



WESTERN CELEBRATION PACKAGE 2025

2025 西式歡聚筵席套餐

Complimentary Benefits 尊享優惠	Minimum 50 persons 50人或以上	Minimum 90 persons 90人或以上	Minimum 120 persons 120人或以上
Table linen and seat covers 全場華麗桌布及椅套	★	★	★
Splendid silk floral centerpieces for reception table and each dining table 全場席上及迎賓桌絲花擺設	★	★	★
Use of built-in AV equipment 免費使用場內影音設備	★	★	★
Free corkage for self-brought spirit (1 bottle per table) 自攜烈酒免收開瓶費 (每席1瓶)	★	★	★
Invitation cards (8 sets per table, printing excluded) 精美請柬 (每席8套, 不包括內文印刷)	-	★	★
Unlimited serving of soft drinks, chilled orange juice and house beer (3 hours for dinner, 2 hours for lunch) 無限量汽水、橙汁及啤酒供應 (晚宴3小時、午宴2小時)	★	★	★
Welcome fruit punch (one hour) 1小時迎賓雜果賓治	★	★	★
Mini Longevity Bun (for birthday celebration) 壽宴敬送迷你壽桃包 Preserved ginger and red egg (for baby 100 days celebration) 百日宴敬送子薑及紅雞蛋	★	★	★
Mahjong entertainment with Chinese tea 麻雀耍樂及中式香茗	★	★	★
Free parking space 免費代客泊車車位	4 valets 個	6 valets 個	8 valets 個

受條款及細則約束 Terms and conditions may apply

查詢 Enquiries: 3893 2879 / catering@hotelalexandrahk.com

32 City Garden Road, North Point, Hong Kong (MTR Fortress Hill Station, Exit B)
香港北角城市花園道32號 (港鐵炮台山站B出口)

2025 Western Celebration Lunch Buffet A
2025歡聚筵席西式自助午餐 A

Appetizers & Salads 前菜及沙律

Smoked Fish Platter with Caper
煙魚拼盤配水瓜柳
Assorted Cold Cut Platter with Pickle and
Marinated Olive
雜錦凍肉拼盤配酸菜及醃橄欖
Cajun Seafood Salad with Sweet Bell Pepper
卡真甜椒海鮮沙律
Waldorf Salad with Smoked Chicken
華都夫沙律伴煙雞肉
Black Fungus and Lotus Root Salad with Sichuan Chili Dressing
川辣木耳蓮藕沙律
Tomato and Feta Cheese Salad
番茄希臘芝士沙律

Fresh Salad Greens 新鮮沙律蔬菜

Romaine Lettuce, Tower Mesclun Mixed Greens and
Lollo Rosso
羅馬生菜、鮮雜菜及紅葉生菜
Sliced Cucumber, Cherry Tomato, Red Kidney Bean,
Corn Kernel, Shredded Carrot and Jade Sprout
青瓜片、車厘茄、紅腰豆、粟米粒、甘筍絲及豆芽苗
Dressing: Balsamic Vinaigrette, Italian,
French and Japanese Sesame
醬汁：意大利黑醋汁、意式沙律醬、法式沙律醬、
日式芝麻醬
Condiments: Croûton, Bacon, Shaved Parmesan Cheese
配料：脆麵包、煙肉、巴馬芝士片

Sushi 壽司

Assorted Sushi and California Roll
雜錦壽司及加州卷
Served with Wasabi, Soy Sauce and Pickled Ginger
配日本芥末、醬油及子薑

Soup 湯

Minestrone Soup with Pesto
意大利雜菜湯
Selection of Sliced Bread, Rolls and Grissini
精選麵包籃
Sweet Corn Broth with Seafood
海皇粟米羹

