

2026 Christmas and New Year's Eve Dinner Package

Celebrate your company's success in 2026 with your team and friends in Harbour Grand Hong Kong. Our choices of elegant venues and delectable menus is the perfect choice to celebrate this joyful occasion

Christmas Buffet Dinner Menu from **HK\$958*** per person

***Inclusive of unlimited serving of soft drinks, chilled orange juice and local beer for 3 hours**

Enjoy a **10% service charge waiver on the menu price by confirming booking on or before 31 October 2026**

Inclusive of following privileges:

At a minimum of 80 persons

- Complimentary 1 glass of welcome fruit punch for each guest
- Complimentary 1 bottle of house wine per table
- Free corkage for 2 bottles of self-brought wine or hard liquor per table
- 3 complimentary parking spaces
- Elegant floral arrangement on dining tables
- Complimentary usage of built-in LCD projector with screen

Additional privileges at a minimum of 120 persons

- 1 buffet lunch voucher for 2 persons at Harbour Grand Café for lucky draw
- Up to 6 complimentary parking spaces
- Upgrade to house wines serving during dinner period

Additional privileges at a minimum of 180 persons

- Upgrade of beverage package from 3 hours to 4 hours
- 1 buffet dinner voucher for 2 persons at Harbour Grand Café for lucky draw
- Up to 8 complimentary parking spaces
- Complimentary 8 dozens of welcome canapés during pre-dinner period

Beverage options

- Extension of beverage package at HK\$60 per person per hour

Terms & Conditions:

- The above package is valid only for bookings from 1 December 2026 to 31 December 2026
- All prices are subject to 10% service charge
- Minimum guaranteed 50 persons is required
- Menus and prices are subject to change without prior notice
- The above privileges are not applicable to other previous confirmed bookings
- The above package cannot be used in conjunction with other promotional offers
- In case of dispute, Harbour Grand Hong Kong reserves the right of final decision

For details and reservations, please contact our Catering Office at (852) 2121 2656 or email catering@hghkcatering.com
Please visit www.harbourgrand.com/hongkong to know more
MTR Fortress Hill Station Exit A, 23 Oil Street, North Point, Hong Kong

2026 年聖誕及跨年晚宴套餐

港島海逸君綽酒店推出 2026 年聖誕及跨年套餐，讓您與摯愛親朋、工作同僚或伙伴於這個普天同慶的日子，盡享各式的餐饗禮遇，歡度一場難忘又豐盛的聖誕派對及節日。

聖誕自助晚餐由每位港幣 958*元起

*已包括席間 3 小時無限量供應橙汁、汽水及本地啤酒

於 2026 年 10 月 31 日或之前預訂更可享
“菜單免收加一服務費”優惠

精選優惠：

八十人以上之宴會可享以下額外優惠

- 每位貴賓免費享用雜果賓治乙杯
- 每席奉送餐酒乙瓶
- 自攜洋酒及烈酒免收開瓶費 (每席兩瓶)
- 免費提供最多 3 個泊車位
- 每席奉送鮮花擺設
- 免費提供 LCD 投影機及影音設備

一百二十人以上之宴會可享以下額外優惠

- Harbour Grand Café 咖啡廳雙人自助午餐幸運抽獎券乙張
- 免費提供最多 6 個泊車位
- 升級精選紅白餐酒於晚宴期間享用

一百八十人以上之宴會可享以下額外優惠

- 免費飲品套餐由 3 小時升級至 4 小時
- Harbour Grand Café 咖啡廳雙人自助晚餐幸運抽獎券乙張
- 免費提供最多 8 個泊車位
- 免費提供 8 打餐前小食

飲品選項

- 延長飲品套餐只需每位每小時港幣 60 元

條款及細則

- 以上優惠只適用於 2026 年 12 月 1 日至 2026 年 12 月 31 日舉行之宴會
- 所有價格均需另收加一服務費
- 以上優惠只適用於五十人以上之預訂
- 如菜單或價格有任何調整，恕不另行通知
- 以上優惠不適用於其他之前已確定之晚宴酒席
- 以上優惠不可與其他折扣優惠一併使用
- 如有任何爭議，港島海逸君綽酒店保留最終決定權

