

西式婚宴精選優惠 2021

Western Wedding Package Privileges 2021

	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·奉送祝酒葡萄酒及鮮果碟(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 sparkling wine 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	●	●	●
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 Mouseline
- 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
- 當紅炸子雞
Golden-fried Crispy Chicken
- 清蒸鱸魚
Steamed Whole Seabass with Soya Sauce
- 雜菌炒時蔬
Stir-fried Mushroom and Seasonal Vegetables
- 印式咖喱雞
Indian Chicken Curry
- 瑤柱蛋白炒飯
Fried Rice with Shredded Conpoy and Egg White

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 Cream of Red Bean with Lotus Seeds and Lily Bulbs
- 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 \$628

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 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
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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

燒肉眼牛扒配燒汁
Roasted Beef Rib Eye with Gravy 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
Golden-fried Crispy Chicken

清蒸沙巴躉
Steamed 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 Cream of Red Bean with Lotus Seeds and Lily Bulbs

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 \$668

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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西式晚餐婚宴精選菜譜 A

Wedding Dinner Buffet Menu A

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
- 泰式燒牛肉沙律
Thai Style Roasted Beef 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 Leave, 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

- 南瓜忌廉湯
Cream of Pumpkin Soup with Herb Croutons
- 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
- 雜莓焗三文魚柳
Oven-baked Salmon Fillet with Mixed Berries Mayonnaise
- 芝士忌廉焗薯
Gratin Potato with Cheese
- XO醬炒西芹花枝片
Stir-fried Squid and Celery with X.O. Sauce
- 當紅炸子雞
Golden-fried Crispy Chicken
- 清蒸沙巴躉
Steamed Giant Garoupa
- 雜菌炒時蔬
Stir-fried Mushroom and Seasonal Vegetables
- 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
- 雲呢嚕泡芙
Vanilla Puff
- 蓮子百合紅豆沙
Sweetened Cream of Red Bean with Lotus Seeds and Lily Bulbs
- 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 \$698

另加一服務費 plus 10% service charge per person

席間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

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西式晚餐婚宴精選菜譜 B

Wedding Dinner Buffet Menu B

頭盤及沙律

APPETIZER AND SALAD

- 新鮮生蠔、松葉蟹腳、青口、凍蝦、海螺
Chilled Oyster, Snow Crab Legs, 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
- 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
- 燒紅菜頭伴香橙
Roasted Beetroot and Mandarin Orange Salad
- 芝士碟配克力架餅
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、車厘茄、青瓜片、粟米、紅腰豆
Mesclun Leave, 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

- 牛肝菌忌廉湯
Cream of Porcini Mushroom
- 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
- 雜莓焗三文魚柳
Oven-baked Salmon Fillet with Mixed Berries Mayonasia
- 松露忌廉焗薯
Gratin Potato with Truffle Paste
- 蜜豆蝦仁炒花枝片
Stir-fried Shrimp and Squid with Honey Beans
- 蒜香牛柳粒
Stir-fried Diced Beef with Garlic
- 金沙炸子雞
Golden-fried Crispy Chicken with Dried Garlic
- 清蒸沙巴躉
Steamed Giant Garoupa
- 黑蒜炒蘆筍及西蘭花
Sautéed Asparagus, Broccoli and Black Garlic
- 印式咖喱雞
Indian Chicken Curry
- 瑤柱蛋白炒飯
Fried Rice with Dried Conpoy and Egg White

甜品

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
- 蓮子百合紅豆沙
Sweetened Cream of Red Bean with Lotus Seeds and Lily Bulbs
- 雲呢嚕泡芙
Vanilla Puff
- 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 \$768

另加一服務費 plus 10% service charge per person

席間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

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西式晚餐婚宴精選菜譜 C

Wedding Dinner Buffet Menu C

新鮮即開生蠔 SHUCKING OYSTER COUNTER

新鮮原隻生蠔
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

溫泉蛋
Slow Cooked Egg with Soya Soup

蕎麥麵
Chilled Soba with Soya Soup

頭盤及沙律 APPETIZER AND SALAD

松葉蟹腳、青口、凍蝦、海螺
Snow Crab Legs, Mussels, Poached Shrimp and Sea Whelk on Ice

中式燒味拼盤
Chinese Barbecued 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

燒紅菜頭伴香橙
Roasted Beetroot and Mandarin Orange Salad

芝士碟配克力架餅
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、車厘茄、青瓜片、粟米、紅腰豆
Mesclun Leaf, 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

龍蝦忌廉湯
Lobster Bisque

各式麵包
Assorted Bread and Rolls

燒肉車 CARVING

燒有骨牛扒配硬酒汁
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

雜莓焗三文魚柳
Oven-baked Salmon Fillet with Mixed Berries Mayonnaise

松露忌廉焗薯
Gratin Potato with Truffle Paste

蜜豆蝦仁炒花枝片
Stir-fried Shrimp and Squid with Honey Beans

蒜香牛柳粒
Stir-fried Diced Beef with Garlic

金沙炸子雞
Golden-fried Crispy Chicken with Dried Garlic

清蒸沙巴躉
Steamed Giant Garoupa

黑蒜炒蘆筍及西蘭花
Sautéed Asparagus, Broccoli and Black Garlic

印式咖喱雞
Indian Chicken Curry

黑松露櫻花蝦炒飯
Fried Rice with Black Truffle and Sakura Shrimps

甜品 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

蓮子百合紅豆沙
Sweetened Cream of Red Bean with Lotus Seeds and Lily Bulbs

雲呢噠泡芙
Vanilla Puff

雲呢噠奶凍
Vanilla Penna Cotta

檸檬蛋白撻
Lemon Meringue

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)

即製班戟 LIVE DESSERT COUNTER

法式班戟配鮮忌廉
French Crepe with Condiment

格仔鬆餅
Waffle with Condiment

(蜜糖、朱古力醬、士多啤梨醬及忌廉)
(Honey, Chocolate Sauce & Strawberry Sauce & Whipped Cream)

HK \$888

另加一服務費 plus 10% service charge per person

席間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

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