

香港金域假日酒店 - 週年晚會

Annual Dinner 2019 at Holiday Inn Golden Mile

惠顧2019年2月1日至2月14日之週年酒席, 每席可享HK\$500折扣

Privileges 精選優惠	兩席或以上 2 tables or above	十五席或以上 15 tables or above	二十五席或以上 25 tables or above
三小時無限量供應汽水、橙汁及本地啤酒 3 hours unlimited supply of soft drinks, chilled orange juice and house beer during dinner	✓	✓	✓
迎賓什果賓治供每位客人享用 A glass of pre-dinner non-alcoholic fruit punch	✓	✓	✓
幻彩燈光序幕儀式供司儀進場 Free use of intelligent lighting for master of ceremony march		✓	✓
主題燈光顏色 Selection of lighting theme		✓	✓
先進液晶體投影機及大銀幕 Free use of LCD projector with screen	✓	✓	✓
華麗椅套及枱布 Selection of deluxe seat cover and table cloth	✓	✓	✓
餐前小食供司儀及工作人員享用 Pre-dinner snack for committee member and master of ceremony during pre-dinner period		20 人 people	30 人 people
棗紅色禮堂牌匾及金色英文字三十個 A standard backdrop with burgundy background and 30 matt golden English lettering		✓	✓
雙人自助晚餐券供抽獎用 A buffet dinner coupon for 2 people as raffle prize		1 張 piece	2 張 pieces
每席自攜洋酒免收開瓶費一瓶 Free corkage for self-brought liquor, 1 bottle per table	✓	✓	✓
免費泊車位由5時至晚上12時 Car parking from 5:00 pm to 12:00 midnight	1 個 space	3 個 spaces	5 個 spaces
晚宴茶芥全免及免費麻雀耍樂 Chinese tea and condiments throughout the function & free use of mahjong facilities	✓	✓	✓

For enquiries and reservations, please contact our Catering Office at 2315 1271

香港金域假日酒店

香港九龍尖沙咀彌敦道50號

Holiday Inn Golden Mile

50 Nathan Road, Tsim Sha Tsui, Kowloon, Hong Kong

Tel (852) 2315 1271 Fax (852) 2366 6221

Email banquet@goldenmile.com Website <http://www.higoldenmile.com>



IHG 旗下酒店

香港金域
GOLDEN MILE HONG KONG

2019 Annual Dinner Menu A

迎春接福 (鴻運乳豬件拼炸蝦丸)
Barbecued suckling pig and
deep-fried prawn ball

雪飛鳳舞 (碧綠帶子貴花蚌)
Sautéed scallop and osmanthus
mussel with vegetable

從心所欲 (瑤柱菜膽松茸燉螺頭)
Double boiled conch with garicus
blazei, conpoy and vegetable

包羅萬有 (原隻鮑魚扣花菇)
Braised whole abalone
with black mushroom

年年有餘 (清蒸大青斑)
Steamed green garoupa

金雞報喜 (脆皮炸子雞)
Deep-fried crispy chicken

豐衣足食 (海鮮炒飯)
Fried rice with seafood

福澤綿綿 (薑蔥蝦籽雞絲炆伊麵)
Braised e-fu noodle with chicken
and shrimp roe

如意吉祥 (紅豆沙西米露)
Sweetened red bean cream with sago

美景永常 (流沙煎堆仔)
Deep-fried sesame ball

HK\$7,499 per table **HK\$8,299 per table**
(Monday - Thursday 星期一至四) (Friday - Sunday 星期五至日)

