

# 2015 Christmas Party Packages

Hold your corporate Christmas party or year-end celebration with us at Eaton, Hong Kong, and you'll be spoilt for choice with a fantastic selection of festive menus.

- Christmas Set Lunch Menu from **HK\$328** per person
- Christmas Buffet Lunch Menu from **HK\$368** per person
- Christmas Set Dinner Menu from **HK\$448** per person
- Christmas Buffet Dinner Menu from **HK\$468** per person

***For a party of 50 persons or above, an array of privileges include:***

- \* One glass of welcome fruit punch for each guest and a bowl of mulled wine to be served during pre-dinner period
- \* Beverage package at **HK\$80** per person with unlimited serving of soft drink, chilled orange juice and local beer during meal period
- \* One set of buffet dinner coupon for two persons at Metro Buffet & Grill as raffle prize.  
For 150 persons or above, additional one set of buffet lunch coupon for two persons at Metro Buffet & Grill as raffle prize
- \* Festive table decorations
- \* Party favours and props for photo taking
- \* Complimentary standard backdrop with English letterings
- \* Complimentary car parking space throughout the banquet (subject to availability)

## **Early Bird Special Offer**

For all bookings confirmed on or before **31 October 2015**:

1. **10% service charge to be waived** on minimum charge and menu price **and**
2. **Complimentary 1 bottle of house wine** for every 10 persons

**Start your party planning now! Simply call our Catering Sales Office at**

**Tel: (852) 2710-1803**

**Fax: (852) 2385 5009**

**Email: [catering@eatonhotels.com](mailto:catering@eatonhotels.com)**

### Remarks:

- All prices are subject to 10% service charge of original price
- Menu valid from 15 November until 31 December 2015
- Minimum charge applies

## 聖誕派對優惠 2015

於香港逸東酒店舉行公司聖誕聯歡或年終慶祝派對，有多款包羅各種精緻美饌的節日菜譜可供選擇，盡興歡騰。

聖誕午餐每位由港幣**\$328**起

聖誕自助午餐每位由港幣**\$368**起

聖誕晚餐每位由港幣**\$448**起

聖誕自助晚餐每位由港幣**\$468**起

**預訂 50 人或以上之派對，可享下列精彩禮遇：**

- 每位客人尊享席前雜果賓治及香料熱紅酒一杯
- 指定汽水、果汁及本地啤酒無限添飲（每位價值\$80）
- 都會自助餐廳雙人自助晚餐券一張作抽獎之用；如預訂 150 人或以上之派對，可額外獲贈都會自助餐廳雙人自助午餐券一張作抽獎之用。
- 每檯桌上節日佈置
- 提供派對用品及道具作拍攝之用
- 提供免費標準英文正楷字母禮堂掛字
- 宴會期間提供免費泊車服務（數量視乎需求情況而定）

**提早預訂優惠：**

於 **2015 年 10 月 31 日前** 預訂可享額外九折禮遇，同時可豁免最低消費，每十位客人惠顧更可免費獲贈餐酒一支。

立即聯絡宴會營業部，讓我們的團隊與你一起計劃貴公司的節慶派對。

電話: (852) 2710 1803      傳真: (852) 2385 5009      電郵: catering@eatonhotels.com

條款及細則：

- 所有節日菜譜供應期為 2015 年 11 月 15 日至 2015 年 12 月 31 日
- 所有價格需以原價計算加一服務費
- 所有宴會設有最低消費（指定優惠除外）

## 2015 Christmas Set Lunch Menu A

### 2015 聖誕午餐菜譜 A

Roasted Pumpkin and Caramelized Chestnut Soup

南瓜栗子湯

\* \* \*

Pan-seared Seabass Fillet with Mashed Potato and Asparagus

served with Champagne Foam

香煎海鱸魚柳配薯蓉及露筍伴香檳泡沫

OR 或

Traditional Roasted Turkey Roll

with Stuffing, Brussels Sprouts and Honey-glazed Chestnut

served with Giblet Gravy and Cranberry Sauce

傳統燒火雞卷配包心菜及蜜餞栗子伴燒雞汁及金巴侖汁

\* \* \*

Ginger Spiced Apple Tart with Vanilla Sauce

薑味蘋果撻配香草汁

\* \* \*

Christmas Cookies

精美聖誕曲奇

**HK\$328 plus 10% service charge per person**

每位港幣\$328 另加一服務費

**A minimum booking of 20 persons**

訂座人數需最少 20 位

## 2015 Christmas Set Lunch Menu B

### 2015 聖誕午餐菜譜 B

Lobster Bisque with Cognac

干邑龍蝦濃湯

\* \* \*

Oven Roasted Australian Beef Sirloin Steak with Roasted New Potato and French Beans

