

倚泉會議貴賓廰西式婚宴晚宴套餐

Fountain Room Western Dinner Wedding Package

尊享優惠	最少50人
COMPLIMENTARY PRIVILEGES	Minimum 50 persons
設宴當晚,新人及主人家人住酒店客房可獲折扣優惠 (需按當時房間供應而定,只限兩間) Special discount on room rate on wedding day for the newly weds and their families (subject to hotel availability & maximum for 2 room nights)	•
免費於酒店戶外婚禮園林內拍攝婚紗照片 Bridal photo-shooting at the hotel Outdoor Wedding Garden	٧
每席十套酒店婚宴喜帖 (不包括內容印刷) 10 sets of hotel invitation cards per table (printing service not included)	•
精美嘉賓提名冊 Embroidered guest signature book	•
餐前酒會雜果賓治 Non-alcoholic fruit punch for cocktail	I 盆 I bowl
心形鮮果忌廉蛋糕於婚宴前享用 Heart-shaped fresh fruit cream cake served during the reception	3 磅 3 pounds
自攜洋酒免開瓶費 (每席乙瓶) Complimentary corkage (one bottle per table)	•
多層豪華仿製結婚蛋糕供敬酒儀式及拍照之用 Multi-tier of artistic mock wedding cake for cake cutting and photo-taking	•
每席花卉擺設 Floral arrangement on dining tables	•
奉送全場華麗椅套 Complimentary seat covers	*
免費使用液晶投射器 Complimentary use of LCD Projector	•
免費代客泊車位 Complimentary valet parking spaces	2
優惠券包括 Discount coupons includes: *六福珠寶金行優惠券 Luk Fook Jewellery & Goldsmith Company discount coupon *I-PRIMO 婚戒優惠券 I-PRIMO Diamond Ring discount coupon *希臘女神婚紗攝影套餐券 Beauty Hera wedding photo package *奇華中式禮餅八折優惠 Kee Wah Bakery Chinese bridal cake discount coupon *羅勤芳中華禮儀專業大妗服務優惠券 Lokanfong Chinese Wedding discount coupon *蒂夢思床上用品優惠券 Simmons bedding discount coupon *s.a. wedding海外婚紗攝影優惠券 s.a. wedding photo package discount coupon *lmage Concept 攝影套餐優惠券 Image Concept photo shooting discount coupon *萱誓證婚服務優惠券 AnOath celebrant service discount coupon *Medi Fast婚前身體檢查優惠券 Medi Fast medical check discount coupon *Tuttiad場地佈置優惠券 Tuttiad wedding decoration discount coupon	*



DINNER BUFFET MENU 自助晚餐菜單

COLD SEAFOOD ON ICE 海鮮

Fresh Shrimps 海蝦

Half-shelled Mussels 半殼青口

Green Sea Whelk's 青海螺

COLD APPETIZERS 冷盤

Goose Liver Terrine Mousse, Papaya Pearl 法國鵝肝慕絲配木瓜丸

Smoked Duck Breast, Mango Roses 芒果玫瑰煙鴨胸

Chicken Galantine, Mango Chutney Dip 凍雞卷配芒果節梨醬

Baby Squids Sautéed with Spicy Garlic 辣味蒜茸魷魚仔碟

Seafood & Crabmeat Terrine 自製海鮮、蟹柳批

Avocado Wedges with Peeled Shrimps 鮮蝦肉伴牛油果角

Assorted Sashimi with Wasabi & Soya (with chef attendance) 什錦魚生 (即切)

Assorted Sushi & Rice Rolls with Pickles 什錦壽司、飯卷

Assorted Delicacies, Japanese Style (sea snails, octopus, sakura shrimp) 日式小食 (味付螺肉、八爪魚仔、櫻花蝦)

Cold Soba Noodles with Seaweed Julienne 特式冷麵 (v)

FRESH AND MARINATED SALADS 沙律

Assorted Crunchy Salad Leaves 新鮮沙律菜 (v)

Greek's Salad with Feta Cheese, Cucumber & Olives 希臘沙律 (v)

Apple, Pineapple & Celery with Walnuts Salad 合桃、蘋果、菠蘿、芹菜沙律 (v)

