

## 2024 WEDDING PACKAGE 2024 婚宴套餐

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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
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	8 tables / 96 persons 8席或以上 / 96人或以上 ————————————————————————————————————	8 tables / 96 persons 8 persons 15 tables / 180 persons 15 person

For enquiries and reservations, please contact our Event Management Team at +852 3893 2879 or email to catering@hotelalexandrahk.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@hotelalexandrahk.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 中式婚宴午餐A 2024 Chinese Wedding Lunch Menu A

## 2024 中式婚宴午餐B 2024 Chinese Wedding Lunch Menu B

鴻運乳豬全體

Roasted Whole Suckling Pig

金瑤松子脆蝦球

Sautéed Prawns with Shredded Conpoy and Pinenuts

花膠螺頭燉雞

Double-boiled Chicken with Fish Maw and Sea Whelk

雲腿竹笙扒雙蔬

Braised Twin Vegetables with Bamboo Pith and Yunnan Ham

清蒸海石斑

Steamed Sea Garoupa

當紅脆皮雞

Roasted Crispy Chicken

黃金海皇炒香苗

Fried Rice with Seafood, Vegetable and Salted Egg Yolk

雲雕銀芽炆伊府麵

Braised E-fu Noodles with Yunnan Ham and Bean Sprout

蓮 子 百 合 紅 豆 沙

Sweetened Red Bean Soup with Lotus Seed and Lily Bulb

美點映雙輝

Chinese Petit Four

中國茗茶

Chinese Tea

每席 HK\$8,988 per table

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

每席 HK\$9,688 per table

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

鴻運乳豬全體

Roasted Whole Suckling Pig

錦繡蝦球桂花蚌

Sautéed Prawns and Sea Clams with Vegetables

雞絲燴生翅/蟹肉冬茸燴燕窩

Braised Shark's Fin with Shredded Chicken / Braised Bird's Nest with Crab Meat and Mashed Winter Melon

碧綠蠔皇鮑甫

Braised Sliced Abalone with Vegetables in Oyster Sauce

清蒸沙巴龍臺

Steamed Sabah Giant Garoupa

蔥油脆皮雞

Roasted Crispy Chicken with Scallion Oil

鲍汁海皇燴香苗

Fried Rice with Seafood in Abalone Sauce

金瑤蝦籽炆伊府麵

Braised E-fu Noodles with Shrimp Roe and Conpoy

桂花杞子湯圓

Double-boiled Osmanthus and Wolfberry with Glutinous Dumpling

美點映雙輝

Chinese Petit Four

中國 茗茶 Chinese Tea

每席 HK\$10,388 per table

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

每席 HK\$10,988 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2小時。

Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 2 hours.

餐酒升級:2小時精選紅白餐酒無限量供應,每席額外收費HK\$400。

電視方数、2小時相送紅白製用無限量法域、等序級が収責のN3400 \*
Beverage Upgrade: Unlimited serving of house wine for 2 hours, supplement HK\$400 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.