menu 菜譜 III

- Assorted Hoi Yat Heen Appetizer  
海逸三小碟
- Braised Assorted Seafood Broth  
with Assorted Mushroom  
山珍海皇羹
- Sweet and Sour Pork with Pineapple  
and Hawthorn Sauce  
山楂菠蘿咕嚕肉
- Braised Seasonal Vegetable with Conpoy  
瑤柱扒時蔬
- Roasted Crispy Chicken  
脆皮炸子雞
- Rice Vermicelli with Fish Curd and Dried Shrimp  
金勾魚腐米線
- Supreme Dessert  
精美甜品

### Menu 菜譜 IV

- Assorted Chinese Barbecued Meat Platter  
燒味拼盤
- Braised Conpoy Broth with Chive  
韭黃瑤柱羹
- Steamed Garoupa Ball with Beancurd  
and Fried Soybean  
豆酥白玉蒸斑球
- Braised Seasonal Vegetable with Lycii  
in Supreme Soup  
杞子上湯浸時蔬
- Poached Chicken with Spring Onion  
in Maggi Seasoning Sauce  
美極蔥油雞
- Braised E-fu Noodle with Enoki Mushroom  
金菇燴伊麵
- Supreme Dessert  
精美甜品