

Applicable to new bookings with wedding dates from now until 31 August 2023 (Blackout dates apply) with a minimum food and beverage consumption. Terms & conditions apply.

For a minimum booking of 15 tables, the Wedding Dinner Package 2022-2023 includes:

#### **MENU**

₩ Wedding dinner menus with rates starting from HK\$ 14,688\* per table of 10 – 12 persons

#### **BEVERAGE**

- → Beverage package is priced at HK\$ 2,880\* per table of 10 12 guests with an unlimited serving of fresh orange juice, soft drinks, beer and mineral water for four hours
- Supplement of HK\$ 880\* per table of 10 12 guests to include an unlimited serving of house wines for four hours

#### YOUR WEDDING SUITE

- One-night accommodation in our Executive Sea View Suite for two, including exclusive wedding amenities and floral arrangements on your wedding night
- Breakfast at the Club Lounge for two on the next day

### **PACKAGE INCLUSIONS**

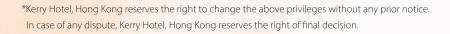
- Chauffeur-driven limousine service on the wedding day for three hours
- Mock-up wedding cake for the cake cutting ceremony
- Five-pound fresh fruit cream cake to be served prior to the dinner reception
- One bottle of house Champagne for toasting
- Complimentary corkage for one bottle of spirit or wine for each dining table
- Mahjong and Chinese tea service
- Complimentary invitation cards (excluding printing)
- A selection of table linen and seat covers
- Standard fresh floral centerpieces for all dining tables and reception table
- ♥ Complimentary chocolate box per guest
- Five complimentary valet parking spaces at the hotel
- ♥ Use of built-in AV equipment

### YOUR FIRST WEDDING ANNIVERSARY

By hosting your wedding at the Hung Hom Ballroom and Grand Ballroom, you will receive an anniversary dining voucher valued at HK\$ 1,200 and HK\$ 2,000, respectively, which can be used at any of the hotel restaurants, excluding Dockyard

# **OPTIONAL**

Rental of LED Wall (50 ft x 14 ft) in the Grand Ballroom is priced at HK\$ 50,000 net per day





<sup>\*</sup>Above prices are subject to 10% service charge



香港嘉里酒店

# 2022-2023 婚禮晚宴套餐

適用於由即日起至2023年8月31日假座於香港嘉里酒店設宴 (指定日子不適用) 另設餐飲最低消費,詳情請參閱條款及細則

最低消費15席或以上,菜譜及飲品套餐如下:

## 菜譜

❤ 每席10至12人中式晚宴菜譜由港幣14,688\*元起

### 飲品

- ◆ 飲品套餐每席港幣2,880元\*,可於晚宴席間4小時享用無限量供應飲品,包括鮮橙汁、汽水、啤酒及礦泉水
- ❤ 每席另加港幣880元\*可額外享用4小時無限量供應特選紅、白餐酒

### 新婚套房

- ❤ 婚宴翌日於貴賓廊享用雙人自助早餐

#### 婚宴套餐禮遇

- → 3小時轎車連司機接送新人服務
- ⇒ 華麗結婚蛋糕乙個供拍照之用
- ❤ 5磅鮮忌廉蛋糕供賓客於開席前享用
- ❤ 香檳乙瓶供祝酒用
- ── 每席免收乙瓶自攜洋酒開瓶費
- ♥ 免費麻雀耍樂設備及香茗招待
- ❤ 免費邀請卡 (不包括印刷)
- ◆ 自選多種不同顏色的桌布及椅套
- ── 迎賓桌及席上豪華鮮花擺設
- 每位賓客奉送精美朱古力禮盒
- ❤ 免費泊車位5個
- ♥ 免費使用酒店影音設備
- \*以上價格另收加一服務費

#### 結婚週年

──獲贈價值港幣1,200元 (於紅磡宴會廳設宴) 或價值港幣2,000元 (於宴會大禮堂設宴)之餐飲禮券,於結婚一週年紀念在酒店任何一間食府享用 (百味村除外)

