



## 中式婚宴套餐 2024 Chinese Wedding Package 2024

星期一至五

Monday to Friday

菜譜 Menu A	每席港幣 HK\$8,988 per table
菜譜 Menu B	每席港幣 HK\$9,988 per table
菜譜 Menu C	每席港幣 HK\$10,988 per table
菜譜 Menu D	每席港幣 HK\$12,988 per table

星期六·日及公眾假期

Saturday to Sunday and Public Holidays

每席港幣 HK\$9,988 per table
每席港幣 HK\$11,988 per table
每席港幣 HK\$13,988 per table
每席港幣 HK\$15,988 per table

### 預訂 5 席或以上，即可享以下優惠 Exclusive privileges for 5 tables or above

- ❖ 五磅心型鮮果忌廉結婚蛋糕  
5 pounds of heart-shaped fresh fruit cream cake
- ❖ 無酒精雜果賓治乙盤  
1 bowl of welcome fruit punch
- ❖ 祝酒香檳乙瓶  
1 bottle of champagne for toasting
- ❖ 每席豁免開瓶費乙瓶  
Free corkage for 1 bottle of self-brought wine or hard liquor per table
- ❖ 五層結婚蛋糕模型供拍照用  
5-tier dummy wedding cake for photo-shooting
- ❖ 全場席花卉擺設及全場椅套佈置  
Table centerpiece on each dining table and seat covers for all chairs
- ❖ 基本背景板佈置及新人英文名字牌匾  
Basic backdrop decoration with the English name of bride and groom
- ❖ 提供展覽結婚相片之油畫架  
Easel stand for wedding photo display
- ❖ 每席敬送精美請柬 8 套 (不包括印刷)  
Complimentary 8 sets of invitation cards per table (printing excluded)
- ❖ 嘉賓提名冊乙本  
1 guest signature book
- ❖ 免費麻雀耍樂  
Free mahjong entertainment
- ❖ 免費供應中國茗茶  
Complimentary Chinese tea
- ❖ 免費使用全場音響設備及無線咪  
Free use of PA system with wireless microphones
- ❖ 免費使用液晶體投影機、大螢幕及多媒體播放機  
Free use of LCD projector, build-in screen and multimedia player
- ❖ 免費泊車位兩個 (只限私家車)  
2 complimentary parking (private car only)

### 預訂 15 席或以上可享以下額外優惠 Additional privileges for booking of 15 tables or above

- ❖ 三小時平治花車接送服務 (視乎情況而定)  
A Mercedes Benz with Chauffeur for 3 hours (subject to availability)
- ❖ 於婚宴當晚入住城景雙臥室套房一晚 (不包括早餐)  
Complimentary one night accommodation at 2-bedroom Cityview Suite on your wedding night (Breakfast excluded)

#### 備註 Remarks :

- 所有價目需另設加一服務費 All prices are subject to 10% service charge
- 每席以 10-12 位計算 10-12 persons per table
- 優惠期至 2024 年 12 月 31 日 Valid until 31 December 2024
- 九龍海灣酒店保留以上優惠之最終決定權·優惠條款及細則如有任何更改·恕不另行通知  
Kowloon Harbourfront Hotel reserves the right to change or cancel the above offers without prior notice.  
In case of any disputes, Kowloon Harbourfront Hotel reserves the right of final decision

**中式婚宴菜譜 A**  
**Chinese Wedding Menu A**

鑾鳳和鳴乳豬全體  
Roasted Whole Suckling Pig

翡翠彩椒炒鳳片花姿  
Sautéed Sliced Chicken and Cuttlefish  
with Celery and Bell Pepper

酥炸芝麻百花金磚  
Deep-fried Shrimp Mousse Toast with Sesame Seed

瑤柱珍菌扒田園時蔬  
Braised Vegetables and Assorted Mushroom  
with Conpoy Sauce

竹筍雞蓉燕窩羹  
Braised Bird's Nest Soup  
with Bamboo Pith and Minced Chicken

蠔皇鮮鮑片  
Braised Sliced Abalone  
with Vegetables in Oyster Sauce

清蒸沙巴龍躉  
Steamed Giant Garoupa

南乳吊燒雞  
Roasted Chicken with Red Beancurd Sauce

葡汁雞絲燴金苗  
Braised Fried Rice with Shredded Chicken in Portuguese Sauce

金菇銀芽炆伊麵  
Braised E-Fu Noodles  
with Enoki Mushroom and Bean Sprouts

銀耳桂圓紅棗茶  
Sweetened Red Dates Tea with Longan and Snow Fungus

美點映雙輝  
Petit Fours

**每席港幣\$8,988 per table**

(星期一至五 Monday to Friday)

**每席港幣\$9,988 per table**

(星期六·日及公眾假期 Saturday to Sunday and Public Holidays)

- 所有價目需另設加一服務費 All prices are subject to 10% service charge
- 每席以 10-12 位計算 10-12 persons per table

**中式婚宴菜譜 B**  
**Chinese Wedding Menu B**

鑾鳳和鳴乳豬全體  
Roasted Whole Suckling Pig

碧綠合桃炒蝦仁  
Sautéed Celery with Shrimp and Walnut

金沙花姿丸  
Deep-fried Cuttlefish Mousse Ball with Salt Egg Yolk

蟹肉蛋白扒鮮菇田園時蔬  
Braised Vegetables and Mushroom  
with Crab Meat and Egg White Sauce

