

## 2024 WEDDING PACKAGE 2024 婚宴套餐

<b>Complimentary Benefits 尊享優惠</b>	Minimum 8 tables / 96 persons 8席或以上 / 96人或以上	Minimum 15 tables / 180 persons 15席或以上 / 180人或以上	Minimum 20 tables / 240 persons 20席或以上 / 240人或以上
1-night accommodation and buffet breakfast for two on the following morning 1晚住宿及翌日雙人自助早餐	—	Diamond Room 方塊客房	Queen Suite 女王套房
* Chauffeured limousine service for 3 hours (decoration, tunnel and parking fees are excluded) <b>OR</b> Extra 1-night accommodation in a Diamond Room * 豪華轎車連司機3小時服務 (不包括裝飾、隧道及泊車費用) <b>或</b> 額外1晚方塊客房住宿 * for dinner menu only 晚宴套餐專享	—	*	*
Setting of Bride & Groom's name (Chinese or English) on in-house backdrop 婚宴背景新人名字 (中文或英文) 佈置	*	*	*
Welcome fruit punch (one hour) 1小時迎賓雜果實治	—	*	*
Fresh fruit cream wedding cake 鮮果忌廉結婚蛋糕	3 pounds 磅	5 pounds 磅	8 pounds 磅
Decorated mock wedding cake for cake-cutting ceremony and photo shooting 結婚蛋糕供切餅儀式及拍照使用	3 tier 層	5 tier 層	5 tier 層
1 bottle of house champagne for toasting ceremony 祝酒香檳1瓶	*	*	*
Valet parking spaces 代客泊車車位	2 valets 個	4 valets 個	6 valets 個
Guest signature book 婚宴嘉賓提名冊	*	*	*
Use of built-in AV equipment 免費使用婚宴場內影音設備	*	*	*
Splendid silk floral centerpieces for reception table and each dining table 全場席上及迎賓桌絲花擺設	*	*	*
Table linen & seat covers 全場華麗桌布及椅套	*	*	*
Invitation cards (8 sets per table, printing excluded) 精美請柬 (每席8套, 不包括內文印刷)	*	*	*
Mahjong entertainment with Chinese tea 麻雀耍樂及中式香茗	*	*	*
Free corkage for self-brought spirit (1 bottle per table) 自携烈酒免收開瓶費 (每席1瓶)	*	*	*
Buffet dinner at Café A for 2 persons to celebrate the 1st Wedding Anniversary 於酒店享用雙人自助晚餐, 慶祝1週年結婚紀念	—	—	*
Enjoy 10% discount on 100 Days / Full Moon Celebration Banquet 於宴會廳舉行百日宴或滿月宴可享九折優惠	*	*	*
Preferential room rates for guests wishing to stay at the hotel 預訂客房優惠	*	*	*

**For enquiries and reservations, please contact our Event Management Team at**

**+852 3893 2879 or email to [catering@hotelaalexandrahk.com](mailto:catering@hotelaalexandrahk.com)**

**查詢及預訂, 請致電 +852 3893 2879 或電郵至宴會及會議統籌部 [catering@hotelaalexandrahk.com](mailto:catering@hotelaalexandrahk.com)**

Hotel address: 32 City Garden Road, North Point, Hong Kong (MTR Fortress Hill Station, Exit B)

酒店地址: 香港北角城市花園道32號 (港鐵炮台山站B出口)

## 2024 中式婚宴晚餐 A 2024 Chinese Wedding Dinner Menu A

鴻運乳豬全體  
Roasted Whole Suckling Pig  
X.O. 醬錦繡花姿桂花蚌  
Sautéed Sea Clams and Cuttlefish with Broccoli in X.O. Sauce  
黃金炸蝦球  
Deep-fried Minced Shrimp Ball  
竹筴瑤柱扒翡翠  
Braised Seasonal Vegetables with Conpoy and Bamboo Pith  
紅燒竹筴雞絲翅 / 雞蓉燕窩羹  
Braised Shark's Fin with Shredded Chicken and Bamboo Pith /  
Braised Bird's Nest with Minced Chicken  
碧綠蠔皇鮑甫  
Braised Sliced Abalone with Vegetables in Supreme Oyster Sauce  
清蒸沙巴龍躉  
Steamed Sabah Giant Garoupa  
蔥油脆皮雞  
Roasted Crispy Chicken with Scallion Oil  
金瑤杞子藜麥炒香苗  
Fried Rice with Quinoa, Shredded Conpoy and Wolfberry  
蝦籽金菇炆伊府麵  
Braised E-fu Noodles with Enoki Mushroom and Shrimp Roe  
冰花蘆薈燉紅蓮  
Double-boiled Red Date with Lotus and Aloe  
美點映雙輝  
Chinese Petit Four  
中國茗茶  
Chinese Tea

