

ANNUAL DINNER PACKAGE 2016-2017

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VALID UNTIL 31 MARCH 2017

Cheerssss....

Inclusive of 3-hour free-flow serving of selection of soft drinks, fresh orange juice and local beer

Additional HK\$500* per table to include house red and white wine

Corkage

Free corkage for 2 bottles of wine or hard liquor per table

Welcome drink

Complimentary W signature mocktail for pre-function period (1 glass per person)

Photo-op

Specialized backdrop decorated with your company name

Color power

Choose your linen from our cool collection

Centerpiece

W LED light cubes as dining table centerpiece

Wired

Complimentary use of all built-in a/v equipment Complimentary wifi internet access

Light up the room!

Select the color to light up the room with the longest Chinese knots in the world

Wheels

Valet parking services available
(maximum 5 parking spaces)

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With minimum guaranteed of 18 tables of 12 persons or above...

Welcome canapés

Complimentary 8 dozens of pre-dinner canapés selection from our W canapés menu

WHAT'S MORE...?

Raffle prize

Complimentary voucher for afternoon tea buffet for two persons at WOOBAR (with minimum guaranteed of 6 tables)

Or

Complimentary dining voucher valued at HK\$ 2,000 net for your dining at WOOBAR, Sing Yin Cantonese dining or Kitchen (with minimum guaranteed of 10 tables)

Or

Complimentary voucher for 60 minutes body treatment for 2 at bliss spa (with minimum guaranteed of 18 tables or above)

*Subject to 10% service charge

**Minimum charge applies

Call for action...

Please call 852 3717 2927 or email at events.whk@whotels.com for more details.

ANNUAL DINNER PACKAGE 2016-2017

MENU I

Monday –Wednesday:

HK\$9,988+10% service charge per table of 12 persons

Thursday – Sunday & Public Holidays:

HK\$10,988+10% service charge per table of 12 persons

(Includes 3 hours beverage package with soft drinks, fresh orange juice and local beer)

Roasted suckling pig with sea jelly fish

脆皮乳豬拼海蜇

Wok-fried prawn and vegetable in shrimp paste

醬皇翡翠炒鮮蝦

Deep-fried shrimp paste ball with almond flake

杏香百花球

Braised seasonal vegetable with conpoy

瑤柱扒時蔬

Stewed seafood soup with mushroom and egg white

一品海皇羹

Braised king oyster mushroom with shiitake mushroom and vegetable in oyster sauce

蠔皇百靈拌花菇

Steamed fresh green garoupa

清蒸大青斑

Deep-fried crispy chicken

當紅炸子雞

Fried rice with diced shrimp, chicken and mushroom in abalone sauce wrapped in lotus leaf

鮑汁荷葉飯

Pan-fried crispy dumpling in broth

上湯煎粉果

Sweetened coconut cream with black glutinous rice

椰香紫米露

Chinese petit four

中式雙美點

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MENU II

Monday –Wednesday:

HK\$10,988+10% service charge per table of 12 persons

Thursday – Sunday & Public Holidays:

HK\$11,988+10% service charge per table of 12 persons

(Includes 3 hours beverage package with soft drinks, fresh orange juice and local beer)

Roasted suckling pig with sea jelly fish
脆皮乳豬拌海蜇

Sautéed sliced cuttlefish with scallop in X.O. sauce
X.O.醬花枝炒帶子

Deep-fried prawn with crispy noodle
龍鬚千絲鳳尾蝦

Braised twin vegetable with crab meat
蟹肉扒雙蔬

Braised bird's nest soup with shredded chicken and egg white
雞蓉燕窩羹

Stewed sliced abalone with shiitake mushroom and vegetable
in oyster sauce
蠔皇北菇扣鮑片

Steamed fresh green groupa
清蒸大青斑

Deep-fried crispy chicken
當紅炸子雞

Fried rice with scallop and vegetable
帶子炒香苗

Stewed e-fu noodle with enoki mushroom and bean sprout
金菇銀芽炆伊麵

Double-boiled lotus seed in rock sugar
冰花燉紅蓮

Chinese petit four
中式雙美點

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MENU III

Monday –Wednesday:

HK\$11,988+10% service charge per table of 12 persons

Thursday – Sunday & Public Holidays:

HK\$12,988+10% service charge per table of 12 persons

(Includes 3 hours beverage package with soft drinks, fresh orange juice and local beer)

Roasted whole suckling pig

富貴金豬

Wok fried prawn with celery and lily bulb

翡翠百合炒蝦球

Baked crab shell with wild mushroom, crab meat
in portuguese sauce

葡汁野菌焗釀蟹蓋

Braised twin vegetable with conpoy and bamboo pith

瑤柱竹笙扒雙蔬

Double-boiled black fungus soup with cordyceps flower

蟲草花燉黑木耳

Braised sliced abalone with shiitake mushroom and vegetable
in oyster sauce

蠔皇北菇扣鮑片

Steamed giant garoupa

清蒸花尾龍躉

Deep-fried crispy chicken

鴻圖脆皮雞

Fried rice with diced shrimp, chicken and mushroom
in abalone sauce wrapped in lotus leaf

鮑汁荷葉飯

Stewed e-fu noodles with enoki mushroom

金菇炆伊麵

Sweetened black glutinous rice with young coconut

椰青紫米露

Chinese petit four

中式雙美點

MENU SUBJECT TO CHANGE WITHOUT PRIOR NOTICE

菜譜如有更改,恕不另行通知



HONG KONG