



*Madame Fu*

GRAND CAFÉ CHINOIS

# Meetings & Events Brochure2024

# ABOUT US



Located in the heart of Tai Kwun in Central, Madame Fù brings back the experience and ambience of a bygone era set in our beautifully restored colonial building.

**With six rooms to choose from and two Verandahs**, Madame Fù can **cater to any clients' events**. Whether it'd be an intimate dinner for 8 in The Library, or a cocktail function for 200 on The Red Veranda overlooking the Parade Ground, our experienced events team can create a bespoke occasion for your party, one that will truly impress.

Each room: **The Pink Room, The Library, The Fù Bar, The Grand Café, Whiskey Lounge & The Artist** have been expertly designed to bring a sense of culture and to allow for perfect environments to entertain and indulge in with friends and/ or business partners & clients. Enjoy our extensive art displays in each room whilst you dine in style and beauty or allow yourself to relax at our Verandahs and enjoy the city flash before you.



# MORE ABOUT MADAME FÙ



Located in one of the most popular sites in Central - Tai Kwun is HK's Heritage Compound



Relax upon our utopian outside our Verandahs and enjoy the city flashes before you



Central-Mid-Levels Escalator is connected to the compound by a new footbridge constructed at the intersection of Hollywood Road and Old Bailey Street



Spanning across the entire 3rd floor of the old police headquarters, Madame Fù offers a unique dining space in an artistic ambience.

---

## ABOUT OUR MEETING/ EVENT FACILITIES



We offer six (6) distinct rooms, each catering to various types of events, ensuring a perfect setting for every occasion



Extensive art displays in each venue space whilst you dine in style

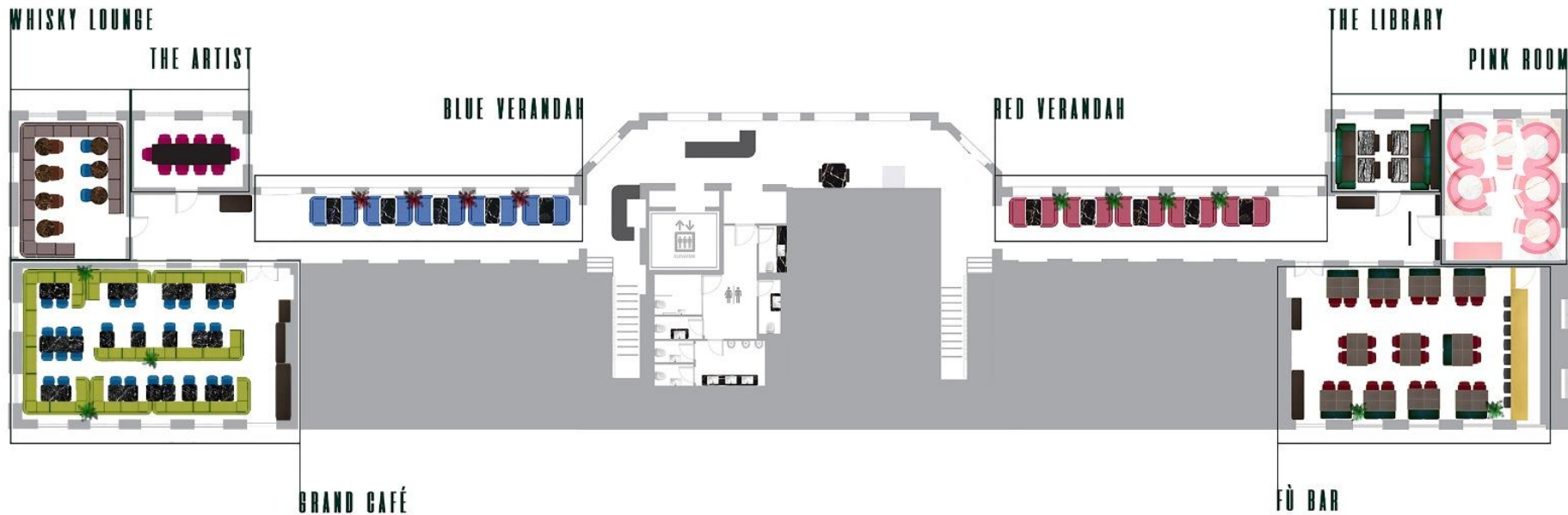


Our Red & Blue Verandahs are lit by stunning lamps crafted out of Hermès scarves; they illuminate lush chaise lounge seating amidst exotic flora.



