

西式婚宴精選優惠 2022

Western Wedding Package Privileges 2022

	預訂100人以上 / Minimum 100 persons	預訂150人以上 / Minimum 150 persons	預訂200人以上 / Minimum 200 persons
新婚之夜或前夕豪華蜜月標準客房住宿 (入住時間為下午二時，退房時間為中午十二時)， 奉送單次祝酒葡萄酒、鮮果碟及雙人Le Café咖啡廳自助早餐 Accommodation in Standard Room on or before the wedding day (check-in at 1400hrs and check-out at 1200hrs) with a bottle of sparkling wine, fruit platter and breakfast buffet at Le Café for 2 persons for one-time	一晚 1 night	一晚 1 night	兩晚 2 nights
免費使用多功能LED幕牆及樓頂LED螢幕 Complimentary use of multi-functional LED wall and ceiling LED display	●	●	●
席間供應啤酒、汽水及冰凍橙汁 Unlimited serving of house beer, soft drinks and chilled orange juice 自助午餐: 2小時 Lunch Buffet: 2 hours / 自助晚餐: 3小時 Dinner Buffet: 3 hours	●	●	●
場地佈置 (背板、迎賓桌、蛋糕桌及油畫架) Venue decoration (backdrop, reception table, cake table and easel)	不適用 Not applicable	不適用 Not applicable	●
新人英文名字牌區佈置 Wedding backdrop sign personalized with Bride and Groom's English name	●	●	不適用 Not applicable
寬敞新娘化妝間 (附設獨立洗手間、保險箱及直身鏡) Bridal dressing room with private washroom, safety box and standing mirror	●	●	●
席上、迎賓桌絲花佈置及全場華麗椅套佈置 Silk floral decoration on each dining table and reception table; Seat covers arrangement	●	●	●
鮮果忌廉蛋糕乙個 Fresh fruit cream cake	5磅 5 pounds	6磅 6 pounds	8磅 8 pounds
敬送席前小食 Pre-dinner snacks	2打 2 dozens	3打 3 dozens	6打 6 dozens
迎賓雜果賓治 (每位乙杯) A glass of welcome fruit punch for each guest upon arrival	●	●	●
祝酒香檳乙支及免收自攜洋酒開瓶費 One bottle of champagne for toasting and complimentary corkage fee for self brought-in spirits or liquor	●	●	●
免費提供視聽器材 Complimentary use of audio equipment	●	●	●
精緻結婚模型蛋糕供新人切餅及拍照使用 Wedding dummy cake for cake-cutting ceremony and photography	●	●	●
精美結婚喜帖連信封 (每席10套，不包括印刷) Wedding invitation card with envelope (10 set per table excluding printing service)	●	●	●
免費泊車位 (視乎供應而定) Complimentary parking space (subject to availability)	●	●	●
免費席前麻雀耍樂及香茗招待 Complimentary mahjong entertainment with Chinese tea served	●	●	●
席前小食折扣優惠 Special rate for pre-dinner snacks	95折 5% discount	9折 10% discount	8折 20% discount
預訂彌月或百日宴晚宴5席或以上可獲9折優惠 10% discount for baby's full moon or hundred days' dinner for a minimum booking of 5 tables	●	●	●
婚宴套餐商戶優惠 Wedding package offers from partner merchants	●	●	●

西式午餐婚宴精選菜譜 A

Wedding Lunch Buffet Menu A

頭盤及沙律 APPETIZER AND SALAD

翡翠螺、青口、凍蝦
Sea Whelk, Mussels and Poached Shrimp on Ice
日本魚生刺身及配料
Assorted Japanese Sashimi with Condiments
中式燒味拼盤
Chinese Barbecued Meat Platter
煙三文魚及配料
Smoked Salmon with Condiment
蕃茄水牛芝士配紫蘇葉
Tomato and Buffalo Mozzarella with Fresh Basil
藜麥南瓜羽衣甘藍沙律
Quinoa, Pumpkin and Kale Salad
古斯米和牛肉碎沙律
Couscous and Wagyu Beef Salad
凱撒沙律
Caesar Salad

健怡沙律吧 HEALTHY SALAD BAR

田園沙律、羅馬生菜、車厘茄、
青瓜片、粟米、紅腰豆
Mesclun Leave, Romaine Lettuce,
Cherry Tomatoes, Sliced Green Cucumber,
Sweet Corns, Red Kidney Bean
各式汁醬及配料
Thousand Island Dressing, Caesar Dressing,
Italian Citron Dressing Condiments
(Garlic Croutons, Parmesan Cheese Grated and Bacon Bit)

