



CENTRICITY

by
Hongkong Land

COCKTAIL MENU



HO:
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AT A GLANCE

7,000 sq. ft

Premium Lounge Furniture *

High Cocktail Tables

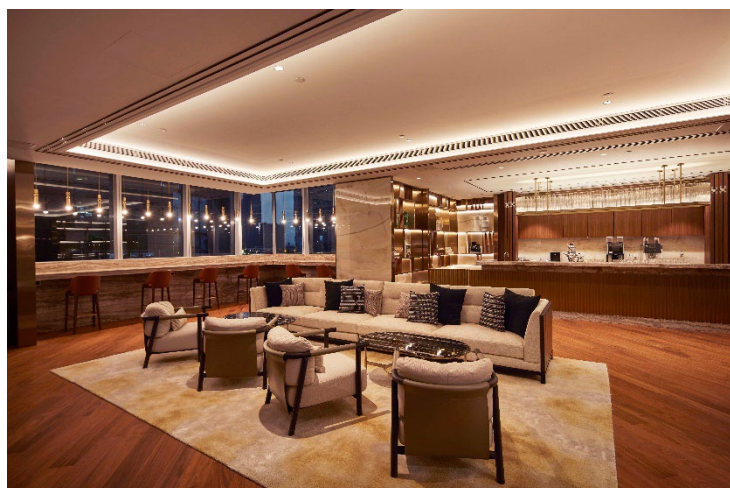
Fully-equipped Bar *

In-house BOSE Sound System

Live DJ Service #

* Available upon request

Additional charges apply



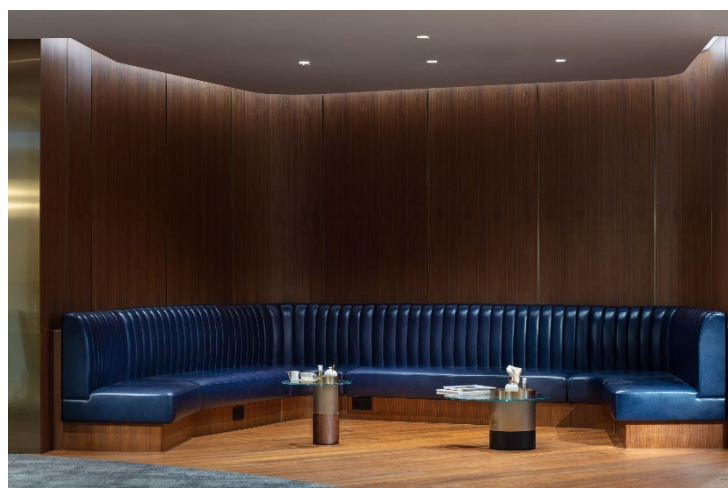
Concentric Corner - Lounge Seating Setup



Small Function Room – Standing Cocktail Setup



Concentric Corner – Standing Cocktail Setup



Concentric Commons – Banquette Seating

Designed to
exceed your expectations and
create unforgettable culinary experiences.



With Executive Chef Julian Man at the helm, our Catchic catering services showcase his passion for cooking, love of local ingredients, and a dedication to exploring unique flavors. His culinary journey brings a distinct and unforgettable touch to every event.

Value

We strive to provide an exceptional experience delivering high-quality food and service that fits within your budget.

Quality Service

Our hotel-trained team is committed to providing outstanding service from start to finish with a high level of attention to details.

Sustainability

We prioritise sustainability through responsible sourcing, minimizing food waste, supporting local farms, and using an on-site composter to reduce our environmental footprint.

Ultimate Flexibility

We offer unparalleled flexibility to customise your F&B needs. From unique menu creations to accommodating dietary restrictions and themed events, we bring your vision to life.



CANAPÉS

Our menus are carefully crafted by Catchic, to provide a diverse range of options, giving you the flexibility to cater to different event requirements and dietary restrictions.

The following serves as a helpful guide to determine the number of canapés suitable for your event.
Feel free to customise the quantity as you'd like!

All canapés at \$40 per piece.

Light

Up to 6 pieces per person

Ideal for early receptions and short networking drinks, which can be considered pre-dinner meals.

Standard

Up to 8 pieces per person

Ideal for longer receptions and networking drinks, which can be considered as pre-dinner meals.

Standard+

Up to 10 pieces per person

Ideal for informal dinners, which can be considered as a replacement for dinner.



*All items and pricing are subject to change without prior notice and Centricity reserves the right of the final decision.
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CANAPÉS

Chilled Items

Seafood

- Shichimi Tuna Tataki, Scallion, Mango, Sriracha Aioli **S**
- Tuna Tartare, Caviar, Avocado, Soy Ginger Sauce **S**
- Hokkaido Scallop Ceviche, Pomaragnate Puree, Trout Roe **SH S**
- Poached Prawn with Thai Mango Papaya Salsa **N SH S**
- House Cured Citrus Salmon, Seaweed Crème Fraiche, Lemon Caviaroli **S**
- Prawn, Crab Meat & Pomelo Cocktail Cannoli **N SH S**
- Seared Sesame Tuna, Crab Roe, Sea Urchin Aioli **S SH**
- Slow Cooked Octopus with Bonito, Cucumber, Pomelo, Wasabi Aioli

Pork & Beef

- Classic Prosciutto & Tomato Bruschetta **P**
- Mortadella Medallions with Celeriac, Carrot Red Pepper Sauce **P**
- Roasted US Prime Beef, Asparagus, Horseradish Cream **S**

Poultry

- Foie Gras Macaroon, Quince **N**
- Duck Confit and Rillettes, Capers, Focaccia Toast **N**

