



THE CATERER FOR BUSINESS & PLEASURE



MENU PACK

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COCKTAIL PARTY MENU

These canapés are extravagant, definitely for a party where you want to impress.
Chef included to cook your cocktail party when your guests arrive.
Delivery charges apply

HK\$240 per person – minimum 30 persons

Please choose 4 cold & 4 hot canapés from the following list: -

(we serve approximately 2 of each canapé per person)

If you would like to increase your choices to 5 cold & 5 hot, please add HK\$60 per person

COLD CANAPES

Sashimi Salmon on Pink Macaroon with Wasabi Cream Cheese & Pink Peppercorns
Ceviche of Tuna with Avocado in a Bread Basket
Vitello Tonnato Crostini
Dolcelatte stuffed Figs wrapped in Prosciutto
Little Dill Pancakes with Smoked Salmon & Soft Cream Cheese
Camembert & Cranberry Crostini (v)
Spicy Cheese & Sesame Sables with Jalapeno Guacamole Dip
Scallop Tostadas with Avocado & Salsa Fresco
Country Pate on Wholewheat Crostini with Cornichons
Little Blinis with Parma Ham, Soft Cheese & Eggplant Puree
Fresh Salmon & Horseradish Mousse with Smoked Salmon on Toasted Walnut Bread with Dill
Mini Peking Duck (\$25 extra per person) **(available after 3 pm)**
Barbecued Roast Duck in Crisp Won Ton Cups with Hoisin Sauce & Green Onions
Creamed Gorgonzola on a Fruit & Nut Crostini with Fresh Fig (v)
Spicy Prawn & Papaya Salad in a Chinese Spoon
Thai Beef Salad in a Coriander Seed Tart
Chilli Tarts with Crab & Tomato Salad & Guacamole
Crab Crepes with Black Lumpfish
Little Filo Baskets filled with Sage infused Feta with a Black Olive Salsa (v)
Brioche Crisps with Blackened Fish, Mango Salsa & Honey Mustard
Cucumber Barquettes with Blue Cheese Mousse, Crispy Bacon & Spring Onion
Radish topped with Wasabi Cream Cheese, Tuna Sashimi & Shaved Ginger
Chilli Tarts Salmon Salad & Guacamole
Sesame Tuna on Crouton with Wasabi Mayo & Dragon Fruit
Foie Gras on a Crouton with Pear Chutney

HOT CANAPES

Pumpkin Sage & Parmesan Fritters with Caramelized Onion Crème Fraiche (v)
Wild Mushroom Soup sips with Truffle Oil (served in a shot glass) (v)
Thai Green Chicken Curry crispy Won Tons
Gorgonzola Crispy Polenta topped with Seared Beef & Red Pepper Pesto
Filo Tarts with Roast Fresh Salmon & Hollandaise Glaze
Tempura Prawns with a Chilli Ginger Aioli
Sesame Crab Cake with Cucumber & Pickled Ginger
Spiced Lentil & Feta Wellington with Poppy Seeds (v)
Sesame Sui Mai steamed Dumplings with Soy, Mirin Dipping Sauce
Little Steak Sandwiches with Mustard & Red Onion Jam (1 per person)
Battered Cod Chunks with Salsa Verde Dip – served in a spoon
Butternut Squash, Spinach & Parmesan Frittata (v)
Pork Pot Stickers - Spring Onion & Soy Vinegar Dip
Salmon & Leek Noori Tempura with Wasabi & Soy Drizzle
Eggplant Crisps with Half Dried Cherry Tomatoes, Goats Cheese & Basil (v)
Salmon & Crab Beignets with a Chilli Mayo Dip
Deep Fried Brie with a Cranberry & Orange Relish (v)
Roast Beef with Bite-Size Yorkshire Puddings
Mini Fish (Sole) & Chips in Newspaper Cones

The above menu price is for catering with an equipped kitchen with extractor fan.

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

Please note deep fried items may not be available if there is no extractor fan at the location.

