



## 西式自助餐婚宴 Dazzling Western Wedding Package

有效期至 2022 年 3 月 31 日 (12 月 24 日、25 日、31 日及 1 月 1 日除外)

Valid until 31 March 2022 (except 24, 25 & 31 December and 1 January)

花火銀光自助餐	Silver Buffet Menu	每位港幣 HK\$680*起 per person
金輝良緣自助餐	Gold Buffet Menu	每位港幣 HK\$780*起 per person
瑰麗金鑽自助餐	Diamond Buffet Menu	每位港幣 HK\$880*起 per person

## 飲品套餐 Beverage Package 每位港幣 HK\$150\*起 per person

包括開席後 3 小時無限量供應汽水、橙汁及啤酒

Include 3 hours unlimited soft drinks, chilled orange juice and house beer during dinner

\*另加一服務費 Subject to 10% service charge

## 凡惠顧婚宴套餐可享以下優惠

### Enjoy the following privileges on your special day :

- #悅來酒店豪華浪漫蜜月套房一晚，奉送香檳乙瓶、生果籃及翌日二人豪華自助早餐  
Stylishly decorated honeymoon suite for one night with one bottle of champagne and fruit basket at Panda Hotel and deluxe buffet breakfast for two at Coffee Shop on the following day
- #3 小時花車及司機免費接送服務  
Limousine service with chauffeur for 3 hours
- 5 層華麗結婚蛋糕供切餅儀式之用  
5-tier dummy wedding cake for cake cutting ceremony
- 10 磅鮮忌廉蛋糕供席前享用  
10 lbs fresh cream cake to be served at pre-dinner reception
- 席前迎賓雜果賓治乙盤  
1 silver bowl of welcome fruit punch at pre-dinner reception
- 葡萄汽酒兩杯供祝酒之用  
2 glasses of sparkling wine for toasting
- 免收自攜洋酒開瓶費 (每席乙瓶)  
Free corkage for brought-in hard liquor (one bottle per table)
- 免費提供禮堂橫匾  
Complimentary wedding banner set-up
- 免費提供席上及接待處絲花擺設  
Flower centerpiece per table and floral arrangement for the reception table
- 免費提供視訊音響設備  
Use of audio and visual equipment
- 免費提供精美畫架擺放新人婚照  
Easel stand for wedding picture
- 5 個 5 小時免費泊車車位  
5 complimentary parking spaces for 5 hours each
- 免費提供穿梭巴士服務接載賓客往來九龍灣港鐵站  
Complimentary shuttle bus service for guests travel between Kowloon Bay MTR Station and KITEC
- 每席奉送結婚請柬 8 套 (不包括印刷服務)  
8 invitation cards per table (printing service not included)
- 免費提供嘉賓名冊乙本  
A guest signature book
- 奉送喜善餐廳港幣\$300 現金餐券  
Complimentary meal coupon at restaurant "Xi Shan" valued at HK\$300



### 奉送由贊助商提供的特色優惠

#### **Additional benefits from sponsors include :**

- 蒙娜麗莎攝影套餐優惠券  
Complimentary wedding portrait voucher from MONALISA BRIDAL
  - 紅酒館指定紅白酒低至 85 折優惠  
Up to 25% discount upon purchase of selected wines at Good Wine Cellar
  - 奇華餅家嫁喜禮餅及禮餅券 8 折優惠  
20% discount upon purchase of Chinese wedding cakes and coupons at Kee Wah Bakery
  - 六福珠寶指定首飾折扣優惠  
Discount upon purchase of selected items at Lukfook Jewellery
  - Ps Wedding Decoration 婚宴場地佈置 Love Package 85 折優惠  
15% discount upon purchase Love Package plan at Ps Wedding Decoration
  - WOAH!Photobooth 即影即有自拍租用服務優惠券  
Complimentary photo booth rental voucher from WOAH!Photobooth
  - An Oath Celebrant Service 證婚服務 85 折優惠  
15% off on Wedding Celebrant Service at An Oath Celebrant Service
- ◇ 以上優惠需符合指定餐飲消費金額，並視乎供應情況而作出修改。贊助商提供的特色優惠詳情及使用細則請參閱有關優惠券或換領信。如有任何更改，恕不另行通知。  
A minimum food & beverage charge will be applied. Offers are subject to availability and change without prior notice. Please refer to related coupons/redemption letters for Terms & Conditions.
- # 優惠不適用於午間婚宴套餐  
Not valid for lunch wedding package



