



香港會議展覽中心
Hong Kong Convention and Exhibition Centre

彌月百日喜宴套餐

BABY CELEBRATION DINNER PACKAGE

每位港幣\$690.00 另加一服務費（48 位起）

HK\$690.00 plus 10% service charge per person (minimum 48 persons)

凡惠顧 48 位或以上喜宴套餐奉送：

With a minimum of 48 persons, the package includes:

- 3 小時無限量供應汽水、橙汁及本地啤酒
Three hours unlimited serving of soft drinks, chilled orange juice and local beer
- 百子孫薑及紅雞蛋
Complimentary Pickled Ginger and Red Boiled Eggs
- 八瓶自攜洋酒或餐酒免收開瓶費
Corkage fee waived for eight bottles of self-supplied wine or spirit
- 麻雀耍樂及茗茶招待（下午 4 時起）
Mahjong games set up with Chinese tea service from 4 p.m.
- 桌布及座套選擇
Selection of table linen and seat covers

*有效日期至 2022 年 10 月 31 日，視乎場地供應情況

Valid until 31 October 2022, subject to venue availability

*以上套餐只適用於君爵廳、會議室及紫荊廳舉行的晚宴

The above package is available for bookings in Chancellor Room, Bauhinia Room and Meeting Rooms only

*一切條款如有更改，恕不另行通知

HKCEC reserves the right to amend the above dinner package without prior notice

查詢及預訂請致電 2582 1111

Please call 2582 1111 for enquiries and reservations



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<< SUBJECT TO CONTRACT >>

彌月百日喜宴套餐 A BABY CELEBRATION DINNER PACKAGE A

百子酸薑及紅雞蛋
PICKLED GINGER AND CHINESE RED EGGS

金蒜薯茸焗帶子伴配田園沙律
BAKED SCALLOP WITH MASHED POTATO AND GARLIC SERVED WITH GREEN SALAD

燕窩雞蓉羹
BIRD'S NEST SOUP WITH MINCED CHICKEN

福祿千層原隻鮑魚
BRAISED WHOLE ABALONE WITH BEANCURD SHEET

清蒸斑件拼飄香荷葉飯
STEAMED FILLET OF GAROUPA
FRIED RICE WRAPPED IN LOTUS LEAF

南北杏雪耳燉萬壽果配精美小甜點
DOUBLE-BOILED PAPAYA WITH CHINESE ALMOND AND SNOW FUNGUS
CHINESE PETIT FOURS

每位港幣\$690.00 另加一服務費
三小時無限量供應汽水、橙汁及本地啤酒（48 位起）
HK\$690.00 plus 10% service charge per person
with 3 hours unlimited serving of soft drinks, chilled orange juice and local beer
(Minimum 48 persons or above)

備註 Remarks

以上菜單有效期至 2022 年 10 月 31 日
The above menu valid until 31 October 2022

以上菜單的菜式及價格可能因應人數、喜宴場地及日期之改動而作出相應調整
Menu price and content will be subject to review, if the number of attendance changes significantly, and/or the venue or event date is altered

以上菜單的價錢會因應時令食材作出相應調整，並於喜宴日期一個月內確實
Final confirmation of the above menu price will be made one month prior to the event due to the availability of seasonal food ingredients

如閣下對食物敏感或對食物有任何偏好及特殊要求，歡迎向項目經理查詢，我們樂意為你作出相應安排
We welcome information as to any specific food allergy requirements. If you have any specific dietary requirements, allergies or preferences, please consult our Event Manager, who will be happy to suggest some menu alternatives

如閣下想選擇環保海鮮，歡迎向項目經理查詢
Sustainable food choices are also available upon request. Please consult our Event Manager for further information



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彌月百日喜宴套餐 B BABY CELEBRATION DINNER PACKAGE B

百子酸薑及紅雞蛋
PICKLED GINGER AND CHINESE RED EGGS

葡汁焗釀蟹蓋伴蔥油海蜆
BAKED SEAFOOD AND CRAB MEAT IN A SHELL
TOSSED JELLY FISH WITH SPRING OIL SAUCE

姬松茸黃耳燉螺片
DOUBLE-BOILED SEA WHELK AND YELLOW FUNGUS WITH MUSHROOM

福祿花菇原隻鮑魚
BRAISED WHOLE ABALONE WITH MUSHROOM

貴妃雞拼多子火鴨粒炒飯
MARINATED CHICKEN WITH CHINESE HERBS AND
FRIED RICE WITH ROASTED DUCK AND CRAB ROES AND SHRIMP ROES

圓肉紅棗蓮子茶配精美小甜點
SWEETENED LOTUS SEED AND RED DATES WITH DRIED LONGAN
CHINESE PETIT FOURS

每位港幣\$690.00 另加一服務費
三小時無限量供應汽水、橙汁及本地啤酒（48 位起）
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