

港島海逸君綽酒店
二零一九年中式婚宴組合
Harbour Grand Hong Kong
Chinese Wedding Package 2019

With a minimum of 15 tables, you will enjoy the following privileges:

十五席或以上之婚宴可享：

- ♥ Backdrop with Chinese or English wordings
中文或英文之背景佈置
- ♥ A Mercedes Benz or Rolls Royce with Chauffeur for 3 hours (subject to availability)
三小時平治或勞斯萊斯花車接送服務（視乎情況而定）
- ♥ Wedding mock-up cake for photo-taking and cake-cutting ceremony
精緻結婚蛋糕供切餅儀式及拍照使用
- ♥ 6 lbs fresh cream cake served during pre-dinner cocktail
六磅鮮忌廉蛋糕於雞尾酒會時享用
- ♥ A complimentary bottle of sparkling wine for the cake-cutting or toasting ceremony
免費汽酒乙瓶供切蛋糕及祝酒儀式用
- ♥ Fresh floral centerpiece for reception table and each banquet table
於每席及接待處提供鮮花擺設
- ♥ Mahjong setup with Chinese tea service and refreshment
提供麻雀耍樂、茶點和茗茶服務
- ♥ Up to 6 free parking spaces on your wedding day
於婚宴當日提供最多六個免費泊車位
- ♥ A guest signature book (Chinese or Western)
奉送中式或西式賓客簽名簿乙本
- ♥ Complimentary wedding invitation card (8 sets per table, excluding printing)
奉送結婚喜帖（每席八套及不包括印刷）
- ♥ Complimentary use of LCD projector with DVD player
免費提供 LCD 投影機及視像播放器材設備
- ♥ Premier Harbour View Room on your wedding night and buffet breakfast in Harbour Grand Café for the following morning
於婚宴當晚入住尊貴海景客房一晚，翌日於 Harbour Grand Café 咖啡廳享用自助早餐

For Wedding banquet at Grand Ballroom, we are delighted to extend the followings:

於宴會廳舉行之婚宴，可享以下額外優惠：

- ♥ A Mercedes Benz or Rolls Royce with Chauffeur for 5 and 3 hours respectively (subject to availability)
五小時平治花車接送服務或三小時勞斯萊斯花車接送服務（視乎情況而定）
- ♥ Mid-night supper for the bride and groom at the comfort of your bridal suite
於婚宴當晚享用夜宵客房餐飲服務
- ♥ Up to 8 free parking spaces on your wedding day
於婚宴當日提供最多八個免費泊車位
- ♥ Up to 8 lbs fresh cream cake served during pre-dinner cocktail
八磅鮮忌廉蛋糕於雞尾酒會時享用
- ♥ Upgraded to Executive Harbour View Suite on your wedding night and buffet breakfast in Harbour Grand Café for the following morning
免費升級至行政海景套房一晚，翌日於 Harbour Grand Café 咖啡廳享用自助早餐

Terms and Conditions 條款及細則：

- The above packages are valid till 31 December 2019
以上優惠有效日期至二零一九年十二月三十一日。
- The above privileges will be offered if the minimum food and beverage charge is consumed
賓客需消費滿指定之最低餐飲消費金額方可享用以上之優惠。
- Harbour Grand Hong Kong reserves the right to alter the above items prices due to unforeseeable market price fluctuations and availability
如有任何市場價格之浮動，港島海逸君綽酒店保留更改以上酒席價格及各項目之權利。

For details or reservations, please contact our Catering Office at (852) 2121 2640 or email catering@ghkcatering.com
如有任何查詢或預訂酒席，請致電(852) 2121 2640 或電郵至 catering@ghkcatering.com 與宴會部聯絡



二零一九年中式婚宴組合
天賜良緣菜譜
Chinese Wedding Package 2019
Crystal Menu

鴻運乳豬全體
Roasted whole suckling pig

花姿鳳尾蝦
Deep-fried shrimp coated with minced cuttlefish

碧綠帶子桂花蚌
Sautéed scallops and sea clams with vegetables

蟹肉蟹皇扒翡翠
Braised vegetables with crab meat and crab roe

紅燒雞絲翅
Braised shark's fin soup with chicken julienne
or 或
雞絲燕窩羹
Braised bird's nest soup with chicken julienne

蠔皇花菇原隻鮮鮑(8頭)
Braised whole abalone (8-head) and black mushroom in oyster sauce

清蒸沙巴龍躉
Steamed giant groupa

當紅脆皮雞
Deep-fried crispy chicken

一品福建炒絲苗
Fried rice in Fujian style

鮮菌鴨絲燴伊麵
Braised e-fu noodles with duck meat and mushroom

百年好合紅豆沙
Sweetened red bean cream with lily bulbs and lotus seed

美點雙輝
Chinese petits fours

鮮果拼盤
Fresh fruit platter

2019年1月1日至8月29日 每席港幣 14,688 元正

2019年8月30日至2020年1月31日 每席港幣 14,688 元正 (星期一至四)
每席港幣 14,688 元另加一服務費 (星期五至日及公眾假期)

Includes unlimited serving of chilled orange juice, soft drinks and house beer for 4 hours
包括席間 4 小時無限量供應橙汁、汽水及本地啤酒

