



2025 Western Wedding Buffet Dinner Package 2025 西式婚宴自助晚餐

坐落於頂樓的宴會廳，居高臨下，維多利亞公園及海港景色盡入眼簾，讓您倆的人生盛事永誌難忘。我們不單提供專業意見，為您度身訂做適合閣下之婚宴，並配合以下服務，誠意讓這重要時刻更添難忘。

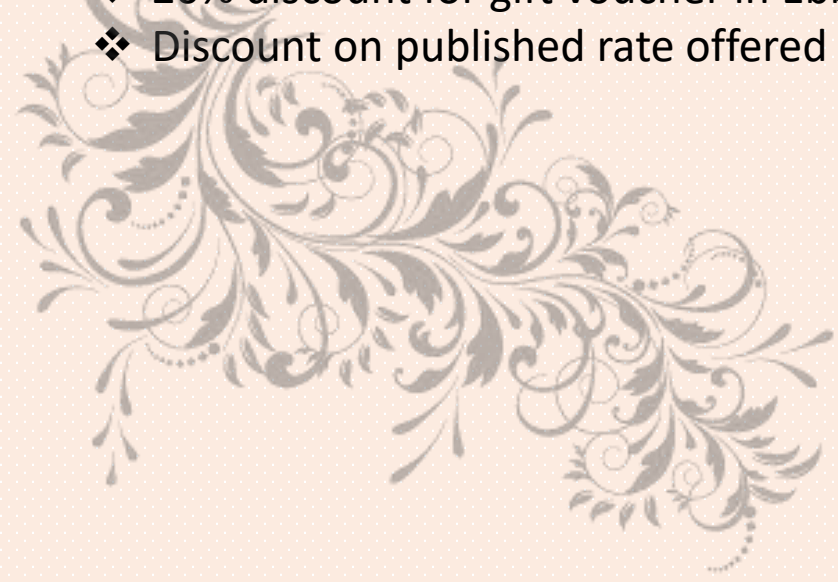
婚宴套餐包括以下精選優惠：

- ❖ 席間3小時無限量供應汽水、橙汁及特選啤酒
- ❖ 席前無酒精飲品供賓客享用 (每位一杯)
- ❖ 五層結婚蛋糕供拍照及切餅儀式之用
- ❖ 自攜酒免收開瓶費
- ❖ 全場席上及接待處鮮花擺設 (根據季節性)
- ❖ 奉送全場桌布及椅套佈置
- ❖ 免費提供場內影音設備
- ❖ 免費麻雀耍樂
- ❖ 中式茗茶招待
- ❖ 精美嘉賓題名冊乙本
- ❖ 以優惠價享用席前小食
- ❖ 每兩席奉送一張“威信停車場”免費泊車券 (每張五小時)
- ❖ Ebb & Flow Pâtisseries & Café 禮券八折優惠
- ❖ 預訂蜜月客房及額外房間可獲折扣優惠 <折扣優惠需視乎酒店入住率而確定>

Located on the top floor wedding venue in Hong Kong Island with sweeping panoramic views of Hong Kong Harbour and Victoria Park, providing a closer look at one of the most exciting cities and cultures in the world. We provide professional ideas to tailor-make an exclusive wedding designed around your needs.

The following privileges will be offered:

- ❖ Unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours
- ❖ A glass of welcome drink for each guest upon arrival
- ❖ A 5-tier mock-up wedding cake for photo shooting and cake-cutting ceremony
- ❖ Free corkage for self-brought wine and hard liquor
- ❖ Elegant floral centerpiece for reception table and each dining table (according to seasonality)
- ❖ Complimentary use of seat covers and table cloth
- ❖ Complimentary use of in-house audio and visual equipment
- ❖ Mahjong facilities before dinner
- ❖ Chinese tea to be served throughout event
- ❖ Exquisitely-designed guest signature book
- ❖ Special price for pre-dinner snacks
- ❖ One complimentary car park coupon per every two tables valid for 5 hours each in Wilson Parking
- ❖ 20% discount for gift voucher in Ebb & Flow Pâtisseries & Café
- ❖ Discount on published rate offered for bridal room and guest room (Discount rate is subject to hotel's occupancy)



