

中式婚宴精選優惠2022

Chinese Wedding Package Privileges 2022

	預訂10席 / Minimum 10 tables	預訂15席 / Minimum 15 tables	預訂20席 / Minimum 20 tables
<p>新婚之夜或前夕豪華蜜月標準客房住宿 (入住時間為下午二時，退房時間為中午十二時)，奉送單次祝酒葡萄酒、鮮果碟及雙人Le Café咖啡廳自助早餐 Accommodation in Standard Room on or before the wedding day (check-in at 1400hrs and check-out at 1200hrs) with a bottle of sparkling wine, fruit platter and breakfast buffet at Le Café for 2 persons for one-time</p>	一晚 1 night	兩晚 2 nights	兩晚 2 nights
<p>免費使用多功能LED幕牆及樓頂LED螢幕 Complimentary use of multi-functional LED wall and ceiling LED display</p>	●	●	●
<p>席間供應啤酒、汽水及冰凍橙汁 Unlimited serving of house beer, soft drinks and chilled orange juice 中式午餐: 2小時 Chinese Lunch: 2 hours / 中式晚餐: 3小時 Chinese Dinner: 3 hours</p>	●	●	●
<p>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)</p>	不適用 Not applicable	●	●
<p>新人英文名字牌匾佈置 Wedding backdrop sign personalized with Bride and Groom's English name</p>	●	不適用 Not applicable	不適用 Not applicable
<p>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</p>	●	●	●
<p>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</p>	●	●	●
<p>鮮果忌廉蛋糕乙個 Fresh fruit cream cake</p>	5磅 5 pounds	6磅 6 pounds	8磅 8 pounds
<p>敬送席前小食 Pre-dinner snacks</p>	2打 2 dozens	3打 3 dozens	6打 6 dozens
<p>迎賓雜果賓治 (每位乙杯) A glass of welcome fruit punch for each guest upon arrival</p>	●	●	●
<p>祝酒香檳乙支及免收自攜洋酒開瓶費 One bottle of champagne for toasting and complimentary corkage fee for self brought-in spirits or liquor</p>	●	●	●
<p>免費提供視聽器材 Complimentary use of audio equipment</p>	●	●	●
<p>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</p>	●	●	●
<p>精美結婚喜帖連信封 (每席10套，不包括印刷) Wedding invitation card with envelope (10 set per table excluding printing service)</p>	●	●	●
<p>免費泊車位 (視乎供應而定) Complimentary parking space (subject to availability)</p>	●	●	●
<p>免費席前麻雀耍樂及香茗招待 Complimentary mahjong entertainment with Chinese tea served</p>	●	●	●
<p>席前小食折扣優惠 Special rate for pre-dinner snacks</p>	95折 5% discount	9折 10% discount	8折 20% discount
<p>新婚當日於Le Café咖啡廳享用自助午餐可獲75折優惠 25% discount for lunch buffet at Le Café on the wedding day</p>	●	●	●
<p>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</p>	●	●	●
<p>婚宴套餐商戶優惠 Wedding package offers from partner merchants</p>	●	●	●

