

喜

宴

Whether you are planning a Birthday, Full Moon or One-Hundred-Day celebration, host your event in style with an array of culinary options at InterContinental Grand Stanford Hong Kong.

CELEBRATION DINNER 2024

Executive Chinese Chef Yu Chiu Kwan has curated a lineup of exquisite dishes with bountiful blessings. Menus start from HK\$ 8,388 net

無論是壽宴、滿月或百日宴等的重要時刻，海景嘉福洲際酒店的專業宴會團隊將會為您悉心策劃宴會每個細節。中菜行政總廚余照軍師傅精心設計多款喜慶晚宴菜譜，每席由淨價港幣\$8,388起，為您的盛宴獻上祝福。

喜慶晚宴 2024

Exclusive Perks

- Centerpiece for dining tables
- Free corkage for one bottle of wine or hard liquor per table
- Free-flow of local beer, soft drinks and chilled orange juice during the meal period
- 6 Sets of invitation cards with envelopes per table
- Complimentary pickle ginger and red eggs or a 3-lb fresh fruit cream cake for full moon dinner (minimum 5 tables of 12 persons)
- Complimentary Chinese longevity buns for birthday dinner (minimum 5 tables of 12 persons)
- One parking space allowance for every three tables
- Complimentary tailor-made foam board of Longevity 「壽」 (minimum 8 tables of 12 persons)
- Mahjong set up with Chinese tea serving
- 1 dozen of tailor-made mini cupcakes per 2 tables (minimum 2 tables, maximum 5 dozens)

尊享優惠

- 全場席上擺設
- 免收自攜餐酒或烈酒開瓶費 (每席一瓶)
- 席間免費供應本地啤酒，汽水及冰凍橙汁
- 請柬連封套 (每席六套)
- 彌月酒席奉送酸薑紅雞蛋 或 三磅鮮果忌廉蛋糕一個 (最少五席每席十二人)
- 壽宴酒席奉送壽桃包 (最少五席每席十二人)
- 每三席一個泊車位津貼
- 免費「壽」字牌匾 (最少八席每席十二人)
- 免費麻將耍樂及茗茶招待
- 每兩席1打迷你杯子蛋糕 (最少兩席，最多5打)

* The above price is inclusive of a 10% service charge
以上價目已包含加一服務費


INTERCONTINENTAL
GRAND STANFORD HONG KONG
海景嘉福酒店

For bookings or information,
Please contact our Catering team at (852) 2731 2868 or catering@icgrandstanford.com.
預訂或查詢，請致電 (852) 2731 2868 或電郵至 catering@icgrandstanford.com 與宴會團隊聯絡。
70 Mody Road, East Tsim Sha Tsui, Kowloon, Hong Kong
香港九龍尖沙咀東部麼地道70號

MENU

福宴三小拼
(脆皮乳豬件, 廣東燒鴨, 滷水牛腩)
Appetiser Combination

百花芝心鳳尾蝦
Deep-fried Shrimp Paste with Prawn and Cheese

XO 醬象拔蚌花枝
Sautéed Cuttlefish and Geoduck Clam with XO Sauce

雲腿扒時蔬
Braised Seasonal Vegetables with Yunnan Ham

姬松茸竹笙燉雞湯
Double-boiled Chicken Soup with Bamboo Pith and Blaze Mushroom

蠔皇花菇扣鵝掌
Braised Goose Web with Mushroom in Oyster Sauce

清蒸沙巴老虎躉
Steamed Sabah Giant Garoupa

脆皮吊燒雞
Roasted Crispy Chicken

黃金海皇炒香苗
Fried Rice with Seafood and Egg Yolk

甫魚燒伊麵
Braised E-Fu Noodles with Powdered Flatfish

蓮子百合紅豆沙
Double-boiled Red Bean Soup with Lotus Seed and Dried Lily Bulb

合時鮮果盤
Fresh Fruit Platter

每席淨價港幣 \$8,388 (供十二位用)
HK\$8,388 net per table of 12 persons

This package is only applicable to celebration dinners held between 1 March and 31 August 2024
此優惠只適用於 2024 年 3 月 1 日至 8 月 31 日舉行之喜慶晚宴

All prices are subject to a 10% service charge
所有價目已包含加一服務費

10% service charge applied to celebration dinners held between 1 September and 31 December 2024
2024 年 9 月 1 日至 12 月 31 日舉行之喜慶晚宴需付加一服務費

