



SEASONS GREETINGS

Immerse yourself in the beauty of nature with our Four Season's theme. The Four Seasons inspired very different flavors and presentations, each with their own charm & elegance. Savour seasonal inspired delicacies and delight in the fascinating scenery with our unique set up and LED displays.





SPRING

From March to mid-May, spring is the season of transformation and fresh beginnings. Our spring refreshment station serves milk poached black cod, sweet pea and mint emulsion, citron tea gel and strawberry, champagne and rhubarb trifle with elderflower custard.

SUMMER

Summer takes place from late May to mid-September, a time when flowers are in full bloom under the bright sunshine. Enjoy the sweet white chocolate mouse and white peach jelly and roasted tomato concasse, olive crisp, zucchini, Israeli couscous on sourdough.

AUTUMN

Starting from late September to early December, autumn in Hong Kong is cool and dry. Feel the refreshing breeze and savour our signature Hong Kong style smoked quail tea egg with crispy cordyceps flower and caviar on spoon, and apple bonbon for something sweet.

WINTER

Winter runs from mid-December to February, and is dry with occasional chills. We have prepared seasonal favorites with nourishing twists including pickled shimeji mushroom with walnut-eggplant emulsion on quinoa cracker and potato candies.

A THEMED BREAK FOR ALL THE SENSES

TASTES

Enjoy sweet and savory delicacies with distinct tastes and colourful presentation that represent each season.

SMELLS

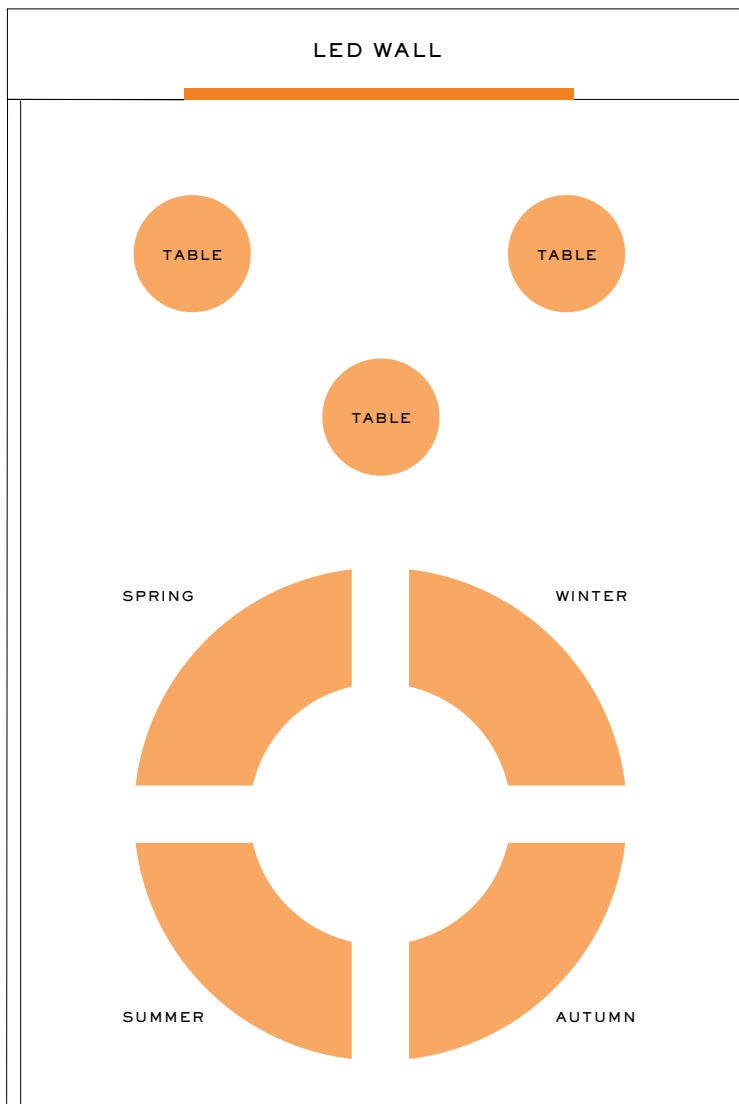
Take a deep breath and smell the refreshing signature scent of Cordis Hotels unique fragrance, “sparkling mint”, a medley of citrus and mint – an ideal mix to the refreshment break.

SIGHTS

Enjoy the sight of the changing seasons represented by our themed backdrops and decorations. Watch flowers bloom and reveal their full splendor in spring and summer or enjoy yellow leaves falling from the trees in autumn and winter.

SOUNDS

What else but Antonio Vivaldi’s masterpiece – The Four Seasons. The piece reflects the beautiful rhythm of nature and how the four seasons transform through the year.



SAMPLE FLOOR PLAN (BALLROOM 3)

Menu

Savoury:

- Milk poached black cod, sweet pea and mint emulsion, citron tea gel
- Roasted tomato concasse, olive crisp, zucchini, Israeli cous cous on sourdough
- Smoked quail tea egg with crispy cordyceps flower and caviar on spoon
- Pickled Shimeji mushroom with walnut-eggplant emulsion on quinoa cracker

Sweet:

- Strawberry, champagne and rhubarb trifle with elderflower custard
- White chocolate mouse and white peach jelly
- Apple bon bon
- Potato candies

Drinks:

- Spring Drink - Absinthe aroma: Yuzu juice, fresh mint, fresh dill, tonic water.
- Summer Drink - Basil smoke: Fresh raspberry, Basil, Lime, elderflower, soda.
- Autumn Drink: Maple popcorn syrup, pineapple juice, cran berry juice, lime.
- Winter Drink: Cinnamon and ginger infused Genmai cha.

Suitable for conference groups of 50 to 100 guests.

For enquiries or bookings, please call +852 3552 3039 or email cdhkg.mice@cordishotels.com to contact our event specialists.

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HOTELS & RESORTS
HONG KONG