

THE LANGHAM

HONG KONG

完美婚宴

為慶祝這個大日子，香港朗廷酒店特別為您準備了華麗場地佈置、
豐富美饌等午膳婚宴套餐。

中式午餐每席港幣\$9,988*或自助午餐每位為港幣\$838*起

凡於婚宴諮詢日期間惠顧，即可獲贈以下一項免費禮遇，如預訂賓客滿180人或以上，更可自選以下兩項免費禮遇：

- 壹誓證婚服務為您提供證婚服務(不包括政府收費)
- 蜜月套房住宿一晚
- 每20人送精選紅酒乙瓶
- 小回禮盒裝朱古力

優惠項目：

- ♥ 精緻場地背板，接待桌佈置及席間高貴鮮花擺設
- ♥ 席間三小時無限量飲品供應(包括橙汁、汽水及嘉士伯啤酒)
- ♥ 可於中午 12:00 至下午 3:30 期間使用場地，包括新娘房
- ♥ 五層結婚蛋糕裝飾供拍照用
- ♥ 精美請柬(不包括印刷服務)
- ♥ 祝酒香檳乙瓶
- ♥ 每席免收開瓶費乙瓶
- ♥ 免費使用影幕、投影機及 DVD 播放機播放婚禮盛況
- ♥ 四小時免費泊車車位六個
- ♥ 優惠券包括: 禮餅, 請柬, 化妝及攝影

最低消費 (只限星期六及日)

即日起至2017年3月31日

HK\$130,000*

*另收加一服務費

1. 此優惠只適用於2016年4月23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

THE LANGHAM

HONG KONG

Wedding in Style

To celebrate this once-in-a-life-time occasion, The Langham, Hong Kong is delighted to offer **Wedding Lunch Package inclusive of Elegant Decoration and an array of privileges for your important event. Chinese style at HK\$9,988* per table or buffet style from HK\$838* per person**

Book a Wedding Lunch Package during Wedding Consultation Day, you will enjoy **ONE** of these complimentary benefits. If confirm 180 persons or above, you will enjoy **TWO** of them:

- Civil Celebrant Service by “an Oath celebrant service” (Government fee is excluded)
- One-night bridal suite
- A selected house red wine for every 20 persons
- Chocolate gift box for each guest

Special Offers:

- Elegant decor with backdrop, reception and floral centerpiece
- Unlimited serving of chilled orange juice, soft drinks and local beer (Carlsberg) for 3 hours
- Use of venue from 12:00noon to 3:30pm, inclusive of a bridal room
- 5-tier wedding mock up cake for photo session
- Invitation cards (not including printing)
- A bottle of champagne for toasting
- Free corkage for a bottle of self bring-in wine or spirits for each table
- Complimentary use of LCD Projector and DVD Player
- 6 complimentary car parking spaces for 4 hours
- Discount coupons includes: bakery, invitation cards, make-up and photography

Minimum Charge (Open for Saturdays & Sundays only)

Now – March 31, 2017

HK\$130,000*

*Subject to 10 % service charge

1. This package is only valid for new wedding reception bookings confirmed at The Langham, Hong Kong Wedding Consultation Day on April 23, 2016
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

THE LANGHAM

HONG KONG

婚宴中式午餐

Wedding Chinese Signature Lunch 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

海皇燕窩羹

Braised bird's nest soup with assorted seafood

清蒸大星斑

Steamed spotted garoupa

當紅炸子雞

Roasted Lung Kong chicken

上湯鮮水餃

Fresh shrimp dumplings served in supreme soup

錦繡火鴨粒香苗

Fried rice with diced roasted duckling and vegetables

生磨合桃露湯圓

Sweetened walnut cream with dumplings

精美生果盤

Fresh fruit platter

鴛鴦美點

Chinese petits fours

每席為港幣\$9,988 及另收加一服務費

HK\$9,988 plus 10% service charge per table

包括席間三小時無限量供應橙汁、汽水及本地啤酒，每席供十二位用

Includes unlimited serving of chilled orange juice, soft drinks and local beer during dinner for 3 hours, 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。

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.

