

2021

都會海逸酒店中式婚宴套餐 Harbour Plaza Metropolis Chinese Wedding Package

中式婚宴 Chinese Wedding Package

菜譜 Menu A	每席港幣 \$8,788	per table
菜譜 Menu B	每席港幣 \$9,788	per table
菜譜 Menu C	每席港幣 \$10,788	per table
菜譜 Menu D	每席港幣 \$12,788	per table

預訂五席或以上，即可享以下優惠 Exclusive privileges for 5 tables or above:

- 三磅心型鮮果忌廉結婚蛋糕 3 pounds of heart-shaped fresh fruit cream cake
- 迎賓雜果賓治乙盤 1 bowl of welcome fruit punch
- 祝酒香檳乙瓶 1 bottle of champagne for toasting
- 每席送免開瓶費乙支 Free corkage for 1 bottle of self-brought in wine or hard liquor per table
- 五層結婚蛋糕模型供拍照用 5-tier dummy wedding cake for photo-shooting
- 全場席上及迎賓接待處花卉擺設 Table centerpiece on each dining table and reception desk
- 免費供應椅套佈置 Complimentary chair covers
- 免費安排新人英文名字禮堂牌匾
Complimentary banner bearing the English name of bride and groom

* 所有價目需另設加一服務費及每席供10 - 12人用 All prices are subject to 10% service charge and for 10 - 12 persons per table
* 優惠期至2021年12月31日 Valid until 31 December 2021

- 免費提供油畫架 Easel stand for wedding photo display
- 每十二位敬送精美請柬八張 (不包括印刷)
Complimentary 8 sets of invitation cards per 12 persons (printing excluded)
- 中式嘉賓提名冊乙本 1 Chinese guest signature book
- 免費麻雀耍樂 Free mahjong entertainment
- 免費供應中國茗茶 Complimentary Chinese tea
- 全場音響設備 Free use of PA system with microphones
- 免費使用液晶體投影機、大螢幕、電視機及鐳射影碟機
Free use of LCD projector, portable screen, TV monitor, DVD and CD player
- 免費泊車位兩個 (只限私家車) 2 complimentary parking spaces (private cars only)

中式婚宴菜譜 (A) Chinese Wedding Menu A

- 鴻運乳豬全體
Roasted Whole Suckling Pig
- 翡翠夏果炒鳳片蝦球
Sautéed Sliced Chicken and Shrimps
with Celery and Macadamia Nuts
- 金沙花麥百花球
Deep-fried Cuttle Fish and Shrimp Mousse Balls
with Salted Egg Yolk
- 蟹肉扒雙蔬
Braised Crab Meat with Twin Vegetables
- 竹笙瑤柱燕窩羹
Braised Bird's Nest Soup
with Conpoy and Bamboo Pith
- 蠔皇鮮鮑片
Braised Sliced Abalone
with Vegetables in Oyster Sauce
- 清蒸沙巴龍躉
Steamed Fresh Giant Garoupa
- 香燒蜜汁芝麻雞
Roasted Chicken with Honey and Sesame
- 櫻花蝦菜粒蛋白炒飯
Fried Rice with Dried Cherry Shrimps,
Vegetables and Egg White
- 雲腿菜遠上湯生麵
Egg Noodles in Soup with Yunnan Ham and Vegetables
- 陳皮紅豆沙
Sweetened Red Bean Cream with
Dried Mandarin Peels
- 美點映雙輝
Petit Fours

每席港幣 \$8,788 per table

中式婚宴菜譜 (B) Chinese Wedding Menu B

- 鴻運乳豬全體
Roasted Whole Suckling Pig
- 碧綠 X.O. 醬炒花姿蝦球
Sautéed Sliced Cuttle Fish and Shrimps
with Celery in X.O. Chili Sauce
- 杏香百花球
Deep-fried Shrimp Mousse Balls with Almond
- 金菇瑤柱扒雙蔬
Braised Vegetables with Enoki Mushroom and Conpoy
- 姬松茸桂圓燉螺頭
Double Boiled Sea Whelk Soup
with Matsutake and Dried Longan
- 蠔皇花菇鮮鮑片
Braised Sliced Abalone
with Black Mushroom and Vegetables in Oyster Sauce
- 雲腿清蒸沙巴龍躉
Steamed Fresh Giant Garoupa with Yunnan Ham Julienne
- 金沙蒜香燒雞
Deep-fried Chicken with Crushed Garlic
- 帶子叉燒菜粒炒飯
Fried Rice with Scallops,
Barbecued Pork and Vegetables
- 蟹肉竹笙炆伊麵
Braised E-fu Noodles with Crab Meat and Bamboo Pith
- 紅豆沙湯丸
Sweetened Red Bean Cream with
Glutinous Rice Dumpling
- 美點映雙輝
Petit Fours

