

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
- 日式刺身及配料
Assorted Japanese Sashimi with Condiments
- 煙三文魚及配料
Smoked Salmon with Condiments
- 精選凍肉拼盤及配料
Cold Cut Platter with Condiments
- 蕃茄水牛芝士配紫蘇葉
Tomato and Buffalo Mozzarella with Fresh Basil
- 藜麥南瓜羽衣甘藍沙律
Quinoa, Pumpkin and Kale Salad
- 雞肉椰菜沙律配胡麻汁
Chicken and Cabbage Salad with Sesame Dressing
- 凱撒沙律
Caesar Salad

健怡沙律吧
HEALTHY SALAD BAR

- 田園沙律、羅馬生菜、車厘茄、青瓜片、粟米、紅菜頭
Mesclun Leave, Romaine Lettuce, Cherry Tomatoes, Sliced Green Cucumber, Sweet Corns, Beetroot
- 千島汁、凱撒汁、意大利酸醋汁
Thousand Island Dressing, Caesar Dressing and Italian Citron Dressing
- 麵包粒、巴馬臣芝士、煙肉粒
Garlic Croutons, Parmesan Cheese and Bacon Bit

湯
SOUP

- 蕃茄紫蘇湯
Tomato and Basil Soup
- 各式麵包
Assorted Bread and Rolls

燒肉車
CARVING

- 燒西冷牛扒配紅酒燒汁
Roasted Beef Sirloin with Red Wine Reduction

熱盤
HOT

- 香煎盲鱸魚配水瓜柳忌廉汁
Pan-seared Barramundi Fillet with Caper Cream Sauce
- XO醬炒西芹花枝片
Sautéed Squid and Celery with X.O. Sauce
- 清蒸鱸魚
Steamed Whole Seabass with Soya Sauce
- 中式燒味拼盤
Chinese Barbecued Platter
- 燒四川香辣豬小腿
Roasted Baby Pork Shank with Sichuan Spices
- 扒牛腩配甜酒汁
Grilled Ox-tongue with Madeira Sauce
- 燒羊腩配薄荷乳酪
Roasted Lamb Leg with Mint Yogurt
- 印式咖喱雞
Indian Chicken Curry
- 當紅炸子雞
Crispy Fried Chicken
- 蒜香燒日式茄子配柚子豉油
Roasted Eggplant with Yuzu Soya
- 雜菌炒時蔬
Stir-fried Assorted Mushrooms and Seasonal Vegetables
- 瑤柱蛋白炒飯
Fried Rice with Conpoy and Egg White

甜品
DESSERT

- 雲呢拿奶凍
Vanilla Panna Cotta
- 士多啤梨芝士餅
Strawberry 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 Seed and Lily Bulb
- 焦糖蛋糕
Caramel Mousse Cake
- 時令鮮果盤
Seasonal Fruit Platter
- Mövenpick雪糕
Mövenpick Ice-cream
- 即製班戟及配料
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)

HKD 808

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

席間2小時供應汽水、橙汁及啤酒
Unlimited serving of soft drinks, chilled orange juice and house beer 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
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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
Oyster, Sea Whelk, Mussels and Poached Shrimp on Ice
- 日式刺身及配料
Assorted Japanese Sashimi with Condiments
- 煙三文魚及配料
Smoked Salmon with Condiments
- 精選凍肉拼盤及配料
Cold Cut Platter with Condiments
- 蕃茄水牛芝士配紫蘇葉
Tomato and Buffalo Mozzarella with Fresh Basil
- 泰式青木瓜大蝦沙律
Thai Green Papaya Prawn Salad
- 意大利薯仔沙律
Italian Potato Salad
- 凱撒沙律
Caesar Salad

