

GINGERS

THE CATERER FOR BUSINESS & PLEASURE



CORPORATE FUNCTION MENU PACK

Gingers Limited
A1 Lower Ground, Hing Wah Mansions, 2 Oaklands Path, Mid Levels, Hong Kong
telephone 2964 9160 fax 2964 9162
email gingers@gingers.com.hk
www.gingers.com.hk

CONTENTS

Breakfast Menu (no chef)	Page 1
Morning Coffee & Afternoon Tea (no chef)	Page 2
Limited Facilities Boardroom Lunch (with a chef)	Page 3
Simple Buffet Menu (no chef)	Page 4
Light Party Menu (no chef)	Page 5
Light Sandwich Lunch (no chef)	Page 6
Sandwich Box (no chef)	Page 7
Simple Cocktail Party (no chef)	Page 8
Drinks Package List	Page 9
Cocktails List	Page 10
Wine List	Page 11
Additional Charges	Page 12
Equipment Rental List	Page 13

BREAKFAST MENU

All **cold** items, ready to serve on platters, disposable tableware included,

this service is only available from Monday to Friday from 7.30am, excluding public holiday

HK\$200 per person - minimum 20 persons

Please choose 2 from the following list: -

Cream Cheese & Smoked Salmon Bagels
Breakfast Quiche (sausage, bacon & egg) 5cm
Smoked Salmon & Dill Tarts
Ham & Egg Tarts
Bacon, Egg & Cheese Filled bread Rolls
Omelet Rolls filled with Avocado & Rocket (v)
Bacon, Brie & Tomato Frittata
Brie & Tomato Frittata (v)
Chive & Corn Pancakes with Crispy Bacon & Maple Syrup
Blueberry Pancakes with Strawberries & Yoghurt (v)
Homemade Granola with Yoghurt & Mixed Berries (serve yourself) (v)

Menu includes a selection of: -

Croissants with Jam & Butter
Assorted Muffins & Danish
Fresh Fruit
Orange Juice

(v) = vegetarian (not vegan)

The above menu excludes tea, coffee (HK\$30 per person) and delivery charge.

Delivery Charge –	
HK Island	HK\$300
Kowloon & Tai Tam	HK\$450
New Territories	HK\$600

MORNING COFFEE & AFTERNOON TEA

all items ready to be served in disposable containers
Delivery charges apply

HK\$150 per person – minimum 20 persons

Please choose 3 savories & 3 sweets from the following list: -
(these items are 3 – 4 bite size per piece)

SAVORY

Smoked Salmon, Cream Cheese & Rocket Wrap
Coronation Chicken in Mini Oatmeal Rolls
Roast Duck Hoisin Wraps with Spring Onions
BLT on Ciabatta
Roast Beef, Horseradish & Mustard in Brown Bread
Ham & Humus with Salad in a Wrap
Tuna & Corn in Carrot Rolls
Little Blue Cheese Tarts with Red Onion Jam (5cm)
Little Tarts of Leek, Cheddar & Pine nuts (5cm)
Smoked Turkey, Cranberry in White Bread
Tandoori Chicken in a wrap with Raita
Sausage Rolls with Tomato Salsa
Curried Vegetables in Puff Pastry
Sundried Tomato & Olive Puffs
Little Cigars of Spinach & Feta

SWEET

Gingerbread Cake with Vanilla Pod Icing
Strawberry & Cream Cheese Muffins
Coconut & Jam Slice
Chunky Chocolate Nut Flapjack
Chocolate Brownies
Viennese Biscuits with Butter Cream & Jam
Chocolate Crunchies
Apricot Crumb Squares
Blueberry Crumble Squares
Raspberry & Pinenut Bars
Scones with Raspberry Jam & Cream
Banana Cake
Homemade Chocolate Chip Cookies
Carrot Muffins with Cream Cheese Icing
Fruit Loaf with Butter
Cheese Scones with Butter
Mini Chocolate Cakes with Milk Chocolate Icing
Ginger Shortbread

