

Western Wedding Package

Lunch Buffet from **HK\$508** per person

Dinner Buffet from **HK\$638** per person

With unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours

A supplement of **HK\$40** per person for House red / white wine

Privileges for minimum of 60-person:

- ♥ Wedding backdrop with bride and groom's names
- ♥ Use of deluxe seat cover
- ♥ Use of reception table and centerpiece on head table
- ♥ Use of audio-visual equipment
- ♥ Welcome fruit punch
- ♥ One 3-lb fresh fruit cream cake
- ♥ 5-tier dummy wedding cake for photo shooting
- ♥ One bottle of champagne for toasting ceremony
- ♥ Free corkage for self brought-in liquor or wine (one bottle per table)
- ♥ 8-set invitation card with envelope per table (excluding printing)
- ♥ 2 parking spaces
- ♥ 10% discount upon patronage at Greens Café on the function day and the following day
- ♥ 10% discount on first time patronage of Full Moon Banquet or 100-Day Celebration

Additional privileges for minimum of 120-person:

- ♥ One night Suite accommodation at Harbour Plaza North Point
- ♥ Breakfast for 2-person at Greens Café on the following day
- ♥ Wedding crystal pillar
- ♥ One 5-lb fresh fruit cream cake
- ♥ 4 parking spaces

Additional privileges for minimum of 180-person:

- ♥ One 8-lb fresh fruit cream cake
- ♥ 6 parking spaces

Terms and Conditions:

- The above packages are valid until December 31, 2022
- Subject to 10% service charge
- Wedding package is subject to change without prior notice
- In case of any disputes, the decision of Harbour Plaza North Point shall be final



For details and reservation, please contact our Catering Department

Wedding Lunch Buffet Menu

Soup

Beer and Cheese Cream Soup
Fine Selection of Bread and Butter

Cold Selection

Blue Mussel, Prawn, Smoked Salmon
Assorted Cold Cut
Parma Ham with Melon
Tomato with Mozzarella Cheese
Shredded Sea Conch and Crab Roe Soba Noodle

Salad

Fruit Salad with Crab Meat
Shredded Chicken with Jelly Fish Salad
Strawberry, Avocado and Couscous Salad
with Lime Vinaigrette
Cervelat Sausage with Cheese Salad
Romaine, Lollo Rosso, Butter Lettuce,
Cherry Tomato
Selection of Salad Dressing and Condiments

Assorted Sashimi and Sushi

Salmon, Swordfish, Tuna
Assorted Sushi

Carving

Roasted Beef

For details and reservation, please contact our Catering Department
Tel: (852) 2185 2838 | Email: catering.hpnp@harbour-plaza.com

Wedding Lunch Buffet Menu (con'd)

Hot Selection

Grilled Iberico Pork Rack with Black Truffle Sauce

Stewed Beef with Pesto Tomato Sauce

Roasted Lamb Rack with Thyme Sauce

Deep-fried Crispy Chicken

Pan-fried Sea Bass with Champagne Butter Sauce

Braised Shrimp with Salted Egg Yolk Sauce

Deep-fried Crab Claw with Shrimp Pasta

Sautéed Cuttlefish with Celery in XO Chilli Sauce

Gnocchi Rosso

SeaSeafood Paella

Penne with Mushroom Sauce

Dessert

Blueberry Cheese Cake

Chocolate Truffle Cake

Raspberry Lychee Cake

Passion Fruit Mousse Cake

Tiramisu

Chilled Pomelo Pudding

Sweetened Red Bean Cream with Lotus Seed

Fresh Fruit Platter

Assorted Macaroon

Häagen-Dazs Ice-cream (3 flavours)

Coffee or Tea

From HK\$508 per person
(Subject to 10% service charge)

Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours
Beverage Upgrade: A supplement of HK\$40 per person for unlimited serving of house red / white wine for 3 hours
Minimum of 60-person is required

