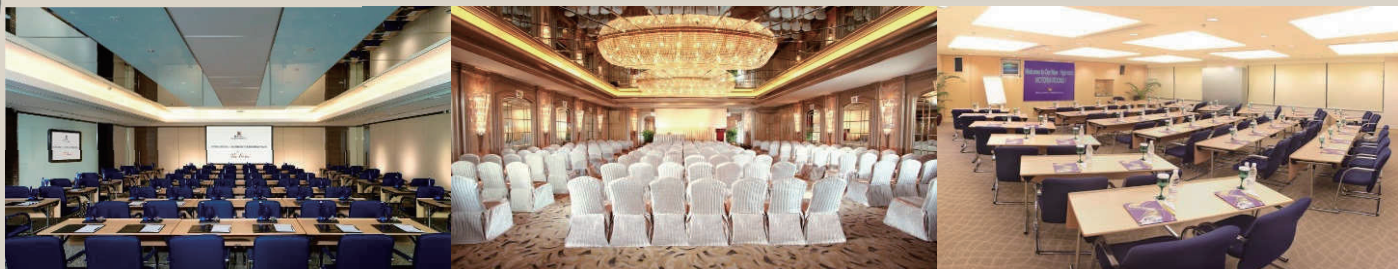


GREEN MEETING PACKAGES 2024

Including free use of meeting venue
(Minimum attendance of **10 persons** per event)



GREEN Package inclusive below items to go green:

- 1). Fruit and Vegetable Beverages to be served during refreshment break
- 2). LED Wall usage during meeting time in designated venue
- 3). Thematic break with low carbon items

½ DAY MEETING

@HK\$788 PER PERSON *

9 am ~ 1 pm or 1 pm ~ 5 pm

- Welcome Coffee/Tea with Morning Bakery
- A Coffee/Tea Break with Assorted Refreshment
- Standard Meeting Stationery

½ DAY MEETING WITH LUNCH

@HK\$888 PER PERSON *

9 am ~ 1 pm or 1 pm ~ 5 pm

- Welcome Coffee/Tea with Morning Bakery
 - A Coffee Break with Assorted Refreshment
- Standard Meeting Stationery
- Buffet Lunch at Café Rivoli
OR
Chinese Set Lunch at Regal Palace Chinese Restaurant

ALL-DAY MEETING WITH LUNCH

@HK\$988 PER PERSON *

9 am ~ 5 pm

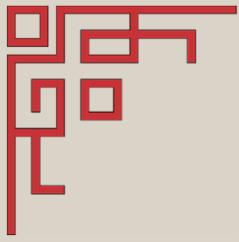
- Welcome Coffee/Tea with Morning Bakery
 - 2 Coffee Breaks with Assorted Refreshment
- Standard Meeting Stationery
- Buffet Lunch at Café Rivoli
OR
Chinese Set Lunch at Regal Palace Chinese Restaurant

Additional Offers

+ An Additional HK\$380 Per Person*
To Experience An GREEN Western Set Lunch at Alto 88

+ An Additional HK\$580 Per Person*
To Experience An Deluxe GREEN Western Semi-buffet Lunch at Alto 88





CHINESE LUNCHEON MENUS



MENU A

豆腐海鮮羹
Thickened Broth with Seafood & Beancurd
三式點心拼盆
Dim-Sum Basket
椒鹽肉排
Deep-fried Spare Ribs with Spicy Salt
薑蔥霸王雞
Stewed Chicken with Spring Onion
上湯杞子浸菜芯
Poached Choy Sum with Dates
in Supreme Broth
XO醬楊州炒飯
Fried Rice in "Yeung Chow" Style
with XO Sauce
生果拼盤
Fresh Fruit Platter

MENU B

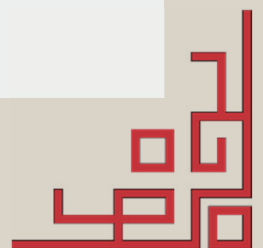
宋嫂鮮魚羹
Thickened Broth with Minced Fish,
Egg White and Parsley
三式點心拼盆
Dim-Sum Basket
豉汁龍脷球
Sautéed Sole Fillet in Black Bean Sauce
茶皇燻雞
Smoked Crispy Chicken
with Supreme Tea Leaf
雪裡紅鮮竹泡翠瓜
Braised Cucumber with Fresh Bean Curd
Sheet and Preserved Vegetable
啫啫鱈魚雞粒飯
Stewed Rice with Dried Octopus
and Chicken
美點雙輝
Chinese Petits Fours

