

SPRING DINNER PACKAGE

柏寧酒店團年春茗套餐

The Park Lane Hong Kong, Autograph Collection has prepared sumptuous festive menu for you and your business associates to celebrate the harvest of the year and to enjoy our authentic cuisine. Package price starting from HK\$12,888 per table with complimentary beverage package.

For bookings of minimum 5 tables of 10 - 12 persons, the following privileges will be offered:

- Chinese Tea to be served throughout event
- Artisan display for dining tables
- One complimentary car park coupon per every two tables valid for 3 hours each in Wilson Parking
- Complimentary use of in house audio and visual equipment

For bookings of minimum 10 tables of 10 - 12 persons, an additional privileges will be offered:

- Complimentary in-house backdrop with backdrop banner for the Party host (only applicable for dinner reception in 27/F Park Lane Room or 28/F Harbour & Windsor Room)
- Lunch buffet voucher for two persons at PLAYT as raffle prize

柏寧酒店精心為各大公司機構準備了特色團年春茗套餐,以慰勞貴公司員工及其合作商戶,增進彼此合作關係。春茗套餐每席由港幣\$12,888 起包括席間3小時無限量供應汽水、橙汁及特選啤酒。

- 凡惠顧五席或以上之宴會,即享下列各項優惠:
- 奉送中式茗茶
- 全場席上精業擺設
- 每兩席奉送"威信停車場"免費泊車券乙張(每張三小時)
- 免費提供場內影音設備

凡惠顧十席或以上之宴會,即享下列額外優惠:

- ·基本背板及免費提供個人化名字 (只限於27樓柏寧宴會廳或28樓維港溫莎廳舉行之宴會)
- PLAYT 雙人自助午餐餐券乙張





Beverage Enhancement Package

HK\$600 per table of 10 - 12 persons upgrade to 3 hours unlimited serving of soft drink, chilled orange juice, house beer and house red & white wines

升級酒水套餐

每席港幣600元升級至3小時無限量供應汽水、橙汁、啤酒及特選紅白餐酒

Terms & Conditions

- Package valid from 2 January to 31 March 2025
 (Blackout date: 28 January 3 February 2025)
- All prices are subject to 10% service charge
- This package cannot be used in conjunction with other promotional offers, VIP cards or other discount voucher
- Seasonal ingredients on the menu may be subjected to changes, depending on the availability

For enquiries and reservations, please contact our Events Sales Office at (852) 2839 3332 or email to events@parklane.com.hk

條款及細則:

- 此優惠只適用於2025年1月2日至3月31日舉行之春茗晚宴 (不適用於2025年1月28日2月至3日)
- 所有價目需另加一服務費
- 此優惠不可與其他推廣優惠、貴賓卡或折扣券同時使用

菜單上的食材供應有可能受季節影響,柏寧酒店保留最終決定權以更換同等價值之食材

查詢或預訂,請致電 (852) 2839 3332 或電郵至 events@parklane.com.hk 與宴會部聯絡



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AUTOGRAPH COLLECTION®

團年春茗菜譜I Spring Dinner Menu I

鴻運乳豬全體 Roasted Whole Suckling Pig

杏香炸蟹拑 Deep-fried Stuffed Crab Claw with Almond Slice

碧綠崧子蝦仁 Sautéed Prawn with Pine Nut and Vegetable

發財大好市 Braised Dried Oyster and Sea Moss with Vegetable

舞茸菌海螺燉竹絲雞 Double-boiled Soup with Maitake Mushroom and Silky Fowl

> 碧綠鮮鮑片 Braised Sliced Abalone with Vegetable

清蒸沙巴海龍躉 Steamed Whole Sabah Garoupa

當紅炸子雞 Deep-fried Crispy Chicken

錦繡炒絲苗 Fried Rice with Diced BBQ Pork and Shrimp

鮮菇 坟 伊 麵 Braised E-fu Noodle with Mushroom

蓮子百合紅豆沙 Sweetened Red Bean Soup with Lotus Seed and Lily Bulb

> 柏寧美點 Chinese Petits Fours

每席港幣\$12,888 (供10-12位用) 另加一服務費 (包括席間3小時無限量供應汽水、橙汁及啤酒)

HK\$12,888 plus 10% service charge per table of 10 – 12 persons (Includes unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours)

此優惠不可與其他推廣優惠、貴賓卡或折扣卷同時使用 This package cannot be used in conjunction with other promotional offers, VIP cards or other discount voucher

菜單上的食材供應有可能受季節影響,柏寧酒店保留最終決定權以更換同等價值之食材 Seasonal ingredients on the menu may be subjected to changes, depending on the availability



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團年春茗菜譜II Spring Dinner Menu II

鴻運乳豬全體 Roasted Whole Suckling Pig

翡翠炒蝦球 Sautéed Shrimp with Vegetable

黄金蜂巢帶子 Deep-fried Stuffed Scallop with Taro Paste

發財大好市柱甫 Braised Dried Oyster, Sea Moss, Whole Conpoy and Vegetable

鹿茸菌螺頭燉竹絲雞 Double-boiled Soup with Dried Velvet Mushroom and Silky Fowl

碧綠金錢原隻鮑魚(八頭) Braised Whole Abalone with Black Mushroom and Vegetable

> 清蒸海星斑 Steamed Whole Star Garoupa

當紅炸子雞 Deep-fried Crispy Chicken

蟹籽鮮蝦炒香苗 Fried Rice with Crab Roes and Shrimp

蓮子百合紅豆沙湯丸 Sweetened Red Bean Soup with Lotus Seed, Lily Bulb and Dumpling

> 柏寧美點 Chinese Petits Fours

每席港幣\$14,888 (供10-12位用) 另加一服務費 (包括席間3小時無限量供應汽水、橙汁及啤酒)

HK\$14,888 plus 10% service charge per table of 10 – 12 persons (Includes unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours)



AUTOGRAPH COLLECTION®

團年春茗菜譜III Spring Dinner Menu III

鴻運乳豬全體 Roasted Whole Suckling Pig

白松露炒鴛鴦帶子 Sautéed and Crispy Scallop with Truffle Sauce

蟹肉竹笙燕窩羹 Braised Bird Nest with Crab Meat and Bamboo Pith

金玉满堂 (發財好市,北菇,原隻六頭鮑魚) Braised Whole Abalone with Dried Oyster, Black Mushroom, Black Moss and Vegetable

> 清蒸老虎斑 Steamed Whole Tiger Garoupa

蒜香脆皮雞 Deep-fried Crispy Chicken with Garlic

臘味糯米飯 Glutinous Rice with Chinese Preserved Meat

上湯稲庭烏冬 Braised Inaniwa Udon In Supreme Soup

雪 廖 四 寶 茶 Double-boiled Snow Gum with Red Date and Logan Meat

> 柏寧美點 Chinese Petits Fours

每席港幣\$16,088 (供10 - 12位用) 另加一服務費 (包括席間3小時無限量供應汽水、橙汁及特選啤酒) HK\$16,088 plus 10% service charge per table of 10 – 12 persons (Includes unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours)