



2019 婚宴自助餐 Wedding Buffet Package

婚宴自助餐菜譜 Wedding Buffet Menu

Menu (A) HK\$598 (per person)
Menu (B) HK\$698 (per person)
(Monday to Sunday & Public Holiday)

另加港幣\$50(每位), 可享用2小時無限量供應汽水、橙汁及本地啤酒
Supplement at HK\$50 (per person) for unlimited serving of soft drink, chilled orange juice and local beer for 2 hours

婚宴優惠 Wedding Privileges

70 位或以上
70 persons of above

100 位或以上
100 persons of above

140 位或以上
140 persons of above

豪華蜜月房間住宿一晚 One night stay in Honeymoon Room 入住時間下午三時, 退房時間中午十二時 (Check-in at 1500 hrs & Check-out at 1200 hrs)	-	豪華客房 Deluxe Honeymoon	蜜月套房 Honeymoon Suite
翌日於《棕櫚閣》西餐廳享用雙人自助早餐 Buffet breakfast for 2 at Palm Court Western Restaurant in the next day 婚宴當日豪華房車連司機接送服務 (不包括花車佈置, 停車場及隧道費用) * 額外每小時港幣800元正 Chauffeur-driven Bridal limousine service on wedding day (Decoration, parking & tunnel fee are excluded) * Additional charges at HK\$800 net per hour	-	平治房車 (三小時) Benz (3 hours)	平治房車 (五小時) Benz (5 hours)
現場直播設備及活動聚光設備 Direct broadcast system and follow spotlight	-	-	
免費享用投影機及屏幕 Free use of LCD projector and screen			
基本西式禮堂佈置連新人名字婚宴牌匾 (英文) Standard western wedding backdrop decoration with backdrop lettering for wedding couple (English characters)			
基本西式接待處佈置 Standard western reception table decoration			
基本柱位佈置 Standard pillars decoration	-	-	
全場椅套佈置 Complimentary chair covers setup			
提供新娘化妝間 Complimentary use of Bridal Room			
提供嘉賓提名冊及畫架 Guest register book and Easel			
每席八套西式請柬 (不包括印刷) 8 sets of Western Invitation cards per table (printing exclude)			
席前糖果及瓜子 Red melon seeds and candies			
迎賓什果實治 (不含酒精成份) Welcome fruit punch (non-alcoholic)			
鮮果忌廉蛋糕供席前享用 Pre-dinner fresh fruit cream cake	三磅 3 pounds	五磅 5 pounds	六磅 6 pounds
精緻結婚蛋糕供切餅儀式及拍照用 Dummy wedding cake for photo shooting			
免費享用香檳塔供敬酒儀式之用 Free Champagne tower ceremony			
自攜洋酒免收開瓶費 (每席一瓶) * 額外開瓶費每瓶港幣180元正 Free corkage for self-brought wine (1 bottle per table) * Additional bottle at HK\$180 net			
免費代客泊車 Complimentary parking spaces	三個 3 spaces	五個 5 spaces	六個 6 spaces
「Charming Image」免費借用中式裙褂三天 Free use of Chinese bridal gown for 3 days (Charming Image)			
「Charming Image」新娘化妝及髮型套餐現金券 Cash coupon for bridal grooming (Charming Image)			
「芝柏婚紗」攝影套餐 Cash coupon for photo package (GP Wedding)			

To enjoy a sweet and memorable evening of your wedding, please contact our Event & Catering Team at 2197 3472.

*This wedding package is applicable to the wedding banquet held before 31st December 2019.

歡迎垂詢, 請致電2197 3472 與項目及宴會統籌部聯絡。

*此婚宴套餐適用於2019年12月31日前舉行之婚宴

*所有價目另加一服務費 All price are subject to 10% service charge



婚宴自助餐菜譜 Wedding Buffet Menu (A)

SOUP

Cream of Wild Mushroom

APPETIZERS

Boston Lobster, Sea Whelk and Snow Crab Leg on ice
Japanese Sashimi Combination
Japanese Assorted Sushi
Serrano Ham with Melon
Salmon and Scallop Terrine with Rich Garnish
Seafood and Mango Cocktail

SALADS

Selection of Crisp Garden Greens
Cherry Tomato and Fresh Mushroom Salad
Classic Caesar Salad with Smoked Duck Breast
Tiger Prawn and Melon Salad
Chicken Waldorf Salad
Grilled Zucchini and Eggplant Salad

DRESSINGS

French, Thousand Island and Vinaigrette

HOT DISHES

Poached Tiger Prawn with Spicy Soy Sauce
Roasted Black Cod Fillet with Pimentos and Tomatoes
Baked Scallop with Dill Hollandaise
Sautéed Veal Medallion with Wild Mushroom Cream Sauce
Pecan Crusted Lamb Chop with Black Truffle Sauce
Roasted French Spring Chicken with Rosemary Jus
Stir-fried Seasonal Mixed Vegetables with Garlic
Roasted New Potatoes