served with Green Pepper Corn Sauce

烤澳洲西冷扒配燒新薯及法邊豆伴青胡椒汁

OR 或

Traditional Roasted Turkey Roll

with Stuffing, Brussels Sprouts and Honey-glazed Chestnut

served with Giblet Gravy and Cranberry Sauce

傳統燒火雞卷配包心菜及蜜餞栗子伴燒雞汁及金巴侖汁

\* \* \*

Caramel Mango and Vanilla Mousse Torte

蕉糖芒果香草蛋糕

\* \* \*

Christmas Cookies

精美聖誕曲奇

**HK\$368 plus 10% service charge per person**

**每位港幣\$368 另加一服務費**

**A minimum booking of 20 persons**

**訂座人數需最少20位**

## 2015 Christmas Buffet Lunch Menu A

### 聖誕自助午餐菜譜 A

#### Cold Selection 冷盤類

Crayfish on Ice with Cocktail Sauce and Lemon Wedge 凍小龍蝦配咯嗲汁

Selection of Sushi and Maki Roll with Soy, Wasabi 日式雜錦壽司

Norwegian Smoked Salmon 挪威煙三文魚

Assorted Continental Cold Cuts 雜錦凍肉拼盤

Grilled Vegetables with Semi Dried Tomato and Pesto 烤雜菜蕃茄香草醬

#### Salads 沙律類

Mesclun Leaves served with a variety of Salad Dressings 新鮮農耕菜配多款沙律醬

Caesar Salad with Condiments 凱撒沙律

Turkey and Pineapple Salad with Mayonnaise 火雞菠蘿沙律

Smoked Duck Breast Salad with Peach 煙鴨胸香桃沙律

Potato Salad with Bacon and Chives 薯仔煙肉沙律

Thai Vermicelli Seafood Salad 泰式海鮮粉絲沙律

#### Soup 湯類

Wild Mushroom Soup Infused with Truffle Oil 野菌忌廉湯

(Served with Assorted Rolls and Butter 配牛油及麵包)

#### Hot Selection 熱盤類

Pan-seared Sole Fillet with Cilantro Tomato Salsa 香煎龍脷魚配蕃茄莎莎

Indian Lamb Curry with Steamed Rice 印式羊肉咖喱配白飯

Deep-fried Chicken with Lime Sauce 西檸煎軟雞

Roasted Duck Breast with Honey Gravy 法式鴨胸配蜜糖汁

American Style Roasted Barbecued Pork Rib 美式燒排骨

Wok Fried Sliced Beef and Broccoli in Oyster Sauce 西蘭花炒牛肉

Egg White Fried Rice with Asparagus 蛋白露筍炒飯

Braised E-fu Noodles with Enoki Mushrooms 金菇炆伊麵

Braised Brussels Sprout and Honey Glazed Chestnut 迷你包心菜配蜜餞甘栗

**Carving 燒烤精選**

Roasted US Tom Turkey with Sage, Apricot and Stuffing,  
Red Wine Jus and Cranberry Sauce 聖誕燒釀火雞

