

WEDDING LUNCH PACKAGE 2019-2020

Applicable to the Harbour Room, Hung Hom Ballroom and Grand Ballroom
With a minimum food and beverage consumption
Valid from now until 31 August 2020, Monday to Sunday, blackout dates apply

- ◆ Wedding Lunch Package at HKD95,000 for the first 60 persons
- ◆ Additional guest will be charged at HKD1,280 per person

PACKAGE INCLUSION

- ◆ Tailor-made Western Set or Buffet Lunch menu
- ◆ Unlimited fresh orange juice, soft drinks, beer and mineral water for two (2) hours
- ◆ Three (3) complimentary valet parking spaces at the hotel
- ◆ Complimentary invitation cards (Excluding printing)
- ◆ A selection of table linen and seat covers
- ◆ Three (3) pounds fresh fruit cream cake to be served prior to the lunch reception
- ◆ A Complimentary (1) bottle of house champagne for toasting
- ◆ Standard fresh floral centerpieces for all dining tables and reception table
- ◆ Complimentary use of hotel's AV equipment

(10% service charge applicable to above listed prices)

YOUR FIRST WEDDING ANNIVERSARY

- ◆ Wedding held in Harbour Room, Hung Hom Ballroom and Grand Ballroom will receive an anniversary dining coupon of HKD500 net to be used at any of the hotel restaurant, excluding Dockyard

OPTIONAL

- ◆ Rental of LED Wall (50 ft x 14 ft) in Grand Ballroom at HKD50,000 net per day



2019-2020婚禮午宴套餐

適用於由即日至2020年8月31日前假香港嘉里酒店海景廳、紅磡宴會廳或宴會大禮堂設宴，另設最低餐飲消費。(指定日子不適用)

- ◇ 西式午餐港幣95,000元供60位賓客享用
- ◇ 額外每位收費港幣1,280元

套餐包括

- ◇ 酒店廚師精心設計婚宴菜譜
- ◇ 2小時享用無限添飲供應飲品，包括鮮橙汁、汽水、啤酒及礦泉水
- ◇ 免費泊車位3個
- ◇ 免費邀請卡 (不包括印刷)
- ◇ 自選多種不同顏色的桌布及椅套
- ◇ 3磅鮮忌廉蛋糕供賓客於開席前享用
- ◇ 香檳乙瓶供祝酒用
- ◇ 迎賓桌及席上豪華鮮花擺設
- ◇ 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500元餐飲禮券，並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



Western Set Lunch Menu 西式婚禮午宴套餐

Marinated Gravlax Salmon **G**

Heirloom Tomato, Honey Mustard Dressing, Petite Herbs and Flower
煙三文魚配新鮮番茄，蜜糖芥末醬汁，香草

Slow Cooked Yellow Chicken Supreme **D**

with Tarragon Butter and Jus
慢煮雞皇配香草奶油醬汁

Or 或

Pacific Seabass **D**

Crispy Potato, Petite Carrot and Miso Sauce
香烤鱸魚配脆薯，迷你甘荀及麵豉汁

Mascarpone Amaretto Tiramisu **N D**

Hazelnut Ice Cream
意大利芝士餅配榛子雪糕

Petits Fours

精選美點

Freshly Brewed Coffee or Tea

即磨咖啡或香茶

S Contains Seafood 含海鮮

V Vegetarian 素菜

D Contains Dairy 含奶類製品

N Contains Nuts 含果仁

P Contains Pork 含豬肉

G Gluten Free 無麩質

International Buffet Lunch Menu 自助午餐菜單

APPETISERS & SALADS 前菜及沙律

Assorted Cold Cuts and Pickled Vegetables **P**
精選冷盤及前菜

Thai Beef Salad with Roasted Cashew Nuts and Fresh Coriander
泰式牛肉果仁沙律

Roasted Butternut Pumpkin, Pine Nut, Baby Spinach and Shaved Parmesan in Balsamic Dressing **V**
香烤南瓜配松子仁、菠菜苗、巴馬芝士及意大利黑醋醬汁

Roasted Duck Platter
燒鴨拼盤

Caramelised Onion, Bacon and Potato Salad **P**
煙肉薯仔沙律配焦糖洋蔥

Assorted Sushi and California rolls
精選壽司及加州卷

Marinated Salmon in Citrus and Chili sauce with Condiments
煙三文魚配香辣檸檬汁

Roasted Pork Loin Salad with Green Beans in Thai Dressing **P**
泰式香烤豬柳沙律配青豆

Cherry Tomato and Mozzarella Salad in Basil Pesto Dressing **V N**
車厘茄、水牛芝士、羅勒香草醬沙律

SELECTION OF SALAD GREENS 精選新鮮沙律蔬菜

Iceberg, Lollo Rosso, Frisee, Oak Leaves, Arugula, Sliced Carrot, Cherry Tomatoes, Sliced Cucumber, Sliced Celery, Red Kidney Bean, Sweet Corn
生菜、紅葉生菜、綠捲生菜、橡葉生菜、火箭菜、切片紅蘿蔔、車厘茄、切片青瓜、切片西芹、紅腰豆、粟米

Condiments: Black & Green Olives, Cocktail Onion, Gherkins, Croutons, Bacon, Parmesan Cheese, Lemon

配料: 橄欖、酸醃洋蔥、酸瓜、脆麵包、煙肉、巴馬芝士、檸檬

Dressings: Thousand Island, French Dressing, Balsamic Vinaigrette, Blue Cheese Dressing, Italian
沙律醬汁: 千島醬、法式沙律醬、意大利黑醋醬、藍芝士醬、意式沙律醬

S Contains Seafood 含海鮮

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International Buffet Lunch Menu 自助午餐菜單

SOUP & BREADS 湯及麵包

Hungarian Beef Goulash Soup
匈牙利牛肉湯

Selection of Slice Breads and Rolls, Grissini
精選麵包籃

CARVING 特選手切菜式

Roasted Rib of Beef with Gravy
and Potato Puree
香烤牛肋骨配牛肉醬汁及薯蓉

MAINS 主菜

Braised Lamb Stew with Root Vegetables and Red
Wine Sauce
紅酒汁燴羊肉配根莖菜

Organic Roasted Chicken Breast with Sautéed
Spinach, Mushroom and Chive Sauce
香烤有機雞胸配菠菜, 蘑菇及香蔥汁

Fried Salmon Fillet with Braised Leeks, Onions and
Beurre Blanc Sauce
香煎三文魚扒配大蒜, 洋蔥, 奶油醬汁

Braised Baby Chinese Cabbage with Dried Shrimp
上湯津白

Pork Piccata with Roasted Tomato Sauce **P**
番茄燴鮮嫩豬柳

Wok-fried E-fu Noodles with Bean Sprouts **V**
銀芽乾燒伊麵

Steamed Jasmine Rice **V**
絲苗白飯

SWEETS 甜品

Mango Mille Feuille **D**
芒果拿破崙

Black Forest Cake **D**
黑森林蛋糕

Raspberry Choux **D**
紅桑子泡芙

Mini Egg Tart
迷你蛋撻

Tiramisu **D**
意大利芝士餅

Apple Crumble with
Traditional Vanilla Custard **D**
蘋果金寶批配奶黃醬

New York Cheese Cake **D**
紐約芝士餅

Fresh Fruit Platter
精選鮮果盤

Freshly Brewed Coffee or Tea
即磨咖啡或香茶

S Contains Seafood 含海鮮

V Vegetarian 素菜

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