優雅午宴
Graceful Chinese Set Lunch Menu

鴻運乳豬全體

Barbecued Whole Suckling Pig

杏香百花球

Deep-fried Minced Shrimp Ball with Sliced Almond

錦繡花姿蝦仁

Stir-fried Cuttlefish and Shrimps with
Seasonal Vegetables and Capsicum

紅燒花膠竹笙瑤柱羹

Braised Fish Maw, Bamboo Pith and Conpoy Soup
with Shredded Chicken

清蒸沙巴躉

Steamed Giant Garoupa

南乳脆皮雞

Golden-fried Marinated Crispy Chicken with
Preserved Bean Curd

瑤柱蛋白炒飯

Fried Rice with Shredded Conpoy and Egg White

金菇鮑絲炆伊麵

Braised E-fu Noodles with Shredded Abalone and
Enoki Mushroom

陳皮紅豆沙

Sweetened Cream of Red Bean Soup with
Tangerine Peel

甜蜜美滿

Petits Fours

HK \$7,688

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

每席10-12位計 per table of 10-12 persons

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

Please inform us for any food allergy in advance

典雅午宴
Elegance Chinese Set Lunch Menu

鴻運乳豬全體
Barbecued Whole Suckling Pig

炸桂林蝦丸
Deep-fried Minced Shrimp Ball with Breadcrumb

XO醬炒花姿帶子
Stir-fried Sliced Cuttlefish and Sea Scallops in XO Sauce

榆耳扒時蔬
Braised Vegetables with Brown Fungus

花膠燉竹絲雞
Double-boiled Fish Maw with Silky Fowl

蠔皇鮮鮑片
Braised Abalone Slice in Oyster Sauce

清蒸沙巴躉
Steamed Giant Garoupa

當紅炸子雞
Golden-fried Crispy Chicken

櫻花蝦蛋白炒飯
Fried Rice with Sakura Shrimp and Egg White

上湯水餃
Shrimp Dumplings in Supreme Soup

杞子圓肉紅棗茶
Red Date Longan Tea with Goji Berries

甜蜜美滿
Petits Fours

HK \$8,388

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

每席10-12位計 per table of 10-12 persons

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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翡翠晚宴
Jade Chinese Set Dinner Menu

鴻運乳豬全體

Barbecued Whole Suckling Pig

野菜松葉蟹柳卷

Deep-fried Snows Crab Stick with Assorted Vegetables

XO醬炒花姿蝦仁

Sautéed Sliced Cuttlefish and Shrimps in XO Sauce

蟹子竹笙扒時蔬

Braised Vegetables topped with Crab Roe and Bamboo Pith

紅燒花膠海參羹

Braised Fish Maw Soup with Sea Cucumber

碧綠原隻南非湯鮑燴北菇 (八頭)

Braised Whole Abalone with Mushroom

清蒸沙巴躉

Steamed Fresh Giant Garoupa

當紅炸子雞

Golden-fried Crispy Chicken

蕎麥紅米櫻花蝦炒飯

Fried Red Rice with Sakura Shrimps

蝦子雙菇炆伊麵

Braised E-fu Noodles with Shrimp Roe and Assorted Mushrooms

蓮子百合紅豆沙

Sweetened Cream of Red Bean with Lotus Seeds and Lily Bulbs

甜蜜美滿

Petits Fours

HK \$9,688

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

每席10-12位計 per table of 10-12 persons

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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明珠晚宴
Pearl Chinese Set Dinner Menu

鴻運乳豬全體

Barbecued Whole Suckling Pig

百花炸釀蟹鉗

Deep-fried Stuffed Crab Claws

鮮百合榆耳炒帶子

Stir-fried Sea Scallops with Lily Bulb and Brown Fungus

蟹子玉環瑤柱甫

Braised Marrow Vegetables Stuffed with Crab Roe and Conpoy

花膠北菇燉姬松茸

Double-boiled Fish Maw Soup with
Black Mushrooms and Blaze Mushroom

碧綠原隻南非湯鮑扣鵝掌 (八頭)

Braised Whole Abalone with Goose Webs in Oyster Sauce

清蒸沙巴躉

Steamed Giant Garoupa

金沙炸子雞

Golden-fried Crispy Chicken with Dried Garlic

黑松露海皇炒飯

Fried Rice with Black Truffle and Assorted Seafood

高湯菜肉雲吞

Pork and Vegetable Wontons in Supreme Soup

雪耳杞子圓肉燉桃膠

Double-boiled Snow Fungus, Goji Berries with Longan and Peach Resin

甜蜜美滿

Petits Fours

HK\$10,688

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

每席10-12位計 per table of 10-12 persons

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

所有菜單及價目如有更改，恕不另行通知

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宴會廳設有場地最低消費

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鑽石晚宴
Diamond Chinese Set Dinner Menu

鴻運乳豬全體

Barbecued Whole Suckling Pig

百花鳳尾蝦

Deep-fried Tiger Shrimp Coated with Mashed Shrimp

翡翠玉環釀帶子

Braised Marrow Vegetables Stuffed with Sea Scallop

碧綠榆耳炒雙蚌

Stir-fried Pacific Clams and Coral Clams with
Seasonal Vegetables and Brown Fungus

蟲草花花膠螺頭燉北菇

Double-boiled Cordyceps Flowers, Fish Maw and
Sea Whelk with Black Mushrooms

原隻南非湯鮑扣海參 (六頭)

Braised Whole Abalone with Sea Cucumber in Oyster Sauce

清蒸大星斑

Steamed Coral Garoupa

金沙炸子雞

Golden-fried Crispy Chicken with Dried Garlic

崧子蟹肉炒飯

Fried Rice with Pine Nuts and Shredded Crab Meat

上湯煎粉果

Pan-fried Shrimp Dumplings Served with Supreme Soup

紅蓮杞子燉桃膠

Double-boiled Peach Resin with Red dates and Lotus Seeds

甜蜜美滿

Petits Fours

HK \$13,888

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

每席10-12位計 per table of 10-12 persons

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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