

# MEMBERSHIP

會員





MEMBERS' DAY 會員日 2019

CELEBRATING THE SPECIAL



This year saw good progress on the New Clubhouse at Happy Valley, which together with the Old Clubhouse forms The Hilltop in the Valley. This is just part of a comprehensive development plan to improve the portfolio of clubhouses and the overall membership experience. New programmes, facilities and services, all supported by new technology, will create more rewarding and enriching experiences. Together with the opportunity to pursue thoroughbred horse ownership and to contribute to the Club's purpose of society betterment, this is what makes membership of the Club truly unique.

今年，跑馬地新會所工程進展良好，新會所連同舊會所將組成「The Hilltop in the Valley」。馬會致力推行全面的發展計劃，完善會所設施和服務，以及提升會員體驗。除新會所工程外，馬會也運用新科技，推出全新活動、設施和服務，為會員創造更多豐富精彩的體驗。此外，馬會會員有機會晉身馬主行列，並參與馬會建設更美好社會的工作，進一步彰顯馬會會籍的獨特性。

## THE HILLTOP IN THE VALLEY

At more than double the existing space, the new Hilltop in the Valley, which comprises the existing Old Clubhouse and the New Clubhouse under construction, will offer a signature destination for members to pursue personal fitness, spend time with family and friends, and enjoy a wide range of dining choices.

Rising from a podium with car parking beneath, the New Clubhouse, due to open in 2020, comprises eight floors of dining, recreation and social space. This will be connected to the Old Clubhouse via a link building which will itself accommodate a wine bar and shop, as well as an expanded LEVADE retail outlet.

A 50-metre swimming pool, a 2,200 square metre gym and four rooftop tennis courts will offer new and challenging fitness options. The expanded children's play area, relocated from the Old Clubhouse, will encourage children to explore, develop and learn. Dining capacity will increase by half, with a range of options to choose from, including live kitchens offering a choice of cuisines, healthy eating, and a Chinese restaurant serving provincial cuisine. On the top floor, a bar, restaurant and games area will be the perfect place to socialise and become immersed in a world of sporting entertainment. All this can be enjoyed in a building which commands spectacular views over Happy Valley and to the newly renovated Shan Kwong Road Park below.

Meanwhile, the Old Clubhouse, with its classic ambience and tranquility, will also see some physical and service enhancements. Indeed this has already begun, with new menus being introduced at The Gallop and Six Furlong.



全新的「The Hilltop in the Valley」由現有的舊會所和正在興建的新會所組成，成為面積倍增的旗艦會所，為會員提供一個運動消閒、親友樂聚及享受各款佳餚的好去處。

新會所將於2020年啟用，除了平台底部設置停車場之外，平台之上八層高的大樓備有餐飲、康樂和社交空間。新會所與舊會所將由一座迴廊大樓連接，當中設有酒吧和酒窖，以及擴充後的「LEVADE」禮品店。

新會所設有長50米的游泳池、面積達2,200平方米的健身中心和四個天台網球場，提供全新且具挑戰性的健身選擇。從舊會所遷至新會所的兒童室內遊樂區，規模更大，為孩子提供更多探索、發展和學習空間。新會所落成後，跑馬地會所餐飲設施的款客數目將增加50%，呈獻多元化的美饌佳餚，包括互動廚房、健康食尚，以及提供各省地道名菜的中菜廳。頂層的酒吧、餐廳和娛樂區是會員社交結友和享受體育娛樂的理想場所。會員在新會所享用這些貼心服務之餘，更可飽覽整個跑馬地及翻新後的山光道公園的美麗景致。

同時，為提升舊會所的經典特色和寧謐氛圍，馬會將會為部分設施和服務換上新貌。有關工作正陸續推行，其中嘉樂樓和六化郎咖啡室已先後推出全新菜單。

## ENHANCING THE MEMBERSHIP EXPERIENCE

### 提升會員體驗

This year saw several improvements to communication channels. The membership website was enhanced, giving more flexibility in searching for events and offerings by member need. A new chatbot function also enables members to obtain personalised online assistance.

In April, a new-look *badges* was launched as a single-language edition, with members invited to choose between an online or a printed version in either English or Chinese. This “go green” initiative will cut paper usage by an estimated 38%.

To provide for faster and more convenient payment, all membership cards are currently being upgraded with a contactless payment feature.