Menus and prices are subject to change without prior notice.
如菜譜或價格上有任何調整，恕不另行通知



二零一九年中式婚宴組合
永結同心菜譜
Chinese Wedding Package 2019
Silver Menu

鴻運乳豬全體
Roasted whole suckling pig

燒雲腿伴百花大明蝦
Deep-fried prawns coated with minced shrimp with sliced Yunnan ham

松露 XO 玉帶海螺片
Sautéed scallops and sliced sea whelk with truffle XO sauce

明珠竹笙露筍卷
Bamboo pith and asparagus rolls with cuttlefish dumpling

紅燒海皇翅
Braised shark's fin soup with assorted seafood

OR 或
海皇燕窩羹
Braised bird's nest soup with assorted seafood

蠔皇鵝掌原隻鮮鮑(8頭)
Braised whole abalone (8-head) and goose webs in oyster sauce

清蒸老虎斑
Steamed tiger garoupa

南乳脆皮燒雞
Deep-fried chicken with preserved red bean curd sauce

蒜香三文魚炒絲苗
Fried rice with salmon and crushed garlic

龍蝦汁蟹肉燴伊麵
Braised e-fu noodles with crab meat in lobster sauce

蛋白杏仁茶
Sweetened almond cream with egg white

美點雙輝
Chinese petits fours

鮮果拼盤
Fresh fruit platter

2019年1月1日至8月29日 每席港幣 15,688 元正

2019年8月30日至2020年1月31日 每席港幣 15,688 元正 (星期一至四)
每席港幣 15,688 元另加一服務費 (星期五至日及公眾假期)

Includes unlimited serving of chilled orange juice, soft drinks and house beer for 4 hours
包括席間4小時無限量供應橙汁、汽水及本地啤酒

Menus and prices are subject to change without prior notice.
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二零一九年中式婚宴組合
百年好合菜譜
Chinese Wedding Package 2019
Gold Menu

鴻運乳豬全體
Roasted whole suckling pig

窩貼鮮帶子
Deep-fried scallop on toast

川汁花姿蝦球
Sautéed prawns and cuttlefish with chili sauce

燕液玉環瑤柱甫
Braised marrow rings stuffed with conpoy and bird's nest

紅燒花膠蟹肉翅
Braised shark's fin soup with fish maw and crab meat

OR 或
花膠蟹肉燕窩羹
Braised bird's nest soup with fish maw and crab meat

蠔皇花菇扣原隻鮮鮑(6頭)
Braised whole abalone (6-head) and black mushroom in oyster sauce

清蒸大星斑
Steamed spotted garoupa

當紅脆皮雞
Deep-fried crispy chicken

蔥花鵝肝火鴨粒炒香苗
Fried rice with diced duck meat, goose liver and spring onion

上湯水餃麵
Noodles with shrimp dumplings in superior soup

桂圓百合蓮子湯丸
Sweetened longan soup with lily bulbs, lotus seeds and glutinous dumplings

美點雙輝
Chinese petits fours

鮮果拼盤
Fresh fruit platter

2019年1月1日至8月29日 每席港幣 16,988 元正

2019年8月30日至2020年1月31日 每席港幣 16,988 元正 (星期一至四)
每席港幣 16,988 元另加一服務費 (星期五至日及公眾假期)

Includes unlimited serving of chilled orange juice, soft drinks and house beer for 4 hours
包括席間 4 小時無限量供應橙汁、汽水及本地啤酒

Menus and prices are subject to change without prior notice.
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二零一九年中式婚宴組合
佳偶天成菜譜
Chinese Wedding Package 2019
Diamond Menu

鴻運乳豬全體
Roasted whole suckling pig

百花鵝肝蟹鉗
Deep-fried crab claws coated with minced shrimp and goose liver paste

露筍玉帶明蝦球
Sautéed prawns and scallops with asparagus

發財多子瑤柱甫
Braised whole conpoy with garlic and vegetables

紅燒雲腿大生翅
Braised superior shark's fin soup with Yunnan ham

Or 或
紅燒雲腿燴燕窩
Braised bird's nest soup with Yunnan ham

翡翠海參扣原隻鮮鮑(6頭)
Braised whole abalone (6-head) and sea cucumber in oyster sauce

清蒸東星斑
Steamed spotted garoupa

蒜香脆皮燒雞
Deep-fried chicken with crushed garlic

鮑汁螺片海皇炒絲苗
Fried rice with assorted seafood in abalone sauce

高湯煎粉果
Deep-fried shrimp dumplings served with supreme soup

冰花蘆薈燉雪耳
Double-boiled sweetened aloe and snow fungus soup

美點雙輝
Chinese petits fours

鮮果拼盤
Fresh fruit platter

2019年1月1日至8月29日 每席港幣 19,988 元正

2019年8月30日至2020年1月31日 每席港幣 19,988 元正 (星期一至四)
每席港幣 19,988 元另加一服務費 (星期五至日及公眾假期)

Includes unlimited serving of chilled orange juice, soft drinks and house beer for 4 hours
包括席間 4 小時無限量供應橙汁、汽水及本地啤酒

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