<table>
<thead>
<tr>
<th>西式婚宴精選優惠 2020</th>
<th>預訂100人或以上 / Minimum 100 persons</th>
<th>預訂150人或以上 / Minimum 150 persons</th>
<th>預訂200人或以上 / Minimum 200 persons</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>一晚 1 night</td>
<td>一晚 1 night</td>
<td>两晚 2 nights</td>
</tr>
</tbody>
</table>
| **豪華蜜月套房住宿，含送香檳二瓶及歡迎飲品（新婚之夜或新婚）**
(入住時間為下午二時，退房時間為中午十二時) 及翌日於Le Café享用自助早餐 (兩位) | ● | ● | ● |
| One night stay in honeymoon standard room with a bottle of champagne and fruit platter (on or before the wedding day) (Check-in at 14:00 hrs and Check-out at 12:00 hrs) & Buffet breakfast for two at Le Café in the following morning | ● | ● | ● |
| **無限供應啤酒、汽水及冰凍果汁**
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** | ● | ● | ● |
| **免費泊車位 (視乎供應而定)**
Complimentary parking spaces (Subject to availability) | ● | ● | ● |
| **自助麻將台及茗香招待**
Complimentary mahjong entertainment with Chinese tea served | ● | ● | ● |
| **迎賓果品開胃 (每位一杯)**
A glass of welcome fruit punch for each guest upon arrival | ● | ● | ● |
| **婚誌結婚證婚蛋糕供新人切餅及拍照使用**
Wedding dummy cake for cake-cutting ceremony and photography | ● | ● | ● |
| **鮮果忌廉蛋糕乙個**
Fresh fruit cream cake | 5磅 5 pounds | 6磅 6 pounds | 8磅 8 pounds |
| **場地佈置 (花枱頭、迎賓桌、蛋糕桌及檯花束)**
Venue decoration (Backdrop, reception table, cake table and flower arrangements) | 不適用 Not applicable | 不適用 Not applicable | ● |
| **雅緻掛板 (中文或英文)**
Graceful wedding banner (Chinese or English words) | ● | ● | 不適用 Not applicable |
| **席上、迎賓桌花花瓶及全場華麗佈置**
Silk floral decoration on each dining table and reception table; Seat covers arrangement | ● | ● | ● |
| **賓客新婚化妝間 (附設獨立手信室、保險箱及更衣鏡)**
Bridal dressing room with private washroom, safety box and standing mirror | ● | ● | ● |
| **精美結婚喜帖連信封 (每席10套，不包括印刷)**
Invitation cards with envelope (10 sets per table, printing excluded) | ● | ● | ● |
| **婚禮香檳乙支**
One bottle of champagne for toasting | ● | ● | ● |
| **精美喜噓盒名冊乙本**
A Guest Signature book | ● | ● | ● |
| **免費提供視聽器材及LED顯示屏**
Complimentary use of audio equipment & LED Wall | ● | ● | ● |
| **免費自備酒開酒服務**
Free corks for self-brought-in spirits or liquor | ● | ● | ● |
| **敬送席前小食**
Pre-dinner snacks | 2打 2 dozens | 3打 3 dozens | 6打 6 dozens |
| **席前小食折扣優惠**
Special rate for pre-dinner snacks | 9折 5% discount | 9折 10% discount | 8折 20% discount |
| 預訂婚禮或百日宴晚餐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 | ● | ● | ● |
| **婚宴套餐消費戶優惠**
Wedding package offers from partner merchants | ● | ● | ● |

All of the menus and prices are subject to change without prior notice. All menus and prices are subject to change without prior notice. All menus and prices are subject to change without prior notice.
西式晚餐婚宴精選菜譜 A

Wedding Dinner Buffet Menu A

頭盤及沙律
APPETIZER AND SALAD
- Chilled Oyster, Sea Whelk, Mussel and Poached Shrimp on Ice
- Assorted Japanese Sashimi with Condiments

中式燒味拼盤
- 中式燒味拼盤

Chinese Barbecued Meat Platter
- 點心及小吃

熱盤
HOT
- Roasted Marinated Rack of Lamb with Rosemary Reduction
- Roasted BBQ Pork Spare Ribs
- Gratin Potato with Cheese
- XO酱炒西芹花枝片
- Stir-fried Squid and Celery with X.O. Sauce
- 清蒸沙巴魚
- Steamed Fresh Giant Garoupa
- 清蒸小唐魚
- Stir-fried Forest Mushroom and Seasonal Vegetables
- 印度咖喱牛肉
- Indian Beef Curry
- 海鮮雜錦炒飯
- Seafood Fried Rice

