HKUAA Dinner Talk By Ms. Mei-Ling NG On 23 Nov, 2015

Date:	23 November, 2015 (Monday)
Time:	18:30-21:00
	18:30 Registration
	19:00 Dinner
	19:45 Talk by Mei-Ling NG
	20:45 Q&A
Venue:	HKUAA Clubhouse
Address:	Room 101, 1/F, Yip Fung Building,
	2 D'Aguilar Street, Central, HK
Speaker:	Ms. Mei-Ling NG (Please see below for more information)
Speech Title:	Why Is It More Important Finding A Life Partner Than Getting A PHD?







Language:	Cantonese
Food & Drink:	Chinese cuisine + red wine (Please see below for the menu)
Charge:	\$299 per person

Reservation and payment method

1. Please complete the form in below with payment and email to <u>hkuaasocial@gmail.com</u> ON or BEFORE 20 Nov, 2015 (Fri).

***Enrolment Form ***
Full Name:
Gender:
HKUAA Membership No.:
Phone:
Email:
No. of person:

After filling out the form, please make the payment using one of the methods below

A) BY DEPOSIT to our HSBC account (through ATM, Counter or Online)

Account Name:	Hong Kong University Alumni Association
Account No.:	848-307666-838

After you have made the payment, **please scan and attach the receipt**, email to <u>hkuaasocial@gmail.com</u>.

B) BY CREDIT CARD

Please note that by sending email to us with your credit card information, Hong Kong University Alumni Association (HKUAA) is authorized to charge the amount indicated by you from your credit card. Please provide us with the following credit card information for processing payment (MUST use your own credit card)

Cardholder Name (Same as printed on credit card): Credit Card Type (Visa / Master): Credit Card Number: Credit Card Expiry Date: Amount to be charged (HK\$):

You will receive a confirmation email once we have successfully received your payment.

Deadline of reservation: 20 November, 2015 (Friday)

Terms & Notes

You can make one lump sum payment if you enroll with your friend(s). Please advise the name(s) and personal information if do so.

Please note that payment is **non-refundable**. We will charge you only if we have reserved place(s) for you. However, you will NOT be charged when the event is full. We will advise whether you get your place(s) in due course.

You may visit our website before you enroll as we will update the places frequently. Please be noted that we will not responsible for any delay in the information.

If you have not yet registered as a HKUAA Member, please do so at our website, FREE membership for all HKU alumni and students.

During the event, please follow all rules and instructions strictly made by HKUAA or the service provider. Please act responsibly and HKUAA will not be liable for any damage, injury or any serious consequences that may be caused.

HKUAA reserves all rights to make ultimate decision on all related issues.

For enquiries and payment details, please contact HKUAA Office staff at 2522 6113 or at hkuaasocial@gmail.com.

Best Regards,

Alex C H LAI Social & Events Convenor HKU Alumni Assoiciation



Mei Ling Ng Liu

Mei Ling Ng holds a Master Degree in English Literature plus a MBA. She has lived and worked in Europe and the States for over 20 years and speaks four languages fluently.

Mei Ling's forté lies in international marketing. She has worked as Senior Vice President for Levi Strauss Asia; Trade Advisor for Hong Kong Trade Development Council in Frankfurt; & International Marketing Director for the Dunlop Group in London. Her marketing strategies included clever pricing, astute inventory control and

ground breaking promotions through world class events, from Wimbledon, Grand Prix, to the Olympics.... Generating phenomenal business growth. Mei Ling went on to become the first woman and the first Chinese to have won the European Union Business Excellence Award.

After returning to HK, she established her own company, & became a successful entrepreneur. In 2007, she sold her business at its peak and went into retirement. Two months later, bored with retirement, she decided to reinvent herself by setting up Hong Kong Matchmakers – which has since become the largest & the most reputable matchmaking company in Hong Kong. As the English magazine **Hong Kong Business** puts it , "...*Finally, here is someone who has put some class in the business of matchmaking* —". In January 2015, Mei Ling was officially appointed to the Executive Board of the Matchmaking Institute of New York – an international recognition for her achievement.

Hong Kong Matchmakers is an elite service company catering to tertiary educated professionals, senior executives and entrepreneurs in the higher income group. Winner of the High Flyer Award and the Outstanding Entrepreneur Award, *Worldwide Lifestyle* describes her company as "*the most professional & the most qualified company in this field in HK*".

Commonly known as the "Diamond Matchmaker"- a title given to her by the **HK Economic Times** years ago and has since become rooted- Mei Ling is also a book author, a columnist, a television personality and a popular public speaker. Her English books are distributed by Bookazine, Chinese translations by Worldwide (大眾書店全線). For her column with ETNET DIVA, she was voted one of Hong Kong's Top 10 Columnists. Mei Ling has completed over 100 radio and TV shows with Premiere Paris, CNN, RTHK, TVB, ATV, Now TV, Phoenix, Cable TV,湖南衛視, SBS Melbourne, TVB & KTSF San Francisco...etc.etc. In collaboration with the VTC (Vocational Training Council) and Family Centre, the MeilingCircle runs monthly courses at the PEAK College offering Relationship Education and Personal Enhancement programs.

Supported by the HK Tourism Board, with Mrs. Regina Ip as the officiating guest, Meiling Circle will be launching the first ever HK Lifestyle Convention in Feb.2016 in – A unique platform for overseas Chinese from all neighboring countries to come, meet and mingle in Hong Kong.

<u>MENU</u>

HONG KONG UNIVERSITY ALUMNI ASSOCIATION 香 港 大 校 友 癴 -Room 101, 1/F, Yip Fung Building, 2 D'Aguitar Street, Central, Hong Kong Tel: 2522 7969, 2523 0789 Membership Service: 3421 1218 Fax: (852) 2523 2560 Emeil: hkusa@phkusa.org.hk. Website: www.hkusa.org.hk 二零一五年十一月廿三日星 薑 古 鹹 菜 杏 鳳 紅 珊 蛋 叉 蛋 瑚 汁 炆 法 遠 尾 燒 汁 馬 桂 白 蔥 花 牛 鹽 蹄 龍 白 蝦 杏 花 芥 蒸 炒 期 躉 筋 焗 肺 多 仁 炒 肉 素 露 飯 蘭 球 湯 腩 餅 翅 雞 \pm