

2021

Western Wedding Buffet Package

西式婚宴套餐

Lunch Buffet Menu A	自助午餐菜譜 (A)	每位港幣HK\$598 per person
Lunch Buffet Menu B	自助午餐菜譜 (B)	每位港幣HK\$698 per person
Dinner Buffet Menu A	自助晚餐菜譜 (A)	每位港幣HK\$778 per person
Dinner Buffet Menu B	自助晚餐菜譜 (B)	每位港幣HK\$878 per person

For minimum booking of 50 persons or more, the following privileges will be offered
預訂50位或以上，即可享以下優惠

- **3 pounds of heart-shaped fresh fruit wedding cream cake**
三磅心型鮮果忌廉結婚蛋糕
- **A bowl of welcome fruit punch**
迎賓雜果賓治乙盤
- **A bottle of champagne for toasting**
祝酒香檳乙瓶
- **Free corkage for 1 bottle of self-brought wine or hard liquor per table**
每席豁免開瓶費乙支
- **5-tier dummy wedding cake for photo-shooting**
五層結婚模型蛋糕供拍照用
- **Table centerpiece on each dining table & reception desk**
全場席上及迎賓接待處花卉擺設
- **Complimentary seat covers**
免費安排全場精美椅套佈置
- **Easel stand for wedding photo display**
免費提供展示結婚相片之油畫架
- **Complimentary backdrop with the English name of bride and groom**
免費安排新人英文名字禮堂牌匾
- **Complimentary 8 sets of invitation cards per 12 persons (printing excluded)**
每十二位敬送精美請柬八張 (不包括印刷)
- **A Western guest signature book**
西式嘉賓提名冊乙本
- **Complimentary Chinese tea**
免費供應中國茗茶
- **Free use of PA system with microphones**
免費使用全場音響設備
- **Free use of LCD projector, portable screen, TV monitor and DVD / CD player**
免費使用液晶體投影機、大螢幕、電視機及鐳射影碟機
- **2 complimentary parking spaces (private car only)**
免費泊車位兩個 (只限私家車)
- **A special price of 2 single trips transportation for a 50-seat bus from MTR Hung Hom Station to Kowloon Harbourfront Hotel before dinner period (within 3 hours)**
以優惠價錢預訂席前兩次單程港鐵紅磡站至九龍海灣酒店之五十座穿梭巴士接送服務 (限三小時內)

* All prices are subject to 10% service charge 所有價目需另設加一服務費

2021

Western Wedding Buffet Package 西式婚宴套餐

Lunch Buffet Menu A 自助午餐菜譜 (A)

Appetizers and Salad 頭盤及沙律

Chilled Cooked Prawns, Canada Snow Crab Clusters and Green Mussels served with Lemon Wedges and Chili Hot Sauce
凍熟蝦、加拿大雪花蟹腳及青口配檸檬角及香辣椒汁

Smoked Salmon and Smoked Mackerel 煙燻三文魚拼煙燻鱈魚柳
Curd Ham Mattonella with Melon 意大利風乾火腿配蜜瓜
Roasted Chicken Breast and Liver Pate 烤雞胸拼肝醬批

Assorted Sushi and Rice Roll with Wasabi, Pickled Ginger and Soy Sauce
雜錦壽司及卷物配青芥末、酸薑及豉油

Vermicelli and Minced Pork Salad in Thai Style 泰式粉絲肉碎沙律
Smoked Ducked Breast with French Bean Salad 煙燻鴨胸配法邊豆沙律
Beetroot and Green Apple Salad 紅甜菜頭青蘋果沙律
Tomato Salad with Yuzu Sauce 和風番茄沙律配柚子汁

Romaine Lettuce, Yellow Frisse, Lollo Rosso and Iceberg Lettuce
羅馬生菜、黃菊苣、紅葉生菜及美國生菜

Cherry Tomatoes, Kernel Corns, Sliced Cucumber and Jade Sprouts
車厘茄、粟米粒、青瓜片及翡翠苗

Croustons, Bacon Bits, Parmesan Cheese, Organic Pumpkin Seeds
麵包粒、煙肉粒、巴馬臣芝士、有機南瓜籽