EXTRA ITEMS TO FILL AFTER A COCKTAIL PARTY

These items can only be purchased to supplement a party menu

Whole Ham (7kg) with Baguette & Mustards	HK\$1,300
Fillet of Australian Beef (2kg raw) with Baguette, Mustard & Horseradish	HK\$1,600
Platter of Cold Meats with Baguette & Mustards (200g Ham, 200g Smoked Turkey, 200g Pastrami, 200g Parma Ham)	HK\$800
Whole Brie (1kg) with Grapes & Biscuits	HK\$600
Cheeseboard with Grapes & Biscuits (500g Brie, 400g Gorgonzola, 400g Red Cheddar)	HK\$800
Connoisseur Cheese Platter (400g Morbier, 400g St Andres, 400g Wendsleydale, Wholemeal Fruit & Nut Bread & Quince Paste)	HK\$1,400
Fruit Platter (for 20 persons) (a selection of seasonal fruit)	HK\$400

We can also provide the following savoury, salad & sweet selections:

Savoury Dishes (can be served individually in mini noodle boxes):

- minimum 20 portions, HK\$50 per portion:-

Chicken Korma with Steamed Rice
Lamb & Vegetable Tagine with Buttered Couscous
Singapore Noodles (Meat & Prawn or Veggie)
Thai Red Chicken & Eggplant Curry with Steamed Rice
Thai Yellow Roasted Vegetable Fragrant Curry with Steamed Rice
Lamb Curry with Steamed Rice

Savoury Dishes continued:

- minimum 20 portions, HK\$50 per portion:-

Minced Beef Lasagne
Roasted Vegetable Lasagne (v)
Baked Lamb Moussaka with a crust of Feta & Black Olives

Salads:

- minimum of 10 portions, HK\$30 per portion: -

Caesar Salad with Parmesan & Croutons
Risoni & Broccoli Salad with Roasted Garlic Dressing & Basil
Wild Rice & Mushroom Salad with Dijon Dressing
Three Bean with Garlic Dressing
Soba Noodle Salad with Eggplant – Soy Balsamic Dressing
Dill & Shallot Potato Salad with Dijon Mayo
Pasta Salad with Fresh Vegetables
Chickpea & Tomato Salad with Cumin Dressing
Roasted Vegetable Couscous Salad with Harissa Dressing
Sundried Tomato Pasta Salad with Basil Dressing & Parmesan
Rocket, Goats Cheese, Mandarin & Almond Salad with Citrus Dressing (HK\$35 per portion)

Sweet Selections:

- minimum order 36 of each, HK\$15 per piece:-

Mini Pavlovas with Fresh Raspberries
Mini Double Chocolate Meringues
Mini Apple & Blueberry Filo Cigars
Mini Chocolate Brownies with Vanilla Mascarpone & Raspberries
Mini Chocolate Caramel Shortbread
Mini Viennese Biscuits with Raspberry Jam & Vanilla Butter Cream
Mini French Lemon Tarts with Cream & Toasted Almonds
Little Honey, Almond & Pistachio Tarts

SIMPLE COCKTAIL MENU

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

Canapé choices can also be made along with page 4.

COLD CANAPÉS

Soy Beef with Pickled Ginger & Cucumber wrapped in Noori – Spicy Soy Dip
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)
Lime & Coconut Pancakes with Chicken & Mint
Mini Prawn & Chorizo Kebabs with Gremolata
Avocado & Coriander Pesto Maki Rolls with Wasabi Pea Sesame Crust – shaved Ginger (v)
Smoked Chicken & Mango California Rolls with a Sweet & Sour Sauce
Curried Quails Eggs on Black Olive Tepanade Tartlette (v)
Beef Tataki Rolls with a Soy Chilli Dip
Spicy Prawn & Papaya Salad in a Chinese Spoon
Herb Frittatas with Smoked Salmon, Caper & Red Onion
Parmesan & Vegetable Frittata with Eggplant Pate & Stuffed Olives (v)
Parmesan & Vegetable Frittata with Roasted Vegetables & Guacamole (v)
Bresaola wrapped Rocket with Soft Feta & Pesto filling

