

THE LANGHAM

HONG KONG

讓您美夢成真的婚禮

凡即場預訂2017年9月20日至12月31日之西式婚宴套餐，
菜單由港幣\$1,150*起，並可獲贈以下禮遇：

- **Free Concept 場地佈置**

- LED幕牆靜止及動態圖像設計各一幅# 或 HK\$1,000 現金券
- 尊貴拍照區背板佈置 或 嘉賓簽名背板
- 迎賓桌佈置

- **別緻回禮小禮物**

消費滿港幣\$360,000或惠顧菜單B，
更可額外獲贈華麗婚宴主題桌上佈置

優惠項目

- ♥ 免費入住全新裝修主臥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）
- ♥ 迎賓特飲
- ♥ 特式餐前小食八打
- ♥ 免費麻雀耍樂及茗茶供應
- ♥ 五層結婚蛋糕供切餅儀式及拍照用
- ♥ 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

* 上述價目另加一服務費

客人需額外購買高清LED影像螢幕牆套餐方可享用此優惠

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

A Dream Function to Come True

Book our Western Wedding Dinner package with September 20 – December 31, 2017 to enjoy privilege below with menu price from HK\$1,150* and up:

- **Venue decoration by Free Concept**
 - One still and one motion graphic background# OR HK\$1,000 cash coupon
 - Elegant photo corner decoration OR Signature board
 - Reception table decoration
- **Personalized wedding gift**

If minimum charge spending reaches HK\$360,000 net OR choosing Menu B, couple can enjoy complimentary of enchanting wedding theme table decoration

Privilege items

- ♥ One-night complimentary stay in our newly renovated One Bedroom Suite with honeymoon amenities including breakfast
- ♥ Chauffeur-driven Mercedes Benz limousine service on wedding day for 3 hours (excluding tunnel fee & parking fee)
- ♥ Welcome mocktail
- ♥ Your choice of deluxe canapés for pre-dinner cocktail (8 dozens)
- ♥ Complimentary Mahjong tables setup in private room with Chinese tea
- ♥ 5-tier mock-up wedding cake for cake-cutting ceremony and photo session
- ♥ 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

*Subject to 10 % service charge

#LED Wall Package has to be purchased in order to apply this privilege

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

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婚宴自助晚餐A

Wedding buffet dinner menu A

Cold dishes 冷盤

Smoked salmon with condiments 煙三文魚

Lemon honey marinated snapper 檸檬蜜糖醃製鯛魚

Homemade smoked duck breast with shitake mushrooms and green bean salad

秘製煙鴨胸香菇及青豆沙律

Poached chicken rolls with chill mango tomato salsa 慢煮雞卷配芒果蕃茄醬

Marinated mango and ginger salmon skewers 芒果三文魚串

Soya eggplant and glazed shrimps with miso dressing 味噌茄子鮮蝦

Duck liver pate with white wine jelly 鴨肝批配白酒啫喱

Assorted nigiri and maki sushi with Japanese soya and wasabi 雜錦壽司

Selection of sashimi of salmon, tuna, snapper and octopus

雜錦三文魚、吞拿魚、鯛魚及八爪魚刺身

Japanese shrimp salad with apple on bean curd 日式鮮蝦豆腐沙律

Seafood bar 海鮮

Rock oyster, Green mussels, crab leg, Balmain bugs, Pacific prawns and sea whelks on ice

新鮮生蠔、紐西蘭青口、鮮蟹腳、琵琶蝦、太平洋海蝦及翡翠螺

with cocktail sauce, lemon, merlot vinegars 配以雞尾酒汁、檸檬汁、紅酒醋汁

Salads 沙律

Peach, pear and shrimp salad with honey mayonnaise 蜜桃香梨鮮蝦沙律配蜜糖蛋黃醬

Apple and celery salad with pine nut and orange 蘋果西芹沙律伴香橙及松子仁

Asian chicken salad with marinated tofu and water chestnut 雞肉豆腐馬蹄沙律

Cherry tomato and baby mozzarella salad with basil 香草車厘茄芝士沙律

Asparagus and artichoke salad with olive and parmesan cheese 蘆筍亞芝竹沙律配橄欖及芝士

Healthy Cesezar salad bar 凱撒沙律吧

Romaine lettuce, sweet corn, cheery tomato, jade sprout, kidney beans, house cucumber

