2021

都會海逸酒店中式婚宴套餐 Harbour Plaza Metropolis Chinese Wedding Package

中式婚宴 Chinese Wedding Package

菜譜 Menu A 每席港幣 \$8,788 per table 菜譜 Menu B 每席港幣 \$9,788 per table 菜譜 Menu C 每席港幣 \$10,788 per table 每席港幣 \$12,788 per table

預訂五席或以上,即可享以下優惠 Exclusive privileges for 5 tables or above:

- ·三磅心型鮮果忌廉結婚蛋糕 3 pounds of heart-shaped fresh fruit cream cake
- · 迎賓雜果賓治乙盤 1 bowl of welcome fruit punch
- · 祝酒香檳乙瓶 1 bottle of champagne for toasting
- · 每席豁免開瓶費乙支 Free corkage for 1 bottle of self-brought in wine or hard liquor per table
- · 五層結婚蛋糕模型供拍照用 5-tier dummy wedding cake for photo-shooting
- · 全場席上及迎賓接待處花卉擺設 Table centerpiece on each dining table and reception desk
- · 免費供應椅套佈置 Complimentary chair covers
- 免費安排新人英文名字禮堂牌匾

Complimentary banner bearing the English name of bride and groom

- · 所有領目需另設加一級務費及每席供10 12人用 All prices are subject to 10% service charge and for 10 12 persons per table · 優惠期至 2021年12月31日 Valid until 31 December 2021
- · 免費提供油畫架 Easel stand for wedding photo display
- · 每十二位敬送精美請柬八張 (不包括印刷) Complimentary 8 sets of invitation cards per 12 persons (printing excluded)
- ・中式嘉賓提名冊乙本 1 Chinese guest signature book
- · 免費麻雀耍樂 Free mahjong entertainment
- · 免費供應中國茗茶 Complimentary Chinese tea
- · 全場音響設備 Free use of PA system with microphones
- · 免費使用液晶體投影機、大螢幕、電視機及鐳射影碟機 Free use of LCD projector, portable screen, TV monitor, DVD and CD player
- 免費泊車位兩個(只限私家車)2 complimentary parking spaces (private cars only)

中式婚宴菜譜 (A)

Chinese Wedding Menu A

鴻運乳豬全體

Roasted Whole Suckling Pig

翡翠夏果炒鳳片蝦球

Sautéed Sliced Chicken and Shrimps with Celery and Macadamia Nuts

金沙花姿百花球

Deep-fried Cuttle Fish and Shrimp Mousse Balls with Salted Egg Yolk

蟹肉扒雙蔬

Braised Crab Meat with Twin Vegetables

竹笙瑤柱燕窩羹

Braised Bird's Nest Soup with Conpoy and Bamboo Pith

蠔皇鮮鮑片

Braised Sliced Abalone with Vegetables in Oyster Sauce

清蒸沙巴龍躉

Steamed Fresh Giant Garoupa

香燒蜜汁芝麻雞

Roasted Chicken with Honey and Sesame

櫻花蝦菜粒蛋白炒飯

Fried Rice with Dried Cherry Shrimps, Vegetables and Egg White

雲腿菜遠上湯生麵

Egg Noodles in Soup with Yunnan Ham and Vegetables

陳皮紅豆沙

Sweetened Red Bean Cream with Dried Mandarin Peels

> 美點映雙輝 Petit Fours

中式婚宴菜譜 (B)

Chinese Wedding Menu B

鴻運乳豬全體

Roasted Whole Suckling Pig

碧綠 X.O.醬炒花姿蝦球

Sautéed Sliced Cuttle Fish and Shrimps with Celery in X.O. Chili Sauce

杏香百花球

Deep-fried Shrimp Mousse Balls with Almond

金菇瑶柱扒雙蔬

Braised Vegetables with Enoki Mushroom and Conpoy

姬松茸桂圓燉螺頭

Double Boiled Sea Whelk Soup with Matsutake and Dried Longan

蠔皇花菇鮮鮑片

Braised Sliced Abalone

with Black Mushroom and Vegetables in Oyster Sauce

雲腿清蒸沙巴龍躉

Steamed Fresh Giant Garoupa with Yunnan Ham Julienne

金沙蒜香燒雞

Deep-fried Chicken with Crushed Garlic

帶子叉燒菜粒炒飯

Fried Rice with Scallops,

Barbecued Pork and Vegetables

蟹肉竹笙炆伊麵

Braised E-fu Noodles with Crab Meat and Bamboo Pith

紅豆沙湯丸

Sweetened Red Bean Cream with Glutinous Rice Dumpling

> 美點映雙輝 Petit Fours

每席港幣\$9,788 per table

每席港幣\$8,788 per table

所有價目需另設加一服務費及每席供10 - 12位用 All prices are subject to 10% service charge and for 10 - 12 persons per table 優惠期至2021年12月31日 Valid until 31 December 2021