COLD or HOT CANAPÉS

(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

SIMPLE COCKTAIL MENU (CONTINUED)

HOT CANAPÉS

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

Sausages wrapped in Bacon with Homemade Tomato Ketchup
Battered Cod Chunks with Salsa Verde Dip
Little Chicken, Parmesan & Zucchini Burgers in a Mini Bun (1 per person)
Whole Prawn Spring Rolls with a Sweet Chilli Dip
Thai Chicken Sausage Rolls with a Sweet Chilli Dip
Little Stuffed Baked Potatoes with Bacon & Goats Cheese
Little Lamb Samosas with Cucumber Raita
Little Chicken Samosas with Cucumber Raita
Little Potato & Pea Samosas with Cucumber Raita (v)
Prawn Cakes with a Sweet Chilli Coriander Sauce
Ginger & Spring Onion Prawn Toast Fingers with Mayo & Sweet Chilli Sauce
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 an oven, we can provide it at a rate of HK\$200.

Please note that our waiters (if required) will help transfer the food to platters.

You need to arrange a helper to warm and finish the foods.

DINNER PARTY MENU

Includes a chef to finish and prepare your dinner party when your guests arrive

HK\$600 per person - minimum 8 persons

Delivery charges apply

Please ask us for our large dinner party menus as some of these items will not work for high numbers

2 canapés (2 of each per person) are included in the cost,
please choose from the Cocktail Party Menu on page 1 (excludes Mini Peking Duck)

We can also provide additional courses, please ask us for our menu selections and prices

Please choose one from each course: -

STARTERS

Crab Salad with Green Mango & Coconut – Fresh Lime
Tempura Prawn Cocktail with Avocado, Tomato Jalapeno Salsa & Tortillia Chips
Gazpacho Soup beside a Gazpacho Salad (v)
Asparagus with Poached Egg with Crispy Pancetta – Herb Butter
Trio of Fish Starter
(Crab Tian, mini Prawn Cocktail, Smoked Salmon Blini)
Parmesan Tart with Slow Roasted Tomato & Goats Cheese topped with Rocket
Sashimi Tuna with Yuzu Dressing
Vietnamese Chicken Salad in a Won Ton Cup

MAIN COURSES

Rosemary Crusted Salmon Fillet on a Pea Puree with a Mash Tower – Chive & Dill Butter Sauce
Baramundi Fillet with a Prawn & Potato Tian – Lobster Sauce & Watercress Salad
Slow cooked Chicken Breast with Gorgonzola Polenta Chips, Pesto & Rocket Salad
Confit of Duck Leg with Dauphinoise Potatoes & Buttered Savoy Cabbage
Slow Roasted Pork Belly with Mash, Gravy & Apple Sauce
Lamb Fillets with Roasted Eggplant en Croute on Creamed Leek
Fillet of Veal beside a Root Vegetable & Truffle Oil Pithivier – Red Wine Reduction
Balsamic & Thyme Fillet Steaks, Beer Battered White Onions, Dijon Mash & Bearnaise Sauce
Basket of Breads with Herb Butter

PUDDINGS

Frangelico Chocolate Mousse on a Bourbon Biscuit with Toasted Hazelnuts
Steamed Orange Puddings with Marmalade Ice Cream & Orange Sauce
Coconut Meringues with Mango, Honey & Pistachio Nuts
Tia Maria Cheesecake with Chocolate Truffles
Blueberry & Ricotta Choux Fritters on a Warm Vanilla & Cinnamon Custard
3 layered Chocolate Mousse with an Almond Tuille
Baked Crumble Topped Apples with Sultanas & Vanilla Custard
Fresh Fruit or Cheeseboard (please choose one)

