

世紀香港酒店
NOVOTEL CENTURY HONG KONG



令人難以忘懷的一天

A truly Special Day to Remember



翡翠婚宴精選菜譜
Jade Wedding Menu



鴻運乳豬件

Barbecued Suckling Pig

香芒海鮮卷

Crispy Mango and Seafood Salad Rolls

X.O.醬花姿鳳片

Sautéed Cuttlefish and Sliced Chicken in X.O. Sauce

蟹肉扒西蘭花

Braised Broccoli with Crab Meat

瑤柱花膠雞絲羹

Fish Maw, Conpoy and Julienne Chicken Broth

碧綠花菰鮑螺片

Braised Sliced Sea Whelks with Black Mushrooms

清蒸大海斑

Steamed Fresh Sea Garoupa

南乳吊燒雞

Deep-fried Chicken in Preserved Bean Curd Sauce

錦繡炒飯

Fried Rice with Mixed Vegetable

雙喜燴伊麵

Braised E-fu Noodle with Mushroom & Chive

百年好合紅豆沙

Sweetened Red Bean Soup with Lotus Seeds and Lily Bulbs

美味甜緣

Twin Dainties

明珠婚宴精選菜譜
Pearl Wedding Menu



鴻運乳豬全體

Barbecued Whole Suckling Pig

百花釀蟹拑

Deep-fried Stuffed Crab Claws

榆耳花姿帶子

Sautéed Cuttlefish and Scallops with Elm Ear

金瑤扒雙蔬

Braised Seasonal Vegetables with Conpoy

竹笙花膠瑤柱羹

Fish Maw, Conpoy and Bamboo Pith Broth

碧綠鮮鮑片

Braised Sliced Abalone with Seasonal Vegetables

清蒸大海斑

Steamed Fresh Sea Garoupa

當紅炸子雞

Deep-fried Crispy Chicken

龍鳳鴛鴦炒飯

Fried Rice with Shredded Chicken in Tomato Sauce & Shrimp in Cream Sauce

鮑汁金菇炆伊麵

Braised E-Fu Noodle with Enoki Mushroom in Abalone Sauce

芋香珍珠露

Pearl Taro Milk

美味甜緣

Twin Dainties



鑽石婚宴精選菜譜
Diamond Wedding Menu



鴻運乳豬全體
Barbecued Whole Suckling Pig

百花釀蟹拑
Deep-fried Stuffed Crab Claws

翡翠珊瑚蚌帶子
Sliced Sea Cucumber & Sea Scallop with
Seasonal Vegetables

玉環瑤柱甫
Braised Marrow Vegetable with Whole Conpoy

淮杞螺頭燉花膠湯
Double Boiled Fish Maw Soup with Sea Whelk
& Chinese Herbs

北菇鮮鮑片
Braised Sliced Abalone with Black Mushroom

清蒸大海斑
Steamed Fresh Sea Garoupa

當紅炸子雞
Deep-fried Crispy Chicken

龍鳳鴛鴦炒飯
Fried Rice with Shredded Chicken in
Tomato Sauce & Shrimp in Cream Sauce

鮑汁金菇炆伊麵
Braised E-Fu Noodle with Enoki Mushroom in
Abalone Sauce

桂圓紅棗燉雪梨
Stewed Pear with Dried Longon & Red Dates

美味甜緣
Twin Dainties

世紀婚宴精選菜譜
Century Wedding Menu



鴻運乳豬全體
Barbecued Whole Suckling Pig

百花釀蟹拑
Deep-fried Stuffed Crab Claws

翡翠龍皇帶子
Sautéed Prawns & Sea Scallops with
Seasonal Vegetables

玉環瑤柱甫
Braised Marrow Vegetable with Whole Conpoy

高湯蟹肉燴燕液
Thick Soup with Bird's Nest and Crab Meat

蠔皇原隻湯鮑
Braised Whole Abalone in Oyster Sauce

清蒸大東星斑
Steamed Fresh Whole Spotted Garoupa

當紅炸子雞
Deep-fried Crispy Chicken

龍鳳鴛鴦炒飯
Fried Rice with Shredded Chicken in