每席 HK\$13,388 per table

2024年1月1日至8月31日 | 1 January to 31 August 2024

每席 HK\$14,388 per table

2024年9月1日至12月31日 | 1 September to 31 December 2024

## 2024 中式婚宴晚餐 B 2024 Chinese Wedding Dinner Menu B

鴻運乳豬全體  
Roasted Whole Suckling Pig  
鮮淮山蘆筍炒蝦球  
Sautéed Prawns with Asparagus and Chinese Yam  
百花釀蟹鉗  
Deep-fried Crab Claw stuffed with Minced Shrimp  
碧綠玉環瑤柱甫  
Braised Whole Conpoy in Marrow Melon Ring with Vegetable  
花膠雞絲翅 / 竹筴雞茸燕窩羹  
Braised Shark's Fin with Fish Maw and Shredded Chicken /  
Braised Bird's Nest with Bamboo Pith and Minced Chicken  
碧玉原隻湯鮑  
Braised Whole Abalone with Vegetable  
清蒸老虎斑  
Steamed Tiger Garoupa  
南乳脆皮燒雞  
Roasted Crispy Chicken with Preserved Bean Curd Paste  
鮑汁鱈魚雞粒炒香苗  
Fried Rice with Dried Octopus and Diced Chicken in Abalone Sauce  
蟹肉燴伊府麵  
Braised E-fu Noodles with Crab Meat  
蓮子百合紅豆沙湯丸  
Sweetened Red Bean Soup with Lotus Seed, Lily Bulb and Glutinous Dumplings  
美點映雙輝  
Chinese Petit Four  
中國茗茶  
Chinese Tea

每席 HK\$14,688 per table

2024年1月1日至8月31日 | 1 January to 31 August 2024

每席 HK\$15,688 per table

2024年9月1日至12月31日 | 1 September to 31 December 2024

## 2024 中式婚宴晚餐 C 2024 Chinese Wedding Dinner Menu C

鴻運乳豬全體  
Roasted Whole Suckling Pig  
黑松露醬蝦球珊瑚蚌  
Sautéed Prawns and Coral Clams with Vegetables in Black Truffle Paste  
芝心炸釀蟹鉗  
Deep-fried Crab Claw stuffed with Minced Shrimp and Diced Cheese  
蟹黃花膠扒翡翠  
Braised Vegetable with Shredded Fish Maw and Crab Roe  
官府金湯海皇翅 / 海皇燕窩羹  
Braised Shark's Fin with Seafood in Supreme Pumpkin Stock /  
Braised Bird's Nest with Seafood  
碧綠花菇扣原隻湯鮑  
Braised Whole Abalone with Black Mushroom and Vegetable  
清蒸海星斑  
Steamed Spotted Garoupa  
黃金脆皮燒雞  
Roasted Crispy Chicken with Supreme Soya Sauce  
櫻花蝦金瑤炒香苗  
Fried Rice with Sakura Shrimp and Conpoy  
鮑魚雞粒炆伊府麵  
Braised E-Fu Noodles with Diced Abalone and Chicken  
椰汁燕窩珍珠露  
Sweetened Sago Cream with Bird's Nest and Coconut Milk  
美點映雙輝  
Chinese Petit Four  
中國茗茶  
Chinese Tea

每席 HK\$15,688 per table

2024年1月1日至8月31日 | 1 January to 31 August 2024

每席 HK\$16,688 per table

2024年9月1日至12月31日 | 1 September to 31 December 2024

## 2024 中式婚宴晚餐 D 2024 Chinese Wedding Dinner Menu D

鴻運乳豬全體  
Roasted Whole Suckling Pig  
銀巢蝦球帶子  
Sautéed Scallop and Prawn with Vegetable in Taro Nest  
黃金焗釀蟹蓋  
Baked Crab Shell stuffed with Crab Meat and Onion  
玉環燕波瑤柱甫  
Braised Whole Conpoy in Marrow Melon Ring topped with Bird's Nest  
花膠蠔頭雞燉翅 / 花膠雞絲燴燕窩  
Double-boiled Chicken with Shark's Fin, Fish Maw and Conch /  
Braised Bird's Nest with Shredded Chicken and Fish Maw  
蠔皇原隻湯鮑扣鵝掌  
Braised Whole Abalone and Goose Web in Supreme Oyster Sauce  
清蒸東星斑  
Steamed Spotted Garoupa  
當紅脆皮雞  
Roasted Crispy Chicken  
明太子海鮮炒香苗  
Fried Rice with Diced Seafood and Japanese Cod Roe  
韭黃上湯鮮蝦水餃  
Shrimp Dumpling and Chive in Superior Stock  
燕窩蛋白杏仁茶  
Sweetened Almond Cream with Bird's Nest and Egg White  
美點映雙輝  
Chinese Petit Four  
中國茗茶  
Chinese Tea

每席 HK\$16,688 per table

2024年1月1日至8月31日 | 1 January to 31 August 2024

每席 HK\$17,688 per table

2024年9月1日至12月31日 | 1 September to 31 December 2024

包括無限量供應汽水、橙汁及精選啤酒3小時。  
Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours.

餐酒升級：3小時精選紅白餐酒無限量供應，每席額外收費HK\$600。  
Beverage Upgrade: Unlimited serving of house wine for 3 hours, supplement HK\$600 per table.

以上價目另加一服務費，每席10-12位計算。  
餐單上提供的食材供應有可能受季節影響，歷山酒店保留最終決定權以更換同等價值的食材。  
All above prices are subject to 10% service charge, each table of 10-12 persons.  
Seasonal ingredients on the menu may be subjected to changes, depending on the availability.