

## Western Wedding Package

Lunch Buffet from **HK\$508** per person

Dinner Buffet from **HK\$638** per person

**With unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours**

A supplement of **HK\$40** per person for House red / white wine

### Privileges for minimum of 60-person:

- ♥ Wedding backdrop with bride and groom's names
- ♥ Use of deluxe seat cover
- ♥ Use of reception table and centerpiece on head table
- ♥ Use of audio-visual equipment
- ♥ Welcome fruit punch
- ♥ One 3-lb fresh fruit cream cake
- ♥ 5-tier dummy wedding cake for photo shooting
- ♥ One bottle of champagne for toasting ceremony
- ♥ Free corkage for self brought-in liquor or wine (one bottle per table)
- ♥ 8-set invitation card with envelope per table (excluding printing)
- ♥ 2 parking spaces
- ♥ 10% discount upon patronage at Greens Café on the function day and the following day
- ♥ 10% discount on first time patronage of Full Moon Banquet or 100-Day Celebration

### Additional privileges for minimum of 120-person:

- ♥ One night Suite accommodation at Harbour Plaza North Point
- ♥ Breakfast for 2-person at Greens Café on the following day
- ♥ Wedding crystal pillar
- ♥ One 5-lb fresh fruit cream cake
- ♥ 4 parking spaces

### Additional privileges for minimum of 180-person:

- ♥ One 8-lb fresh fruit cream cake
- ♥ 6 parking spaces

#### Terms and Conditions:

- The above packages are valid until December 31, 2022
- Wedding package is subject to change without prior notice
- In case of any disputes, the decision of Harbour Plaza North Point shall be final

For details and reservation, please contact our Catering Department

## *Wedding Lunch Buffet Menu*

### *Soup*

*Seafood Broth with Fish Maw*  
*Beer and Cheese Cream Soup*  
*Fine Selection of Bread and Butter*

### *Cold Selection*

*Oyster, Blue Mussel, Prawn, Smoked Salmon*  
*Assorted Cold Cut*  
*Parma Ham with Melon*  
*Tomato with Mozzarella Cheese*  
*Shredded Sea Conch and Crab Roe Soba Noodle*

### *Salad*

*Fruit Salad with Crab Meat*  
*Shredded Chicken with Jelly Fish Salad*  
*Strawberry, Avocado and Couscous Salad*  
*with Lime Vinaigrette*  
*Cervelat Sausage with Cheese Salad*  
*Romaine, Lollo Rosso, Butter Lettuce,*  
*Cherry Tomato*  
*Selection of Salad Dressing and Condiments*

### *Assorted Sashimi and Sushi*

*Salmon, Swordfish, Tuna*  
*Assorted Sushi*

### *Carving*

*Roasted Beef*  
*Seared Foie Gras with Garlic Bread*

## *Wedding Lunch Buffet Menu (con'd)*

### *Hot Selection*

*Grilled Iberico Pork Rack with Black Truffle Sauce*

*Stewed Beef with Pesto Tomato Sauce*

*Roasted Lamb Rack with Thyme Sauce*

*Deep-fried Crispy Chicken*

*Pan-fried Sea Bass with Champagne Butter Sauce*

*Braised Shrimp with Salted Egg Yolk Sauce*

*Deep-fried Crab Claw with Shrimp Pasta*

*Sautéed Cuttlefish with Celery in XO Chilli Sauce*

*Gnocchi Rosso*

*Seafood Paella*

*Penne with Mushroom Sauce*

### *Dessert*

*Blueberry Cheese Cake*

*Chocolate Truffle Cake*

*Raspberry Lychee Cake*

*Passion Fruit Mousse Cake*

*Tiramisu*

*Chilled Pomelo Pudding*

*Sweetened Red Bean Cream with Lotus Seed*

*Fresh Fruit Platter*

*Assorted Macaroon*

*Häagen-Dazs Ice-cream (3 flavours)*

*Coffee or Tea*

**From HK\$508 per person**  
(Inclusive of 10% service charge)

Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours  
Beverage Upgrade: A supplement of HK\$40 per person for unlimited serving of house red / white wine for 3 hours  
Minimum of 60-person is required

For details and reservation, please contact our Catering Department  
Tel: (852) 2185 2838 | Email: [catering.hpnp@harbour-plaza.com](mailto:catering.hpnp@harbour-plaza.com)

