



THE LANGHAM
Hong Kong

2015 - 2016 婚 宴 套 餐

凡 即 場 預 訂 2015 年 9 月 13 日 至 2016 年 6 月 30 日 之
婚 宴 酒 席 , 即 可 尊 享 別 緻 禮 堂 背 板 佈 置

另 預 訂 2015 年 9 月 13 日 至 12 月 31 日 星 期 一 至 四 期 間
之 婚 宴 酒 席 滿 20 席 或 以 上 , 再 獲 贈 2 席 酒 席 #

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	♥	♥	♥	♥
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	♥	♥	♥	♥
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 券 包 括 : 禮 餅 , 請 柬 , 化 妝 , 攝 影 及 證 婚 服 務	♥	♥	♥	♥
結 婚 週 年 餐 飲 禮 券	The Food Gallery 自 助 晚 餐 兩 位	The Food Gallery 自 助 晚 餐 兩 位	美 岸 海 鮮 廳 港 幣 一 千 元 餐 飲 禮 券	美 岸 海 鮮 廳 港 幣 一 千 元 餐 飲 禮 券
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

婚 宴 當 晚 必 須 惠 顧 滿 廿 席 或 以 上 及 消 費 滿 設 定 之 最 低 金 額 方 可 享 用 此 優 惠 , 優 惠 所 奉 送 之 酒 席 只 限 於 婚 宴 當 晚 同 時 使 用 。

若 婚 宴 當 晚 未 能 享 用 所 奉 送 之 免 費 酒 席 , 亦 不 能 延 期 使 用 或 作 退 款 、 結 賬 折 扣 之 用 途

優 惠 所 奉 送 之 免 費 酒 席 與 消 費 之 酒 席 需 為 同 等 價 值

1. 此 優 惠 只 適 用 於 2014 年 12 月 12-14 日 第 77 屆 聖 誕 婚 紗 、 婚 宴 及 結 婚 服 務 博 覽 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. 婚 宴 當 晚 必 須 消 費 滿 設 定 之 最 低 金 額 方 可 享 有 此 優 惠
4. 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





THE LANGHAM

Hong Kong

2015 - 2016 Wedding Package

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

Complimentary 2 tables if guaranteed 20 tables or above for wedding dinner
on Monday to Thursday from September 13 to December 31, 2015 #

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	♥	♥	♥	♥
Anniversary dining coupon	Buffet dinner for 2 persons at The Food Gallery	Buffet dinner for 2 persons at The Food Gallery	HK\$1,000 coupon at The Bostonian	HK\$1,000 coupon at The Bostonian
A chocolate gift box for each guest	-	-	♥	♥

♥ Privileges included in the package

*Minimum charge is inclusive of 10% service charge

Customer has to consume 20 tables or above or consume the minimum charge. Strict redemption on the date of the event, no postponement. Regardless of its cause, any unutilized complimentary tables, the value of which, cannot be used as a deduction from the final bill and any unutilized balance is not subject to refund.

The free table offered and the table consumed should be of equivalent value

1. This package is only valid for new wedding reception bookings confirmed at The 77th Christmas Wedding Service & Banquet Expo on December 12-14, 2014
2. This package offerings cannot be used for all confirmed booking and in conjunction with other special privileges
3. Minimum charge has to be reached in order to enjoy the above package offerings
4. 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.





THE LANGHAM

Hong Kong

Jade

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

竹筍海皇燕窩羹*

Braised bird's nest soup with assorted seafood 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 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6月30日 January 1 – June 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

*花膠竹筍雞絲翅可取代竹筍海皇燕窩羹

**"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。
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.



THE LANGHAM

Hong Kong

Ruby

寶石婚宴

金陵乳豬全體

Roasted whole suckling pig

格蘭焗響螺

Baked stuffed sea whelks

翡翠鮮蝦球

Sautéed fresh prawns 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

飄香荷葉飯

Fried rice wrapped in lotus leaf

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6月30日 January 1 – June 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

*竹筍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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THE LANGHAM

Hong Kong

Diamond

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

XO醬帶子桂花蚌

Sautéed fresh scallops and sea clams in XO sauce

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

金華鮮蝦炒香苗

Fried rice with fresh shrimps and Yunnan ham

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6月30日 January 1 – June 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

