



MARCO POLO
HONGKONG HOTEL
HONG KONG

CHRISTMAS & ANNUAL PARTY PACKAGE

聖誕及週年派對套餐
2024-2025

Celebrate the holiday season and treat yourself and your loved ones to an unforgettable Christmas feast at the Marco Polo Hongkong Hotel. Here, you can savour an opulent selection of delectable dishes as you enjoy a luxurious and festive ambience.

聖誕佳節將至，相約同事和摯友蒞臨馬哥孛羅香港酒店享用節日盛宴；在華麗溫馨的節慶氛圍中，盡情品嚐豐富多樣的佳餚美饌。

SPECIAL PRIVILEGES

特別優惠

Valid until 30 April 2025, you can enjoy the privileges as listed below with any booking for groups of 40 persons or above:
凡惠顧40位或以上均可享以下優惠，有效期至2025年4月30日：

- Welcome fruit punch before lunch or dinner
席前迎賓雜果賓治
- Unlimited serving of soft drinks, house beer and chilled orange juice (2 hours for lunch / 3 hours for dinner)
無限量供應汽水、啤酒及冰凍橙汁(午宴兩小時 / 晚宴三小時)
- Free corkage for one bottle of self-brought hard liquor or wine per table
自備干邑或餐酒免收開瓶費(每桌乙瓶)
- Party favours
精美派對禮品
- Floral centrepiece on every dining table and the reception table
全場席上及迎賓接待處鮮花擺設
- Seat covers for all banquet chairs
全場華麗椅套
- A single image on LED wall as backdrop or photo booth with props at Centenary Room*
百年廳配有LED銀幕牆以顯示單張背景圖片或提供即影即有自拍印相機及道具
- Banner board with skirting and standard gold English alphabet letters (maximum 30 letters)
背景板連標準金色英文字(上限30個字母)
- Audio visual equipment (LCD projector & screen, PA system with wireless microphones)
使用場內影音設備
- Car parking vouchers (3 hours for lunch / 5 hours for dinner per every 36 persons)
泊車券(每36人午宴可享三小時 / 晚宴可享五小時)



Early Bird Offer: Additional privileges for any new booking confirmed on or before 30 November 2024

早鳥優惠： 2024年11月30日或之前確認之新預訂可享額外禮遇

40 persons or above
40位或以上

One lunch / dinner buffet
voucher for 2 persons at Cafe Marco
馬哥孛羅咖啡廳
雙人自助午餐 / 晚餐禮券乙份

100 persons or above
100位或以上

Two lunch / dinner buffet
vouchers for 2 persons at Cafe Marco
馬哥孛羅咖啡廳
雙人自助午餐 / 晚餐禮券兩份

160 persons or above
160位或以上

Three lunch / dinner buffet
vouchers for 2 persons at Cafe Marco
馬哥孛羅咖啡廳
雙人自助午餐 / 晚餐禮券三份

Remarks 備註:

- All prices are subject to 10% service charge
價目另設加一服務費
- A minimum charge on food and beverage consumption applies at designated venue
場地設有餐飲最低消費
- Valid for new events between 1 November 2024 and 30 April 2025
套餐價目適用於2024年11月1日至2025年4月30日
- Offer cannot be combined with other packages or promotions
優惠不能與其他套餐或推廣合併使用
- Marco Polo Hotels – Hong Kong reserves the right to make the final decision on any matters or disputes
如有任何爭議，馬哥孛羅酒店 — 香港將保留最終決定權



CONTACT US
聯絡我們

For reservations or enquiries, please contact our Catering Team at +852 2113 3218 or email to bqt.hkh@marcopolohotels.com

預訂或查詢，請致電宴會部 +852 2113 3218 或電郵至 bqt.hkh@marcopolohotels.com

LUNCH BUFFET MENU I

自助午餐菜譜 I

Appetiser and Salad 冷盤及沙律類

Smoked Salmon and Mackerel with Onions,
Capers and Dill Pommery Mustard Sauce
煙三文魚拼煙馬鮫魚

