

Harbour Grand Hong Kong Western Wedding Package 2019

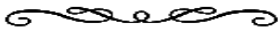
Wedding Dinner

4-course Set Dinner Menus from **HK\$1,088** per person

Buffet Dinner Menus from **HK\$1,188** per person

Inclusive of 4 hours serving of chilled orange juice, local beer and soft drinks


House red and white wine included with a supplement of **HK\$50** per person



With a minimum of 180 persons, the following privileges will be offered with our compliments:

- Backdrop with English wordings
- A Mercedes Benz or Rolls Royce with Chauffeur for 3 hours (*subject to availability*)
- Wedding mock-up cake for photo taking and cake-cutting ceremony
- 6 lbs fresh cream cake served during pre-dinner cocktail
- A complimentary bottle of sparkling wine for the cake-cutting or toasting ceremony
- Mahjong set up with Chinese tea service and refreshment
- Fresh floral centerpiece for reception table and each banquet table
- Up to 6 free parking spaces on your wedding day
- Complimentary western guest signature book
- Complimentary wedding invitation card (*8 sets per table, excluding printing*)
- Complimentary use of LCD projector with DVD player
- Premier Harbour View Room on your wedding night and buffet breakfast in Harbour Grand Café for the following morning

For Grand Ballroom booking, additional privileges will be offered with our compliments:

- Mercedes Benz or Rolls Royce with Chauffeur for 5 and 3 hours respectively (*subject to availability*)
 - Mid-night supper for the bride and groom at the comfort of a bridal suite
 - Up to 8 free parking spaces on your wedding day
 - Up to 8-lbs fresh cream cake to be served during pre-dinner cocktail
 - Upgraded to Executive Harbour View Suite on your wedding night and buffet breakfast in Harbour Grand Café for the following morning
- 

Terms and Conditions:

- The above packages are valid till 31 December 2019.
- The above privileges will be offered if the minimum food and beverage charge is consumed.
- All prices are subject to 10% service charge.
- Harbour Grand Hong Kong reserves the right to alter the above items prices due to unforeseeable market price fluctuations and availability.

For details or reservations, please contact our Catering Office at (852) 2121 2640
or email catering@ghkcatering.com



Western Wedding Set Dinner Menu 2019

Menu A

Crab meat salad, avocado puree, salmon roe
蟹肉沙律配牛油果蓉及三文魚子

Roasted pumpkin soup, scallop dumpling
烤南瓜湯配帶子雲吞

Oven-baked sea bass with lobster sauce,
rosemary potato confit, garden greens
焗鱸魚伴龍蝦汁、迷迭香烤薯及田園蔬菜

OR 或

Merlot slow-braised beef cheek,
truffle mashed potato, seasonal greens
紅酒汁慢煮牛臉頰配松露薯茸及田園蔬菜

Chestnut bavaroise, hazelnut crunch, caramel chocolate sauce
香栗慕絲伴榛子脆脆及焦糖朱古力醬

Petits fours
精美甜點

Coffee or tea
咖啡或茶

HK\$1,088 per person
港幣 1,088 元 (每位用)

Includes unlimited serving of chilled orange juice, soft drinks and house beer for 4 hours
包括席間四小時無限量供應橙汁、汽水及本地啤酒

10% service charge apply
加一服務費

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

Prices valid till 31 December 2019
以上菜譜價錢供應期由即日起至二零一九年十二月三十一日止



HARBOUR GRAND

HONG KONG CATERING

Harbour Grand Hong Kong Catering Limited

Harbour Grand Hong Kong
23 Oil Street, North Point, Hong Kong
(MTR Fortress Hill Station, Exit A)

Tel +852 3908 6888 Fax +852 3908 6860

Western Wedding Set Dinner Menu 2019

Menu B

Foie gras terrine,
hydrated figs, sweet wine jelly, toasted brioche
鵝肝醬配甜酒啫喱、無花果乾及香脆法式多士

Lobster bisque, prawn ravioli
干邑龍蝦湯配大蝦雲吞

Beef tenderloin,
celeriac purée, truffled shallot cake, glazed vegetables
香燒牛柳配芹菜茸、松露乾葱餅及田園蔬菜

