

ALL WEDDING PACKAGES 精選婚宴計劃

The following will be available with Western Wedding Lunch and Dinner Buffet:

所有西式婚宴自助午餐及晚餐可提供以下優惠：

- Three hours beverage service with soft drinks, chilled orange juice and local beer
3小時隨意添飲各式汽水、橙汁及本地啤酒
- Complimentary welcome fruit punch per guest
婚宴前無酒精雞尾酒供每位客人享用
- Complimentary dummy wedding cake for photo-taking
精緻結婚模型蛋糕供拍照用
- Complimentary decoration package for backdrop and cake trolley
(包括西式禮堂連絲花佈置及蛋糕桌佈置)
- Complimentary standard English backdrop letterings
禮堂牌匾 (英文標準字樣)
- Complimentary centerpieces for all dining tables
每席精緻桌上擺設
- Complimentary wedding portrait package
婚紗攝影套餐
- Cash voucher for wedding video and photography production
婚宴拍攝及製作現金禮券
- Four complimentary car parking vouchers (each for five hours)
免費泊車証四張 (每張5小時)
- Waiving of corkage charge (one bottle per table, additional bottles at \$400 net each)
自攜洋酒免收開瓶費 (每席一瓶, 額外開瓶費每瓶\$400)
- Complimentary karaoke, VCD and DVD facilities
免費提供卡拉OK設備及視聽器材供播放婚禮錄像光碟
- Invitation cards (8 sets per 10 persons, excluding printing)
精美結婚喜帖 (每10位8張, 不包括印刷)
- Complimentary signing book
精美嘉賓提名冊
- Seat covers
華麗椅套

* With additional HK\$40 + 10% service charge per person, fresh orange juice and house wine will be included in the beverage service
每位另加HK\$40 + 10%服務費可隨意添飲鮮橙汁及餐酒

Extra Western Wedding Dinner Buffet Privileges: 西式婚宴自助晚餐額外優惠包括：

- One night of Essential Place accommodation with complimentary buffet breakfast in The Place or set breakfast from room service for two persons
「智」客房住宿一晚及雙人自助早餐於西餐廳或特式早餐於客房內享用
- Complimentary fresh fruit cream cake
鮮雜果忌廉蛋糕
- Complimentary valet parking for the bridal car
免費代泊新娘花車

OPTIONAL DELUXE CUISINE ITEMS CHARGES 額外精選佳餚附加收費

DELUXE WESTERN FOOD ITEMS 精選西式佳餚

Fresh oysters 新鮮生蠔	Price 價錢 (Per person 每位) HK\$70.00
Roasted prime rib with black pepper or red wine sauce 烤牛肋骨 (配黑椒汁或紅酒汁)	HK\$85.00
Half lobster (for each person) with options of garlic butter, thermidor or cold dish 龍蝦 (每位半隻) 可選以蒜蓉牛油或法式芝士烹調或以冷盤端上	HK\$145.00
Ice-cream with selection of two flavors (strawberry, chocolate, vanilla or walnut caramel) 士多啤梨、朱古力、雲呢拿或焦糖核桃雪糕 (可選擇以上兩款味道)	HK\$35.00
Chocolate fountain with marshmallow and assorted fresh fruits 朱古力噴泉配鮮雜果及棉花糖	HK\$40.00

DELUXE CHINESE FOOD 精選中式佳餚

Suckling pig (each) 乳豬全體 (一隻)	Price 價錢 HK\$1,000
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All the above prices are subjected to 10% service charge 以上價錢需另加一服務費

- Due to the seasonality of items, the price is subject to change and can only be confirmed one month prior to the function date.
- 因應食材供應, 菜式或會略有改動, 收費將於婚宴前1個月確定。

