

MEETING PACKAGES 2025

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

Half Day Meeting

HK\$688 per person (9:00 am to 1:00 pm or 1:00 pm to 5:00 pm)

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



Half Day Meeting with Lunch

HK\$788 per person (9:00 am to 1:00 pm or 1:00 pm to 5:00 pm)

- Welcome Coffee / Tea with Morning Bakery
- A Coffee Break with Assorted Refreshment
- Standard Meeting Stationery
- Award-winning Restaurants for Lunch:
Buffet Lunch at Café Rivoli
or
Chinese Set Lunch at Regal Palace Chinese Restaurant



All-day Meeting with Lunch

HK\$888 per person (9:00 am to 5:00 pm)

- Welcome Coffee / Tea with Morning Bakery
- 2 Coffee Breaks with Assorted Refreshment
- Standard Meeting Stationery
- Award-winning Restaurants for Lunch:
Buffet Lunch at Café Rivoli
or
Chinese Set Lunch at Regal Palace Chinese Restaurant



All Day Meeting with Lunch & Thematic Break

HK\$988 per person (9:00 am to 5:00 pm)

- Welcome Coffee / Tea with Morning Bakery
- A Coffee Break with Assorted Refreshment
- A Thematic Break with Refreshment
- Standard Meeting Stationery
- Award-winning Restaurants for Lunch:
Buffet Lunch at Café Rivoli
or
Chinese Set Lunch at Regal Palace Chinese Restaurant



Additional Offers

Rental charge of Interactive TV
for event use at HK\$2,500 nett per day

Thematic Break Options: Craft Beer / Fruit Yogurt Bar

CHINESE LUNCHEON

套餐 MENU A

豆腐海鮮羹
Thickened Broth
with Seafood and Beancurd

三式點心拼盤
Dim-Sum Platter

椒鹽肉排
Deep-fried Spare Ribs
with Spicy Salt

薑葱霸王雞
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
Yang Zhou Fried Rice
in XO Sauce

生果拼盤
Fresh Fruit Platter

套餐 MENU B

宋嫂鮮魚羹
Thickened Broth with Minced Fish,
Egg White and Parsley

三式點心拼盤
Dim-Sum Platter

豉汁龍脷球
Sautéed Sole Fillet
in Black Bean Sauce

茶皇燻雞
Smoked Crispy Chicken
with Supreme Tea Leaves

雪裡紅鮮竹泡翠瓜
Braised Cucumber
with Fresh Bean Curd Sheet
and Preserved Vegetable

啫啫鱔魚雞粒飯
Stewed Rice with Dried Octopus
and Chicken

美點雙輝
Chinese Petits Fours

套餐 MENU C

鮮蟹肉粟米羹
Thickened Broth
with Crab Meat and Sweet Corn

三式點心拼盤
Dim-Sum Platter

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
and Pineapple

楊枝甘露
Chilled Sago
with Mango and Pomelo

套餐 MENU D

海鮮菠菜羹
Thickened Broth
with Seafood and Spinach

三式點心拼盤
Dim-Sum Platter

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

WESTERN LUNCHEON

套餐 MENU A

 Egg Nicoise Salad

 Corn Chowder Soup

Pan-fried Sole Fish
with Lemon Ginger Rice
Grilled Vegetables
Creamy Pesto Sauce

Tiramisu

Coffee or Tea

套餐 MENU B

Smoked Chicken Waldorf Salad


 Italian Vegetables Soup


Beef Goulash
served with Mashed Potato
and Root Vegetables


Panna Cotta with Berry Sauce


Coffee or Tea

套餐 MENU C

 Caprese Salad

 Wild Mushroom Soup

 Greenery Risotto

 Fresh Fruits Platter

Coffee or Tea

套餐 MENU D

Prosciutto De Parma
Caesar Salad

 Roasted Garlic Potato Soup

Penne Pasta
with Cajun Chicken,
Chorizo Sausages and
Fresh Tomato Sauce

Mango Napoleon

Coffee or Tea

COFFEE / TEA BREAK REFRESHMENT SELECTION

小休茶點選擇

Choose Your Favourite Items:




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

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| <ul style="list-style-type: none">  <input type="checkbox"/> Assorted Mini Muffins 美式迷你鬆餅  <input type="checkbox"/> Banana Bread 香蕉蛋糕  <input type="checkbox"/> Croissants 牛角酥  <input type="checkbox"/> Danish Pastries 丹麥酥 <input type="checkbox"/> Dorayaki 銅鑼燒 | <ul style="list-style-type: none">  <input type="checkbox"/> Ham & Egg Sandwich 火腿蛋三文治  <input type="checkbox"/> Mini Donut 迷你冬甩  <input type="checkbox"/> Mini Vegetable Curry Puffs 素菜咖哩酥 <input type="checkbox"/> Mushroom Chicken Pie 蘑菇雞批 <input type="checkbox"/> Pepper Pastrami and Pickles with Baguette 黑椒燻牛肉醃黃瓜法包 |
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Savouries