OR 或

Teriyaki cod fish,
sweet potatoes puree, seasonal greens
燒汁焗鱈魚配甜薯茸及田園蔬菜

Ice champagne mousse with forest berry
紅粉香檳慕絲伴紅莓

Petits fours
精美甜點

Coffee or tea
咖啡或茶

HK\$1,188 per person
港幣 1,188 元 (每位用)

Includes unlimited serving of chilled orange juice, soft drinks and house beer for 4 hours
包括席間四小時無限量供應橙汁、汽水及本地啤酒

10% service charge apply
加一服務費

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

Prices valid till 31 December 2019
以上菜譜價錢供應期由即日起至二零一九年十二月三十一日止



Wedding Buffet Dinner Menu 2019 Menu A

Appetizers and Salads

Fresh oysters, prawns, sea whelk and mussels on ice 特色凍海鮮盤：生蠔、凍蝦、翡翠螺及青口

Assorted sashimi 雜錦刺身

Assorted sushi and California rolls 壽司拼盤及加州卷

Smoked fish platter 煙魚拼盤

Boiled egg and sweet corn salad 粟米焗蛋沙律

Spicy squid and celery salad 香辣魷魚芹菜沙律

Marinated mushroom and penne salad 蘑菇長通粉沙律

Cold marinated vegetables 凍雜菜碟

Thai pork neck salad 泰式豬頸肉沙律

Creamed potatoes salad with chips bacon and spring onion 香蔥煙肉薯仔沙律

Chicken and pineapple salad with curry mayonnaise 咖哩蛋黃醬雞肉菠蘿沙律

International cold cut platter 凍肉拼盤

Garden green salad 田園沙律

(Lettuce, cherry tomato, cucumber, sweet corn, bell pepper, croutons, bacon bites, parmesan cheese)

(生菜、車厘茄、青瓜、粟米、甜椒、麵包粒、煙肉碎、巴馬臣芝士)

Choices of salad dressing 沙律醬汁

Soup

Spanish chorizo and chicken pea soup 西班牙香腸雞心豆湯

Sweet corn broth with seafood 海鮮粟米羹

Assorted rolls and butter 麵包籃

Hot Selection

Roasted duck breast with onion gravy 洋蔥燒汁煎鴨胸

Meatballs with tomato sauce 意式燴肉丸

Roasted lamb with rosemary jus 香草燒羊仔鞍

Crispy shrimp with sweet and sour sauce 香脆炸蝦

Pan-fried salmon fillet with ratatouille 煎三文魚配法式雜菜

Thai green curry chicken 泰式青咖哩雞

Korean grilled short rib 韓式煎牛仔骨

Braised bean curd with mixed mushroom 雜菌扒豆腐

Fried rice in Fukien style 福建炒飯

Linguini with mixed vegetable and pesto sauce 香草雜菜扁意粉

Braised e-fu noodles with enoki mushroom 鮑汁金菇炆伊麵

Wok-fried seasonal vegetables 清炒時蔬

Wedding Buffet Dinner Menu 2019 Menu A

Chinese Barbecued Corner

Honey barbecued pork 蜜汁叉燒
Marinated chicken in soya sauce 玫瑰豉油雞
Roasted duck 中式燒鴨

Roasted Carving

Roasted beef sirloin 燒西冷牛肉

Dessert

Chestnut mousse tart 栗子慕絲撻
Fresh fruit platter 季節鮮果盤
Black sesame cheese cake 黑芝麻芝士蛋糕
Mango chiffon cake 芒果雪芳蛋糕
Coffee mousse cake 咖啡慕絲蛋糕
Orange chocolate dome 香橙朱古力蛋糕
Coconut cake 椰子蛋糕
Chocolate crème brûlée 法式朱古力燉蛋
Lychee rice pudding 荔枝西米布甸
Sweetened red bean cream 蓮子紅豆沙
Tiramisu 意大利芝士蛋糕
Baked apple tart 焗蘋果撻
Red glutinous rice and coconut milk pudding 紫米椰汁糕