Poached Prawns and Green Lip Mussels on Ice with Cocktail Sauce
凍蝦及青口拼盤

Assorted Cold Cuts and Salami with Pickles and Pearl Onions
凍肉及風乾意大利肉腸拼盤

Shaved Black Forest Ham with Melon and Maple Syrup
風乾火腿伴蜜瓜

Thai Style Salad with Roasted Duck Breast and Green Mango
泰式燒鴨胸青芒果沙律

Feta Cheese and Cucumber Salad with Olives
希臘芝士青瓜沙律

Pastrami Plate with Gherkins
凍咸牛肉拼酸瓜

Smoked Ham Salad and Mixed Fruits with Honey Yoghurt Dressing
煙火腿雜果沙律

Assorted Green Salad with Thousand Island and Vinaigrette
雜菜沙律

Soup 湯類

Cep Mushroom Cream Soup
野菌忌廉湯

or
或

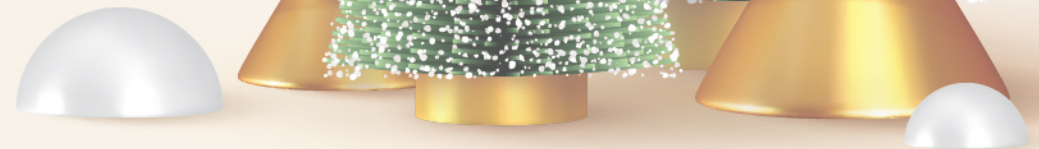
Roasted Butternut Squash Soup^
烤南瓜湯^

Carving 銀爐燒烤

Roasted Turkey with Stuffing, Brussel Sprouts, Giblets and
Cranberry Sauce^
燒釀火雞伴小椰菜^

or
或

Roasted Beef with Rosemary Sauce
燒牛肉



LUNCH BUFFET MENU I

自助午餐菜譜 I

Hot Item 熱盤類

Thai Style Grilled Pork Neck with Lemongrass
泰式燒豬頸肉

Duck Confit with Braised Red Cabbages and Prune Sauce
油浸鴨肉

Roasted Chicken Breast with Creamed Spinach and Tomato Jam
燒雞胸配忌廉莧菜

Grilled Beef Fillets with Onion Marmalade and Pepper Sauce
黑椒汁燒牛柳

Steamed Sole Fillets with Saffron and Dill Sauce on Leek
香草紅花蒸龍脷柳

Vegetable Lasagna
雜菜千層麵

Fried Rice with Seafood and Pineapple
菠蘿海鮮炒飯

Roasted Sweet Potatoes with Maple Syrup
楓糖烤甜薯

Dessert 甜品類

Gingerbread Spice Cheesecake[^] or Fresh Fruit Cake
薑餅芝士蛋糕[^] 或 鮮果蛋糕

Tiramisu Yule Log[^] or Tiramisu Cake
意大利芝士樹頭餅[^] 或 意大利芝士餅

Crème Brûlée
法式燉蛋

Apple Tart with Cinnamon & Almond
杏仁肉桂蘋果撻

Chocolate Sacher Cake
朱古力蛋糕

Bread and Butter Pudding with Brandy Sauce
麵包布甸

Assorted Cookies
曲奇餅

Two Flavours of Ice Cream
雪糕 (兩款口味)

Freshly Brewed Coffee or Tea
即磨咖啡或茶

HK \$540 per person inclusive of unlimited serving of soft drinks,
chilled orange juice and house beer for 2 hours

每位港幣540元，價錢包括兩小時無限量供應汽水、冰凍橙汁及啤酒

Remarks 備註:

*The above price is subject to a 10% service charge and applicable for all dates except 24 and 31 December 2024 and 1 January 2025.

