

THE LANGHAM

HONG KONG

## 朗廷時尚婚宴 2017 婚宴套餐

無論您的夢想是一場盛大的婚宴，或是選擇與最親密的親友分享您的喜悅，  
我們都能令您的夢想成真！

香港朗廷酒店全新自選組合婚宴概念，讓您可自由選項婚宴菜單，  
設計一個獨一無二，完全屬於您的婚宴。

凡預訂2017年1月1日至8月31日之婚宴酒席，  
即可享免費升級入住全新裝修Harmony Suite一晚連翌日早餐、  
尊貴禮堂背板佈置連迎賓桌佈置及別緻回禮小禮物  
菜單由港幣14,888\*起

凡確定菜單可享以下優惠：

- ♥ 3小時免費平治花車連裝飾及司機接送服務 (不包括隧道費及泊車費)
- ♥ 迎賓特飲
- ♥ 特式餐前小食八打
- ♥ 免費五層結婚蛋糕供切餅儀式及拍照用
- ♥ 奉送祝酒香檳乙瓶
- ♥ 免收開瓶費 (每席乙瓶)
- ♥ 免費麻雀耍樂及茗茶供應
- ♥ 席間鮮花擺設
- ♥ 免費使用屏幕、投影機及DVD播放機播放婚禮盛況
- ♥ 奉送精美請柬 (不包括印刷服務)
- ♥ 八小時免費泊車車位八個

更多優惠...

- ♥ 另加每席港幣350元可享飲品升級優惠 (由橙汁升級至鮮橙汁)，四小時無限量供應。
- ♥ 另加每席港幣700元可享精選紅白餐酒，四小時無限量供應。

\* 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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## Langham Weddings, Always in Style Chinese Wedding Package 2017

Celebrate the most important day of your life with style and sophistication. Design your own unique wedding banquet at The Langham, Hong Kong and choose from our a la carte menu for culinary options.

Enjoy free upgrade to one-night complimentary stay in our newly renovated Harmony Suite with honeymoon amenities including breakfast, complimentary Elegant backdrop with reception table decoration and personalized wedding gift for wedding dinner within January 1 – August 31, 2017

### You will enjoy the below privileges:


- ♥ 3-hour complimentary Chauffeured Mercedes Benz limousine service (excludes tunnel fee & parking fee)
- ♥ Welcome mocktail
- ♥ Your choice of deluxe canapés for pre-dinner cocktail (8 dozens)
- ♥ Complimentary 5-tier mock-up wedding cake for cake-cutting ceremony and photo session
- ♥ Complimentary one bottle of champagne for toasting
- ♥ Free corkage for self-brought wines or spirits (one bottle per table)
- ♥ Complimentary Mahjong tables setup in private rooms
- ♥ Fresh floral centerpiece on each table
- ♥ Complimentary use of screen, LCD projector and DVD player
- ♥ Elegantly designed hotel invitation cards (excludes printing service)
- ♥ Complimentary 8-hour valet parking service for a maximum of 8 cars

### What's more...

- ♥ Upgrade to 4-hour unlimited serving of fresh orange juice at special price of HK\$350 net per table
- ♥ Upgrade to 4-hour unlimited serving of house red & white wine at special price of HK\$700 net per table

\*All above prices include 10% service charge

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. 

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## Signature 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

雙子扒時蔬

Brained scallops with crab roe and seasonal vegetables

燕窩竹笙燉津膾

Double boiled Chinese cabbage with bird's nest 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

煙三文魚鮮蝦炒香苗

Fried rice with smoked salmon and fresh shrimps

鮑汁鮮雜菌炆伊麵

Stewed noodles with mixed mushrooms in abalone sauce

百年偕好合

Sweetened red bean cream with lotus seeds

鴛鴦美點

Chinese petits fours

## 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，每席供十二位用

Includes unlimited serving of chilled orange juice, soft drinks and local beer during dinner for 4 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.

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## Menu Choices

金陵乳豬全體

Roasted whole suckling pig

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\$150 per table)

百花釀蟹拑

Golden-fried stuffed crab claw with shrimp paste (add HK\$500 per table)

黃金鵝肝百花球

Golden-fried fresh prawns stuffed with goose liver paste (add HK\$1,000 per table)

釀焗鮮蟹蓋

Baked stuffed crab shell (add HK\$1,000 per table)

碧綠鮮蝦球

Sautéed fresh prawns with garden greens

*其他選擇*

**Alternative selections**

XO醬炒鴛鴦蚌

Sautéed fresh sea calms in XO sauce

翡翠螺片蝦球

Sautéed sliced sea whelks and fresh prawns with garden vegetables

XO醬帶子桂花蚌

Sautéed fresh scallops and sea clams in XO sauce (add HK\$350 per table)

