

2015 婚宴套餐 凡即場預訂2015年5月1日至12月31日之 婚宴酒席,即可尊享別緻禮堂背板佈置 每席由港幣\$11,088元起

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	•	•	۶	•
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	•	*	\$	¥
五層結婚蛋糕供拍照用	*	>	>	•
席間高貴鮮花擺設	•	>	>	*
免費麻雀耍樂及茗茶供應	•	*	*	•
祝酒香檳乙瓶	•	•	۶	•
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	•	•	\$	•
八小時免費泊車車位	五個	五個	八個	十個
優惠劵包括:禮餅,請柬,化妝,攝影及證婚服務	•	•	\$	•
	The Food	The Food	美岸海鮮廰	美岸海鮮廰
結婚週年餐飲禮劵	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	餐飲禮劵
小回禮盒裝朱古力	-	-	•	•

♥ 婚宴套餐所包含之項目

*上述價目已包括加一服務費

1. 此優惠只適用於2014年9月6日香港朗廷酒店婚宴諮詢日期間所預訂之婚宴酒席

2. 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

3. 本酒店保留送出以上各優惠之權利



新婚生活易大獎2013 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 Wedding Package

Complimentary enchanted backdrop for wedding dinner within May 1 - December 31, 2015 confirmed on the consultation day Menu price starts from HK\$11,088 each per table

Privilago itoma	Jade	Buby	Diamond	Pearl
Privilege items	Jaue	Ruby	Diamonu	Feati
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 / tabl
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	*	۲	•	*
	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 Bostonia
A chocolate gift box for each guest	-	-	•	•

Privileges included in the package

*Minimum charge is inclusive of 10% service charge

- 1. This package is only valid for new wedding reception bookings confirmed at The Langham, Hong Kong Wedding Consultation Day on September 6, 2014
- 2. This package offerings cannot be used for all confirmed booking and in conjunction with other special privileges

3. Hotel reserves the right for any final decision



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ESD Life Bridal Award 2013 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 XO醬帶子桂花蚌 Sautéed fresh scallops and sea clams in XO sauce 金瑤扒鴛鴦蔬 Braised minced conpoy with seasonal vegetables 海皇燕窩羹* Braised bird's nest soup with assorted seafood* 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 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\$11,088 net
2015年9月13日至12月31日 September 13 – December 31, 2015	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

*花膠竹笨雞絲翅可取代海皇燕窩羹

الالله المعامة ال المعامة ا

> 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.



Kuby

寶石婚宴

金陵乳豬全體 Roasted whole suckling pig 格蘭焗響螺 Baked stuffed sea whelks 碧綠螺片蝦球 Sautéed fresh prawns and sliced whelk with garden greens 雙子扒時蔬 Braised scallops with crab roe and seasonal vegetables 海皇燕窩羹* Braised bird's nest soup with assorted seafood* 福祿金錢鮑甫 Braised sliced abalone with black mushrooms and vegetables 清蒸大星斑 Steamed spot 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\$12,088 net
2015年9月13日至12月31日 September 13 – December 31, 2015	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 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

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Diamond

鑽石婚宴

金陵乳豬全體 Roasted whole suckling pig 黃金帶子酥 Golden fried scallops 翡翠鮮蝦球 Sautéed fresh prawns with garden greens 蒜子瑤柱甫 Braised whole conpoy with garlic 竹笙海皇燕窩羹* Braised bird's nest soup with assorted seafood and bamboo piths* 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 HK\$13,388 net May 1 – September 12, 2015 2015年9月13日至12月31日 HK\$15,888 net September 13 – December 31, 2015 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裔羹 *"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

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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 bird's nest soup with assorted seafood and crab meat* 蠔皇花菇原隻湯鮑 (八頭)

> 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\$16,188 net
2015年9月13日至12月31日 September 13 – December 31, 2015	HK\$19,388 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

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