

港島海逸君綽酒店
中式婚宴組合
Harbour Grand Hong Kong
Chinese Wedding Package

十五席或以上之婚宴可享：

With a minimum of 15 tables, you will enjoy the following privileges:

- ♥ 中文或英文之背景佈置
Backdrop with Chinese or English wordings
- ♥ 三小時平治或勞斯萊斯花車接送服務 (視乎情況而定)
A Mercedes Benz or Rolls Royce with Chauffeur for 3 hours (subject to availability)
- ♥ 精緻結婚蛋糕供切餅儀式及拍照使用
Wedding mock-up cake for photo-taking and cake-cutting ceremony
- ♥ 六磅鮮忌廉蛋糕於雞尾酒會時享用
One 6 lbs fresh cream cake served during pre-dinner cocktail
- ♥ 免費汽酒乙瓶供切蛋糕及祝酒儀式使用
A complimentary bottle of sparkling wine for the cake-cutting or toasting ceremony
- ♥ 於每席及接待處提供鮮花擺設
Fresh floral centerpiece for reception table and each banquet table
- ♥ 提供麻雀耍樂和茗茶服務
Mahjong setup with Chinese tea service
- ♥ 於婚宴當日提供最多六個免費泊車位
Up to 6 free parking spaces on your wedding day
- ♥ 奉送中式或西式賓客簽名簿乙本
A guest signature book (Chinese or Western)
- ♥ 奉送結婚喜帖 (每席八套及不包括印刷)
Complimentary wedding invitation card (8 sets per table, excluding printing)
- ♥ 免費提供LCD投影機及視像播放器材設備
Complimentary use of LCD projector with DVD player
- ♥ 於婚宴當晚入住尊貴海景客房一晚，並於翌日可享用雙人早餐
One night accommodation in Premier Harbour View Room on your wedding night and a breakfast for 2 persons in the following morning

於宴會廳舉行之婚宴，可享以下額外優惠：

For Wedding banquet at Grand Ballroom, we are delighted to extend the followings:

- ♥ 五小時平治花車接送服務或三小時勞斯萊斯花車接送服務 (視乎情況而定)
A Mercedes Benz or Rolls Royce with Chauffeur for 5 and 3 hours respectively (subject to availability)
- ♥ 於婚宴當晚享用夜宵客房餐飲服務
Mid-night supper for the bride and groom at the comfort of your bridal suite
- ♥ 於婚宴當日提供最多八個免費泊車位
Up to 8 free parking spaces on your wedding day
- ♥ 八磅鮮忌廉蛋糕於雞尾酒會時享用
One 8 lbs fresh cream cake served during pre-dinner cocktail
- ♥ 免費升級至行政海景套房一晚，並於翌日可享用雙人早餐
Complimentary upgrade to Executive Harbour View Suite on your wedding night and a breakfast for 2 persons in the following morning

條款及細則

Terms and Conditions:

- 以上優惠只適用於即日起至 2026 年 12 月 31 日
The above packages will only be offered from now until 31 December 2026
- 凡預訂十五席或以上之婚宴並達指定最低餐飲消費金額，可享以上優惠
The above privileges will be offered to bookings with 15 tables or above and if the minimum food & beverage charge is consumed
- 如有任何市場價格之浮動，港島海逸君綽酒店保留更改以上酒席價格及各項目之權利
Harbour Grand Hong Kong reserves the right to alter the above items prices due to unforeseeable market price fluctuations and availability
- 以上優惠不適用於已確訂之婚宴酒席
The above packages are not applicable to all confirmed wedding bookings
- 以上所有婚嫁展之優惠，只適用於合約簽定的婚禮日期及場地
The above privileges are only applicable to the contracted wedding date and venue
- 如有任何爭議，港島海逸君綽酒店保留最終決定權
In case of any dispute, Harbour Grand Hong Kong reserves the right of the final decision

如有任何查詢或預訂酒席，請致電(852) 2121 2656 或電郵至 catering@ghkcatering.com 與宴會部聯絡
For further details & reservation, please contact our Catering Office at (852) 2121 2656 or email catering@ghkcatering.com



中式婚宴組合
天賜良緣菜譜
Chinese Wedding Package
Crystal Menu

鴻運乳豬全體
Roasted whole suckling pig

黃金百花蝦球
Deep-fried shrimp balls with shrimp paste

碧綠帶子桂花蚌
Sautéed scallops and sea clams with vegetables

蟹肉蟹皇扒翡翠
Braised vegetables with crab meat and crab roe

紅燒雞絲翅
Braised shark's fin soup with chicken julienne
或 or
雞絲燕窩羹
Braised bird's nest soup with chicken julienne

蠔皇花菇原隻鮮鮑(8頭)
Braised whole abalone (8-head) and black mushroom in oyster sauce

清蒸沙巴花尾斑
Steamed giant garoupa

當紅脆皮雞
Deep-fried crispy chicken

櫻花蝦雞絲炒香苗
Fried rice with sergestid shrimps and shredded chicken

鮮菌鴨絲燴伊麵
Braised e-fu noodles with duck meat and mushroom

紅棗桂圓茶
Sweetened longan soup with red dates

美點雙輝
Chinese petits fours

鮮果拼盤
Fresh fruit platter

由即日起至 2026 年 12 月 31 日
(星期一至日及公眾假期)

