Nord of Weddings

2022 WEDDING BUFFET LUNCH PACKAGE

- An elegantly appointed Harbour View room for one night with a welcome fruit platter and a bottle of Champagne #
 - American breakfast for two in the comfort of your room or at Café on M #
- Five-pound fresh fruit cream cake and 50 glasses of non-alcoholic drinks to be served before lunch
- Free corkage for one bottle of wine or hard liquor per table
- Elegant dummy wedding cake for cake-cutting ceremony and photo shooting
- Fresh floral arrangement for dining tables
- Decoration Package (Including backdrop, name banner, reception and easel stand) #
- 6 sets of invitation cards with envelopes for every 10 persons
- Cutting edge audio visual equipment
- Wedding guest book
- Three complimentary parking spaces # # Applicable to the wedding banquet with a minimum booking of 100 persons The above privileges are valid for the wedding dates from January 1 to December 31, 2022

2022 西式婚宴自助午餐

凡於酒店舉行之婚宴酒席可享以下禮遇

- ❖ 蜜月海景客房一晚送新鮮果盤一客及香檳一瓶 #
 - · 於客房或海景咖啡廊享用雙人豐富美式早餐 #
- ❖ 奉送五磅鮮果忌廉蛋糕一個及雜果賓治一盤供席前享用
- ❖ 免收自攜餐酒或烈酒開瓶費 (每席一瓶)
- ❖ 精緻結婚蛋糕模型供切餅儀式及拍照用
- ❖ 全場席上及接待處鮮花擺設
- ❖ 場地佈置套餐(包括禮堂背板,新人名字牌匾,迎賓處及油畫架)#
- ❖ 請柬連封套 (每十人六套)
- ❖ 使用先進影音設備及音響系統
- ❖ 奉送嘉賓題名冊
- ❖ 免費泊車位三個#
- # 適用於預定 100 位或以上之婚宴

只適用於二零二二年一月一日至十二月三十一日舉行之婚宴



INTERCONTINENTAL。
GRAND STANFORD HONG KONG
編集查詢信



WEDDING LUNCH BUFFET MENU A

Cold Selection

Seafood on Ice - Prawns, Sea Whelks, Mussels
Assorted Japanese Nigiri and Maki Rolls
Soy Sauce, Wasabi and Pickles
Buckwheat Soba Noodles on Ice with Condiments
Ham Julienne, Egg Julienne, Crab Meat, Spring Onion,
Seaweed and Konbu Stock
Tomato and Mozzarella Salad, Fresh Basil, Balsamic Dressing
Oven Roasted Capsicum and Garlic with Rosemary,
Extra Virgin Olive Oil
Tuna Nicoise Salad
New Potato Salad with Pickled Cucumber and German Sausage
Coronation Chicken Salad, Apricots and Almonds
Assorted Lettuce Leaves (Four Kinds)
Served with Choice of Dressings and Condiments
Olive Oil, Italian, Caesar and House Dressings

Sunflower Seeds, Chopped Hard Boiled Egg, Parmesan Shavings, Scallions, Bread Croutons and Bacon

Soup

Cream of Mushroom Soup Bakery Selection, Butter

Carving Station

Roasted Leg of Lamb, Herb Crust, Mint Gravy

冰鎮海鮮-海蝦、翡翠螺、青口各式壽司及小卷 豉油、芥末、醃菜及漬物 蕎麥麵及配料漬物 火腿絲、蛋絲、蟹柳、青葱、 紫菜、日式濃湯 蕃茄芝士沙律配黑醋汁 初榨橄欖油伴蒜蓉香草燒甜椒

吞拿魚尼哥斯沙律 新薯沙律配醃青瓜及德國腸 加冕雞沙律配杏甫及杏仁片 四式田園生菜 汁醬及配料 橄欖油、意大利汁、凱撒汁 及自家醬汁 太陽花籽、鷄蛋、巴瑪臣芝士、 乾葱、麵包粒及煙肉

蘑菇忌廉湯 麵包及牛油

香草燒羊腿配薄荷燒汁





WEDDING LUNCH BUFFET MENU A - CONT'D

Hot Selection

Ling Fillet with Capers, Lemon and Fried Croutons
Chicken Breast with Herb Cheese Crust, Provencal Vegetables
Stir-fried Seasonal Vegetables with Mushrooms
Beef Massaman Curry
Steamed Jasmine Thai Rice
Pork Loin with Green Apples and Maple Sauce
Sautéed Prawns in Chilli Sauce with Capsicum
Wok-fried Chicken with Black Bean Sauce
Fried Rice with Egg White and Kale