Free-flow of local beer, soft drinks and chilled orange juice during the meal period
席間免費供應本地啤酒, 汽水及冰凍橙汁



INTERCONTINENTAL
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海景嘉福酒店

MENU A

五福臨門小花碟
脆皮燒腩肉 / 蔥香海蜆 / 五香滷牛腩 /
欖菜玉豆 / 廣東燒鴨
Appetiser Combination

香酥荔蓉釀帶子
Deep-fried Scallop Stuffed with
Taro Puree

芹香百合明蝦球
Wok-fried Prawn with Celery and
Lily Bulb

瑤柱扒雙寶蔬
Braised Seasonal Vegetables with
Conpoy

松茸竹筍鮮雞燉津膽
Double-boiled Chicken Soup with
Matsutake Mushrooms and Bamboo Pith

蠔皇花菇十頭鮑魚
Braised Whole Abalone with Mushroom
in Oyster Sauce (10-head)

清蒸沙巴老虎躉
Steamed Sabah Giant Garoupa

蒜香脆皮雞
Roasted Crispy Chicken with
Crushed Garlic

百子海皇炒香苗
Fried Rice with Assorted Seafood and
Crab Roe

蝦籽野菌乾燒伊麵
Braised E-Fu Noodles with Shrimp Roe
and Mushrooms

蓮子百合紅棗茶
Double-boiled Red Date with Lotus Seed
and Dried Lily Bulb

合時鮮果盤
Fresh Fruit Platter

每席港幣 \$9,188 (供十二位用)
HK\$9,188 per table of 12 persons

MENU B

大紅乳豬全體
Roasted Whole Suckling Pig

格蘭焗讓蟹蓋
Baked Stuffed Crab Shell

翡翠姬松茸帶子
Wok-fried Scallop with Blaze Mushroom
and Vegetables

金瑤伴鴛鴦蔬
Braised Enoki and Straw Mushroom with
Shredded Conpoy

竹筍蟹肉海皇羹
Double-boiled Seafood Soup with
Bamboo Pith and Crab Meat

蠔皇花菇鮑片
Braised Sliced Abalone with
Mushroom in Oyster Sauce

清蒸沙巴老虎躉
Steamed Sabah Giant Garoupa

一品風沙雞
Roasted Crispy Chicken with
Crushed Garlic

松子玉米鮮蝦炒香苗
Fried Rice with Shrimp, Pine Nut and
Sweet Corn

金菇瑤柱燴伊麵
Stewed E-Fu Noodles with Conpoy

蓮子百合紅豆沙
Double-boiled Red Bean Cream with
Lotus Seeds and Dried Lily Bulb

合時鮮果盤
Fresh Fruit Platter

每席港幣 \$10,188 (供十二位用)
HK\$10,188 per table of 12 persons

MENU C

鴻運乳豬全體
Roasted Whole Suckling Pig

葡汁焗釀嚮螺
Baked Sea Conch with Minced Pork in
Mild Curry Sauce

XO醬炒鴛鴦蚌
Wok-fried Sliced Geoduck Clam in
XO Sauce

蟹肉伴鴛鴦蔬
Braised Straw Mushroom and
Vegetables with Crab Meat

花膠菜膽燉雞湯
Double-boiled Chicken Soup with
Fish Maw and Cabbage Heart

碧綠花菇鮑片
Braised Sliced Abalone with Mushroom

清蒸沙巴老虎躉
Steamed Sabah Giant Garoupa

當紅炸子雞
Roasted Crispy Chicken

櫻花蝦瑤柱蛋白炒飯
Fried Rice with Conpoy, Sakura Shrimp and
Egg White

上湯水餃伊麵
E-Fu Noodles in Supreme Soup with
Shrimp Dumpling

楊枝甘露
Sago Cream with Mango and Pomelo

合時鮮果盤
Fresh Fruit Platter

每席港幣 \$11,888 (供十二位用)
HK\$11,888 per table of 12 persons

This package is only applicable to celebration dinners held between 1 January and 31 December 2024
此優惠只適用於2024年1月1日至12月31日舉行之喜慶晚宴

All prices are subject to a 10% service charge
所有價目須另加一服務費

Free-flow of local beer, soft drinks and chilled orange juice during the meal period
席間免費供應本地啤酒, 汽水及冰凍橙汁



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