翡翠鮮蝦球帶子

Sautéed fresh prawns and scallops with garden greens (add HK\$380 per table)

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雙子扒時蔬

Braised scallops with crab roe and seasonal vegetables

其他選擇

**Alternative selections**

金瑤扒雙蔬

Braised minced conpoy with seasonal vegetables

蟹肉扒時蔬

Braised crab meat with seasonal vegetables

蟹肉鮮菌翠時蔬

Braised crab meat with mushrooms and seasonal vegetables (add HK\$300 per table)

蒜子瑤柱甫

Braised whole conpoy with garlic (add HK\$550 per table)

燕窩竹筴燉津膽

Double boiled Chinese cabbage with bird's nest and bamboo piths

其他選擇

**Alternative selections**

竹筴海皇燕窩羹

Braised bird's nest soup with assorted seafood and bamboo piths

海味花膠燕窩羹

Braised bird's nest soup with fish maw and assorted seafood (add HK\$480 per table)

松茸竹筴燉津膽

Double boiled Chinese cabbage with Matsutake and bamboo piths (add HK\$1,100 per table)

遼參燉響螺

Double boiled sea whelk with Beche-de-mer (add HK\$1,800 per table)

福祿金錢鮑甫

Braised sliced abalone with black mushrooms and vegetables

其他選擇

**Alternative selections**

蠔皇鮑甫鵝掌

Braised sliced abalone with goose webs

蠔皇花菇原隻湯鮑 (十頭)

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

蠔皇花菇原隻湯鮑 (七頭)

Braised whole abalone with black mushrooms (add HK\$600 per table)

蠔皇花菇原隻湯鮑 (四頭)

Braised whole abalone with black mushrooms (add HK\$2,300 per table)

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清蒸大海斑

Steamed fresh garoupa

其他選擇

**Alternative selections**

清蒸大星斑

Steamed spotted garoupa (seasonal price upon request)

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

煙三文魚鮮蝦炒香苗

Fried rice with smoked salmon and fresh shrimps

其他選擇

**Alternative selections**

金華帶子炒香苗

Fried rice with fresh scallops and Yunnan ham

蒜香火鴨粒炒香苗

Fried rice with diced roasted duckling and garlic

飄香荷葉飯

Fried rice wrapped in lotus leaf

鮑汁鮮雜菌炆伊麵

Stewed noodles with mixed mushrooms in abalone sauce

其他選擇

**Alternative selections**

蟹肉伊府麵

Braised E-fu noodles with crab meat

上湯鮮水餃

Fresh shrimp dumplings served in supreme soup

上湯煎粉粿

Crispy shrimp dumplings served with supreme soup

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百年偕好合

Sweetened red bean cream with lotus seeds

*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

生磨合桃露

Sweetened walnut cream

生磨腰果露湯丸

Sweetened cashew cream with rice dumplings (add HK\$150 per table)

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

椰汁馬豆糕

Split pea coconut pudding

奶皇糯米糍

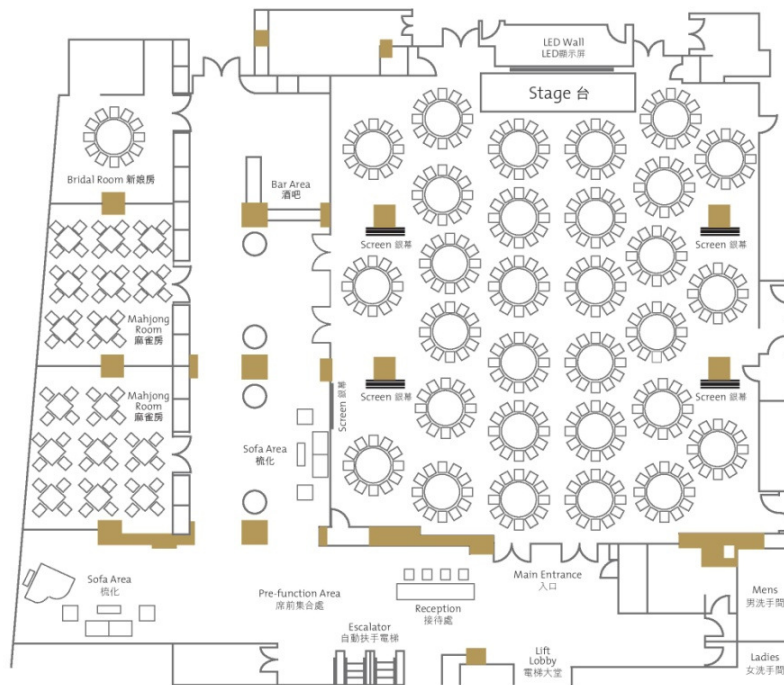
Custard in glutinous rice dumplings

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## BALLROOM FLOOR PLAN

### 宴會廳平面圖



30 Table席

