

THE LANGHAM

HONG KONG

朗廷時尚婚宴·2018婚宴套餐

凡即場預訂2018年1月1日至9月9日之婚宴酒席,菜單由港幣\$13,888*起,
可獲贈以下禮遇:

- 場地佈置

- 尊貴拍照區背板佈置 或 嘉賓簽名背板
- 迎賓桌佈置

優惠項目

- ♥ 免費入住全新裝修朗廷套房一晚連翌日早餐
- ♥ 三小時免費平治花車連裝飾及司機接送服務 (不包括隧道費及泊車費)
- ♥ 迎賓特飲
- ♥ 特式餐前小食八打
- ♥ 免費五層結婚蛋糕供切餅儀式及拍照用
- ♥ 奉送祝酒香檳乙瓶
- ♥ 免收開瓶費 (每席乙瓶)
- ♥ 免費麻雀耍樂及茗茶供應
- ♥ 席間鮮花擺設
- ♥ 免費使用屏幕、投影機及DVD播放機播放婚禮盛況
- ♥ 奉送精美請柬 (不包括印刷服務)
- ♥ 八小時免費泊車車位八個

*上述價目已包加一服務費

1. 此優惠不適用於已確定之酒席及不可與其他優惠同時使用
2. 婚宴當晚必須消費滿設定之最低金額方可享有此優惠
3. 本酒店保留送出以上各優惠之權利



所有婚宴精選菜式,由米芝蓮三星食府唐閣行政總廚鄺偉強主理

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Langham Weddings, Always in Style Chinese Wedding Package 2018

Book our wedding dinner with January 1 – September 9, 2018 and enjoy complimentary privileges below with menu price from HK\$13,888* and up:

- Venue decoration

- Elegant photo corner decoration OR Signature board
- Reception table decoration

You will enjoy the below privileges:

- ♥ One-night complimentary stay in our newly renovated Langham Suite with honeymoon amenities including breakfast
- ♥ 3-hour complimentary Chauffeured Mercedes Benz limousine service (excludes tunnel fee & parking fee)
- ♥ Welcome mocktail
- ♥ Your choice of deluxe canapés for pre-dinner cocktail (8 dozens)
- ♥ Complimentary 5-tier mock-up wedding cake for cake-cutting ceremony and photo session
- ♥ Complimentary one bottle of champagne for toasting
- ♥ Free corkage for self-brought wines or spirits (one bottle per table)
- ♥ Complimentary Mahjong tables setup in private rooms
- ♥ Fresh floral centerpiece on each table
- ♥ Complimentary use of screen, LCD projector and DVD player
- ♥ Elegantly designed hotel invitation cards (excludes printing service)
- ♥ Complimentary 8-hour valet parking service for a maximum of 8 cars

*All above prices include 10% service charge

#LED Wall Package has to be purchased in order to apply this privilege

1. This package offerings cannot be used for all confirmed booking and in conjunction with other special privileges
2. Minimum charge has to be reached in order to enjoy the above package offerings
3. Hotel reserves the right for any final decision

All wedding banquet dishes are expertly prepared by Executive Chef, Kwong Wai Keung of the three-Michelin starred T'ang Court.



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Signature Menu

金陵乳豬全體

Roasted whole suckling pig

格蘭焗響螺

Baked stuffed sea whelk

碧綠鮮蝦球

Sautéed fresh prawns with garden greens

雙子扒時蔬

Brained scallops with crab roe and seasonal vegetables

燕窩竹笙燉津膽

Double boiled Chinese cabbage with bird's nest and bamboo piths

福祿金錢鮑甫

Braised sliced abalone with black mushrooms and vegetables

清蒸大海斑

Steamed fresh garoupa

當紅炸子雞

Roasted crispy Lung Kong chicken

煙三文魚鮮蝦炒香苗

Fried rice with smoked salmon and fresh shrimps

鮑汁鮮雜菌炆伊麵

Stewed noodles with mixed mushrooms in abalone sauce

百年偕好合

Sweetened red bean cream with lotus seeds

鴛鴦美點

Chinese petits fours

2018年1月1日至9月9日 January 1 – September 9, 2018	HK\$13,888 net
2018年9月10日至12月31日 September 10 – December 31, 2018	HK\$14,888 net

