

Spring Dinner Package

1 December 2025 – 30 April 2026

Celebrate your company achievement with exquisite delights at
Harbour Grand Hong Kong.

Our elegant venues and delectable cuisines provide you the perfect choice
to kick off another prosperous new year.

**Chinese dinner menus from HK\$10,888 per table with 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 January 2026**

For a minimum of 8 tables:

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

Privileges for a minimum of 15 tables:

- ❖ One buffet lunch voucher for 2 persons at Harbour Grand Café for lucky draw
- ❖ Complimentary 5 dozens of refreshment during pre-dinner period
- ❖ Complimentary 2 bottles of house wine per table
- ❖ Up to 6 complimentary parking spaces

Privileges for a minimum of 20 tables:

- ❖ Upgrade of beverage package with house wines for 4 hours
- ❖ One buffet dinner voucher for 2 persons at Harbour Grand Café for lucky draw
- ❖ Complimentary 8 dozens of refreshment during pre-dinner period
- ❖ Up to 8 complimentary parking spaces

Beverage options:

- ❖ Extension of beverage package at HK\$500 per table per hour
- ❖ House red and white wine included with a supplement charge of HK\$600 per table

Terms & Conditions:

The above package is valid from 1 December 2025 – 30 April 2026

All prices are subject to 10% service charge

The above package cannot be used in conjunction with other promotional offers
In case of dispute, Harbour Grand Hong Kong reserves the right on the 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

春茗聯歡晚宴套餐

2025年12月1日至2026年4月30日

港島海逸君綽酒店悉心安排了多款春茗聯歡晚宴套餐，讓您與公司員工、團隊及合作伙伴一同歡度新歲，迎接豐衣足食的馬年。

2025-2026年春茗聯歡晚宴套餐由**每席港幣 10,888 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 1 月 31 日或之前預訂更可享
“**菜單免收加一服務費**”優惠

八席或以上之宴會可享以下優惠：

- 每位來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 (每席乙瓶)
- 免費提供 3 個泊車位
- 提供麻雀耍樂
- 每席奉送鮮花擺設
- 免費提供 LCD 投影機及影音設備

十五席或以上之宴會可享以下優惠：

- Harbour Grand Café 咖啡廳雙人自助午餐券乙張作抽獎之用
- 免費提供 5 打餐前小食
- 每席奉送餐酒兩瓶
- 免費提供最多 6 個泊車位

二十席或以上之宴會可享以下優惠：

- 升級飲品及精選餐酒套餐至 4 小時
- Harbour Grand Café 咖啡廳雙人自助晚餐券乙張作抽獎之用
- 免費提供 8 打餐前小食
- 免費提供最多 8 個泊車位

飲品選項：

- 延長飲品套餐只需每席每小時港幣 500 元
- 每席另加港幣 600 元可享用精選紅白餐酒

條款及細則

以上優惠只適用於 2025 年 12 月 1 日至 2026 年 4 月 30 日

所有價格均需另收加一服務費

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@hghkcatering.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)

花開富貴宴 Spring Dinner Menu I

五福喜臨門 (乳豬大拼盤)
Roasted suckling pig platter

戶戶笑哈哈 (胡麻沙律拼芝士百花果)
Sesame salad and passion fruit with cheese

玉帶襯羅裳 (XO 醬海螺片帶子)
Sautéed sliced sea whelk and scallop in XO sauce

發財好事來 (發財蒜子扣金蠔)
Braised dried oyster with black moss and garlic

天官喜賜福 (紅燒竹笙雞絲翅)
Braised shark's fin soup with chicken julienne and bamboo piths

或 OR

祝君常得勝 (蟹肉燕窩羹)
Braised bird's nest soup with crab meat

包羅皆萬有 (翡翠原隻 8 頭鮮鮑扣花膠)
Braised whole abalone (8-head) with fish maw in oyster sauce

年年慶有餘 (清蒸沙巴花尾斑)
Steamed giant garoupa

金鳳慶回春 (當紅脆皮雞)
Deep-fried crispy chicken

嘻哈常歡笑 (櫻花蝦海皇炒香苗)
Fried rice with shrimp and assorted seafood

歡欣常滿面 (雲腿上湯伊麵)
Braised E-fu noodles with sliced yunnan ham in supreme soup

鴻運樂團圓 (生磨杏仁茶湯丸)
Sweetened almond cream with glutinous rice dumplings

雙星齊報喜 (美點雙輝)
Chinese petits fours

港幣 10,888 元正 (十二位用) (適用於星期一至日及公眾假期)
HK\$10,888 for a table of 12 persons (Monday – Sunday & Public Holidays)