2019 Annual Dinner Menu B

紅運齊來 (鴻運乳豬件)
Barbecued suckling pig

金玉滿堂 (翡翠帶子蝦球)
Sautéed prawn and scallop with vegetable

竹報平安 (竹筴扒時蔬)
Braised bamboo pith with vegetable

黃金萬兩 (花姿黃金球)
Deep-fried minced cuttle fish ball

五福臨門 (花膠菜膽燉北菇)
Double boiled fish maw with
black mushroom and vegetable in soup

招財進寶 (碧綠原隻鮑魚)
Braised whole abalone with vegetable

年年有餘 (清蒸大青斑)
Steamed green garoupa

金雞報喜 (金蒜脆皮雞)
Deep-fried crispy chicken with garlic

五穀豐收 (臘味糯米飯)
Glutinous rice with assorted preserved meat

福澤綿綿 (金菇銀芽伊麵)
Braised e-fu noodle with enoki
and bean sprout

四季平安 (椰汁紫米露)
Sweetened purple rice cream
with coconut juice

美景永常 (流沙煎堆仔)
Deep-fried sesame ball

HK\$7,999 per table **HK\$8,799 per table**
(Monday - Thursday 星期一至四) (Friday - Sunday 星期五至日)

包括三小時無限量供應本地啤酒、汽水及橙汁
inclusive of unlimited supply of soft drinks, chilled orange juice and house beer for 3 hours

另加一服務費 (供十至十二位用)
plus 10% service charge (for 10 to 12 people)

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2019 Annual Dinner Menu C

- 紅運齊來(鴻運乳豬全體)
Barbecued suckling pig
- 金銀滿載(黑松露翡翠炒帶子)
Sautéed scallop with vegetable
& black truffle
- 財源廣進(金瑤雙寶蔬)
Braised conpoy and enoki with vegetables
- 黃金萬兩(百花炸蟹拑)
Deep-fried crab claw
- 虎步龍行(川貝海底椰燉螺頭)
Double boiled sea whelk soup with
chuan bei and sea coconut
- 包羅萬有(原隻八頭鮑魚扣花菇)
Braised whole abalone with black mushroom
- 年年有餘(清蒸大青斑)
Steamed fresh green garoupa
- 金雞報喜(脆皮炸子雞)
Deep-fried crispy chicken
- 豐衣足食(蟹籽雞粒炒飯)
Fried rice with diced chicken and crab roe
- 喜氣洋洋(菜遠雲腿絲生麵)
Noodle with shredded yunnan ham and
vegetable in supreme soup
- 富貴安康(冰花燉紅蓮百合)
Double boiled sweetened soup with
red date, lotus seed and lily bulb
- 美景永常(流沙煎堆仔)
Deep-fried sesame ball
- 四季如春(鮮果拼盤)
Fresh fruit platter

HK\$8,799 per table **HK\$9,499 per table**
(Monday – Thursday 星期一至四) (Friday – Sunday 星期五至日)

2019 Annual Dinner Menu D

- 紅運齊來(鴻運乳豬全體)
Barbecued suckling pig
- 滿堂吉慶(露筍鮮帶子)
Sautéed fresh scallop with asparagus
- 萬貫家財(玉環瑤柱甫)
Braised whole conpoy in squash
- 花開富貴(鵝肝黃金球)
Deep-fried minced cuttle fish ball
with goose liver
- 四海名揚(美國花旗參燉竹絲雞)
Double-boiled silky fowl soup with Ginseng
- 包羅萬有(原隻八頭鮑魚扣百靈菇)
Braised whole abalone with
bailing mushroom
- 年年有餘(清蒸海龍躉)
Steamed fresh giant garoupa
- 金雞報喜(脆皮炸子雞)
Deep-fried crispy chicken
- 五穀豐收(生炒臘味糯米飯)
Sautéed glutinous rice with diced abalone
and preserved meats
- 喜氣洋洋(鮑魚汁伊府麵)
Braised e-fu noodle with abalone sauce
- 吉星高照(西米蓮蓉布甸)
Baked sago pudding with lotus paste
- 美景永常(流沙煎堆仔)
Deep-fried sesame ball
- 四季如春(鮮果拼盤)
Fresh fruit platter

HK\$9,599 per table **HK\$10,299 per table**
(Monday – Thursday 星期一至四) (Friday – Sunday 星期五至日)