包括席間四小時無限量供應橙汁、汽水及本地啤酒及加一服務費，每席供十二位用

Includes unlimited serving of chilled orange juice, soft drinks and local beer during dinner for 4 hours and 10% service charge, each table for 12 persons

由於市場價格浮動，菜譜將於婚宴日期一個月內再確定。本酒店保留調整菜單價格以保存原有菜式或可改動食材以保持相同價格之權利。

In the case of unforeseeable market price fluctuations for any of the menu items as at the date of contract signing versus up to one month before the Banquet, hotel reserve the right to put on an adjustment on the menu price or substitute with any alternative dish so as to maintain the same price.

為支持生態保育工作，我們已從菜譜中剔除魚翅菜餚，以鼓勵客人選擇其他合乎可持續性發展的優質菜餚。

In support of the ecosystem preservation, we have removed shark's fin dishes from our menus in order to encourage you to choose from the high quality sustainable alternatives that we provide.

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Menu Choices

金陵乳豬全體

Roasted whole suckling pig

格蘭焗響螺

Baked stuffed sea whelk

其他選擇

Alternative selections

沙律海鮮卷

Deep-fried seafood roll

芝香葡國酥

Crispy fried taro puff with cheese in Portuguese style

特級鮑粒焗響螺

Baked stuffed sea whelk with diced abalone (add HK\$150 per table)

百花釀蟹拑

Golden-fried stuffed crab claw with shrimp paste (add HK\$500 per table)

黃金鵝肝百花球

Golden-fried fresh prawns stuffed with goose liver paste (add HK\$1,000 per table)

釀焗鮮蟹蓋

Baked stuffed crab shell with crab meat and onion (add HK\$1,000 per table)

碧綠鮮蝦球

Sautéed fresh prawns with garden greens

其他選擇

Alternative selections

XO醬炒鴛鴦蚌

Sautéed fresh sea clams in XO sauce

翡翠螺片蝦球

Sautéed sliced sea whelks and fresh prawns with garden vegetables

XO醬帶子桂花蚌

Sautéed fresh scallops and sea clams in XO sauce (add HK\$350 per table)

翡翠鮮蝦球帶子

Sautéed fresh prawns and scallops with garden greens (add HK\$380 per table)

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雙子扒時蔬

Braised scallops with crab roe and seasonal vegetables

其他選擇

Alternative selections

金瑤扒雙蔬

Braised minced conpoy with seasonal vegetables

蟹肉扒時蔬

Braised crab meat with seasonal vegetables

蟹肉鮮菌翠時蔬

Braised crab meat with mushrooms and seasonal vegetables (add HK\$300 per table)

蒜子瑤柱甫

Braised whole conpoy with garlic (add HK\$550 per table)

燕窩竹筍燉津膽

Double boiled Chinese cabbage with bird's nest and bamboo piths

其他選擇

Alternative selections

海皇燕窩羹

Braised bird's nest and seafood soup

海味花膠燕窩羹

Braised bird's nest with fish maw and assorted seafood soup (add HK\$480 per table)

松茸竹筍燉津膽

Double boiled Chinese cabbage with Matsutake and bamboo piths (add HK\$1,100 per table)

遼參燉響螺

Double boiled sea whelk with Beche-de-mer (add HK\$1,800 per table)

福祿金錢鮑甫

Braised sliced abalone with black mushrooms and vegetables

其他選擇

Alternative selections

蠔皇鮑甫鵝掌

Braised sliced abalone with goose webs

蠔皇花菇原隻湯鮑 (十頭)

Braised whole abalone with black mushrooms and vegetables (add HK\$400 per table)

蠔皇花菇原隻湯鮑 (七頭)

Braised whole abalone with black mushrooms and vegetables (add HK\$600 per table)

蠔皇花菇原隻湯鮑 (四頭)