凡惠顧60人或以上即享下列額外優惠：

- ❖ 奉送三磅鮮忌廉蛋糕

凡惠顧120人或以上即享下列各項額外優惠：

- ❖ 於婚宴當晚入住豪華蜜月客房壹晚，另奉送翌晨房間內享用美式早餐或咖啡室自助早餐兩客
- ❖ 四小時豪華平治房車 (S 350)及司機接送服務 (不包括花車佈置、隧道費及泊車費)
- ❖ 奉送六磅鮮忌廉蛋糕

升級酒水套餐：

- ❖ 每位港幣50元升級至5小時無限量供應汽水、橙汁及特選啤酒
- ❖ 每位港幣60元升級至3小時無限量供應汽水、橙汁、特選啤酒及特選紅白餐酒

For booking with minimum 60 persons, the following extra privileges will be offered:

- ❖ A 3-lbs fresh cream cake

For booking with minimum 120 persons, the following extra privileges will be offered:

- ❖ One night stay in the Bridal Room on the wedding night with buffet breakfast at PLAYT or room service American set breakfast for 2 persons in the following morning
- ❖ Chauffeured Mercedes Benz (S 350) limousine service with driver for 4 hours (decoration, tunnel fee and parking fee are excluded)
- ❖ A 6-lbs fresh cream cake

Beverage Enhancement Package:

- ❖ HK\$50 per person for upgrading to unlimited serving of soft drinks, chilled orange juice and house beer for 5 hours
- ❖ HK\$60 per person for upgrading to unlimited serving of soft drinks, chilled orange juice, house beer and house red & white wines for 3 hours

條款及細則：

所有價格需另加一服務費

有效日期由2025年1月1日起至2025年12月30日

(不適用於2025年12月22, 24 - 26日)

不同之宴會廳及佳期均設最低消費

菜單上的食材供應有可能受季節影響，柏寧酒店保留最終決定權以更換同等價值之食材

優惠及價目如有任何更改，恕不另行通知

此優惠不可與其他推廣優惠、貴賓卡或折扣券同時使用

查詢或預訂，請致電 (852) 2839 3332 或電郵至events@parklane.com.hk與宴會部聯絡

Terms & Conditions:

All prices are subject to 10% service charge

The above package is valid from 1 January to 30 December 2025

(Blackout date: 22, 24 - 26 December 2025)

A minimum Food & Beverage charge is applied on each venue and is subject to the date

Seasonal ingredients on the menu may be subjected to change, depending on the availability.

The Park Lane Hong Kong, Autograph Collection reserves the right to alter the above menu prices and items due to unforeseeable market price fluctuations and availability

This package cannot be used in conjunction with other promotional offers, VIP cards or other discount voucher

For enquiries and reservations, please contact our Events Sales Team at (852) 2839 3332 or email to events@parklane.com.hk

婚宴自助晚餐菜譜
Wedding Buffet Dinner Menu

SEAFOOD STATION

Fresh Prawns, Blue Mussels, Alaskan Queen Crab Leg
with Cocktail Sauce, Shallot Vinegar and Lemon
鮮蝦、藍青口及阿拉斯加蟹腳配咯嗲汁及香蔥醋汁

APPETIZER & SALAD

BBQ Chinese Platter

中式燒味拼盤

Assorted Smoked Fish with Horseradish, Capers and Red Onion
雜錦煙燻魚配辣根、水瓜鈕及紅洋蔥

Air-dried Beef, Coppa Ham, Salami, Parma Ham with Cocktail Onions and Gherkins
風乾牛肉、火腿、沙樂美腸配雞尾酒洋蔥及小黃瓜