Coffee or tea 咖啡或茶

HK\$1,188 per person
港幣 1,188 元 (每位用)

Includes unlimited serving of chilled orange juice, soft drinks and house beer for 4 hours
包括席間四小時無限量供應橙汁、汽水及本地啤酒

10% service charge apply
加一服務費

Menu and price 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

Price valid till 31 December 2019
以上菜譜價錢供應期至二零一九年十二月三十一日止



Wedding Buffet Dinner Menu 2019 Menu B

Appetizers and Salads

Fresh oysters, prawns, sea whelk and mussels on ice 特色凍海鮮盤：生蠔、凍蝦、翡翠螺及青口

Assorted sashimi 雜錦刺身

Assorted sushi and California rolls 壽司拼盤及加州卷

Smoked fish platter 煙魚拼盤

Crab roe salad 日式蟹籽沙律

Tuna nicoise salad 吞拿魚沙律

Pasta salad with smoked duck breast 意粉煙鴨胸沙律

Parma ham and honey melon 巴馬火腿配蜜瓜

Cold marinated vegetables 凍雜菜碟

Jelly fish marinated with sesame 芝麻海蜇

Thai seafood & glass noodle salad 泰式海鮮沙律

German potato salad 德國薯仔沙律

Garden green salad 田園沙律

(Lettuce, cherry tomato, cucumber, sweet corn, bell pepper, croutons, bacon bites, parmesan cheese)

(生菜、車厘茄、青瓜、粟米、甜椒、麵包粒、煙肉碎、巴馬臣芝士)

Choices of salad dressing 沙律醬汁

Soup

Lobster bisque 干邑龍蝦湯

Braised conpoy and duck meat broth 瑤柱鴨絲羹

Assorted rolls and butter 麵包籃

Hot Selection

Deep fried crispy chicken 當紅脆皮雞

Roasted pork loin with garlic and rosemary 香蒜迷迭香燒豬柳

Sautéed cuttlefish with vegetables and chilli sauce 川汁翡翠炒花姿

Baked salmon fillet with light curry sauce 淡咖哩汁焗三文魚

Sweet and sour prawn 咕嚕蝦球

Beef coq au vin 法式紅酒燴牛肉

Roasted BBQ spare rib 美式燒排骨

Fried rice with diced chicken and lettuce 生菜絲雞粒炒飯

Vegetable lasagna 焗田園千層麵

Seafood spaghetti with white wine sauce 白酒海鮮意粉

Sautéed mixed mushroom 日式燒汁炒雜菌

Wok-fried seasonal vegetables 清炒時蔬



Wedding Buffet Dinner Menu 2019 Menu B

Chinese Barbecued Corner

Roasted suckling pig slices 鴻運乳豬件
Honey barbecued pork 蜜汁叉燒
Marinated chicken in soya sauce 玫瑰豉油雞

Roasted Carving

Roasted beef sirloin 燒西冷牛肉

Dessert

Fresh fruit platter 季節鮮果盤
Ice cream (2 choices) 2款雪糕
Tiramisu 意大利芝士餅
Almond cream cake 杏仁忌廉蛋糕
Bailey cheese cake 咖啡甜酒芝士蛋糕
Crunchy chocolate cake 香脆朱古力蛋糕
Pear mousse cake 香梨慕絲蛋糕
Green tea crème brûlée 綠茶焦糖燉蛋
Coconut and pineapple dome 椰子菠蘿慕絲
Vanilla and caramel mousse 香草焦糖慕絲
Bread pudding with vanilla sauce 焗麵包布甸
Mini chestnut tart 栗子撻
Coconut milk pudding 椰汁凍糕

Coffee or tea 咖啡或茶

HK\$1,288 per person
港幣 1,288 元 (每位用)

Includes unlimited serving of chilled orange juice, soft drinks and house beer for 4 hours
包括席間四小時無限量供應橙汁、汽水及本地啤酒

10% service charge apply
加一服務費

Menu and price 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

Price valid till 31 December 2019
以上菜譜價錢供應期由即日起至二零一九年十二月三十一日止