THE LANGHAM

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Menu Choices

金陵乳豬全體

Roasted whole suckling pig

其他選擇

Alternative selections

點心拼盤 (任擇四款)

Dim sum sampler (Please select four)

| | |
|-------|--|
| 蝦餃 | Steamed shrimp dumplings |
| 燒賣 | Steamed pork dumplings |
| 竹筍上素餃 | Steamed mixed vegetables and bamboo fungus dumplings |
| 叉燒飽 | Steamed barbecued pork buns |
| 叉燒酥 | Barbecued pork pastry |
| 香茜瑤柱餃 | Steamed conpoy, coriander and pork dumplings |
| 春卷 | Golden fried spring rolls |
| 帶子鳳眼餃 | Steamed shrimp, scallop and pork dumplings |
| 菜苗海皇餃 | Steamed seafood with green vegetable dumplings |
| 雪菜火鴨糰 | Steamed diced duck, preserved vegetables and bamboo shoots dumplings |

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\$280 per table)

百花釀蟹拑

Golden-fried stuffed crab claw with shrimp paste (add HK\$650 per table)

釀焗鮮蟹蓋

Baked stuffed crab shell (add HK\$1,200 per table)

以上項目另收加一服務費

Subject to 10 % service charge for the above items

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碧綠鮮蝦球

Sautéed fresh prawns with garden greens

其他選擇

Alternative selections

翡翠花姿桂花蚌

Sautéed sliced squids and sea clams with garden greens

彩虹花姿帶子

Sautéed sliced sea squid and scallops with garden vegetables

XO醬帶子桂花蚌

Sautéed fresh scallops and sea clams in XO sauce (add HK\$250 per table)

翡翠鮮蝦球帶子

Sautéed fresh prawns and scallops with garden greens (add HK\$300 per table)

蠔皇花菇原隻湯鮑 (十頭)

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

海皇燕窩羹

Braised bird's nest soup with assorted seafood

其他選擇

Alternative selections

竹筍海皇燕窩羹

Braised bird's nest soup with assorted seafood and bamboo piths (add HK\$280 per table)

燕窩竹筍燉津膽

Double boiled Chinese cabbage with bird's nest and bamboo piths (add HK\$680 per table)

海味花膠燕窩羹

Braised bird's nest soup with fish maw and assorted seafood (add HK\$1,000 per table)

清蒸大星斑

Steamed spotted garoupa

其他選擇

Alternative selections

清蒸大東星斑

Steamed spotted garoupa (seasonal price upon request)

