

團年春茗套餐 2025 Chinese Spring Dinner Package 2025

推廣期由即日起至 2025 年 3 月 31 日 Valid from now until 31 March 2025

惠顧 2 席或以上，可享以下優惠：

Complimentary privileges for bookings with a minimum of 2 tables:

- 席前雜果賓治乙盤 (不含酒精成分)
One bowl of Welcome Fruit Punch (Non-alcoholic)
- 5小時免費私家車泊車車位3個，額外每小時淨價港幣\$80元
5-hour free parking at hotel with valet parking service for 3 private cars;
Additional HK\$80 nett per hour will be charge thereafter
- 每席自攜洋酒免收開瓶費乙支
Free corkage for 1 bottle of self-brought wine or hard liquor per table
- 全場音響設備
Hotel PA system with microphones
- 中國茗茶供應及席前麻雀耍樂
Chinese tea to be served throughout event and Mahjong tables and sets before dinner
- 選擇大展鴻圖宴，可享即日酒店住宿1晚
Complimentary one-night hotel stay on the same day will be provided to those who select the Success Menu.
- 惠顧4席或以上，可免費使用<貴賓閣>兩小時作迎賓雞尾酒或聚會；可以港幣\$150+10% (每位)加購特色飲品套餐 (提供四款選擇) 或以港幣\$200+10% (每位) 升級至香檳慶典包
For bookings of 4 round tables or more, enjoy free use of the Harbour Club Lounge for 2 hours as a welcome cocktail reception or gatherings; A special drink package is available for HK\$150+10% (per person) with 4 options available; or upgrade to our Prosecco Celebration Pack for HK\$200+10% (per person).

現凡訂購2圍 (每圍以12人計) 或以上酒席並支付訂金可享以下優惠[^]

For bookings with a minimum of 2 round tables with deposit[^]

- ✓ 可享春茗團年菜譜9折優惠 10% discount for Chinese Spring Dinner Menus
 - ✓ 可享席間無限量供應汽水、橙汁及指定啤酒3小時
Free flow of soft drinks, orange juice and house beer for 3 hours

惠顧2至3圍酒席

Bookings with 2 - 3 round tables

- ✓ 倚窗閣自助午餐兌換券 2張
Buffet Lunch vouchers for 2 persons at
The Window Café

惠顧4圍或以上酒席

Bookings with a minimum of 4 round tables

- ✓ 倚窗閣自助晚餐兌換券 2張
Buffet Dinner vouchers for 2 persons at
The Window Café

[^]優惠不適用於指定日期之宴會 Offer not available for event held on specific dates

條款及細則 Terms & Conditions

- 優惠如有更改，恕不另行通知 Offers are subject to change without prior notice
- 不可與其他優惠一併使用 Cannot be used in conjunction with other promotional offers
- 如有任何爭議，九龍酒店保留最終決定權 The Kowloon Hotel reserves all right upon any disputes

如欲查詢更多資料，請與宴會部聯絡：

For more details, please contact Catering Department:

電話 Tel : (852) 2734 3869

傳真 Fax : (852) 2301 2000

電郵 Email : catering.klnh@harbour-plaza.com

網上查詢 Website : <https://www.harbour-plaza.com/kowloonhotel/en/meetings/>

團年春茗套餐 2025 CHINESE SPRING DINNER PACKAGES 2025

迎春接福宴 Prosperity Menu

- [鴻運喜當頭]** 行大運錦繡拼盤
Assorted Barbecued Meat Platter
- [鵬程展萬里]** 瑤柱海皇大生翅
Braised Shark's Fin Soup with Diced Seafood and Conpoy
或 Or
- [如意慶吉祥]** 川貝螺頭燉鱷魚肉湯
Double-boiled Crocodile Meat and Whelk with Fritillary Bulb in Soup
- [包爾好運來]** 西蘭花帶子花枝片
Sautéed Squid and Scallop with Broccoli
- [黃金大好市]** 發財好市原隻八頭鮑魚
Braised Whole Abalone with Dried Oyster, Sea Moss and Vegetable (8 Heads)
- [年年慶有餘]** 清蒸游水沙巴龍躉斑
Steamed Fresh Sabah Garoupa in Supreme Soybean Sauce
- [金鳳迎春曉]** 當紅脆皮龍崗雞
Deep-fried "Loong Kong" Chicken
- [富貴疊榮華]** 鮮蝦飄香荷葉飯
Fried Rice with Fresh Shrimp and Conpoy Wrapped in Lotus Leaf
- [金銀堆滿屋]** 金菇銀芽炆伊麵
Braised E-fu Noodles with Bean Sprouts and Enoki Mushrooms
- [新春興團圓]** 紅豆沙湯圓
Sweetened Cream of Red Bean with Sesame Dumplings
- [美景贈豐年]** 美點雙輝映
Chinese Petit Fours