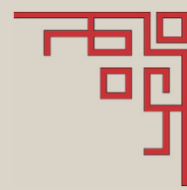
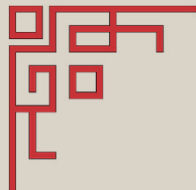
MENU C

鮮蟹肉粟米羹
Thickened Broth with Crab Meat & Sweet Corn
三式點心拼盆
Dim-Sum Basket
中式牛柳
Sautéed Beef Fillet in Chinese Style
玫瑰豉油雞
Marinated Chicken with Soy Sauce
鮮菇扒西蘭花
Sautéed Broccoli with Mushrooms
菠蘿雞粒炒飯
Fried Rice with Diced Chicken & Pineapple
楊枝甘露
Chilled Sago with Mango & Pomelo

MENU D

海鮮菠菜羹
Thickened Broth with Seafood & Spinach
三式點心拼盆
Dim-Sum Basket
菠蘿咕嚕肉
Sweet and Sour Pork with Pineapple
脆皮炸子雞
Deep-fried Crispy Chicken
雜菌扒時蔬
Stewed Seasonal Vegetables
with Assorted Mushrooms
豉油皇炒麵
Fried Noodles in Supreme Soy Sauce
陳皮紅豆沙
Sweetened Red Bean Cream with Dried
Tangerine Peel





COFFEE / TEA BREAK REFRESHMENT SELECTION

CHOOSE YOUR FAVORITE ITEM(S):

10-15 persons – 2 items per break
16-30 persons – 3 items per break
31-40 persons – 4 items per break
41 persons or above - 5 items per break

Breakfast Choices

- Croissants (牛角酥) *V
- Danish Pastries (丹麥酥) *V
- Banana Bread (香蕉蛋糕) *V
- Mushroom Chicken Pie (蘑菇雞批)
- Mini Vegetable Curry Puffs (素菜咖哩酥) *V
- Ham & Egg Sandwich (火腿蛋三文治) *P
- Pepper Pastrami and Pickles with Baguette (黑椒熏牛肉腌黃瓜法包)
- Dorayaki (銅鑼燒)
- Assorted Mini Muffins (美式迷你鬆餅) *V
- Mini Donut (迷你甜甜圈) *V

Savouries

- Steamed Pork Dumpling (蒸豬肉燒賣) *P
- Grilled Ham & Cheese Sandwich (芝士火腿三文治) *P
- Steamed Vegetable Dumpling (素菜餃) *V
- Vegetable Spring Roll (素春卷) *V
- Steamed Shrimp Dumpling (蝦餃) *P
- Baked Barbecued Pork Pastry (焗叉燒酥) *P
- Deep-fried Shrimp with Sugarcane (蔗蝦)
- Open Face Shrimps Salad Sandwiches (蝦沙律開邊三文治)
- Chicken with Pandan Leaf (香蘭包雞)
- Hot & Spicy Glazed Chicken Drumstick (香辣雞鎚)
- Buffalo Chicken Wing (水牛雞翼)
- Fried Calamari with Tartar Sauce (炸魷魚)
- Smoked Salmon, Cottage Cheese and Rocket Roll (煙三文魚芝士火箭菜卷)
- Veggie Quesadillas (素菜捲餅) *V
- Mini Beef Burger (迷你牛肉漢堡)
- Seared Sesame Tuna with Mango and Coriander Salsa (香煎芝麻吞拿魚配芒果莎莎)
- Vegetable Samosa with Mint Yogurt (印度咖哩角) *V
- Chicken Satay (沙嗲雞肉串)

Sweet Tooth

- Crème Brûlée (法式燉蛋)
- Oreo Cheese Cake (奧利奧芝士餅)
- Mini Tiramisu (意式芝士餅)
- Mango Millefeuille (芒果拿破崙)
- Assorted Mini Fruit Tartlets (迷你鮮果撻)
- Mini Egg Tart (迷你蛋撻)
- Mango Pudding (芒果布甸)
- Baked Mini Apple Crumble (蘋果金寶)
- Earl Grey Tea Crème Brulee (伯爵茶焦糖布丁)
- Fresh Sliced Fruit Platter (鮮果拼盤) *V
- Chocolate Brownie (朱古力布朗尼)
- Lemon Tart (檸檬撻)
- Mint Chocolate Puff (薄荷朱古力泡芙)

\$25 plus 10% service charge per person per break for any additional refreshment item
\$25 plus 10% service charge per person per break for additional Soft Drinks & Chilled OJ

*V: Vegetarian

*P: with Pork