LIMITED FACILITIES BOARDROOM LUNCH MENU

Please ask us for our current menu

All lunches at **a minimum charge of HK\$2,760 for 6 persons**

An additional HK\$400 per person will be charged for over 6 persons

(please ask us for our selection of soups if you would like a soup course, additional HK\$35 per person or can be served in place of a starter)

Please choose one from each course: -

STARTERS

Prawn & Avocado Tian

Parma Ham & Melon

Roasted Tomato on a Lentil & Avocado Salad with Feta

Tuna Salad Nicoise with Quails Egg

Smoked Salmon on Blini with Horseradish Cream and a Beetroot Salad

Parma Ham wrapped Gorgonzola Polenta with a Pesto Sauce

Asparagus, Tomato, Grape & Artichoke Salad with Mozzarella

Soba Noodle Salad with Tepanyaki Chicken

MAIN COURSES

Wholegrain Mustard baked Salmon on a Celeriac & Pea Mash - Honey Mustard Dressing

Bangali Mustard White Fish with Almond & Sultana Basmati Rice

Horseradish Crusted Cod fillet with a Chunky Salsa Verde

Braised Chicken with Chorizo & White Beans

Fillet Steak Provencale

with a little Baked Potato & Fine Rataouille

(olive, anchovies & tepanade)

Morrocian Spiced Roast Chicken on a Lemon & Aubergine Risotto with Baba Ganoush

Roast Loin of Pork with a Wild Mushroom & Apricot Cream Sauce, Roast Potatoes

Lamb Loin beside a Vegetable Moussaka with a little Greek Salad

Fresh Vegetables

Bread Rolls & Butter

PUDDINGS

Chocolate Mousse Tarts

Raspberry Bakewell Cake with Vanilla Pod Cream

Apple Caramel Crumble with Custard

Light Lemon Cheesecake with Mixed Berries

Little Banoffee Pies with Chocolate Sauce

Raspberry & Mascarpone Creams with White Chocolate & Macadamia Shortbread

Meringue Peaches filled with Marinaded Sultanas - Vanilla Whipped Cream

Fresh Fruit or Cheeseboard

Bread Rolls & Butter

The above menu price is for catering a lunch with a basically equipped kitchen.

If your office does not have this, we can provide cooking equipment hire at a flat rate of HK\$600.

SIMPLE BUFFET MENU (LUNCH/DINNER)

Suitable for catering where there are no facilities
i.e. Office, Junk Boat, Picnic etc.,. Menu B needs a kitchen/pantry
Delivery charges apply

MENU A

*(All **cold** items served in disposable containers with disposable tableware)*

HK\$300 per person - minimum 10 persons

Salt, Pepper & Chilli Roasted Whole Chicken
Tuna, Tomato & Spring Onion Tarts
Parmesan Frittata with Gorgonzola & Red Onion Jam (v)

Roast Potatoes with Artichokes, Lemon & Sage
Butter Lettuce & Red Chicory Salad with Radish, Semi Dried Tomatoes & Capers
Three Bean Salad with Balsamic Dressing
Fresh Breads & Butter

Summer Fruit & Almond Tart
Chocolate Brownies
A selection of Fruit & Cheeseboard with Biscuits & Grapes

MENU B

(if you have warming facilities you can choose this menu)

HK\$300 per person - minimum 10 persons

Antipasti Platter
(Prosciutto, Pastrami, Honey Roast Ham, Roasted Peppers, Eggplant & Zucchini, Olives & Feta Cheese)
Greek Pork Patties with Radish Tzatziki & Tomato Salad (h)
Baby Corn, Pumpkin & Waterchestnut Yellow Coconut Curry with Steamed Rice (h) (v)

White Bean Salad with Coriander, Mint & Lemon Grass
New Potato Salad with Chives & Mayo
Cherry Tomato Salad with Balsamic Dressing & Spring Onions
Fresh Breads & Butter

Chocolate, Peanut & Caramel Cheesecake
Summer Fruit & Almond Tart
A selection of Fruit & Cheeseboard with Biscuits & Grapes