*竹筍蟹肉金勾翅可取代竹筍海皇燕窩羹

“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。
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THE LANGHAM

Hong Kong

Pearl

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6月30日 January 1 – June 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。
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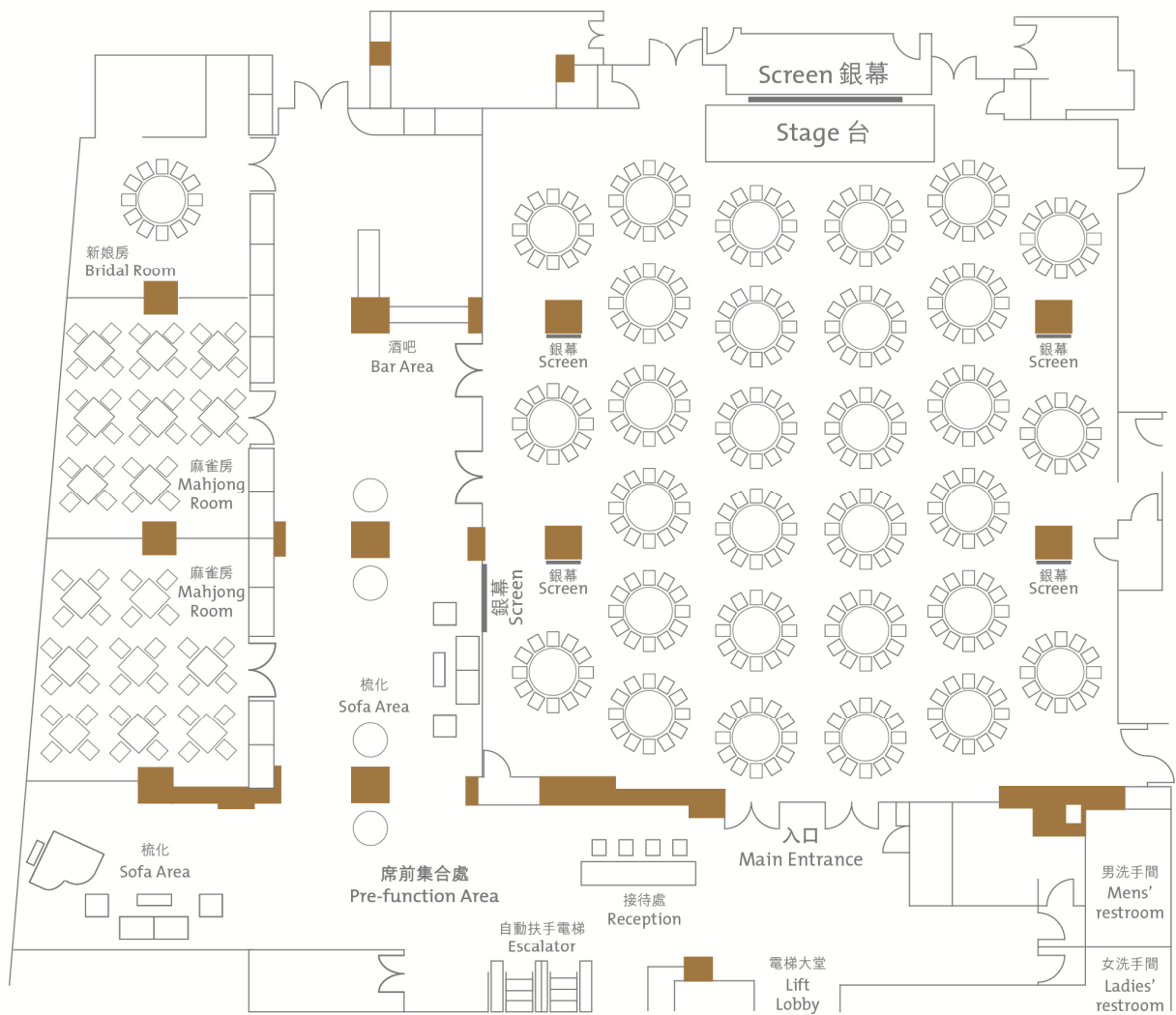
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THE LANGHAM
Hong Kong

BALLROOM FLOOR PLAN

宴會廳平面圖



30席