Thousand Island Dressing, Vinaigrette, Caesar Dressing and Japanese Sesame Dressing
千島汁、油醋汁、凱撒沙律汁及和風芝麻汁

Soups 精美湯羹

Cream of Chicken, Sweet Corn and Asparagus Soup 忌廉雞肉粟米蘆筍湯
Braised Seafood Supreme Soup with Egg White 蛋白海皇羹
Selection of Bread and Roll 各式餐包

Carving 烤肉

Roasted Beef served with Gravy and Black Pepper Sauce 燒牛肉配燒汁及黑椒汁

Hot Entrée 熱盤

Yakitori Chicken Skewer 照燒雞肉串
Deep-fried Fish Fillet served with Tartar Sauce 炸魚柳配他他蛋黃醬
Mini Beef Patties with Mushroom Onion Sauce 迷你漢堡牛扒配白菌洋葱汁
Deep-fried Shrimp Balls with Sweet and Chili Sauce 酥炸蝦丸配泰式甜辣醬
Stir-fried Beef Fillet with Assorted Bell Pepper 彩椒炒牛柳條
Braised Twin Vegetables with Portuguese Sauce 葡汁燴雙蔬
Fried Rice with Shrimps, Scallops, Wild Rice and Diced Vegetables 明蝦帶子野米菜粒炒飯
Linguine with Forest Mushroom Cream Sauce 森林菌汁燴扁意粉
Roasted Barbecued Pork and Deep-fried Crispy Chicken 蜜汁叉燒及脆皮炸子雞

Desserts 精選甜品

Mango Napoleon 芒果拿破崙
Tiramisu 意大利芝士餅
Chocolate Cake 朱古力蛋糕
Bread and Butter Pudding 牛油麵包布甸
Mini French Pastries 迷你法式雜餅
Coconut and Sago Pudding 椰汁西米糕
Strawberry Swiss Roll 士多啤梨瑞士卷
Fresh Fruit Salad 鮮果沙律
Häagen-Dazs Mini Cup Ice-cream Häagen-Dazs 迷你雪糕杯

Beverage 飲品

Coffee or Tea 咖啡或紅茶

Lunch Buffet Menu B 自助午餐菜譜 (B)

Appetizers and Salad 頭盤及沙律

Chilled Cooked Prawns, Canada Snow Crab Clusters and Green Mussels served with Lemon Wedges and Chili Hot Sauce
凍熟蝦、加拿大雪花蟹腳及青口配檸檬角及辣椒汁

Smoked Salmon and Smoked Mackerel 煙燻三文魚拼煙燻鱈魚柳
Curd Ham Mattonella with Melon 意大利風乾火腿配蜜瓜
Roasted Beef, Smoked Duck Breast and Italian Salami 燒牛肉、煙燻鴨胸拼意大利沙樂美腸
Slow-cooked Fillet of Salmon with Italian Herb and Black Pepper 低溫焗意大利香草黑椒三文魚
Assorted Sushi and Rice Roll with Wasabi, Pickled Ginger and Soy Sauce
雜錦壽司及卷物配青芥末、酸薑及豉油

Seafood Salad in Thai Style 泰式海鮮沙律
German Potato Salad 德國馬鈴薯沙律
Tuna Fish and French Bean Salad 吞拿魚法邊豆沙律
Crab Stick, Crab Roe and Cucumber Salad 和風蟹籽蟹柳青瓜沙律
Romaine Lettuce, Yellow Frisse, Lollo Rosso and Iceberg Lettuce
羅馬生菜、黃菊苣、紅葉生菜及美國生菜

Cherry Tomatoes, Kernel Corns, Sliced Cucumber and Jade Sprouts
車厘茄、粟米粒、青瓜片及翡翠苗

Croustons, Bacon Bits, Parmesan Cheese and Organic Pumpkin Seeds
麵包粒、煙肉粒、巴馬臣芝士及有機南瓜籽

Thousand Island Dressing, Vinaigrette, Caesar Dressing and Japanese Sesame Dressing
千島汁、油醋汁、凱撒沙律汁及和風芝麻汁