Our largest spaces, East or West Wing, can host up to 150 guests for cocktail events

# FLOOR PLAN



## West Wing

Seating Capacity: 138 guests

Cocktail Event Capacity: 150 guests

### Grand Café

Seating Capacity: 80 guests

Cocktail Event Capacity: 110 guests

Microphone + projector can be provided

### Whisky Lounge

Seating Capacity: 26 guests

Cocktail Event Capacity: 35 guests

### The Artist

Seating Capacity: 12 guests

## East Wing

Seating Capacity: 96 guests

Cocktail Event Capacity: 150 guests

### Fù Bar

Seating Capacity: 50 guests

Cocktail Event Capacity: 90 guests

Microphone + projector can be provided

### Pink Room

Seating Capacity: 18 guests

### The Library

Seating Capacity: 8 guests



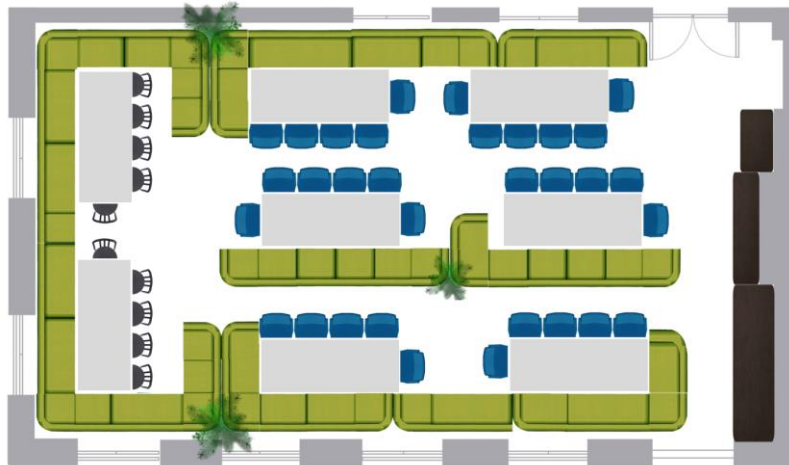
# GRAND CAFÉ



# MADAME FÙ'S EVENT SPACES/ FUNCTION ROOMS



Grand Café Cocktail Style



Grand Café Event Set Up

## GRAND CAFÉ

As our Fine Dining Room, the Café's grand dimensions, elongated windows, and tall timber ceiling perfectly frame its colonial elegance. Comfortable banquette sofas punctuated by verdant palms envelop the room, creating intimate table arrangements. The room's relaxing palette of greens and blues perfectly compliment its dark teak floors, marble tables, and original brick walls — where Madame Fù's eclectic collection of Chinese contemporary art are on display. No matter the time of day, The Grand Café is the perfect location of an exquisite fine dining experience.

