

EST. 2015

FEATHER & BONE

MERCHANTS OF FOOD & DRINK



HONG KONG'S FAVOURITE BUTCHER

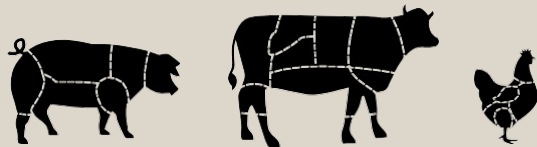
EVENTS PACKAGES

ABOUT US

FEATHER & BONE

We are merchants of food & drink. We are a premium butcher, grocer and deli spanning eleven beautiful locations across Hong Kong, blending contemporary refinement with traditional values dating back to the archetypal British butcher shops from the 1930's. We work directly with farmers and artisans, giving you access to quality meats, fresh produce and pantry staples at everyday prices. The neighbourhood shopping experience is complemented by a seasonal, produce-driven approach in the six restaurants helmed by Group Executive Chef, Mick Bolam.

We currently operate in Central, Mid-Levels, Happy Valley, Sai Ying Pun, Wan Chai, Causeway Bay, Tsuen Wan West, Sai Kung and Clear Water Bay. The Feather & Bone signature hospitality experience comes standard, but each venue offers its own unique features. All stores are conveniently positioned in easy to reach locations, ideal for all your shopping needs and all sorts of occasions. We are family friendly and we encourage celebrations - life is to be celebrated after all



EVENT PACKAGES

Whether you are planning a casual gathering, a corporate breakfast, an all-day wedding celebration or a refined sit-down dinner, we offer a range of packages to match your every need. We care about each and every one of our events, no matter how large or small, we can tailor our menus to suit the occasion.

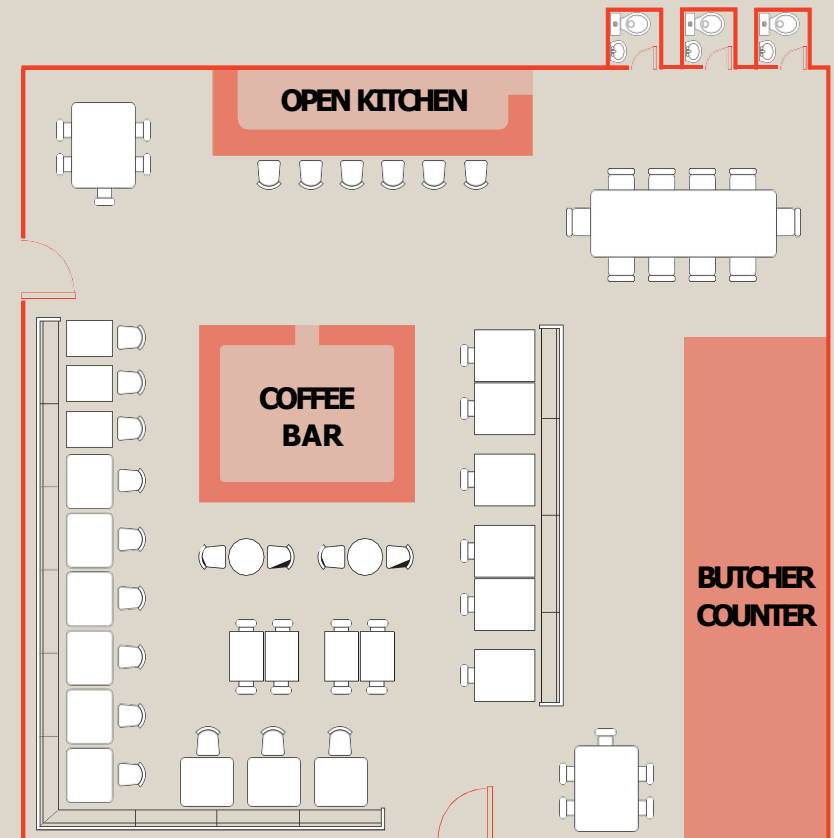
Venue booking only applies to the restaurant area. All prices are applicable for 3-hour bookings during our peak times. Prices are negotiable outside of the usual lunch and dinner peaks.



FEATHER & BONE SAI YING PUN

An open and airy space at the western end of the island.