Soups 精美湯羹

Seafood and Tomato Cream Chowder 海鮮番茄焗湯
Braised Bamboo Pith and Conpoy Supreme Soup 竹筴瑤柱羹
Selection of Bread and Roll 各式餐包

Carving 烤肉

Roasted Beef Rib Eye, served with Gravy and Black Pepper Sauce 燒牛肉眼配燒汁及黑椒汁

Hot Entrée 熱盤

Deep-fried Pork Fillet Stuffed with Cheese and Parma Ham 吉列豬柳釀芝士及巴馬火腿
Pan-fried Plaice Fillet with Crab Meat Lobster Cream Sauce
香煎歐鯧魚柳配蟹肉龍蝦忌廉汁
Deep-fried Shrimp Mouse Balls with Water Chestnut 酥炸馬蹄蝦丸
Sautéed Sliced Cuttlefish with Celery and Bell Pepper 彩椒芹香炒花枝片
Sautéed Broccoli with Chicken 西蘭花炒雞柳
Braised Seafood with Fettuccini in Tomato Sauce 西班牙海鮮燴飯
Braised E-fu Noodles with Assorted Mushroom 珍菌炆伊麵
Roasted Barbecued Pork and Soya Sauce Marinated Chicken 蜜汁叉燒及玫瑰豉油雞

Desserts 精選甜品

Mango Napoleon 芒果拿破崙
Sweetened Mango Cream with Sago and Pomelo 楊枝甘露
Mini Fruit Tarts 迷你鮮果撻
Black Forest Cake 黑森林蛋糕
Warm Cheese Pudding 暖芝士布甸
Red Bean Pudding 紅豆布甸
Fresh Fruit Salad 鮮果沙律
Häagen-Dazs Mini Cup Ice-cream Häagen-Dazs 迷你雪糕杯

Beverage 飲品

Coffee or Tea 咖啡或紅茶

每位港幣 HK\$598 per person

10% service charge per person 每位需另設加一服務費
Valid until 31 December 2021 優惠期至2021年12月31日

每位港幣 HK\$698 per person

10% service charge per person 每位需另設加一服務費
Valid until 31 December 2021 優惠期至2021年12月31日

2021

Western Wedding Buffet Package 西式婚宴套餐

Dinner Buffet Menu A 自助晚餐菜譜 (A)

Appetizers and Salad 頭盤及沙律

Chilled Cooked Prawns, Jade Whelk, Mussel and Snow Crab Clusters
served with Lemon Wedges and Chili Hot Sauce
凍熟蝦、翡翠螺、松葉蟹腳及青口配檸檬角及香辣茄汁

Smoked Salmon and Smoked Mackerel 煙燻三文魚 拼 煙燻鯖魚柳

Curd Ham Mattonella with Melon 意大利風乾火腿配蜜瓜

Roasted Chicken Breast, Liver Pate and Coppa Ham 烤雞胸、肝醬批 拼 風乾火腿
Chicken Terrine 雞肉凍批

Assorted Sushi and Rice Roll with Wasabi, Pickled Ginger and Soy Sauce
雜錦壽司及卷物配青芥末、酸薑及豉油

Japanese Chilled Soba Noodles 日式蕎麥冷麵

Beef Salad in Thai Style 泰式牛肉沙律

Shrimp and Melon Salad 鮮蝦蜜瓜沙律

Greek Salad 希臘沙律

Romaine Lettuce, Yellow Frisse, Arugula, Lollo Rosso and Iceberg Lettuce
羅馬生菜、黃菊苣、火箭菜、紅葉生菜及美國生菜

Cherry Tomatoes, Kernel Corns, Sliced Cucumber, Carrot Julienne and Jade Sprouts
車厘茄、粟米粒、青瓜片、甘筍絲及翡翠苗

Croutons, Bacon Bits, Parmesan Cheese and Organic Pumpkin Seeds
麵包粒、煙肉粒、巴馬臣芝士及有機南瓜籽