Carving 烤肉

Slow-roasted Crispy Pork Belly
慢烤脆皮豬腩
Served with Apple Sauce and Gravy
配蘋果醬及燒汁

Hot Dishes 熱盤

Beef Cheek in Red Wine Sauce and Root Vegetables
紅酒燴牛臉頰肉配根莖蔬菜
Tandoori Chicken with Cucumber Raita
天多尼烤雞件配青瓜乳酪
Pan-fried Sole Fillet with Dill Cream Sauce
香煎龍脷柳伴香草忌廉汁
Sautéed Sliced of Cuttlefish with Broccoli and Bell Pepper
彩椒西蘭花炒花枝片
Baked Provencal Vegetables
地中海焗雜菜
Braised Vegetables with Shredded Yunnan Ham
雲腿絲扒時蔬
Fried Rice with Conpoy, Crab Roe and Egg White
瑤柱蟹籽蛋白炒香苗
Penne with Basil Tomato Sauce
香草番茄蓉燴直通粉

Dessert 甜品

French Cherry Clafoutis with Vanilla Sauce
法式櫻桃布甸配雲呢拿汁
Black Glutinous Rice Syrup with Coconut Milk
椰香紫米露
Crystal Custard Dumpling
奶皇水晶角
Vanilla Crème Brûlée Tart
法式焦糖燉蛋撻
Dark Chocolate Truffle Cake
特濃朱古力蛋糕
Mango Pomelo Sago Pudding
芒果柚子西米布甸
Blueberry Cheesecake
藍啤梨芝士蛋糕
Fresh Fruit Platter
新鮮果碟

Coffee and Tea Station

自助咖啡及茶

每位 **HK538** per person

Subject to 10% service charge

Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 2 hours
Beverage Upgrade: Unlimited serving of house wine for 2 hours with a supplement charge of
HK\$30 per table

Seasonal ingredients on the menu may be subjected to changes, depending on the
availability

另加一服務費

包括無限量供應汽水、橙汁及精選啤酒2小時
餐酒升級：2小時精選紅白餐酒無限量供應，每席額外收費
港幣30元

餐單上提供的食材供應有可能受季節影響，歷山酒店保留最終決定
權以更換同等價值的食材

2025 Western Celebration Lunch Buffet B
2025歡聚筵席西式自助午餐 B

Appetizers & Salads 前菜及沙律

Smoked Atlantic Salmon Slices with Traditional Condiments
煙三文魚伴傳統配料
Parma Ham with Cantaloupe Melon and Honey Dew Melon
意大利風乾火腿伴蜜瓜
Orzo Pasta Salad with Chorizo and Bell Pepper
西班牙腸甜椒米型粉沙律
Thai Pomelo Salad with Assorted Seafood
泰式柚子海鮮沙律
Vietnamese Squid and Glass Noodles Salad
越式魷魚粉絲沙律
Black Fungus and Okra Salad with Sesame Oil
涼伴木耳秋葵沙律

Fresh Salad Greens 新鮮沙律蔬菜

Romaine Lettuce, Tower Mesclun Mixed Greens and Lollo Rosso
羅馬生菜、鮮雜菜及紅葉生菜
Sliced Cucumber, Cherry Tomato, Red Kidney Bean, Corn Kernel, Shredded Carrot and Jade Sprout
青瓜片、車厘茄、紅腰豆、粟米粒、甘筍絲及豆芽苗
Dressing: Balsamic Vinaigrette, Italian, French and Japanese Sesame
醬汁：意大利黑醋汁、意式沙律醬、法式沙律醬、日式芝麻醬
Condiments: Croûton, Bacon, Shaved Parmesan Cheese
配料：脆麵包、煙肉、巴馬芝士片

Sushi 壽司

Assorted Sushi and California Roll
雜錦壽司及加州卷
Served with Wasabi, Soy Sauce and Pickled Ginger
配日本芥末、醬油及子薑

Soup 湯

Cream of Wild Mushroom Soup
野菌忌廉湯
Selection of Sliced Bread, Rolls and Grissini
精選麵包籃
Double-boiled Chicken Soup with Snow Fungus and Coconut
雪耳椰子燉雞

Carving 烤肉

Italian Roasted Sirloin in Herbs
意式香草烤西冷
Dressing: Gravy Sauce, Pommery Mustard
配燒汁及法國芥末