From 2020, RFID technology will be implemented in car parks, which will allow for faster entry and exit and also simplify the car park label process.

馬會今年加強與會員溝通。會員網站進行了提升工程，方便會員根據個人需要更靈活地搜尋馬會活動和服務。嶄新的數碼助手功能為會員提供更貼心的網上支援服務。

馬會會員月刊《badges》在今年4月推出單語版本，以全新面貌亮相。會員可選擇收取英文或中文、電子或印刷版本的月刊。這項環保做法預計能將用紙量減少38%。

為提供更方便快捷的付款服務，馬會正分階段更新所有會員卡，以提供非接觸式支付功能。

另外，馬會停車場將由2020年起陸續啟用配備無線射頻辨識技術(RFID)的泊車系統，屆時可縮短車輛進出所需時間，並簡化簽發泊車證流程。

### Closer to nature at Beas River 雙魚河與大自然渾然一體的非凡體驗



Beas River Country Club (BRCC) has always been the perfect place to connect with nature. Thanks to improvements in the Members' Garden there are now many more opportunities, with a greater variety of birds, butterflies and dragonflies.

Members can also join the BRCC Nature Discovery and Nature Explorer programmes, a series of workshops and activities, including bird and butterfly watching and Geopark tours, which introduce the natural beauty of the New Territories.



雙魚河鄉村會所一直是會員親親大自然的理想地點。優化後的會員花園引來更多不同品種的雀鳥、蝴蝶和蜻蜓，讓會員有更多機會與大自然作近距離接觸。

會員亦可參加雙魚河鄉村會所「自然探索系列」舉辦的一系列工作坊和活動，包括觀賞鳥類和蝴蝶，以及參與地質公園之旅，讓會員細賞新界的自然風貌。



(above and right) The Owners' Lounge at Conghua Racecourse  
(上及右圖)從化馬場馬主貴賓室

## HORSE OWNERSHIP 馬主歷程

The opening of Conghua Racecourse last August means that, together with the existing amenities at Sha Tin Racecourse, members now have access to some of the finest thoroughbred training facilities anywhere in the world. These include a dedicated Owners' Lounge, with relationship ambassadors on hand to assist with stables and trackwork visits.

To learn more about Conghua Racecourse, as well as the outstanding natural scenery of Conghua District, members were able to enjoy a series of exclusive tours throughout the earlier part of the season.

As always, members celebrated their shared passion for racing at Members' Day, which this year carried the theme, "Celebrating the Spirit of Champions". In July, the year's best horses and their owners were honoured at the season-end Champion Awards.

從化馬場於2018年8月啟用，連同沙田馬場的現有設施，為會員提供全球數一數二的頂級純種賽駒訓練設施，當中包括馬主貴賓室，並由客務大使專責安排馬主參觀馬房和觀賞馬匹訓練。

在本馬季早段，馬會特別設計了一系列的會員專享參觀活動，讓會員進一步認識從化馬場，同時欣賞從化區優美的自然景致。

而一年一度讓會員共慶賽馬之樂的會員日，今年以「Celebrating the Spirit of Champions」為主題。馬會在7月賽季末頒發冠軍人馬獎，嘉許季內表現優秀的賽駒及馬主，為賽季畫上完美句號。





Club chefs celebrate their success at this year's HOFEX.  
馬會廚師在今年HOFEX食品飲料及酒店餐飲設備商貿展中，贏得多個獎項。

## AWARD-WINNING CUISINE 佳餚美食屢獲殊榮

Aside from the pleasures of cuisine crafted by the Club's top chefs, this year saw members enjoy award-winning dishes from some of the world's leading culinary masters.

Our Greatest Chefs Series brought no less than six Michelin 3-starred chefs and one Michelin 2-starred chef to the Club, where they shared the delights of contemporary American, Catalan, Basque and French cuisine.

The continuing Asian Chefs Series saw members enjoy the subtleties of rare dishes from Japan, Singapore and Thailand. There were also opportunities to enjoy Chinese cuisine from Yunnan, Nanjing and Yangzhou.

Alongside these were celebrity guest appearances by Hong Kong masters Dai Lung, Chan Sui-kei and Chan Kwok-keung.

The Club's catering team also garnered awards and recognition this year. Club chefs participated in the prestigious Villeroy & Boch Culinary World Cup as members of the Hong Kong Chefs Association culinary team, bringing home gold, silver and bronze awards. In this year's HOFEX, Asia's leading food and hospitality trade show, Club chefs came away with an impressive 21 medals from the Hong Kong International Culinary Classic and took the championship and runner-up spots in the Italian Cocktail Challenge.



