

西式婚宴精選優惠 2020

Western Wedding Package Privileges 2020

	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
豪華蜜月客房住宿，奉送香檳乙瓶及鮮果碟 (新婚之夜或前夕) (入住時間為下午二時，退房時間為中午十二時) 及翌晨於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 1400hrs and Check-out at 1200hrs) & Buffet breakfast for two at Le Café in the following morning	一晚 1 night	一晚 1 night	兩晚 2 nights
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	●	●	●
免費泊車位 (視乎供應而定) Complimentary parking spaces (Subject to availability)	●	●	●
席前麻雀耍樂及香茗招待 Complimentary mahjong entertainment with Chinese tea served	●	●	●
迎賓雜果賓治 (每位一杯) A glass of welcome fruit punch for each guest upon arrival	●	●	●
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	●	●	●
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 (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	●
雅致背板 (中文或英文) Graceful wedding banner (Chinese or English wordings)	●	●	不適用 Not applicable
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	●	●	●
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	●	●	●
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)	●	●	●
祝酒香檳乙支 One bottle of champagne for toasting	●	●	●
精美嘉賓題名冊乙本 A Guest Signature book	●	●	●
免費提供視聽器材及LED顯示屏 Complimentary use of audio equipment & LED Wall	●	●	●
免收自攜洋酒開瓶費 Free corkage 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	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
泰式燒牛肉沙律
Thai Style Roasted Beef Salad
燒紅菜頭沙律
Roasted Beetroot and Mandarin Orange Segment Salad
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、車厘茄、
青瓜片、粟米、紅腰豆
Mesclun Lettuce, 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

黃薑甘筍忌廉湯
Cream of Carrot with Turmeric and
Sliced Almond
各式麵包
Assorted Bread and Rolls

熱盤 HOT

燒西冷牛肉配砵酒汁
Roasted Sirloin of Beef with Port Wine Sauce
烤蛋醬蕃茄三文魚
Baked Salmon with Tomato Mousseline
美式燒豬肋骨
Roasted BBQ Pork Spare Ribs
煎鴨胸配黑車厘子汁
Pan-fried Duck Breast with Cassis Sauce
蒜蓉炒薯仔
Roasted Garlic Potatoes with Parsley
XO醬炒西芹花枝片
Stir-fried Squid and Celery with X.O. Sauce
貴妃雞
Poached Whole Chicken
清蒸鱸魚
Steamed Whole Seabass with Soya Sauce
雜菌炒小唐菜
Stir-fried Forest Mushroom and Seasonal Vegetables
印式咖喱雞
Indian Chicken Curry
海鮮雜錦炒飯
Seafood Fried Rice

甜品 DESSERT

焦糖布甸
Crème Brulee with Vanilla Seed
藍莓芝士蛋糕
Blueberry Cheese Cake
雲呢嚕泡芙
Vanilla Puff
蓮子百合紅豆沙
Sweetened Red Bean with Lotus Seeds and Lily Bulb
脆蘋果餅
Apple Crumble 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 \$608

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

宴會廳設有場地最低消費
Minimum food and beverage charges is applied on our venue

如對任何食物過敏，請預早與我們聯絡
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
泰式海鮮沙律
Thai Seafood Salad
煙火腿藜麥沙律
Quinoa Salad with Smoked Ham
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、車厘茄、
青瓜片、粟米、紅腰豆
Mesclun Lettuce, 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

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

熱盤 HOT

燒羊配露絲瑪莉汁
Roasted Marinated Rack of Lamb with Rosemary Reduction
美式燒豬肋骨
Roasted BBQ Pork Spare Ribs
焗三文魚柳配茴香蕃茄汁
Oven-baked Salmon Fillet with Fennel and Cherry Tomato
蒜蓉炒薯仔
Roasted Garlic Potatoes with Parsley
蜜豆蝦仁炒花枝片
Stir-fried Shrimp and Squid with Honey Beans
當紅炸子雞
Deep-fried Crispy Chicken
清蒸沙巴躉
Steamed Fresh Giant Garoupa
黑蒜炒蘆筍及西蘭花
Sautéed Asparagus, Broccoli and Black Garlic
印度咖喱牛肉
Indian Beef Curry
海鮮雜錦炒飯
Seafood Fried Rice

甜品 DESSERT

焦糖布甸
Crème Brulee with Vanilla Seed
藍莓芝士蛋糕
Blueberry Cheese Cake
迷你甜品杯
Mini Dessert Cup
雲呢噠泡芙
Vanilla Puff
蓮子百合紅豆沙
Sweetened Red Bean with Lotus Seeds and Lily Bulb
脆蘋果餅
Apple Crumble 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 \$638

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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