Seating Capacity: 80 guests

Cocktail Event Capacity: 110 guests

Microphone and projector can be provided

*\*Please note: All existing floor plans can be modified based on client's needs*



# FÙ BAR



# MADAME FÙ'S EVENT SPACES/ FUNCTION ROOMS

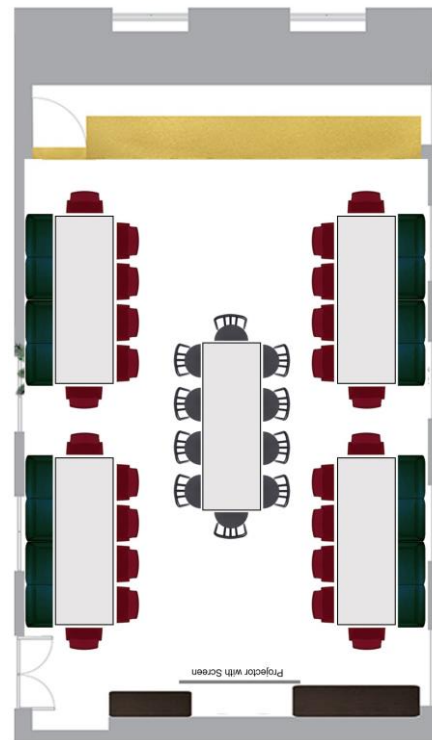
## FÙ BAR

Fu Bar's dramatic bar spans the full width of the room, framed by emerald velvet curtains this space is ideal for any event, casual lunch or simply an after-dinner drink. The walls pay homage to Hong Kong's past with an expressive art display. Fù Bar comes alive at night as the perfect venue to settle in and listen to the dj set the mood.

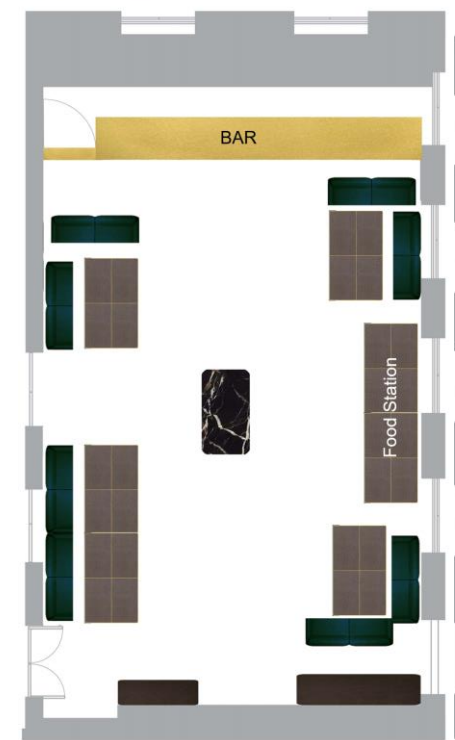
Seating Capacity: 50 guests

Cocktail Event Capacity: 90 guests

Microphone and projector can be provided



\*60 guests event dining seating plan



\*Cocktail event setting floor plan

*\*Please note: All existing floor plans can be modified based on client's needs*

**Fù Bar's Floor Plan\***





THE ARTIST

## THE ARTIST

The Artist, designed for exclusive tastings, pairing dinners and intimate dining experiences. Seat up to twelve along the elongated dining table while you admire the unique work of Hong Kong's 1960s autodidact painter, Luis Chan, as it reflects into the room's dramatic Venetian mirrored wall. This room is ideal for a private fine dining getaway or an executive meeting over morning coffee.

Seating Capacity: 12 guests





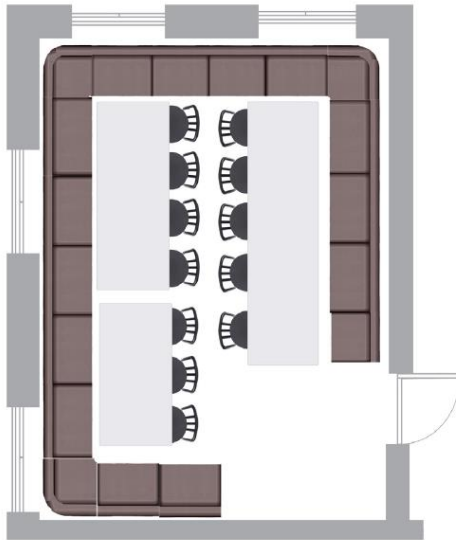
# WHISKY LOUNGE





# MADAME FÙ'S EVENT SPACES/ FUNCTION ROOMS

Whisky  
Lounge's Floor  
Plan\*



\*24 guests event dining seating plan



## WHISKY LOUGE

Behind the elegant gold door you will find our Whisky Lounge. Amber lighting sets the scene with large armchairs and velvet banquettes to ornately match the rich Persian carpets, enjoy your experience as you admire iconic paintings by Konstantin Bessmertny. This room is ideal for unique pairings of Distiller Edition Dinners, Whisky Master Classes and private events.