CAPACITY 48

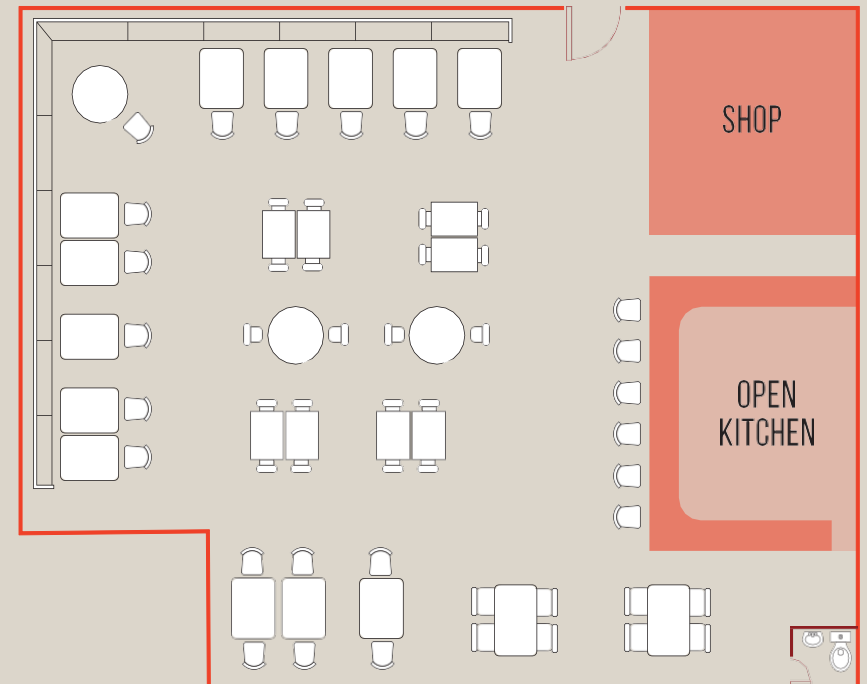


*floorplan is for reference only

FEATHER & BONE WAN CHAI

Cosmopolitan dining at its best in the heart of the city.

CAPACITY 50

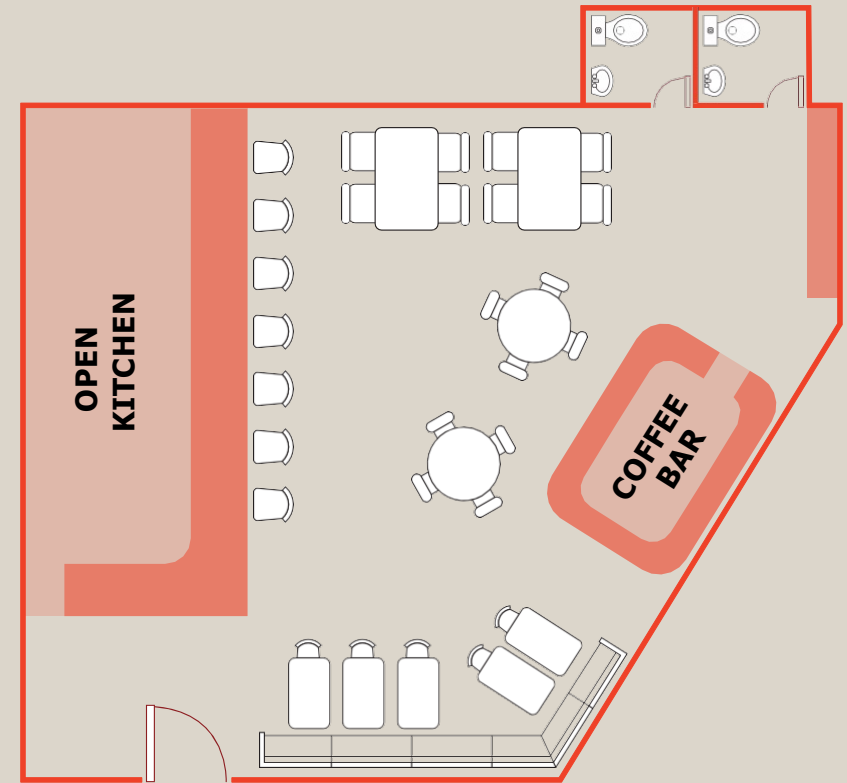


*floorplan is for reference only

FEATHER & BONE MID-LEVELS

An intimate restaurant space with a lush rooftop terrace.

