

**2026 Chinese Birthday and  
Celebration Dinner Package**  
**2026 中式壽宴及慶典晚宴**  
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**Valid on August 28 - December 15, 2026**  
**有效期由2026年8月28日至12月15日**

**Book one month in advance of event date can enjoy below privileges**  
**於宴會1個月前預訂，即可享以下優惠**



**1**

**Waive 10% service charge**  
**免收加一服務費**

**2**

**Free upgrade to unlimited serving of  
house red / white wine**  
**免費升級至無限量供應精選紅 / 白餐酒**

**Package Privileges 套餐優惠**

- Complimentary use of 免費使用：
  - Mahjong entertainment with Chinese tea (maximum 4 sets) 麻雀耍樂設備配茗茶 (最多4套)
  - Seat cover 椅套
  - LCD projector with screen 投影機及屏幕
  - In-house audio-visual equipment 場內音響設備
- Unlimited Serving of Soft Drinks, Chilled Orange Juice and House Beer  
席間無限量供應汽水、橙汁及精選啤酒
- Free corkage of self brought-in wine, champagne, spirits or hard liquor (1 bottle per table).  
Supplement at HK\$150net per extra bottle  
每席豁免1瓶紅 / 白餐酒、香檳、烈酒開瓶費。每瓶額外收取淨價港幣\$150
- 2 complimentary car parking spaces for booking 10 - 39 persons (subject to hotel availability)  
預訂10 - 39位可享免費代客泊車位2個 (須視乎酒店供應情況)

**Privileges with booking of 3 tables or above 預訂3席或以上禮遇:**

- Pre-meal fruit punch 迎賓雜果賓治
- Fresh fruit cream cake (6 lbs) for cake-cutting ceremony 鮮果忌廉蛋糕 (6磅) 供切餅儀式用
- Complimentary HK\$500 dining voucher of hotel restaurants 獲贈港幣\$500酒店餐廳餐飲禮券  
(valid for 3 months from event date 需於宴會日起3個月內使用)
- Complimentary car parking spaces 免費代客泊車 (subject to hotel availability 須視乎酒店供應情況)

| No. of guest<br>賓客人數 | Car parking spaces<br>泊車位 |
|----------------------|---------------------------|
| 36 - 39              | 2                         |
| 40 - 89              | 4                         |
| 90 - 119             | 6                         |
| 120 - 149            | 8                         |
| > 150                | 10                        |

**For reservation or enquiry, please contact Banquet Team**

**預訂或查詢，請聯絡宴會部:**

**Tel 電話: (852) 2185 2838**

**Email 電郵: [catering.hpnp@harbour-plaza.com](mailto:catering.hpnp@harbour-plaza.com)**

665 King's Road, North Point, Hong Kong (MTR Quarry Bay Station, Exit C)

香港北角英皇道665號 (鯉魚涌港鐵站C出口)

Terms and conditions apply. In case of any disputes, the decision of  
Harbour Plaza North Point shall be final

優惠受條款及細則約束。如有任何爭議，北角海逸酒店保留最終決定權





## 2026 Chinese Birthday and Celebration Dinner Package A 2026 中式壽宴及慶典晚宴A

Valid on August 28 - December 15, 2026  
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金豬耀紅袍  
Roasted Whole Suckling Pig

脆香黃金蟹棗  
Deep-fried Crab Mousse

髮菜花菇瑤柱甫  
Braised Whole Conpoy with Black Moss and Mushroom

竹笙螺頭燉竹絲雞湯  
Double-boiled Silky Fowl Soup with Bamboo Pith and Sea Conch

碧綠扣海螺片鵝掌  
Braised Goose Web with Sliced Sea Whelk and Vegetable

川汁帶子蝦球  
Stir-fried Scallop and Shrimp with Chilli Sauce

清蒸沙巴躉  
Steamed Sabah Giant Grouper

招牌脆皮雞  
Roasted Crispy Chicken

蟹肉蝦膏伊麵  
Braised E-Fu Noodle with Crab Meat and Shrimp Paste

陳皮紅豆沙  
Sweetened Red Bean Cream

壽桃包  
Longevity Peach Bun

席間無限量供應汽水、橙汁及精選啤酒  
Unlimited serving of Soft Drinks, Chilled Orange Juice and House Beer

每席12位港幣 HK **\$7,388** per table for 12 persons



### Upgrade Offer 升級優惠:

- Scallop to Fried Fish Maw with a supplement charge of HK\$488 per table  
帶子升級至鱔肚，每席額外收取港幣\$488
- Double-boiled Soup to Shark's Fin Soup with a supplement charge of HK\$788 per table  
燉湯升級至裙翅，每席額外收取港幣\$788
- Double-boiled Soup to Supreme Shark's Fin Soup with a supplement charge of HK\$1,388 per table  
燉湯升級至鮑翅，每席額外收取港幣\$1,388
- Unlimited serving of house red / white wine with a supplement charge of HK\$400 per table  
席間無限量供應精選紅 / 白餐酒，每席額外收取港幣\$400

Prices are subject to 10% service charge. Seasonal ingredients on the menu are subject to change depending on the availability. Harbour Plaza North Point reserves the right to replace with items of similar value. Please inform your event manager prior to ordering if you have any concerns regarding food allergies. In case of any disputes, the decision of Harbour Plaza North Point shall be final.

