

• YOUR •
Christmas
PARTY
聖誕宴會2019



CITY GARDEN
HOTEL
城市花園酒店

CHRISTMAS DINNER BUFFET

聖誕自助晚餐



Privileges for Christmas dinner party upon 60 persons:

惠顧60位聖誕派對晚餐，可享以下優惠：

- One bowl of pre-dinner welcome fruit punch
席前迎賓飲品1盆
- Free corkage
自備洋酒或餐酒免開瓶費
- Party favor
派對玩意
- Two sets of lunch buffet coupon for 2 persons and dinner buffet coupon for 2 persons at Garden Café of City Garden Hotel for lucky draw respectively
城市花園酒店綠茵閣2人自助午餐券、2人自助晚餐券各2張供抽獎
- Complimentary 2 parking spaces throughout the function
宴會期間免費泊車位2個

Privileges for Christmas dinner party upon 120 persons:

惠顧滿120位聖誕派對晚餐，可享以下優惠：

- Two bowls of pre-dinner welcome fruit punch
席前迎賓飲品2盆
- Pre-dinner snacks (150 pieces)
席前小食 (150件)
- Complimentary bottle of house wine for every 12 persons
每12位奉送特選餐酒1瓶
- Free corkage
自備洋酒或餐酒免開瓶費
- Party favor
派對玩意
- Five sets of lunch buffet coupon for 2 persons and dinner buffet coupon for 2 persons at Garden Café of City Garden Hotel for lucky draw respectively
城市花園酒店綠茵閣2人自助午餐券、2人自助晚餐券各5張供抽獎
- Complimentary 5 car parking spaces throughout the function
宴會期間免費泊車位5個

Terms & Conditions 條款及細則：

1. The package is valid until 31st December, 2019
套餐供應期至2019年12月31日
2. The privileges and menus are not valid for confirmed bookings and cannot be used in conjunction with other special offers
優惠及菜譜不適用於已預訂之酒席及不可與其他優惠同時享用
3. All privileges and menus are subject to availability and City Garden Hotel reserves the right to change any of the above terms and conditions without prior notice
優惠及菜譜需視乎供應而定，城市花園酒店保留權利更改以上所有條款及細則

1 STANDARD CHRISTMAS LUNCH BUFFET

傳統聖誕自助午餐



Appetisers 冷盤

Seafood platter 海鮮拼盤

(New Zealand mussels, prawns, sea whelks and clams 紐西蘭青口、凍蝦、翡翠螺及白蜆)

Buffalo mozzarella 水牛芝士

Smoked turkey breast and gammon ham 煙火雞胸及金門火腿

Assorted sushi and Maki rolls 雜錦壽司及卷物

Soba with crab roe and seaweed 日式紫菜蟹籽冷麵

Roasted pumpkin with mixed salad 烤南瓜雜錦沙律

Mung bean noodles with bean curd and sesame sauce 胡麻素雞粉皮

Smoked ham with pineapple salad 煙火腿菠蘿沙律

Chilled bean curd with avocado 牛油果凍豆腐

Green salad 田園沙律

(Cherry tomatoes, cucumbers and sweet corn 車厘茄、溫室青瓜及粟米)