	MAIN DINING ROOM	TERRACE
CAPACITY	20	25

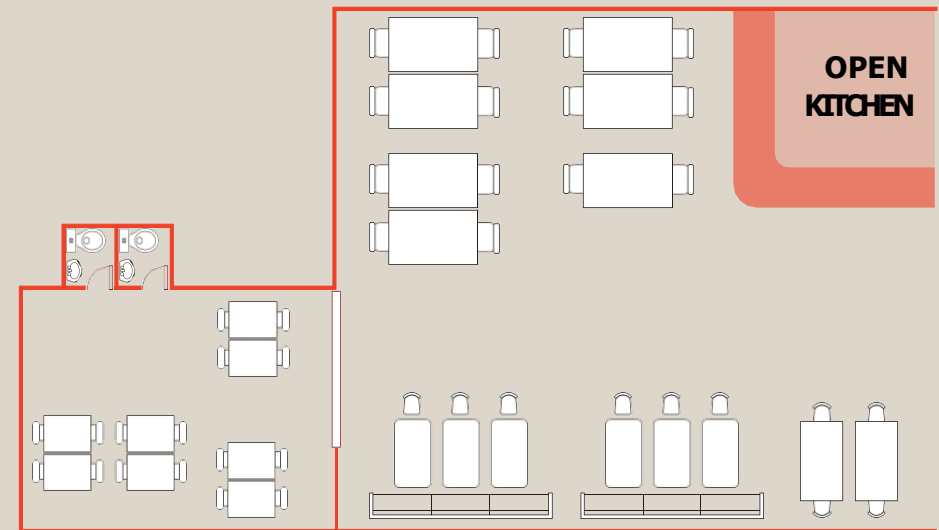


*floorplan is for reference only

FEATHER & BONE HAPPY VALLEY

For a cozy neighbourhood feel with a private covered terrace.

	MAIN DINING ROOM	TERRACE
CAPACITY	25	18



*floorplan is for reference only

FEATHER & BONE TSUEN WAN WEST

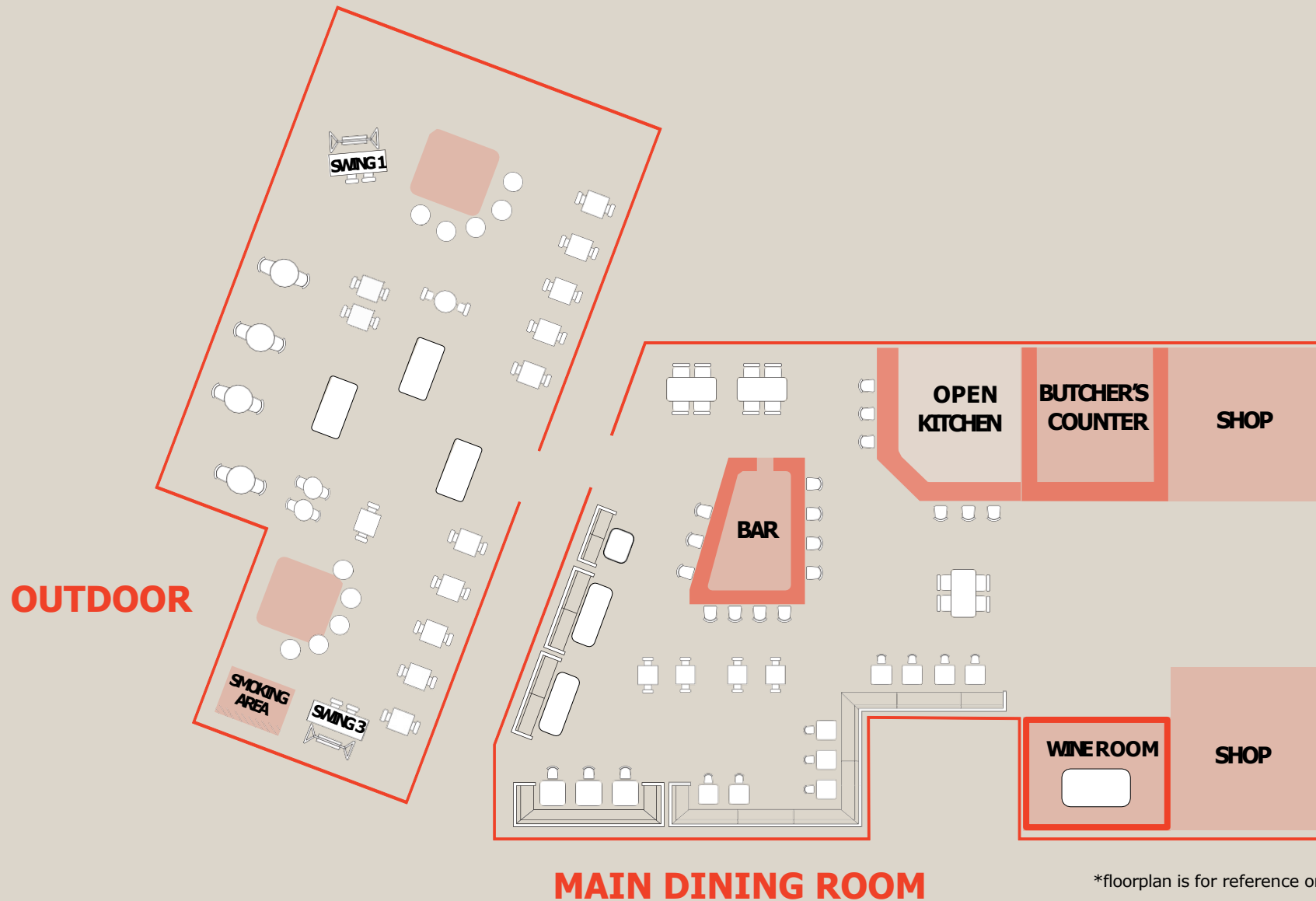
Celebrate with space to spare at the largest venue in the group.