**The above menu price is for catering with an equipped kitchen with extractor fan.
We also have quarterly menu selectors available if you require further choices.
Our chef cooks and washes up the pots and pans that have been used, please arrange for someone to wash up the tableware. (if not rented from Gingers)**

DINNER PARTY MENU (NO CHEF)

No chef, all dishes are pre-cooked/prepared; follow the simple instructions for warming and serving

HK\$480 per person - minimum 8 persons

Delivery charges apply

2 canapés (2 of each per person) are included in the cost,
please choose from the Simple Cocktail Party Menu on page 3 & 4 (excludes Mini Peking Duck)

We can also provide additional courses, please ask us for our menu selections and prices

Please choose one from each course: -

STARTERS

Classic Prawn Cocktail with Crab & Smoked Paprika served in a Won Ton
Chilled Cucumber Soup with Salmon Tartar
Persimmon & Goats Cheese Crostini
Papaya, shaved Fennel & Chilli Salad with Seared Prawns
Smoked Salmon Crepe Cake with Herb Salad & Lemon Dressing
Onion & Bacon Tarts with Parmesan Creams – Rocket & Red Onion Salad

MAIN COURSES

Roast Salmon on a Potato & Fresh Pea Potato Cake – Red Capsicum Sauce & Fresh Herbs
Seabass Fillet on a Leek & Onion Tart with Garlic Crisps & Cream Sauce
Pan Fried Chicken Breast on a Flageolet Bean Mash, Crisp Pancetta - Shallot & Chive Sauce
Guinea Fowl Breast with Pastas Puttanesca
Braised Lamb Shanks with Chick Pea & Red Pepper Couscous – Roast Root Vegetables
Fillet Steak with Polenta Chips – Rocket Parmesan & Red Onion Salad & Parsely Pesto
Basket of Breads with Herb Butter

PUDDINGS

Banana Cake with Lemongrass & Ginger Custard
Pink Peppercorn Meringues with Lemon & Lime Curd – Passionfruit Mango Compot
White Chocolate Mousse with Pistachio Biscotti
Blueberry topped Lemon Cheesecake with Vanilla Biscotti & Blueberry Coulis
Spiced Chocolate Cake with Macerated Raspberries
Little Moroccan Apple Pies with Rosewater Custard

BUFFET DINNER MENU

Includes chef to finish & present your buffet dinner when your guests arrive

2 canapés (2 of each per person) can be provided for an extra HK\$60 per person, please choose from the Cocktail Party Menu on page 1 (excludes Mini Peking Duck)
Delivery charges apply

MENU 1

HK\$380 per person - minimum 20 persons

Salmon & Mushroom Poppyseed Wellington – Leek Cream Sauce
Chicken Schnitzels with Gruyere & Prosciutto
Pork Tenderloins with an Apricot Sauce
Morrocan Carrot & Chick Pea Stew – Buttered Couscous

Balsamic Cherry Tomato Salad
Fennel, Rocket & Olive Salad with Citrus Dressing
Roasted New Potato Salad with Fresh Rosemary
Fresh Breads & Butter

Frangelico Chocolate Mousse on Bourbon Biscuits with Toasted Hazelnuts
Coconut Meringues with Mango & Honey
A selection of Fruit & Cheeseboard with Biscuits & Grapes

MENU 2

HK\$400 per person - minimum 20 persons

Crispy Battered Prawns with Pineapple & Capsicum Sweet & Sour Sauce
Crusted Spiced Fillet of Beef on little Green Curry Risotto Cakes
Chinese Roast Duck on Pomelo Salad with Curly Spring Onions, Crisp Shallots & Peanuts
Stir Fried Eggplant in Chilli

Egg Fried Rice
Stir Fried Asian Vegetables with Garlic, Ginger & Chilli
Krupuk Prawn Crackers
Fresh Breads & Butter

Warm Little Brioche Banana Bread Puddings with Caramel Sauce
Individual Meringues with Assorted Fruit toppings & Whipped Cream
A selection of Fruit & Cheeseboard with Biscuits & Grapes