Carving Station 烤肉

Roasted Christmas turkey breast 烤火雞胸

Soup 湯

Russian Bortsch 羅宋湯

Hot Entrées 熱盤

Steamed whole fish in Thai style 泰式原條蒸鱸魚

Roasted spring chicken 巴西烤春雞

Braised pork knuckle with ginger in sweetened vinegar 八珍豬腳薑

Roasted pork ribs in American style 美式燒豬肋骨

Stir-fried lotus root with ginkgo and fresh lily bulbs 銀杏百合炒蓮藕

Slow cook beef short ribs with herbs 慢煮十香牛肋條

Baked fried rice with pork fillet and tomato 焗鮮茄豬柳飯

Braised E-fu noodle with mushroom in abalone sauce 鮑汁鮮菌炆伊麵

Desserts 甜品

Black forest cake 黑森林蛋糕

Pandan cake 斑蘭蛋糕

Opera cake 法式歌劇院蛋糕

Chocolate brownies 朱古力布朗尼

Panna cotta 意大利奶凍

Blueberry cheesecake 藍莓芝士蛋糕

Assorted Christmas cookies 雜錦聖誕曲奇

Bread and butter pudding 麵包布甸

Fresh fruit platter 鮮果拼盤

Sweetened bean curd 原桶豆腐花

Drinks 飲品

Soft drinks, orange juice, selected beer, coffee and tea 各式汽水、橙汁、特選啤酒、咖啡及紅茶

每位港幣 **HK\$468** per person

To upgrade your menu with special supplement 升級之選

HK\$20 per person for Lobster Bisque

每位HK\$20享用法式干邑龍蝦湯

HK\$30 per person for Roasted turkey

每位HK\$30享用烤原隻火雞

HK\$50 per person for assorted sashimi (Salmon, octopus, snapper and tuna)

每位HK\$50享用雜錦刺身(三文魚、八爪魚、鯛魚及吞拿魚)

HK\$40 per person for 4 kinds of ice-cream from renowned brand

每位HK\$40享用品牌雪糕(4款口味)

Prices are subject to 10% service charge 另加一服務費

(Minimum 60 persons 六十位起)

2 STANDARD CHRISTMAS DINNER BUFFET

傳統聖誕自助晚餐



Appetisers 冷盤

- Seafood platter 海鮮拼盤
(Tiger prawns, blue mussels and snow crab legs 凍虎蝦、藍青口及雪花蟹腳)
- Cold cut platter 凍肉拼盤
(Parma ham and pepper salami with pickles 風乾火腿及黑椒沙樂美腸配酸瓜)
- Christmas platter 聖誕拼盤
(Smoked duck breast and smoked chicken breast 煙鴨胸及煙雞胸)
- Smoked salmon and marinated salmon with dill 煙三文魚及刁草醃三文魚
- Scallop tartar with avocado 鮮帶子他他伴牛油果
- Assorted sashimi, sushi and Maki rolls 雜錦刺身、壽司及卷物
(Salmon, octopus, snapper and tuna 三文魚、八爪魚、鯛魚及吞拿魚)
- Shrimp and pomelo salad 柚子大蝦沙律
- Beetroot and kale salad with lemon basil dressing 紅菜頭羽衣甘藍沙律
- Green salad 田園沙律
(Cherry tomatoes, cucumbers and sweet corn 車厘茄、溫室青瓜及粟米)

Carving Station 烤車

Roasted turkey 烤原隻火雞

Soup 湯

Cream of pumpkin 南瓜忌廉湯

Hot Entrées 熱盤

- Braised ox-tail with dark beer sauce 黑啤燴牛尾
- Pan-fried halibut with miso 日式味噌煎左口魚
- Roasted whole suckling pig in Portuguese style 原隻葡式烤乳豬
- Chinese barbecued meat platter 燒味拼盤
- Roasted rack of lamb in Provençal style 法式香草羊扒
- Stir-fried prawn with soya sauce 頭抽煎封大蝦
- Poached vegetable in supreme soup 上湯肘子浸時蔬
- Baked Pork Chop Rice 焗豬扒飯
- Braised spinach noodles with shiitake mushroom 乾燒珍菌菠菜麵

Desserts 甜品

- Chocolate Truffle 黑松露朱古力
- Chestnut cream cake 栗子忌廉蛋糕
- Panettone 意式聖誕蛋糕
- Mango Napoleon 香芒拿破崙
- Macaroon 法式杏仁餅
- Assorted Christmas cookies 雜錦聖誕曲奇
- Egg tart with caramel sauce 葡式蛋撻
- Mango pudding with pomelo and sago 楊枝甘露布甸
- Fresh fruit platter 鮮果拼盤
- Sweetened bean curd 原桶豆腐花

Drinks 飲品

Soft drinks, orange juice, selected beer, coffee and tea 各式汽水、橙汁、特選啤酒、咖啡及紅茶

每位港幣 **HK\$568** per person

To upgrade your menu with special supplement 升級之選

- HK\$20 per person for Lobster Bisque
每位HK\$20享用法式干邑龍蝦湯
- HK\$120 per person for Boston lobster
每位HK\$120享用波士頓龍蝦
- HK\$40 per person for 4 kinds of ice-cream from renowned brand
每位HK\$40享用品牌雪糕(4款口味)

Prices are subject to 10% service charge 另加一服務費
(Minimum 60 persons 六十位起)