湯 SOUP

杏仁甘筍南瓜忌廉湯
Cream of Carrot and Pumpkin with Sliced Almond
各式麵包
Assorted Bread and Rolls

燒肉車 CARVING

燒西冷牛扒配紅酒燒汁
Roasted Beef Sirloin with Red Wine Reduction

熱盤 HOT

燒羊腩配薄荷乳酪
Roasted Lamb Leg with Mint Yogurt
香橙焗盲曹魚
Baked Barramundi with Marmalade and Cointreau
燒四川香辣豬小腿
Roasted Baby Pork Shank with Sichuan Spice
扒牛脷配甜酒汁
Grilled Ox-tongue with Madeira Sauce
蒜香燒日式茄子配柚子豉油
Roasted Eggplant with Yuzu Soya
XO醬炒西芹花枝片
Stir-fried Squid and Celery with X.O. Sauce
當紅炸子雞
Golden-fried Crispy Chicken
清蒸鱸魚
Steamed Whole Seabass with Soya Sauce
雜菌炒時蔬
Stir-fried Mushroom and Seasonal Vegetables
印式咖喱雞
Indian Chicken Curry
瑤柱蛋白炒飯
Egg White Fried Rice with Conpoy

甜品 DESSERT

焦糖布甸
Crème Brulee with Vanilla Seed
藍莓芝士蛋糕
Blueberry Cheese Cake
雲呢噠泡芙
Vanilla Puff
蓮子百合紅豆沙
Sweetened Cream of Red Bean Soup with
Lotus Seeds and Lily Bulbs
朱古力布朗尼
Chocolate Brownies
時令鮮果盤
Seasonal Fruit Platter
Mövenpick雪糕
Mövenpick Ice-cream
即製班戟
Pop cake with Condiments
(蜜糖、朱古力醬、士多啤梨醬及忌廉)
(Honey, Chocolate Sauce, Strawberry Sauce & Whipped Cream)

HK \$698

另加一服務費 plus 10% service charge per person

席間2小時供應啤酒、汽水及冰凍橙汁
Unlimited serving of house beer, soft drinks and chilled orange juice for 2 hours

所有菜單及價目如有更改，恕不另行通知
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宴會廳設有場地最低消費
Minimum food and beverage charges is applied on our venue
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Please inform us for any food allergy in advance

西式午餐婚宴精選菜譜 B

Wedding Lunch Buffet Menu B

頭盤及沙律 APPETIZER AND SALAD

新鮮生蠔、翡翠螺、青口、凍蝦
Chilled Oyster, Sea Whelk, Mussels and Poached Shrimp on Ice
日本魚生刺身及配料
Assorted Japanese Sashimi with Condiments
中式燒味拼盤
Chinese Barbecued Meat Platter
煙三文魚及配料
Smoked Salmon with Condiment
蕃茄水牛芝士配紫蘇葉
Tomato and Buffalo Mozzarella with Fresh Basil
泰式青木瓜龍蝦沙律
Thai Green Papaya Lobster Salad
西班牙火腿牛油果薯仔沙律
Serrano Ham, Avocado and Potato Salad
凱撒沙律
Caesar Salad

健怡沙律吧 HEALTHY SALAD BAR

田園沙律、羅馬生菜、車厘茄、
青瓜片、粟米、紅腰豆
Mesclun Leave, Romaine Lettuce,
Cherry Tomatoes, Sliced Green Cucumber,
Sweet Corns, Red Kidney Bean
各式汁醬及配料
Thousand Island Dressing, Caesar Dressing,
Italian Citron Dressing Condiments
(Garlic Croutons, Parmesan Cheese Grated and Bacon Bit)

