

2023

Kowloon Harbourfront Hotel
Western Wedding Buffet Package
九龍海灣酒店西式婚宴自助餐套餐

Lunch Buffet Menu 自助午餐菜譜 A	每位港幣 HK\$618 per person
Lunch Buffet Menu 自助午餐菜譜 B	每位港幣 HK\$718 per person
Dinner Buffet Menu 自助晚餐菜譜 A	每位港幣 HK\$798 per person
Dinner Buffet Menu 自助晚餐菜譜 B	每位港幣 HK\$898 per person

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

- 3 pounds of heart-shaped fresh fruit wedding cream wedding cake
三磅心型鮮果忌廉結婚蛋糕
- 1 bowl of non-alcoholic welcome fruit punch
迎賓雜果賓治乙盤
- 1 bottle of sparkling wine 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
五層結婚蛋糕模型供拍照用
- Table centerpiece on each dining table and complimentary seat covers
全場席上花卉擺設及免費安排全場精美椅套佈置
- Backdrop with the English name of bride and groom
免費安排新人英文名字禮堂牌匾
- Easel stand for wedding photo display
免費提供展示結婚相片之油畫架
- 8 sets of invitation cards per 12 persons (printing excluded)
每十二位敬送精美請柬八套 (不包括印刷)
- A western guest signature book
西式嘉賓提名冊乙本
- Standard PA system with wireless microphones
免費使用全場音響設備連無線麥克風
- Free use of LCD projector, portable screen, TV monitor and multimedia player
免費使用液晶體投影機、大螢幕、電視機及多媒體播放機
- 2 complimentary parking spaces (for private car only)
免費泊車位兩個 (只限私家車)

2023

Western Wedding Buffet Package 西式婚宴套餐

Lunch Buffet Menu 自助午餐菜譜 A

Appetizers and Salad 頭盤及沙律

Chilled Cooked Prawns and Canada Snow Crab Clusters
served with Lemon Wedges and Chili Hot Sauce
凍熟蝦及加拿大雪花蟹爪配檸檬角及香辣茄汁
Dill Smoked Salmon with Horseradish Mayonnaise
蒜蘆煙三文魚配辣根蛋黃醬
Curd Ham Mattonella and Salami 意大利風乾火腿拼沙樂美腸
Roasted Beef Roll served with Tartar Sauce 燒牛肉卷配他他汁
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
Marinated Green Mussel with Thai Salad Dressing 泰式沙律汁醃青口
Soft Boiled Egg with Japanese Sesame Dressing 溫泉蛋配和風芝麻醬
Fresh Pineapple and Green Apple Salad 鮮菠蘿青蘋果沙律
Tuna Fish Salad with Penne Pasta 意式長通粉吞拿魚沙律
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
Crouton, 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 Tomato Soup with Crab Meat 番茄蟹肉忌廉湯
Sweet Corn Soup with Snow Fungus and Minced Chicken 雞蓉粟米銀耳羹
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

Deep-fried Shrimp Mousse on Toast Bread 酥炸百花蝦多士
Stir-fried Fillet of Ling Fish with Chilli XO Sauce and Vegetable XO醬菜遠炒鱸衣魚柳
Sautéed Broccoli with Sliced Cuttlefish 西蘭花炒花枝片
Thai Style BBQ Pork Cheek 泰式燒豬頸肉
Stewed Beef Rib with Portuguese Sauce 葡汁燴牛肋肉
Roasted Chicken with Honey and Sesame 蜜汁芝麻吊燒雞
Braised Assorted Mushroom with Oyster Sauce 蠔皇燴珍菌
Baked Beef Lasagne 焗肉醬千層麵
Braised Fried Rice with Shrimps in Rich Coconut Milk 椰汁明蝦燴飯

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
French Macaroon 法式蛋白杏仁曲奇餅
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

每位港幣 HK\$618 per person

Lunch Buffet Menu 助午餐菜譜 B

Appetizers and Salad 頭盤及沙律

Chilled Cooked Prawns and Canada Snow Crab Clusters
served with Lemon Wedges and Chili Hot Sauce
凍熟蝦及加拿大雪花蟹爪配檸檬角及香辣茄汁
Smoked Salmon Roll served with Honey Mustard 煙三文魚卷配蜜糖芥末
Curd Ham Mattonella and Coppa Ham 意大利風乾火腿拼風乾豬面頰
Smoked Duck Breast with Rum Raisin and Green Apple Salsa
煙鴨胸配霖酒提子青蘋果沙沙
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
Marinated Squid Tentacles with Thai Salad Dressing 泰式沙律汁醃魷魚鬚
Soft Boiled Egg with Japanese Sesame Dressing 溫泉蛋配和風芝麻醬
Potato Salad with Fried Onion and Bacon 酥香洋葱煙肉馬鈴薯沙律
Shoyu Marinated Cucumber Salad with Sesame 和風醬油漬芝麻青瓜沙律
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
Crouton, 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, Vegetable and Pasta 雞肉蔬菜意粉忌廉湯
Braised Bamboo Pith and Crab Meat Supreme Soup 竹筴蟹肉羹
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