羅馬菜、粟米、車厘茄、翡翠苗、腰豆、溫室青瓜

Salad dressing and condiments: 沙律醬及配料

Thousand Island dressing, Caesar dressing, lime vinegar, bacon bits and croutons

千島沙律醬、凱撒沙律醬、青檸油醋汁、煙肉粒及麵包粒

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Soup 餐湯

England Clams Chowder with garlic crouton 英倫周打蜆肉湯伴蒜味麥包粒

Carving trolley 燒烤肉車

Cajun beef prime with spice jus 燒西冷牛肉伴辣椒汁

Plated service item 主菜

Three cheeses gratined half lobster with spinach and mushroom per person
雜錦芝士焗半隻龍蝦配菠菜及蘑菇(每位)

Cold cut station by order 即切冷盤

24 months prosciutto with melon, olive, crispy baguette and grissini
風乾火腿配蜜瓜、橄欖、脆多士及香草餅乾條

Little Italian corner 意大利廚房

Seafood risotto 海鮮意大利飯

Prawn, squid, mussels, scallops, olive oil with parmigiano reggiano cheese
鮮蝦、魷魚、青口、帶子、橄欖及芝士

Hot dishes 熱食

Roasted duck breast with sweet corn 烤鴨胸配粟米

Red pesto crusted chicken with asparagus and chicken jus 香草醬烤雞伴露筍及雞汁

Pan fried sole fillet with shrimps and haricot beans 香煎龍脷魚柳伴鮮蝦及嫩肉豆

Char grilled mini beef sirloin with cep fricassee 烤西冷牛肉伴炒牛肝菌

Crispy fried crab claw with sweet sour sauce 脆炸蟹鉗伴甜酸醬

Honey roasted sweet potato with almond and raisins 蜜糖烤蕃薯

Malaysian chicken curry 馬來西亞咖哩雞

Stir-fried prawns with celery and macadamia nut 鮮蝦炒西芹果仁

Steamed garoupa with ginger and spring onions 薑蔥蒸石斑魚

Braised oyster mushrooms and Pacific clams with seasonal vegetables 蠔油鮮菇蜆肉扒時蔬

Fried rice with beef and lettuce 牛肉生菜絲炒飯

Fragrant steamed rice 香味絲苗白飯

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Desserts 甜品

Bitter chocolate mousse shots with honey almonds 黑朱古力慕斯伴蜂蜜杏仁

Pistachio and toffee panna cotta 開心果拖肥奶凍

Raspberry and mascarpone tiramisu 意式紅桑莓軟芝士蛋糕

Apple cider jelly with fig jam 蘋果啫喱伴無花果果醬

Blueberry American cheesecake 美國藍莓芝士蛋糕

Chocolate mille feuille with cassis ganache 千層朱古力伴提子酒心

Peanut parfait with raspberry jelly 凍花生巴菲伴紅桑莓啫喱

White chocolate shots with sesame cackling 白朱古力杯伴黑芝麻脆餅

Prune and armagnac tartlets with crème fraîche 西梅杏仁撻伴法式酸奶

Treacle tarts, quenelle of clotted cream 香蜜奶油餡餅

Queen of pudding tarts with peppered strawberry compote 胡椒草莓布丁撻

Premium ice cream with condiments 精選雪糕

Sliced fresh fruit 鮮果拼盆

Chocolate fountain with grapes, marshmallows, apricots, strawberries, banana chips & almond cookies 朱古力噴泉配以葡萄、棉花糖、杏脯、草莓、香蕉片和杏仁曲奇等配料

Waffle station 窩夫烹調站

Belgium waffle make with order 即製比利時窩夫餅

Caramelized banana, bitter chocolate sauce, coconut flakes, vanilla sauce

配焦糖香蕉、黑朱克力醬、香椰片、雲呢拿醬

Coffee or tea 咖啡或茶

每位為港幣\$1,150 及另收加一服務費
HK\$1,150 plus 10% service charge per person

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婚宴自助晚餐 B

Wedding buffet dinner menu B

Cold dishes 冷盤

Marinated orange and dill salmon 香橙刁草三文魚

Seared yellow fin tuna with parma ham and caramelized mango 香煎巴馬腿吞拿魚伴焦糖芒果

Cajun chicken rolls with tropical fruits salsa 烤雞卷配鮮果醬

Passion fruit shooter with salmon roe 熱情果配三文魚籽

Japanese seven spices marinated beef with pineapple relish and pickled ginger 日式七味醃牛肉伴菠蘿酸薑