Tomato Sauce & Shrimp in Cream Sauce

上湯水餃
Dumplings in Superior Soup

雪耳紅棗燉海底椰
Double Boiled Sea Coconut with
Red Dates and White Fungus

美味甜緣
Twin Dainties



婚宴優惠 Package Benefits

凡預訂中式婚宴五席/西式婚宴四十人或以上，可享以下優惠：

- 任選雅致牌匾
- 全場鮮花佈置
- 全場椅套佈置
- 寬敞新娘化妝間(附設保險箱)
- 精緻五層結婚蛋糕模型切餅及拍照使用
- 奉送五磅鮮果蛋糕
- 奉送祝酒香檳乙瓶
- 奉送迎賓雜果賓治兩盤
- 免費泊車位兩個
- 免收自攜洋酒開瓶費(每席乙瓶)
- 每席奉送結婚喜帖十二套(不包括印刷)
- 免費享用投射器、DVD播放器及銀幕
- 免費麻雀耍樂
- 回禮小禮物訂購優惠
- 證婚服務優惠
- 「法國婚紗」攝影優惠
- 「Global Wedding」攝影優惠
- 「E&M Collections」場堂佈置優惠
- 「Grand Forest」場堂佈置優惠
- 「奇華餅家」中式禮餅八折優惠
- 「雅蘭」至尊系列床褥六五折優惠
- 「現代美容中心」美容護膚療程優惠
- 「歐惠芳」婚禮顧問服務優惠
- 「Premier MediCare Services」健康檢查計劃優惠
- 「Baby & Me」購物優惠

凡預訂中式婚宴十席/西式婚宴一百人或以上，額外享有以下優惠：

- 新婚之夜或前夕入住豪華蜜月套房一晚、並奉送香檳、鮮果籃及翌日雙人早餐

凡預訂中式婚宴十五席或以上，加送：

- 豪華蜜月套房一晚
- 每席加送環球鮮果盤

凡預訂中式婚宴十八席或以上，可獲：

- 十張自助午餐券

For a minimum reservation of 5 tables for Chinese Wedding Party / 40 persons for Western Wedding Party or above, you are entitled to the following benefits:

- Complimentary Banner
- Fresh Floral Centerpieces for each dining table and at the Reception
- Seat Covers arrangement
- Spacious Bridal Room (In-room safe provided)
- 5-tier Dummy Wedding Cake for the Cake-cutting Ceremony and Photograph
- 5-pounds of Fresh Fruit Wedding Cake
- A bottle of Champagne for toasting
- 2 bowls of Welcoming Fruit Punch
- 2 complimentary parking spaces for party host
- Complimentary corkage for one bottle of brought-in brandy/cognac/wine per table
- Complimentary 12 sets of invitation cards for each table
- Complimentary use of LCD projector, DVD player and screen
- Mahjong facilities
- Special offer for purchasing Wedding Flavors
- Special offer of Civil Celebrants of Marriage
- Special offer for wedding photo service from "France Bridal"
- Special offer for wedding photo service from "Global Wedding Ltd."
- Special coupon on decoration offered by "E&M Collections"
- Special coupon on decoration offered by "Grand Forest"
- A 20% discount for purchasing Chinese Wedding Cake from "Kee Wah Bakery"
- A 35% discount for purchasing the brand New Airland Supreme Series product from "Airland"
- Special offer for beauty salon treatment from "Modern Beauty"
- Special coupon offered by "Sharon Au Wedding"
- Special rate for Pre-marriage Check Up offered by "Premier MediCare Services"
- Special offer for purchasing baby necessities from "Baby & Me"