健怡沙律吧
HEALTHY SALAD BAR

- 田園沙律、羅馬生菜、車厘茄、青瓜片、粟米、紅菜頭
Mesclun Leave, Romaine Lettuce, Cherry Tomatoes, Sliced Green Cucumber, Sweet Corns, Beetroot
- 千島汁、凱撒汁、意大利酸醋汁
Thousand Island Dressing, Caesar Dressing and Italian Citron Dressing
- 麵包粒、巴馬臣芝士、煙肉粒
Garlic Croutons, Parmesan Cheese 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

- 燒肉眼牛扒配砵酒汁
Roasted Beef Rib Eye with Port Wine Reduction

熱盤
HOT

- 烤焗三文魚配橄欖蕃茄醬
Grilled Salmon with Sauce Vierge
- 蜜豆炒蝦仁帶子
Sautéed Shrimp and Scallop with Honey Bean
- 清蒸沙巴躉
Steamed Giant Garoupa
- 中式燒味拼盤
Chinese Barbecued Platter
- 燒四川香辣豬小腿
Roasted Baby Pork Shank with Sichuan Spices
- 印式咖喱牛肉
Indian Beef Curry
- 燒羊架配露絲瑪莉汁
Roasted Marinated Rack of Lamb with Rosemary Reduction
- 蔥油貴妃雞
Poached Chicken with Shallot and Spring Onion
- 烤焗千層茄子
Eggplant Parmigiana
- 黑蒜炒蘆筍及西蘭花
Sautéed Asparagus, Broccoli and Black Garlic
- 海鮮雜錦炒飯
Seafood Fried Rice

甜品
DESSERT

- 雲呢拿奶凍
Vanilla Panna Cotta
- 士多啤梨芝士餅
Strawberry 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 Seed and Lily Bulb
- 焦糖蛋糕
Caramel Mousse Cake
- 時令鮮果盤
Seasonal Fruit Platter
- Mövenpick雪糕
Mövenpick Ice-cream
- 即製班戟及配料
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)

HKD 908

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

席間2小時供應汽水、橙汁及啤酒
Unlimited serving of soft drinks, chilled orange juice and house beer for 2 hours

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西式婚宴精選優惠 2024

Western Wedding Package Privileges 2024

	預訂100人或以上 / Minimum 100 persons	預訂150人或以上 / Minimum 150 persons	預訂200人或以上 / Minimum 200 persons
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、新鮮水果及雙人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, fresh fruits and breakfast buffet at Le Café for 2 persons for one-time	一晚 1 night	一晚 1 night	兩晚 2 nights
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	●	●	●
席間供應汽水、橙汁及啤酒 Unlimited serving of soft drinks, chilled orange juice and house beer 自助午餐: 2小時 Lunch Buffet: 2 hours / 自助晚餐: 3小時 Dinner Buffet: 3 hours	●	●	●
新人英文名字牌佈置 Wedding backdrop sign personalized with Bride and Groom's English name	●	●	●
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	●	●	●
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	●	●	●
鮮果忌廉蛋糕乙個 Fresh fruit cream cake	5磅 5 pounds	6磅 6 pounds	8磅 8 pounds
敬送席前小食 Pre-dinner snacks	2打 2 dozens	3打 3 dozens	6打 6 dozens
迎賓雜果實洽 (每位乙杯) A glass of welcome fruit punch for each guest upon arrival	●	●	●
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	●	●	●
免費提供視聽器材 Complimentary use of audio equipment	●	●	●
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	●	●	●
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)	●	●	●
免費泊車位 (視乎供應而定) Complimentary parking space (subject to availability)	●	●	●
免費席前麻雀耍樂及香茗招待 (視乎供應而定) Complimentary mahjong entertainment with Chinese tea served (subject to availability)	●	●	●
席前小食折扣優惠 Special rate for pre-dinner snacks	不適用 Not applicable	9折 10% discount	8折 20% discount
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	不適用 Not applicable	●	●
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	●	●	●

所有優惠如有更改，恕不另行通知
All privileges 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