Sweet and Sour Fish with Fresh Pineapple 菠蘿咕嚕魚柳
Deep-fried Mushroom and Shrimp Mousse Terrine 窩貼香菇蝦鬆
Honey Glazed BBQ Pork Spare Ribs 蜜汁燒烤醬排骨
Braised Beef Rib Steak with Abalone Sauce 鮑汁紅燒牛肋肉
Soy Sauce Marinated Chicken 玫瑰豉油雞
Braised Broccoli with Enoki Mushroom and Conpoy 金菇瑤柱扒西蘭花
Stewed Beef and Potato Gnocchi with Forest Mushroom Sauce
森林菌汁燴牛肉薯蓉貝殼粉
Spanish Seafood Penne Pasta 西班牙海鮮燴長通心粉
Braised Fried Rice with Shredded Chicken in Cream Sauce 白汁雞絲燴飯

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\$718 per person

*所有價目需另設加一服務費 All prices are subject to 10% service charge
*優惠期至2023年12月31日 Valid until 31 December 2023

2023

Western Wedding Buffet Package 西式婚宴套餐

Dinner Buffet Menu 自助晚餐菜譜 A

Appetizers and Salad 頭盤及沙律

Chilled Cooked Prawns, Jade Whelk and Snow Crab Clusters served with Lemon Wedges and Chilli Hot Sauce
凍熟蝦、翡翠螺及松葉蟹腳配檸檬角及香辣椒汁
Smoked Salmon Roll with Asparagus 煙三文魚蘆筍卷
Italian Mattonella Curd Ham with Melon 意大利風乾火腿配蜜瓜
Roasted Beef Roll, served with Tartar Sauce 燒牛肉卷配他他汁
Marinated Green Mussel with Thai Salad Dressing 泰式沙律汁醃青口
Sushi and Rice Roll with Wasabi, Pickle Ginger and Soy Sauce
雜錦壽司及飯卷配青芥末、酸薑及豉油
Japanese Tobiko Salad with Cucumber and Crab Stick 日式飛魚籽青瓜蟹柳炒律
Soft Boiled Egg with Japanese Sesame Dressing 溫泉蛋配和風芝麻醬
Fresh Pineapple and Green Apple Salad 鮮菠蘿青蘋果沙律
Tuna Fish Salad with Penne Pasta 意式長通粉吞拿魚沙律
Romaine Lettuce, Yellow Frisse, Oak Leaf, Lollo Rosso and Iceberg Lettuce
羅馬生菜、黃菊苣、橡葉菜、紅葉生菜及美國生菜
Cherry Tomato, Kernel Corn, Sliced Cucumber, Carrot Julienne and Jade Sprout
車厘茄、粟米粒、青瓜片、甘筍絲及翡翠苗
Crouton, Bacon Bit, Parmesan Cheese and Organic Pumpkin Seed
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 with Crab Meat 蟹肉龍蝦湯
Braised Bamboo Pith and Conpoy Supreme Soup with Egg White
竹筴蛋白瑤柱羹
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

Diced BBQ Pork with Rose Wine and Fried Bean Sheet Roll
一口玫瑰露叉燒拼酥炸素鵝
Baked Hiroshima Oyster with Golden Garlic Paste 金蒜醬焗廣島蠔
Deep-fried Cuttlefish Mousse Ball 酥炸花枝丸
Baked Fillet of Ling Fish with Bacon and Button Mushroom Cream Sauce
煙肉白苗忌廉汁焗鱈魚柳
Braised Pork Spare in "Wuxi" Style 無錫排骨
Roasted Chicken with Ginger and Scallions 薑蔥霸王雞
Chicken Cordon Bleu 歌頓堡芝士火腿雞胸
Sautéed Broccoli with Shrimp and Sliced Chicken 西蘭花炒蝦仁雞片
Fried Noodles with Dried Ham, Enoki Mushroom and Bean Sprouts
風乾火腿金菇銀芽炒麵
Fried Rice with Scallop, Wild Rice and Diced Vegetables 帶子野米菜粒炒飯

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
Tiramisu 意大利芝士蛋糕
Warm Apricot Cheese Pudding 暖黃梅芝士布甸
Green Tea and Red Bean Pudding 綠茶紅豆布甸
Macaron 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\$798 per person