查詢或預訂，請致電(852) 2121 2656 或電郵至 catering@ghkcatering.com 與宴會部聯絡
詳情請瀏覽酒店網頁 www.harbourgrand.com/hongkong
香港北角油街二十三號 (港鐵炮台山站 A 出口)

Christmas & New Year's Eve Buffet Dinner - Menu A

Gourmet Appetizers and Salads

Seafood on ice: Snow crab leg, prawns, mussels, sea whelk serve with lemon wedge, cocktail sauce

特色凍海鮮盤: 雪花蟹腳、凍蝦、青口及翡翠螺配檸檬角和雞尾酒醬

Assorted sashimi (Salmon, Hamachi, Tuna, Scallop, Herring)

雜錦刺身 (三文魚, 油甘魚, 吞拿魚, 帶子, 希靈魚)

Assorted Japanese sushi and California rolls 壽司拼盤及加州卷

Waldorf salad 華多夫蘋果沙律

Roasted turkey cobb salad 燒火雞科布沙律

Thai papaya salad with deep fried squid 泰式青木瓜沙律伴香炸魷魚

Grilled Pineapple Lobster Salad 菠蘿龍蝦沙律

Grilled vegetables platter 凍雜菜碟

Garden green salad 田園沙律

(Lettuce, cherry tomato, cucumber, sweet corn, bell pepper, croutons, bacon bites, parmesan cheese)

(生菜、車厘茄、青瓜、粟米、甜椒、麵包粒、煙肉碎、巴馬臣芝士)

Choices of salad dressing 沙律醬汁

Soup

Lemon grass roasted butternut squash cream soup, toasted pumpkin seeds and herbs croutons

香茅烤南瓜忌廉湯配香焗南瓜籽及香草麵包脆粒

Assorted rolls and butter 麵包籃

Hot Dish

Baked oyster in mornay sauce 焗生蠔配法式莫爾奈芝士醬

Roasted stuffed lamb leg with vegetables couscous, thyme gravy 香烤釀羊腿伴蔬菜古斯米及百里香燒汁

Red Wine braised beef cheek 紅酒燴牛面

Pan-fried fish fillet with tomato salsa 香煎香草蕃茄魚柳

Japanese curry chicken with potato and carrot 日式咖喱雞配薯仔及紅蘿蔔

Fried rice with shredded chicken and sergestid shrimp 櫻花蝦雞絲炒飯

Maple glazed Pork Baby Back Ribs 蜜糖燒豬仔骨

Honey glazed sweet potato and sautéed zucchini 蜜餞甜薯炒意大利青瓜

Brussels sprouts with bacon and glazed chestnuts 煙肉燴椰菜配蜜餞栗子

Baked mash potato with herbs crust 香草焗薯蓉

Classic ratatouille 經典法式番茄燴蔬菜

Chinese Barbecued Corner

Honey barbecued pork 蜜汁叉燒

Barbecued duck 脆皮燒鴨

Roasted Carving Station

Roasted prime beef rib with bone 燒有骨牛肋排
&

Roasted turkey breast 烤火雞胸

Dessert

Christmas chocolate log cake 聖誕朱古力樹頭蛋糕

Christmas cookies 聖誕曲奇

Pumpkin crème brulee 南瓜焦糖燉蛋

Chocolate brownie 朱古力布朗尼蛋糕

Happy little tree fruit cake 小樹雜果蛋糕

Butter bread pudding 牛油麵包布甸

Lemon meringue pie 檸檬蛋白撻

Black Forest cake 黑森林蛋糕

Espresso panna cotta, candied granola 濃香咖啡意式奶凍配焦糖穀脆

Seasonal fruit platter 季節鮮果盤

Coffee or tea 咖啡或茶

HK\$958 per person

港幣 958 元正 (每位用)

Includes unlimited serving of chilled orange juice, soft drinks and house beer for 3 hours