當紅炸子雞

Roasted Lung Kong chicken

其他選擇

Alternative selection

富貴鹽香雞

Crispy salted chicken

以上項目另收加一服務費

Subject to 10 % service charge for the above items

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上湯鮮水餃

Fresh shrimp dumplings served in supreme soup

其他選擇

Alternative selections

鮑汁鮮雜菌炆伊麵

Stewed noodles with mixed mushrooms in abalone sauce

上湯煎粉粿

Crispy shrimp dumplings served with supreme soup

錦繡火鴨粒香苗

Fried rice with diced roasted duckling and vegetables

其他選擇

Alternative selections

煙三文魚鮮蝦炒香苗

Fried rice with smoked salmon and fresh shrimps

金華帶子炒香苗

Fried rice with fresh scallops and Yunnan ham

生磨合桃露湯圓

Sweetened walnut cream with dumplings

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 chuan bei

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

奶皇糯米糍

Custard in glutinous rice dumplings

以上項目另收加一服務費

Subject to 10 % service charge for the above items

THE LANGHAM

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精選婚宴自助午餐

Deluxe wedding buffet lunch menu

Cold dishes 冷盤

Norwegian smoked salmon with condiments 挪威煙三文魚

Ginger honey glazed duck breast 蜜糖鴨胸

Thai style roasted marinated chicken rolls 泰式燒雞卷

Individual crab and apple salad on mango 蟹肉蘋果芒果沙律

Seared yellow-fin tuna with Russian Caviars 燒吞拿魚配茄子醬及香檸醬

White wine jelly with seafood tratra 白酒海鮮啫喱

Home-made liver pate with dried fruit compote 秘制鵝肝醬配甜乾果

Selected Japanese sashimi 雜錦刺身

Selected Japanese nigiri and maki sushi 雜錦壽司

Japanese soba noodles with dashi and pickles 日式蕎麥麵

Japanese sesame seaweed salad 日式芝麻紫菜沙律

Salads 沙律

Pasta and tuna salad 吞拿魚通粉沙律

Peach, apple and chicken salad 水蜜桃蘋果雞肉沙律

Prawn and melon salad with Russian-brandy sauce 鮮蝦蜜瓜沙律

Roma tomato and buffalo mozzarella with fresh basil 香草羅馬蕃茄伴水牛芝士

Caesar salad tossed with order 凱撒沙律

Bacon bits, croutons, parmesan cheese 煙肉粒、麵包、巴馬芝士

Healthy Organic salad bar 有機沙律吧

Romaine lettuce, frisse lettuce, red oat lettuce, spring jade sprout, US iceberg lettuce, rocket,

House cucumber, grape cherry tomatoes, white mushrooms, sweet corn and kidney beans

羅馬菜、卷心生菜、紅葉生菜、翡翠苗、生菜、火箭菜、溫室青瓜、車厘茄、蘑菇片、粟米、腰豆

Salad dressings: 沙律醬

French, thousand islands, lime vinaigrette, saffron sweet garlic low fat dressing

法式沙律醬、千島沙律醬、青檸油醋汁、低脂番紅花香蒜汁

Seafood on ice 海鮮

US rock oyster, pacific prawns, crab leg, green lipped mussel, crawfish lobster, Jade sea whelk