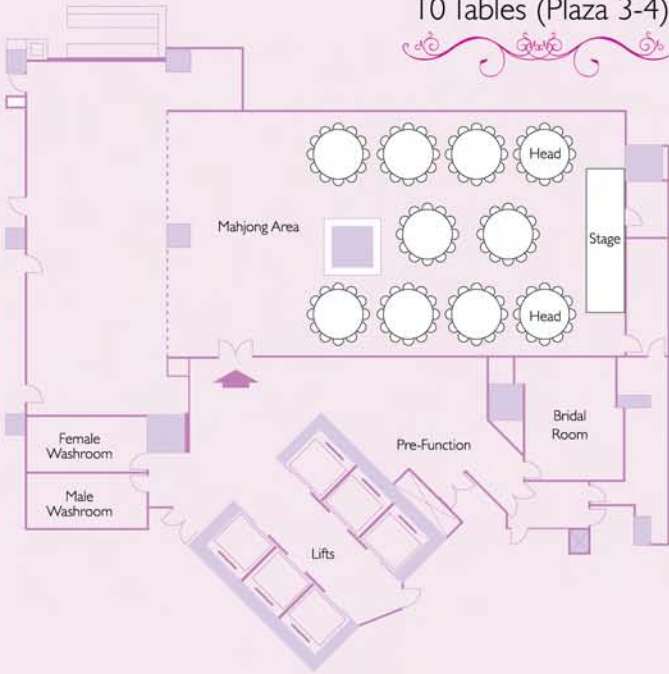
For a minimum reservation of 10 tables for Chinese Wedding Party / 100 persons for Western Wedding Party or above, you are entitled to the additional benefits as follows:

- Complimentary stay at a Junior Suite on or before the function night with champagne, fruit basket and continental breakfast in the following morning

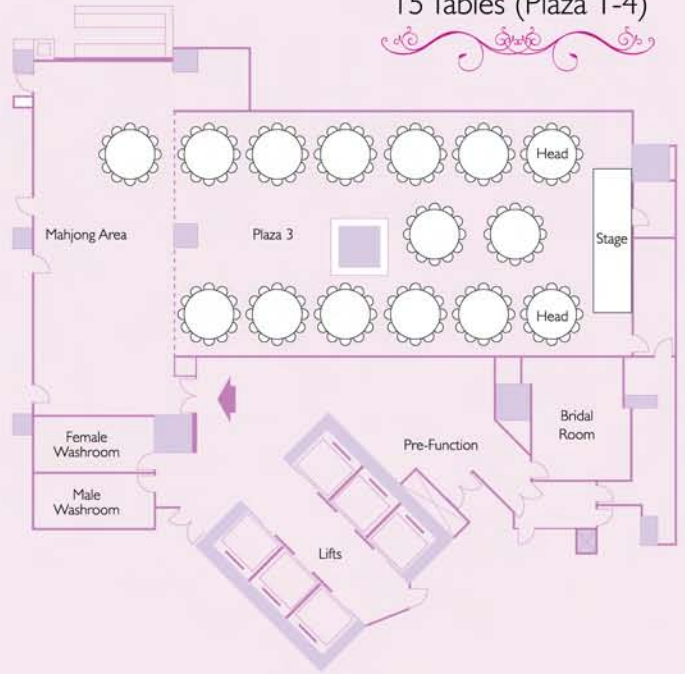
查詢及預訂電話 For bookings or enquiry, please call: **2507 6605 / 2507 6677 / 2507 6674**



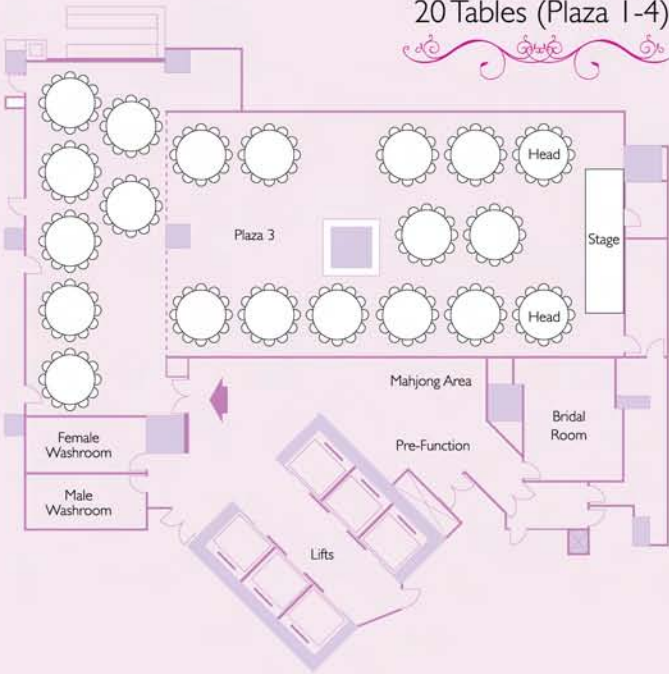
10席(3-4 宴會廳)
10 Tables (Plaza 3-4)