Hot Dishes 熱盤

Roasted Duck Breast with Orange and Honey Sauce
烤鴨胸配香橙蜜糖汁
Grilled Chicken with Porcini Cream Sauce
扒雞配牛肝菌忌廉汁
Honey Glazed Smoked Pork Loin with Pineapple Salsa
蜜餞煙豬柳配菠蘿沙沙醬
Stir-fried Prawn and Green Vegetables with Garlic Sauce
蒜香碧綠蝦球
Pan-fried Sea Bass with Marinier Clam Jus
鱸魚柳配蜆肉蕃茄汁
Braised Bamboo Pith with Seasonal Vegetables
竹筴翡翠扒雙蔬
Seafood Paella
西班牙海鮮燴飯
Braised E-fu Noodles with Enoki Mushroom and Shrimp Roe
蝦子金菇炆伊府麵

Dessert 甜品

Deep-fried Sesame Ball
芝麻煎堆仔
Chinese Red Date and Longan Sweetened Soup
紅棗桂圓茶
Purple Potato Mousse Cake
紫薯慕絲蛋糕
Osmanthus Pudding with Wolfberry
杞子桂花糕
Calamansi Meringue Tart
蛋白糖霜香檸撻
Roselle Chocolate Cake
洛神花朱古力蛋糕
Mango Napoleon
芒果拿破崙
Fresh Fruit Platter
新鮮果碟
Chocolate Fountain Station with Condiments
朱古力噴泉及配料
MÖVENPICK Ice Cream
MÖVENPICK雪糕

Coffee and Tea Station
自助咖啡及茶

每位 **HK668** per person

Subject to 10% service charge

Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 2 hours
Beverage Upgrade: Unlimited serving of house wine for 2 hours with a supplement charge of HK\$30 per table

Seasonal ingredients on the menu may be subjected to changes, depending on the availability

另加一服務費

包括無限量供應汽水、橙汁及精選啤酒2小時
餐酒升級：2小時精選紅白餐酒無限量供應，每席額外收費港幣30元

餐單上提供的食材供應有可能受季節影響，歷山酒店保留最終決定權以更換同等價值的食材

2025 Western Celebration Dinner Buffet A
2025歡聚筵席西式自助晚餐 A

Appetizers & Salads 前菜及沙律

- Smoked Fish Platter with Caper
煙魚拼盤配水瓜柳
- Assorted Cold Cut Platter with Pickle and Marinated Olive
雜錦凍肉拼盤配酸菜及醃橄欖
- Thai Chicken and Glass Noodles Salad
泰式香辣雞肉粉絲沙律
- Orzo Pasta Salad with Chorizo and Bell Pepper
西班牙腸甜椒米型粉沙律
- Roasted Cauliflower and Shrimp Salad with Pomegranate
烤椰菜花石榴子鮮蝦沙律
- Kale and Couscous Salad
羽衣甘藍麥米沙律
- Roasted Pumpkin Salad with Pine Nut
燒南瓜松子沙律
- Black Fungus and Lotus Root Salad with Sichuan Chili Dressing
川辣木耳蓮藕沙律

Fresh Salad Greens 新鮮沙律蔬菜

- Romaine Lettuce, Tower Mesclun Mixed Greens
and Lollo Rosso
羅馬生菜、鮮雜菜及紅葉生菜
- Sliced Cucumber, Cherry Tomato, Red Kidney Bean, Corn
Kernel, Shredded Carrot and Jade Sprout
青瓜片、車厘茄、紅腰豆、粟米粒、甘筍絲及豆芽苗
- Dressing: Balsamic Vinaigrette, Italian,
French and Japanese Sesame
醬汁：意大利黑醋汁、意式沙律醬、
法式沙律醬、日式芝麻醬
- Condiments: Croûton, Bacon, Shaved Parmesan Cheese
配料：脆麵包、煙肉、巴馬芝士片

Sushi 壽司

- Assorted Sushi and California Roll
雜錦壽司及加州卷
- Assorted Sashimi (Salmon, Tuna and Octopus)
雜錦日式刺身(三文魚、吞拿魚及八爪魚)
- Served with Wasabi, Soy Sauce and Pickled Ginger
配日本芥末、醬油及子薑