Desserts

Coffee Crème Brulee
Mango Napoleon
Strawberry Cheese Cake
Dark Chocolate and Orange Mousse, Vanilla Cream
Warm Bread and Butter Pudding with Pandan
Sweetened Red Bean Soup with Lotus Seed
Ice Cream Station with Cones, Chocolate,
Raspberry and Mango Sauce
Selection of Seasonal Fruit

Freshly Brewed Coffee and Tea

香煎魚柳配檸檬、水瓜欖及脆麵包 香草芝士焗雞胸配雜菜 香菇扒時蔬 馬沙曼牛肉咖喱 泰國絲都配青蘋果及楓糖醬 彩椒香辣蝦球 豉汁雞球 雲雪芥蘭炒飯

咖啡法式燉蛋 芒果拿破崙 草莓芝士蛋糕 黑朱古力香橙慕思配雲尼拿汁 班蘭麵白布 百年好合 精選雪糕簡、朱古力、 精選子及芒果汁 合時果盤

即磨咖啡及茶

HK\$700.00 plus 10% service charge per person 每位收費 HK\$700.00 另加一服務費





WEDDING LUNCH BUFFET MENU B

Cold Selection

Seafood on Ice - Prawns, Sea Whelks, Mussels
Assorted Japanese Nigiri and Maki Rolls
with Soy Sauce, Wasabi and Pickles
Buckwheat Soba Noodles on Ice with Condiments
Ham Julienne, Egg Julienne, Crab Meat, Spring Onion,
Seaweed and Konbu Stock
Tomato and Mozzarella Salad, Fresh Basil, Balsamic Dressing
Smoked Salmon with Lemons, Capers and Horseradish Cream
Grilled Asparagus, Sieved Egg and Truffle Dressing
Spicy Carrot Salad with Red Onion and Parsley
Greek Salad
Chickpea, Chorizo and Capers Salad
Assorted Lettuce Leaves (Four Kinds)
Served with Choice of Dressings and Condiments
Olive Oil, Italian, Caesar and House Dressings

Sunflower Seeds, Chopped Hard Boiled Egg, Parmesan Shavings, Scallions, Bread Croutons and Bacon

Soup

Cream of Leek and Potato Soup with Bacon Crisp Bakery Selection, Butter

Carving Station

Roasted Beef Sirloin with Green Peppercorn Sauce

冰鎮海鮮 - 海蝦、翡翠螺、青口 各式壽司及小卷 豉油、芥末、醃菜及漬物 蕎麥麵及配料清物 火腿絲、蛋絲、蟹柳、青葱、 紫菜、日式濃湯 蕃茄芝士沙律配黑醋汁 煙三文魚配檸檬,水瓜欖,辣根忌廉 烤露笋配松露碎蛋汁 香菜紅洋蔥甘笋沙律 希臘沙律 水瓜欖,辣肉腸伴鷹嘴豆沙律 四式田園生菜 汁醬及配料 橄欖油、意大利汁、凱撒汁 及自家醬汁 太陽花籽、鷄蛋、巴瑪臣芝士、 乾葱、麵包粒及煙肉