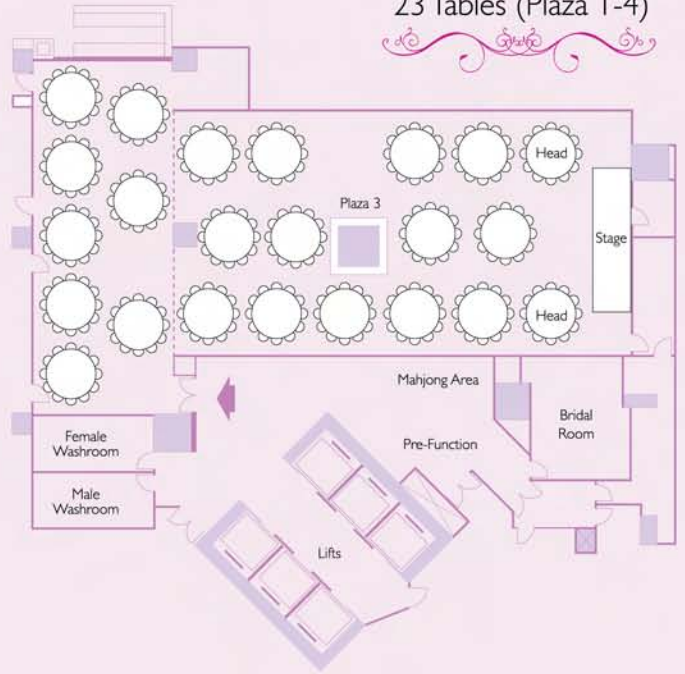
15席(1-4 宴會廳)
15 Tables (Plaza 1-4)



20席(1-4 宴會廳)
20 Tables (Plaza 1-4)



23席(1-4 宴會廳)
23 Tables (Plaza 1-4)



自助晚餐菜譜 Dinner Buffet Menu (A)