MENU C

*(All **cold** items served in disposable containers with disposable tableware)*

HK\$330 per person - minimum 10 persons

Roast Fillet of Beef with a Rocket, Horseradish & Yoghurt Sauce - Mustards
Smoked Salmon, Parmesan & Rocket Herb Omelette Rolls
Parmesan Chicken with a Chive & Sundried Tomato Sauce

Cucumber, Red Onion, Ginger & Garlic Salad
Couscous Salad with Dried Apricots & Butternut Squash
New Potato Salad with Chives & Mayo
Fresh Breads & Butter

Carrot Coconut Cake with Pouring Cream
Chocolate Pecan Bars with Vanilla Whipped Cream
A selection of Fruit & Cheeseboard with Biscuits & Grapes

LIGHT PARTY MENU

All items are cold, ready to be served in disposable trays with disposable tableware and delivery charges apply

HK\$220 per person - minimum 10 persons

PLEASE CHOOSE 4 SAVOURY

Smoked Salmon Tart with Prawn & Dill
 Broccoli, Bacon & Blue Cheese Tart
 Little Quiche Lorraine (ham & cheese)
 Tuna & Caper Mayo Wrap
 Roasted Vegetable & Avocado Wrap
 Roasted Vegetable & Feta Wrap
 Prawn, Mango & Cucumber Wrap
 Wholegrain Mustard, Ham & Salad Wrap
 Croissant filled with Ham & Cheddar
 Croissant filled with Brie & Bacon
 Croissant Smoked Salmon & Dill Cream Cheese
 Pastrami & Onion Ciabatta
 Classic Ham, Cheddar & Dijon Mustard Ciabatta
 Curried Chicken & Mango Chutney a Brown Roll
 White Cheddar & Fig Chutney in a Walnut Roll
 Smoked Turkey & Cream Cheese in a Cranberry, Oat & Pumpkin Seed Roll
 Mozzarella, Half Dried Tomato & Pesto in a Tomato Oregano Roll
 Roast Beef & Horseradish Mini Brown Roll
 Mortadella & Gruyer in a Tomato Oregano Roll
 Spinach & Feta Filo Triangles
 Chicken, Parsnip & Blue Cheese Filo Cigars
 Ham & Asparagus Frittata
 Smoked Salmon & Dill Lime Cream Frittata
 Carrot & Zucchini Frittata with Roasted Vegetables
 Parmesan Frittata with Bacon & Brie
 Roast Duck with Hoisin little Pizza
 Tandoori Chicken & Raita little Pizza
 Sausage Rolls with Ketchup
 Selection of Cold Meats
 Herb Roasted Chicken Drumsticks

PLEASE CHOOSE 2 SALADS

Cucumber, Red Onion, Ginger & Garlic Salad
 Couscous Salad with Dried Apricots & Butternut Squash
 New Potato Salad with Chives & Mayo
 Roast Potatoes with Artichokes, Lemon & Sage
 Butter Lettuce & Red Chicory Salad with Radish, Semi Dried Tomatoes & Capers
 White Bean Salad with Coriander, Mint & Lemon Grass
 Wild Rice & Mushroom Salad with Dijon Dressing
 Dill & Shallot Potato Salad with Dijon Mayo
 Rocket, Goats Cheese, Mandarin & Almond Salad with Citrus Dressing
 Chickpea & Tomato Salad with Cumin Dressing
 Sundried Tomato Pasta Salad with Basil Dressing & Parmesan

PLEASE CHOOSE 2 SWEET TREATS

Stem Gingers & Syrup Tarts
 White Chocolate & Raisin Cookies
 Pistachio & Ginger Biscotti
 Pink Meringue Sticks with Whipped Raspberry Vanilla Cream
 Little Raspberry & Coconut Cakes
 White Chocolate Blondies
 Chocolate Caramel Shortbread
 Scones with Jam & Cream
 Lemon Tarts with Cream & Toasted Almonds
 Gingerbread with Vanilla Icing
 Blueberry Soured Cream Cake
 Chocolate Brownies
 Carrot Coconut Cake with Pouring Cream
 Chocolate Pecan Bars with Vanilla Whipped Cream
 Fresh Fruit

