



CHRISTMAS DINNER PACKAGE 2025

Celebrate Christmas at Cordis, Hong Kong - where festive décor, cutting-edge technology, and heartfelt service create the perfect setting for joyful gatherings and unforgettable celebrations.

CHRISTMAS PACKAGES

Christmas Buffet Dinner	Min. size 40 persons
Set Dinner Package	30 persons

PRICE

From HKD828 per person
(Subject to 10% service charge)

EXCLUSIVE PERKS

Guaranteed 80 persons or above:

- One lunch buffet voucher for two

Guaranteed 130 persons or above:

- One dinner buffet voucher for two

Guaranteed 200 persons or above:

- One lunch buffet voucher for two
- One dinner buffet voucher for two
- Pop Corn Machine (For Ballroom only)

PACKAGE INCLUSIONS

- Welcome drink during the pre-function period
- 3-hour free-flow soft drinks, chilled orange juice, and selected beer
- Festive dessert station for sweet indulgence
- Santa Claus parade (on select dates)
- Elegant Christmas decorations and party novelties
- AV equipment: LCD projector, microphone, and Hotel AV system
- 1 car parking space per 50 guests (for sedan only)
- Private function room use from 5:30pm to 11:30pm
- Single image on LED screen as backdrop at the following venues:
The Ballroom | Star Room | Shanghai Room
(Festive-themed images available)
- Standard gold English lettering backdrop at Shantung Room
- LED lighting at The Ballroom for a magical ambiance

EXTRA BEVERAGE OPTIONS

Classic	HKD70 per person 3-hour free-flow red and white house wines
Deluxe	HKD100 per person 3-hour free-flow red, white house wines and & sparkling wine

CONTACT US

For enquiry or reservation, please contact our team at T (852) 3552 3366 / E cdhkg.events@cordishotels.com

HEARTWARMING CHRISTMAS BUFFET DINNER MENU

APPETISER

Fresh oysters, New Zealand mussels, Canadian snow crab and prawns with cocktail sauce and lemon (S)

Smoked salmon and salmon gravlax with condiments (S)

新鮮生蠔, 紐西蘭青口, 鱈蟹腳, 鮮海蝦配香辣汁及檸檬
煙燻及香草三文魚拼盤

Charcuterie Platter

3 kinds cheese & Salami, Cold cut & Parma ham (P, D)

精選芝士及冷肉拼盤

Japanese Counter

Deluxe sashimi platter (4 kinds) (S, G)

Deluxe sushi, Gunkan and maki roll with wasabi and soy sauce (S, G, D)

日式刺身拼盤 (4款)

精選壽司, 軍艦及卷物配青芥末及醬油

Soup

Cream of Mushroom soup (D, V)

serve with bread and butter (G, D)

野菌忌廉湯伴鮮焗麵包及牛油

SALAD

Assorted Garden Greens

Tomatoes, cucumbers and sweet corns
with condiments and dressings (VE)

番茄, 青瓜, 甜粟米配自製醬汁

Thai style roasted beef salad (N)

泰式青木瓜牛肉沙律

Caesar salad (G, D, P)

凱撒沙律

Truffle potato salad with chive (V)

松露薯仔沙律

Crab meat and shrimps fruit salad (S, D)

蟹肉大蝦雜果沙律

Quinoa, pumpkin and kale salad (VE)

藜麥南瓜羽衣甘藍沙律

CARVING STATION

Select one item. Parties of 120 persons or more may enjoy both carving selections.