Dinner Buffet Menu 自助晚餐菜譜 B

Appetizers and Salad 頭盤及沙律

Chilled Cooked Prawns, Jade Whelk and Snow Crab Clusters served with Lemon Wedges and Chilli Hot Sauce
凍熟蝦、翡翠螺及松葉蟹腳配檸檬角及香辣椒汁
Smoked Salmon Roll with Asparagus 煙三文魚蘆筍卷
Smoked Duck Breast with Rum Raisin and Green Apple Salsa
煙鴨胸配霖酒提子青蘋果沙沙
Italian Mattonella Curd Ham with Melon 意大利風乾火腿配蜜瓜
Marinated Squid Tentacles with Thai Salad Dressing 泰式沙律汁醃魷魚鬚
Sushi and Rice Roll with Wasabi, Pickle Ginger and Soy Sauce
雜錦壽司及飯卷配青芥末、酸薑及豉油
Korean Roasted Beef Salad 韓式燒牛肉沙律
Soft Boiled Egg with Japanese Yuzu Dressing 溫泉蛋配和風柚子汁
Potato Salad with Fried Onion and Bacon 酥香洋蔥煙肉馬鈴薯沙律
Shoyu Marinated Cucumber Salad with Sesame 和風醬油漬芝麻青瓜沙律
Romaine Lettuce, Yellow Frisse, Oak Leaf, Lollo Rosso and Iceberg Lettuce
羅馬生菜、黃菊苣、橡葉菜、紅葉生菜及美國生菜
Cherry Tomato, Kernel Corn, Sliced Cucumber, Carrot Julienne and Jade Sprout
車厘茄、粟米粒、青瓜片、甘筍絲及翡翠苗
Crouton, Bacon Bit, Parmesan Cheese and Organic Pumpkin Seed
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 with Scallops 帶子龍蝦湯
Braised Bird's Nest Supreme Soup with Minced Chicken and Bamboo Pith
竹筴雞蓉燕窩羹
Selection of Bread and Roll 各式餐包

Carving 烤肉

Roasted Beef Tenderloin served with Forest Mushroom Sauce 燒牛柳配森林菌汁

Hot Entrée 熱盤

Roasted Whole Suckling Pig and Diced BBQ Pork with Rose Wine
鴻運乳豬拼一口玫瑰露叉燒
Steamed Fresh Giant Garoupa with Dried Ham and Superior Soy Sauce
頭抽風乾火腿清蒸花尾龍躉
Baked Scallops and Fillet of Ling Fish with Portuguese Sauce
葡汁焗帶子鱈衣魚柳
Deep-fried Soft Shell Crab with Thai Style Curry Sauce
酥炸軟殼蟹配泰式黃咖喱
Stir-fried Cuttlefish and Shrimp Mousse Ball with Salted Egg Yolk 黃金花枝蝦丸
Bacon Roll with Hiroshima Oyster 煙肉廣島蠔卷
Roasted Rack of Lamb with Herbs and Spices 香料烤羊扒
Roasted Chicken with Preserved Red Beancurd Sauce 南乳吊燒雞
Braised Broccoli with Black Mushroom in Oyster Sauce 蠔皇花菇扒西蘭花
Fried Rice with Sakura Ebi, Wild Rice and Egg White Wrapped in Lotus Leaf
櫻花蝦蛋白野米荷葉飯

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
Chilled Sago Cream with Mango and Pomelo 楊枝甘露
White Wine Jelly 白酒果凍
Tiramisu 意大利芝士蛋糕
Chocolate Pudding 朱古力布甸
Raspberry Mousse 紅莓慕絲
Macaron 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
Häagen-Dazs Ice-cream Bar Häagen-Dazs 雪糕批

Beverage 飲品

Coffee or Tea 咖啡或紅茶

每位港幣 HK\$898 per person

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

*優惠期至2023年12月31日 Valid until 31 December 2023

2023 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**

Beverage Package 飲品套餐 A:

港幣 HK\$128*

2 hours 小時
(per person 以每位計算)

Beverage Package 飲品套餐 B:

港幣 HK\$148*

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
無限量供應指定紅白餐酒、啤酒、冰凍橙汁及汽水**

Beverage Package 飲品套餐 C:

港幣 HK\$148*

2 hours 小時
(per person 以每位計算)

Beverage Package 飲品套餐 D:

港幣 HK\$188*

3 hours 小時
(per person 以每位計算)

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

*優惠期至2023年12月31日 Valid until 31 December 2023

**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
由信譽企業有限公司經營

A member of Harbour Plaza Hotels and Resorts
海港國際酒店集團成員

☎ (852) 2186 9001

☎ (852) 3160 6920

✉ catering.khfh@harbour-plaza.com

🌐 www.harbour-plaza.com/kowloonharbourfront

🏠 8 Hung Luen Road, Hunghom Bay, Kowloon, Hong Kong
香港九龍紅磡灣紅鸞道8號

