

Annual Dinner Package

October 1, 2017 – March 31, 2018

Planning for an annual dinner, corporate award night, gala dinner, or other events – enjoy our delectable menus starting from **HK\$9,088** per table of 10-12 persons

Benefits for 2 tables or above:

- Free flowing soft drinks, chilled orange juice and local beer from 8pm till the end of dinner
- Special supplement for beverage package upgrade:

HK\$350 / table	Free flowing soft drinks, chilled orange juice and local beer from 6pm till the end of dinner
HK\$500 / table	Free flowing house red and white wines from 8pm till the end of dinner
HK\$600 / table	Free flowing house red and white wines from 6pm till the end of dinner

- A glass of pre-dinner fruit punch for each guest
- 1 bottle of house red wine per table of 10-12 persons
- Chinese tea and condiments
- Free corkage (one bottle per table; additional HK\$350 net per bottle of wine & HK\$600 net per bottle of spirit)
- Elegant centrepiece for each dining table and reception table
- Mahjong arrangement
- Hotel valet parking spaces (one space per two tables)
- Hotel shuttle bus service for guests from Tsimshatsui (Hankow Road) to Hotel

Additional benefits for 6 tables or above:

- Hotel dining coupon valued at HK\$400 net as raffle prize*
- (4) dozen of pre-dinner snacks for committee members

Additional benefits for 20 tables or above:

- Elegantly decorated grand marble staircase from Hotel lobby to pre-function area
- Tailor-made foam board banner (3' x 16') with 2 lines of English or Chinese wordings or Photo Booth service for 2 hours
- Use of LCD projector with VCD/DVD player for video show
- Use of the Karaoke system including 42" TV, 14" TV and DVDs for self-operation
- Hotel dining coupon valued at HK\$800 net as raffle prize*
- (8) dozen of pre-dinner snacks for committee members
- March in of "God of Treasure"

Remarks:

- All prices are per table of 10-12 persons
- All prices are subject to 10% service charge
- Minimum charge is required and terms & conditions apply
- Menus may change in accordance with seasonal market conditions
- *Dining coupon is not applicable for Hoi Yat Heen, banquets, and private dining

Harbour Grand Kowloon,
20 Tak Fung Street, Whampoa Garden, Hungghom, Kowloon, Hong Kong (MTR Whampoa Station, Exit D2)

For reservations, please send your enquiry online or contact us

Tel: (852) 2996 8041 Fax: (852) 2180 4043 Email: catering.hgkln@harbourgrand.com

www.harbourgrand.com/kowloon



2017/18

週年晚宴套餐
Annual Dinner Menus

2017/18 ANNUAL DINNER MENU (A)

五福臨門(乳豬五彩拼盤)
Barbecued meat, suckling pig combination

喜迎新歲(彩虹珍菌展花姿)
Sautéed sliced squid, mixed mushrooms with spicy sauce

黃金滿屋(香酥百花球)
Deep-fried shrimp balls

花開富貴(多子蠔王鮮菇)
Braised straw mushrooms with shrimp roe

財源廣進

(雞蓉燴燕窩) 或 (瑤柱北菇燴菜膽)
Braised bird's nest soup with minced chicken in supreme soup or Double-boiled mushroom soup with conpoy, cabbages

金錢滿賺(碧綠金錢蠔豉)
Braised mushrooms and dried oysters with vegetables

年年有餘(清蒸大青斑)
Steamed fresh whole garoupa

金鳳報喜(當紅脆燒雞)
Roasted crispy chicken

福澤綿綿(鮑汁雞粒炒飯)
Fried rice with diced octopus and chicken in abalone sauce

長年好景(吉祥燴伊麵)
Braised e-fu noodles

百年鴻運(湘蓮紅豆沙)
Sweetened red bean cream with lotus seeds

笑口常開(雙喜甜美點)
Chinese petits fours

每席港幣 HK\$9,088

plus 10% service charge per table of 10-12 persons
另加一服務費(供十至十二位享用)

(inclusive of free flowing soft drinks,
chilled orange juice and local beer
from 8pm till the end of dinner)

包括由晚上8時起無限量供應汽水、橙汁及本地啤酒

2017/18 ANNUAL DINNER MENU (B)

金玉滿堂(大紅乳豬全體)
Barbecued whole suckling pig

萬事如意(XO醬榆耳象拔蚌)
Sautéed sliced geoduck clams with vegetables in XO sauce

黃金萬兩(沙律海鮮卷)
Deep-fried seafood rolls with salad

好市大利(發財大利好市)
Braised dried oysters, pig's tongue with sea moss

鵬程萬里

(花膠雞絲燴燕窩) 或 (一品雞絲鮑絲羹)
Braised bird's nest soup with shredded chicken, fish maw or Braised shredded abalone, chicken with mixed meat in supreme soup

步步高陞(福祿鮮鮑片)
Braised sliced abalone with vegetables

歲歲有餘(清蒸大青斑)
Steamed fresh whole garoupa

丹鳳報喜(金陵脆燒雞)
Roasted crispy chicken with pickled vegetables

四季豐收(黑松露海王炒銀苗)
Fried rice with diced seafood, black truffle sauce

年年長賺(金菇炆伊麵)
Braised e-fu noodles with enoki mushrooms

鴻運團圓(紅豆沙湯圓)
Sweetened red bean cream with sesame dumplings

新春美景(美點雙輝映)
Chinese petits fours

每席港幣 HK\$11,108

plus 10% service charge per table of 10-12 persons
另加一服務費(供十至十二位享用)