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

日式刺身及配料
Assorted Japanese Sashimi with Condiments

煙三文魚及配料
Smoked Salmon with Condiments

精選凍肉拼盤及配料
Cold Cut Platter with Condiments

巴拿馬火腿配哈密瓜
Parma Ham served with Hami Melon

車厘茄水牛芝士配鮮紫蘇
Cherry Tomato and Buffalo Mozzarella with Fresh Basil

泰式青木瓜龍蝦沙律
Thai Green Papaya Lobster Salad

古斯米和牛肉碎沙律
Couscous and Wagyu Beef Salad

芝士碟配克力架餅
Assorted Cheese Platter with Cream Cracker

凱撒沙律
Caesar Salad

健怡沙律吧 HEALTHY SALAD BAR

田園沙律、羅馬生菜、車厘茄、青瓜片、粟米、紅菜頭
Mesclun Leave, Romaine Lettuce, Cherry Tomatoes, Sliced Green Cucumber, Sweet Corns, Beetroot

千島汁、凱撒汁、意大利酸醋汁
Thousand Island Dressing, Caesar Dressing and Italian Citron Dressing

麵包粒、巴馬臣芝士、煙肉粒
Garlic Croutons, Parmesan Cheese 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 Reduction

熱盤 HOT

地中海焗三文魚柳
Oven-baked Salmon Fillet in Mediterranean Style

蜜豆蝦仁炒花枝片
Sautéed Shrimp and Squid with Honey Bean

清蒸沙巴躉
Steamed Giant Garoupa

中式燒味拼盤
Chinese Barbecued Platter

腰果炒牛柳粒
Stir-fried Beef Cube with Cashew Nut

燒羊扒配紅酒汁
Grilled Lamb Chop with Red Wine Sauce

燒春雞配阿根廷青醬
Roasted Spring Chicken with Chimichurri Sauce

印式咖喱雞
Indian Chicken Curry

金沙炸子雞
Crispy Fried Chicken with Dried Garlic

松露忌廉焗薯
Gratin Potato with Truffle Paste

烤焗田園蔬菜配黑醋汁
Roasted Root Vegetables with Balsamic Glaze

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

福建炒飯
Fried Rice in "Fujian" Style

甜品 DESSERT

意大利芝士餅
Tiramisu

焦糖布甸
Crème Brûlée with Vanilla Seed

藍莓芝士蛋糕
Blueberry Cheese Cake

迷你甜品杯
Assorted Mini Dessert Cup

黑森林蛋糕
Black Forest Cake

抹茶紅豆瑞士卷
Red Bean Matcha Swiss Roll

香芒楊枝甘露
Chilled Mango and Sago Cream with Pomelo

麵包布甸配雲呢拿汁
Bread Pudding with Vanilla Sauce

時令鮮果盤
Seasonal Fruit Platter

Mövenpick雪糕
Mövenpick Ice-cream

即製班戟及配料
Pop Cake with Condiments
(蛋糖、朱古力醬、士多啤梨醬及忌廉)
(Honey, Chocolate Sauce, Strawberry Sauce and Whipped Cream)

HKD **1088**

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

席間3小時供應汽水、橙汁及啤酒

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西式晚餐婚宴精選菜譜 B

Wedding Dinner Buffet Menu B

新鮮即開生蠔 SHUCKING OYSTER COUNTER

新鮮原隻生蠔 伴檸檬角及配料
Fresh Live Oyster with Lemon Wedge and Condiments

頭盤及沙律 APPETIZER AND SALAD

波士頓龍蝦、青口、凍蝦、海螺
Boston Lobster, Mussels, Poached Shrimp and Sea Whelk on Ice

煙三文魚及配料 Smoked Salmon with Condiments

精選凍肉拼盤及配料
Cold Cut Platter with Condiments

巴拿馬火腿配哈密瓜
Parma Ham served with Hami Melon

車厘茄水牛芝士配鮮紫蘇
Cherry Tomato and Buffalo Mozzarella with Fresh Basil

牛油果蟹肉沙律
Avocado and Crab Meat Salad

古斯米和牛肉碎沙律
Couscous and Wagyu Beef Salad

芝士碟配克力架餅
Assorted Cheese Platter with Cream Cracker

凱撒沙律
Caesar Salad

健怡沙律吧 HEALTHY SALAD BAR

田園沙律、羅馬生菜、車厘茄、青瓜片、粟米、紅菜頭
Mesclun Leave, Romaine Lettuce, Cherry Tomatoes, Sliced Green Cucumber, Sweet Corns, Beetroot