CARVING STATION

Roasted U.S. Prime Rib of Beef
Served with Red Wine and Black Pepper Sauce

DESSERTS

Ginger Crème Brûlée
Grand Marnier Chocolate Mousse
Green Tea Bavaroi
American Cheese Cake
Mango Mousse Cake
Selection of French Pastries
Selection of Mövenpick Ice Cream
Seasonal Fresh Fruits and Strawberry Platter

BEVERAGE

Fresh Brewed Coffee or Tea

湯

野菌忌廉湯

頭盤

冰鎮波士頓龍蝦、翡翠螺及雪蟹爪
日式刺身拼盤
日式雜錦壽司
西班牙燻腿蜜瓜
法式三文魚帶子批
香芒海鮮咯嗲

沙律

田園青雜菜沙律
鮮蘑菇及車厘茄沙律
燻鴨胸凱撒沙律
老虎蝦蜜瓜沙律
華杜夫雞沙律
扒意大利青瓜、元茄沙律

醬汁

法汁、千島汁及油醋汁

熱葷

白灼老虎蝦
鮮茄彩椒烤銀鱈魚柳
刁草荷蘭汁焗扇貝
香煎牛仔柳配野菌汁
山桃羊排配黑松露汁
燒法國春雞配香草汁
蒜香炒時令蔬菜
烤焗新馬鈴薯

烤肉

烤美國有骨西冷牛排
伴紅酒汁及黑椒汁

甜品

法式焦糖薑汁燉蛋
香橙朱古力慕絲
抹茶奶凍
美式芝士蛋糕
芒果慕絲蛋糕
精選法式甜點
精選莫凡彼雪糕
雜錦新鮮生果及草莓

飲品

咖啡或茶

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婚宴自助餐菜譜

Wedding Buffet Menu (B)

SOUP

Seafood Bisque

APPETIZERS

Boston Lobster, Sea Whelk and Snow Crab Leg on Ice
Japanese Sashimi Combination
Japanese Assorted Sushi
Serrano Ham with Melon
Smoked Norwegian Salmon Slices with Traditional Condiments
Boneless Short Rib of Beef Tataki
Seafood Terrine with Rich Garnish
Scallop and Avocado Cocktail

SALADS

Selection of Crisp Garden Greens
Fresh Tomato and Buffalo Mozzarella Cheese
Classic Caesar Salad with Caramelized Walnuts
Chicken and Pineapple with Pomelo Salad
Tiger Prawn and Melon Salad
Seafood Salad with Papaya and Asparagus
Grilled Zucchini and Bell Peppers Salad
German Style Potato and Bacon Chips Salad

DRESSINGS

French, Thousand Island and Vinaigrette

HOT DISHES

Sautéed Tiger Prawn with Salted Egg Yolk and Butter
Sautéed Crab with Black Pepper
Herb Crusted Chilean Sea Bass Fillet on Ratatouille
Baked Scallop with Alioli Sauce
Seafood Mixed Grill with Dill Beurre Blanc
Saltimbocca of Veal with Fragrant Lemon Grass Cream Sauce
Roasted Rack of Lamb Provencale
Roasted French Spring Chicken Chasseur
Lasagne Verdi Al Forno
Stir-fried Seasonal Mixed Vegetables with Garlic
Roasted New Potatoes

CARVING STATION

Fillet of Beef Wellington with Black Truffle Sauce

DESSERTS

Dark and White Chocolate Mousse
Mango and Raspberry Yoghurt Cream
Peach Panna Cotta
Tiramisu
Vanilla Cream Brulee
Chocolate Truffle Cake
Blueberry Cheese Cake
Selection of French Pastries
Selection of Mövenpick Ice Cream
Seasonal Fresh Fruits and Strawberry Platter

BEVERAGE

Fresh Brewed Coffee or Tea

湯

海鮮濃湯

頭盤

冰鎮波士頓龍蝦、翡翠螺及雪蟹爪
日式刺身拼盤
日式雜錦壽司
西班牙燻腿蜜瓜
挪威煙三文魚
日式烤牛肋排
法式海鮮批
帶子牛油果咯嗲

沙律

田園青雜菜沙律
意大利水牛芝士鮮茄沙律
經典凱撒沙律配焦糖合桃
菠蘿、金柚雞沙律
老虎蝦蜜瓜沙律
露笋木瓜海鮮沙律
扒意大利青瓜彩椒沙律
德式煙肉馬鈴薯沙律

醬汁

法汁、千島汁及油醋汁

熱葷

金沙奶油老虎蝦
黑椒炒蟹
扒香草鱸魚柳伴意式燴雜菜
蒜香焗扇貝
海鮮雜扒配香草牛油汁
意式煎牛仔柳配香茅忌廉汁
保雲茜式烤羊排
獵戶式燒法國春雞
肉醬焗波菜千層麵
蒜香炒時令蔬菜
烤焗新馬鈴薯

烤肉

威靈頓牛柳配黑松露汁

甜品

黑白朱古力慕絲
香芒桑梅奶酪凍
意式蜜桃杏仁奶凍
意式咖啡芝士布甸
法式香草焦糖燉蛋
軟朱古力蛋糕
藍莓芝士蛋糕
精選法式甜點
精選莫凡彼雪糕
雜錦新鮮生果及草莓

飲品

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