LIGHT SANDWICH LUNCH SELECTION

(Available Monday to Friday lunch time only, excluding public holidays, please call us to check availability, final numbers required by 10am the previous day)

(all items ready to be served in disposable containers, disposable table ware included)
Delivery charges apply

HK\$115 per person - minimum 20 persons

for 20 - 60 persons, make 4 selections

over 60 persons, make 6 selections

(there are approximately two items per person)

Selections

Roast Beef & Horseradish Baguette
Cheddar Cheese, Tomato & Pickle Baguette
Avocado, Smoked Chicken & Cheddar Baguette
Humus & Roast Vegetables Baguette
Tuna & Mayonnaise Baguette
Smoked Turkey & Cranberry Panini
Salmon & Dill Mayonnaise Panini
Bacon, Avocado, & Cheddar Panini
Egg Mayonnaise Panini
Tandoori Chicken with Raita Panini
Tuna & Mayonnaise Mini Roll
Roast Lamb & Mint Sauce Mini Roll
Cajun Chicken & Tomato Salsa Mini Roll
Ham & Cream Cheese Mini Roll
Mortadella & Cheddar Mini Roll
Wholegrain Mustard with Parma Ham & Rocket Wrap
Chicken Caesar Salad Wrap
Lamb, Spicy Hummus & Taboule Wrap
Smoked Salmon & Lemon Cream Cheese Wrap
Crisp Bacon & Artichoke Pesto Wrap
Roasted Vegetables with Feta Cheese on Mini Ciabatta
Brie, Basil & Cherry Tomato on Mini Ciabatta
Curried Chicken & Mango Mini Ciabatta
Ham, Hummus & Salad Mini Ciabatta
BLT Mini Ciabatta

Seasonal Fresh Fruit

A Little Something Sweet

SANDWICH LUNCH BOX

each box consists of 1 savoury item, salad and cake

Delivery charges apply

HK\$115 per person – minimum 20 persons

Menu A

Prawn, Mango & Cucumber wraps
Broccoli & Blue Cheese Tart
Pastrami & Onion Ciabatta

Baby Potato, Green Bean, Spinach & Red Onion Salad with Lemon Dressing

Peach Melba Squares

Menu B

Asparagus & Red Pepper Frittata
Tuna with Taboule wraps
Roast Beef & Horseradish Mini Roll

Chickpea & Tomato Salad with Cumin Dressing

Macadamia & White Chocolate Brownies

Menu C

Spinach & Cheddar Tart
Tuna Melt on Ciabatta
Steak, Philly & Wholegrain Mustard Sandwich

Sundried Tomato Pasta Salad with Basil Dressing & Parmesan

Chocolate Banana Loaf

Menu D

Chicken & Celery White Bread Sandwich
Selection of Cold Meats
Ham & Red Pepper Humos Wrap

Chickpea, Red Onion Chilli Salad with Feta – Basil Creme Fraiche Dressing

Coconut Carrot Slices

SIMPLE COCKTAIL PARTY

These canapés are ready to be served, all you need to do is transfer them to a platter and warm the items, which need it. They can also be served in the disposable containers, which they are delivered in, cocktail napkins included and delivery charges apply

HK\$150 per person – minimum 20 persons

Please choose a selection of 6 from the following list: -

(we serve approximately 2 of each canapé per person)