WESTERN WEDDING PACKAGE 西式婚宴套餐 2012



LUNCH BUFFET MENU 婚宴自助午餐

APPETIZERS 頭盤

Thai mussel platter with deep-fried garlic
泰式青口拼盤配炸蒜頭

Fried scallops with mango and cilantro salsa
香煎帶子配芒果沙莎

Tomato and mozzarella cheese with balsamic vinegar
芝士配番茄及黑醋汁

Roasted Japanese chicken with onion and pineapple
日式燒雞配洋葱菠蘿

Miso-seared yellow fin tuna loin with wasabi mayonnaise, tobiko and edamamae
味噌黃鱔吞拿魚柳配青芥辣沙律醬

Cold noodle with vegetable and ham (Chinese style)
中華冷麵

Assorted sashimi platters
雜錦魚生拼盤

Assorted sushi served with assorted Japanese pickle, ginger and soy sauce
雜錦壽司配日式醃瓜、酸薑及豉油

Vietnamese style spring roll
越南春卷

SALADS 沙律

Classic Caesar salad
凱撒沙律

German style potato salad
德國薯仔沙律

Mesclun lettuce with condiments and assorted dressings
雜菜沙律配精選醬汁

Eggplant salad with Japanese dressing and garlic
日式茄子沙律

Shrimp and melon salad
蜜瓜大蝦沙律

SOUP 熱湯

Lobster bisque
龍蝦濃湯

ENTRÉES 主菜

Thai red duck curry
泰式紅咖喱鴨

Roasted beef sirloin with garlic jus
烤西冷牛扒配蒜蓉肉汁

Roasted pork neck in Thai style with sweet chili sauce
泰式燒豬頸肉配甜酸醬

Grilled salmon fillet on cress champagne cream sauce
香燒三文魚柳配香檳忌廉汁

Tilapia with sun-dried tomato caper butter sauce
羅非魚配風乾番茄牛油汁

Baked crab shell stuffed with crab meat
焗釀蟹蓋

Wok-fried mantis shrimp in spicy salt
椒鹽瀨尿蝦

Diced kung pao chicken with cashew nuts
宮保雞丁

Sautéed broccoli topped with crab roe and straw mushroom
蟹籽鮮菇西蘭花

Fried udon with crab stick and spring onion
香蔥蟹柳炒烏冬

Fried rice in Fukien style
福建炒飯

DESSERTS 甜品

Black forest cake
黑森林蛋糕

Mango mousse cake
芒果慕士蛋糕

Sweetened melon and sago soup
蜜瓜西米露

Cherry and hazelnut financier
櫻桃榛子蛋糕

New York cheese cake
紐約芝士餅

Classic crème caramel
焦糖燉蛋

Mango pudding
芒果布甸

Tiramisu
意大利芝士餅

Fresh seasonal fruit
新鮮雜果

DINNER BUFFET MENU A 婚宴自助晚餐 A

APPETIZERS 頭盤

Assorted cold cut platter with olives
雜錦凍肉拼盤配橄欖

Selection of seafood with cocktail sauce and lemon
(fresh oyster, New Zealand mussels, crayfishes and prawns)
精選海鮮

(新鮮生蠔、紐西蘭青口、小龍蝦及大蝦)

Assorted cheese platter with crackers
雜錦芝士拼盤配餅乾

Smoked salmon with condiments
煙三文魚

JAPANESE CUISINE 日式料理

Assorted sashimi platter
雜錦魚生拼盤

Assorted sushi and maki rolls served with assorted Japanese pickle, soy sauce and wasabi
雜錦壽司及卷物
配日式醃瓜、豉油及青芥辣

Japanese soba noodle with spring onion
日式蕎麥麵配香蔥

SALADS 沙律

Classic Caesar salad
凱撒沙律

Assorted fresh garden green, tomato, cucumber and sweet corn with condiments and dressings
田園沙律