每席港幣 \$9,788 per table

所有價目需另設加一服務費及每席供10 - 12位用 All prices are subject to 10% service charge and for 10 - 12 persons per table
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中式婚宴菜譜 (C) Chinese Wedding Menu C

鴻運乳豬全體
Roasted Whole Suckling Pig

芹香珍菌炒帶子
Sautéed Scallops with Mixed Mushrooms and Celery

百花炸釀蟹鉗
Deep-fried Crab Claw Stuffed with Shrimp Mousse

竹笙燕窩扒雙蔬
Braised Vegetables with Bamboo Pith and Bird's Nest

瑤柱螺頭燉竹絲雞
Double Boiled Silky Fowl Soup with Conpoy and Sea Whelk

蠔皇原隻湯鮑
Braised Whole Abalone with Vegetables in Oyster Sauce

清蒸老虎斑
Steamed Tiger Garoupa

南乳吊燒雞
Roasted Chicken with Preserved Red Beancurd Sauce

野米風乾火腿蛋白炒飯
Fried Rice with Wild Rice, Air Dried Ham and Egg White

菜遠上湯雲吞
Shrimp Dumpling in Soup with Vegetables

紅棗桂圓湯丸
Sweetened Red Dates Tea with Dried Longan and Glutinous Rice Dumpling

美點映雙輝
Petit Fours

每席港幣\$10,788 per table

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中式婚宴菜譜 (D) Chinese Wedding Menu D

鴻運乳豬全體
Roasted Whole Suckling Pig

鮮蘆筍炒鳳片帶子
Sautéed Sliced Chicken and Scallops with Asparagus

葡汁珍菌焗釀響螺
Baked Stuffed Sea Whelk with Mixed Mushrooms in Portuguese Sauce

蟹肉燕窩扒雙蔬
Braised Vegetables with Crab Meat and Bird's Nest

菜膽瑤柱燉花膠
Double Boiled Fish Maw Soup with Vegetables and Conpoy

蠔皇花菇原隻湯鮑
Braised Whole Abalone with Black Mushroom and Vegetables in Oyster Sauce

清蒸海星斑
Steamed Spotted Garoupa

蔥蒜油淋燒雞
Roasted Chicken with Shallot and Garlic Sauce

鮑汁章魚荷葉飯
Fried Rice with Dried Octopus in Abalone Sauce, Wrapped in Lotus Leaf

雲腿菜遠上湯水餃
Shrimp and Vegetable Dumpling in Soup with Yunnan Ham and Vegetables

椰汁燕窩珍珠露
Sweetened Coconut Cream with Bird's Nest and Sago

美點映雙輝
Petit Fours

每席港幣\$12,788 per table

婚宴套餐優惠禮券 Wedding Packages Coupons Offer

- 『ME Photography』婚禮攝影及錄影優惠
Special offer for wedding photography and video production package by "ME Photography"
- 『奇華餅家』嫁喜禮餅券八折優惠
20% off for any purchase of "KEE WAH BAKERY LIMITED" Chinese wedding cake coupons

中式婚宴飲品套餐 Chinese Wedding Beverage Package

無限量供應指定啤酒、冰凍橙汁及汽水
Unlimited supply of house beer, chilled orange juice and soft drinks

(A) 港幣HK\$1,050*
由晚上八時至散席
From 8:00pm until the end of dinner
(以每席計算 Per Table)

(B) 港幣HK\$1,330*
由下午五時三十分至散席
From 5:30pm until the end of dinner
(以每席計算 Per Table)

無限量供應指定紅白餐酒、啤酒、冰凍橙汁及汽水
Unlimited supply of house red and white wine, house beer, chilled orange juice and soft drinks

(C) 港幣HK\$1,330*
由晚上八時至散席
From 8:00pm until the end of dinner
(以每席計算 Per Table)

(D) 港幣HK\$1,730*
由下午五時三十分至散席
From 5:30pm until the end of dinner
(以每席計算 Per Table)

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* 每席以10至12位計算 10 - 12 persons per table

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

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。

Explore all-round events that match your passions, our enthusiastic catering team will assist you to execute a flawless event.

(852) 3160 6815

(852) 3160 6920

catering.hpme@harbour-plaza.com

www.harbour-plaza.com/hpme

7 Metropolis Drive, Hung Hom, Kowloon, Hong Kong (MTR Hung Hom Station, Exit C2)
香港九龍紅磡都會道7號 (港鐵紅磡站C2出口)