## *Wedding Dinner Buffet Menu*

### *Soup*

*Lobster Bisque*

*Braised Seafood Broth with Bird's Nest*

*Fine Selection of Bread and Butter*

### *Cold Selection*

*Oyster, Blue Mussel, Prawn*

*Canadian Snow Crab Leg*

*Assorted Smoked Fish Platter*

*Assorted Cheese Platter*

### *Salad*

*Caesar Salad*

*Greek Salad*

*Blueberry and Chicken Salad*

*Cervelat Sausage with Cheese Salad*

*Shredded Chicken with Jelly Fish Salad*

*Mini Octopus with Peach Salad*

*Pomelo and Shrimp with Lime*

*and Spicy Sauce Apple and Cranberry Salad with Walnut*

*Cucumber, Tomato, Mushroom, Sweet Corn*

*Romaine, Lollo Rosso and Frisee*

*Selection of Salad Dressing and Condiments*

### *Assorted Sashimi and Sushi*

*Sashimi (Salmon, Snapper, Tuna, Herring Fish)*

*Assorted Sushi*

### *Carving*

*Roasted Angus Rib Eye*

*Seared Foie Gras with Garlic Bread*

## *Wedding Dinner Buffet Menu (con'd)*

### *Hot Selection*

*Roasted Spare Ribs with Barbecued Pork*  
*Braised Ox-tail with Red Wine*  
*Roasted Lamb Rack with Rosemary Sauce*  
*Deep-fried Crispy Chicken*  
*Roasted Halibut with Pasto Sauce*  
*Steamed Scallop with Vermicelli,*  
*Spring Onion and Garlic*  
*Sautéed Shrimp and Sliced Clam with Vegetable*  
*Baked Escargot*  
*Baked Potato with Garlic and Parmesan Cheese*  
*Fried Rice with Foie Gras and*  
*Waygu Beef Porcini Mushroom*  
*Ravioli with Lobster Sauce*

### *Dessert*

*German Cheese Cake*  
*Strawberry Cheese Cake*  
*Traditional Chocolate Cake*  
*Mango and Raspberry Mousse Cake*  
*Hazelnut Chocolate Mousse Cake*  
*Egg Tart with Bird's Nest*  
*Sweetened Red Bean Cream with*  
*Lotus Seed and Lily Bulb*  
*Fresh Fruit Platter*  
*Assorted Macaroon*  
*Chocolate Fountain*  
*Häagen-Dazs Ice-cream (3 flavours)*

*Coffee or Tea*

**From HK\$638 per person**  
(Inclusive of 10% service charge)

Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours  
Beverage Upgrade: A supplement of HK\$40 per person for unlimited serving of house red / white wine for 3 hours  
Minimum of 60-person is required

## 西式婚宴套餐



自助午宴每位港幣 508 元起

自助晚宴每位港幣 638 元起

包括無限量供應汽水、橙汁及精選啤酒 3 小時  
每位另加港幣 40 元可升級至無限量供應精選紅/白餐酒



60 人或以上之婚宴，可享以下優惠：

- ♥ 婚宴背景佈置連新人名字
- ♥ 全場華麗椅套
- ♥ 迎賓桌及主家席上擺設
- ♥ 免費享用音響器材
- ♥ 席前迎賓雜果賓治
- ♥ 3 磅鮮果忌廉蛋糕乙個
- ♥ 華麗五層結婚蛋糕模型供拍照用
- ♥ 祝酒香檳乙瓶
- ♥ 免收開瓶費 (每席乙瓶)
- ♥ 每席奉送 8 套邀請卡及信封 (不包括印刷)
- ♥ 2 個免費車位
- ♥ 於結婚當日及翌日惠顧綠怡咖啡廳，可獲九折優惠
- ♥ 首次惠顧滿月酒席或百日宴可享九折優惠



120 人或以上之婚宴，可享以下額外優惠：

- ♥ 北角海逸酒店蜜月套房一晚
- ♥ 結婚翌日於綠怡咖啡廳免費享用雙人早餐
- ♥ 夢幻水晶柱
- ♥ 5 磅鮮果忌廉蛋糕乙個
- ♥ 4 個免費車位



180 人或以上之婚宴，可享以下額外優惠：

- ♥ 8 磅鮮果忌廉蛋糕乙個
- ♥ 6 個免費車位

### 條款及細則

- 以上優惠有效期至 2022 年 12 月 31 日
- 套餐優惠如有任何更改，恕不另行通知
- 如有任何爭議，北角海逸酒店保留最終決定權

詳情及預訂請與本酒店宴會部聯絡

電話: (852) 2185 2838 | 電郵: [catering.hpnp@harbour-plaza.com](mailto:catering.hpnp@harbour-plaza.com)