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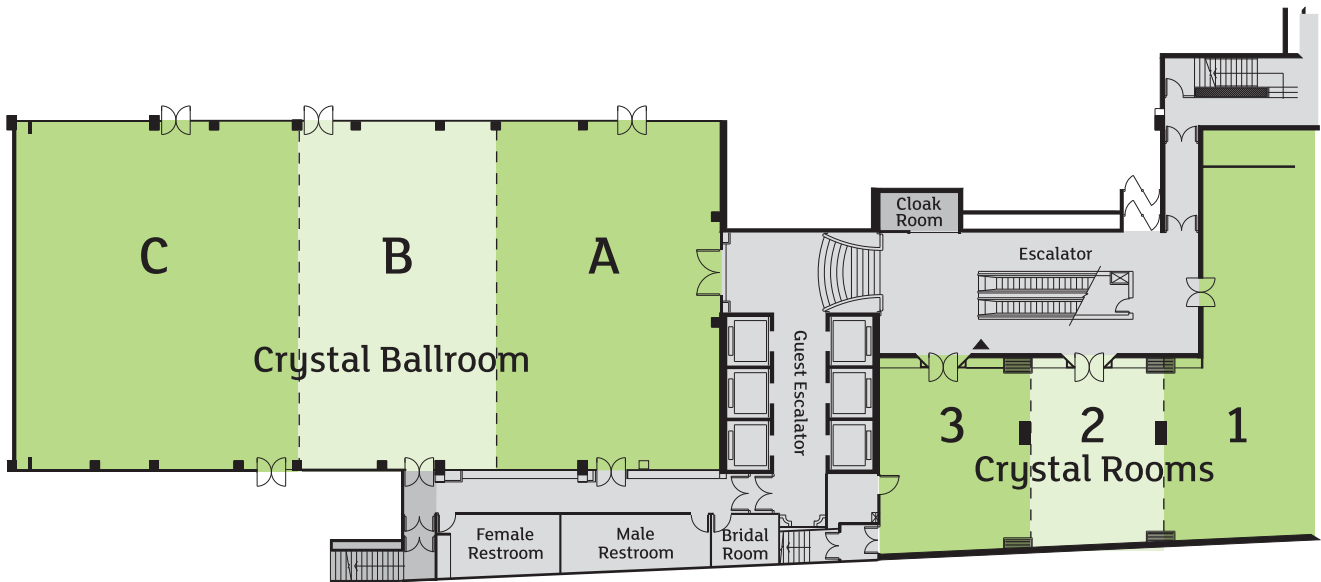
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Floor Plan & Capacity

Banquets / Conferences Configuration

Crystal Ballroom	Area			Ceiling Height	Dimension	Banquet (table)		Buffet		Cocktail		Classroom		Theatre		U-shape or boardroom	
A	2,960 sq.ft 275 sq.m	4,656 sq.ft 433 sq.m	7,657 sq.ft 712 sq.m	15.3' 4.7m	47.9' x 61.7' 14.6 x 18.8m	16	48	144	400	200	700	112	312	220	700	50	100
B	1,696 sq.ft 158 sq.m				27.6' x 61.7' 8.4 x 18.8m	27		252		400		200		380		64	
C	3,001 sq.ft 279 sq.m				48.5' x 61.7' 14.8 x 18.8m												

Crystal Room	Area			Ceiling Height	Dimension	Banquet (table)		Buffet		Cocktail		Classroom		Theatre		U-shape or boardroom		
1	1,209 sq.ft 112 sq.m	1,948 sq.ft 181 sq.m	2,721 sq.ft 253 sq.m	8.9' 2.7m	(30' x 25') + (26' x 18') (9 x 7.6m) + (8 x 5.5m)	7	17	60	132	100	250	60	32	100	60	26	26	
2	739 sq.ft 69 sq.m				29' x 26' 8.8 x 7.8m	5		36		50		100		32		60		26
3	744 sq.ft 72 sq.m				32' x 24' 9.7 x 7.4m	5		36		50		32		60		26		



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