Turkey with giblet sauce, cranberry or stuffing (G,D)
烤火雞配傳統火雞汁, 紅莓汁及釀餡

Prime rib eye beef with red wine sauce (G,D)
燒肉眼扒配紅酒汁

ENTRÉE

Chinese barbecue platter (G,P)
中式燒味拼盤

Roasted lamb racks with rosemary sauce (G,D)
烤羊排配迷迭香汁

Indian butter chicken curry with naan bread (G,D)
印度牛油雞咖喱配烤餅

Grilled New Zealand rib eye with red wine sauce (G)
香煎紐西蘭肉眼扒配紅酒汁

Pan-seared seabream with light tomato cream sauce (D,S)
香煎鯛魚柳配淡香蕃茄忌廉汁

Sweet and sour pork (P,G)
蜜桃咕嚕肉

Wok-fried shrimps with X.O. sauce and snow peas (S,P)
X.O醬炒蝦仁伴蜜糖豆

Braised conpoy and enoki mushroom with broccoli (S)
瑤柱金菇扒西蘭花

Braised e-fu noodles with mushroom and chives (V)
干燒伊麵

Japanese style fired rice with seafood (S, G)
日式海鮮炒飯

CHRISTMAS DESSERT STATION

64% Dark Chocolate Christmas mini log cake (G, D)
64%朱古力迷你聖誕樹頭蛋糕

Christmas pistachio raspberry almond tart (G, D, N)
聖誕開心果杏仁撻

Red Velvet cake (D, N)
紅絲絨蛋糕

Strawberry panna cotta (D)
士多啤梨奶凍

Black sesame pudding (D)
黑芝麻布丁

Hazelnut milk chocolate crunchy cake (G, D, N)
榛子牛奶朱古力蛋糕

Fresh cut fruit (VE)
鮮果粒

MÖVENPICK ICE-CREAM STATION

Individual packing (3 Flavours) (D)
MÖVENPICK雪糕 (三款味道)

Coffee or tea
咖啡或茶

每位港幣 HKD828 元 per person

Prices inclusive of 3-hour free-flow soft drinks, chilled orange juice and selected beer

Price is subject to 10% service charge

價格包括3小時無限暢飲汽水、橙汁及指定啤酒
另加一服務費

VE = Vegan / V = Vegetarian / G = Gluten / D = Dairy / N = Nuts / S = Seafood / P = Pork
Contains animal-based products include but not limited to dairy, egg, cheese and honey

LAVISH CHRISTMAS BUFFET DINNER MENU

HALF LOBSTER PER GUEST

Thermidor half lobster (S, G, D)
芝士焗牛油龍蝦 (每位半隻)

APPETISER

Fresh oysters, New Zealand mussels, Canadian snow crab and prawns
with cocktail sauce and lemon (S)
新鮮生蠔, 紐西蘭青口, 鱈蟹腳, 鮮海蝦配香辣汁及檸檬

Foie gras mousse puff (G, D)
法式鵝肝慕絲泡芙

Smoked Norwegian salmon with condiments (S, G, D)
挪威煙三文魚

Cheese platter with nuts and crackers (G, D)
精選芝士配果仁及餅乾

Parma ham served hami melon (P)
巴拿馬火腿配哈密瓜

Japanese Counter

Deluxe sashimi platter (4 kinds) (S, G,)
Deluxe sushi, Gunkan and maki roll with wasabi and soy sauce
日式刺身拼盤 (4款)
精選壽司, 軍艦及卷物配青芥末及醬油

SALAD

Assorted garden greens

Mesclun lettuce, tomatoes, cucumbers, pineapple and edamame with condiments and dressings (VE)
田園沙律: 羅馬生菜, 蕃茄, 青瓜, 菠蘿, 枝豆配自製醬汁

Garlic Croutons, Parmesan cheese and bacon bit (G, D, P)
麵包粒, 巴馬臣芝士, 煙肉碎

Thai style roasted beef salad
泰式青木瓜牛肉沙律

Thai style roasted beef salad (N)
泰式燒牛肉沙律

Italian salad with bocconcini cheese, tomato, pesto dressings (N, D)
意大利水牛芝士蕃茄沙律配香草醬

Crab meat and shrimps fruit salad (S, G)
蟹肉大蝦雜果沙律

CARVING STATION

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烤火雞配傳統火雞汁, 紅莓汁及釀餡

Prime rib eye beef with red wine sauce (G,D)
燒肉眼扒配紅酒汁

SOUP

Lobster bisque with X.O. cognac (S, G, D)
Serve with bread and butter (G, D)
X.O.干邑龍蝦湯鮮焗麵包及牛油