Christopher Kostow was one of six Michelin 3-starred chefs featured at clubhouses this year.  
Christopher Kostow是今年獲邀到馬會會所獻藝的六位米芝蓮三星大廚之一。

除了由馬會頂級廚師精心烹調的美食外，今年會員更有機會品嚐到蜚聲國際烹飪大師的得獎名菜。

馬會會所的「名廚系列」邀請了多達六位米芝蓮三星大廚和一位米芝蓮二星大廚，為會員提供當代美國、加泰羅尼亞、巴斯克和法國美饌。

至於已舉辦多年的「亞洲客席名廚系列」，今年則讓會員一嚐來自日本、新加坡和泰國的非一般菜式。會員還有機會品嚐來自中國雲南、南京和揚州的佳餚。

除此之外，馬會亦安排客席香港大廚戴龍、陳小麒和陳國強在會所一展廚藝。

年內，馬會的餐飲團隊贏得多個獎項及殊榮。馬會廚師參加香港廚師協會組成的隊伍，出戰著名的「Villeroy & Boch世界盃國際廚藝競賽」，連奪金、銀、銅獎。在今年亞洲首屈一指的HOFEX食品飲料及酒店餐飲設備商貿展中，馬會廚師團隊於香港國際美食大獎贏得多達21枚獎牌，成績斐然，更在意大利雞尾酒挑戰賽中獲得冠、亞軍兩個榮譽。

## THE MEMBERSHIP HOSPITALITY ACADEMY 會員款客事務學院

In support of its membership development plan, the Club has established the Membership Hospitality Academy to provide professional development and qualifications to its membership team.

All three of the Academy's programmes have been accredited by The Hong Kong Council for Accreditation of Academic and Vocational Qualifications, with two being at QF Level 5, this level being equivalent to the QF level of a Hong Kong Bachelor's degree. The Club is the first member of Hong Kong's hospitality industry to offer such a qualification.

為配合會員事務發展計劃，馬會成立了「會員款客事務學院」，為服務團隊提供專業發展機會和資格認證。

學院的三個課程悉數獲香港學術及職業資歷評審局認證，當中兩個課程更獲頒發資歷框架第五級的認證，資歷相當於香港學士學位同等級別。馬會是香港第一家提供該級別資歷認證的款客服務營運機構。

## CARING HEARTS 關愛社群

Since its foundation eight years ago, the Members' CARE@hkjc Volunteer Team has grown to 1,050 members and contributed over 17,000 hours of community service.

This year, team members took part in 16 activities. They worked alongside special education students to create decorative art works, helped senior citizens make mooncakes and celebrate Chinese New Year, joined community visits to exhibitions and museums, learned how to assist the visually impaired, and took part in outreach visits to elderly homes and a rehabilitation centre. Through these and many other activities, Club members have shown their support for Hong Kong's most needy, and for the Club's commitment to the betterment of society.

Equally impressive is the charity commitment of Beijing Clubhouse members, most especially through their annual charity wine dinner, which has raised more than RMB47 million over the last 11 years. Funds raised through the wine auction and other activities have supported a number of projects for underprivileged children in rural and inner city areas of the Mainland. In recognition of its work, the clubhouse was honoured in the 2018 China Charity List and by the 2018 China Annual Conference on Philanthropy.



馬會會員義工隊自八年前成立以來，成員人數已達1,050人，社會服務時數更超過17,000小時。

今年，馬會會員義工隊成員參與16項活動，包括與有特殊教育需要的學生一同創作裝飾藝術品、與長者攜手製作月餅和慶祝農曆新年、帶領社區人士參觀展覽和博物館、學習如何幫助視障人士，以及到老人院和復康中心進行外展服務等。透過這些活動，馬會會員為香港有需要人士伸出援手，身體力行支持馬會致力建設更美好社會。

北京會所會員同樣積極參與公益事務，特別是透過一年一度的慈善拍賣酒宴，過去11年已籌得超過4,700萬元人民幣。從慈善拍賣酒宴和其他活動籌集的善款，分別支持了多個慈善項目，支援內地農村和城市地區弱勢兒童，北京會所因而榮登2018年中國慈善榜，並獲2018年中國慈善年會表揚。