Citrus scented crab salad with ripe mango and caviar 鮮芒果伴螃蟹沙律

Chinese barbecued meat platter with suckling pig and jellyfish 中式燒味乳豬拼盤

Assorted sushi maki rolls with pickled ginger and soya 雜錦壽司

Soba noodles with crab roe and spring onion 蕎麥麵配蟹籽及青蔥

Selection of sashimi salmon tuna octopus and amaebi 雜錦三文魚、吞拿魚、八爪魚及甜蝦刺身

Seafood market 海鮮

Rock oyster, crab legs, sea whelks, Balmain bugs, pacific prawns and abalone

美國生蠔、鮮蟹腳、翡翠螺、琵琶蝦、太平洋海蝦、鮮鮑魚

with cocktail sauce, lemon, merlot vinegars 配以雞尾酒汁、檸檬汁、紅酒醋汁

Salads 沙律

Apple, papaya and prawn salad with honey lime dressing 蘋果木瓜鮮蝦沙律

Sweet potato and pumpkin tossed with almond and raisins 蕃薯南瓜沙律

Thai style spiced chicken salad 泰式香辣雞肉沙律

Macaroni paste and seafood salad with sun dried tomato and olive 海鮮通粉沙律

Healthy organic mesclun and seasonal vegetable salad bar 有機沙律吧

Plated service item 主菜

Baked half Boston lobster with green peas and shaved black truffle per piece per person

青豆及黑松露焗波士頓龍蝦(每位半隻)

Pan-fried Foie Gras with merlot veal jus per piece per person 法式煎鵝肝(每位每件)

Carving trolley 燒烤肉車

Pepper crusted lamb rack merlot jus and mint jelly 燒羊肋骨伴紅酒肉汁及薄荷啫喱

Seared to order King crab leg station 皇帝蟹腳

Sautéed King crab leg with tomato, fennel, butter sauce 阿拉斯加皇帝蟹腳.蕃茄牛油汁

Chinese noodle soup station 中式湯麵

Thick noodles, yellow noodles, flat rice noodles 粗麵、油麵、米粉

With fresh shrimp wontons, fish cakes, beef balls, cuttlefish dumplings, mushrooms and seasonal vegetable 鮮

蝦雲吞、魚餅、牛丸、墨魚丸、冬菇及時菜

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Hot dishes 熱食

Sucking Pigs 中式燒乳豬

Indonesia butter chicken curry 印度咖哩雞

Seared salmon with coconut and ginger dressing 香煎三文魚配椰子及薑汁

Steamed king prawns with garlic and spring onions 蒸大蝦配蒜頭及洋蔥

Slow roasted beef sirloin with sautéed shallot onions 低溫慢燒西冷牛肉伴燴乾蔥

Granited penne pasta with seafood and mascarpone 海鮮芝士焗長通粉

Steamed garoupa with ginger and spring onions 薑蔥蒸石斑魚

Poached chicken with ginger dip 薑蔥貴妃雞

Stir fried broccoli with straw mushrooms in oyster sauce 蠔皇草菇西蘭花

Fried rice with minced beef and lettuce 生炒牛肉飯

Fragrant steamed cumin rice 香味絲苗白飯

Desserts 甜品

Lemon coconut meringue pie 香檸椰子蛋白脆餅

Praline apple tarte 果仁蘋果撻

Double chocolate cherry marquise 朱古力櫻桃二重奏

Bitter chocolate and mango pave 朱古力香芒蛋糕

Mango, passion fruit timbale with berry compote 芒果熱情果摩士伴雜莓醬

Strawberry tiramisu 意式紅桑莓軟芝士蛋糕

Orange and chocolate roulade 香橙朱古力餅

Classic crème brûlée with saffron peaches 法式焦糖燉蛋伴香桃

Baked New York cheesecake 紐約芝士蛋糕

Chestnut cream cake 栗子忌廉蛋糕

Premium ice cream with condiments 精選雪糕

Sliced fresh fruit 鮮果拼盆

Chocolate fountain with grapes, marshmallows, apricots, strawberries, banana chips & almond cookies 朱古力噴泉配以葡萄、棉花糖、杏脯、草莓、香蕉片和杏仁曲奇等配料