Seating Capacity: 26 guests

Cocktail Event Capacity: 35 guests

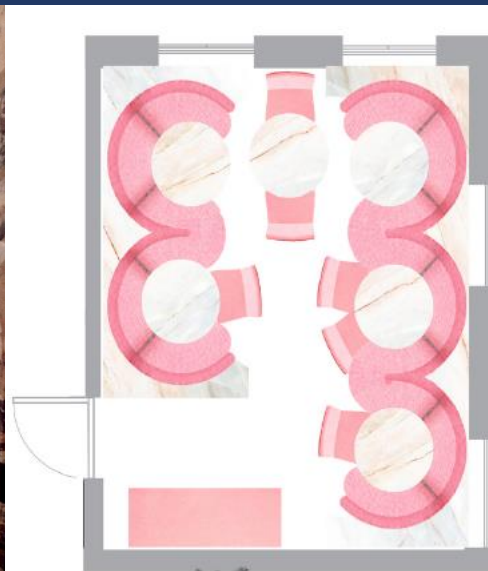
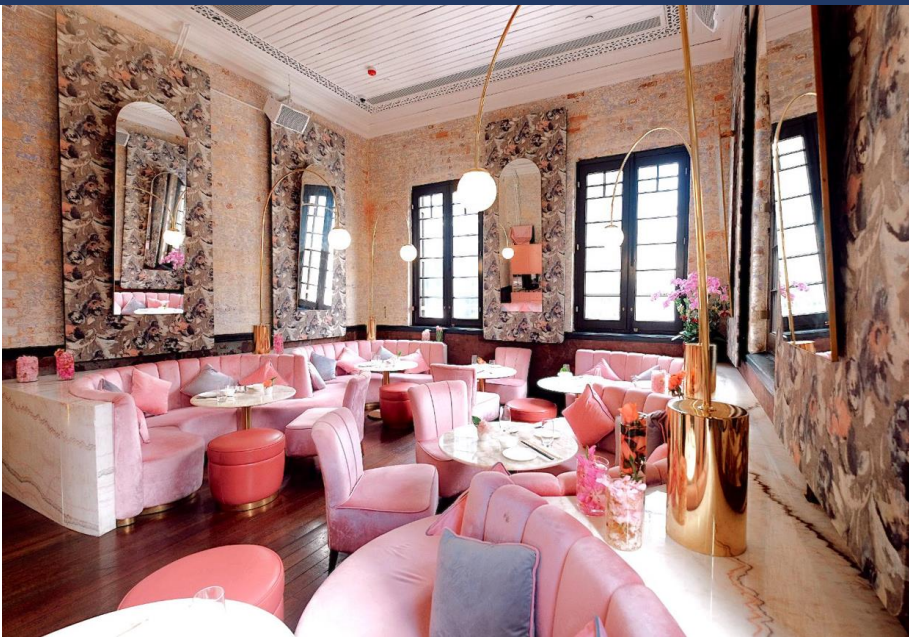
*\*Please note: All existing floor plans can be modified based on client's needs*

# PINK ROOM





# MADAME FÙ'S EVENT SPACES/ FUNCTION ROOMS



\*18 guests event dining seating plan



**Pink Room's Floor Plan\***

## PINK ROOM

Inspired by India Mahdavi's iconically designed London restaurant Sketch, the Pink Room is an ode to the stylish women of Hong Kong. The millennial pink salon offers private booth seating for elegant social lunches, afternoon teas, and intimate dinners.