中式婚宴菜譜 (C) Chinese Wedding Menu C

鴻運乳豬全體 Roasted Whole Suckling Pig

芹香珍菌炒帶子

Sautéed Scallops with Mixed Mushrooms and Celery

百花炸釀蟹箝

Deep-fried Crab Claw Stuffed with Shrimp Mousse

竹笙蒸窩扒雙蔬

Braised Vegetables with Bamboo Pith and Bird's Nest

瑶柱螺頭燉竹絲雞 Double Boiled Silky Fowl Soup with Conpoy and Sea Whelk

懷皇原隻湯鮑

Braised Whole Abalone with Vegetables in Oyster Sauce

清蒸老虎斑

Steamed Tiger Garoupa

南乳吊燒雞

Roasted Chicken with Preserved Red Beancurd Sauce

野米風乾火腿蛋白炒飯 Fried Rice with Wild Rice,

Air Dried Ham and Egg White

菜遠上湯雲呑

Shrimp Dumpling in Soup with Vegetables

紅棗桂圓湯丸

Sweetened Red Dates Tea with Dried Longan and Glutinous Rice Dumpling

美點映雙輝 Petit Fours

中式婚宴菜譜 (D)

Chinese Wedding Menu D

鴻運乳豬全體

Roasted Whole Suckling Pig

鮮蘆筍炒鳳片帶子

Sautéed Sliced Chicken and Scallops with Asparagus

葡汁珍菌焗釀響螺

Baked Stuffed Sea Whelk

with Mixed Mushrooms in Portuguese Sauce

蟹肉燕窩扒雙蔬

Braised Vegetables with Crab Meat and Bird's Nest

菜膽瑤柱燉花膠

Double Boiled Fish Maw Soup with Vegetables and Conpoy

懷皇花菇原隻湯鮑

Braised Whole Abalone

with Black Mushroom and Vegetables in Oyster Sauce

清蒸海星斑

Steamed Spotted Garoupa

葱蒜油淋燒雞

Roasted Chicken with Shallot and Garlic Sauce

鮑汁章魚荷葉飯

Fried Rice with Dried Octopus in Abalone Sauce, Wrapped in Lotus Leaf

雲腿菜遠上湯水餃

Shrimp and Vegetable Dumpling in Soup with Yunnan Ham and Vegetables

椰汁蒸窩珍珠露

Sweetened Coconut Cream with Bird's Nest and Sago

美點映雙輝 Petit Fours

每席港幣\$10,788 per table

每席港幣\$12,788 per table

所有價目需另設加一服務費及每席供10 - 12位用 All prices are subject to 10% service charge and for 10 - 12 persons per table 優惠期至2021年12月31日 Valid until 31 December 2021

婚宴套餐優惠禮券 Wedding Packages Coupons Offer

- 『ME Photography』 婚禮攝影及錄影優惠
 Special offer for wedding photography and video production package by "ME Photography"
- 『奇華餅家』嫁喜禮餅券八折優惠 20% off for any purchase of "KEE WAH BAKERY LIMITED" Chinese wedding cake coupons

中式婚宴飲品套餐 Chinese Wedding Beverage Package

無限量供應指定啤酒、冰凍橙汁及汽水

Unlimited supply of house beer, chilled orange juice and soft drinks

(A) 港幣HK\$1,050*

由晚上八時至散席

From 8:00pm until the end of dinner 以每席計算 Per Table) (B) 港幣HK\$1,330*

由下午五時三十分至散席 From 5:30pm until the end of dinner (以每席計算 Per Table)

無限量供應指定紅白餐酒、啤酒、冰凍橙汁及汽水

Unlimited supply of house red and white wine, house beer, chilled orange juice and soft drinks

(C) 港幣HK\$1,330*

(D) 港幣HK\$1,730*

由晚上八時至散席 From 8:00pm until the end of dinner (以每席計算 Per Table) 由下午五時三十分至散席 From 5:30pm until the end of dinner (以每席計算 Per Table)

* 所有價目需另設加一服務費及以每位計算 All prices are subject to 10% service charge and quoted on a per-person basis

* 每席以10至12位計算 10 - 12 persons per table

優惠期至2021年12月31日 Valid until 31 December 2021

請聯絡宴會部,讓我們助您悉心打造及實現一個理想圓滿的活動安排。

Explore all-round events that match your passions, our enthusiastic catering team will assist you to execute a flawless event.

(852) 3160 6815

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(852) 3160 6920

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