

## WEDDING PACKAGE 婚宴套餐

1/1 - 31/12/2025



Complimentary Benefits 尊享優惠	Minimum 8 tables / 96 persons 8席或以上 / 96人或以上	Minimum 15 tables / 180 persons 15席或以上 / 180人或以上	Minimum 20 tables / 240 persons 20席或以上 / 240人或以上
1-night accommodation and buffet breakfast for two on the following morning 1晚住宿及翌日雙人自助早餐	_	Diamond Room 方塊客房	Queen Suite 女王套房
# Chauffeured limousine service for 3 hours (decoration, tunnel and parking fees are excluded) OR Extra 1-night accommodation in a Diamond Room 豪華轎車連司機3小時服務 (不包括裝飾、隧道及泊車費用) 或額外1晚方塊客房住宿 # for dinner menu only 晚宴餐餐專享	_	*	*
Setting of Bride & Groom's name (Chinese or English) on in-house backdrop 婚宴背景新人名字 (中文或英文) 佈置	*	*	*
Welcome fruit punch (one hour) 1小時迎賓雜果賓治	_	*	*
Fresh fruit cream wedding cake 鮮果忌廉結婚蛋糕	3 pounds 磅	5 pounds 磅	8 pounds 磅
Decorated mock wedding cake for cake-cutting ceremony and photo shooting 結婚蛋糕供切餅儀式及拍照使用	3 tier 曆	5 tier 層	5 tier 曆
1 bottle of house champagne for toasting ceremony 祝酒香檳1瓶	*	*	*
Valet parking spaces 代客泊車車位	4 valets 個	6 valets 個	8 valets 個
Guest signature book 婚宴嘉賓提名册	*	*	*
Use of built-in AV equipment 免費使用婚宴場內影音設備	*	*	*
Splendid silk floral centerpiece for reception table and each dining table 全場席上及迎賓桌絲花擺設	*	*	*
Table linen & seat covers 全場華麗桌布及椅套	*	*	*
Invitation cards (8 sets per table, printing excluded) 精美請柬 (每席8套,不包括内文印刷)	*	*	*
Mahjong entertainment with Chinese tea 麻雀耍樂及中式香茗	*	*	*
Free corkage for self-brought spirit (1 bottle per table) 自携烈酒免收開瓶費 (每席1瓶)	*	*	*
Buffet dinner at Café A for 2 persons to celebrate the 1st Wedding Anniversary 於歷山餐廳享用雙人自助晚餐,慶祝1週年結婚紀念	_	_	*
Enjoy 10% discount on 100 Days / Full Moon Celebration Banquet 於宴會廳舉行百日宴或彌月宴可享九折優惠	*	*	*
Preferential room rate for guests wishing to stay at the hotel 預訂客房優惠	*	*	*

Enquiries 查詢: 3893 2879 / catering@hotelalexandrahk.com

## 中式婚宴午餐A Chinese Wedding Lunch Menu A

中式婚宴午餐B Chinese Wedding Lunch Menu B

鴻運乳豬全體 Roasted Whole Suckling Pig

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金瑤松子脆蝦球 Sautéed Prawn

錦繡蝦球桂花蚌 Sautéed Prawns and Sea Clam

with Shredded Conpoy and Pinenut

with Vegetables

花膠螺頭燉雞 Double-boiled Chicken with Fish Maw and Sea Whelk

雞絲燴生翅/蟹肉冬蓉燴燕窩 Braised Shark's Fin with Shredded Chicken / Braised Bird's Nest with Crab Meat and Mashed Winter Melon

雲腿竹笙扒雙蔬 Braised Twin Vegetables

碧綠蠔皇鮑甫 Braised Sliced Abalone with Vegetables in Oyster Sauce

with Bamboo Pith and Yunnan Ham 清蒸海石斑

清蒸沙巴龍躉 Steamed Sabah Giant Garoupa

Steamed Sea Garoupa

蔥油脆皮雞 Roasted Crispy Chicken with Scallion Oil

當紅脆皮雞 Roasted Crispy Chicken

> 鮑汁海皇燴香苗 Fried Rice

黄金海皇炒香苗 Fried Rice with Seafood, Vegetable and Salted Egg Yolk

with Seafood in Abalone Sauce 金瑤蝦籽炆伊府麵

雲腿銀芽炆伊府麵 Braised E-fu Noodles with Yunnan Ham and Bean Sprout

Braised E-fu Noodles with Shrimp Roe and Conpoy

蓮 子 百 合 紅 豆 沙 Sweetened Red Bean Soup

桂花杞子湯圓 Double-boiled Osmanthus and Wolfberry with Glutinous Dumpling

with Lotus Seed and Lily Bulb 美點映雙輝

美點映雙輝 Chinese Petit Four

Chinese Petit Four 中國茗茶 Chinese Tea

中國茗茶 Chinese Tea

每席 HK\$9,888 per table

4900>

每席 HK\$11,188 per table

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Beverage Upgrade: Unlimited serving of house wine for 2 hours with a supplement charge of HK\$30 per person. 餐酒升級:2小時精選紅白餐酒無限量供應,每位額外收費HK\$30。