ENTRÉE

Chinese barbecue platter (G, P)
中式燒味拼盤

Wok fried prawns and pearl scallop with honey peas and X.O. sauce (P, S)
X.O. 醬爆蜜豆蝦仁,珍珠帶子

Braised beef in red wine sauce (G)
紅酒燴牛肉

Roasted lamb racks with rosemary sauce (G)
烤羊排配迷迭香汁

Steamed halibut with ginger and spring onion (S, G)
薑蔥蒸香滑比目魚

Roasted spring chicken with black pepper sauce (G)
烤焗春雞配香辣黑椒汁

Braised broccoli with crab meat and egg white (S)
蟹肉蛋白扒西蘭花

Deep fried potato waffle with Cajun mayonnaise (G, D)
脆炸薯格配香辣蛋黃醬

Spaghetti with seafood in tomato sauce (G, S)
香濃蕃茄醬海鮮意粉

Braised diced chicken in abalone sauce with fried rice (S, P)
鮑汁雞粒燴飯

CHRISTMAS DESSERT STATION

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紅絲絨蛋糕

Strawberry panna cotta (D)
士多啤梨奶凍

Black sesame pudding (D)
黑芝麻布丁

Hazelnut milk chocolate crunchy cake (G, D, N)
榛子牛奶朱古力蛋糕

Fresh cut fruit (VE)
鮮果粒

MÖVENPICK ICE-CREAM STATION

Individual packing (3 Flavours) (D)
MÖVENPICK雪糕 (三款味道)

Coffee or tea
咖啡或茶

每位港幣 HKD908 元 per person

Prices inclusive of 3-hour free-flow soft drinks, chilled orange juice and selected beer

Price is subject to 10% service charge

價格包括3小時無限暢飲汽水、橙汁及指定啤酒
另加一服務費

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JOY
CHRISTMAS DINNER SET MENU

Foie gras Parma ham roulade (D)

Haw, cantaloupe melon, frisee, figs dressing

鵝肝巴馬火腿卷

山渣, 蜜瓜, 菊苣, 無花果汁

Chicken consommé with cheese ravioli (G, D)

雞清湯意大利芝士雲吞

Roasted Australia lamb rack (G, D)

Baby carrot, beetroot, mashed potato

香燒澳洲羊架

迷你甘筍, 紅菜頭, 薯蓉

OR

Crispy crusted halibut (G, S, D)

Spinach potato puree, semi dried tomato, caper cream sauce

香脆焗比目魚

菠菜忌廉薯蓉, 蕃茄干, 水瓜榴忌廉汁

Christmas chestnut vanilla & mulled wine mixed berry cake (G, D, N)

聖誕栗子雲呢拿甜酒雜莓蛋糕

Petit fours (G, N, D)

Selected homemade artisan chocolates

精美甜點 / 自家製朱古力

Coffee or tea

咖啡或茶

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SNOWY
CHRISTMAS DINNER SET MENU

Poached Canadian lobster salad (G, D, S)

Celtuce, Umibudou, cavier, louie dressing

加拿大波士頓龍蝦沙律

萵筍, 海葡萄, 黑魚籽, 紅椒汁

Spinach and ricotta cheese ravioli (D, G, V)

Semi dried tomato, edamame with herbs buffer sauce

意大利菠菜芝士雲吞

蕃茄乾, 枝豆, 香草牛油汁

Slow-roaster beef tenderloin and braised Wagyu beef cheeks (G, D)

Asparagus, baby carrots, horseradish-potato puree

慢烤牛柳及和牛臉頰

蘆筍, 迷你甘筍, 辣根薯蓉

OR

Provencal black cod (D, S, P)

Asparagus, tomatoes, cannellini beans, bacon

法式寶雲酥焗黑鱈魚柳

蘆筍, 番茄, 燴白豆, 煙肉

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