If you would like to increase your selection to 8, please add HK\$50 per person

COLD CANAPÉS

Soy Beef with Pickled Ginger & Cucumber wrapped in Noori – Spicy Soy Dip

Herb Frittatas with Smoked Salmon, Capers & Red Onion

Dill Prawn Salad piled on a Smoked Salmon Quiche

Asparagus, Prosciutto Rolls with Goats Cheese, Garlic & Mustard

Prosciutto & Rocket Rolls with Pesto, Ricotta & Cracked Pepper

Rolled Crepes of Smoked Salmon with a Lime Dill Cream

Rolled Crepes of Ham, Tarragon & Mustard

Baby Bagels with Smoked Salmon & Lime Dill Cream Cheese

Baby Bagels with Pastrami, Sour Cream & Onion Jam

Prawn & Mango Rice Paper Rolls with Sweet & Sour Sauce

Vegetable Rice Paper Rolls with Sweet & Sour Sauce (v)

Mini Peking Duck (\$25 extra per person) **(available after 3 pm)**

Little Wraps of Tandoori Chicken with Raita

Little Wraps of Roasted Vegetables & Brie (v)

Little Wraps of Smoked Salmon with Rocket & Dill Cream Cheese

Prosciutto wrapped Prawn Kebabs with a Pesto Dip

Prawn & Mange Tout Kebabs with a Lime Sour Cream

Roast Beef Rolled Kebabs with Vegetables

Roast Vegetable Kebabs with an Eggplant Dip (v)

COLD OR HOT

(these canapés can be served either cold or hot)

Little Tomato, Spinach & Blue Cheese Tarts (v)

Little Gorgonzola Tarts with Red Onion Jam (v)

Stilton & Walnut Tarts (v)

Artichoke & Pancetta Tarts

Little Tarts of Smoked Salmon with a Lime & Dill Sour Cream

Macadamia crusted Chicken Skewers with a Salsa Verde Dip

HOT CANAPÉS

(these items need to be warmed in an oven, a microwave is not suitable)

Coconut Prawns with a Mango & Coriander Dipping Sauce

Lamb & Mint Sausage Rolls with Mint Sour Cream Dip

Chicken & Ricotta Sausage Rolls with a Caesar Dip

Vegetable Spring Rolls with a Sweet Chilli Sauce (v)

Roast Duck Spring Rolls with a Sweet Chilli Sauce

Wild Mushroom Ragout in a Parmesan & Pepper Tart (v)

Thai Chicken Filos with a Light Red Curry Dip

Thai Salmon Filos with a Light Red Curry Dip

Thai Vegetable Filos with a Light Red Curry Dip (v)

Crab Fritters with Lime Yoghurt Dip

Little Pizzas of Chilli Beef with Roasted Pumpkin

Little Artichoke, Red Pepper & Goats Pizzas (v)

Little Greek Pizzas (v)

Little Pizzas of Eggplant & Goats Cheese (v)

Little Pizzas of Gorgonzola & Crisp Prosciutto

Mini Cheeseburgers in Buns (1 per person)

Mini Chicken Burgers in Buns (1 per person)

Heating instructions are provided for hot canapés.

If your venue does not have this, we can provide basic cooking equipment hire at a flat rate of HK\$300.

Please note that our waiters (if required) will help transfer the food to platters you need to arrange or a helper to warm and finish the foods.

DRINKS LIST

The price is for 2 hours, based on 4 drinks per person (includes ice & lemon, glassware not included).

	<u>Minimum no. of persons</u>	<u>price per head</u>
House bar (Spirits, wine, beer, soft drinks & mixers)	60	HK\$200
House wine & soft drinks	30	HK\$160
House wine, beer & soft drinks	30	HK\$145
Beer & soft drinks	20	HK\$95
Soft drinks & mixers	20	HK\$90
Soft drinks	20	HK\$80

DRINKS (drinks included in our package)

House Spirits	-	Vodka, Gin, Scotch, Rum (all branded)
House Wine	-	Twinwoods Semillon Sauvignon Blanc – Western Australia Twinwoods Cabernet Merlot – Western Australia
Beer	-	Carlsberg (cans)
Soft Drinks	-	Coke, Diet Coke, 7-up (cans)
Mixers	-	Tonic Water, Soda Water, Ginger Ale, Cranberry Juice, Lime Juice
Water	-	San Pellegrino Sparkling Water (1 liter/bottle) Panna Still Water (1 liter/bottle)
Juice	-	UHT Orange Juice (1 liter/carton)