自助健怡沙律吧
SELF-SERVE HEALTHY SALAD BAR
- Mesclun Leave, Romaine Lettuce, Cherry Tomatoes, Sliced Green Cucumber, Sweet Corns, Red Kidney Bean
- Thousand Island Dressing, Caesar Dressing, Italian Citron Dressing Condiments
- (Garlic Croutons, Parmesan Cheese Grated and Bacon Bits)

湯
SOUP
- Cream of Pumpkin Soup with Herb Croutons

燒肉車
CARVING
- Roasted Prime-rib of Beef with Port Wine Sauce

甜品
DESSERT
- Créme Brulee with Vanilla Seed
- Blueberry Cheese Cake
- 迷你甜品杯
- Mini Dessert Cup
- 香濃朱古力
- Vanilla Puff
- 樂之應有
- Sweetened Red Bean with Lotus Seeds and Lily Bulb
- 濃縮果凍
- Apple Crumble Cake
- 時令鮮果盤
- Seasonal Fruit Platter
- Movenpick雪糕
- Movenpick Ice-cream
- 即製飲品
- Pop cake with Condiments

HK $668
另加15%服務費 plus 15% service charge per person

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

所有菜單及價目如有更改，恕不另行通知
All of the menus and prices are subject to change without prior notice

最低消費適用
Minimum food and beverage charges are applied on surcharge

如對任何食物過敏，請提早與我們聯絡
Please inform us for any food allergy in advance
西式晚餐婚宴精選菜單 Ｂ

**APPETIZER AND SALAD**

- 新鮮生蠔、松葉蟹腳、青口、凍蝦、海螺
  Chilled Oyster, Snow Crab, 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
- 素三文魚及配料
  Smoked Salmon with Condiment
- 巴拿馬火腿配哈密瓜
  Air-dried Parma Ham served with Hami Melon
- 蕃茄水牛芝士配蜜鬆葉
  Tomato and Buffalo Mozzarella with Fresh Basil
- 泰式海鮮沙律
  Thai Seafood Salad
- 燒紅菜頭香橙沙律
  Roasted Beetroot and Mandarin Orange Salad
- 芝士焗配炸力架餅
  Assorted Cheese Platter with Cream Cracker
- 紅燒沙律
  Caesar Salad

**SELF-SERVE HEALTHY SALAD BAR**

- 蔥醬沙律、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
- 花式汁醬及配料
  Thousand Island Dressing, Caesar Dressing, Italian Citron Dressing Condiments
  (Garlic Croutons, Parmesan Cheese Grated and Bacon Bit)

**SOUP**

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

**CARVING**

- 烤有骨牛扒配紅酒汁
  Roasted Prime-rio of Beef with Port Wine Sauce

**HOT**

- 燒羊配醃 регистра瑪莉汁
  Roasted Marinated Rack of Lamb with Rosemary Reduction
- 焗香焗三文魚柳
  Oven-baked Salmon Fillet with Mixed Berries Mayonaisse
- 松露忌廉焗薯
  Gratin Potato with Truffle Paste
- 蕃茄海鮮炒仔枝片
  Stir-fried Shrimp and Squid with Honey Beans
- 蒜香牛柳粒
  Stir-fried Diced Beef with Garlic
- 薰紅仔粒
  Deep-fried Crispy Chicken
- 湯蒸沙巴蔘
  Steamed Fresh Giant Garoupa
- 黑松炒蘆筍及西蘭花
  Sautéed Asparagus, Broccoli and Black Garlic
- 印式咖喱雞
  Indian Chicken Curry
- 烤柱蛋白炒飯
  Fried Rice with Dried Conpoy and Egg White

**DESSERT**

- 意大利芝士餅
  Tiramisu Cake
- 焦糖布甸
  Crème Brulee with Vanilla Seed
- 藍莓芝士蛋糕
  Blueberry Cheese Cake
- 迷你甜品杯
  Mini Dessert Cup
- 黑森林蛋糕
  Black Forest Cake
- 玫瑰百合紅豆沙
  Sweetened Red Bean with Lotus Seeds and Lily Bulb
- 香蕉忌廉
  Vanilla Puff
- 時令鮮果盤
  Seasonal Fruit Platter
- Movenpick雪糕
  Movenpick Ice-cream
- 即製班戟
  Pop cake with Condiments
  (Choco, Chocolate, Strawberry Sauce & Whipped Cream)