湯 SOUP

香葱周打海鮮忌廉湯
Seafood Chowder with Cream Cracker
各式麵包
Assorted Bread and Rolls

燒肉車 CARVING

燒肉眼牛扒配砵酒汁
Roasted Beef Rib Eye with Port Wine Reduction

熱盤 HOT

燒羊配露絲瑪莉汁
Roasted Marinated Rack of Lamb with Rosemary Reduction
燒四川香辣豬小腿
Roasted Baby Pork Shank with Sichuan Spice
紙包焗三文魚
Salmon En Papillote
蒜香燒日式茄子配柚子豉油
Roasted Eggplant with Yuzu Soya
蜜豆炒蝦仁帶子
Stir-fried Shrimps and Scallops with Honey Beans
當紅炸子雞
Golden-fried Crispy Chicken
清蒸沙巴躉
Steamed Giant Garoupa
黑蒜炒蘆筍及西蘭花
Sautéed Asparagus, Broccoli and Black Garlic
印式咖喱牛肉
Indian Beef Curry
海鮮雜錦炒飯
Seafood Fried Rice

甜品 DESSERT

雲呢拿奶凍
Vanilla Panna Cotta
士多啤梨芝士餅
Strawberry Cheese Cake
迷你甜品杯
Mini Dessert Cup
雲呢拿泡芙
Vanilla Puff
蓮子百合紅豆沙
Sweetened Cream of Red Bean Soup with
Lotus Seeds and Lily Bulbs
焦糖蛋糕
Caramel Mousse Cake
時令鮮果盤
Seasonal Fruit Platter
Mövenpick雪糕
Mövenpick Ice-cream
即製班戟
Pop cake with Condiments
(蜜糖、朱古力醬、士多啤梨醬及忌廉)
(Honey, Chocolate Sauce, Strawberry Sauce & Whipped Cream)

HK \$738

另加一服務費 plus 10% service charge per person

席間2小時供應啤酒、汽水及冰凍橙汁
Unlimited serving of house beer, soft drinks and chilled orange juice for 2 hours

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西式晚餐婚宴精選菜譜 A

Wedding Dinner Buffet Menu A

頭盤及沙律 APPETIZER AND SALAD

新鮮生蠔、翡翠螺、青口、凍蝦
Chilled Oyster, Sea Whelk, Mussels and Poached Shrimp on Ice

日本魚生刺身及配料
Assorted Japanese Sashimi with Condiments

中式燒味拼盤
Chinese Barbecued Meat Platter

煙三文魚及配料
Smoked Salmon with Condiment

蕃茄水牛芝士配紫蘇葉
Tomato and Buffalo Mozzarella with Fresh Basil

藜麥青木瓜羽衣甘藍沙律
Quinoa, Green Papaya & Kale Salad

古斯米和牛肉碎沙律
Couscous and Wagyu Beef Salad

凱撒沙律
Caesar Salad

健怡沙律吧 HEALTHY SALAD BAR

田園沙律、羅馬生菜、車厘茄、青瓜片、粟米、紅腰豆
Mesclun Leave, Romaine Lettuce, Cherry Tomatoes, Sliced Green Cucumber, Sweet Corns, Red Kidney Bean

各式汁醬及配料
Thousand Island Dressing, Caesar Dressing, Italian Citron Dressing Condiments

(Garlic Croutons, Parmesan Cheese Grated and Bacon Bit)

湯 SOUP

杏仁甘筍南瓜忌廉湯
Cream of Carrot and Pumpkin with Sliced Almond

各式麵包
Assorted Bread and Rolls

燒肉車 CARVING

燒肉眼牛扒配砵酒汁
Roasted Beef Rib Eye with Port Wine Reduction

熱盤 HOT

燒羊配露絲瑪莉汁
Roasted Marinated Rack of Lamb with Rosemary Reduction

燒四川香辣豬小腿
Roasted Baby Pork Shank with Sichuan Spice

香橙焗盲曹魚
Baked Barramundi with Marmalade and Cointreau

莧菜忌廉薯蓉
Oven-Seared Crush Potato with Spinach Cream

XO醬錦繡炒蝦仁
Stir-fried Shrimps with X.O. Sauce

當紅炸子雞
Golden-fried Crispy Chicken

清蒸沙巴躉
Steamed Giant Garoupa

雜菌炒時蔬
Stir-fried Mushroom and Seasonal Vegetables

印式咖喱牛肉
Indian Beef Curry

海鮮雜錦炒飯
Seafood Fried Rice

甜品 DESSERT

焦糖布甸
Crème Brulee with Vanilla Seed

士多啤梨芝士餅
Strawberry Cheese Cake

迷你甜品杯
Assorted Mini Dessert Cup

雲呢噠泡芙
Vanilla Puff

蓮子百合紅豆沙
Sweetened Cream of Red Bean Soup with Lotus Seeds and Lily Bulbs

綠茶慕絲蛋糕
Matcha Mousse Cake

時令鮮果盤
Seasonal Fruit Platter

Mövenpick雪糕
Mövenpick Ice-cream

即製班戟
Pop cake with Condiments

(蜜糖, 朱古力醬, 士多啤梨醬及忌廉)
(Honey, Chocolate Sauce, Strawberry Sauce & Whipped Cream)