以上價錢另設加一服務費及適用於所有日子 (2024年12月24及31日、2025年1月1日除外)

[^]The festive food items are available from 1 to 26 December 2024. 2024年12月1至26日期間將供應精選節慶食品



LUNCH BUFFET MENU II

自助午餐菜譜 II

Appetiser and Salad 冷盤及沙律類

Smoked Salmon and Mackerel with Onions,
Capers and Dill Pommery Mustard Sauce
煙三文魚拼煙馬鮫魚

Assorted Cold Cuts and Salami with Pickles and Pearl Onions
凍肉及風乾意大利肉腸拼盤

Assorted Sashimi and Sushi with Condiments
魚生及壽司拼盤

Parma Ham and Cantaloupe in Cone with Honey Truffle
意大利火腿伴蜜瓜

Beetroot and Orange Salad with Honey Vinaigrette
甜菜頭香橙沙律

Marinated Soft Shell Crabs with Mango, Vegetable and Chili Sauce
芒果軟殼蟹伴香辣汁

Crab Legs, Poached Prawns and Mussels on Ice with Cocktail Sauce
凍蟹腳，凍蝦及青口拼盤

Brussel Sprout Salad with Pancetta and Cranberry
紅莓煙肉椰菜沙律

Shrimp and Scallop Salad with Mixed Fruits and Yoghurt Dressing
鮮蝦帶子雜果沙律

Roasted Beef Salad with Pepper and Onions
燒牛肉沙律

Smoked Duck Breast Salad with Puy Lentil and Orange Dressing
煙鴨胸蘭度豆沙律

Assorted Green Salad with Thousand Island and Vinaigrette
雜菜沙律

Soup 湯類

Crab Bisque with Brandy Cream
蟹肉忌廉濃湯

or
或

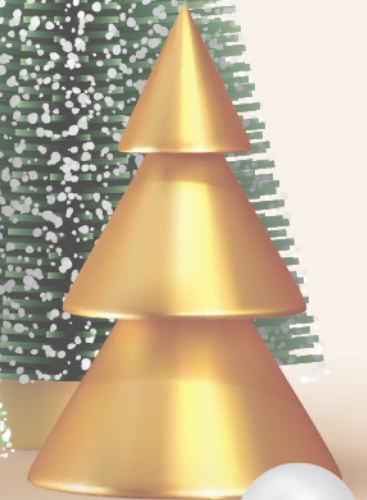
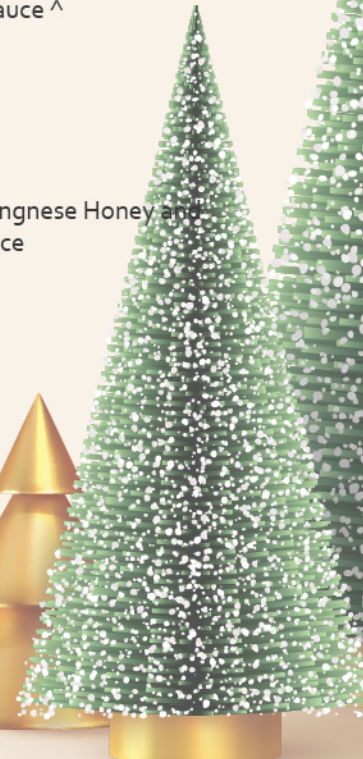
Chestnut Soup with Bacon^
栗子煙肉濃湯^

