

# 2015 - 2016 婚宴套餐

凡即場預訂2015年5月1日至2016年4月30日之 婚宴酒席,即可尊享別緻禮堂背板佈置

凡預定2015年5月1日至9月12日之寶石, 鑽石或明珠婚宴,可再自選以下其中一項禮遇:

- 精緻甜品吧
- 每席精選紅酒乙瓶

- 小回禮盒裝朱古力 蜜月套房住宿額外一晚 即影即有照相匣子享用兩小時

優惠項目	翡翠婚宴	寶石婚宴	鑽石婚宴	明珠婚宴
新婚蜜月套房一晚	•	*	<b>Y</b>	*
婚宴當日平治花車連裝飾及司機接送服務 (不包括隧道費及泊車費)	三小時	三小時	五小時	五小時
免費餐前小食	八打	八打	十打	十五打
迎賓什果賓治	<b>&gt;</b>	•	•	•
五層結婚蛋糕供拍照用	<b>&gt;</b>	<b>&gt;</b>	<b>&gt;</b>	<b>&gt;</b>
席間高貴鮮花擺設	<b>&gt;</b>	•	•	•
免費麻雀耍樂及茗茶供應	<b>&gt;</b>	<b>&gt;</b>	<b>&gt;</b>	<b>&gt;</b>
祝酒香檳乙瓶	*	<b>*</b>	•	<b>*</b>
每席免收開瓶費	每席乙瓶	每席乙瓶	每席兩瓶	每席兩瓶
精美嘉賓題名冊乙本	•	•	•	•
精美請柬(不包括印刷服務)	每席八套	每席八套	每席十套	每席十套
免費使用影幕、投影機及DVD播放機播放婚禮盛況	<b>&gt;</b>	<b>&gt;</b>	<b>&gt;</b>	<b>&gt;</b>
八小時免費泊車車位	五個	五個	八個	十個
優惠券包括: 禮餅, 請柬, 化妝, 攝影及證婚服務	*	<b>*</b>	•	<b>*</b>
	The Food	The Food	美岸海鮮廰	美岸海鮮廰
結婚週年餐飲禮券	Gallery	Gallery	港幣一千元	港幣一千元
	自助晚餐兩位	自助晚餐兩位	餐飲禮券	餐飲禮券
小回禮盒裝朱古力	-	=	<b>\P</b>	•

#### ♥ 婚宴套餐所包含之項目

- \*上述價目已包括加一服務費
- 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



新婚生活易大獎2014 新人至愛酒店婚宴 - 九龍區 (優越之選)



所有婚宴精選菜式, 由被評選為米芝蓮二星食府, 唐閣行政總廚鄺偉強主理



# 2015 - 2016 Wedding Package

# Enjoy complimentary enchanted backdrop for wedding dinner within May 1, 2015 - April 30, 2016

For booking Ruby, Diamond or Pearl wedding package for May 1, 2015 - September 12, 2015, one of the following additional privileges will be offered:

- 'Sweet Temptation" (sweet corner)
- One bottle of house red wine per table
- Chocolate gift boxes for each guests
- One extra night of bridal suite
- Photo booth service for 2 hours

Privilege items	Jade	Ruby	Diamond	Pearl
One night's bridal suite accommodation with honeymoon amenities	•	•	•	*
Chauffeur-driven Mercedes Benz limousine on wedding day (excluding tunnel fee & parking fee)	3 hours	3 hours	5 hours	5 hours
Complimentary pre-dinner snack	8 dozen	8 dozen	10 dozen	15 dozen
Welcome fruit punch	•	•	•	•
5-tier wedding mock up cake for photo session	•	•	•	•
Fresh floral centerpiece on each dining table	•	•	•	•
Complimentary mahjong games with Chinese tea	•	•	•	•
A bottle of champagne for toasting	•	•	•	•
Free corkage for self bring in wines or spirits	1 bottle / table	1 bottle / table	2 bottles / table	2 bottles / table
Guest signature book	•	•	•	•
Complimentary invitation cards (without printing service)	8 sets / table	8 sets / table	10 sets / table	10 sets / table
Complimentary use of Screen, LCD projector and DVD player	•	•	•	•
Complimentary car parking spaces for 8 hours per vehicle	5 spaces	5 spaces	8 spaces	10 spaces
Discount coupons includes: bakery, invitation cards, make-up, photography and civil celebrant service	•	*	•	•
	Buffet dinner for	Buffet dinner for	HK\$1,000	HK\$1,000
Anniversary dining coupon	2 persons at The	2 persons at The	coupon at	coupon at
	Food Gallery	Food Gallery	The Bostonian	The Bostonian
A chocolate gift box for each guest	-	-	•	<b>♥</b>

#### Privileges included in the package

- \*Minimum charge is inclusive of 10% service charge
- 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



ESD Life Bridal Award 2014 Best Hotel Wedding Banquet – Kowloon (Preferred Choice)



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







### 翡翠婚宴

金陵乳豬全體 Roasted whole suckling pig 沙律海鮮卷

Deep-fried seafood rolls 碧綠螺片蝦球

Sautéed fresh prawns and sliced whelk with garden green 金瑤扒鴛鴦蔬

Braised minced conpoy with seasonal vegetables 竹笙海皇燕窩羹\*

Braised bird's nest soup with assorted seafood and bamboo piths\* 福禄金錢鮑甫

Braised sliced abalone with black mushrooms and vegetables 清蒸大海斑

Steamed fresh garoupa

當紅炸子雞

Roasted Lung Kong chicken

福建炒香苗

Fried rice with Fukin style

蟹肉伊府麵

Braised E-fu noodles with crab meat

百年諧好合

Sweetened red bean cream with lotus seeds

鴛鴦美點

Chinese petits fours

2015年5月1日至9月12日 May 1 – September 12, 2015	HK\$10,388 net
2015年9月13日至12月31日 September 13 – December 31, 2015	HK\$12,888 net
2016年1月1日至4月30日 January 1 – April 30, 2016	HK\$13,888 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

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

\*花膠竹笙雞絲翅可取代竹笙海皇燕窩羹

\*"Braised shark's fin soup with fish maw, bamboo fungus and shredded chicken" can replace "Braised bird's nest soup with assorted seafood and bamboo piths".