新鮮生蠔、太平洋海蝦、長蟹腳、青口、淡水龍蝦及翡翠螺

Horseradish cocktail sauce, mignonette, tobacco, lemon wedge

配辣根醬、乾蔥紅酒醋汁、塔巴斯哥辣醬、檸檬汁

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Soup 餐湯

New England clam chowder 新英倫蜆肉周打湯

Carving trolley 燒烤肉車

Roasted prime ribs of beef with three peppercorn sauce 燒脊骨西冷牛肉伴黑椒汁

Oyster cooks to order 即烤生蠔

Chinese fried oyster with garlic and port wine glazes 中式蒜蓉碎酒生蠔

Hot dishes 熱食

Teriyaki glazed boneless chicken with soya eggplants 日式燒雞伴醬油茄子

Honey-rosemary glazed welsh baby pork ribs 蜜糖香草焗豬肋骨

Over baked barramundi with fontina cheese and tomatoes 意式芝士焗鱈魚伴鮮茄醬

Thai style roasted spiced pork skewer 泰式豬頸肉

Penne and mushroom fricassee 雜菌長通粉

Malaysian red curry beef with steamed rice 馬來西亞紅咖喱牛肉飯

Sautéed potatoes with herbs 香草炒薯仔

Stir-fried duck morsels and cuttlefish with broccoli 鴨肉花姿炒西蘭花

Chinese stir-fried siu tong choy with garlic 蒜香小唐菜

Fried rice with egg white, ginger and seafood 海鮮蛋白薑粒炒飯

Stir-fried U-don noodles with chicken, shrimp and cabbage 鷄絲鮮蝦炒烏冬

Desserts 甜品

New York cheesecake 紐約芝士蛋糕

Chestnut cream cake 栗子忌廉蛋糕

Chocolate mousse cake 朱古力慕絲蛋糕

Chocolate and mango pave 朱古力香芒蛋糕

Red bean pudding 紅豆糕

Lemon marshmallow meringue 香檸棉花糖蛋白脆餅

Strawberry mousse 士多啤梨慕絲

Caramel crème brûlée with berries 法式焦糖燉蛋伴雜莓

Apple crumble with vanilla sauce 蘋果金寶配雲尼拿醬

Green tea red bean rolls 綠茶紅豆蛋糕卷

Hot sweetened red bean soup 紅豆沙

Chocolate fountain with condiments 朱古力噴泉

Premium ice cream 精選雪糕

Seasonal fruit slices 鮮果拼盆

Coffee or tea 咖啡或茶

每位為港幣\$838 及另收加一服務費

HK\$838 plus 10% service charge per person

THE LANGHAM

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尊貴婚宴自助午餐

Premium wedding buffet lunch menu

Cold dishes 冷盤

Norwegian smoked salmon with capers 挪威煙三文魚

Gravalax's of dill salmon 刁草醃三文魚

Sliced Parma ham with rock melon 帕爾馬火腿配蜜瓜

Platter of salami, mortadella and pepperoni 意式凍肉拼盤

Shooter glass with Bean curd custard and nashi pear compote 豆腐吉士杯伴燴梨

Shooter glass of marin lobster tartar with caviar 龍蝦他他伴魚子醬

Oven baked yams with chorizo and crème fraiche 蜜糖烤甜蕃薯配辣肉腸

Chinese barbecued pork, chicken, duck platter 燒味拼盤

Fore Gras craving 即切鵝肝

Homemade liver terrine with raspberry coating 紅莓醋啫喱肝醬批

Purple onion marmalade, figs compote and toasted organic banquette 紅酒燴洋蔥、燴無花果及有機法飽

Healthy organic salad bar 有機沙律吧

Eight kinds of organic lettuce and market vegetables 八種有機新鮮蔬菜

Dressings: thousand island, mayonnaise, balsamic olive oil, French dressing, Caesar and ginger-lime vinaigrette

千島醬、蛋黃醬、油醋汁、法式沙律醬、凱撒沙律醬、薑味青檸油醋汁

Selected compound Salads 精選沙律

Sour mango, apple and chicken salad 芒果蘋果雞肉沙律

Vine ripened tomatoes with Greek feta, oregano and balsamic 希臘沙律

New potato salad with egg, celery, Italian parsley and mustard aioli

薯仔沙律配雞蛋、西芹、意大利香草及芥末蛋黃醬

Japanese corner 日式美食

Selection of sashimi, included salmon, tuna, octopus and tilapia fish

新鮮魚生包括三文魚、吞拿魚、八爪魚及鯛魚

Selected norimaki and nigiri sushi including salmon, prawn and vegetables 雜錦壽司

with pickled ginger, wasabi and soy 配薑片、日本芥末及豉油

Seafood on mountain 海鮮

US rock oyster, Boston lobster, balmain bugs, Atlantic prawns, crawfishes, NZ green lipped mussels and Iceland

Jade sea whelk

新鮮生蠔、波士頓龍蝦、琵琶蝦、大西洋蝦、淡水龍蝦、青口及翡翠螺

served with horseradish cocktail sauce, lime aioli, lemon, tobasco, mignonette vinegar

配辣根醬、青檸汁、檸檬汁、塔巴斯哥辣醬、乾蔥紅酒醋汁

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Soup and breads 餐湯及麵包

New England clam chowder 新英倫蜆肉周打湯

Freshly baked bread loaves and rolls 鮮製麵包

Carving Trolley 燒烤肉車

Sea salted and rosemary roasted sirloin of beef with red wine reduction 海鹽香草烤西冷牛扒配紅酒汁