Seating Capacity: 18 guests

*\*Please note: All existing floor plans can be modified based on client's needs*





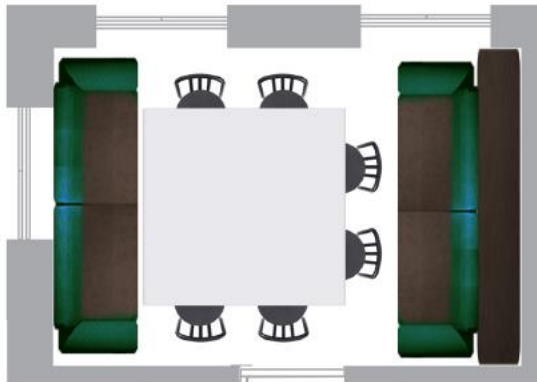
THE LIBRARY



# MADAME FÙ'S EVENT SPACES/ FUNCTION ROOMS



\* 8 guests event dining seating plan



## THE LIBRARY

Madame Fù's library houses an extensive book and magazine collection on Design, Fashion, Travel and the Arts. Its ensconcing Chesterfield sofas offer a quiet retreat from the hustle and bustle, making it the perfect spot to hide out for a quiet lunch or enjoy a peaceful afternoon tea. The Library is our baroque heaven for intimate dinners, meetings or a cozy drink and snack.

Seating Capacity: 8 guests

**The Library's Floor Plan\***

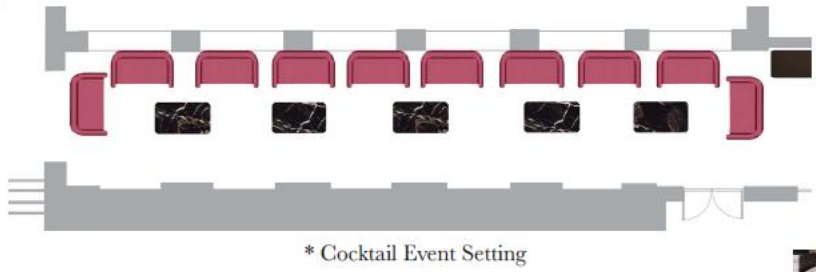
*\*Please note: All existing floor plans can be modified based on client's needs*



