

## Meeting Package 2025

### **Full Day**

- \$598 per person (with 2 coffee breaks and 1 lunch)
- \$568 per person (with 1 coffee break and 1 lunch)
- \$528 per person (with 2 coffee breaks)
- \$518 per person (with 1 lunch)

### **Half Day**

- \$528 per person (with 1 coffee break and 1 lunch)
- \$498 per person (with 1 lunch)
- \$448 per person (with 1 coffee break)

### **Package Included:**

#### **1. Time of usage**

- Full Day at 0900-1700 hours
- Half Day at 0900-1300 or 1300-1700 hours

*Beyond the above meeting time, a charge for an extra hour is applied subject to our availability.*

- Tai Po Room / Bauhinia Room at **\$3,000 net**
- Riverside Ballroom / The Forum at **\$6,000 net**

#### **2. Coffee break with 2 selections of refreshment (2 pieces each for both selections.)**

#### **3. Writing stationery, mint candies and water station**

#### **4. Business set lunch at any restaurants**

- Dragon Inn - Traditional "Huai Yang"
- Avanti Pizzeria - Italian
- Regal Terrace - Cantonese
- L'Eau Restaurant - International Buffet (*Supplement charge of \$60 per person*)

- Function Room - Private Western Buffet
- *A supplement charge of \$110 per person is required*
- *As of 80 persons or above*

#### **5. Free Amenities per meeting**

- 2 flipcharts
- 3 wireless microphones with PA system
- 1 set of LCD projector with screen
- 1 parking space per 10 persons (max. 8 spaces)
- Standard backdrop with 20 CAPITAL English letterings (*Subject to availability.*)

*\*\*\* We are always glad to design an exclusive package to satisfy your requirements \*\*\**

### **Remarks:**

- Price is subject to 10% service charge unless otherwise quoted net, charged on daily basis and stated in Hong Kong dollar
- Minimum guaranteed 12 persons per meeting is required and minimum charge is applied
- Prices are subject to change without prior notice
- Valid until 31 December 2025

*Western Style* 西式美食

- (V) Danish Pastries 各式丹麥酥
- (V) Croissant 牛角酥
- (V) Assorted Muffin 各式鬆餅
- (V) Assorted Cookies 雜錦曲奇
- (V) Mini Apple Crumble Tarts 迷你蘋果撻
- (V) Cheese Cakes with Berries 草莓芝士餅
- (V) Mini Chocolate Tarts 迷你朱古力撻
- (V) Mini Fruit Tarts 迷你果撻
- (V) Honey Almond Cake 蜜糖杏仁蛋糕
- (V) Mushrooms Vol-Au-Vent 野菌酥盒
- Herbs Roasted Chicken Wings 香草燒雞翼
- Assorted Finger Sandwiches 雜錦三文治
- Smoked Ham and Cheese Sandwiches 火腿芝士三文治
- Bacon and Onion Quiche 煙肉洋葱撻
- Mini Pizza 迷你薄餅
- Bacon Sausage Roll 煙肉腸仔卷
- Braised Beef Meat Ball in Tomato Sauce 鮮茄燴肉丸
- Mini French Pastries 迷你法式雜餅
- (V) Fresh Fruit Platter 園林鮮果碟

*Asian Style* 亞洲精選

- (V) Cocktail Spring Roll 上素春卷
- (V) Vegetable Samosa 素菜咖哩角
- (V) Steamed Vegetarian Dumpling 上素菜餃
- Shrimp and Pork Dumpling 鮮蝦燒賣
- Beef Dumpling 乾蒸牛肉
- Steamed BBQ Pork Bun 蜜汁叉燒包
- Chicken Bun 香菇雞包仔
- Beef Satay 沙爹牛肉串
- Chicken Satay 沙爹雞肉串
- Mini Portuguese Egg Tart 迷你葡撻
- Mini Egg Tart 迷你蛋撻

(V) = Vegetarian 素菜