包括席間 3 小時無限量供應橙汁、汽水及本地啤酒

10% service charge apply
另加一服務費

Menus and prices subject to changes without prior notice.
如菜譜或價格上有任何調整，恕不另行通知

The above price is valid only for bookings to be held from 1 December 2026 to 31 December 2026
以上菜譜價錢只適用於 2026 年 12 月 1 日至 2026 年 12 月 31 日舉行之晚宴

Christmas & New Year's Eve Buffet Dinner - Menu B

Gourmet Appetizers and Salads

Seafood on ice: Snow crab leg, prawns, mussels, fresh crab serve with lemon wedge, cocktail sauce
特色凍海鮮盤: 雪花蟹腳、凍蝦、青口及凍蟹配檸檬角和雞尾酒醬

Assorted sashimi (Salmon, Hamachi, Tuna, Scallop, Herring)
雜錦刺身 (三文魚, 油甘魚, 吞拿魚, 帶子, 希靈魚)

Assorted Japanese sushi and California rolls 壽司拼盤及加州卷

Parma ham with melons 巴馬火腿配香瓜

Seared Tuna salad 輕煎吞拿魚沙律

Sliced roasted turkey, brussel sprout and roasted orange 香烤火雞片配孢子甘藍及烤香橙

Beet root marinated salmon, dill mustard sauce 紅菜頭醃三文魚配刁草芥末醬

Thai beef salad 泰式燒牛肉沙律

Spanish potato salad with ham 西班牙薯仔沙律配火腿

Grilled vegetables platter 凍雜菜碟

Garden green salad 田園沙律

(Lettuce, cherry tomato, cucumber, sweet corn, bell pepper, croutons, bacon bites, parmesan cheese)
(生菜、車厘茄、青瓜、粟米、甜椒、麵包粒、煙肉碎、巴馬臣芝士)

Choices of salad dressing 沙律醬汁

Soup

Cream of tomato soup with crab meat 蕃茄忌廉蟹肉湯

Assorted rolls and butter 麵包籃

Hot Dish

Baked oyster in truffle mornay sauce 黑松露莫奈芝士醬焗生蠔

Espresso glazed lamb rack, garlic gravy 濃香咖啡醬燒羊扒伴蒜香肉汁

Classic beef goulash 匈牙利燉煮牛肉

Steamed sole fillet with lemon beurre blanc 清蒸龍脷柳配檸檬牛油汁

Indian chicken and vegetables biryani, papadam 印度香料雞肉蔬菜香飯配印式薄餅

Crisp fried egg noodle with shredded pork and bean sprout 脆香肉絲炒麵

Stir-fried prawns and vegetable with chili 雜菜辣椒炒蝦仁

Grilled zucchini and roasted cherry tomato 烤意大利青瓜焗車厘茄

Brussels sprouts with bacon and glazed chestnuts 煙肉燴椰菜配蜜餞栗子

Mash potato with herbs 香草焗馬鈴薯泥

Classic ratatouille 經典法式番茄燴蔬菜

Chinese Barbecued Corner

Roasted slice suckling pig 鴻運乳豬件

Honey barbecued pork 蜜汁叉燒

Jellyfish salad 涼拌海蜆

Roasted Carving Station

Roasted prime beef rib with bone 燒有骨牛肋排
&

Roasted butterball turkey 烤火雞

Dessert

Christmas chocolate log cake 聖誕朱古力樹頭蛋糕

Christmas cookies 聖誕曲奇

Orange - scented crème burlee 香橙焦糖燉蛋

Chocolate chip cookies cheese cake 朱古力粒曲奇芝士蛋糕

American cheese cake 美式芝士蛋糕

Baked apple crumble 焗蘋果金寶

Mont blanc 法式栗子蛋糕

Tiramisu 意式芝士蛋糕

Classic Panna cotta with caramelized popcorn 意式奶凍配焦糖爆谷

Seasonal fruit platter 季節鮮果盤

Coffee or tea 咖啡或茶

HK\$1,128 per person

港幣 1,128 元正 (每位用)

Includes unlimited serving of chilled orange juice, soft drinks and house beer for 3 hours

包括席間 3 小時無限量供應橙汁、汽水及本地啤酒

10% service charge apply
另加一服務費

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