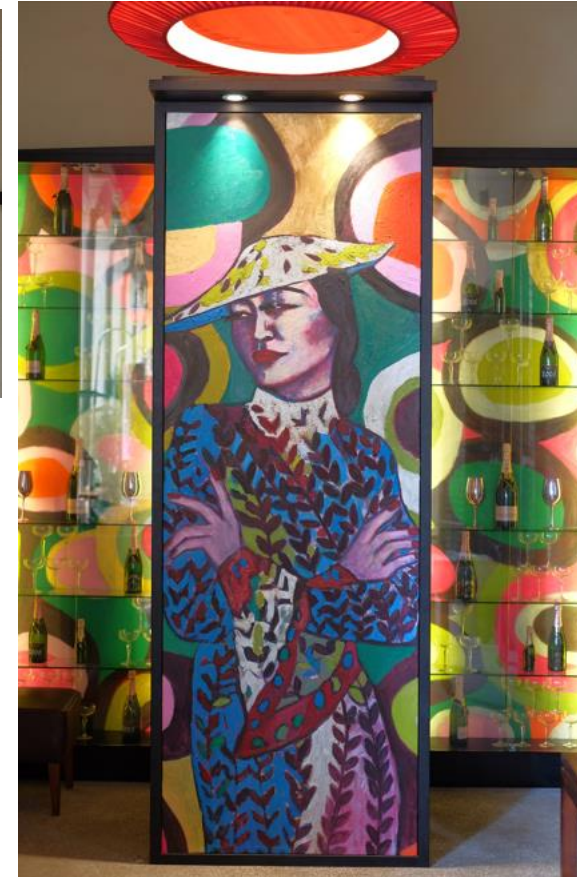
THE RED & BLUE VERANDAHS



# MADAME FÙ'S EVENT SPACES/ FUNCTION ROOMS



**The Red & Blue Verandahs' Floor Plan\***



## THE RED & BLUE VERANDAHS

Madame Fù's verandas offer landmark colonial grandeur in a modern context. Yin to each other's Yang, the two sprawling terraces overlook Tai Kwun's Central Parade Ground—set to stage a regular program of concerts, luxury shows, and seasonal events, making it the perfect spot to perch for lunch, a leisurely afternoon High Tea, or an after dinner aperitif. Lit by stunning lamps crafted out of Hermès scarves, the Red & Blue Verandas offer luscious, chaise lounge seating in a beautiful outdoor setting adorned with exotic flora and fauna.

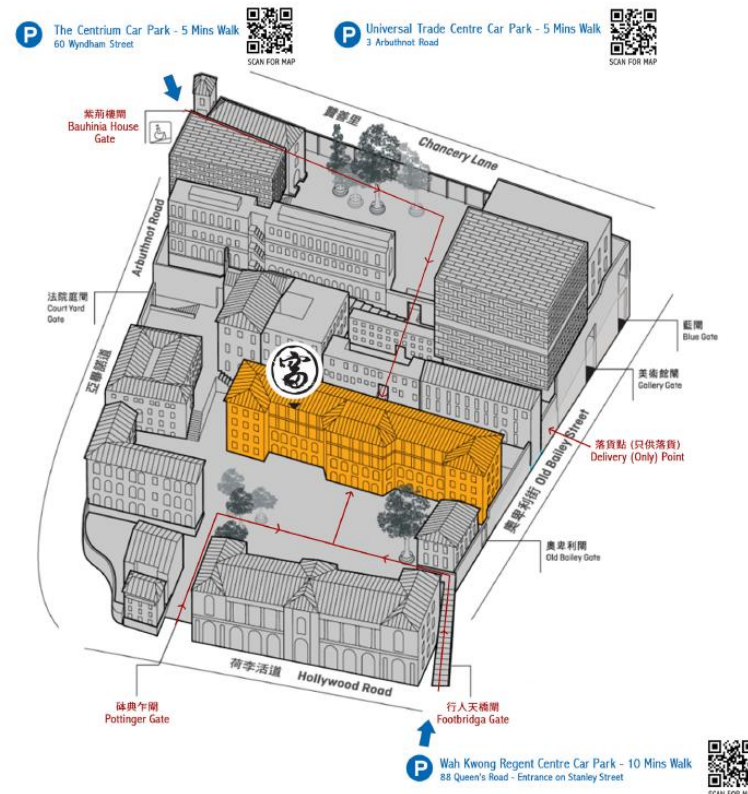
Seating Capacity 20 or more depending on setup

*\*Please note: All existing floor plans can be modified based on client's needs*

## HOW TO GET TO MADAME FÙ

Located in the one of the most popular site in Central - 3rd Floor of Barrack Block, Tai Kwun. Bordered on three sides by Old Bailey Street, Hollywood Road and Arbuthnot Road, while Chancery Lane runs along the southern (upper) prison wall.

The Central-Mid-Levels Escalator is connected to the compound by a new footbridge constructed at the intersection of Hollywood Road and Old Bailey Street in order to provide easier and more convenient access to the site.