(inclusive of free flowing soft drinks,
chilled orange juice and local beer
from 8pm till the end of dinner)

包括由晚上8時起無限量供應汽水、橙汁及本地啤酒



2017/18

週年晚宴套餐
Annual Dinner Menus

2017/18 ANNUAL DINNER MENU (C)

金玉滿堂(大紅乳豬全體)
Barbecued whole suckling pig

東成西就(醬爆花姿象拔蚌)
Sautéed sliced squid and geoduck clams with vegetables

招財進寶(香酥鳳尾蝦)
Deep-fried shrimps paste stuffed shrimp

翡翠瑤池(金瑤雙翡翠)
Braised green vegetables with shredded conpoy
enoki mushrooms

四季興隆

(舞茸菌燉鳳凰) (金湯海皇燴花膠)
Double-boiled chicken 或 Braised fish maw, seafood
soup with wild mushrooms or in supreme soup with
pumpkin juice

包有金錢(碧綠千層原隻鮮鮑)
Braised whole abalone with bean curd and vegetables

財星報喜(清蒸游水龍躉斑)
Steamed whole giant groupa

金鳳迎春(海逸脆燒雞)
Roasted crispy chicken

荷包滿載(錦繡荷葉飯)
Fried rice wrapped in lotus leaf

心想事成(鮑汁撈粗麵)
Braised noodles with abalone sauce

合歡團圓(合桃露湯圓)
Sweetened walnut cream with sesame dumplings

樂也融融(新春雙美點)
Chinese petits fours

每席港幣 HK\$12,338

plus 10% service charge per table of 10-12 persons
另加一服務費(供十至十二位享用)

(inclusive of free flowing soft drinks,
chilled orange juice and local beer
from 8pm till the end of dinner)

包括由晚上 8 時起無限量供應汽水、橙汁及本地啤酒

2017/18 ANNUAL DINNER MENU (D)

喜喜洋洋(彩虹大蝦沙律)
Prawn salad with fresh fruits

如意吉祥(XO醬爆雙蚌)
Sautéed geoduck clams and sea clams with XO sauce

獨佔鰲頭(香酥花姿釀蟹鉗)
Deep-fried squid paste stuffed with crab claw

發財好市(發菜金錢蠔豉)
Braised dried oysters, black mushrooms with sea moss

大展鴻圖

(如意蟹肉燴竹筍) (海皇燴燕窩)
Braised crabmeat soup 或 Braised bird's nest soup
with black fungus, or with diced seafood
bamboo pith

富貴滿掌(翡翠鵝掌原隻鮮鮑)
Braised whole abalone with goose web and vegetables

福星高照(清蒸大星斑)
Steamed fresh spotted groupa

鳳迎新歲(一品蒜花雞)
Roasted crispy chicken in garlic sauce

珠寶滿盆(珍寶糯米飯)
Fried glutinous rice with preserved meat

嘉冠進爵(鳳冠水餃麵)
Shrimp dumplings with noodles in supreme soup

天官賜福(蓮蓉珍珠焗布甸)
Baked sago pudding with lotus seed paste

慶賀春禧(羊城雙美點)
Chinese petits fours

每席港幣 HK\$13,888

plus 10% service charge per table of 10-12 persons
另加一服務費(供十至十二位享用)

(inclusive of free flowing soft drinks,
chilled orange juice and local beer
from 8pm till the end of dinner)

包括由晚上 8 時起無限量供應汽水、橙汁及本地啤酒



2017/18
週年晚宴套餐
Annual Dinner Menus

2017/18 ANNUAL DINNER MENU (E)

珠光寶氣(大紅乳豬全體)
Barbecued whole suckling pig

龍馬精神(翡翠炒桂花蚌帶子)
Sautéed sea clams, scallops with lotus root, water chestnut, vegetables

迎春接福(千島明蝦球)
Deep-fried prawns with thousand island sauce

發財多寶(發菜蒜子柱脯)
Braised whole conpoy with sea moss and garlic

鵬程展翅
(富貴海參燴鮑絲) 或 (原盅海螺燉海中寶)
Braised shredded abalone and sea cucumber soup with assorted meat or Double-boiled sea whelks soup with dried seafood in supreme soup

翡翠明珠(花菇伴原隻鮮鮑)
Braised whole abalone, mushrooms with green sprouts

紫氣東來(清蒸大東星斑)
Steamed fresh spotted groupa

鴻福齊天(當紅炸子雞)
Deep-fried crispy chicken

豐衣足食(海逸海鮮炒飯)
Fried rice with diced seafood

福祿延年(上湯煎粉果)
Deep-fried shrimp dumplings with supreme soup

歌舞昇平(椰汁百合銀耳露)
Double-boiled snow fungus with lily bulbs, coconut juice

美景常臨(羊城雙美點)
Chinese petits fours

每席港幣 HK\$18,288

plus 10% service charge per table of 10-12 persons
另加一服務費(供十至十二位享用)

(inclusive of free flowing soft drinks,
chilled orange juice and local beer
from 8pm till the end of dinner)
包括由晚上8時起無限量供應汽水、橙汁及本地啤酒