蟲草花菜膽燉螺頭  
Double Boiled Sea Whelk Soup  
with Cordyceps Flower

蠔皇花菇鮮鮑片  
Braised Sliced Abalone  
with Black Mushroom and Vegetables in Oyster Sauce

清蒸沙巴龍躉  
Steamed Giant Garoupa

玫瑰露吊燒雞  
Roasted Chicken with Rose Wine

風乾火腿翡翠炒金苗  
Fried Rice with Dried Ham and Diced Vegetable

菜遠蝦籽上湯生麵  
Egg Noodles in Soup with Vegetable and Shrimp Roe

紅糖紫米露  
Sweetened Purple Glutinous Cream

美點映雙輝  
Petit Fours

**每席港幣\$9,988 per table**

(星期一至五 Monday to Friday)

**每席港幣\$11,988 per table**

(星期六·日及公眾假期 Saturday to Sunday and Public Holidays)

**中式婚宴菜譜 C**  
**Chinese Wedding Menu C**

鑾鳳和鳴乳豬全體  
Roasted Whole Suckling Pig

榆耳芹香炒鳳片帶子  
Sautéed Sliced Chicken and Scallop  
with Celery and Elm Fungus

百花炸釀蟹筍  
Deep-fried Crab Claw Stuffed with Shrimp Mousse

竹筍燕窩扒鮮菇田園時蔬  
Braised Vegetables and Mushroom  
with Bamboo Pith and Bird's Nest Sauce

姬松茸螺頭燉竹絲雞  
Double Boiled Silky Fowl Soup with Matsutake and Sea Whelk

蠔皇六頭湯鮑魚伴時蔬  
Braised 6 Heads Canned Whole Abalone  
with Vegetable in Oyster Sauce

清蒸老虎斑  
Steamed Tiger Garoupa

古法沙薑鹽焗雞  
Roasted Chicken with Sand Ginger

燒汁鰻魚荷葉飯  
Fried Rice with Unagi, Wrapped in Lotus Leaf

鮑汁珍菌伊府麵  
Braised E-fu Noodles with Assorted Mushroom in Abalone

湯丸紅豆沙  
Sweetened Red Bean Cream with Glutinous Rice Dumpling

美點映雙輝  
Petit Fours

**每席港幣\$10,988 per table**

(星期一至五 Monday to Friday)

**每席港幣\$13,988 per table**

(星期六·日及公眾假期 Saturday to Sunday and Public Holidays)

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**中式婚宴菜譜 D**  
**Chinese Wedding Menu D**

鑾鳳和鳴乳豬全體  
Roasted Whole Suckling Pig

鮮露筍夏果炒蝦仁帶子  
Sautéed Shrimp and Scallop  
with Asparagus and Macadamia Nuts

葡汁珍菌焗釀響螺  
Baked Stuffed Sea Whelk  
with Mixed Mushroom in Portuguese Sauce

多籽蟹肉燕窩扒田園時蔬  
Braised Vegetables and Mushroom  
with Shrimp Roe, Crab Meat and Bird's Nest Sauce

高湯菜膽松茸燉花膠  
Double Boiled Fish Maw Soup with Vegetable and Matsutake

蠔皇六頭湯鮑魚伴花菇時蔬  
Braised 6 Heads Canned Whole Abalone  
with Black Mushroom and Vegetable in Oyster Sauce

清蒸海星斑  
Steamed Spotted Garoupa

黑松露醬吊燒雞  
Roasted Chicken with Black Truffle Paste

竹筍金菇瑤柱燴金苗  
Fried Rice with Bamboo Pith, Enoki Mushroom Conpoy Sauce

上湯菜遠鮮蝦雲吞  
Shrimp Wonton in Soup with Vegetable

燕窩珍珠南瓜露  
Sweetened Pumpkin Cream with Bird's Nest and Sago

美點映雙輝  
Petit Fours

**每席港幣\$12,988 per table**

(星期一至五 Monday to Friday)

**每席港幣\$15,988 per table**

(星期六·日及公眾假期 Saturday to Sunday and Public Holidays)

**中式婚宴飲品套餐 2024**  
**Chinese Wedding Beverage Package 2024**

無限量供應指定啤酒、冰凍橙汁及汽水

Unlimited Supply of House Beer, Chilled Orange Juice and Soft Drinks

**飲品套餐 Beverage Package A**

每席港幣 HK\$1,188 per table

由晚上八時至散席

from 8:00pm until the end of dinner

**飲品套餐 Beverage Package B**

每席港幣 HK\$1,388 per table

由下午五時三十分至散席

from 5:30pm until the end of dinner



無限量供應指定紅白餐酒、啤酒、冰凍橙汁及汽水

Unlimited Supply of House Red & White Wine, House Beer, Chilled Orange Juice and Soft Drinks

**飲品套餐 Beverage Package C**

每席港幣 HK\$1,388 per table

由晚上八時至散席

from 8:00pm until the end of dinner

**飲品套餐 Beverage Package D**

每席港幣 HK\$1,588 per table

由下午五時三十分至散席

from 5:30pm until the end of dinner

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- 優惠期至 2024 年 12 月 31 日 Valid until 31 December 2024

請聯絡宴會部，讓我們助您悉心打造及實現一個理想圓滿的活動安排。

Explore all-round events that match your passions,  
our enthusiastic catering team will assist you to execute a flawless event.

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