大蒜薯蓉忌廉湯配脆煙肉 麵包及牛油

燒西冷牛扒配青胡椒汁





WEDDING LUNCH BUFFET MENU B - CONT'D

Hot Selection

Braised Lamb with Onion and Potato Boulangere

Salmon Fillet with Herb Crust, Bell Pepper Sauce and Black Olives

Braised Vegetables with Italian Tomato Sauce

Thai Chicken Green Curry

Steamed Jasmine Thai Rice

Sautéed Sichuan Style Shrimp with Honey Peas

Poached Seasonal Vegetables, Dried Scallop Sauce

Vegetarian Fried Noodles

燴羊肉伴洋蔥薯塊

香草焗三文魚配黑橄欖及甜椒汁

意式蕃茄燴雜菜

泰式青咖喱雞

泰國絲苗飯

川式審豆蝦仁

瑶柱扒時蔬

素菜炒麵

Desserts

Traditional Tiramisu

Caramel and Popcorn Cheese Cake

Banana, Peanut and Chocolate éclair

Baked Almond and Raspberry Pudding, Amarreto Vanilla Sauce

Strawberry and Pistachio Cake

Mango Panna Cotta

Sago Coconut Soup with Taro

Ice Cream Station

with Cones, Chocolate, Raspberry and Mango Sauce

Selection of Seasonal Fruit

提拉米蘇

焦糖爆谷芝士蛋糕

香蕉花生朱古力泡芙

焗紅桑子杏仁布甸配杏香酒雲尼拿汁

士多啤梨開心果蛋糕

芒果奶凍

椰汁香芋西米露

精選雪糕

配雪糕筒、朱古力、紅桑子及芒果汁

合時鮮果盤

即磨咖啡及茶

Freshly Brewed Coffee and Tea

HK\$800.00 plus 10% service charge per person 每位收費 HK\$800.00 另加一服務





WEDDING LUNCH BUFFET MENU C

Cold Selection

Seafood on Ice - Prawns, Sea Whelks, Mussels
Assorted Japanese Nigiri and Maki Rolls
with Soy Sauce, Wasabi and Pickles
Buckwheat Soba Noodles on Ice with Condiments
Ham Julienne, Egg Julienne, Crab Meat, Spring Onion,
Seaweed and Konbu Stock
Smoked Salmon with Lemons, Capers and Horseradish Cream
Curried Sweet Potato Salad, Celery and Scallions
Pasta Caprese Salad
Beetroot, Coriander and Goats Cheese Salad
Thai Style Beef Noodles Salad
Assorted Lettuce Leaves (Four Kinds)
Served with Choice of Dressings and Condiments
Olive Oil, Italian, Caesar and House Dressings

Sunflower Seeds, Chopped Hard Boiled Egg, Parmesan Shavings, Scallions, Bread Croutons and Bacon

Soup

Manhattan Style Tomato Seafood Chowder Cream of Leek and Potato Soup with Bacon Crisp Bakery Selection, Butter

Carving Station

Roast Rib Eye with Red Wine Sauce and Black Pepper Sauce

冰鎮海鮮 -海蝦、翡翠螺、青口 各式壽司及小卷 豉油、芥末、醃菜及漬物 蕎麥麵及配料漬物 火腿絲、蛋絲、蟹柳、青葱、 紫菜、日式濃湯 煙三文魚配檸檬、水瓜欖、辣根忌廉 甜薯咖喱沙律配乾葱芹菜 蕃茄芝士意大利粉沙律 羊奶芝士甜菜頭沙律 泰式牛肉粉絲沙律 四式田園生菜 汁醬及配料 橄欖油、意大利汁、凱撒汁 及自家醬汁 太陽花籽、鷄蛋、巴瑪臣芝士、 乾葱、麵包粒及煙肉

曼哈頓式蕃茄海鮮周打湯 大蒜薯蓉忌廉湯配脆煙肉 麵包及牛油

燒肉眼配紅酒汁及黑椒汁





WEDDING LUNCH BUFFET MENU C - CONT'D

Hot Selection

Crispy Lamb Cutlets with Parmesan Herb Crust, Mustard Sauce Halibut Fillet, Slow Roast Fennel, Lemon and Dill Butter Baked Spinach and Ricotta Cannelloni, Tomato Basil Sauce Chicken Tikka Masala Curry with Steamed Jasmine Thai Rice Sweet and Sour Chicken with Pineapple and Capsicums Fried Rice with Dried Scallop and Egg White Braised E-Fu Noodle with Enoki Mushroom Stir-fried Prawns with Broccoli

巴瑪臣芝士焗羊扒配芥末汁 焗茴香左口魚柳及配刁草檸檬汁 焗莧菜芝士義大利麵捲羅勒茄汁 印式烤雞咖喱配泰國絲苗飯 甜酸雞塊 蛋白瑶柱炒飯 金菇炆伊麵 西蘭花炒蝦球

Desserts

Praline Hazelnut Napoleon Green Tea Opera Cake 64% Chocolate Cake Mont Blanc Tart Sticky Toffee and Date Pudding, Caramel Sauce Glutinous Rice Dumplings with Custard Cream Baked Sago Pudding with Chestnut Ice Cream Station with Cones, Chocolate, Raspberry and Mango Sauce Selection of Seasonal Fruit

Freshly Brewed Coffee and Tea

榛子醬拿破崙 綠茶劇院蛋糕 64%朱古力蛋糕 栗子撻 椰囊拖肥布甸配焦糖汁 吉士糯米糍 焗栗子西米布甸 精選雪糕 配雪糕筒、朱古力、紅桑子及芒果汁 合時鮮果盤

即磨咖啡及茶

HK\$900.00 plus 10% service charge per person 每位收費 HK\$900.00 另加一服務





婚宴飲品套餐 WEDDING LUNCH BEVERAGE PACKAGE

標準飲品套餐 | Standard Beverage Package |

席上無限供應各式汽水、冰凍橙汁及本地啤酒 每位港幣\$100

Free flow of soft drink, local beer, chilled orange juice for 2 hours during lunch period

HK\$100.00 plus 10% service charge per person

標準飲品套餐 || Standard Beverage Package ||

席上無限供應各式汽水、冰凍橙汁、本地啤酒及紅白餐酒 每位港幣\$140

Free flow of soft drink, local beer, chilled orange juice and white and red wine during lunch period HK\$140.00 plus 10% service charge per person

以上套餐於席上供應 2 小時 The above package will be offered during lunch for 2 hours

所有價目另加一服務費 All prices subject to an additional 10% service charge



Nord of Weddings

2022 WEDDING BUFFET DINNER PACKAGE

- An elegantly appointed Harbour View room for one night with a welcome fruit platter and a bottle of Champagne #
 - American breakfast for two in the comfort of your room or at Café on M #
- Five-pound fresh fruit cream cake and 50 glasses of non-alcoholic drinks to be served before dinner
- Free corkage for one bottle of wine or hard liquor per table
- Elegant dummy wedding cake for cake-cutting ceremony and photo shooting
- Fresh floral arrangement for dining tables
- Decoration Package (Including backdrop, name banner, reception and easel stand) #
- 6 sets of invitation cards with envelopes for every 10 persons
- Cutting edge audio visual equipment
- Wedding guest book
- Three complimentary parking spaces #
- # Applicable to the wedding banquet with a minimum booking of 100 persons
 The above privileges are valid for the wedding dates from January 1 to December 31, 2022

2022 西式婚宴自助晚餐

凡於酒店舉行之婚宴酒席可享以下禮遇

- ❖ 蜜月海景客房一晚送新鮮果盤一客及香檳一瓶 #
 - 於客房或海景咖啡廊享用雙人豐富美式早餐#
- ❖ 奉送五磅鮮果忌廉蛋糕一個及雜果賓治一盤供席前享用
- ❖ 免收自攜餐酒或烈酒開瓶費 (每席一瓶)
- ❖ 精緻結婚蛋糕模型供切餅儀式及拍照用
- ❖ 全場席上及接待處鮮花擺設
- ❖ 場地佈置套餐(包括禮堂背板,新人名字牌匾,迎賓處及油畫架)#
- ❖ 請柬連封套 (每十人六套)
- ❖ 使用先進影音設備及音響系統
- ❖ 奉送嘉賓題名冊
- ❖ 免費泊車位三個#
- # 適用於預定 100 位或以上之婚宴

只適用於二零二二年一月一日至十二月三十一日舉行之婚宴





WEDDING DINNER BUFFET MENU A

Cold Selection

Specialty Seafood on Ice Prawns, Sea Whelks, Mussels, Crayfishes and Crab Legs Smoked Salmon with Lemons, Capers and Horseradish Cream Assorted Japanese Sushi Assorted Japanese Sashimi Soy Sauce, Wasabi and Pickles Buckwheat Soba Noodles on Ice with Condiments Ham Julienne, Egg Julienne, Crab Meat, Spring Onion, Seaweed and Konbu Stock Selection of Imported Cold Cuts with Olives and Pickles Grilled Vegetable Anti Pasti with Salsa Verde Yam Bean, Mango and Red Onion Salad Cajun Slaw with Apple Tomato, Green Bean and Smoked Trout Salad Greek Salad, Tomato, Black Olives, Feta Cheese Mixed Seasonal Leaves Thousand Island, Caesar, Balsamic and French Dressings

Eggs, Tomatoes, Carrots, Onions, Peppers, Cucumbers, Green Beans, Asparagus and Corn