## 婚宴自助午餐菜譜

### 湯

花膠海皇羹  
啤酒芝士忌廉湯  
精選麵包及牛油

### 冷盤

生蠔,藍青口,凍蝦,煙三文魚  
雜錦凍肉  
巴馬火腿配蜜瓜  
蕃茄水牛芝士  
海螺絲蟹籽冷麵

### 沙律

鮮果蟹肉沙律  
雞絲海蜇沙律  
士多啤梨牛油果小米沙律配青檸油醋汁  
雪化蘭腸芝士沙律  
羅馬生菜、紅葉菜、牛油菜  
車厘茄  
沙律醬及配料

### 雜錦刺身及壽司

三文魚,劍魚,吞拿魚  
各式壽司

### 烤肉

燒牛肉  
香煎鵝肝多士

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## 婚宴自助午餐菜譜

### 熱盤

鹽麴西班牙黑毛豬扒伴松露汁

香草蕃茄燴牛肉

燒羊架配百里香汁

海逸脆皮雞

香煎海鱸魚伴香檳牛油汁

蛋黃脆皮蝦

黃金百花炸蟹鉗

XO 醬炒芹香花枝片

意式薯丸

西班牙炒飯

蘑菇汁長通粉

### 甜品

藍莓芝士餅

特濃朱古力蛋糕

紅桑子荔枝蛋糕

熱情果慕絲蛋糕

意大利芝士餅

柚子凍糕

蓮子紅豆沙

鮮果拼盤

雜錦馬卡龍

Häagen-Dazs 雪糕(三款口味)

咖啡或茶

每位港幣 508 元起

已包括加一服務費

包括無限量供應汽水、橙汁及精選啤酒 3 小時

餐酒升級: 3 小時無限量供應精選紅/白餐酒, 每位另加港幣\$40 元

出席人數最少 60 位起

詳情及預訂請與本酒店宴會部聯絡

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## 婚宴自助晚餐菜譜

### 湯

龍蝦湯

海鮮燕窩羹

精選麵包及牛油

### 冷盤

生蠔,藍青口,凍蝦,加拿大鱈場蟹腳

煙魚拼盤

芝士拼盤

### 沙律

凱撒沙律

希臘沙律

藍莓雞肉沙律

雪化蘭腸芝士沙律

雞絲海蜇沙律

迷你八爪魚蜜桃沙律

泰式柚子蝦沙律

蘋果紅莓合桃沙律

青瓜、蕃茄、蘑菇、甜粟

羅馬生菜、紅葉菜、法國九芽菜

沙律醬及配料

### 雜錦刺身及壽司

刺身(三文魚,鱸魚,吞拿魚,希靈魚)

各式壽司

### 烤肉

燒安格斯肉眼扒

香煎鵝肝多士

詳情及預訂請與本酒店宴會部聯絡

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## 婚宴自助晚餐菜譜

### 熱盤

醬燒豬肋骨  
紅酒燴牛尾  
燒羊架配露絲瑪莉汁  
當紅脆皮雞  
烤比目魚配香草汁  
金蒜蒸扇貝  
翡翠胭脂滑蝦球  
法式焗田螺  
蒜香芝士焗薯  
鵝肝和牛炒飯  
龍蝦汁牛肝菌意大利餃子

### 甜品

德國芝士餅  
士多啤梨芝士蛋糕  
朱古力蛋糕  
芒果紅桑莓慕絲蛋糕  
榛子朱古力蛋糕  
燕窩蛋撻  
蓮子百合紅豆沙  
鮮果拼盤  
雜錦馬卡龍  
朱古力噴泉  
Häagen-Dazs 雪糕(三款口味)

咖啡或茶

每位港幣 638 元起

已包括加一服務費

包括無限量供應汽水、橙汁及精選啤酒 3 小時  
餐酒升級: 3 小時無限量供應精選紅/白餐酒, 每位另加港幣\$40 元  
出席人數最少 60 位起

詳情及預訂請與本酒店宴會部聯絡

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