Waffle station 窩夫烹調站

Belgium waffle make with order 即製比利時窩夫餅

Caramelized banana, bitter chocolate sauce, coconut flakes, vanilla sauce

配焦糖香蕉、黑朱克力醬、香椰絲、雲呢拿醬

Coffee or tea 咖啡或茶

每位為港幣\$1,300 及另收加一服務費
HK\$1,300 plus 10% service charge per person

THE LANGHAM

HONG KONG

婚宴晚餐餐單

Wedding set dinner menu

Menu A

Foie gras timbale with pepper gelee,
compote of spiced figs
法國鵝肝凍批伴胡椒啫喱及燴無花果醬

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Cream of scallop and pumpkin soup
with lemongrass shrimps
帶子南瓜忌廉湯伴香茅鮮蝦

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Slow roasted aged beef sirloin
with chanterelle,
white truffled pentland potato and port glaze
香烤牛柳伴法式黃菌及松露薯蓉

Or 或

Caramelized crispy skin cod
on king edward potato,
capsicum jam and yellow beans with butter sauce
香煎鱈魚配以香薯、甜椒醬及牛油煮豆

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Coconut crème caramel, bitter chocolate mango shot
and queen of puddings
焦糖椰子、黑朱古力芒果及皇后燴布甸

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Coffee or tea
咖啡或茶

Menu A

每位為港幣\$1,150 及另收加一服務費
HK\$1,150 plus 10% service charge per person

Menu B

Taste of the sea 回味海鮮拼盆

Yellow fin tuna tartare with a light lemon cream
Snapper marinated with chili, lime and coconut milk
Crab and smoked trout with fresh basil and nashi pear
黃鰭金槍魚他他配以淡檸檬忌廉
椰香青檸醃魚立魚
煙鱒魚及藍蟹肉伴香梨

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Roasted pigeon breast with seared foie gras
Miso-aubergine, port wine reduction
慢煎鴿胸及煎法式鴨肝伴味噌茄子

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Peppered pan-fried beef medallion
with spiced onions compote,
charred spring onion, potato basil gallette and ceps
胡椒煎牛柳伴燴洋葱配青蔥馬鈴薯餅

Or 或

Pancetta halibut pave and
sweet potato crusted king prawn
mushroom forked potatoes, mint and tarragon emulsion
烤煙肉比目魚配大蝦
蘑菇伴薯蓉薄荷香草汁

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Taste of chocolate 朱古力誘惑

Chocolate timbale with sambuca marinated dates
Baked chocolate with raspberry syrup
White chocolate ice cream with saffron
特濃朱古力蛋糕伴糖燴香棗
焗朱克力布甸伴紅桑莓糖漿
番紅花白朱克力雪糕

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Coffee or tea
咖啡或茶

Menu B

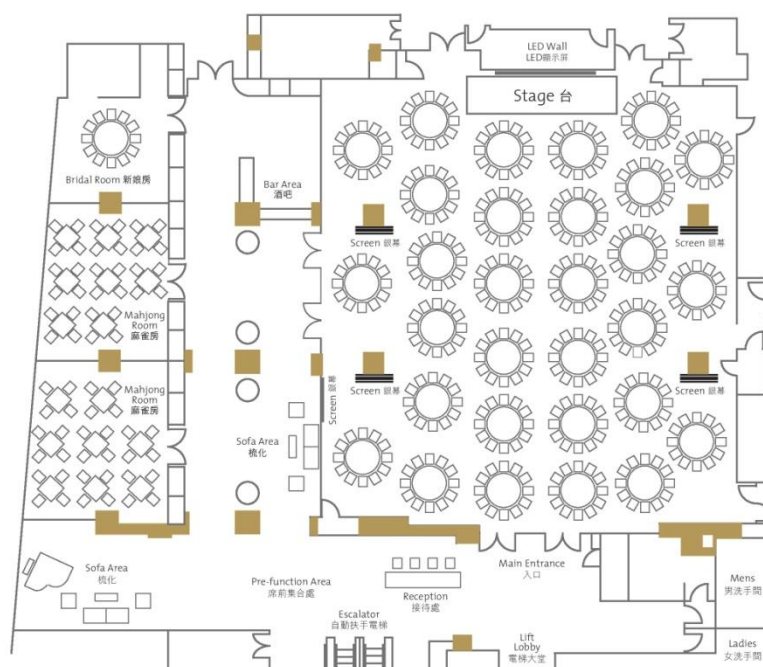
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HK\$1,300 plus 10% service charge per person

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BALLROOM FLOOR PLAN

宴會廳平面圖



30 Table席