Soup

Shellfish and Fennel Bisque with Cognac and Cream Bakery Selection, Butter

Carving Station

Roast Beef Sirloin with Red Wine Sauce, Black Pepper Sauce and Horseradish Cream

冰鎮海鮮

蝦、翡翠螺、青口、小龍蝦、蟹腳 煙三文魚配檸檬、水瓜欖、辣根忌廉 日式壽司 日式魚生 豉油、芥末、醃菜及漬物 蕎麥麵及配料漬物 火腿絲、蛋絲、蟹柳、青葱、 紫菜、日式濃湯 精選凍肉配橄欖及醃菜 烤雜菜配青香草醬 香芒沙葛紅洋葱沙律 蘋果雜菜沙律 煙彩虹魚青豆蕃茄沙律 希臘沙律 雜菜沙律 千島汁、凱撒汁、意大利黑醋、 法式沙律汁 鷄蛋、蕃茄、甘荀、洋蔥、彩椒、 青瓜、青豆青豆,蘆筍及玉米蘆筍 及玉米

茴香海鮮濃湯配白蘭地忌廉 麵包及牛油

燒西冷配紅酒汁、黑椒汁 及辣根忌廉



WEDDING DINNER BUFFET MENU A – CONT'D

Hot Selection

Pan Fried Sea Bass Fillet with Sherry Vinegar Lentils and Roast Datterini Tomatoes Baked Fillet of Black Cod in Saikyo Yaki Style with Sweet Miso Sauce Slow Cooked Beef Cheeks with Red Onion Confit amd Parmesan Polenta Pan-fried Escalopes of Veal in Milanese Style Spicy Crab Rigatoni Pasta with Chilli Tomato Sauce Roast Seasonal Vegetables with Buttered Green Beans Tandoori Salmon Cubes with Cucumber Mint Sauce Steamed Jasmine Thai Rice Braised Assorted Vegetables with Jin Hua Ham

Sautéed Scallops and Sliced Whelk with Broccoli

香煎鱸魚柳配香醋扁豆 及燒車厘茄 銀鱈魚西京燒

慢煮牛面頰配紅洋蔥 及芝士玉米餅 米蘭式香煎牛仔扒 蟹肉辣茄汁長通粉 燒焗時令雜菜配牛油炒青豆 印式天多尼三文魚粒配薄荷青瓜醬 泰國絲苗飯 上湯雲腿扒時蔬 西蘭花帶子螺片

Desserts

Baileys Cream Eclairs Rich Dark Chocolate Tart Ginger Crème Brulee White Forest Cake with Griottine Cherries Espresso Panna Cotta with Shortbread Passion and Kiwi Pavlova Raspberry, Lychee and Rose Macaron Warm Bread and Butter Pudding with Dried Cranberries and Honey 蜜糖金巴利果乾麵飽布甸 Double Boiled Red Dates and Lotus Seeds with Snow Fungus Ice Cream Station Cones, Chocolate, Raspberry and Mango Sauce Selection of Seasonal Fruit

咖啡酒忌廉長泡芙 濃厚黑朱古力撻 **喜味法式燉蛋** 白森林蛋糕 特濃咖啡奶凍配曲奇 奇異果及熱情果蛋白脆餅 紅桑莓、荔枝及玫瑰馬卡龍 雪耳紅棗燉蓮子 精選雪糕 雪糕筒、朱古力、紅桑子及芒果汁 合時鮮果盤

Freshly Brewed Coffee and Tea 即磨咖啡及茶 HK\$1,150.00 plus 10% service charge per person 每位收費 HK\$1,150.00 另加一服務費



INTERCONTINENTAL. 海是嘉福酒店



WEDDING DINNER BUFFETMENU B

Cold Selection

Specialty Seafood on Ice
Prawns, Sea Whelks, Mussels, Crayfishes and Crab Legs
Citrus Cured Salmon with Yuzu Coriander Dressing
Assorted Japanese Sushi
Assorted Japanese Sashimi
Soy Sauce, Wasabi and Pickles
Buckwheat Soba Noodles on Ice with Condiments
Ham Julienne, Egg Julienne, Crab Meat, Spring Onion,
Seaweed and Konbu Stock

Spiced Beef Shin with Bean Noodles, Vegetables, Garlic and Sesame Dressing

Italian Tomato Salad with Shallot and Mint Couscous Salad with Hazelnuts, Pine Nuts, Parsley and Preserved Lemon

Orzo Pasta Salad with Tuna, Sweet Corn and Pimento Seared Prawn with Papaya and Lime Leaf Salad Caesar Salad Station with Bacon, Croutons and Parmesan 冰鎮海鮮