**The above menu price is for catering with an equipped kitchen with extractor fan.
Our chef cooks and washes up the pots and pans that have been used, please arrange for someone to wash up the tableware (if not rented Gingers).**

SIMPLE BUFFET MENU (LUNCH/DINNER)

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

MENU A

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

HK\$300 per person - minimum 10 persons

Asparagus, Ham & Cheddar Frittata
Oregano Chicken Breast on a Bean & Olive Salad
Prawn, Risoni & Feta Salad

Snowpea & Red Pepper Salad with Japanese Dressing
Caramelized Onion & Potato Salad
Moroccan Eggplant, Caper & Flat Leaf Parsley with Couscous
Fresh Breads & Butter

Blueberry & Apple Crumble Tarts
Milk Chocolate Brownies with White Chocolate Chips
A selection of Fruit & Cheeseboard with Biscuits & Grapes

MENU B

(if you have warming facilities – oven & microwave you can choose this menu)

HK\$330 per person - minimum 10 persons

Masala Marinaded Chicken Skewers with Chunky Cucumber Raita Salad (h)
Slow cooked Beef Chilli Con Carne with Guacamole, Tomato Salsa & Pitta Bread (h)
Seared Fresh Tuna on a Nicoise Salad

Roasted Pumpkin & White Bean Salad
Risoni (rice pasta) & Broccoli Salad with Roasted Garlic Dressing & Basil
Mixed Green with Raw Mushrooms, Zucchini & Red Onion – White Wine Vinaigrette
Fresh Breads & Butter

Orange & Chocolate Cake with Orange Cointreau Cream
Dried Apricot & Almond Shortbread Fingers
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

Mixed Pepper Crusted Fillet of Beef with Coriander, Gherkin & Dijon Sour Cream
Sesame Salmon with Green Papaya Salad & Sweet Chilli Sauce
Pumpkin, Goats Cheese & Onion Jam Puff

Eggplant & Lentil Salad with Cumin Dressing
Chick Pea, Artichoke & Sundried Tomato Salad with Pesto Dressing
Romaine Lettuce with Blue Cheese, Croutons & Shallot Vinaigrette
Fresh Breads & Butter

Vanilla Cheesecake with Marinaded Strawberries in Syrup
Carrot, Apple & Raisin Cake with Whipped Cream
A selection of Fruit & Cheeseboard with Biscuits & Grapes

If your venue does not have oven and microwave, we can provide those at a rate of HK\$300.

BBQ BUFFET MENU

Includes chef to cook the BBQ items and arrange the buffet, includes serving platters, excludes tableware

BBQ not included, please refer to equipment list for pricing details if required

2 canapés (2 of each per person) can be provided for an extra HK\$60 per person, please choose from the Cocktail Party Menu on page 1 (excludes Mini Peking Duck)
Delivery charges apply

MENU 1

HK\$380 per person – minimum 20 persons

Beef Marinated in Korean Spices with Butter Lettuce Cups & Spring Onions
White Fish & Yellow Curry Paste Banana Leaf Parcels
Persian spiced Chicken Breast with Lemon & Natural Yoghurt
Spinach & Ricotta Lasagne - non BBQ

Classic Taboulé
Fennel, Rocket & Olive Salad with Citrus Dressing
Coleslaw with Lime Mayo
Fresh Breads & Butter

Frangelico Chocolate Mousse on Bourbon Biscuits with Toasted Hazelnuts
Coconut Meringues with Mango & Honey
A selection of Fruit & Cheeseboard with Biscuits & Grapes

MENU 2

HK\$400 per person – minimum 20 persons

Fillet Steak with Blue Cheese Butter
Sage & Ricotta Stuffed Chicken Breast wrapped in Prosciutto
Moroccan Spiced Tuna Skewers with Chermoula
Borlotti Bean, Haloumi & Red Onion Patties with a Basil Tzatziki – non BBQ