價目須另收加一服務費。菜單上的食材供應有可能受季節因素影響，北角海逸酒店保留最終決定權以更換價值相約之食材。如閣下對某種食物有過敏反應，請在點菜時通知會議及宴會統籌經理，以便作出妥善安排。如有任何爭議，北角海逸酒店將保留最終決定權。



## 2026 Chinese Birthday and Celebration Dinner Package B 2026 中式壽宴及慶典晚宴B

Valid on August 28 - December 15, 2026  
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- 金豬耀紅袍  
Roasted Whole Suckling Pig
- 香酥海皇荔茸盒  
Deep-fried Taro Puff filled with Assorted Seafood
- 玉環瑤柱甫  
Braised Marrow Ring stuffed with Conpoy
- 蟲草花螺頭雞湯  
Double-boiled Sea Conch Soup with Dried Cordyceps Flower and Chicken
- 碧綠扣原隻八頭鮑魚  
Braised Whole Abalone with Seasonal Vegetable
- 山珍香煎帶子  
Pan-fried Scallop with Assorted Fungus
- 清蒸原條大海斑  
Steamed Fresh Whole Garoupa
- 招牌脆皮雞  
Roasted Crispy Chicken
- 竹笙金菇炆伊麵  
Braised E-fu Noodle with Bamboo Pith and Enoki Mushroom
- 薑汁芝麻湯圓  
Glutinous Rice Ball stuffed with Sesame Paste in Sweetened Ginger Soup
- 美點雙輝  
Chinese Petite Fours
- 壽桃包  
Longevity Peach Bun
- 席間無限量供應汽水、橙汁及精選啤酒  
Unlimited serving of Soft Drinks, Chilled Orange Juice and House Beer

每席12位港幣 HK **\$8,388** per table for 12 persons



### Upgrade Offer 升級優惠:

- Scallop to Fried Fish Maw with a supplement charge of HK\$488 per table  
帶子升級至鱔肚，每席額外收取港幣\$488
- Double-boiled Soup to Shark's Fin Soup with a supplement charge of HK\$788 per table  
燉湯升級至裙翅，每席額外收取港幣\$788
- Double-boiled Soup to Supreme Shark's Fin Soup with a supplement charge of HK\$1,388 per table  
燉湯升級至鮑翅，每席額外收取港幣\$1,388
- Unlimited serving of house red / white wine with a supplement charge of HK\$400 per table  
席間無限量供應精選紅 / 白餐酒，每席額外收取港幣\$400

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## 2026 Chinese Birthday and Celebration Dinner Package C 2026 中式壽宴及慶典晚宴C

Valid on August 28 - December 15, 2026  
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- 金豬耀紅袍  
Roasted Whole Suckling Pig
- 富貴鵝肝炸蟹丸  
Deep-fried Crab Mousse with Foie Gras
- 碧綠花菇扣花膠  
Braised Fish Maw with Mushroom and Vegetable
- 瑤柱海底椰螺頭湯  
Double-boiled Conpoy Soup with Sea Coconut and Sea Conch
- 蠔皇靈芝菇原隻八頭鮑魚  
Braised Whole Abalone with Marmoreal Mushroom
- 翡翠金沙帶子  
Stir-fried Scallop with Salted Egg Yolk
- 清蒸原條大海斑  
Steamed Fresh Whole Garoupa
- 招牌脆皮雞  
Roasted Crispy Chicken
- 蝦乾蝦籽櫻花蝦炒絲苗  
Fried Rice with Sakura Shrimp, Dried Shrimp and Shrimp Paste
- 蟹肉長壽炆伊麵  
Braised E-fu Noodle with Crab Meat
- 紅棗蓮子燉桃膠  
Sweetened Peach Gum with Red Date and Lotus Seed
- 美點雙輝  
Chinese Petite Fours
- 壽桃包  
Longevity Peach Bun

席間無限量供應汽水、橙汁及精選啤酒  
Unlimited serving of Soft Drinks, Chilled Orange Juice and House Beer

每席12位港幣 HK **\$9,388** per table for 12 persons



### Upgrade Offer 升級優惠:

- Scallop to Fried Fish Maw with a supplement charge of HK\$488 per table  
帶子升級至鱈肚，每席額外收取港幣\$488
- Double-boiled Soup to Shark's Fin Soup with a supplement charge of HK\$788 per table  
燉湯升級至裙翅，每席額外收取港幣\$788
- Double-boiled Soup to Supreme Shark's Fin Soup with a supplement charge of HK\$1,388 per table  
燉湯升級至鮑翅，每席額外收取港幣\$1,388
- Unlimited serving of house red / white wine with a supplement charge of HK\$400 per table  
席間無限量供應精選紅 / 白餐酒，每席額外收取港幣\$400



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