**Desserts 甜品類**

Seasonal Fresh Fruit Platter 合時鮮果

America Cheese Cake 美式芝士餅

Mango Mousse Cake 芒果慕絲蛋糕

Ginger Bread Crème Brûlée 薑味焦糖燉蛋

Strawberry Panna Cotta 士多啤梨意式奶凍

Christmas Pudding with Cognac Vanilla Sauce 聖誕布甸配干邑香草汁

Christmas Chestnut Log Cake 聖誕樹頭蛋糕

German Christmas Stollen and Christmas Cookies 聖誕果子蛋糕及曲奇

Coffee or Tea 咖啡或紅茶

**HK\$368 plus 10% service charge per person 每位港幣\$368 另加一服務費**

**A minimum booking of 50 persons 訂座人數需最少50位**

## 2015 Christmas Buffet Lunch Menu B

### 聖誕自助午餐菜譜 B

#### Cold Selection 冷盤類

Cooked Shrimp and Green Mussel on Ice

with Cocktail Sauce and Lemon Wedges 新鮮蝦及青口配咯嗲汁

Selection of Sushi and Maki Roll with Soy, Wasabi 日式雜錦壽司

Smoked Norwegian Salmon 挪威煙三文魚

Continental Cold Cut, Turkey and Pastrami Platter with Pickles 雜錦凍肉拼盤

Grilled Vegetable with Semi-dried Tomato 烤雜菜配風乾蕃茄

#### Salads 沙律類

Mesclun Leaves served with a Variety of Salad Dressings 新鮮農耕菜配多款沙律醬

Caesar Salad with Condiments 凱撒沙律

Turkey and Pineapple Salad with Mayonnaise 火雞菠蘿沙律

Fruit Salad with Melon and Shrimps 鮮果蝦沙律

Potato Salad with Bacon and Spring Onion 香脆煙肉薯仔沙律

Thai Papaya Pork Neck Salad 泰式青木瓜燒豬頸肉沙律

German Sausages Salad with Gherkin, Mustard Dressing 德國肉腸酸瓜沙律

#### Soup 湯類

Roasted Pumpkin and Chestnut Soup 南瓜栗子湯

(Served with Assorted Rolls and Butter 配牛油及麵包)

#### Carving 燒烤精選

Roasted Australian Sirloin with Red Wine Jus and Black Pepper Sauce 燒澳洲西冷牛扒

OR 或

Roasted US Tom Turkey with Sage, Apricot and Stuffing,

Red Wine Jus and Cranberry Sauce 聖誕燒釀火雞

### Hot Selection 熱盤類

Seared Salmon with Champagne Sauce 煎三文魚配香檳汁

Roasted Orange Duckling with Orange Sauce 燒橙汁醃鴨

Baked Rack of Lamb Mint Crusted and Rosemary Jus 焗羊架露絲瑪利汁

American Style Roasted Barbecued Pork Rib 美式燒排骨

Indian Chicken Makhani with Steamed Rice 印式牛油雞咖喱配白飯

Braised Assorted Mushrooms with Seasonal Vegetables 雜菌扒時蔬

Fried Rice with Seafood and Asparagus 蘆筍海鮮炒飯

Braised e-fu Noodle with Enoki Mushrooms 金菇炆伊麵

Braised Brussels Sprout and Honey Glazed Chestnut 迷你包心菜配蜜餞甘栗

### Desserts 甜品類

Seasonal Fresh Fruit Platter 合時鮮果

New York Cheese Cake 紐約芝士餅

Raspberry Chocolate Cake 紅莓朱古力餅

Mango Pudding 芒果布甸

Christmas Chestnut Log Cake 聖誕樹頭蛋糕

Christmas Pudding with Cognac Vanilla Sauce 聖誕布甸配干邑香草汁

German Christmas Stollen and Christmas Cookies 聖誕果子蛋糕及曲奇

Coffee or Tea 咖啡或紅茶

**HK\$408 plus 10% service charge per person 每位港幣\$408 另加一服務費**

**A minimum booking of 50 persons 訂座人數需最少 50 位**



## 2015 Christmas Set Dinner Menu A

### 聖誕晚餐菜譜 A

Char-grilled Portobello Mushroom with Danish Mozzarella Cheese and Rocket Salad  
served with Yuzu Dressing  
炭燒大野菌配意大利軟芝士, 火箭菜沙律伴柚子汁

\* \* \*

Cepes Soup with Truffle Favor  
意大利菌忌廉湯配松露油

\* \* \*

Pan-seared Salmon with Duchess Potato and Asparagus  
served with Vongole Bianco  
香煎三文魚配公爵薯及露筍伴意式白酒蜆汁

OR 或

Traditional Roasted Turkey Roll  
with Stuffing , Brussels Sprouts and Honey-glazed Chestnut  
served with Giblet Gravy and Cranberry Sauce  
傳統燒火雞卷配包心菜及蜜餞栗子伴燒雞汁及金巴侖汁

\* \* \*

64% Chocolate Apricot Cram Compote  
64%濃味朱古力杏甫蛋糕

\* \* \*

Christmas Petits Fours  
精美聖誕小甜點

**HK\$448 plus 10% service charge per person 每位港幣\$448 另加一服務費**

**A minimum booking of 20 persons 訂座人數需最少 20 位**

## 2015 Christmas Set Dinner Menu B

### 聖誕晚餐菜譜 B

Hokkaido Jumbo Scallop Capriccio served with Lemon Oil Foam with Caviar and Chive  
北海道珍寶帶子伴沙律配檸檬味泡沫及魚子醬

