HONG KONG

2017 婚宴套餐

凡預訂2017年1月1日至5月31日之婚宴酒席,

即可享有尊貴禮堂背板佈置連迎賓桌佈置及別緻回禮小禮物

凡確定菜單可享以下優惠:

- ♥ 免費入住全新裝修朗廷套房一晚連翌日早餐
- ♥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
- ♥ 優惠券包括: 禮餅, 請柬, 化妝, 攝影及證婚服務

更多優惠...

- ♥ 另加每席港幣3oo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65o元可享精選紅白餐酒,四小時無限量供應。

場地最低消費*:	星期一至四	星期五、六、日及公眾假期
201 7年 1月1日至5月31日	HK\$360,000*	HK\$400,000*

*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

Chinese Wedding Package 2017

Enjoy complimentary Elegant backdrop with reception table decoration and Personalized wedding gift for wedding dinner within January 1 – May 31, 2017

You will enjoy the below privileges:

- One-night complimentary stay in our newly renovated Langham Suite with honeymoon amenities including breakfast
- ♥ 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
- ♥ Discount coupons includes: bakery, invitation cards, make-up, photography and civil celebrant service

What's more...

- ♥ Upgrade to 4-hour unlimited serving of fresh orange juice at special price of HK\$300 net per table
- ♥ Upgrade to 4-hour unlimited serving of house red & white wine at special price of HK\$650 net per table

Minimum charge*:	Monday to Thursday	Friday to Sunday & Public Holiday
January 1 – May 31, 2017	HK\$360,000*	HK\$400,000*

*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.

Menu A

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 余瑤扒雙蔬 Braised minced conpoy with seasonal vegetables 燕窩竹笙燉津膽 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 富貴鹽香雞 Crispy salted chicken 飄香荷葉飯 Fried rice wrapped in lotus leaf 甫魚燒伊府麵 Braised E-fu noodle 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、每席供十三位用 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.

Menu B

金陵乳豬全體 Roasted whole suckling pig 黃金鵝肝百花球 Golden-fried fresh prawns stuffed with goose liver paste 翡翠鮮蝦球帶子 Sautéed fresh prawns and scallops with garden greens 百籽蟹肉扒翡翠 Braised crab meat with crab roe and garden greens 竹笙海皇燕窩羹 Braised bird's nest soup with assorted seafood and bamboo piths 福禄金錢鮑甫 Braised sliced abalone with black mushrooms and vegetables 清蒸大星班 Steamed spotted garoupa 當紅炸子雞 Roasted Lung Kong chicken 崧子玉光鮮蝦炒飯 Fried rice with fresh shrimps, dried pumpkin seeds and sweet corn 鮑汁鮮雜菌炆伊麵 Stewed noodles with mixed mushrooms in abalone sauce 川貝銀耳燉紅蓮 Double boiled snow fungus with red dates, lotus seeds and chuan bei 精美生果盤 Fresh fruit platter 鴛鴦美點 Chinese petits fours

HK\$15,988 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、每席供十三位用 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

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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 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 XO醬炒鴛鴦蚌 Sautéed fresh sea calms in XO sauce 蟹肉鮮菌銐時蔬 Braised crab meat with mushrooms and seasonal vegetables 松茸竹笙燉津膽 Double boiled Chinese cabbage with Matsutake and bamboo piths 蠔皇花菇原隻湯鮑 (十頭) Braised whole abalone with black mushrooms 清蒸大星班 Steamed spotted garoupa 當紅炸子雞 Roasted Lung Kong chicken 上湯煎粉粿 Crispy shrimp dumplings served with supreme soup 蒜香火鴨粒炒香苗 Fried rice with diced roasted duckling and garlic 合桃露湯丸 Sweetened walnut cream with rice dumplings 精美生果盤 Fresh fruit platter 鴛鴦美點 Chinese petits fours

HK\$17,088 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,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

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Menu D

金陵乳豬全體 Roasted whole suckling pig 釀焗鮮蟹蓋 Baked stuffed crab shell 如意翠綠螺片蝦球 Sautéed fresh prawns and sliced whelk with garden greens 碧玉翠環瑤柱甫 Braised whole conpoy in water melon rings 遼參燉響螺 Double boiled sea whelk with Beche-de-mer 蠔皇花菇原隻湯鮑 (八頭) Braised whole abalone with black mushrooms 清蒸大東星研 Steamed spotted garoupa 當紅炸子雞 Roasted Lung Kong chicken 上湯水餃伊府麵 E-fu noodles with shrimp dumplings in supreme soup 煙三文魚鮮蝦炒香苗 Fried rice with smoked salmon and fresh shrimps 椰汁蘆薈燉官燕 Double boiled bird's nest with aloe vera in coconut cream 鴛鴦美點 Chinese petits fours

HK\$21,288 net

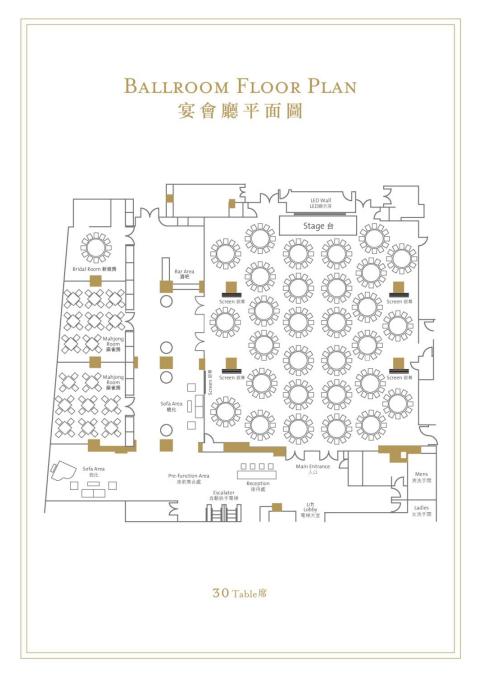
包括席間四小時無限量供應橙汁、汽水及本地啤酒及加一服務費。每席供十二位用 Includes unlimited serving of chilled orange juice, soft drinks and local beer during dinner for 4 hours and 10% service charge, each table for 12 persons

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