Seafood on Ice 冰鎮海鮮

- Shrimp, Sea Whelk and Mussel
凍蝦、翡翠螺及青口
- Served with Lemon Wedge, Tabasco Sauce,
Red Wine Vinegar with Shallot and Cocktail Sauce
配檸檬角、辣椒汁、乾蔥紅酒醋及咯嗲汁

Soup 湯

- French Onion Soup
法式洋葱湯
- Selection of Sliced Bread, Rolls and Grissini
精選麵包籃
- Seafood Soup with Shredded Conpoy
海皇瑤柱羹

Carving 烤肉

- Roasted Australia M5 Wagyu Chunk Eye Rib
燒澳洲M5和牛肩胛肉眼扒
- Dressing: Gravy Sauce, Pommery Mustard
配燒汁及法國芥末
- Hot Dishes 熱盤**
- Emince Beef with Mushroom Cream Sauce
香菌忌廉汁燴牛肉
- Pan-Fried Lamb Cutlet with Green Peppercorn Sauce
香煎羊扒配青胡椒汁
- Chicken Curry with Onion Tomato and Cream Sauce,
Basmati Rice
洋葱蕃茄忌廉汁咖喱雞配印度香苗
- White Fish Fillet with Thai Red Curry
泰式紅咖喱魚柳
- Sautéed Shrimps with Bamboo Pith and Black Fungus
竹筍雲耳炒蝦仁
- Gratinated Vegetable with Cheese
芝士焗時蔬
- Fried Five Grain Rice with Preserved Olive and Okra
秋葵欖菜炒五穀香苗
- Fafalle Pasta, Pumpkin & Pocini with Cream Sauce
南瓜牛肝菌蝴蝶粉

Dessert 甜品

- D Baked Apple Crumble with Vanilla Sauce
焗蘋果金寶配雲呢拿汁
- Sweetened Almond Cream with Egg White
蛋白杏仁茶
- Dark and White Chocolate Mousse
黑白朱古力慕絲
- Traditional Sherry Trifle
雪梨酒浸果醬杯
- Seasonal Fruit and White Wine Jelly
白酒鮮果啫喱
- Japanese Matcha Cake Roll
日式抹茶卷
- Banana Chocolate Cake
香蕉朱古力蛋糕
- Baileys Irish Cream Cheesecake
百利甜酒芝士蛋糕
- Fresh Fruit Platter
新鮮果碟

**Coffee and Tea Station
自助咖啡及茶**

每位 **HK698** person

Subject to 10% service charge

Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours
Beverage Upgrade: Unlimited serving of house wine for 3 hours with a supplement charge of HK\$50 per table

Seasonal ingredients on the menu may be subjected to changes, depending on the availability

另加一服務費

包括無限量供應汽水、橙汁及精選啤酒3小時
餐酒升級：3小時精選紅白餐酒無限量供應，每席額外收費港幣50元

餐單上提供的食材供應有可能受季節影響，歷山酒店保留最終決定權以更換同等價值的食材

2025 Western Celebration Dinner Buffet B
2025歡聚筵席西式自助晚餐 B

Appetizers & Salads 前菜及沙律

Smoked Atlantic Salmon Slices with Traditional Condiments
煙三文魚伴傳統配料
Parma Ham with Cantaloupe Melon and Honey Dew Melon
意大利風乾火腿伴蜜瓜
Chicken with Pickle Lemon, Thyme and
Roasted Artichoke Salad
香草檸檬雞肉燒朝鮮葡沙律
Thai Spicy Prawns and Green Papaya Salad
香辣鮮蝦木瓜沙律
Seafood Salad with Mango
海鮮香芒沙律
Japanese Potato and Blue Crab Meat Salad
日式馬鈴薯蟹肉沙律
Quinoa Salad with Hazelnut, Apple and Dried Cranberry
藜麥沙律配榛子、蘋果及金巴利乾
Marinated Mushroom Salad with Pesto Dressing
雜菌沙律配羅勒香草醬