### 自選項目

─ 宴會大禮堂LED幕牆 (50 尺 x 14 尺) 日租淨價港幣50,000元

**\*酒店有權更改條款及細則而無需作事前通知。如有任何爭議,香港嘉里酒店保留最終決定權。** 





# Pearl Wedding Menu 尊貴珍珠婚宴套餐

Roasted Whole Suckling Pig 鴻運乳豬全體

Sautéed Cuttlefish and Prawns with
Seasonal Vegetables and Termite Mushrooms

雞樅菌碧綠花枝片蝦球

Braised Bird's Nest with Crab Meat and Peach Resin 蟹肉桃膠燴燕窩

Braised Sliced Abalone with Vegetables 碧綠蠔皇鮮鮑片

Steamed Sabah Giant Garoupa 清蒸沙巴龍躉

Steamed Rice with Shredded Conpoy and Duck Sauce wrapped in Lotus Leaf 瑤柱鴨汁荷葉飯

> Shrimp Dumplings in Supreme Broth 上湯鮮蝦水餃

Double-boiled Sweetened Red Dates Soup with Lotus Seeds and Snow Fungus 紅棗蓮子燉雪耳





# Sapphire Wedding Menu 豪華藍寶石婚宴套餐

Roasted Whole Suckling Pig 鴻運乳豬全體

Sautéed Prawns and Pacific Clams with Seasonal Vegetables 翡翠蝦球桂花蚌

Double-boiled Chicken Soup with Sea Conches and Cordycep Flowers 蟲草花螺頭燉雞

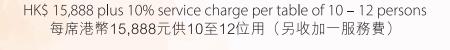
Braised Whole Abalone and Black Mushrooms in Oyster Sauce 蠔皇原隻湯鮑扣北菇

> Steamed Giant Garoupa 清蒸大海斑

> > Crispy Chicken 當紅炸子雞

Fried Rice with Octopus and Chicken in Abalone Sauce 鮑汁鱆魚雞粒炒飯

> Sweetened Cashew Nut Cream 香滑腰果露





# Golden Wedding Menu 永恒黃金婚宴套餐

Roasted Whole Suckling Pig 鴻運乳豬全體

Baked Stuffed Sea Conch Shell with Sea Conch, Shredded Chicken, Assorted Mushrooms and Onion in Portuguese Sauce 葡汁焗釀響螺

Sautéed Scallops and Prawns with Seasonal Vegetables in Truffle Sauce 松露醬翡翠玉帶蝦球

Seasonal Vegetables with Braised Whole Conpoy 瑤柱甫扒雙蔬

Double-boiled Chicken Soup with Sea Conch and Lotus Seeds 雪蓮子螺頭燉雞

Braised Whole Abalone and Goose Web with Seasonal Vegetables in Oyster Sauce 碧綠蠔阜原隻湯鮑扣鵝掌

Steamed Tiger Garoupa 清蒸老虎斑

Crispy Chicken with Garlic 風沙脆皮雞

Fried Rice with Scallop, Crab Meat and Crab Roe 蟹籽蟹肉帶子炒飯

Deep-fried Dumplings in Supreme Broth 上湯炸粉果

Sweetened Red Bean Cream with Lotus Seeds, Lily Bulbs and Glutinous Dumplings 百年好合紅豆沙湯丸





# Emerald Wedding Menu 至尊翡翠婚宴套餐

Roasted Whole Suckling Pig 鴻運乳豬全體

Deep-fried Crab Claw stuffed with Shrimp and French Foie Gras Paste 法國鵝肝醬釀百花炸蟹鉗

Deep-fried Scallops in Taro Paste and Sautéed Prawns with Seasonal Vegetables 荔茸帶子伴翡翠蝦球

Stewed Bamboo Piths with Crab Meat, Crab Roe and Seasonal Vegetables 珊瑚竹笙燴雙蔬

Double-boiled Soup with Sea Conch and Sea Cucumber 螺頭燉刺參

Braised Whole Abalone and Goose Web with Seasonal Vegetables in Oyster Sauce 碧綠蠔皇原隻湯鮑扣鵝掌

Steamed Spotted Garoupa 清蒸東星斑

Crispy Chicken with Spring Onion 葱油脆皮雞

Fried Rice with Yunnan Ham, Shredded Conpoy and Egg White 雲腿瑤柱蛋白飯

Noodles with Shrimp Dumplings in Supreme Broth 上湯鮮蝦水餃麵

Sweetened Pumpkin Soup with Bird's Nest 南瓜燕枝露





# Diamond Jubilee Wedding Menu 千禧鑽石婚宴套餐

Roasted Whole Suckling Pig 鴻運乳豬全體

Baked Stuffed Crab Shell with Crab Meat, Assorted Mushrooms, Onion and Cheese 芝士焗釀蟹蓋

Sautéed Lobster with Scallops and Seasonal Vegetables in X.O. Sauce X.O. 醬翡翠帶子龍蝦球

Braised Melon Stuffed with Whole Conpoy and Fried Whole Garlic 發財蒜子玉環瑤柱甫

Double-boiled Soup with Matsutake Mushroom, Sliced Fish Maw and Sea Conch 松茸花膠燉螺頭

Braised Whole Abalone with Sea Cucumber in Oyster Sauce 蠔皇原隻湯鮑扣關東遼參

> Steamed Spotted Garoupa 清蒸東星斑

Fried Rice with Assorted Seafood and Dried Sakura Shrimp 櫻花蝦海鮮炒飯

Deep-fried Truffle Shrimp Dumplings in Superior Broth 上湯松露鮮蝦炸粉果

Doubled-boiled Hokkaido Milk with Bird's Nest in a Whole Coconut原個椰皇燕窩燉北海道鮮奶

