




Annual Dinner 2025 at Holiday Inn Golden Mile



| 精選優惠 Privileges | 五席或以上 5 tables or above | 十席或以上 10 tables or above | 二十席或以上 20 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 & house beer during dinner | ✓ | ✓ | ✓ |
| 迎賓無酒精雞尾酒供每位客人享用 A glass of pre-dinner non-alcoholic mocktail | ✓ | ✓ | ✓ |
| 幻彩燈光序幕儀式供司儀進場 Free use of intelligent lighting for master of ceremony march in | | ✓ | ✓ |
| 主題燈光顏色 Selection of lighting theme | | ✓ | ✓ |
| 餐前小食供司儀及工作人員享用 Pre-dinner snack for committee member | 2 打 dozen | 4 打 dozen | 8 打 dozen |
| HK\$500 酒店餐廳禮券 In-venue dining voucher valued at HK\$500 at one of the restaurants | 1 張 piece | 3 張 pieces | 6 張 pieces |



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|---|----------------------------|-----------------------------|------------------------------|
| 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 | ✓ | ✓ | ✓ |
| 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 | | ✓ | ✓ |
| 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 | ✓ | ✓ | ✓ |

以優惠價享用以下優惠

Added value

額外一小時無限量供應汽水、橙汁及本地啤酒,每席另加港幣 350 元
HK\$350 per table for additional hour of beverage package with soft drinks, chilled orange juice & house beer

席間三小時無限量供應特定餐酒,每席另加港幣 600 元
HK\$600 per table for beverage package with 3 hours free flow of house wines

鮮果拼盤,每席另加港幣 300 元
Supplement for fresh fruit platter at HK\$300 per table

兩小時自拍 photo booth 服務只需港幣 3,500 元
2 hours photo booth service at HK\$3,500

優惠價餐前小食
Special price for pre-dinner snacks

優惠價使用 LED 背板
Special price for LED wall

For enquiries and reservations, please contact our catering office at 2315 1274



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2025 Annual Dinner Menu A

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

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

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(清蒸珍珠龍躉)
Steamed giant groupa

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 noodles 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(黃金流沙煎堆仔)
Deep-fried sesame balls

HK\$8,199 per table
(Monday – Thursday 星期一至四)

HK\$8,999 per table
(Friday – Sunday 星期五至日)

2025 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 prawns and scallops with vegetables

竹報平安(竹筍扒時蔬)
Braised bamboo pith with vegetables

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

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(清蒸珍珠龍躉)
Steamed giant groupa

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 noodles with enoki and bean sprout

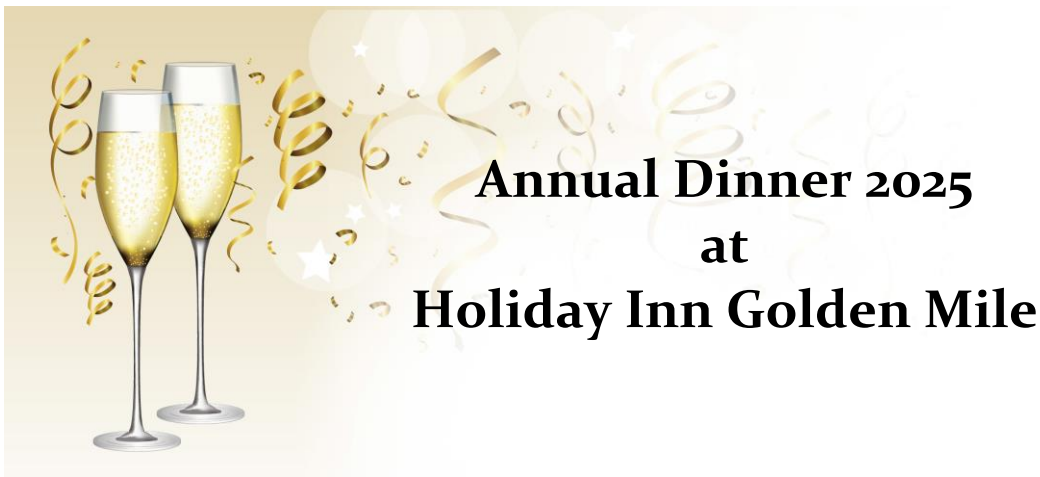
四季平安(椰汁紫米露)
Sweetened purple rice cream with coconut juice

美景永常(黃金流沙煎堆仔)
Deep-fried sesame balls

HK\$8,699 per table
(Monday – Thursday 星期一至四)

HK\$9,499 per table
(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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2025 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 scallops with vegetables & black truffle
財源廣進 (金瑤雙寶蔬)
Braised conpoy and enoki with vegetables
黃金萬兩 (百花炸蟹鉗)
Deep-fried crab claws
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 (清蒸珍珠龍躉)
Steamed giant groupa
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 (鮑魚汁伊府麵)
Braised e-fu noodles with abalone sauce
富貴安康 (冰花燉紅蓮百合)
Double boiled sweetened soup
with red dates, lotus seed and lily bulbs
美景永常 (黃金流沙煎堆仔)
Deep-fried sesame balls
四季如春 (鮮果拼盤)
Fresh fruit platter

HK\$9,499 per table
(Monday – Thursday 星期一至四)

HK\$10,199 per table
(Friday – Sunday 星期五至日)

2025 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 scallops 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 balls 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 (清蒸老虎斑)
Steamed tiger groupa
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 preserved meat
喜氣洋洋 (蟹肉燴伊麵)
Braised e-fu noodles with crabmeat
吉星高照 (西米蓮蓉布甸)
Baked sago pudding with lotus paste
美景永常 (黃金流沙煎堆仔)
Deep-fried sesame balls
四季如春 (鮮果拼盤)
Fresh fruit platter

HK\$10,299 per table
(Monday – Thursday 星期一至四)

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(Friday – Sunday 星期五至日)

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