	ENTIRE VENUE	MAIN DINING ROOM	TERRACE	WINE ROOM
CAPACITY	136	50	80	6



FEATHER & BONE

TSUEN WAN WEST

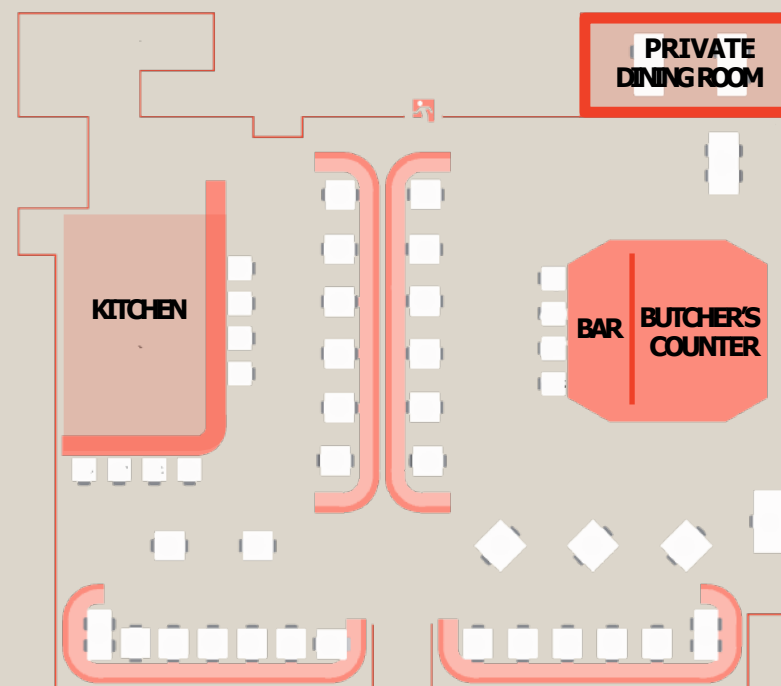


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FEATHER & BONE CAUSEWAY BAY

A unique space that features a separate café area and private dining room.

	ENTIRE VENUE	MAIN DINING ROOM	PRIVATE DINING ROOM
CAPACITY	84	76	8



RESTAURANT

*floorplan is for reference only

OUR DISHES



CHRISTMAS LUNCH MENU

These sample menus are for reference only, subject to change according to seasonal availability. All menus are served family style. We are happy to discuss further should you have guests with special dietary requirements.



STARTERS

FRENCH ONION SOUP

caramelised onion in beef broth, toasted sourdough topped with gruyère cheese.

CHICKEN CAESAR SALAD

poached Australian chicken breast, cos lettuce, streaky bacon & a five-minute Aussie egg.

STEAMED MUSSELS

White wine, chilli & garlic, served with grilled baguette.