HK \$768

另加一服務費 plus 10% service charge per person

席間3小時供應啤酒、汽水及冰凍橙汁
Unlimited serving of house beer, soft drinks and chilled orange juice for 3 hours

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西式晚餐婚宴精選菜譜 B

Wedding Dinner Buffet Menu B

頭盤及沙律

APPETIZER AND SALAD

- 新鮮生蠔、松葉蟹腳、青口、凍蝦、海螺
Chilled Oyster, Snow Crab Legs, Mussels,
Poached Shrimp and Sea Whelk on Ice
- 日本魚生刺身及配料
Assorted Japanese Sashimi with Condiments
- 中式燒味拼盤
Chinese Barbecued Meat Platter
- 煙三文魚及配料
Smoked Salmon with Condiment
- 巴拿馬火腿配哈密瓜
Air-dried Parma Ham served with Hami Melon
- 蕃茄水牛芝士配紫蘇葉
Tomato and Buffalo Mozzarella with Fresh Basil
- 泰式青木瓜龍蝦沙律
Thai Green Papaya Lobster Salad
- 古斯米和牛肉碎沙律
Couscous and Wagyu Beef Salad
- 芝士碟配克力架餅
Assorted Cheese Platter with Cream Cracker
- 凱撒沙律
Caesar Salad

健怡沙律吧

HEALTHY SALAD BAR

- 田園沙律、羅馬生菜、車厘茄、青瓜片、粟米、紅腰豆
Mesclun Leave, Romaine Lettuce, Cherry Tomatoes,
Sliced Green Cucumber, Sweet Corns, Red Kidney Bean
- 各式汁醬及配料
Thousand Island Dressing, Caesar Dressing,
Italian Citron Dressing Condiments
(Garlic Croutons, Parmesan Cheese Grated and Bacon Bit)

湯

SOUP

- 牛肝菌忌廉湯
Cream of Porcini Mushroom
- 各式麵包
Assorted Bread and Rolls

燒肉車

CARVING

- 燒有骨牛扒配砵酒汁
Roasted Prime-rib of Beef with Port Wine Reduction

熱盤

HOT

- 燒羊配露絲瑪莉汁
Roasted Marinated Rack of Lamb with Rosemary Reduction
- 雜莓焗三文魚柳
Oven-baked Salmon Fillet with Mixed Berries Mayonasia
- 松露忌廉焗薯
Gratin Potato with Truffle Paste
- 蜜豆蝦仁炒花枝片
Stir-fried Shrimp and Squid with Honey Beans
- 腰果炒牛柳粒
Stir-fried Beef Cube with Cashew Nut
- 金沙炸子雞
Golden-fried Crispy Chicken with Dried Garlic
- 清蒸沙巴躉
Steamed Giant Garoupa
- 黑蒜炒蘆筍及西蘭花
Sautéed Asparagus, Broccoli and Black Garlic
- 印式咖喱雞
Indian Chicken Curry
- 福建炒飯
Fried Rice in "Fujian" Style

甜品

DESSERT

- 意大利芝士餅
Tiramisu
- 焦糖布甸
Crème Brulee with Vanilla Seed
- 藍莓芝士蛋糕
Blueberry Cheese Cake
- 迷你甜品杯
Assorted Mini Dessert Cup
- 黑森林蛋糕
Black Forest Cake
- 蓮子百合紅豆沙
Sweetened Cream of Red Bean Soup with
Lotus Seeds and Lily Bulbs
- 士多啤梨慕絲蛋糕
Strawberry Mousse Cake
- 時令鮮果盤
Seasonal Fruit Platter
- Mövenpick雪糕
Mövenpick Ice-cream
- 即製班戟
Pop cake with Condiments
(蜜糖, 朱古力醬, 士多啤梨醬及忌廉)
(Honey, Chocolate Sauce, Strawberry Sauce & Whipped Cream)

HK \$838

另加一服務費 plus 10% service charge per person

席間3小時供應啤酒、汽水及冰凍橙汁
Unlimited serving of house beer, soft drinks and chilled orange juice for 3 hours