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Wedding Dinner Buffet Menu

Soup

Lobster Bisque

Fine Selection of Bread and Butter

Cold Selection

Blue Mussel, Prawn

Canadian Snow Crab Leg

Assorted Smoked Fish Platter

Assorted Cheese Platter

Salad

Caesar Salad

Greek Salad

Blueberry and Chicken Salad

Cervelat Sausage with Cheese Salad

Shredded Chicken with Jelly Fish Salad

Mini Octopus with Peach Salad

Pomelo and Shrimp with Lime

and Spicy Sauce Apple and Cranberry Salad with Walnut

Cucumber, Tomato, Mushroom, Sweet Corn

Romaine, Lollo Rosso and Frisee

Selection of Salad Dressing and Condiments

Assorted Sashimi and Sushi

Sashimi (Salmon, Snapper, Tuna, Herring Fish)

Assorted Sushi

Carving

Roasted Angus Rib Eye

Wedding Dinner Buffet Menu (con'd)

Hot Selection

Roasted Spare Ribs with Barbecued Pork
Braised Ox-tail with Red Wine
Roasted Lamb Rack with Rosemary Sauce
Deep-fried Crispy Chicken
Roasted Halibut with Pasto Sauce
Steamed Scallop with Vermicelli,
Spring Onion and Garlic
Sautéed Shrimp and Sliced Clam with Vegetable
Baked Escargot
Baked Potato with Garlic and Parmesan Cheese
Fried Rice with Foie Gras and
Waygu Beef Porcini Mushroom
Ravioli with Lobster Sauce

Dessert

German Cheese Cake
Strawberry Cheese Cake
Traditional Chocolate Cake
Mango and Raspberry Mousse Cake
Hazelnut Chocolate Mousse Cake
Egg Tart with Bird's Nest
Sweetened Red Bean Cream with
Lotus Seed and Lily Bulb
Fresh Fruit Platter
Assorted Macaroon
Chocolate Fountain
Häagen-Dazs Ice-cream (3 flavours)

Coffee or Tea

From HK\$638 per person
(Subject to 10% service charge)

Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours
Beverage Upgrade: A supplement of HK\$40 per person for unlimited serving of house red / white wine for 3 hours
Minimum of 60-person is required

西式婚宴套餐



自助午宴每位港幣 508 元起

自助晚宴每位港幣 638 元起

包括無限量供應汽水、橙汁及精選啤酒 3 小時
每位另加港幣 40 元可升級至無限量供應精選紅/白餐酒



60 人或以上之婚宴，可享以下優惠：

- ♥ 婚宴背景佈置連新人名字
- ♥ 全場華麗椅套
- ♥ 迎賓桌及主家席上擺設
- ♥ 免費享用音響器材
- ♥ 席前迎賓雜果賓治
- ♥ 3 磅鮮果忌廉蛋糕乙個
- ♥ 華麗五層結婚蛋糕模型供拍照用
- ♥ 祝酒香檳乙瓶
- ♥ 免收開瓶費 (每席乙瓶)
- ♥ 每席奉送 8 套邀請卡及信封 (不包括印刷)
- ♥ 2 個免費車位
- ♥ 於結婚當日及翌日惠顧綠怡咖啡廳，可獲九折優惠
- ♥ 首次惠顧滿月酒席或百日宴可享九折優惠



120 人或以上之婚宴，可享以下額外優惠：

- ♥ 北角海逸酒店蜜月套房一晚
- ♥ 結婚翌日於綠怡咖啡廳免費享用雙人早餐
- ♥ 夢幻水晶柱
- ♥ 5 磅鮮果忌廉蛋糕乙個
- ♥ 4 個免費車位



180 人或以上之婚宴，可享以下額外優惠：

- ♥ 8 磅鮮果忌廉蛋糕乙個
- ♥ 6 個免費車位

條款及細則

- 以上優惠有效期至 2022 年 12 月 31 日
- 價目須另收加一服務費
- 套餐優惠如有任何更改，恕不另行通知
- 如有任何爭議，北角海逸酒店保留最終決定權