新鮮生蠔、青口及配料

Fresh Oyster and Mussels on Ice

日本魚生刺身及配料

Assorted Japanese Sashimi with Condiments

中式燒味拼盆

Chinese Barbecued Meat Platter

煙三文魚

Smoked Salmon

蕃茄水牛芝士配紫蘇葉

Tomato and Buffalo Mozzarella with Fresh Basil

泰式海鮮沙律

Thai Seafood Salad

蘑菇薯仔沙律

Mushroom and Potatoes Salad

凱撒沙律

Caesar Salad

田園沙律

Mesclun Salad

香草蕃茄片

Sliced Tomato with Fresh Basil

粟米、紅洋蔥、青瓜片

Sweet Corn, Red Onions and Sliced Cucumber

香葱周打海鮮忌廉湯

Seafood Chowder with Cream Cracker and Scallion

各式麵包

Assorted Bread and Rolls

燒肉眼牛扒配燒汁

Roasted Rib-eye of Beef with Jus

炭燒雞扒配甜酒汁

Char-grilled Chicken Steak with Port Sauce

燒豬頸肉配蜜糖芥末汁

Pork neck with Honey Mustard

香煎鱸魚配水瓜柳汁

Pan-Grilled Sea Bass with Caper's Butter Sauce

蒜蓉炒薯仔

Roasted Garlic Potatoes with Parsley

時菜炒蝦仁花枝

Stir-fried Shrimp, Cuttle Fish with Vegetables

當紅炸子雞

Deep-fried Crispy Chicken

清蒸大海斑

Steamed Whole Sea Garoupa with Soya Sauce

清炒時菜

Sautéed Seasonal Vegetables

印度咖喱牛肉 Indian Beef Curry

叉燒炒飯 Fried Rice with BBQ Pork

香芒布甸 Mango Pudding

意大利芝士 Tiramisu Cake

蛋白檸檬批 Lemon Meringue Tart

脆蘋果餅 Apple Crumble Cake

香濃朱古力餅 Chocolate Brownies

綠茶慕絲 Green Tea Sensation

時令鮮果盆 Seasonal Fruit Platter

自助晚餐菜譜 Dinner Buffet Menu (B)

新鮮生蠔、青口、凍蝦及配料

Fresh Oyster, Mussel and Poached Shrimp on Ice

日式魚生刺身及配料

Assorted Japanese Sashimi with Condiments

日式壽司及卷物

Assorted Japanese Sushi and Maki Roll

中式燒味拼盆

Chinese Barbecued Meat Platter

煙三文魚及煙鱈魚

Smoked Salmon and Smoked Trout

菠蘿燒雞沙律

Roasted Cajun Chicken Breast with Pineapple Salad

蕃茄水牛芝士配紫蘇葉

Tomato and Buffalo Mozzarella with Fresh Basil

煙火腿華都夫沙律

Waldorf Salad with Smoked Ham and Cranberry

凱撒沙律

Caesar Salad

田園沙律

Mesclun Leave

車厘茄、青瓜片、粟米

Cherry Tomatoes, Sliced Cucumber and Sweet Corns

龍蝦湯配蝦肉

Lobster Bisque Soup with Poached Shrimp and Chive

各式麵包

Assorted Bread and Roll

燒西冷牛扒配燒汁

Roasted Sirloin of Beef with Thyme reduction

燒芥末羊架配焦糖香蒜汁

Roasted Rack of Lamb with Mustard Crust and Caramelized Garlic Sauce

燒春雞扒

Roasted Spring Chicken Steak with African style

香煎紅鯛魚柳香草忌廉汁

Pan-Grilled Red Snapper Fillet with Pesto Cream Sauce

香草橄欖炒薯仔

Roasted Potatoes with Olive and Herbs

酥炸花枝球

Deep-fried Cuttle Fish Ball

蝦仁炒時菜雞柳

Stir-fried Shrimp and Chicken with Vegetables

南乳吊燒雞

Roasted Chicken in Preserved Beancurd Sauce

清蒸大海斑

Steamed Whole Sea Garoupa with Soya Sauce

香蒜炒嫩白菜 Wok-fried Baby Pak Choy with Garlic

印度咖喱雞 Indian Chicken Curry

絲苗白飯 Steamed Rice

香濃朱古力餅 Chocolate Brownies

蛋白檸檬批 Lemon Meringue Tart

脆蘋果餅 Apple Crumble Cake

焦糖燉蛋 Crème Brûlée

意大利芝士餅泡芙 Tiramisu Puff

法式什餅 Assorted French Pastries

時令鮮果盆 Seasonal Fruit Platte

自助午餐菜譜 Lunch Buffet Menu

頭盤及沙律 APPETIZER AND SALAD

挪威煙三文魚及配料
Norwegian Smoked Salmon Served with Condiments
日式壽司卷物
Assorted Japanese Sushi and Maki Roll
蘋果西芹沙律配金巴黎
Waldorf Salad with Cranberry
印式雜菜沙律
Indian Vegetables Salad
煙肉碎薯仔沙律
Potatoes and Bacon Bites Salad
凱撒沙律
Caesar Salad
田園沙律
Mesclun Salad
香草蕃茄片
Sliced Tomato with Fresh Basil
粟米、紅洋蔥
Sweet Corn and Red Onion
青瓜片
Sliced Cucumber

