

# MEETING PACKAGES 2023

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



## ½ DAY MEETING

**@HK\$688 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\$788 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
- 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 am ~ 5 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 am ~ 5 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*

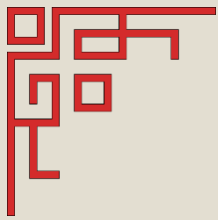
*Chinese Set Lunch at Regal Palace Chinese Restaurant*

**Thematic Break Options:** Craft Beer/ Fruit Yogurt Bar



## Additional Offers

+ An Additional HK\$100 Per Person\*  
To Experience A Japanese Whisky Thematic Break



# 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醬揚州炒飯  
Fried Rice in "Yeung Chow" Style  
with XO Sauce  
生果拼盤  
Fresh Fruit Platter

## MENU B

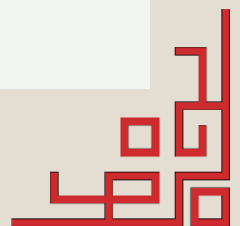
宋嫂鮮魚羹  
Thickened Broth with Minced Fish,  
Egg White and Parsley  
三式點心拼盆  
Dim-Sum Basket  
豉汁龍脷球  
Sautéed Sole Fillet in Black Bean Sauce  
茶皇燻雞  
Smoked Crispy Chicken  
with Supreme Tea Leaf  
雪裡紅鮮竹泡翠瓜  
Braised Cucumber with Fresh Bean Curd  
Sheet and Preserved Vegetable  
啫啫鱒魚雞粒飯  
Stewed Rice 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 (黑椒熏牛肉醃黃瓜法包)
- 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 (香辣雞腿)
- 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)
- Oero 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



## (OPTIONAL) Welcome or Farewell Cocktail with Panoramic View at Alto 88

*HK\$230 plus 10% charge per person with 4 kinds of Canapés and unlimited serving of soft drink, chilled orange juice and house beer for 1 hour*

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

(Minimum 20 persons)