每席港幣 8,388 元* (十至十二位用)
HK\$8,388* / table (10-12 persons)

如意吉祥宴 Fortune Menu

- [金玉滿華堂]** 鴻運脆皮乳豬全體
Roasted Whole Suckling Pig
- [鴻圖大展翅]** 鮮蟹肉紅燒大生翅
Braised Shark's Fin Soup with Fresh Crab Meat
或 Or
- [豐衣添食足]** 花膠菜膽燉螺頭湯
Double-boiled Fish Maw with Sea Whelk and Cabbage in Soup
- [嘻哈如意球]** 琥珀蜜豆蝦球帶子
Sautéed Prawn, Scallop and Honey Bean with Amber Walnuts
- [黃金大好市]** 發財好市原隻八頭鮑魚
Braised Whole Abalone with Dried Oyster, Sea Moss and Vegetable (8 Heads)
- [喜魚賀新春]** 清蒸游水大海星斑
Steamed Fresh Spotted Garoupa in Supreme Soybean Sauce
- [金雞來報喜]** 金沙蒜香龍崗雞
Deep-fried "Loong Kong" Chicken with Crushed Garlic
- [珍珠溢滿屋]** 蟹籽海皇炒絲苗
Fried Rice with Vegetables, Diced Seafood and Crab Roe
- [長春樂綿長]** 蝦籽鮑汁撈麵
Braised Noodles with Shrimp Roe and Vegetables
- [龍皇披彩衣]** 合桃露湯圓
Sweetened Cream of Walnut with Sesame Dumplings
- [新春雙輝映]** 美點雙輝映
Chinese Petit Fours

每席港幣 9,688 元* (十至十二位用)
HK\$9,688* / table (10-12 persons)

大展鴻圖宴 Success Menu

- [嘻哈樂滿盈]** 芝士焗釀鮮蟹蓋
Baked Fresh Crab Meat with Cheese in Shell
- [鴻圖大展翅]** 原盅菜膽螺頭燉排翅
Double-boiled Shark's Fin Soup with Sea Whelk and Cabbage
或 Or
- [花開添富貴]** 紅燒金絲海皇燕窩
Braised Superior Bird's Nest with Assorted Seafood and Conpoy in Broth
- [財源滾滾來]** XO 醬蜜糖豆蝦球帶子
Sautéed Prawn, Scallop and Honey Bean in XO Chilli Sauce
- [黃金大好市]** 發財好市原隻六頭鮑魚
Braised Whole Abalone with Dried Oyster, Sea Moss and Vegetable (6 Heads)
- [錦鯉躍龍門]** 清蒸游水東星斑
Steamed Fresh Red-spotted Garoupa in Supreme Soybean Sauce
- [金雞鳴報喜]** 玉樹麒麟龍崗雞
Steamed Chicken Fillet with Yunnan Ham and Vegetable
- [金禾種玉稻]** 生炒臘味糯米飯
Wok-fried Glutinous Rice with Assorted Preserved Meat
- [福壽樂綿長]** 高湯雲吞稻庭麵
Inaniwa Udon with Shrimp Dumplings and Vegetable in Soup
- [年年永興隆]** 冰花雪耳燉萬壽果
Double-boiled Snow Fungus with Papaya
- [美滿常豐收]** 環球鮮果盆
Fresh Seasonal Fruit Platter

每席港幣 12,388 元* (十至十二位用)
HK\$12,388* / table (10-12 persons)

*另收加一服務費 Subject to 10% service charge

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