## 花火銀光自助餐 *Silver Buffet Menu*

### 頭盤及沙律 **Appetizer and Salad**

- 凍虎蝦配咯哆汁 Fresh Tiger Prawns with Cocktail Dip
- 煙三文魚玫瑰 Smoked Salmon Rosette with Condiments
- 七味粉煎吞拿魚 Pan-fried Yellow Tail Tuna with Shichimi Seasoning
- 雜錦壽司拼盤 Sushi Platter with Wasabi
- 西班牙雜肉拼盤 Spanish Cured Meat Platter
- 煙鴨胸果仁批 Home-made Smoked Duck Terrine with Walnuts
- 意大利式煎茄子及節瓜 Grilled Eggplants and Zucchini with Italian Seasoning
- 新薯沙律配青蔥煙肉 New Potato Salad with Bacon and Chive
- 三款沙律配汁醬 Assorted Crisp Salad Leaves with Dressings
- 香草紅醋醃蕃茄 Tomato Wedges with Red Vinegar and Tarragon

### 湯 **Soup**

- 蘭都豆茸湯配醃火腿 Green Lentil Soup with Cured Ham
- 伴麵包及牛油 Served with Bread Rolls and Butter

### 烤肉 **Carving**

- 芥末香草燒羊排配砵酒汁
- Roasted Lamb Rack with Mustard-herbs Crust Served with Port Wine Sauce

### 熱盤 **Hot Dish**

- 紅酒汁燴西冷牛扒 Braised Sirloin Steak with Red Wine Sauce
- 燒豬柳配蘋果雜菌汁 Roasted Pork Tenderloin served with Apple and Mushroom Sauce
- 焗香茅椰汁雞 Baked Chicken with Coconut Sauce and Lemongrass
- 川辣炒蝦球 Sautéed Prawns in Sichuan Style
- 煎爐魚柳配照燒汁 Grilled Sea Bass served with Teriyaki Sauce
- 海鮮露筍炒飯 Fried Rice with Seafood and Asparagus
- 焗雜菜千層麵 Gratinated Vegetable Lasagne
- 清炒時菜 Stir-fried Green Vegetables
- 炸薯茸粒配蕃茄醬 Potato Croquette with Tomato Coulis

### 甜品 **Dessert**

- 美式焗芝士餅 American Cheese Cake
- 黑森林餅 Black Forest Cake
- 白朱古力慕思餅 White Chocolate Mousse Cake
- 意大利芝士餅 Italian Tiramisu
- 迷你葡式蛋撻 Portuguese Egg Tart
- 蓮子桂花糕 Kway Flower Jelly with Lotus Seeds
- 芒果布甸 Mango Pudding
- 新鮮生果盤 Fresh Fruit Platter

咖啡或茶 Coffee or Tea

**每位港幣 HK\$680 per person**

另加一服務費 Subject to 10% service charge



## 金輝良緣自助餐 *Gold Buffet Menu*

### 頭盤及沙律 **Appetizer and Salad**

- 香草鮮橙醃三文魚 Cured Norwegian Salmon with Herbs and Citrus  
龍蝦片伴俄羅斯沙律 Lobster Medaillion with Russian Salad  
蟹肉批配紅甜椒 Crabmeat Gelatine with Roasted Red Pepper  
銀魚柳香蒜醃青口 Green Mussels with Garlic and Anchovy  
意大利火腿配蜜瓜 Parma Ham with Cantaloup Melon  
西班牙雜肉拼盤 Spanish Cured Meat Platter  
松露醬攪油鮑魚菇 Abalone Mushrooms with Truffle Paste and Olive Oil  
西芹蘋果沙律配果仁 Apple and Celery Salad with Nuts  
溫室青瓜配薄荷乳酪 Greenhouse Cucumber with Mint Yoghurt  
法式雜菜沙律 Mixed Mesclun Salad Leaves  
鮮茄水牛芝士配香草油醋汁 Sliced Tomatoes and Buffalo Cheese with Basil Vinaigrette

### 湯 **Soup**

- 帶子蜆肉周打湯 Scallop and Clam Chowder  
伴麵包及牛油 Served with Bread Rolls and Butter

### 烤肉 **Carving**

- 燒新西蘭牛柳配青胡椒汁  
Roasted New Zealand Beef Tenderloin Served with Green Peppercorn Sauce