Fresh Salad Greens 新鮮沙律蔬菜

Romaine Lettuce, Tower Mesclun Mixed Greens and
Lollo Rosso
羅馬生菜、鮮雜菜及紅葉生菜
Sliced Cucumber, Cherry Tomato, Red Kidney Bean,
Corn Kernel, Shredded Carrot and Jade Sprout
青瓜片、車厘茄、紅腰豆、粟米粒、甘筍絲及豆芽苗
Dressing: Balsamic Vinaigrette, Italian,
French and Japanese Sesame
醬汁：意大利黑醋汁、意式沙律醬、
法式沙律醬、日式芝麻醬
Condiments: Croûton, Bacon, Shaved Parmesan Cheese
配料：脆麵包、煙肉、巴馬芝士片

Sushi 壽司

Assorted Sushi and California Roll
雜錦壽司及加州卷
Assorted Sashimi (Salmon, Tuna and Octopus)
雜錦日式刺身(三文魚、吞拿魚及八爪魚)
Served with Wasabi, Soy Sauce and Pickled Ginger
配日本芥末、醬油及子薑

Seafood on Ice 冰鎮海鮮

Brown Crab, Shrimp, Sea Whelk, Clam and Mussel
熟蟹、凍蝦、翡翠螺、蛤貝及青口
Served with Lemon Wedge, Tabasco Sauce,
Red Wine Vinegar with Shallot and Cocktail Sauce
配檸檬角、辣椒汁、乾蔥紅酒醋及咯嗲汁

Soup 湯

Seafood Chowder Soup
海鮮周打忌廉湯
Selection of Sliced Bread, Rolls and Grissini
精選麵包籃
Double-boiled Chicken Soup with Conch and Cordyceps Flower
蟲草花螺頭燉雞湯

Carving 烤肉

Slow-roasted U.S. Prime Sirloin Steak
頂級美國西冷牛扒
Dressing: Gravy Sauce and Pommery Mustard
配燒汁及法國芥末

Hot Dishes 熱盤

Barbecued Meat Specialties
精選燒味拼盤
Korean Style Deep-Fried Chicken
韓式脆炸雞
Beef Curry with Biryani Rice
咖喱牛肉配印式香苗
Steamed Fresh Sea Garoupa with Supreme Soya Sauce
清蒸原條海斑
Baked Mediterranean Seafood Pie
焗地中海海鮮批
Sautéed Prawn with Broccoli and Bell Pepper
彩椒西蘭花炒蝦球
Seafood Paella
西班牙海鮮燴飯
Penne with Asparagus, Artichoke
and Sun-Dried Tomato Sauce
蘆筍朝鮮薊番茄蓉直通粉

Dessert 甜品

Warm Chocolate Pudding with Vanilla Sauce
暖朱古力布甸配雲呢拿汁
Mango Sago Cream with Pomelo
楊枝甘露
Raspberry and Coconut Mousse
紅桑子椰子慕絲杯
Jasmine Serradura
茉莉花木糠布甸
Hazelnut Parline and Milk Chocolate Cake
榛子牛奶朱古力蛋糕
Mango Napoleon
芒果拿破崙
Sea Salt Caramel Cheese Cake
海鹽焦糖芝士餅
Fresh Fruit Platter
新鮮果碟
Chocolate Fountain Station with Condiments
朱古力噴泉及配料
MÖVENPICK Ice Cream
MÖVENPICK雪糕

**Coffee and Tea Station
自助咖啡及茶**

每位 **HK828** per person

Subject to 10% service charge

Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours
Beverage Upgrade: Unlimited serving of house wine for 3 hours with a supplement charge of HK\$50 per table

Seasonal ingredients on the menu may be subjected to changes, depending on the availability

另加一服務費

包括無限量供應汽水、橙汁及精選啤酒3小時
餐酒升級：3小時精選紅白餐酒無限量供應，每席額外收費港幣50元

餐單上提供的食材供應有可能受季節影響，歷山酒店保留最終決定權以更換同等價值的食材