詳情及預訂請與本酒店宴會部聯絡

電話: (852) 2185 2838 | 電郵: catering.hpnp@harbour-plaza.com

婚宴自助午餐菜譜

湯

啤酒芝士忌廉湯
精選麵包及牛油

冷盤

藍青口,凍蝦,煙三文魚
雜錦凍肉
巴馬火腿配蜜瓜
蕃茄水牛芝士
海螺絲蟹籽冷麵

沙律

鮮果蟹肉沙律
雞絲海蜇沙律
士多啤梨牛油果小米沙律配青檸油醋汁
雪化蘭腸芝士沙律
羅馬生菜、紅葉菜、牛油菜
車厘茄
沙律醬及配料

雜錦刺身及壽司

三文魚,劍魚,吞拿魚
各式壽司

烤肉

燒牛肉

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婚宴自助午餐菜譜

熱盤

鹽麪西班牙黑毛豬扒伴松露汁
香草蕃茄燴牛肉
燒羊架配百里香汁
海逸脆皮雞
香煎海鱸魚伴香檳牛油汁
蛋黃脆皮蝦
黃金百花炸蟹鉗
XO 醬炒芹香花枝片
意式薯丸
西班牙炒飯
蘑菇汁長通粉

甜品

藍莓芝士餅
特濃朱古力蛋糕
紅桑子荔枝蛋糕
熱情果慕絲蛋糕
意大利芝士餅
柚子凍糕
蓮子紅豆沙
鮮果拼盤
雜錦馬卡龍
Häagen-Dazs 雪糕 (三款口味)

咖啡或茶

每位港幣 508 元起

須另收加一服務費

包括無限量供應汽水、橙汁及精選啤酒 3 小時
餐酒升級: 3 小時無限量供應精選紅/白餐酒, 每位另加港幣\$40 元
出席人數最少 60 位起

詳情及預訂請與本酒店宴會部聯絡

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婚宴自助晚餐菜譜

湯

龍蝦湯

精選麵包及牛油

冷盤

藍青口,凍蝦,加拿大鱈場蟹腳

煙魚拼盤

芝士拼盤

沙律

凱撒沙律

希臘沙律

藍莓雞肉沙律

雪化蘭腸芝士沙律

雞絲海蜇沙律

迷你八爪魚蜜桃沙律

泰式柚子蝦沙律

蘋果紅莓合桃沙律

青瓜、蕃茄、蘑菇、甜粟

羅馬生菜、紅葉菜、法國九芽菜

沙律醬及配料

雜錦刺身及壽司

刺身(三文魚,鱸魚,吞拿魚,希靈魚)

各式壽司

烤肉

燒安格斯肉眼扒

詳情及預訂請與本酒店宴會部聯絡

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婚宴自助晚餐菜譜

熱盤

醬燒豬肋骨
紅酒燴牛尾
燒羊架配露絲瑪莉汁
當紅脆皮雞
烤比目魚配香草汁
金蒜蒸扇貝
翡翠胭脂滑蝦球
法式焗田螺
蒜香芝士焗薯
鵝肝和牛炒飯
龍蝦汁牛肝菌意大利餃子

甜品

德國芝士餅
士多啤梨芝士蛋糕
朱古力蛋糕
芒果紅桑莓慕絲蛋糕
榛子朱古力蛋糕
燕窩蛋撻
蓮子百合紅豆沙
鮮果拼盤
雜錦馬卡龍
朱古力噴泉
Häagen-Dazs 雪糕 (三款口味)

咖啡或茶

每位港幣 638 元起

須另收加一服務費

包括無限量供應汽水、橙汁及精選啤酒 3 小時
餐酒升級: 3 小時無限量供應精選紅/白餐酒, 每位另加港幣\$40 元
出席人數最少 60 位起

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