千島汁、凱撒汁、意大利酸醋汁
Thousand Island Dressing, Caesar Dressing and Italian Citron Dressing

麵包粒、巴馬臣芝士、煙肉粒
Garlic Croutons, Parmesan Cheese and Bacon Bit

日式魚生刺身檔 LIVE SASHIMI COUNTER

油甘魚、三文魚、八爪魚、吞拿魚
Assorted Sashimi, Hamachi, Salmon, Octopus and Tuna

各式壽司及卷物
Japanese Sushi and Maki Roll

蕎麥麵
Chilled Soba with Soya Soup

日式料理檔 LIVE CUISINE COUNTER

天婦羅炸蝦溫蛋赤醋飯
Tempura Prawn with Japanese Slow Cooked Egg and Sushi Rice

湯 SOUP

淮山杞子螺頭煲竹絲雞湯
Silky Fowl Soup with Chinese Yam, Wolfberries and Sea Whelk

龍蝦濃湯
Lobster Bisque

各式麵包
Assorted Bread and Rolls

燒肉車 CARVING

燒有骨牛扒配干邑汁
Roasted Prime-rib of Beef with Cognac Sauce

原隻焗弗吉尼亞火腿配蜜糖芥末醬
Baked Whole Virginia Ham with Honey and Mustard Sauce

熱盤 HOT

地中海焗三文魚柳
Oven-baked Salmon Fillet in Mediterranean Style

蜜豆炒蝦仁帶子
Sautéed Shrimp and Scallop with Honey Bean

清蒸沙巴躉
Steamed Giant Garoupa

中式燒味拼盤
Chinese Barbecued Platter

腰果炒牛柳粒
Stir-fried Beef Cube with Cashew Nut

燒羊扒配紅酒汁
Grilled Lamb Chop with Red Wine Sauce

燒春雞配阿根廷青醬
Roasted Spring Chicken with Chimichurri Sauce

印式咖喱雞
Indian Chicken Curry

金沙炸子雞
Crispy Fried Chicken with Dried Garlic

松露忌廉焗薯
Gratin Potato with Truffle Paste

烤焗田園蔬菜伴黑醋汁
Roasted Root Vegetables with Balsamic Glaze

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

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

甜品 DESSERT

意大利芝士餅
Tiramisu

焦糖布甸
Crème Brûlée with Vanilla Seed

藍莓芝士蛋糕
Blueberry Cheese Cake

迷你甜品杯
Assorted Mini Dessert Cup

雲呢拿奶凍
Vanilla Panna Cotta

朱古力撻
Chocolate Tart

蘋果金寶
Apple Crumble

麵包布甸配雲呢拿汁
Bread Pudding with Vanilla Sauce

士多啤梨焗蛋白蛋糕
Strawberry Pavlova

抹茶紅豆瑞士卷
Red Bean Matcha Swiss Roll

香芒楊枝甘露
Chilled Mango and Sago Cream with Pomelo

朱古力噴泉配鮮果及棉花糖
Chocolate Fountain with Assorted Fruits and Marshmallows

時令鮮果盤
Seasonal Fruit Platter

Mövenpick雪糕
Mövenpick Ice-cream

即製班戟 LIVE DESSERT COUNTER

法式班戟及配料
(朱古力醬、士多啤梨醬、杏仁片及忌廉)
French Crepe with Condiment
(Chocolate Sauce, Strawberry Sauce, Almond Slices and Whipped Cream)

HKD **1,388**

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

席間3小時供應汽水、橙汁及啤酒

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

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