

WEDDING PACKAGE

婚宴套餐

1 / 1 - 31 / 12 / 2026

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 only 晚宴尊享	—	*	*
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小時迎賓雜果實治	—	*	*
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 層	5 tier 層	5 tier 層
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 婚宴嘉賓提名冊	*	*	*
Use of built-in AV equipment 免費使用婚宴場內影音設備	*	*	*
Splendid silk floral centerpieces for reception table and each dining table 全場席上及迎賓桌絲花擺設	*	*	*
Table linen and 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, 不包括內文印刷)	*	*	*
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	—	—	*
Preferential room rates for guests wishing to stay at the hotel 預訂客房優惠	*	*	*

Enquiries 查詢: 3893 2879 / catering@hotelalexandrak.com

32 City Garden Road, North Point, Hong Kong (MTR Fortress Hill Station, Exit B)

酒店地址: 香港北角城市花園道32號(港鐵炮台山站B出口)

中式婚宴晚餐 A Chinese Wedding Dinner Menu A

鴻運乳豬全體
Roasted Whole Suckling Pig
X.O.醬錦繡花姿桂花蚌
Sautéed Sea Clams and Cuttlefish with Broccoli in X.O. Sauce
黃金炸蝦球
Deep-fried Minced Shrimp Ball
竹笙瑤柱扒翡翠
Braised Seasonal Vegetables with Conpoy and Bamboo Pith
紅燒竹筍雞絲翅 / 雞蓉燕窩羹
Braised Shark's Fin with Shredded Chicken and Bamboo Pith /
Braised Bird's Nest with Minced Chicken
碧綠蠔皇鮑甫
Braised Sliced Abalone with Vegetables in Supreme Oyster Sauce
清蒸沙巴龍躉
Steamed Sabah Giant Garoupa
蔥油脆皮雞
Roasted Crispy Chicken with Scallion Oil
金沙海皇瑤柱炒香苗
Fried Rice with Assorted Seafood, Conpoy and Salted Egg Yolk
蝦籽金菇炆伊府麵
Braised E-fu Noodles with Enoki Mushroom and Shrimp Roe
冰花蘆薈燉紅蓮
Double-boiled Red Dates with Lotus and Aloe
美點映雙輝
Chinese Petit Four
中國茗茶
Chinese Tea

每席 HK\$15,688.00 per table

中式婚宴晚餐 B Chinese Wedding Dinner Menu B

鴻運乳豬全體
Roasted Whole Suckling Pig
鮮淮山蘆筍炒蝦球
Sautéed Prawn with Asparagus and Chinese Yam
百花釀蟹鉗
Deep-fried Crab Claw stuffed with Minced Shrimp
碧綠玉環瑤柱甫
Braised Whole Conpoy in Marrow Melon Ring with Vegetable
花膠雞絲翅 / 竹筍雞茸燕窩羹
Braised Shark's Fin with Fish Maw and Shredded Chicken /
Braised Bird's Nest with Bamboo Pith and Minced Chicken
碧玉原隻湯鮑
Braised Whole Abalone with Vegetable
清蒸老虎斑
Steamed Tiger Garoupa
南乳脆皮燒雞
Roasted Crispy Chicken with Preserved Bean Curd Paste
鮑汁鱈魚雞粒炒香苗
Fried Rice with Dried Octopus and Diced Chicken in Abalone Sauce
蟹肉炆伊府麵
Braised E-fu Noodles with Crab Meat
杞子紅棗桂花湯圓
Sweetened Wolfberry, Red Dates, Osmanthus with Glutinous Dumplings
美點映雙輝
Chinese Petit Four
中國茗茶
Chinese Tea

每席 HK\$16,888.00 per table

中式婚宴晚餐 C Chinese Wedding Dinner Menu C

鴻運乳豬全體
Roasted Whole Suckling Pig
黑松露醬蝦球珊瑚蚌
Sautéed Prawn and Coral Clam with Vegetables in Black Truffle Paste
芝心炸釀蟹鉗
Deep-fried Crab Claw stuffed with Minced Shrimp and Diced Cheese
蟹黃花膠扒翡翠
Braised Vegetables with Shredded Fish Maw and Crab Roe
官府金湯海皇翅 / 海皇燕窩羹
Braised Shark's Fin with Seafood in Supreme Pumpkin Stock /
Braised Bird's Nest with Seafood
碧綠花菇扣原隻湯鮑
Braised Whole Abalone with Black Mushroom and Vegetable
清蒸海星斑
Steamed Spotted Garoupa
黃金脆皮燒雞
Roasted Crispy Chicken with Supreme Soya Sauce
櫻花蝦金瑤炒香苗
Fried Rice with Sakura Shrimp and Conpoy
鮑魚雞粒炆伊府麵
Braised E-Fu Noodles with Diced Abalone and Chicken
杞子圓肉燉桃膠
Double-boiled Peach Gum Soup with Dried Longan and Wolfberries
美點映雙輝
Chinese Petit Four
中國茗茶
Chinese Tea

每席 HK\$17,888.00 per table

中式婚宴晚餐 D Chinese Wedding Dinner Menu D

鴻運乳豬全體
Roasted Whole Suckling Pig
銀巢蝦球帶子
Sautéed Scallop and Prawn with Vegetable in Taro Nest
黃金焗釀蟹蓋
Baked Crab Shell stuffed with Crab Meat and Onion
玉環燕液瑤柱甫
Braised Whole Conpoy in Marrow Melon Ring topped with Bird's Nest
花膠螺頭雞燉翅 / 花膠雞絲燴燕窩
Double-boiled Chicken with Shark's Fin, Fish Maw and Conch /
Braised Bird's Nest with Shredded Chicken and Fish Maw
蠔皇原隻湯鮑扣鵝掌
Braised Whole Abalone and Goose Web in Supreme Oyster Sauce
清蒸東星斑
Steamed Spotted Garoupa
當紅脆皮雞
Roasted Crispy Chicken
明太子海鮮炒香苗
Fried Rice with Diced Seafood and Japanese Cod Roe
韭黃上湯鮮蝦水餃
Shrimp Dumpling and Chive in Superior Stock
椰汁燕窩珍珠露
Sweetened Sago Cream with Bird's Nest and Coconut Milk
美點映雙輝
Chinese Petit Four
中國茗茶
Chinese Tea

每席 HK\$18,888.00 per table

Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours.
包括無限量供應汽水、橙汁及精選啤酒3小時。

Beverage Upgrade: Unlimited serving of house wine for 3 hours with a supplement charge of HK\$600.00 per table.
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600.00元。

Seasonal ingredients on the menu may be subjected to changes, depending on the availability.
All above prices are subject to 10% service charge.
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。
以上價目另加一服務費。