Risoni (rice pasta) & Broccoli Salad with Roasted Garlic Dressing
Red Leaf, Fennel & Red Onion Salad with Balsamic & Olive Oil
New Potato Salad with Spicy Coriander & Caraway Dressing
Fresh Breads & Butter

Warm Little Brioche Banana Bread Puddings with Caramel Sauce
Individual Meringues with assorted fruit toppings & Whipped Cream
A selection of Fruit & Cheeseboard with Biscuits & Grapes

DIY BBQ BUFFET MENU

No chef, all items ready to be cooked/served in disposable containers with disposable tableware, Delivery charges apply

BBQ not included, please refer to equipment list for pricing details if required

MENU A

HK\$300 per person – minimum 10 persons

Prosciutto & Sage wrapped Salmon
Lemon & Thyme Chicken Breast with Eggplant Dip
Mushroom, Chilli & Cheddar Quesadillas with Guacamole

Soba Noodle Salad with Eggplant – Soy Balsamic Dressing
Chick Pea, Pumpkin & Crispy Bacon Salad
Caesar Salad with Croutons & Parmesan
Fresh Breads & Butter

Chocolate Marble Cheesecake
Orange Drizzle Cake
A selection of Fruit & Cheeseboard with Biscuits & Grapes

MENU B

HK\$330 per person – minimum 10 persons

Sage & Ricotta Stuffed Chicken Breast wrapped in Prosciutto
Fillet Steak with Chilli Lime & Coriander Butter
Moroccan Spiced Tuna Skewers with Chermoula

New Potato Salad with Mayonnaise & Chives
Rocket, Green Bean & Red Onion Salad
Cherry Tomato Salad with Balsamic & Basil
Fresh Breads & Butter

Light Chocolate Tart
Ginger Cheesecake with Mango Coulis
A selection of Fruit & Cheeseboard with Biscuits & Grapes

LIGHT PARTY MENU

All items are served **cold** in disposable trays, disposable tableware provided & delivery charges apply
HK\$220 per person - minimum 10 persons

Please choose 4 Savories:-

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 & Gruyere 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 Sweets:-

Stem Ginger & 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

DRINKS PACKAGE LIST

Drinks Package

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)

Coffee / Tea Package

The price is based on 1 drink per person (includes coffee & tea equipment, coffee cup not included).

	<u>Minimum no. of persons</u>	<u>price per head</u>
Tea/coffee (fresh plunger coffee, selection of teas, milk & sugar)	20	HK\$35
Nespresso coffee (selection of Arpeggio, Vivalto Lungo & Decaffeinato, milk & sugar)	20	HK\$40

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 Orange Juice (1 liter)	HK\$140/jug
Fresh Fruit Juice (1 liter) (grapefruit, watermelon, rock melon, honeydew melon, kiwi, mango, celery)	please ask us for quotation
Tea & coffee (1 tea or coffee per person) (fresh plunger coffee, selection of teas, milk & sugar)	HK\$35 per person

WINE LIST

HOUSE WINE

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

CHAMPAGNE & SPARKLING WINE

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
Chiaro Prosecco – Italy	HK\$205

WHITE WINE

Luce Danzante Pinot Grigio 2009 – Italy	HK\$197
Neil Ellis Sauvignon Blanc 2009/10 – South Africa	HK\$202
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
Chanson Chablis 2010 – 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
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RED WINE

Laurus Cotes du Rhone 2007 – Rhone Valley, France	HK\$199
Rupert & Rothschild Classique 2008 (Cabernet Merlot) – South Africa	HK\$218
Escudo Rojo 2008 (Carmenere, cabernet sauvignon, Franc) – Chile	HK\$219
Wynns Coonawarra Estate Shiraz 2008 – Australia	HK\$231
Neil Ellis Stellenbosch Cabernet Sauvignon 2008 – South Africa	HK\$247
Sacred Hill Marlborough Pinot Noir 2009 – New Zealand	HK\$254
Frescobaldi Nipozano Chianti Riserva 2007/08 - Italy	HK\$260

For glassware hire please refer to our equipment list

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 Gingers 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.