湯 SOUP

蕃茄忌廉湯配香蒜包粒
Cream of Tomato Soup with Garlic Crouton
各式麵包
Assorted Bread and Roll

熱盤 HOT

匈牙利燴牛肉配酸忌廉汁
Beef Goulash with Sour Cream
香辣炭燒雞扒
African Chicken Steak with Chill and Coconut Milk
燒豬頸肉配蜜糖芥末汁
Roasted Pork Neck with Honey Mustard Sauce
忌廉薯配意大利香茜
Gratin Potatoes with Chopped Parsley
蟹肉菲王伊麵
E-fu Noodle with Crab Meat and Chive
當紅脆皮雞
Deep-fried Crispy Chicken
豉汁蒸鱸魚
Steamed Whole Sea Bass with Soya Sauce
清炒時蔬
Sautéed Seasonal Vegetables
印度咖喱牛肉
Indian Beef Curry
絲苗白飯
Steamed Rice

甜品 DESSERTS

香芒慕絲蛋糕
Mango Mousse Cake
蛋白檸檬批
Lemon Meringue Tart
香濃朱古力餅
Chocolate Brownies
霖酒提子意大利芝士餅
Rum and Raisin Tiramisu
乳酪芝士蛋糕
Ricotta Cheese Cake
時令鮮果盆
Seasonal Fruit Platter

酒會 Cocktail

煙三文魚包配阿拉斯加蟹肉
Smoked Salmon Parcel with Alaskan King Carb
煙鴨胸粟米餅配金巴黎醬
Cornmeal Flan with Smoked Duck, Cranberry and Basil
雞尾蝦配西班牙沙沙
Prawn Cocktail with Gazpacho Salsa
黑糖棒棒雞
Chicken Lillipops with BBQ Hickory Sauce
法式田螺批配香草薯蓉
Escargots Quiche with Herb Mash and Garlic Butter
牛胸包漢堡
Beef Brisket with Braised Red Onion and Dollar Bun
磨菇撻配他力根醬
Mushroom Filo with Chevil and Tarragon Jam
意式雜果撻配羊芝士薯蓉
Antipasti Tart with Goat Cheese Potato
榛子芝士餅
Ricotta Cheese Flan with Hazelnut
迷你金寶蘋果批
Mini Apple Tart with Crumble
朱古力粒
Chocolate Truffles

西式套餐菜譜 Western Set Menu (A)

薄牛肉沙律配火箭菜
Carpaccio of Beef
served with Shaved Parmesan Cheese, Arugula and Truffle Oil
帶子龍蝦湯
Lobster Bisque with Scallops with Double Cream and Tarragon
蒸盲鱸魚配紅花飯
Poached Barramundi Fillet
served with Saffron Rice and Tomato Cream Sauce
熱朱古力布丁
Warm Chocolate Pudding with Fresh Berries and Vanilla Sauce
咖啡或茶
Coffee & Tea

西式套餐菜譜 Western Set Menu (B)

煙三文魚配柚子醋
Smoked Salmon Parcel served with Mesclun and Citron Vinaigrette
雜菌清湯配青蔥黑菌
Porcini Mushroom Consommé with Truffle and Chive
香煎牛柳配瑤柱莧菜
Seared Beef Fillet served with Conpoy Spinach and Red Wine Shallot Reduction
意大利芝士餅
Tiramisu with lady finger and honey comb
咖啡或茶
Coffee & Tea



諾富特品牌確信自然生態對人類的重要性。魚翅供應導致鯊魚遭受大規模濫殺，令全球之鯊魚族群面臨嚴重威脅。現誠邀您考慮選用環保菜單，然而若閣下決定選擇含有魚翅之菜單，我們亦尊重您的權利。

The Novotel brand worldwide is convinced that natural diversity is a key element for human life on earth. Shark species are threatened across the world's oceans and shark fin consumption is one of the most significant contributors to this decline. We do however respect your right to choose shark fin soup, which is available on this banquet menu selection.

以上推廣價並不適用於已確定之婚宴酒席。
The above offers are not applicable to confirmed bookings.

本酒店保留以上條文修改之權利，恕不另行通知。
Novotel Century Hotel reserves the right to alter or withdraw this program at any time without notice.



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NOVOTEL CENTURY HONG KONG

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