PRICES

San Pellegrino Sparkling Water (1 liter)	HK\$60/bottle
Panna Still Water (1 liter)	HK\$60/bottle
Orange Juice (1 liter carton)	HK\$40/carton
Carlsberg	HK\$24/can
Coke, Diet Coke, 7-up	HK\$20/can
Fresh Fruit Juice (1 liter)	HK\$140/jug
(orange, grapefruit, watermelon, rock melon, honeydew melon, kiwi, mango, celery)	

Tea & coffee (1 tea or coffee per person) **HK\$30 per person**
(fresh plunger coffee, selection of teas, milk & sugar)

We can provide our Nespresso coffee machine is HK\$600 to rent (includes 20 cups of espresso, cappuccino or latte), additional coffee charged on consumption @ HK\$30 per cup.

WINE LIST

For glassware hire please refer to our equipment list on page 13

HOUSE WINE

Twinwoods Semillon Sauvignon Blanc – Western Australia (white)	HK\$195
Twinwoods Cabernet Merlot – Western Australia (red)	HK\$195

CHAMPAGNE & SPARKLING WINE

Bollinger Special Cuvee Brut N.V. - France	HK\$498
Veuve Clicquot – France (min 6 bottle order)	HK\$450
Moet et Chandon – France (min 6 bottle order)	HK\$410
Piper Heidsieck Brut – France (min 6 bottle order)	HK\$378
Danzante Prosecco – Italy	HK\$205

WHITE WINE

Luce Danzante Pinot Grigio 2009 – Italy	HK\$197
Neil Ellis Sauvignon Blanc 2009/10 – South Africa	HK\$202
Brokenwood Cricket Pitch Semillion Sauvignon Blanc 2008, Australia	HK\$206
Sacred Hill Unwooded Chardonnay 2009 – New Zealand	HK\$210
Sacred Hill Whitecliff Estate Sauvignon Blanc 2009 – New Zealand	HK\$210
Wynns Coonawarra Estate Riesling 2009/10 – Australia	HK\$225
Attems Pinot Grigio 2009 – Collio, Italy	HK\$221
Twinwoods Margaret River Chardonnay 2009 – Australia	HK\$236
Brokenwood Hunter Valley Semillon 2009 – Australia	HK\$245
Misha's Vineyard 'The Starlet' Sauvignon Blanc 2009 – Central Otago NZ	HK\$265
Wild South Marlborough Riesling 2009 – New Zealand	HK\$248
Bouchard Père & Fils Chablis 2009 – Burgundy, France	HK\$275
Pascal Jolivet Sancerre Blanc 2009 - Loire Valley, France	HK\$310

ROSE WINE

Chateau d'Escalans 'Whispering Angel' 2009 – Provence France	HK\$250
--	---------

RED WINE

Luce Danzante Merlot 2009 – Italy	HK\$197
Laurus Cotes du Rhone 2007 – Rhone Valley, France	HK\$199
Seppelt Chalambar Shiraz 2008 - Victoria, Australia	HK\$215
Rupert & Rothschild Classique 2008 (Cabernet Merlot) – South Africa	HK\$218
Escudo Rojo 2008 (Carmenere, cabernet sauvignon, Franc) – Chile	HK\$219
Bouchard Père & Fils Bourgogne Pinot Noir 2008 – Burgundy, France	HK\$245
Wynns Coonawarra Estate Shiraz 2008 – Australia	HK\$231
Clos de Los Siete 2008 – Argentina	HK\$245
Neil Ellis Stellenbosch Cabernet Sauvignon 2008 – South Africa	HK\$247
Baron Philippe de Rothschild, Mouton Cadet Reserve Medoc 2008- France	HK\$250
Sacred Hill Marlborough Pinot Noir 2009 – New Zealand	HK\$254
Brokenwood Sangiovese 2007/08 – Australia	HK\$245

Minimum order 1 case (12 bottles, can be mixed)

Please note that we do not accept any returned wines or champagnes

Wine prices and vintages are subject to final confirmation

You can deliver your champagne or wine to our office for chilling & delivering to the party destination. The corkage charge is HK\$50 per bottle (min 6 bottles)

COCKTAILS LIST

All cocktails are quoted per minimum of 10.