每席供十二位用

Each table for 12 persons

由於市場價格浮動,菜譜將於婚宴日期一個月前再確定。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。 此等菜式只會因應個別客人需求而限量供應。

\*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.

A limited number of shark's fin dishes may be available on request.





金陵乳豬全體 Roasted whole suckling pig 格蘭焗響螺

Baked stuffed sea whelks XO醬帶子桂花蚌

Sautéed fresh scallops and sea clams in XO sauce 碧玉翠環瑤柱甫

Braised whole conpoy in water melon rings 海皇燕窩羹\*

Braised bird's nest soup with assorted seafood\* 蠔皇花菇原隻湯鮑 (十頭)

Braised whole abalone with black mushrooms

清蒸大海斑

Steamed fresh garoupa

當紅炸子雞

Roasted Lung Kong chicken

上湯鮮水餃 Fresh shrimp dumplings served in supreme soup

金華鮮蝦炒香苗

Fried rice with fresh shrimps and Yunnan ham 蓮子百合紅棗茶

Double boiled lotus seeds with red dates and dried lily 精美生果盤

Fresh fruit platter 鴛鴦美點

Chinese petits fours

2015年5月1日至9月12日 May 1 — September 12, 2015	HK\$11,188 net
2015年9月13日至12月31日 September 13 – December 31, 2015	HK\$13,888 net
2016年1月1日至4月30日 January 1 – April 30, 2016	HK\$14,988 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

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

\*竹笙雞絲金勾翅可取代海皇燕窩羹 \*"Braised shark's fin soup with bamboo fungus and shredded chicken" can replace "Braised bird's nest soup with assorted seafood".

每席供十二位用 Each table for 12 persons

由於市場價格浮動,菜譜將於婚宴日期一個月前再確定。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。 此等菜式只會因應個別客人需求而限量供應。 \*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. A limited number of shark's fin dishes may be available on request.





## 鑽石婚宴

金陵乳豬全體 Roasted whole suckling pig 特級鮑粒焗響螺

Baked stuffed sea whelks with diced abalone 翡翠鮮蝦球

Sautéed fresh prawns with garden greens 蒜子瑤柱甫

> Braised whole conpoy with garlic 海皇燕窩羹,

Braised bird's nest soup with assorted seafood\* 蠔皇花菇原隻湯鮑 (十頭)

Braised whole abalone with black mushrooms

清蒸大星斑

Steamed spot garoupa

當紅炸子雞

Roasted Lung Kong chicken

上湯煎粉果

Crispy shrimp dumplings served with supreme soup

飄香荷葉飯

Fried rice wrapped in lotus leaf

銀耳燉紅蓮

Double boiled snow fungus with red dates and lotus seeds

精美生果盤

Fresh fruit platter 鴛鴦美點

Chinese petits fours

2015年5月1日至9月12日 May 1 – September 12, 2015	HK\$12,388 net
2015年9月13日至12月31日 September 13 – December 31, 2015	HK\$14,888 net
2016年1月1日至4月30日 January 1 – April 30, 2016	HK\$16,088 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

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

\*竹笙蟹肉金勾翅可取代竹笙海皇燕窩羹

\*"Braised shark's fin soup with crab meat and bamboo piths " can replace "Braised bird's nest soup with assorted seafood and bamboo piths".

每席供十二位用

Each table for 12 persons

由於市場價格浮動,菜譜將於婚宴日期一個月前再確定。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。 此等菜式只會因應個別客人需求而限量供應。 \*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. A limited number of shark's fin dishes may be available on request.





## 明珠婚宴

金陵乳豬全體 Roasted whole suckling pig 釀焗鮮蟹蓋 Baked stuffed crab shell

翡翠蝦球帶子

Sautéed fresh scallops and fresh prawns with garden greens 瑤柱鮮菌翠時蔬

Sautéed minced conpoy with white mushrooms and seasonal vegetables 鮮蟹肉海皇燕窩羹\*

Braised whole abalone with black mushrooms

清蒸大東星斑

Steamed spot garoupa

當紅炸子雞

Roasted Lung Kong chicken

上湯水餃伊麵

E-fu noodles with shrimp dumplings in supreme soup 錦繡火鴨粒香苗

Fried rice with diced roasted duckling and vegetables 杏汁湘蓮燉燕窩

Double boiled bird's nest with lotus seeds in almond cream 鴛鴦美點

### Chinese petits fours

2015年5月1日至9月12日 May 1 – September 12, 2015	HK\$15,188 net
2015年9月13日至12月31日 September 13 – December 31, 2015	HK\$18,388 net
2016年1月1日至4月30日 January 1 – April 30, 2016	HK\$19,888 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

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

\*鮮蟹肉燴海虎翅可取代鮮蟹肉海皇燕窩羹

\*" Braised superior shark's fin soup with crab meat" can replace "Braised bird's nest soup with assorted seafood and crab meat".

每席供十二位用

Each table for 12 persons

由於市場價格浮動,菜譜將於婚宴日期一個月前再確定。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。 此等菜式只會因應個別客人需求而限量供應。

\*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.

A limited number of shark's fin dishes may be available on request.