蝦、翡翠螺、青口、小龍蝦、蟹腳 橘子三文魚配荽茜柚子汁

日式壽司日式魚生

豉油、芥末、醃菜及漬物

蕎麥麵及配料漬物

火腿絲、蛋絲、蟹柳、青葱、

紫菜、日式濃湯

五香牛展配香蒜菜絲粉皮伴芝麻汁

蜜瓜配巴瑪火腿及沙樂美腸 乾葱薄荷意式蕃茄沙律 榛子醃檸檬松子仁小米沙律

吞拿魚玉米紅椒小米形意粉沙律 木瓜蝦沙律 凱撒沙律配煙肉,脆包粒及 巴瑪臣芝士

Soup

Double-Boiled Fish Maw Soup, Mushrooms and Vegetables Bakery Selection, Butter

Carving Station

Roast Beef Prime Rib with Red Wine Sauce, Black Pepper Sauce and Horseradish Cream

Pan-fried Chicken Breast with Porcini Muchrooms, Truffle and Tarragon Sauce 花膠菜膽燉北菇 麵包及牛油

烤肉眼扒配 紅酒汁, 黑椒汁及辣根忌廉

香煎雞胸配牛肝菌松露芝士汁





WEDDING DINNER BUFFETMENU B - CONT'D

Hot Selection

Slow Cooked Beef Tenderloin with Sauce Diane
Persian Roasted Lamb Rack and Aromatic Spiced Potato
with Mint Yoghurt Sauce
Seafood in Bouillabaisse Broth with Garlic Saffron Rouille
and French Bread
Seasonal Vegetables
Sautéed Prawns in Black Bean Sauce with Green Peppers
Fried Rice with Lobster Meat and Egg White
Sautéed Squid and Scallops with Celery in XO Sauce
Vegetable Fried Noodles with Tofu and Beansprouts
Thai Style Stir Fried Beef with Garlic, Chillies and Hot Basil Leaves

慢煮牛柳配磨菇忌廉汁 烤羊架配香辣馬鈴薯及乳酪薄荷汁

海鮮濃湯煮雜錦海鮮配蒜香紅花醬 及法式麵包 燒焗時蔬 豉豉汁彩椒炒蝦球 龍蝦蛋白炒飯 XO醬西芹花技炒玉帶 白玉銀絲炒麵 泰式金不換炒牛肉

Desserts

Rum Baba Chantilly Cream
Classic Opera Cake, Gold Leaf
Cirtus Pavlova with Lemon Cream and Pistachio
Salted Caramel and Chocolate Pearl Macaron
Vanilla Raspberry Tart
Tropical Fruit Éclair
Dipped Strawberries with Toberlone Sauce
Coconut and Sago Cream Pudding
Warm Valrhona Chocolate Pudding with Vanilla Sauce
Double Boiled Lotus Seeds, Red Dates and Dried Longan
Ice Cream Station
with Cones, Chocolate, Raspberry and Mango Sauce
Selection of Seasonal Fruit

稱酒巴巴配法式雲尼拿汁 傳統歌劇院蛋糕 香檸開心果橘子蛋白脆餅 鹹焦糖珍珠朱古力馬卡龍 雲尼拿紅桑莓撻 雜果泡芙 朱古力草莓 椰汁西米布甸 暖 Valrhona 朱古力布甸配雲尼拿汁 蓮子桂圓紅囊茶 精選雪糕 配雪糕筒、朱古力、紅桑子及芒果汁 合時鮮果盤

Freshly Brewed Coffee and Tea 即磨咖啡及茶

HK\$1,250.00 plus 10% service charge per person 每位收費 HK\$1,250.00 另加一服務





婚宴飲品套餐 WEDDING DINNER BEVERAGE PACKAGE

標準飲品套餐 | Standard Beverage Package |

席上無限供應各式汽水、冰凍橙汁及本地啤酒 每位港幣\$150

Free flow of soft drink, local beer, chilled orange juice for 3 hours during dinner period

HK\$150.00 plus 10% service charge per person

標準飲品套餐 II Standard Beverage Package II

席上無限供應各式汽水、冰凍橙汁、本地啤酒及紅白餐酒 每位港幣\$190

Free flow of soft drink, local beer, chilled orange juice and white and red wine during dinner period HK\$190.00 plus 10% service charge per person

以上套餐於席上供應 3 小時 The above package will be offered during dinner for 3 hours

所有價目另加一服務費 All prices subject to an additional 10% service charge