### 熱盤 **Hot Dish**

- 照燒金菇牛肉卷 Grilled Beef and Enoki Mushrooms Roulade  
蜜汁烤美國豬仔骨 Barbecued U.S. Baby Back Ribs with Honey  
豐味加勒比海燒雞 Roasted Chicken in Caribbean Style  
XO 醬翡翠炒蝦球 Sautéed Prawns and Vegetables in X.O Sauce  
煎石斑柳 配 香草茄茸汁 Garoupa Piccata  
鱈魚雞粒炒飯 Fried Rice with Roasted Eel and Chicken  
蟹柳龍蝦汁意粉 Braised Spaghetti with Crab loin in Lobster Sauce  
蒜茸炒翠玉瓜雜菌 Sautéed Squash and Mushrooms with Garlic Paste  
牛油燒新薯 Roasted New Potatoes with Butter

### 甜品 **Dessert**

- 美式焗芝士餅 American Cheese Cake  
栗子忌廉餅 Chestnut Cream Cake  
士多啤梨慕思餅 Strawberry Mousse Cake  
意大利芝士餅 Italian Tiramisu  
迷你鮮果撻 Mini Fresh Fruit Tarts  
蓮子桂花糕 Kway Flower Jelly with Lotus Seeds  
法式焦糖蛋布甸 French Crème Brulee  
新鮮生果盤 Fresh Fruit Platter  
Dreyer's 雪糕杯 Selection of Dreyer's Ice Cream Cups

咖啡或茶 Coffee or Tea

**每位港幣 HK\$780 per person**

另加一服務費 Subject to 10% service charge



## 瑰麗金鑽自助餐 *Diamond Buffet Menu*

### 頭盤及沙律 **Appetizer and Salad**

煙魚拼盤配佐料 Smoked Fish Platter with Condiments  
(煙鱈、煙三文魚、煙彩虹魚 Sea-eel, Scottish Salmon, Rainbow Trout)  
雪場長腳蟹 Snow Crab Legs served with Lemon Dressing  
泰式大蝦柚子沙律 Prawns and Pomelo Salad in Thai Style  
法國藍青口配咯哆汁 French Blue Mussels with Cocktail Sauce  
即切西班牙火腿 Sliced Serrano Ham at Buffet Table  
風乾牛肉露筍卷 Air-dried Beef and Asparagus Rolls  
特製去骨海南雞 Hainanese Boneless Chicken with Special Dips  
凱撒沙律 Traditional Caesar Salad  
三款沙律配汁醬 Assorted Fresh Salad Leaves with Dressing  
澳洲蕃茄配合桃香草汁 Australian Tomatoes with Basil and Walnuts  
蒜茸芝士燒意大利節瓜 Roasted Zucchini with Garlic Paste and Parmesan  
尼哥斯雜菜沙律 Nicoise Vegetable Salad

### 湯 **Soup**

法式龍蝦湯 Lobster Bisque Au Cognac  
伴麵包及牛油 Served with Bread Rolls and Butter

### 烤肉 **Carving**

燒美國牛肉眼配他拉根香草紅酒汁  
Roasted U.S. Rib Eye Steak with Tarragon Gravy

### 熱盤 **Hot Dish**

迷迭香芒果炒荷蘭牛仔肉片 Sautéed Veal Emince with Mango and Rosemary  
燒黑椒羊排伴黃梅果 Roasted Lamb Chop in Black Pepper served with Dried Apricot  
砵酒車厘子焗鴨 Braised Duckling with Cherries and Port Wine  
蒜茸牛油焗蝦皇 Roasted King Prawns with Garlic Paste and Butter  
清蒸鮮海斑 Steamed Fresh Garoupa with Scallions  
青露筍瑤柱炒飯 Fried Rice with Conpoy and Asparagus  
雜菌炆伊麵 Braised E-fu Noodles with Mushrooms  
蟹肉扒西蘭花 Sautéed Broccoli with Crabmeat  
香蔥焗薯花 Duchesse Potatoes with French Chive

### 甜品 **Dessert**

美式焗芝士餅 American Cheese Cake  
芒果拿破崙酥 Mango Millefeuille  
濃朱古力慕思餅 Dark Chocolate Mousse Cake  
燕窩葡式蛋撻 Portuguese Egg Tarts with Swallow Nest  
意大利芝士餅 Italian Tiramisu  
鮮士多啤梨伴忌廉及蜜糖 Fresh Strawberries with Cream and Honey  
蓮子桂花糕 Kway Flower Jelly with Lotus Seeds  
雜莓意大利布甸 Panna Cotta with Soft Berries  
新鮮生果拼盤 Fresh Fruit Platter  
Dreyer's 雪糕杯 Selection of Dreyer's Ice Cream Cups

咖啡或茶 Coffee or Tea

**每位港幣 HK\$880 per person**

另加一服務費 Subject to 10% service charge