Thousand Island Dressing, Vinaigrette, Caesar Dressing and Japanese Sesame Dressing
千島汁、油醋汁、凱撒沙律汁及和風芝麻汁

Soups 精美湯羹

Lobster Bisque 龍蝦濃湯

Braised Seafood Supreme Soup with Egg White and Conpoy 蛋白焗柱海皇羹

Selection of Bread and Roll 各式餐包

Carving 烤肉

Roasted Beef Rib Eye served with Gravy and Black Pepper Sauce 燒牛肉眼扒配燒汁及黑椒汁

Hot Entrée 熱盤

Roasted Lamb Rack with Sautéed Onion and Potatoes 香料燒羊扒配炒洋葱及馬鈴薯

Roasted Chicken with Butter and Rosemary 香草牛油燒雞

Braised Seafood with Portuguese Sauce 葡汁燴海鮮

Sautéed Seasonal Vegetables with Olive Oil 橄欖油清炒時蔬

Braised Straw Mushrooms and Broccoli with Crab Meat Sauce 蟹肉扒草菇西蘭花

Deep-fried Shrimp Mousse Balls with Almond 酥炸杏仁蝦丸

Fried Rice with Shrimps, Scallops, Quinoa and Diced Vegetables 明蝦帶子藜麥菜粒炒飯

Fried Noodles with BBQ Pork, Enoki Mushroom and Bean Sprout 叉燒金菇銀芽炒麵

Assorted Chinese Barbecued Meat Platter with Suckling Pig 乳豬燒味拼盤

Desserts 精選甜品

Mango Napoleon 芒果拿破崙

Sweetened Mango Cream with Sago and Pomelo 楊枝甘露

Bitter Chocolate Cake 特濃朱古力蛋糕

Cheesecake 芝士蛋糕

Mango Mousse 芒果慕絲

Caramel Custard Pudding 焦糖吉士布甸

Mini French Pastries 迷你法式雜餅

Warm Apricot Cheese Pudding 暖黃梅芝士布甸

Green Tea and Red Bean Pudding 綠茶紅豆布甸

Macaroon 法式小圓餅

Fresh Fruit Salad 鮮果沙律

Häagen-Dazs Mini Cup Ice-cream Häagen-Dazs 迷你雪糕杯

Beverage 飲品

Coffee or Tea 咖啡或紅茶

每位港幣 **HK\$778** per person

10% service charge per person 每位需另設加一服務費

Valid until 31 December 2021 優惠期至2021年12月31日

Dinner Buffet Menu B 自助晚餐菜譜 (B)

Appetizers and Salad 頭盤及沙律

Chilled Cooked Prawns, Jade Whelk, Mussel and Snow Crab Clusters
served with Lemon Wedges and Chili Hot Sauce
凍熟蝦、翡翠螺、松葉蟹腳及青口配檸檬角及香辣茄汁

Slow-cooked Salmon Fillet with Italian Herb and Black Pepper 低溫焗意大利香草黑椒三文魚

Smoked Salmon and Smoked Mackerel 煙燻三文魚拼煙燻鯖魚柳

Curd Ham Mattonella with Melon 意大利風乾火腿配蜜瓜

Roasted Beef, Smoked Duck Breast and Italian Salami 燒牛肉、煙燻鴨胸拼意大利沙樂美腸

Assorted Sushi and Rice Roll with Wasabi, Pickled Ginger and Soy Sauce
雜錦壽司及卷物配青芥末、酸薑及豉油

Japanese Chilled Soba Noodles 日式蕎麥冷麵

Pomelo Salad in Thai Style 泰式柚子沙律

Pan-fried Tuna Fish Salad 香煎吞拿魚沙律

Scallop and Shrimp Salad with Melon 明蝦帶子蜜瓜沙律

Romaine Lettuce, Yellow Frisse, Arugula, Lollo Rosso and Iceberg Lettuce
羅馬生菜、黃菊苣、火箭菜、紅葉生菜及美國生菜

Cherry Tomatoes, Kernel Corns, Sliced Cucumber, Carrot Julienne and Jade Sprouts
車厘茄、粟米粒、青瓜片、甘筍絲及翡翠苗

