HONG KONG

# 2015 - 2016 婚宴套餐

# 凡 預 訂 即 日 至 2 o 1 6 年 4 月 3 o 日 之 婚 宴 酒 席 , 即 可 尊 享 以 下 優 惠 :

凡惠顧A菜單,可自選以下一項免費禮遇, 惠顧B, C或D菜單,可自選以下兩項免費禮遇:

- 別緻禮堂背板佈置
- 高清 LED 單幅背景影像螢幕牆
- 蜜月套房住宿額外一晚
- 免費升級入住全新裝修特色套房
- 即影即有照相匣子享用兩小時
- 升級至蠔皇花菇原隻湯鮑(十頭)
- 精選紅酒每席乙瓶
- 小回禮盒裝朱古力
- 精緻甜品吧

免費入住全新裝修朗廷套房一晚連翌日早餐
婚宴當日三小時平治花車連裝飾及司機接送服務 (不包括隧道費及泊車費)
特式餐前小食八打
迎賓特飲
五層結婚蛋糕供切餅儀式及拍照用
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
每席免收開瓶費乙瓶
精美請柬(不包括印刷服務)
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八個
優惠券包括:禮餅,請柬,化妝,攝影及證婚服務

場地最低消費*:	星期一至四	星期五、六、日及公眾假期
即日至2015年12月31日	HK\$180,000*	
2016年1月1日至4月30日	HK\$200,000*	HK\$220,000*

\*上述價目已包加一服務費

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

所有婚宴精選菜式, 由米芝蓮三星食府唐閣行政總廚鄺偉強主理

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HONG KONG

### 2015 - 2016 Wedding Package

Enjoy the below complimentary privileges for wedding dinner on or before April 30, 2016: You can enjoy ONE of the below items if choosing menu A or TWO of the below items if choosing menu B, C or D:

- Enchanting backdrop decoration

- LED wall "Backdrop Package"
- Extra night of bridal suite
- Free upgrade to our newly renovated signature suite
- Two-hour photo booth service
- Upgrade to "Braised whole abalone with black mushrooms"
- One bottle of house red wine for each table
- Chocolate gift box for each guest
- Sweet Temptation

#### Privilege items

One-night complimentary stay in our newly renovated Langham Suite with honeymoon amenities including breakfast Chauffeur-driven Mercedes Benz limousine service on wedding day for 3 hours (excluding tunnel fee & parking fee) Your choice of deluxe canapés for pre-dinner cocktail (8 dozens) Welcome mocktail 5-tier mock-up wedding cake for cake-cutting ceremony and photo session Fresh floral centerpiece on each dining table Complimentary Mahjong tables setup in private room with Chinese tea A bottle of champagne for toasting Free 1 bottle per table corkage for self-brought wines or spirits Complimentary invitation cards (without printing service) Complimentary use of screen, LCD projector and DVD player Complimentary 8-hour valet parking service for a maximum of 8 cars Discount coupons includes: bakery, invitation cards, make-up, photography and civil celebrant service

Minimum charge*:	Monday to Thursday	Friday to Sunday & Public Holiday
Now – December 31, 2015	HK\$180,000*	
January 1 – April 30, 2016	HK\$200,000*	HK\$220,000*

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

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

#### Menu A

金陵乳豬全體 Roasted whole suckling pig 芝香葡國酥 Crispy fried taro puff with cheese in Portuguese style 翡翠鮮蝦球 Sautéed fresh prawns with garden greens 蟹肉扒時蔬 Braised crab meat with seasonal vegetables 竹笙海皇燕窩羹 Braised bird's nest soup with assorted seafood and bamboo piths 蠔皇花菇鮑甫 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 黃金海皇炒飯 Fried rice with assorted seafood and preserved egg yolk 雙菇炆伊麵 Braised E-fu noodles with mixed mushrooms 百年偕好合 Sweetened red bean cream with lotus seeds 鴛鴦美點

Chinese petits fours

即日至2016年4月30日	HK\$9,888 net
Now – April 30, 2016	TK39,000 TEL

包括席間三小時無限量供應橙汁、汽水及本地啤酒及加一服務費,每席供十三位用

Includes unlimited serving of chilled orange juice, soft drinks and local beer during dinner for 3 hours and 10% service charge, 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.

#### Menu B

余陵乳豬全體 Roasted whole suckling pig 格蘭焗響螺 Baked stuffed sea whelk 碧綠花姿桂花蛙 Sautéed sliced squid and sea clams with garden greens 金瑤扒時蔬 Braised minced conpoy with seasonal vegetables 海皇燕窩羹 Braised bird's nest soup with assorted seafood 蠔皇花菇鮑甫 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 金華帶子炒香苗 Fried rice with fresh scallops and Yunnan ham 蟹肉伊府麵 Braised E-fu noodles with crab meat 蛋白杏仁茶 Sweetened almond cream with egg white 鴛鴦美點 Chinese petits fours

即日至2016年4月30日 Now – April 30, 2016

HK\$10,888 net

包括席間三小時無限量供應橙汁、汽水及本地啤酒及加一服務費、每席供十二位用

Includes unlimited serving of chilled orange juice, soft drinks and local beer during dinner for 3 hours and 10% service charge, each table for 12 persons

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### Menu C

金陵乳豬全體 Roasted whole suckling pig 特級鮑粒焗響螺 Baked stuffed sea whelk with diced abalone 彩虹花姿帶子 Sautéed fresh squid and scallops with bell peppers 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 清蒸大星斑 Steamed spotted garoupa 富貴鹽香雞 Baked salty chicken 上湯煎粉粿 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 왵鴦美點 Chinese petits fours

即日至2016年4月30日 Now – April 30, 2016

HK\$12,388 net

包括席間三小時無限量供應橙汁、汽水及本地啤酒及加一服務費、每席供十二位用

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## Menu D

余陵乳豬全體 Roasted whole suckling pig 百花炸蟹柑 Golden-fried stuffed crab claw 碧綠螺片蝦球 Sauteed fresh prawns and sliced whelk with garden greens 瑤柱鮮菌翠時蔬 Sautéed minced conpoy with white mushrooms and seasonal vegetables 海味花膠燕窩羹 Braised bird's nest soup with fish maw and assorted dried seafood 蠔皇花菇原隻湯鮑 (十頭) 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 生磨腰果露湯圓 Sweetened cashew cream with rice dumplings 鴛鴦美點

Chinese petits fours

即日至2016年4月30日 Now – April 30, 2016



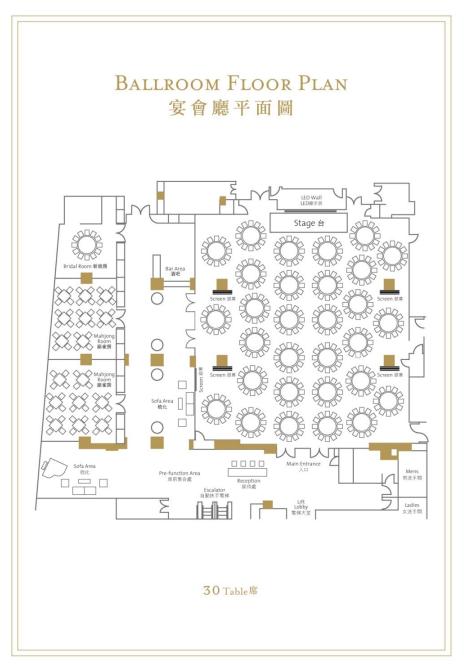
包括席間三小時無限量供應橙汁、汽水及本地啤酒及加一服務費,每席供十三位用

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