We can arrange an array of different cocktails for your party; below are just some of the few.

Shots

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

Jug cocktails

Homemade Ginger Lemonade HK\$500
(Lemon Vodka, Lemon Juice & Ginger Gomme served in Highball Glass)

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

Cocktails

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

Bakewell HK\$550
(Gin, Fresh Raspberries, Maraschino Liqueur, Almond 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)

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

Cucumber Gin Fizz HK\$500
(Gin, Lime & Cucumber & Tonic served in Rock Glass)

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

Hendrick's Gin & Tonic HK\$600
(Hendrick's Gin, Tonic, Slice of Cucumber & Lime, served in a Rock Glass)

NON ALCOHOLIC COCKTAILS LIST

All non alcoholic cocktails are quoted per jug (6 drinks)

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)

Basil Mint Soda
Basil, mint, lime juice, sugar & soda water

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

Ice tea
Ice Tea, sugar syrup, lemon slice

Pink Lemonade
Fresh Lemonade, sugar syrup, grenadine, strawberry & lemon slice

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

Glassware not included – Please refer to our equipment list.

OTHER 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\$500
New Territories (excluding Tai Po, Yuen Long, Tuen Mun)	HK\$600
New Territories (Tai Po, Yuen Long, Tuen Mun)	HK\$750
Tung Chung (TC) & Discovery Bay (DB)	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\$750
New Territories (excluding Tai Po, Yuen Long, Tuen Mun)	HK\$900
New Territories (Tai Po, Yuen Long, Tuen Mun)	HK\$1,100
Tung Chung (TC) & Discovery Bay (DB)	please ask us for quotation

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

8 pm to 11pm	HK\$300
11pm to 6 am	HK\$900
6 am to 7 am	HK\$600

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)

STAFFING

<u>STAFFING</u>	<u>Min. 4 hours</u>	<u>OT</u>	<u>OT after midnight</u>
Chef	included	HK\$150/per hour	HK\$200/per hour
Kitchen Helper	HK\$700	HK\$150/per hour	HK\$200/per hour
F&B Manager	HK\$800	HK\$200/per hour	HK\$250/per hour
Waiter – HK/KLN	HK\$600	HK\$150/ per hour	HK\$200/per hour
NT	HK\$750		
DB & TC	Please ask for quote		

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

EQUIPMENT RENTAL LIST

Items	Unit price (HKD)	Charge per unit (HKD) for Missing/breakage
Glassware		
White Wine, Red Wine, Champagne, Highball/Tumbler, Rock, Cocktail	5	30
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
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, Butter Bowl	6/set	30
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 (4' diameter)	120	1,000
Small Round Table (3' diameter)	100	800
Tall Stainless Steel Bar Table with tablecloth (2' diameter x 3'6" 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
Kitchen Table Cloth	50	150
Table Skirting (crushed velvet) (colours: black, champagne, silver)	50	200
Viento "Wind" Chair	70	800
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)

TERMS & CONDITIONS

- 1. Deposit & Confirmation**
 - clients must check and sign the confirmation and equipment list making sure all details are correct
 - the signed documents with the 50% deposit must be paid to confirm an event
 - all bookings and instructions from the Client must be confirmed in writing, Gingers can accept no responsibility for any misunderstandings arising through orders or instructions received verbally
- 2. Payment**
 - payment methods as follows:-
 - cheque, payable to "Gingers Ltd"
 - bank transfer HSBC (004) account no. 808-198196-838
 - paypal, (please advise to receive the paypal link by email)
 - cash
 - all payment must be settled within 7 days from the invoice or 5% interest penalty will be levied on every subsequent month
- 3. Cancellation charges**
 - For parties **under HK\$50K**
 - 14 days or before the full deposit will be refunded
 - 7 days before the event, 50% of the confirmed full amount will be charged
 - 3 days (72 hours) before the event, 100% of the confirmed full amount will be charged
 - For parties **over HK\$50K**
 - upon confirmation the deposit paid will be forfeited
 - 14 days before the event, 100% of the confirmed full amount will be charged
- 4. Staff Charges**
 - 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.
 - kitchen helper can be provided at a cost of HK\$700 per kitchen helper for a minimum of 4 hours. Additional hours (before midnight) are charged at HK\$150 per hour per kitchen helper. **After midnight** HK\$200 per hour/kitchen helper. (for simple cocktail party only, to warm & present canapés)
 - 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.
 - **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:*