# Sample Event Menus

# SAMPLE EVENT SET MENUS



## ME MADAME FÙ GRAND CAFÉ CHINOIS NU

### SAPPHIRE SET MENU

|              |                                                                     |
|--------------|---------------------------------------------------------------------|
| APPETIZERS   | CUCUMBER, CHILLI & CORIANDER SALAD<br>WITH VINTAGE VINEGAR DRESSING |
|              | ASSORTED MUSHROOM &<br>BLACK TRUFFLE DUMPLING                       |
|              | TRADITIONAL CHINESE DRUNKEN<br>CHICKEN                              |
|              | DEEP-FRIED COD FISH FILLET WITH<br>SPICY CHILLI                     |
| MAIN COURSES | KUNG PAO PRAWN WITH CRUNCHY<br>RICE                                 |
|              | MADAME FÙ'S IBERICO CHAR SIU                                        |
|              | STEAMED EGGPLANT WITH SPICY<br>MINCED PORK & CHILLI                 |
|              | EGG FRIED RICE WITH DUCK BREAST<br>WRAPPED WITH LOTUS LEAF          |
| DESSERTS     | DARK CHOCOLATE CAKE                                                 |

**\$680 PER PERSON (FAMILY STYLE)**

ALL PRICES ARE IN HKD AND ARE SUBJECT TO 10%  
SERVICE CHARGE  
WHOLE EVENT MUST PARTICIPATE  
\*THE MENU REQUIRES AT LEAST 10 PARTICIPANTS



## ME MADAME FÙ GRAND CAFÉ CHINOIS NU

### EMERALD SET MENU

|              |                                                            |
|--------------|------------------------------------------------------------|
| APPETIZERS   | GOLDEN SCALLOP DUMPLING                                    |
|              | CRISPY CAULIFLOWER FUNGUS WITH<br>SWEET ZHEN JIANG VINEGAR |
|              | MADAME FÙ'S IBERICO CHAR SIU                               |
|              | HOUSEMADE POTATO TARTLET<br>STUFFED WITH MINCED WAGYU BEEF |
| SOUP         | SWEET CORN SOUP WITH CRAB MEAT                             |
|              |                                                            |
| MAIN COURSES | PEKING DUCK                                                |
|              | STEAMED COD FISH FILLET WITH GREEN<br>PEPPERCORN           |
|              | WOK-FRIED ASPARAGUS WITH MIXED<br>VEGETABLES               |
|              | BRAISED E-FU NOODLE WITH SHREDDED<br>DUCK                  |
| DESSERTS     | OSMANTHUS PANNA COTTA                                      |

**\$1,080 PER PERSON**

ALL PRICES ARE IN HKD AND ARE SUBJECT TO 10%  
SERVICE CHARGE  
WHOLE EVENT MUST PARTICIPATE  
\*THE MENU REQUIRES AT LEAST 10 PARTICIPANTS



# SAMPLE EVENT SET MENUS



## ME MADAME FÙ GRAND CAFÉ CHINOIS NU

### DIAMOND SET MENU

#### APPETIZERS

- ASSORTED MUSHROOM & BLACK TRUFFLE DUMPLING
- RAZOR CLAMS WITH CHERRY RADISH & RATTAN PEPPER
- ROASTED CRISPY SUCKLING PIG
- CHILLED CHINESE LETTUCE & ZUCCHINI ROLL IN SESAME OIL

#### MAIN COURSES

- PEKING DUCK
- STEAMED EGG WHITE CUSTARD WITH LOBSTER & CAVIAR
- BRAISED 3-HEADS ABALONE WITH WILD FUNGUS
- OR
- PAN-FRIED FILLET OF GAROUPA WITH TOMATO SALSA
- STIR-FRIED ASPARAGUS WITH LILY BULB IN BLACK TRUFFLE SAUCE

#### DESSERTS

- WONTON IN LOBSTER BISQUE
- MOCHA-CCINO

\$1,780 PER PERSON

ALL PRICES ARE IN HKD AND ARE SUBJECT TO 10% SERVICE CHARGE  
WHOLE EVENT MUST PARTICIPATE  
\*THE MENU REQUIRES AT LEAST 10 PARTICIPANTS