**HK $738**

另加一成服務費 plus 10% service charge per person

**Unlimited serving of house beer, soft drinks and chilled orange juice for 3 hours**

所有菜單及價目如有更改，恕不另行通知

All of the menus and prices are subject to change without prior notice

宴會設有單位最低消費

Minimum food and beverage charges is applied on surcharge

如對任何食物過敏，請提早與我們聯繫

Please inform us for any food allergy in advance
西式婚宴精選菜譜 C
Wedding Dinner Buffet Menu C

新鮮即開生蠔
STUCKING OYSTER COUNTER
Fresh Live Oyster With Lemon Wedge and Condiment

日式魚生刺身檔
LIVE SASHIMI COUNTER
油甘魚、三文魚、八爪魚及吞拿魚
Hamachi, Salmon, Octopus and Tuna
各式壽司及卷物
Japanese Sushi and Maki Roll
溫泉水
Slow Cooked Egg with Soya Soup
壽喜鍋
Chilled Soba with Soya Soup

頭盤及沙律
APPETIZER AND SALAD
松葉蟹肉、青口、澳洲帶子、海螺
Snow Crab, Mussels, Poached Shrimp and Sea Whelk on Ice
中式燒味拼盤
Chinese Barbecue 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
泰式海鮮沙律
Thai Seafood Salad
燒和頭牌沙律
Roasted Beetroot and Mandarin Orange Salad
芝士灑配脆果果餅
Assorted Cheese Platter with Cream Cracker
凱撒沙律
Caesar Salad

自助健怡沙律吧
SELF-SERVE HEALTHY SALAD BAR
田園沙律、羅馬生菜、車厘菇、青瓜片、粟米、紅椒豆
Mesclun Leave, Romaine Lettuce, Cherry Tomatoes, Sliced Green Cucumber, Sweet Corns, Red Kidney Bean
各式汁調及配料
Thousand Island Dressing, Caesar Dressing, Italian Citron Dressing Condiments
(Garlic Croutons, Parmesan Cheese Grated and Bacon Bits)

湯
SOUP
龍蝦忌廉湯
Lobster Bisque
各式飯糰
Assorted Bread and Rolls

燒肉車
CARVING
燒有骨牛扒配碎酒汁
Roasted Prime-nib of Beef with Port Wine Sauce

熱盤
HOT
燒羊排配黑莓汁
Roasted Marinated Rack of Lamb with Rosemary Reduction
罈焗芝士三文魚
Oven-baked Salmon Fillet with Mixed Berries Mayonnaise
松露忌廉咗
Gratin Potato with Truffle Paste
翡翠蝦仁炒花枝片
Stir-fried Shrimp and Squid with Honey Beans
蒜香牛柳粒
Stir-fried Diced Beef with Garlic
黑椒炸子雞
Deep-fried Crispy Chicken
清蒸沙巴魚
Steamed Fresh Giant Garoupa
黑椒炒蘆筍及西蘭花
Sautéed Asparagus, Broccoli and Black Garlic
印式咖喱鶏
Indian Chicken Curry
炸水蛋炒飯
Fried Rice with Dried Conpoy and Egg White

甜品
DESSERT
意大利芝士撻
Tiramisu, Cake
焦糖布甸
Crème Brulée
黑巧芝士蛋糕
Blueberry Cheese Cake
迷你甜品杯
Mini Dessert Cup
黑森林蛋糕
Black Forest Cake
罐子百合红豆沙
Sweetened Red Bean with Lotus Seeds and Lily Bulb

即製班戟
LIVE DESSERT COUNTER
法式班戟配鮮忌廉
French Crepe with Fresh Cream
班戟佐配料
Waffle with Condiment
(蜜糖、牛油絲、木糠布甸及忌廉)
(Honey, Chocolate Sauce, Strawberry Sauce & Whipped Cream)

HK $858
另加$320 優惠 plus 10% service charge per person
供應時間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

所有菜單及價目如有更改，恕不另行通知
All of the menus and prices are subject to change without prior notice
宴會場所沒有最低消費
Minimum food and beverage charge is applied in our venue
如對任何食物或飲品敏感，請提早告知我們
Please inform us for any food allergy in advance