每席港幣 14,988 元 (另收加一服務費)

包括席間 4 小時無限量供應橙汁、汽水及本地啤酒
Includes unlimited serving of chilled orange juice, soft drinks and house beer for 4 hours

如菜譜或價格上有任何調整，恕不另行通知
Menu and price are subject to change without prior notice

中式婚宴組合
永結同心菜譜
Chinese Wedding Package
Silver Menu

鴻運乳豬全體
Roasted whole suckling pig

燒雲腿伴百花大明蝦
Deep-fried prawns coated with minced shrimp with sliced Yunnan ham

松露 XO 玉帶海螺片
Sautéed scallops and sliced sea whelk with truffle XO sauce

明珠竹筴露筍卷
Bamboo pith and asparagus rolls with cuttlefish dumpling

紅燒海皇翅
Braised shark's fin soup with assorted seafood
或 or
海皇燕窩羹
Braised bird's nest soup with assorted seafood

蠔皇鵝掌原隻鮮鮑(8頭)
Braised whole abalone (8-head) and goose webs in oyster sauce

清蒸老虎斑
Steamed tiger garoupa

南乳脆皮燒雞
Deep-fried chicken with preserved red bean curd sauce

玉蘭帶子炒香苗
Fried rice with scallops and kale

龍蝦汁蟹肉燴伊麵
Braised e-fu noodles with crab meat in lobster sauce

百年好合紅豆沙
Sweetened red bean cream with lily bulbs and lotus seed

美點雙輝
Chinese petits fours

鮮果拼盤
Fresh fruit platter

由即日至 2026 年 12 月 31 日
(星期一至日及公眾假期)

每席港幣 15,988 元 (另收加一服務費)

包括席間 4 小時無限量供應橙汁、汽水及本地啤酒
Includes unlimited serving of chilled orange juice, soft drinks and house beer for 4 hours

如菜譜或價格上有任何調整，恕不另行通知
Menu and price are subject to change without prior notice

中式婚宴組合
百年好合菜譜
Chinese Wedding Package
Gold Menu

- 鴻運乳豬全體
Roasted whole suckling pig
- 百花炸蟹鉗
Deep-fried crab claws coated with minced shrimp
- 川汁花姿蝦球
Sautéed prawns and cuttlefish with chili sauce
- 燕液玉環瑤柱甫
Braised marrow rings stuffed with conpoy and bird's nest
- 紅燒花膠蟹肉翅
Braised shark's fin soup with fish maw and crab meat
或 or
花膠蟹肉燕窩羹
Braised bird's nest soup with fish maw and crab meat
- 蠔皇花菇扣原隻鮮鮑(6頭)
Braised whole abalone (6-head) and black mushroom in oyster sauce
- 清蒸大星斑
Steamed spotted garoupa
- 蔥油脆皮雞
Deep-fried crispy chicken with scallion oil
- 鮑汁章魚雞粒炒飯
Fried rice with octopus and diced chicken in oyster sauce
- 上湯水餃麵
Noodles with shrimp dumplings in superior soup
- 桂圓百合蓮子湯丸
Sweetened longan soup with lily bulbs, lotus seeds and glutinous dumplings
- 美點雙輝
Chinese petits fours
- 鮮果拼盤
Fresh fruit platter

由即日起至 2026 年 12 月 31 日
(星期一至日及公眾假期)

每席港幣 16,988 元 (另收加一服務費)

包括席間 4 小時無限量供應橙汁、汽水及本地啤酒
Includes unlimited serving of chilled orange juice, soft drinks and house beer for 4 hours

如菜譜或價格上有任何調整，恕不另行通知
Menu and price are subject to change without prior notice

中式婚宴組合
佳偶天成菜譜
Chinese Wedding Package
Diamond Menu

鴻運乳豬全體
Roasted whole suckling pig

百花鵝肝蟹鉗
Deep-fried crab claws coated with minced shrimp and goose liver paste

露筍玉帶明蝦球
Sautéed prawns and scallops with asparagus

發財多子瑤柱甫
Braised whole conpoy with garlic and vegetables

紅燒雲腿大生翅
Braised superior shark's fin soup with Yunnan ham

或 or
紅燒雲腿燴燕窩
Braised bird's nest soup with Yunnan ham

翡翠海參扣原隻鮮鮑(6頭)
Braised whole abalone (6-head) and sea cucumber in oyster sauce

清蒸東星斑
Steamed spotted groupa

蒜香脆皮燒雞
Deep-fried chicken with crushed garlic

鮑汁螺片海皇炒絲苗
Fried rice with assorted seafood in abalone sauce

高湯煎粉果
Deep-fried shrimp dumplings served with supreme soup

冰花蘆薈燉雪耳
Double-boiled sweetened aloe and snow fungus soup

美點雙輝
Chinese petits fours

鮮果拼盤
Fresh fruit platter

由即日起至 2026 年 12 月 31 日
(星期一至日及公眾假期)

每席港幣 18,988 元 (已包括加一服務費)

包括席間 4 小時無限量供應橙汁、汽水及本地啤酒
Includes unlimited serving of chilled orange juice, soft drinks and house beer for 4 hours

如菜譜或價格上有任何調整，恕不另行通知
Menu and price are subject to change without prior notice