\* \* \*

Blue Crab Bisque with Cognac  
干邑藍蟹濃湯

\* \* \*

Char Grilled US Beef Rib Eye Steak served with Baked Cheese Potato and French Beans in  
Truffle Favor Jus  
炭燒澳洲肉眼扒配芝士焗薯及松露汁

OR 或

Traditional Roasted Turkey Roll  
with Stuffing , Brussels Sprouts and Honey-glazed Chestnut  
served with Giblet Gravy and Cranberry Sauce  
傳統燒火雞卷配包心菜及蜜餞栗子伴燒雞汁及金巴侖汁

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Christmas Pudding with Brandy Sauce  
聖誕布甸伴白蘭地汁

\* \* \*

Christmas Petits Fours  
精美聖誕小甜點

**HK\$488 plus 10% service charge per person 每位港幣\$488 另加一服務費**  
**A minimum booking of 20 persons 訂座人數需最少 20 位**

## 2015 Christmas Buffet Dinner Menu A

### 聖誕自助晚餐菜譜 A

#### Cold Selection 冷盤類

Sea Prawns, Crayfish and Black Mussel on Ice  
with Cocktail Sauce and Lemon Wedge 海蝦, 小龍蝦及黑青口配咯嗲汁

Selection of Sushi and Maki Roll with Soy, Wasabi 日式雜錦壽司

Salmon Sashimi 三文魚刺身

Norwegian Smoked Salmon 挪威煙三文魚

Tomato, Mozzarella Cheese with Balsamico, Olive Oil 蕃茄意大利芝士配香醋橄欖油

Continental Cold Cut, Turkey and Pastrami Platter with Pickles 雜錦凍肉拼盤

#### Salads 沙律類

Mesclun Leaves served with a Variety of Salad Dressings 新鮮農耕菜配多款沙律醬

Caesar Salad with Condiments 凱撒沙律

Smoked Duck Breast Salad with Peach 煙鴨胸香桃沙律

Turkey and Pineapple Salad with Mayonnaise 火雞菠蘿沙律

Thai Seafood Salad with Vermicelli 泰式海鮮粉絲沙律

Beetroot Yoghurt Salad with Citrus 紅菜頭乳酪沙律伴柑橘

Potato Salad with Bacon and Spring Onion 香脆煙肉薯仔沙律

#### Soup 湯類

Wild Mushroom Soup Infused with Truffle Oil 野菌忌廉湯  
(Served with Assorted Rolls and Butter 配牛油及麵包)

#### Carving 燒烤精選

Honey Glazed Virginia Bone Ham with Pork Wine Jus 味酒汁蜜糖火腿

OR 或

Roasted US Tom Turkey with Sage, Apricot and Stuffing,  
Red Wine Jus and Cranberry Sauce 聖誕燒釀火雞

### **Hot Selection 熱盤類**

- Roasted Rack of Lamb with Mint Crusted and Rosemary Jus 焗羊架露絲瑪利汁  
Pan-fried Barramundi Fillet with Citrus and Caper Sauce 香煎盲鱧魚柳配檸檬水瓜柳汁  
Roasted Spring Chicken with Tyme Jus 燒春雞配香草燒汁  
Roasted Spare Ribs in BBQ sauce 焗排骨燒烤汁  
Indian Beef Curry with Steamed Rice 印式牛肉咖喱配白飯  
Braised Straw Mushrooms and Seasonal Vegetable 炒野菌雜菜  
Egg White Fried Rice with Asparagus and Crab Meat 蟹肉蛋白露筍炒飯  
Wok Fried Udon with Seafood 日式海鮮炒烏冬  
Braised Brussels Sprout and Honey Glazed Chestnut 迷你包心菜配蜜餞甘栗

### **Desserts 甜品類**

- Seasonal Fresh Fruit Platter 合時鮮果  
New York Cheese Cake 紐約芝士餅  
Cinnamon Cream Caramel 肉桂焦糖燉蛋  
Chocolate Gingerbread Terrine 薑味朱古力慕絲條  
Baked Almond Cherry Tart 焗杏仁車厘子撻  
Christmas Mince Pie and Pear Tart 聖誕果子批  
German Christmas Stollen and Christmas Cookies 聖誕果子蛋糕及曲奇  
Christmas Chestnut Log Cake 聖誕樹頭蛋糕  
Christmas Pudding with Cognac Vanilla Sauce 聖誕布甸配干邑香草汁  
Coffee or Tea 咖啡或紅茶