MAIN

MINUTE STEAK

wagyu rump cooked medium-well with roasted portobello & a mushroom brandy sauce.

FISH & CHIPS

‘Coopers Pale Ale’ battered sustainable cod served with chips & house-made tartar sauce.

SPAGHETTI MEATBALLS

our famous Lardo di Colonnata & beef balls slow-cooked in tomato sugo, tossed through spaghetti.

DESSERTS

MINI ICE-CREAM SANDWICH

Coconut nectar parfait with a malt crumb, sandwiched between 2 Anzac cookie

338 PER PERSON



CHRISTMAS LUNCH MENU

These sample menus are for reference only, subject to change according to seasonal availability. All menus are served family style. We are happy to discuss further should you have guests with special dietary requirements.



STARTERS

CHARRED BAGUETTE

LA Organic olive oil, balsamic, marinated olives

ORGANIC HOUSE-CORNEED BEEF

bacon Jam

ROAST BUTTERNUT SQUASH TART

walnut pesto, chestnuts, toasted pumpkin seeds

MAIN

ROASTED TURKEY ROULADE

cranberry sauce, fig and cinnamon stuffing, traditional bread sauce

served with:

BRUSSEL SPROUTS

molasses bacon, toasted pecans

PIGS IN BLANKETS

CREAMY MASH

DESSERTS

CHRISTMAS PUDDING

Eggnog custard

388 PER PERSON



VEGETARIAN CHRISTMAS LUNCH MENU

These sample menus are for reference only, subject to change according to seasonal availability. All menus are served family style. We are happy to discuss further should you have guests with special dietary requirements.



STARTERS

CHARRED BAGUETTE

LA Organic olive oil, balsamic, marinated olives

GLAZED BEETROOT CARPACCIO

hazelnut, orange, ricotta salata, watercress

ROAST BUTTERNUT SQUASH TART

walnut pesto, chestnuts, toasted pumpkin seeds

MAIN

PORCINI & WILD MUSHROOM RISOTTO

winter Truffle

Served with:

FIG & CINNAMON STUFFING

traditional bread sauce

BRUSSEL SPROUTS

toasted pecans, chilli butter

CABBAGE SLAW

chipotle mayo, sunflower seeds, honey roasted parsnips, brandied raisins

CREAMY MASH

DESSERTS

CHRISTMAS PUDDING

Eggnog custard

388 PER PERSON



CHRISTMAS DINNER MENU

These sample menus are for reference only, subject to change according to seasonal availability. All menus are served family style. We are happy to discuss further should you have guests with special dietary requirements.



STARTERS

HOUSE-MADE WAGYU JERKY

MARINATED MEATS

SHRIMP TOAST

A light prawn mousse on white bread, flash-fried

CHICKEN CAESAR SALAD

Poached Australian chicken breast, cos lettuce, streaky bacon & a five-minute Aussie egg.

MAIN

BONE IN RIB-EYE

served with

PORTOBELLO MUSHROOMS

CHIPS

BROCCOLI FLORETS

SELECTION OF SAUCES

DESSERTS

MINI ICE-CREAM SANDWICH

Coconut nectar parfait with a malt crumb, sandwiched between 2 Anzac cookie

488 PER PERSON



CHRISTMAS DINNER MENU

These sample menus are for reference only, subject to change according to seasonal availability. All menus are served family style. We are happy to discuss further should you have guests with special dietary requirements.



STARTERS

CHARRED BAGUETTE

LA Organic olive oil, balsamic, marinated olives

SALUMI AND PROSCIUTTO SELECTION

pickled mushrooms, caperberries

ORGANIC HOUSE-CORNE BEEF

bacon Jam

ROAST BUTTERNUT SQUASH TART

walnut pesto, chestnuts, toasted pumpkin seeds

MAIN

ROASTED TURKEY ROULADE

cranberry sauce, fig and cinnamon stuffing, traditional bread sauce

served with:

BRUSSEL SPROUTS

molasses bacon, toasted pecans

PIGS IN BLANKETS

honey-roasted parsnips brandied raisins

CREAMY MASH

MIXED LEAF SALAD

maple dressing

DESSERTS

CHRISTMAS PUDDING

Eggnog custard

CHEESE SELECTION

Crackers, honeycomb

598 PER PERSON

VEGETARIAN CHRISTMAS DINNER MENU

These sample menus are for reference only, subject to change according to seasonal availability. All menus are served family style. We are happy to discuss further should you have guests with special dietary requirements.