<i>HK Island & Kowloon</i>	<i>HK\$50 per staff member</i>
<i>Shek O & Tai Tam</i>	<i>HK\$75 per staff member</i>
<i>New Territories (includes Clearwater Bay & Sai Kung)</i>	<i>HK\$100 per staff member</i>
 - **Holidays & Special Day Surcharge for staff**, please see below
- 5. Additional Delivery charges**
 - early delivery/pick up, 8 pm - 11 pm HK\$300
 - late delivery/pick up, 11 pm - 6 am HK\$900
 - additional charges may apply if limited parking or no parking
 - no lift and all deliveries by a staircase, from HK\$150 per staircase
- 6. Loss or Damage Equipment**
 - all equipment supplied or hired by Gingers shall at all times be exclusively at the risk of the client during any period when the equipment is at the venue.
 - the client shall make good to the company all loss or damage to Gingers. If a waiter is not present, the equipment must be packed and ready to pick up by our delivery company, otherwise an additional charge will be applied. Any equipment breakage will be charged accordingly
- 7. Black Rain & Typhoon**
 - in case of Typhoon signal Number 8 or Black Rain Storm, the function may be rescheduled with advance notice of at least 12 hours before the starting time
 - in the case where the event has to be cancelled due to T8 or black rain storm warning, the 50% deposit will be retained if the event cannot go ahead

HOLIDAY & SPECIAL DAY SURCHARGES

The following surcharges apply to:

- Ching Ming Festival
- Tuen Ng Festival
- Mid-Autumn Festival
- Chinese Winter Solstice
- Christmas (24th, 26th, 27th & 31st December)

Gingers is closed on the following days:

- Christmas Day (25th December)
- New Years Day (1st January)
- Chinese New Year (the eve of and the first 3 days holiday)

Food (only) surcharge - there will be an additional HK\$1,500 surcharge for food – this cost depends on party type & time

Chef

Surcharge (per 4 hours) per chef	HK\$1,500
Hourly rate to finish before 11:00 pm	HK\$375 per hour
Hourly rate after 11:00 pm	HK\$750 per hour

Waiters (minimum 4 hours)

Waiter (minimum 4 hours) per waiter	HK\$1,200
Hourly rate to finish before 11:00 pm	HK\$300 per hour
Hourly rate after 11:00 pm	HK\$450 per hour

Delivery charges for all the days listed above (For deliveries before 8 pm)

	<u>Single Trip</u>	<u>Round Trip</u>
Hong Kong Island, (which includes delivery to Discovery Bay Ferry Pier on Hong Kong side)	HK\$500	HK\$650
Shek O & Tai Tam	HK\$600	HK\$750
Kowloon	HK\$700	HK\$950
New Territories (excluding Tai Po, Yuen Long, Tuen Mun)	HK\$800	HK\$1,100
New Territories (Tai Po, Yuen Long, Tuen Mun)	HK\$950	HK\$1,300

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

<i>HK Island & Kowloon</i>	<i>HK\$50 per staff member</i>
<i>Shek O & Tai Tam</i>	<i>HK\$75 per staff member</i>
<i>New Territories</i>	<i>HK\$100 per staff member</i>

ALL EQUIPMENT RENTAL CHARGES REMAIN THE SAME

Revised April 2012