## ME MADAME FÙ GRAND CAFÉ CHINOIS NU

### VEGETARIAN SET MENU

#### APPETIZERS

- CUCUMBER, CHILLI & CORIANDER SALAD WITH VINTAGE VINEGAR DRESSING
- ASSORTED MUSHROOM & BLACK TRUFFLE DUMPLING
- VEGETARIAN SPRING ROLL
- SMOKED BEAN CURD ROLL WITH SHIITAKE MUSHROOM & CARROT

#### MAIN COURSES

- PLANT-BASED FISH FILLET IN SWEET AND SOUR SAUCE
- STIR-FRIED ASPARAGUS WITH LILY BULB IN BLACK TRUFFLE SAUCE
- STEAMED EGGPLANT WITH TERMINE MUSHROOMS
- FRIED WILD RICE & SEASONAL VEGETABLES

#### DESSERTS

- COCONUT CHIA SEEDS PUDDING

\$680 PER PERSON (FAMILY STYLE)

ALL PRICES ARE IN HKD AND ARE SUBJECT TO 10% SERVICE CHARGE  
WHOLE EVENT MUST PARTICIPATE  
\*THE MENU REQUIRES AT LEAST 10 PARTICIPANTS

# Event Set Up Inspos



# WHAT YOUR EVENT MIGHT LOOK LIKE





# WHAT YOUR EVENT MIGHT LOOK LIKE



3D backdrop being  
placed on The Verandahs



Custom made floor  
lamps on The Verandahs



Backdrop with logo



# WHAT YOUR EVENT MIGHT LOOK LIKE



Bespoke Table Cards



Bespoke Menu Design

# APPENDIX





**When it comes to creating a memorable meetings, the little details make all the differences. Her are some top tips to consider for delivering a seamless event.**

---

## **Audiovisual Requirements**

What are the technical requirements of your event? Agree with your AV coordinator what you'll need and who will be responsible for making it happen.

## **Branding and decorations**

Identify and branding needs early on the planning process. Use the relevant style guides and selection of branded assets in part three of the Playbook to help you. Think about how you can tailor the meeting space you choose to show off Madame Fù Grand Café Chinois. Ideas for this are available later in the Playbook.

## **Cloak Room**

Allocate a safe space for customers to leave any items they wish including coats and luggage. Have staff on hand to help them check their items in and out with ease.

## **Health and safety**

Identify any health and safety considerations ahead of time and put a plan in place to mitigate any anticipated issues. You may wish to brief customers at the start of the event on protocol in the event of an emergency, such as a fire.

## **Name badges**

Help your customers to network easily by providing name badges. Ensure event staff and guests are easily distinguishable- you could use different colours or designs to do this.

## **Refreshment**

Depending on the time of day, ensure you have appropriate provision for food and beverages and agree timelines and requirements with catering in advance. Consider including hot drinks and water throughout the meeting. Don't forget to ask customers for any dietary requirements and plan accordingly.

## **Signage**

Make it easy to find the spaces your customers will need most regularly, including water and refreshments and restrooms. Use clear signage to help them find what they need quickly and easily. Allocate staff to help with wayfinding if required.



## **Social Media**

You may wish to integrate social media into your event planning. Find out more about how you can do this in past two of the Playbook.

## **Team**

Do you need a team of event support staff to help everything run smoothly? Allocate roles and responsibilities in advance and ensure your team are fully briefed in advance of the day. You may wish to give them a site tour and a “frequently asked questions” document to help them respond to customer queries.

## **Theming**

You could consider theming your event around a hot industry topic to help drive meaningful conversations. Find out more about how you can do this later in the Playbook.

## **Wi-Fi**

Speak to your technical team to establish whether you’ll need to install further equipment to support the number of users you expect to log on. Include guest Wi-Fi details in your joining instructions and display them visibly on site.



For more information,  
please contact our event consultants.

tel: +852 2114 2118

email: [events@madamefu.com.hk](mailto:events@madamefu.com.hk)

[www.madamefu.com.hk](http://www.madamefu.com.hk)