STARTERS

CHARRED BAGUETTE

LA Organic olive oil, balsamic, marinated olives

GLAZED BEETROOT CARPACCIO

hazelnut, orange, ricotta salata, watercress

LEEK & SCARMOZA CROQUETTES

sriracha Mayo

ROAST BUTTERNUT SQUASH TART

walnut pesto, chestnuts, toasted pumpkin seeds

MAIN

PORCINI & WILD MUSHROOM RISOTTO

winter truffle

served with:

FIG & CINNAMON STUFFING

traditional bread sauce

BRUSSEL SPROUTS

toasted pecans, chilli butter

CABBAGE SLAW

chipotle mayo, sunflower seeds, honey roasted parsnips, brandied raisins

CREAMY MASH

MIXED LEAF SALAD

Maple dressing

DESSERTS

CHRISTMAS PUDDING

Eggnog custard

CHEESE SELECTION

Crackers, honeycomb

598 PER PERSON

FESTIVE BEVERAGE PACKAGE

All beverage packages are for a minimum of 2 hours but will be gladly extended upon prior arrangement. Champagne and premium options are available upon request. You may also choose to order drinks à la carte and settle the bill accordingly.

PACKAGES	PRICE	ADDITIONAL HOUR
<ul style="list-style-type: none"> • Tar & Roses Prosecco • Sauvignon Blanc Spectacle • Three Butchers Shiraz • Coopers Pale Ale • Soft Drinks and Juices 	298 PER PERSON	158 PER PERSON / HOUR THEREAFTER
* Philizot Et Fils Brut No.3 Champagne Add-on	+100 PER PERSON	60 PER PERSON / HOUR THEREAFTER
<ul style="list-style-type: none"> • Soft Drinks • Sodas • Juices 	158 PER PERSON	68 PER PERSON / HOUR THEREAFTER



If you choose to bring your own wine, bottles will be counted before the function and have HK\$150/750ml **corkage fee** applied. We do not allow BYO beer or spirits.

TERMS & CONDITIONS

Deposit and Cancellation

1. A deposit of 50% of the total estimated amount will be taken to confirm the booking and to reserve the date and time.
2. 50% of the deposit will be refunded if cancelled 7 days before the event. No refund if cancelled within 7 days.
3. Food allergies should be notified a minimum of 7 days before the event wherever possible.
4. A site visit can be arranged by appointment with the manager of the event venue.
5. No refunds will be given due to inclement weather.

General

1. Any drinks purchased outside of packages are at regular prices.
2. Any breakage to property, including furniture, artwork, plates or glasses, will be billed to the guest.
3. Decorations on the walls is not allowed.
4. Outside food is not allowed with the exception of a cake.
5. Cake cutting fee is charged at \$50 per person.
6. Feather & Bone reserves the rights to amend the terms & conditions without prior notice.

CONTACT US

If you are ready to make your booking or would like any additional information, please don't hesitate to contact us :

events@featherandbone.com.hk

CENTRAL (SHOP ONLY)

G/F, 20 Hollywood Rd.
☎ 2325 8570

MID-LEVELS

G/F & 1/F, 38 Shelley St.
☎ 2179 6211

MID-LEVELS (SHOP ONLY)

G/F, Orchid, 22 Mosque St.
☎ 2387 8377

WANCHAI

Shop A, G/F, 5 Luard Rd.
☎ 2325 6308

CAUSEWAY BAY

Shop LG11-22, LG/F,
Lee Garden Two,
28 Yun Ping Road
☎ 3529 1228

HAPPY VALLEY

Shop A & C Winner Building,
11 Wong Nai Chung Road
☎ 2836 3789

SAI YING PUN

Shop 1, G/F
Bohemian House,
321 Des Voeux Road West
☎ 3705 0280

TSUEN WAN WEST

Shop 09, G/F, OP Mall,
100 Tai Ho Road
☎ 2618 8160

SAI KUNG (SHOP ONLY)

G/F, 11 Wan King Path
☎ 2388 3206

CLEAR WATER BAY (SHOP ONLY)

Shop 1-4, 1/F,
Retail Block of Mount Pavilia,
No.663 Clear Water Bay Road
☎ 2791 1680