Pineapple and chicken salad
菠蘿雞肉沙律

Shrimp and melon salad
蜜瓜大蝦沙律

HK\$828

per person每位計

Minimum 150 persons required 最少150人起

SOUP 熱湯

Crabmeat with asparagus cream soup
蟹肉蘆筍忌廉湯

ENTRÉES 主菜

Wok-fried seafood udon with sesame oil
日式海鮮炒烏冬

Slow-roasted beef loin with truffle and herbed jus
烤牛柳配香草黑松露菌汁

Roasted rack of lamb served with mint sauce and mustard
香烤羊架

Steamed green garoupa with ginger and spring onion
清蒸大青斑

Indian chicken curry with chutney and papadam
印式咖喱雞

Steamed broccoli with bamboo fungus and mushroom sauce
竹筍鮮菇西蘭花

Seafood lasagna
海鮮千層麵

Fried rice in Fukien style
福建炒飯

ICE CREAM STATION 精選雪糕

Chocolate / Vanilla / Strawberry
朱古力 / 雲呢拿 / 草莓

Plus 10% service charge per person 每位另加一服務費

• Including unlimited serving of soft drinks, chilled orange juice and local beer for three hours.

• 包括3小時隨意添飲各式汽水、橙汁及本地啤酒。

DINNER BUFFET MENU B 婚宴自助晚餐 B

APPETIZERS 頭盤

Selection of fresh seafood with condiments (fresh oysters, poached prawns, king crab legs and baby lobsters)
精選海鮮
(新鮮生蠔、大蝦、皇帝蟹腳及小龍蝦)

Tomato and mozzarella cheese with balsamic vinegar
芝士配番茄及黑醋汁

Roasted Japanese chicken with onion and pineapple
日式燒雞配洋葱菠蘿

Deep-fried Thai fish platter
泰式炸魚拼盤

JAPANESE CUISINE 日式料理

Assorted sashimi platters
雜錦魚生拼盤

Assorted sushi and maki rolls served with assorted Japanese pickle, soy sauce and wasabi
雜錦壽司及卷物
配日式醃瓜、豉油及青芥辣

Japanese crab roe and cucumber salad
日式青瓜蟹籽沙律

SALADS 沙律

Classic Caesar salad
凱撒沙律

Eggplant salad with Japanese dressing and garlic
日式茄子沙律

Mesclun lettuce with condiments and assorted dressings
雜菜沙律配精選醬汁

Roasted beef salad with sour cream dressing
燒牛肉沙律

HK\$998

per person每位計

Minimum 150 persons required 最少150人起

SOUP 熱湯

Lobster bisque with brandy
干邑龍蝦濃湯

CARVING STATION 精選燒烤

Roast prime rib with red wine gravy or black pepper sauce
燒牛肋骨配紅酒汁或黑椒汁

ENTRÉES 主菜

Baked oyster Kilpatrick
煙肉芝士焗生蠔

Sautéed scallops and prawns in Szechuan style
川式炒帶子蝦球

Pan-fried Wagyu beef with garlic jus
香煎和牛配蒜蓉汁

Roasted lamb rack with shallot and red wine jus
香烤羊架配乾葱紅酒汁

Poached chicken on baby cabbage in oyster sauce
上湯浸雞拼娃娃菜配蠔油汁

Steamed garoupa fillet with light soy sauce
清蒸石斑柳

Lamb curry with steamed rice
羊肉咖喱配絲苗白飯

Braised broccoli in conpoy sauce
瑤柱扒西蘭花

Wok-fried udon with seafood and spring onion
日式海鮮炒烏冬

Roasted new potatoes with herbs
香草燒薯仔

Plus 10% service charge per person 每位另加一服務費

• Including unlimited serving of soft drinks, chilled orange juice and local beer for three hours.

• 包括3小時隨意添飲各式汽水、橙汁及本地啤酒。

HK\$568

per person每位計

Minimum 120 persons required 最少120人起

Plus 10% service charge per person 每位另加一服務費

• Including unlimited serving of soft drinks, chilled orange juice and local beer for three hours.

• 包括3小時隨意添飲各式汽水、橙汁及本地啤酒。