Prawn Salad with Harissa Oil and Rocket Leaves

大蝦火箭菜沙律

Pasta Salad with Seafood, Sweet Corn and Roast Bell Pepper

海鮮燒彩椒意粉沙律

Roasted Beef Salad with Artichokes and Cherry Tomato

燒牛肉沙律配洋薊及車厘茄

Greek Salad with Red Onions, Kalamata Olives and Feta Cheese (V)

希臘沙律配紅洋蔥、橄欖及乳酪芝士

New Potato Boiled Egg Salad with Garden Peas, Spring Onions and Mayonnaise (V)

新薯焗蛋及青豆沙律配蛋黃醬

Prosciutto Salad with Curly Endive and Passion Fruit Dressing

風乾火腿沙律配熱情果汁

SALAD BAR

Garden Leaves, Romaine Lettuce, Cherry Tomato, Cucumber, Semi-dried Tomato,
Black Olive, Mushroom

田園菜葉、羅馬生菜、車厘茄、青瓜、蕃茄乾、橄欖、蘑菇

Choose your Dressing: Thousand Island, Balsamic Vinaigrette, Caesar,

Bacon, Crouton and Parmesan Cheese

千島醬、油醋汁、凱撒汁、煙肉、麵包粒及巴馬臣芝士

SUSHI and SASHIMI

Sashimi: Tuna, Salmon, Octopus, Snapper, Hamachi

刺身: 吞拿魚、三文魚、八爪魚、鯛魚、油甘魚

Sushi: Assorted Sushi, Maki Roll

壽司: 精選壽司及太卷

Japanese Ginger, Soy Sauce and Wasabi

日本酸薑、醬油、日式芥末



THE PARK LANE
HONG KONG
柏寧酒店

AUTOGRAPH COLLECTION®
HOTELS



SOUP

Lobster Bisque

龍蝦濃湯

Selection of Bread Rolls

精選麵包

HOT

Indian Seafood Curry and Papadums

印式海鮮咖哩薄脆

Roasted Australian Beef Tenderloin with Shiitake Mushroom Sauce

燒澳洲牛柳配香菇汁

Pan-Fried Halibut with Spinach and Butter Sauce

香煎比目魚配菠菜牛油汁

Roasted Pork Lion with Apple Gravy

燒豬柳配蘋果燒汁

Slow-roast Lamb Leg with Herb Sauce

慢火烤羊腿配香草汁

Stir-fried Shrimps with Chili Sauce (Sichuan Style)

四川炒蝦仁

Roasted Spring Chicken with Madeira Jus

燒春雞配馬德拉汁

Sautéed Broccoli with Crab Meat

蟹肉扒西蘭花

Sautéed New Potatoes and Onions

洋蔥炒新薯

Penne Pasta with Mushroom and Tomato

蘑菇蕃茄長通粉

Fried Rice "Yeung Chow Style"

楊州炒飯

CARVING

Roasted Australian Rib Eye with Black Pepper Sauce

燒澳洲肉眼扒配黑椒汁

Gammon Ham with Pineapple Gravy

蜜汁焗火腿配菠蘿燒汁



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DESSERT

Warm Bread and Butter Pudding

麵包牛油布甸

Bitter Dark Chocolate Cake

純巧克力蛋糕

Passion Fruit Mousse Cake

熱情果慕絲蛋糕

Honey Panna Cotta

蜜糖奶凍

Lemon Meringue Tart

檸檬蛋白撻

Tiramisu

意大利芝士餅

Baked Cheese Cake

焗芝士蛋糕

Chestnut Tart

栗子撻

Seasonal Fresh Fruit Platter

鮮果拼盤

Coffee or Tea

咖啡或茶

每位港幣\$1,500, 另加一服務費
HK\$1,500 per person plus 10% service charge

A minimum guarantee of 50 persons is required for Wedding buffet dinner menu
此婚宴自助晚餐菜譜最少預訂五十人

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