**HK\$468 plus 10% service charge per person**

**每位港幣\$468 另加一服務費**

**Enjoy both beef and turkey carving at additional HK\$30 per person only**

**另加港幣\$30 可享燒牛扒及火雞**

**A minimum booking of 50 persons 訂座人數需最少 50 位**

## 2015 Christmas Buffet Dinner Menu B

### 聖誕自助晚餐菜譜 B

#### Cold Selection 冷盤類

Crayfish, Black Mussels, Fresh Sea Prawns and Sea Whelk on Ice  
with Cocktail Sauce and Lemon Wedge 小龍蝦、黑青口, 鮮蝦及翡翠螺配咯嗒汁  
Selection of Sushi and Maki Roll with Soy, Wasabi 日式雜錦壽司  
Salmon, Snapper and Squid Sashimi 三文魚, 鯛魚及八爪魚刺身  
Norwegian Smoked Salmon 挪威煙三文魚  
Continental Cold Cut, Turkey and Pastrami Platter with Pickles 雜錦凍肉拼盤  
Grilled Vegetable with Semi-dried Tomato 烤雜菜配風乾蕃茄

#### Salads 沙律類

Mesclun Leaves served with a Variety of Salad Dressings 新鮮農耕菜配多款沙律醬  
Caesar Salad with Condiments 凱撒沙律  
Fruit Salad with Crab Meat and Prawns 蟹肉, 海蝦拼鮮果沙律  
Turkey and Pineapple Salad with Mayonnaise 火雞菠蘿沙律  
Tomato, Mozzarella Cheese with Balsamico, Olive Oil 蕃茄意大利芝士配香醋橄欖油  
Italian Parma Ham with Melon 意大利巴馬火腿伴蜜瓜  
Thai Green Papaya and Mango Salad with Shrimp 泰式青木瓜芒果蝦沙律

#### Soup 湯類

Lobster Bisque with Brandy 白蘭地龍蝦濃湯  
(Served with Assorted Rolls and Butter 配牛油及麵包)

#### Carving 燒烤精選

Roasted US Beef Rib-eye with Red Wine Jus 燒澳洲肉眼扒配紅酒汁  
OR 或  
Roasted US Tom Turkey with Sage, Stuffing,  
Red Wine Jus and Cranberry Sauce 聖誕燒釀火雞

### **Hot Selection 熱盤類**

- Roasted Rack of Lamb with Mint Crusted and Rosemary Jus 焗羊架露絲瑪利汁  
Steamed Garoupa with Soy and Spring Onion 清蒸海上鮮  
Roasted Orange Duckling with Orange Sauce 燒橙汁醃鴨  
Indian Chicken Makhani with Steamed Rice 印式牛油雞咖喱配白飯  
Stir-fried Beef Short Rib with Black Pepper Sauce 蒜香黑椒牛仔骨  
Braised Pork Spare Rib with BBQ sauce 美式燒排骨  
Sautéed Broccoli Topped with Conpoy and Shitake Mushrooms 瑤柱鮮冬菇扒西蘭花  
Fried Rice with Seafood and Crab Roe 海鮮蟹子炒飯  
Braised E-fu Noodle with Enoki Mushrooms and Crab Meat 蟹肉金菇炆伊麵  
Braised Brussels Sprout and Honey Glazed Chestnut 迷你包心菜配蜜餞甘栗

### **Desserts 甜品類**

- Seasonal Fresh Fruit Platter 合時鮮果  
New York Cheese Cake 紐約芝士餅  
Orange Chiffon Cake 香橙雪芳蛋糕  
Bailey Panna Cotta 咖啡焦糖奶凍  
Chocolate Gingerbread Terrine 薑味朱古力慕絲條  
Baked Almond Cherry Tart 焗杏仁車厘子撻  
Christmas Mince Pie 聖誕果子批  
German Christmas Stollen and Christmas Cookies 聖誕果子蛋糕及曲奇  
Christmas Chestnut Log Cake 聖誕樹頭蛋糕  
Christmas Pudding with Cognac Vanilla Sauce 聖誕布甸配干邑香草汁  
  
Coffee or Tea 咖啡或茶

**HK\$508 plus 10% service charge per person**

**每位港幣\$508 另加一服務費**

**Enjoy both beef and turkey carving at additional HK\$30 per person only**

**另加港幣\$30 可享燒牛扒及火雞**

**A minimum booking of 50 persons 訂座人數需最少 50 位**