Vegetarian

- Cauliflower, Tofu & Cream Cheese Cannoli, Toast Almond **V N**
- Caramel Baby Pear with Honey Walnut, Gorgonzola **V N**
- Caprese Skewers, Walnut Pesto **V N**
- Roasted Beetroot & Red Onion Tart, Balsamic Glazed, Avocado Puree, Figs **V**



V Vegetarian **N** Contain Nuts **SH** Contain Shellfish **S** Sustainable **P** Contain Pork

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CANAPÉS

Hot Items



Seafood

- Braised Abalone, Aged Cured Ham, Trout Roe SH P
- Miso Cod, Kabusu Gel S
- Baked Mini Crab Cake with Remoulade Sauce S SH
- Pan-seared Scallop with Champagne Caviar Cream SH
- Wok-fried Prawn with Sweet and Chili Sauce N S SH
- Crispy Shrimp Salad Spring Roll, Wasabi Crab Roe Aioli S SH
- Pan-fried Salmon with Tamanegi Sauce N S
- Grilled Prawn, Lobster Hollandaise Sauce S SH
- Unagi Kabayaki, Tamago, Egg Aioli

Pork & Beef

- Mini Beef Satay with Peanut Sauce N
- Thai-styled Wok-fried Beef Cube with Basil Chili Sauce N
- Barbecued Pork Puff P N
- Crispy Pork Belly, Scallion, Black Pepper Garlic Sauce P N

Poultry

- Japanese Minced Chicken Skewer, Yakitori Sauce
- Chicken Lollipop with Honey BBQ Sauce N S
- Mini Fried Chicken Burger, Bacon, Cheddar Cheese, Chilli Crisp Mayonnaise P S

Vegetarian

- Pan-seared Bean Curd Roll, Truffle Aioli V N
- Burrata Capolata Tart V N
- Wild Mushroom Tartlet, Truffle Cream V
- Taro Spring Roll, Lime, Garlic Chili Aioli V N
- Crispy Baked Avocado, Tomato, Nacho Cheese Sauce V N

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CANAPÉS

Sweet Items

- Chestnut Cream Puff P N
- Lava Chocolate Brownie V N
- Pistachio Raspberry Profiterole N P
- Green Tea, Red Bean & Mochi Roll Cake P
- Lemon Caramel Cheesecake V
- Hazelnut Chocolate Mille-Feuille N P
- Caramel Apple Almond Tart V N
- Raspberry Chocolate Truffle Cake P
- Assorted Macaroons N P
- Assorted Éclair N P
- Mini Portuguese Egg Tart with Bird Nest
- Mango Pomelo Sago Dome P
- Mango Coconut Dacquoise N P
- Vegan Pear Strudel V N
- Vegan Banana Brownie V N
- Vegan Pavlova with Mixed Berries Coconut Cream V



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SNACKS

Indulge in our snack menu for more satisfying options.
Featuring larger-than-canapé items that can be set up as enticing food stations,
choose from a variety of delicious options to fulfill your guests' cravings.

The following snack items are based on a minimum order of 12 pieces each.

Seafood

- Pan-fried Prawn Cakes with Lime and Chili Aioli S SH \$220
- Fried Cuttlefish Cakes with Lime and Chili Aioli N \$200
- Thai Fish Cakes with Sweet Chili Sauce N S \$180
- Deep-fried Shrimp Wonton with Pad Thai Sauce N SH \$260

Pork & Beef

- Taiwanese Sausages with Black Pepper and Garlic Sauce P N \$260
- Japanese Gyoza with Pickled Ginger with Yuzu Soy Sauce P N \$200
- Bruschetta Prosciutto di Parma, Figs, Tomato Basil Garlic with Aged Balsamic P N \$300

Poultry

- Chicken Satay with Peanut Sauce N S \$270
- Fried Chicken Wings with Honey Mustard Aioli, Buffalo Sauce N S \$160
- Korean Chicken Bites N S \$160

Vegetarian

- Vegetable Samosa with Mint Sauce V N \$240
- Vegetable Spring Roll with Chinese Vinegar Sauce V N \$200

Artisanal Pizza (11-inch)

- Nduja Sausages with Spicy Salami Pizza P \$155 each
- Margherita Pizza V \$135 each

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BEVERAGES

Alcoholic Package

\$178 – 1 Hour
\$268 – 2 Hours
\$128 – Additional Hour
(Per Person)

Wine

Borsao Tinto Clasico, Spain, 2022
La Joya Reserve Chardonnay, Chile, 2023

Beer

Tsing Tao Bottled Beer

Juice

Orange Juice

Soft Drinks

Sprite, Coke, Coke Zero

Non Alcoholic Package

\$98 – 1 Hour
\$158 – 2 Hours
\$78 – Additional Hour
(Per Person)

Sparkling Tea

Mindful Sparks Yuzu Genmaicha

Juice

Orange Juice

Soft Drinks

Sprite, Coke, Coke Zero

Upgraded Alcoholic Package (per person)

Red Wine

M Chapoutier, Cotes-du-Rhone Rouge Belleruche, France, 2023	\$20
Marques de Casa Concha, Cabernet Sauvignon, Chile, 2021	\$30

White Wine

M Chapoutier, Cotes-du-Rhone Blanc Belleruche, France, 2023	\$20
Scarbolo, Friuli DOC Pinot Grigio, Italy, 2022	\$30

Draft Beer

Yebisu	\$48
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House Spirits

1 hour	\$80
2 hours	\$100

Sparkling

Terre di Sant'Alberto Prosecco DOC Brut	\$78
Perrier-Jouët Grand Brut	\$98
Ruinart Blanc de Blancs	\$108

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Creating Unforgettable Memories with
CATCHIC CATERING



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