Carving 銀爐燒烤

Roasted Turkey with Stuffing, Brussel Sprouts,
Giblets and Cranberry Sauce ^
釀火雞伴小椰菜^

or
或

Roasted Whole Bone-in Ham with Langnese Honey and
Orange Mustard Sauce
蜜汁燒火腿



LUNCH BUFFET MENU II

自助午餐菜譜 II

Hot Item 熱盤類

Roasted Pork Loin with Apple Cinnamon Compote and Honey Jus
蜜汁燒豬柳

Duck Confit with Braised Red Cabbages and Prune Sauce
油浸鴨肉

Roasted Chicken with Pancetta and Mushroom Sauce
燒雞伴煙肉野菌汁

Grilled Beef Fillets with Onion Marmalade and Pepper Sauce
黑椒汁燒牛柳

Roasted Lamb Loin with Roast Pumpkin and Rosemary Cranberry Sauce
燒羊肉配南瓜

Pan-fried Snapper Filets with Cabbages, Bean Sprouts and Teriyaki Sauce
日式煎立魚

Gratinated Mussels with Spinach, Bacon and Hollandaise Sauce
菠菜煙肉焗青口

Linguine Pasta with Crabmeat, Asparagus and Tomato Sauce
番茄蟹肉扁意大利麵

Roasted Sweet Potatoes with Maple Syrup
楓糖烤甜薯

Dessert 甜品類

Gingerbread Spice Cheesecake[^] or Fresh Fruit Cake
薑餅芝士蛋糕[^] 或 鮮果蛋糕

Tiramisu Yule Log[^] or Tiramisu Cake
意大利芝士樹頭餅[^] 或 意大利芝士餅

Crème Brûlée
法式燉蛋

Apple Tart with Cinnamon & Almond
杏仁肉桂蘋果撻

Mango Pudding
芒果布甸

Chocolate Sacher Cake
朱古力蛋糕

Pistachio Panna Cotta with Strawberry and Mint
開心果士多啤梨奶凍

Bread and Butter Pudding with Brandy Sauce
麵包布甸

Assorted Cookies
曲奇餅

Two Flavours of Ice Cream
雪糕 (兩款口味)

Freshly Brewed Coffee or Tea
即磨咖啡或茶

HK\$620 per person inclusive of unlimited serving of soft drinks,
chilled orange juice and house beer for 2 hours

每位港幣620元，價錢包括兩小時無限量供應汽水、冰凍橙汁及啤酒

Remarks 備註:

*The above price is subject to a 10% service charge and applicable for all dates except 31 December 2024. 以上價錢另設加一服務費及不適用於2024年12月31日

*Supplement charge of HK\$200 plus 10% service charge per person will be applied for the event on 31 December 2024. 2024年12月31日舉辦之宴會須每位另收港幣200及加一服務費

[^]The festive food items are available from 1 to 26 December 2024. 2024年12月1至26日期間將供應精選節慶食品



DINNER BUFFET MENU I

自助晚餐菜譜 I

Appetiser and Salad 冷盤及沙律類

Smoked Salmon and Mackerel with Onions,
Capers and Dill Pommery Mustard Sauce
煙三文魚拼煙馬鮫魚

Assorted Cold Cuts and Salami with Pickles and Pearl Onions
凍肉及風乾意大利肉腸拼盤

Assorted Sashimi and Sushi with Condiments
魚生及壽司拼盤

Parma Ham and Cantaloupe with Honey Truffle
意大利火腿伴蜜瓜

Poached Prawns and Mussels on Ice with Cocktail Sauce
凍蝦及青口拼盤

Feta Cheese and Cucumber Salad with Olives
希臘芝士青瓜沙律

Beetroot and Orange Salad with Honey Vinaigrette
甜菜頭香橙沙律

Shrimp and Scallop Salad with Mixed Fruit and Yoghurt Dressing
鮮蝦帶子雜果沙律

Pastrami Plate with Gherkins
凍咸牛肉拼酸瓜

Assorted Green Salad with Thousand Island and Vinaigrette
雜菜沙律

Soup 湯類

Mushroom Cream Soup
野菌忌廉湯

or
或

Manhattan Clam Chowder
曼哈頓蜆湯

Carving 銀爐燒烤

Roasted Turkey with Stuffing, Brussel Sprouts,
Giblets and Cranberry Sauce ^
燒釀火雞伴小椰菜^