Includes unlimited serving of chilled soft drinks, orange juice and house beer for 3 hours
包括席間 3 小時無限量供應汽水、橙汁及本地啤酒

10% service charge apply
另收加一服務費

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

Prices valid from 1 December 2025 to 30 April 2026
以上菜譜價錢供應期由二零二五年十二月一日至二零二六年四月三十日止

如意吉祥宴 Spring Dinner Menu II

金豬賀新禧 (鴻運乳豬全體)
Roasted whole suckling pig

名門金光耀 (松露窩貼帶子)
Deep-fried scallops on toast with truffle sauce

滿堂笑哈哈 (碧綠川汁蝦球)
Sautéed prawns with chilli sauce

富貴牡丹開 (蟹肉扒雙寶蔬)
Braised seasonal vegetables with crab meat

天官喜賜福 (紅燒海皇翅)
Braised shark's fin soup with assorted seafood
或 OR

祝君常得勝 (芙蓉雞蓉燕窩羹)
Braised bird's nest with minced chicken and egg white

長年包好運 (蠔皇原隻 8 頭鮮鮑扣海參)
Braised whole abalone (8-head) and sea cucumber in oyster sauce

年年有盈餘 (荷香雞汁蒸老虎斑)
Steamed tiger garoupa with chicken broth in lotus leaf

喜雀慶回春 (當紅脆皮雞)
Deep-friend crispy chicken

福星常照耀 (飄香荷葉飯)

Steamed fried rice with diced chicken, duck and assorted vegetables in lotus leaf

滿貫勝利來 (上湯鮮蝦水餃)
Shrimp dumplings in superior soup

新春樂團圓 (陳皮紅豆沙湯丸)
Sweetened red bean cream with dried tangerine peel and glutinous rice dumplings

雙星齊報喜 (美點雙輝)
Chinese petits fours

**港幣 12,388 元正 (十二位用) (適用於星期一至日及公眾假期)
HK\$12,388 for a table of 12 persons (Monday – Sunday & Public Holidays)**

Includes unlimited serving of chilled soft drinks, orange juice and house beer for 3 hours
包括席間 3 小時無限量供應汽水、橙汁及本地啤酒

10% service charge apply
另收加一服務費

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大展鴻圖宴 Spring Dinner Menu III

珠光添寶氣 (鴻運乳豬全體)
Roasted whole suckling pig

黃金千萬兩 (百花釀蟹鉗)
Deep-fried crab claws coated with minced shrimp

滿屋黃金粒 (松露 XO 醬帶子桂花蚌)
Sautéed scallop and sea cucumber meat in truffle XO sauce

金股好市來 (髮菜金蠔瑤柱甫)
Braised conpoys with dried oysters and black moss

大鵬喜展翅 (紅燒蟹肉翅)
Braised shark's fin soup with crab meat
或 OR

鴻圖展非凡 (海皇燕窩羹)
Braised bird's nest soup with assorted seafood

金錠皆滿掌 (蠔皇原隻 6 頭鮮鮑扣花膠)
Braised whole abalone (6-head) with fish maw in oyster sauce

年年慶有餘 (清蒸大星斑)
Steamed spotted garoupa

金雞來報喜 (南乳吊燒雞)
Roasted crispy chicken with fermented red bean curd sauce

五穀慶豐收 (鮑汁福建炒香苗)
Fried Rice in fujian style with Abalone Sauce

金屋常滿載 (高湯煎粉果)
Deep-fried shrimp dumplings served with supreme soup

合家甜蜜蜜 (冰花蘆薈燉雪耳)
Double-boiled sweetened aloe and snow fungus soup

雙星齊報喜 (美點雙輝)
Chinese petits fours

**港幣 13,388 元正 (十二位用) (適用於星期一至日及公眾假期)
HK\$13,388 for a table of 12 persons (Monday – Sunday & Public Holidays)**

Includes unlimited serving of chilled soft drinks, orange juice and house beer for 3 hours
包括席間 3 小時無限量供應汽水、橙汁及本地啤酒

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