

2015 婚宴套餐

凡 即 場 預 訂 2015年 9月 13日 至 12月 31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1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	三小時	三小時	五小時	五小時
(不包括隧道費及泊車費)	, , ,	_ , ,,		<u> </u>
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	>	*	>	•
	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	餐飲禮劵	餐飲禮劵
小回禮盒裝朱古力	-	=	Y	•

♥ 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2015年1月17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. 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



2015 Wedding Package

Enjoy complimentary enchanted backdrop for wedding dinner within September 13 – December 31, 2015

Complimentary 1 table 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	•	*	•	•
	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	-	-	•	♥

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.
- $\ensuremath{\mathtt{\#}}$ 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 Langham, Hong Kong Wedding Consultation Day on January 17, 2015
- 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.







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

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

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

精美牛果盤

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

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

*竹笙雞絲金勾變可取代海星燕窩羹 *"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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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 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

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

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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 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

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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