Braised whole abalone with black mushrooms and vegetables (add HK\$2,300 per table)

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清蒸大海斑

Steamed fresh garoupa

其他選擇

Alternative selections

清蒸大星斑

Steamed spotted garoupa (seasonal price upon request)

清蒸大東星斑

Steamed spotted garoupa (seasonal price upon request)

當紅炸子雞

Roasted crispy Lung Kong chicken

其他選擇

Alternative selection

富貴鹽香雞

Crispy salted chicken

煙三文魚鮮蝦炒香苗

Fried rice with smoked salmon and fresh shrimps

其他選擇

Alternative selections

金華帶子炒香苗

Fried rice with fresh scallops and Yunnan ham

蒜香火鴨粒炒香苗

Fried rice with diced roasted duckling and garlic

飄香荷葉飯

Fried rice wrapped in lotus leaf

鮑汁鮮雜菌炆伊麵

Stewed noodles with mixed mushrooms in abalone sauce

其他選擇

Alternative selections

蟹肉伊府麵

Braised E-fu noodles with crab meat

上湯鮮水餃

Fresh shrimp dumplings served in supreme soup

上湯煎粉粿

Golden-fried shrimp dumplings served with clear chicken broth

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精美生果盤

Fresh fruit platter (add HK\$300 per table)

百年偕好合

Sweetened red bean cream with lotus seeds

其他選擇

Alternative selections

蓮子百合紅棗茶

Double boiled lotus seeds with red dates and dried lily

川貝銀耳燉紅蓮

Double boiled snow fungus with red dates, lotus seeds and fritillary bulbs

生磨合桃露

Sweetened walnut cream

生磨腰果露湯丸

Sweetened cashew cream with rice dumplings (add HK\$150 per table)

鴛鴦美點 (笑口棗及蓮蓉酥)

Chinese petits fours (Sesame cookies and lotus seed paste pastry)

其他選擇

Alternative selections

合桃酥

Walnut cookie

迷你老婆餅

Mini sweet heart pastry

紅豆糕

Red bean pudding

桂花糕

Osmanthus pudding

椰汁馬豆糕

Split pea coconut pudding

奶皇糯米糍

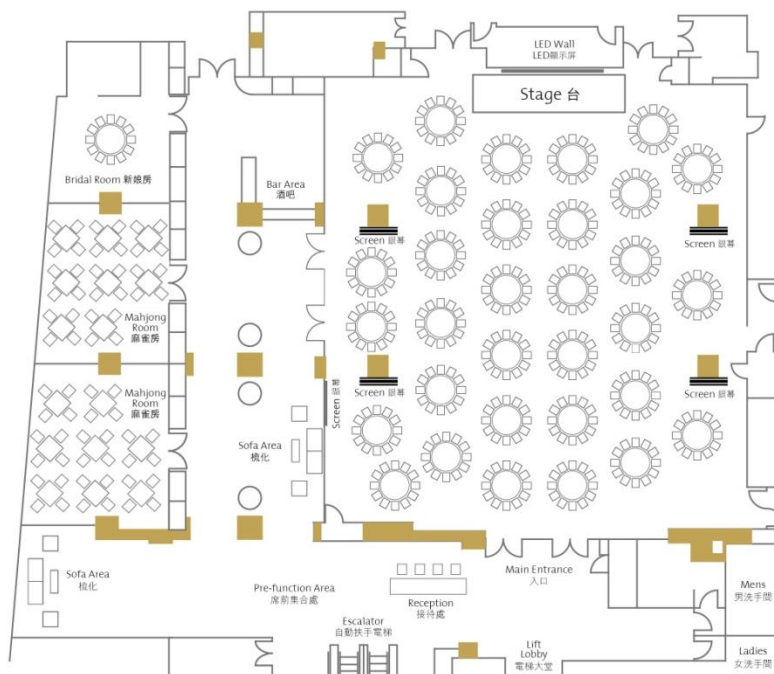
Custard in glutinous rice dumplings

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BALLROOM FLOOR PLAN

宴會廳平面圖



32 Table席