Shots

Lemon Drop HK\$400
(Lemon Vodka with Sugar Rim served in Shot Glass)

Cocktails

Lychee & Rum Blast HK\$500
(Lychees, Coconut Milk, Dark Rum, Mint served in Martini Glass)

Manhattan on the Rocks HK\$550
(Southern Comfort, Sweet Vermouth, Angostura Bitters served in a Rock Glass)

Peach Bellini HK\$550
(Prosecco, Peach Juice served in Champagne Glass)

Martini's

Cosmopolitan HK\$500
(Vodka, Cointreau, Cranberry Juice, Lime served in Cocktail Glass)

Jug cocktails

Seabreeze HK\$500
(Vodka, Cranberry Juice & Grapefruit Juice served in Highball Glass)

Earls Punch HK\$500
(Cognac, Lemon Juice, Earl Gray Tea served in Highball Glass)

Tropical Rum Punch HK\$500
(White Rum, Malibu, Midori, Grapefruit Juice, Honeydew Melon served in a Highball Glass)

Standard cocktails

Ginger Fizz (1 week notice) HK\$550
(Ginger Vodka, Sugar Syrup & Sparkling Wine served in Champagne Glass)

Pimm's HK\$450
(Pimm's No.1, Lemonade, Ginger Ale & Fresh Fruit served in a Highball Glass)

Margaritas HK\$500
(Tequila, Triple Sec, Sweet & Sour & Lime Juice served in a Cocktail Glass)

Mai Tai HK\$500
(Lime juice, Grand Marnier, Angostura Bitters, Dark Rum, Grenadine, Pineapple juice, Mint served in a Rock Glass)

Long Island Iced Tea HK\$500
(Vodka, Gin, White Rum, Tequila, Triple Sec, Lemon Juice, Coke served in Highball Glass)

NON ALCOHOLIC COCKTAILS LIST

All cocktails are quoted per minimum of 6.

Cape Cod Sunrise HK\$120/Jug
Cranberry, lime juice, spring of mint over crushed ice

Elderflower cocktail
Elderflower, mint & soda (if stock available in HK)

Daydream
passionfruit syrup, orange juice topped with ground nutmeg

Black & Tan
ginger ale, ginger beer & lime slice

Green Summer Cooler
lime juice, pineapple juice, peppermint syrup, ginger ale, cucumber slice & lemon slice

Ice tea

Pink Lemonade

Shirley Temple
lemon juice, sugar syrup, grenadine, ginger ale, cherry & orange slice

Lemon Lime Cooler
lime juice, sugar syrup, bitter lemon, lime slice

Tropical Fruit Punch
orange, grapefruit & pineapple juice garnished with pineapple & strawberry

Glassware not included. For glassware hire please refer to our equipment list on page 16

ADDITIONAL CHARGES

DELIVERY CHARGES

(Excluding parking fees & additional labour)

Single Trip:-

Hong Kong Island (excluding Stanley, Tai Tam & Shek O)	HK\$300
Stanley, Tai Tam & Shek O	HK\$400
Kowloon	HK\$450
New Territories (includes Clearwater Bay & Sai Kung)	HK\$600
Tung Chung & Discovery Bay	please ask us for quotation

Round Trip

(basic delivery only, additional charges apply, please ask us for a quote for your party order)

Hong Kong Island	HK\$450
Stanley, Tai Tam & Shek O	HK\$550
Kowloon	HK\$650
New Territories (includes Clearwater Bay & Sai Kung)	HK\$800
Tung Chung & Discovery Bay	please ask us for quotation

Additional charges for early/late delivery/pick up:-

9 pm to 11pm	HK\$300
11pm to 6 am	HK\$900

Additional labour charges

Limited parking facility delivery	depends on the location
If there is no lift and the food and/or equipment has to be delivered by a staircase	from HK\$150/flight of stairs(site visit required for final quote)

Holidays & Special Day Surcharge for delivery

please ask us for details

STAFFING

Chef overtime is charged at a rate of (before midnight) HK\$150 per hour/chef after 4 hours (initial price included in per head cost). **After midnight** HK\$200 per hour/chef.