or
或

Roasted Whole Bone-in Ham with Honey and
Orange Mustard Sauce
蜜汁燒火腿



DINNER BUFFET MENU I

自助晚餐菜譜 I

Hot Item 熱盤類

Roasted Pork Loin with Apple Cinnamon Compote and Honey Jus
蜜汁燒豬柳

Roasted Chicken Breast with Creamed Spinach and
Tomato Jam
燒雞胸伴忌廉莧菜

Beef Bourguignon
紅酒燴牛柳

Grilled Lamb Rack with Mustard Crust and Rosemary Cranberry Sauce
芥末香脆燒羊排伴迷迭香蔓越莓醬

Roasted Veal Loin with Brussel Sprouts and Morel Cream Sauce
燒牛仔柳伴椰菜仔配羊肚菌醬

Pan-fried Salmon Fillets with Savoy Cabbages and Curry Cream Sauce
香煎三文魚柳伴羽衣甘藍配咖喱奶油醬

Gratinated Mussels with Spinach, Bacon and Hollandaise Sauce
菠菜煙肉焗青口

Spaghetti with Smoked Chicken and Mushroom
煙雞胸野菌意大利粉

Fried Rice "Fujian" Style
福建炒飯

Roasted Sweet Potatoes with Maple Syrup
楓糖烤甜薯

Dessert 甜品類

Gingerbread Spice Cheesecake^ or Fresh Fruit Cake
薑餅芝士蛋糕^ 或 鮮果蛋糕

Tiramisu Yule Log^ or Tiramisu Cake
意大利芝士樹頭餅^ 或 意大利芝士餅

Chestnut Cake
栗子蛋糕

Apple Tart with Cinnamon & Almond
杏仁肉桂蘋果撻

Chocolate Sacher Cake with Raspberry Sauce
朱古力蛋糕伴桑莓汁

Pistachio Panna Cotta with Strawberry and Mint
開心果士多啤梨奶凍

Raspberry Mousse Cake
覆盆子慕斯蛋糕

Bread and Butter Pudding with Brandy Sauce
麵包布甸

Assorted Cookies and Chocolates
曲奇餅及朱古力

Two Flavours of Ice Cream
雪糕 (兩款口味)

Seasonal Fresh Fruit Platter
鮮果拼盤

Freshly Brewed Coffee or Tea
即磨咖啡或茶

HK\$830 per person inclusive of unlimited serving of soft drinks,
chilled orange juice and house beer for 3 hours
每位港幣830元，價錢包括三小時無限量供應汽水、冰凍橙汁及啤酒

Remarks 備註:

*The above price is subject to a 10% service charge and applicable for all dates except 24 and 31 December 2024 and 1 January 2025.
以上價錢另設加一服務費及適用於所有日子 (2024年12月24及31日、2025年1月1日除外)

^The festive food items are available from 1 to 26 December 2024. 2024年12月1至26日期間將供應精選節慶食品



DINNER BUFFET MENU II

自助晚餐菜譜 II

Appetiser and Salad 冷盤及沙律類

Smoked Salmon and Mackerel with Onions,
Capers and Dill Pommery Mustard Sauce
煙三文魚拼煙馬鮫魚