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西式晚餐婚宴精選菜譜 C

Wedding Dinner Buffet Menu C

新鮮即開生蠔

SHUCKING OYSTER COUNTER

新鮮原隻生蠔
Fresh Live Oyster With Lemon Wedge and Condiment

頭盤及沙律

APPETIZER AND SALAD

龍蝦、青口、凍蝦、海螺
Boston Lobster, Mussels, Poached Shrimp and Sea Whelk on Ice

中式燒味拼盤
Chinese Barbecued Meat Platter

煙三文魚及配料
Smoked Salmon with Condiment

巴拿馬火腿配哈密瓜
Air-dried Parma Ham served with Hami Melon

蕃茄水牛芝士配紫蘇葉
Tomato and Buffalo Mozzarella with Fresh Basil

泰式青木瓜龍蝦沙律
Thai Green Papaya Lobster Salad

古斯米和牛肉碎沙律
Couscous and Wagyu Beef Salad

芝士碟配克力架餅
Assorted Cheese Platter with Cream Cracker

凱撒沙律
Caesar Salad

日式魚生刺身檔

LIVE SASHIMI COUNTER

油甘魚、三文魚、八爪魚及吞拿魚
Assorted Sashimi, Hamachi, Salmon, Octopus and Tuna

各式壽司及卷物
Japanese Sushi and Maki Roll

溫泉蛋
Slow Cooked Egg with Soya Soup

蕎麥麵
Chilled Soba with Soya Soup

健怡沙律吧

HEALTHY SALAD BAR

田園沙律、羅馬生菜、車厘茄、青瓜片、粟米、紅腰豆
Mesclun Leave, Romaine Lettuce, Cherry Tomatoes, Sliced Green Cucumber, Sweet Corns, Red Kidney Bean

各式汁醬及配料
Thousand Island Dressing, Caesar Dressing, Italian Citron Dressing Condiments
(Garlic Croutons, Parmesan Cheese Grated and Bacon Bit)

湯 SOUP

龍蝦忌廉湯
Lobster Bisque

各式麵包
Assorted Bread and Rolls

燒肉車 CARVING

燒有骨牛扒配砵酒汁
Roasted Prime-rib of Beef with Port Wine Reduction

熱盤

HOT

燒羊配露絲瑪莉汁
Roasted Marinated Rack of Lamb with Rosemary Reduction

雜莓焗三文魚柳
Oven-baked Salmon Fillet with Mixed Berries Mayonnaise

松露忌廉焗薯
Gratin Potato with Truffle Paste

蜜豆炒蝦仁帶子
Stir-fried Shrimps and Scallops with Honey Beans

腰果炒牛柳粒
Stir-fried Beef Cube with Cashew Nut

金沙炸子雞
Golden-fried Crispy Chicken with Dried Garlic

清蒸沙巴薑
Steamed Giant Garoupa

黑蒜炒蘆筍及西蘭花
Sautéed Asparagus, Broccoli and Black Garlic

印式咖喱雞
Indian Chicken Curry

黑松露櫻花蝦炒飯
Fried Rice with Black Truffle and Sakura Shrimps

甜品

DESSERT

意大利芝士餅 Tiramisu	雲呢嚕泡芙 Vanilla Puff
焦糖布甸 Crème Brulee with Vanilla Seed	雲呢嚕奶凍 Vanilla Panna Cotta
藍莓芝士蛋糕 Blueberry Cheese Cake	朱古力撻 Chocolate Tart
迷你甜品杯 Assorted Mini Dessert Cup	時令鮮果盤 Seasonal Fruit Platter
黑森林蛋糕 Black Forest Cake	Mövenpick雪糕 Mövenpick Ice-cream
蓮子百合紅豆沙 Sweetened Cream of Red Bean Soup with Lotus Seeds and Lily Bulbs	即製班戟 Pop cake with Condiments <small>(蜜糖, 朱古力醬, 士多啤梨醬及忌廉) (Honey, Chocolate Sauce, Strawberry Sauce & Whipped Cream)</small>

即製班戟

LIVE DESSERT COUNTER

法式班戟配鮮忌廉
French Crepe with Condiment

HK \$938

另加一服務費 plus 10% service charge per person

席間3小時供應啤酒、汽水及冰凍橙汁
Unlimited serving of house beer, soft drinks and chilled orange juice for 3 hours

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