Cooking station 即煮意大利粉

Lobster pasta 龍蝦意粉

Fresh cook lobster linguini with tomato-lobster sauce 鮮煮蕃茄龍蝦汁天使麵

Sweet onion, shiitake, Roma tomato, parmesan, pesto

甜洋蔥、香菇、羅馬蕃茄、巴馬臣芝士、意大利香草醬

Mains 熟食

Slow cooks chicken with champagne, lardon and baby onions 香檳慢煮雞配煙肉洋蔥

Honey mustard roasted baby lamb ribs with red wine sauce 蜜糖芥末烤羊肋骨配紅酒汁

Florentine style gratined sole fillet 莧菜焗龍脷柳

Steamed halibut with ginger and spring onion 薑蔥蒸比目魚

Chestnut mashed potatoes 栗子薯蓉

Indian chicken curry 印度咖哩雞

Fragrant steamed rice 絲苗白飯

Szechuan style chili braised fish with bamboo and eggplant 四川茄子魚塊

Hakka style wok fried chicken, black mushroom, ginger and garlic 客家風味黃酒炒雞

Wok fried seasonal vegetables with garlic 蒜蓉炒時蔬

Desserts 甜品

Aussie Pavlova with tropical fruit 熱情果蛋白蛋糕

Belgian bitter chocolate cake 比利時特濃朱古力蛋糕

Chestnut cake with bailey cream 栗子甜酒蛋糕

Italian tiramisu 意大利芝士蛋糕

Granny smith apple crumble with vanilla sauce 焗蘋果金寶酥伴雲呢拿汁

Ripe mango pudding 芒果布丁

Strawberry and blueberry frangipane 士多啤梨藍梅杏仁撻

Seasonal fresh fruit platter 鮮果拼盤

Premium ice creams with wafer cones 精選雪糕及配料及窩夫筒

Chocolate fountain with fruits and marshmallows 朱古力噴泉配鮮果及棉花糖

Sweet station cooks with order 即制窩夫

Fresh cook Belgian waffle with order 鮮製窩夫

Butter, maple syrup chocolate and condiments 配牛油、楓葉糖漿及朱古力醬

每位為港幣\$998 及另收加一服務費

HK\$998 plus 10% service charge per person

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Optional choice 其他選擇

Roasted whole suckling pig 乳豬全體

HK\$950 per piece
每隻港幣\$950

Peking duck 北京片皮鴨

Homemade pancakes, peking green onion and hoisin sauce
配手制薄餅、京蔥及海鮮醬

HK\$500 per bird
每隻港幣\$500

Pan fried Rougie foie gras station 即煎法國 Rougié 鵝肝

Purple onion marmalade, figs compote, tomato-raisin compote
糖燴洋蔥、無花果及蕃茄提子醬

HK\$70 per person
每人港幣\$70

Raclette cheese 烤瑞士 Raclette 芝士

served with baby potato, gherkins, pearl onions and pepper mill
配薯仔、黃瓜、洋蔥及胡椒

HK\$65 per person
每人港幣\$65

Oysters from the grill 燒生蠔

Choice of your sauce : bacon-onion, spinach cream, chili tomato and
garlic- spring onion

自選醬汁: 洋蔥煙肉、菠菜汁、辣蕃茄汁、蒜蓉洋蔥汁

HK\$60 per person
每人港幣\$60

Japanese Tempura 日式天婦羅

Prawns, fish, and vegetables and condiments
蝦、魚、蔬菜及其他配料

HK\$50 per person
每人港幣\$50

Sweet Temptation 精緻甜品吧

Marshmallow, 2 kinds of soft candies, pink macaroon, mini pink cupcake,
assorted cookies, pink meringue, chocolates, jelly beans, lollipop

HK\$3,000
港幣\$3,000

以上項目另收加一服務費

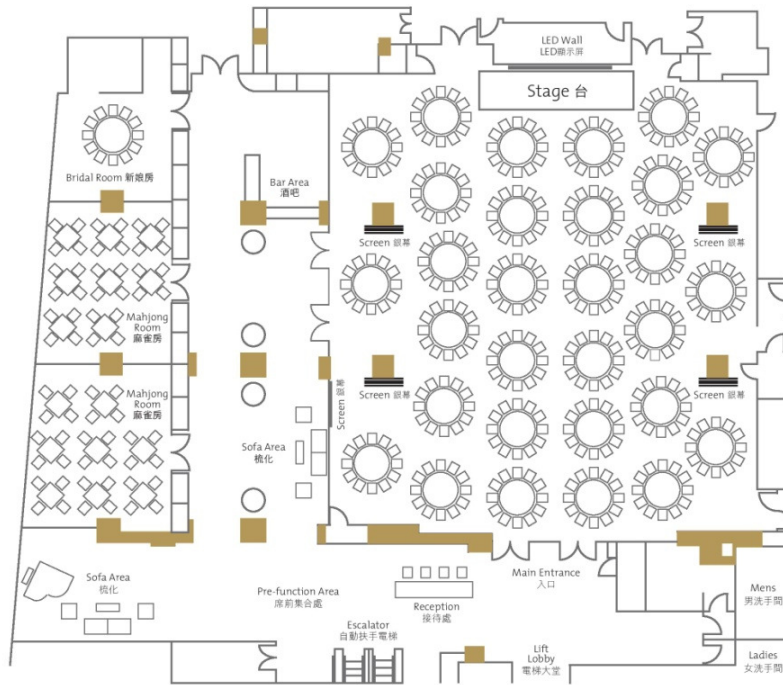
Subject to 10 % service charge for the above items

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BALLROOM FLOOR PLAN

宴會廳平面圖



30 Table席