Croutons, Bacon Bits, Parmesan Cheese and Organic Pumpkin Seeds
麵包粒、煙肉粒、巴馬臣芝士及有機南瓜籽

Thousand Island Dressing, Vinaigrette, Caesar Dressing and Japanese Sesame Dressing
千島汁、油醋汁、凱撒沙律汁及和風芝麻汁

Soups 精美湯羹

Lobster Bisque 龍蝦濃湯

Braised Bird's Nest Supreme Soup with Minced Chicken 雞蓉燕窩羹

Selection of Bread and Roll 各式餐包

Carving 烤肉

Roasted Beef Tenderloin served with Forest Mushroom & Porcini Sauce 燒牛柳配森林牛肝菌黑野菌汁

Hot Entrée 熱盤

Baked Oyster with Scallop, Bacon and Spinach 帶子煙肉菠菜焗蝦

Barbecued Spare Ribs 美式燒排骨

Thai Style Deep-fried Soft Shell Crab with Curry 泰式咖喱軟殼蟹

Deep-fried Stuffed Crab Claws with Shrimp Mousse 百花炸蟹鉗

Steamed Fresh Giant Garoupa with Superior Soy Sauce 頭抽清蒸沙巴龍躉

Sautéed Broccoli with Sliced Chicken and Cutfish 西蘭花炒花枝鳳片

Sautéed Vegetables 清炒時蔬

Fried Rice with Sakura Ebi, Wild Rice and Egg White 櫻花蝦白野米炒飯

Beef and Herb Tomato Sauce Lasagna 香草牛肉茄汁千層麵

Assorted Chinese Barbecued Meat Platter with Suckling Pig 乳豬燒味拼盤

Desserts 精選甜品

Mango Napoleon 芒果拿破崙

Double Boiled Fresh Milk with Bird's Nest 燕窩燉鮮奶

Sweetened Sago Cream with Mango and Pomelo 楊枝甘露

White Wine Jelly 白酒果凍

Mini French Pastries 迷你法式雜餅

Chocolate Pudding 朱古力布甸

Raspberry Mousse 紅桑子慕絲

Macaroon 法式小圓餅

Fresh Fruit Salad 鮮果沙律

Häagen-Dazs Mini Cup Ice-cream Häagen-Dazs 迷你雪糕杯

Beverage 飲品

Coffee or Tea 咖啡或紅茶

每位港幣 **HK\$878** per person

10% service charge per person 每位需另設加一服務費

Valid until 31 December 2021 優惠期至2021年12月31日

2021

Western Wedding Beverage Package 西式婚宴飲品套餐

Unlimited supply of house beer, chilled orange juice and soft drinks

無限量供應指定啤酒、冰凍橙汁及汽水

A 港幣HK\$100*

2 hours 小時

(Per Person 以每位計算)

B 港幣HK\$128*

3 hours 小時

(Per Person 以每位計算)

Unlimited supply of house red and white wine, house beer, chilled orange juice and soft drinks

無限量供應紅白餐酒、指定啤酒、冰凍橙汁及汽水

C 港幣HK\$128*

2 hours 小時

(Per Person 以每位計算)

D 港幣HK\$168*

3 hours 小時

(Per Person 以每位計算)

* All prices are subject to 10% service charge on a per-person basis 所有價目需另設加一服務費及以每位計算

Valid until 31 December 2021 優惠期至 2021 年 12 月 31 日

Explore all-round events that match your passions,
our enthusiastic catering team will assist you to execute a flawless event.
請聯絡宴會部，讓我們助您悉心打造及實現一個理想圓滿的活動安排。



KOWLOON
HARBOURFRONT HOTEL

KOWLOON • HONG KONG

九龍海灣酒店

Owned by Sino China Enterprises Limited
由信澤企業有限公司經營

A member of Harbour Plaza Hotels and Resorts
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香港九龍紅磡灣紅鸞道8號

Walk from MTR Station to hotel | 由港鐵站步行至酒店



Hung Hom Station
紅磡站



Whampoa Station
黃埔站