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| <ul style="list-style-type: none">  <input type="checkbox"/> Baked Barbecued Pork Pastry 焗叉燒酥 <input type="checkbox"/> Buffalo Chicken Wing 水牛雞翼 <input type="checkbox"/> Chicken with Pandan Leaf 香蘭包雞 <input type="checkbox"/> Chicken Satay 沙嗲雞肉串 <input type="checkbox"/> Deep-fried Shrimp with Sugarcane 蔗蝦 <input type="checkbox"/> Fried Calamari with Tartar Sauce 炸魷魚配塔塔醬 <input type="checkbox"/> Grilled Ham & Cheese Sandwich 芝士火腿三文治  <input type="checkbox"/> Hot & Spicy Glazed Chicken Drumstick 香辣雞鎚 <input type="checkbox"/> Mini Beef Burger 迷你牛肉漢堡 <input type="checkbox"/> Open Face Shrimps Salad Sandwiches 蝦沙律開邊三文治 | <ul style="list-style-type: none"> <input type="checkbox"/> Seared Sesame Tuna with Mango and Coriander Salsa 香煎芝麻吞拿魚配芒果莎莎 <input type="checkbox"/> Smoked Salmon, Cottage Cheese and Rocket Roll 煙三文魚芝士火箭菜卷  <input type="checkbox"/> Steamed Pork Dumpling 蒸豬肉燒賣  <input type="checkbox"/> Steamed Shrimp Dumpling 蝦餃  <input type="checkbox"/> Steamed Vegetable Dumpling 素菜餃  <input type="checkbox"/> Veggie Quesadillas 素菜捲餅  <input type="checkbox"/> Vegetable Samosa with Mint Yogurt 印度素咖哩角  <input type="checkbox"/> Vegetable Spring Roll 素春卷 |
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Sweet Tooth

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| <ul style="list-style-type: none"> <input type="checkbox"/> Assorted Mini Fruit Tartlets 迷你鮮果撻 <input type="checkbox"/> Baked Mini Apple Crumble 蘋果金寶 <input type="checkbox"/> Chocolate Brownie 朱古力布朗尼 <input type="checkbox"/> Crème Brûlée 法式燉蛋 <input type="checkbox"/> Earl Grey Tea Crème Brulee 伯爵茶焦糖布甸  <input type="checkbox"/> Fresh Sliced Fruit Platter 鮮果拼盤 <input type="checkbox"/> Lemon Tart 檸檬撻 | <ul style="list-style-type: none"> <input type="checkbox"/> Mango Napoleon 芒果拿破崙 <input type="checkbox"/> Mango Pudding 芒果布甸 <input type="checkbox"/> Mint Chocolate Puff 薄荷朱古力泡芙 <input type="checkbox"/> Mini Egg Tart 迷你蛋撻 <input type="checkbox"/> Mini Tiramisu 迷你意式芝士餅 <input type="checkbox"/> Oreo Cheese Cake 奧利奧芝士餅 |
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HK\$25 plus 10% service charge per person per break for any additional refreshment item* 每場小休如需享用額外茶點，每位另收港幣25元*

HK\$25 plus 10% service charge per person per break for additional Soft Drinks & Orange Juice* 每場小休如需享用額外汽水及橙汁，每位另收港幣25元*



(OPTIONAL) Welcome or Farewell Cocktail with Panoramic View at Alto 88
(可 選) 於 Alto 88 美景下享受迎賓或歡迎雞尾酒

HK\$230 plus 10% charge per person with 4 kinds of Canapés and unlimited serving of soft drink, orange juice and house beer for 1 hour
每位港幣230元包括4款開胃菜及1小時無限暢飲汽水、橙汁及精選啤酒

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| <input type="checkbox"/> Buffalo Mozzarella and Tomato Skewer 水牛芝士及番茄串 | <input type="checkbox"/> Parma Ham and Grissini 巴馬火腿伴麵包棒 |
| <input type="checkbox"/> Deep-fried Risotto Ball 香炸意大利飯球 | <input type="checkbox"/> Salami with Semi-dried Tomato 沙樂美腸伴風乾番茄 |
| <input type="checkbox"/> Grilled Polenta with Mixed Mushrooms 蘑菇粟米批 | <input type="checkbox"/> Spinach Vol-au-vent 萵菜酥皮盒 |

(Minimum 20 persons 最少20位)