We suggest waiters begin work 45 minutes before a cocktail party starts and at least one hour (depending on the set up required) before a dinner party or buffet dinner starts.

Hong Kong Island & Kowloon: -

Waiters can be provided at a cost of HK\$600 per waiter for a minimum of 4 hours, which includes set up and breakdown. Additional hours (before midnight) are charged at HK\$150 per hour per waiter. Additional hours (**after midnight**) are charged at HK\$200 per hour per waiter.

New Territories (includes Clearwater Bay & Sai Kung): -

Waiters can be provided at a cost of HK\$750 each for a minimum of 5 hours, which includes one hour transportation time. Additional hours are charged at HK\$150 by the hour per waiter. Additional hours (**after midnight**) are charged at HK\$200 per hour per waiter.

Tung Chung & Discovery Bay: -

please ask us for quotation

Note: - If you require your chef(s)/waiter(s) to finish at or after **midnight**, an additional transportation fee is required per staff member. The charges are as follows:

HK Island & Kowloon	HK\$50 per staff member
Shek O & Tai Tam	HK\$75 per staff member
New Territories (includes Clearwater Bay & Sai Kung)	HK\$100 per staff member

Holidays & Special Day Surcharge for staff, please ask us for details

EQUIPMENT HIRE

Please refer to the Equipment Rental List.

EQUIPMENT LIST

Items	Unit price (HKD)	Charge per unit (HKD) for Missing/breakage
Glassware		
White Wine, Red Wine, Champagne, Highball/Tumbler, Rock, Cocktail	5	30
Stemless Wine (11¾ oz.)	8	42
Water Jug (clear plastic)	10	50
Disposable Wine & Champagne Glass	2	N/A
Cutlery		
Spoon: Soup, Dessert	5	50
Knife: Butter, Appetizer, Dinner	5	50
Fork: Appetizer, Dinner, Dessert	5	50
Tea Spoon	4	40
Chinaware		
Plate : - Soup, Butter, Starter, Buffet, Dinner, Dessert	5	50
Coffee/Tea Cups & Saucer with spoon	12/set	80
Coffee/Tea Pot	10	80
Milk & Sugar Pot	10/set	40
Salt & Pepper Pot	6/set	20
Tables, Tablecloth & Other		
Long Banquet Table: (3' x 6'), (2.5' x 5') (2' x 5')	150	1,800
Large Round Table w/ table cloth (6' diameter)	Pls ask for quote	2,000
Small Round Table (3' diameter)	100	800
Tall Stainless Steel Bar Table with tablecloth (2' diameter x 3'10" tall)	370	1,830
Large Table Cloth (120" x 82")	90	230
Medium Table Cloth (106" x 60")	80	200
Small Table Cloth (64" x 64")	70	180
Round Table Cloth (large)	130	230
Table Skirting (crushed velvet) (colours: black, champagne, silver)	50	200
Banquet Chair with White Cover	55	400
Chiavari Chair (white cushion or black cover)	55	400
Linen Napkin	15	50
Ice Container w/ ice (30 lbs)	150	1,800
BBQ (not possible for some locations)	1,600	8,000
Oven	200	2,000
Silver Punch Bowl	150	3,000
Silver Drinks Serving Tray	40	1,500
Regular (brown no slip) Drinks Serving Trays	FOC	120

We provide serving platters free of charge for parties with a chef (delivery & pick up charges apply)

If there is no lift or the equipment has to be delivered by a staircase, an additional labour charge of HK\$150 per flight of stairs will be charged.