

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

(Validity: May 18 - December 31, 2026 有效期由2026年5月18日至12月31日)

**Book one month in advance of event date on / before September 30, 2026 can enjoy
waiving 10% service charge and unlimited serving of house red / white wine
即日起至9月30日，於宴會一個月前預訂，即可享免收加一服務費及席間無限量供應精選紅 / 白餐酒**

Complimentary Privileges 優惠包括:

- Unlimited serving of soft drinks, chilled orange juice and house beer
無限量供應汽水、橙汁及精選啤酒
- Free corkage for self brought-in wine, champagne, spirits or hard liquor (1 bottle per table, additional HK\$150net per bottle)
每席豁免紅 / 白酒、香檳、烈酒開瓶費1枝 (每枝額外收取淨價港幣\$150)
- Mahjong entertainment with Chinese tea (maximum 4 sets)
麻雀耍樂設備配茗茶(最多4套)
- Complimentary use of seat covers, LCD projector with screen and PA system with microphones
免費提供椅套、LCD投影機及屏幕、音響設備連麥克風

No. of Guest 賓客人數	LCD Projector with Screen (Set) LCD投影機及屏幕 (套)
10 - 50	1
> 51	2

- Complimentary car parking space(s) (subject to hotel availability)
免費代客泊車 (視乎酒店供應情況而定)

No. of Guest 賓客人數	Car Parking Space(s) 泊車位
10 - 39	2

Additional privileges with booking of 3 tables or above 預訂3席或以上可享額外禮遇:

- Pre-meal fruit punch
餐前雜果賓治
- Fresh fruit cream cake for cake-cutting ceremony (6 lbs)
鮮果忌廉蛋糕供切餅儀式用 (6磅)
- Complimentary dining voucher valued at HK\$500net at hotel restaurants within 3 months from event date
淨價港幣\$500酒店餐廳餐飲禮券 (需於宴會後3個月內使用)
- Complimentary car parking space(s) (subject to hotel availability)
免費代客泊車 (視乎酒店供應情況而定)

No. of Guest 賓客人數	Car Parking Space(s) 泊車位
36 - 39	2
40 - 89	4
90 - 119	6
120 - 149	8
> 150	10

Upgrade Option 升級優惠:

- A supplement at HK\$400 per table for unlimited serving of house red / white wine
每席另加港幣\$400以享無限量供應精選紅 / 白餐酒

For enquiries, please contact Banquet Team 如有查詢，請與宴會部聯絡

Tel 電話: 2185 2838 | Email 電郵: catering.hnp@harbour-plaza.com

Remarks 備註:

- All prices are subject to 10% service charge
所有價目須另收加一服務費
- In case of any disputes, the decision of Harbour Plaza North Point shall be final
如有任何爭議，北角海逸酒店保留最終決定權

2026 中式壽宴及慶典晚宴 A

2026 Chinese Birthday and Celebration Dinner Package A

(有效期由2026年5月18日至12月31日 Validity: May 18 - December 31, 2026)

金豬耀紅袍
Barbecued 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

竹筍螺頭燉竹絲雞湯
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

無限量供應汽水、橙汁、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

升級優惠 Upgrade Options	
額外收費 Supplement Charge	升級食物 Upgrade Food Item
HK\$488	帶子 Scallop > 鱸肚 Fried Fish Maw
HK\$788	燉湯 Double-boiled Soup > 裙翅 Shark's Fin Soup
HK\$1,388	燉湯 Double-boiled Soup > 鮑翅 Supreme Shark's Fin Soup

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以上價目須另收加一服務費

Prices are subject to 10% service charge

每席另加港幣\$400以享無限量供應精選紅 / 白餐酒

Special surcharge at HK\$400 per table for unlimited serving of house red / white wine

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

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

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

If you have any concerns regarding food allergies, please inform your event manager prior to ordering

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2026 中式壽宴及慶典晚宴 B
2026 Chinese Birthday and Celebration Dinner Package B
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金豬耀紅袍
Barbecued Whole Suckling Pig
香酥海皇荔茸盒
Deep-fried Taro Puff stuffed 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 Grouper
招牌脆皮雞
Roasted Crispy Chicken
竹筴金菇炆伊麵
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
無限量供應汽水、橙汁、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

升級優惠 Upgrade Options	
額外收費 Supplement Charge	升級食物 Upgrade Food Item
HK\$488	帶子 Scallop > 鱸肚 Fried Fish Maw
HK\$788	燉湯 Double-boiled Soup > 裙翅 Shark's Fin Soup
HK\$1,388	燉湯 Double-boiled Soup > 鮑翅 Supreme Shark's Fin Soup

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每席另加港幣\$400以享無限量供應精選紅 / 白餐酒

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2026 中式壽宴及慶典晚宴 C
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金豬耀紅袍
Barbecued 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 Grouper
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
無限量供應汽水、橙汁、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

升級優惠 Upgrade Options	
額外收費 Supplement Charge	升級食物 Upgrade Food Item
HK\$488	帶子 Scallop > 鱸肚 Fried Fish Maw
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