Assorted Cold Cuts and Salami with Pickles and Pearl Onions
凍肉及風乾意大利肉腸拼盤

Assorted Sashimi and Sushi with Condiments
魚生及壽司拼盤

Parma Ham and Cantaloupe with Honey Truffle
意大利火腿伴蜜瓜

Beetroot and Orange Salad with Honey Vinaigrette
甜菜頭香橙沙律

Marinated Soft Shell Crabs with Mango, Vegetable and Chili Sauce
芒果軟殼蟹伴香辣汁

Crab Legs, Poached Prawns and Mussels on Ice with Cocktail Sauce
凍蟹腳，凍蝦及青口拼盤

Brussel Sprout Salad with Pancetta and Cranberry
紅莓煙肉椰菜沙律

Shrimp and Scallop Salad with Mixed Fruits and Yoghurt Dressing
鮮蝦帶子雜果沙律

Roasted Beef Salad with Pepper and Onions
燒牛肉沙律

Smoked Duck Breast Salad with Puy Lentil and Orange Dressing
煙鴨胸蘭度豆沙律

Assorted Green Salad with Thousand Island and Vinaigrette
雜菜沙律

Soup 湯類

Crab Bisque with Brandy Cream
蟹肉忌廉濃湯

or
或

Potato and Leek Soup with Smoked Turkey Fritter[^]
煙火雞大蒜薯蓉湯[^]

Carving 銀爐燒烤

Roasted Turkey with Stuffing, Brussel Sprouts,
Giblets and Cranberry Sauce [^]
燒釀火雞伴小椰菜[^]

or
或

Roasted Rib Eyes with Veal Jus and Mustard
燒肉眼



DINNER BUFFET MENU II

自助晚餐菜譜 II

Hot Item

熱盤類

Roasted Pork Loin with Apple Cinnamon Compote and Honey Jus
蜜汁燒豬柳

Roasted Duck Breast with Sautéed Spinach and Orange Jus
燒鴨胸伴炒莧菜

Coq au Vin
法式燴雞

Braised Beef Cheek with Roasted Pumpkins and Marsala Onion Sauce
燴牛面頰配南瓜伴洋蔥馬沙拉醬

Grilled Lamb Rack with Mustard Crust and Rosemary Cranberry Sauce
芥末香脆燒羊排伴迷迭香蔓越莓醬

Roasted Veal Loin with Brussel Sprouts and Morel Cream Sauce
燒牛仔柳伴椰菜仔配羊肚菌醬

Pan-fried Salmon Fillets with Savoy Cabbages and Curry Cream Sauce
香煎三文魚柳伴羽衣甘藍配咖喱奶油醬

Grilled Prawns with Tarragon Hollandaise
香草扒大蝦

Spaghetti with Tomato Sauce
番茄醬意大利粉

Zucchini and Carrot Gratin with Gruyere Cheese
芝士焗意大利青瓜及甘筍

Roasted Sweet Potatoes with Maple Syrup
楓糖烤甜薯

Dessert

甜品類

Gingerbread Spice Cheesecake[^] or Fresh Fruit Cake
薑餅芝士蛋糕[^]或鮮果蛋糕

Tiramisu Yule Log[^] or Tiramisu Cake
意大利芝士樹頭餅[^]或意大利芝士餅

Chestnut Cake
栗子蛋糕

Black forest Cake
黑森林蛋糕

Chocolate Sacher Cake with Raspberry Sauce
朱古力蛋糕伴紅莓汁

Pistachio Panna Cotta with Strawberry
開心果士多啤梨奶凍

Apple Tart with Cinnamon & Almond
杏仁肉桂蘋果撻

Bread and Butter Pudding with Brandy Sauce
麵包布甸

Assorted Cookies and Chocolates
曲奇餅及朱古力

Lemon Meringue Tart
檸檬馬玲撻

Chocolate Profiteroles
朱古力泡芙

Four Flavours of Ice Cream
雪糕 (四款口味)

Seasonal Fresh Fruit Platter
鮮果拼盤

Freshly Brewed Coffee or Tea
即磨咖啡或茶

HK\$930 per person inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours

每位港幣930元，價錢包括三小時無限量供應汽水、冰凍橙汁及啤酒

Remarks 備註:

*The above price is subject to a 10% service charge and applicable for all dates except 31 December 2024
以上價錢另設加一服務費及不適用於2024年12月31日

*Supplement charge of HK\$300 plus 10% service charge per person will be applied on 31 December 2024
2024年12月31日舉辦之宴會須每位另收港幣300及加一服務費

[^]The festive food items are available from 1 to 26 December 2024. 2024年12月1至26日期間將供應精選節慶食品

