

## 會議套餐

項目	全日	半日	半日
每位收費	港幣 610 元	港幣 550 元	港幣 320 元
使用會議時間	09:00 - 17:00	09:00 - 13:00 / 13:00 - 17:00	09:00 - 13:00/ 13:00 - 17:00
茶點款待	兩節	一節	一節
享用中式午餐 (於會議室或指定中菜廳)	✓	✓	X
供應蒸餾水及薄荷糖	✓	✓	✓
會議設備			
寫字白板或報告板	✓	✓	✓
等離子電視機	✓	✓	✓
兩支有線或無線咪	✓	✓	✓
投影機	✓	✓	✓
書寫文具	✓	✓	✓
最少出席人數	10 位	10 位	10 位

### 額外優惠:

- 每位附加港幣 80 元於會議期間供應咖啡及茶
- 可按要求租用分隔會議室(需視乎場地供應情況而定)
- 如場地使用超越預定時間, 本舫將收取場地租用費及需視乎場地供應

### 備註:

- 所有價格需另收加一服務費
- 以上推廣有限期至二零一九年十二月三十一日
- 以上價格如有更改, 恕不另行通知
- 如有任何爭議, 本舫保留最終決定權

預訂或查詢, 請聯絡營業部 (852) 2553 9111

電郵: [event@jumbokingdom.com](mailto:event@jumbokingdom.com)

*Jumbo Banquet*

## Meeting Package

Details	Full Day	Half Day	Half Day
Price per person	HK\$610	HK\$550	HK\$320
Meeting duration	09:00 - 17:00	09:00 - 13:00 / 13:00 - 17:00	09:00 - 13:00/ 13:00 - 17:00
Tea break with light refreshments	Two sessions	One session	One session
Chinese set lunch in meeting room or designated restaurant	✓	✓	X
Mints and distilled water	✓	✓	✓
<u>Meeting Equipment</u>			
Whiteboard/Flipchart	✓	✓	✓
Plasma TV	✓	✓	✓
Two wireless/handheld mics	✓	✓	✓
LCD projector	✓	✓	✓
Meeting stationery	✓	✓	✓
Minimum attendance	10 persons	10 persons	10 persons

### Added privileges:

- Coffee & tea throughout the meeting with additional charge of HK\$80 per person
- Breakout room rental available upon request (subject to venue availability)
- Rental surcharge will be applied in case of overtime (subject to venue availability)

### Remarks:

- All prices are subject to 10% service charge
- Offer is valid until 31 December 2019
- The above prices are subject to change without further notice
- All disputes will be subject to the final decision of Aberdeen Restaurant Enterprises Ltd

For reservation or further information, please contact our Sales Department

Telephone: **(852) 2553 9111**

Email: [event@jumbokingdom.com](mailto:event@jumbokingdom.com)

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## 會議套餐菜譜

## Meeting Package Menu 2019

### 菜譜 (一)

珍寶蝦餃皇  
蟹籽燒賣  
燒味大拼盤  
骨香青斑球  
清炒時蔬  
當紅炸子雞  
福建炒飯  
龍門炒米粉  
凍香芒布甸  
中國茶

### Menu I

Steamed Shrimp & Pork Dumpling  
Steamed Pork Dumpling with Crab Roe  
Roasted & Spiced Meat Combination  
Sautéed Garoupa Fillet & Deep Fried Garoupa Head & Brisket  
Sautéed Seasonal Vegetable  
Deep Fried Chicken  
Fried Rice Fujian Style  
Fried Vermicelli & Bean Thread with Assorted Meat  
Chilled Fresh Mango Pudding  
Chinese Tea

### 菜譜 (二)

四小碟  
燒味拼盤  
海鮮白玉羹  
豉油王焗中蝦  
清蒸大紅魷  
鮑魚蒜扒娃娃菜  
蒜香焗肉排  
紅米帶子炒飯  
金蒜炆伊麵  
合桃珍珠露  
中國茶

### Menu II

Four Mini Dishes  
Roasted & Spiced Meat Combination  
Assorted Seafood & Bean Curd Thick Soup  
Deep Fried Fresh Shrimp with Soy Sauce  
Steamed Red Coat Fish  
Stewed Bailing Mushroom with Baby Cabbage  
Deep Fried Sparerib with Garlic  
Fried Red Rice with Scallop  
Braised E-Fu Noodles with Enoki Mushroom  
Sweetened Sago & Walnut Cream  
Chinese Tea

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