Grilled Eggplant & Zucchini Salad, Balsamic Dressing 扒意瓜、茄子沙律配陳醋 (v)

Corn Kernels & Red Kidney Beans Salad 粟米、紅腰豆沙律 (v)

Thai Style Shrimps and Sausages Salad 泰式鮮蝦、札肉沙律

German Potato Salad with Scallions & Bacon Bits 德國薯仔沙律

DRESSINGS 沙律汁

French, Italian, Vinaigrette, Balsamic, Thousand Islands 法式、意式、油醋、黑醋汁、千島醬 (v)

CONDIMENTS 配料

Olives, Croutons, Capers, Toasted Cashew Nuts, Pineapple Chunks 橄欖、麵包丁、酸豆、烤腰果、菠蘿 (v)

SOUPS 熱湯

Cream of Chestnut Soup with Carrot Dices 栗子忌廉湯配甘筍粒 (v)

Assorted Bread Rolls & Butter 麵包、牛油 (v)



DINNER BUFFET MENU 自助晚餐菜單

HOT CHAFING DISHES 熱盤

Boneless Chicken Simmered in Red Wine with Bacon, Shallot & Mushroom 紅酒燴雞扒

Roasted Rack of Lamb Provençal, Mustard Seeds Jus 燒羊排保雲蘇配芥末籽燒汁

Pan-fried Salmon Steak, White Wine Smoked Bacon Cream Sauce 煎三文魚配煙肉白酒汁

Thai Style Deep-fried Shrimp Cakes, Sweet Chilli Dip 炸泰式蝦餅配泰式酸辣醬

Broccoli with Almond Butter 牛油杏香西蘭花 (v)

Steamed Halibut with Scallions & Soya Sauce 清蒸比目魚

Stuffed Vegetable Marrow with Conpoy 玉環瑤柱甫

Braised Sea Cucumber with Shrimp Roe on Seasonal Greens 蝦籽、雙冬炆海參

Wok-fried Mock Chicken with Fungus, Asparagus & Cashew Nuts 雲耳露荀腰果炒素雞 (v)

Fried Rice with Vegetables & Pineapple 素菜菠蘿炒飯 (v)

CARVING ON THE SIDE 切肉

Roasted US Prime Ribs of Beef, Gravy & Horseradish Cream 燒美國有骨牛肉 Baked Assorted Vegetables in Puff Pastry, Herbs-Tomato Coulis 焗什菜酥皮批配香草茄醬 (v)

SWEETS AND PASTRIES 甜品

Blueberry Cheese Cake 藍莓芝士餅

Chocolate Truffle Cake 朱古力拖肥蛋糕

Assorted French Pastries 法式什餅

Strawberry Shortcake 士多啤梨餅仔

Chocolate & Pear Mousse in Cocotte 香梨朱古力慕絲盅

Traditional Tiramisu in Cocotte 意大利芝士慕絲盅

Crème Bruleé 法式燉蛋

Heart Shaped Mango Pudding, Chinese Style 中式芒果布甸 (心形)

Sweetened Red Bean Soup with Glutinous Dumplings, Chinese Style 中式紅豆沙湯丸 (熱)

Freshly Sliced Seasonal Fruits 時令鮮果

Ice Cream Cups 雪糕杯

Bread & Butter Pudding, Vanilla Sauce 麵包布甸配雲呢嗱汁

2019: 每位 HK\$900 per person 2020: 每位 HK\$940 per person

(最少 50 人 A minimum of 50 persons is required 另收加一服務費 Subject to 10% service charge)



BEVERAGE PACKAGE 飲品套餐

2019	2020	飲品種類提供/ 時間	
Price 價錢	Price 價錢	Items offered/Time	
(每位 per person)	(每位 per person)		
HK\$210	HK\$220	三小時內無限量供應汽水,橙汁及特選啤酒	
		Unlimited supply of Soft Drinks, Chilled Orange Juice	
		and House Beer for 3 hours	
		Or 或	
		五小時內無限量供應汽水及特選啤酒	
		Unlimited supply of Soft Drinks and House Beer for 5 hours	
HK\$230	HK\$240	三小時內無限量供應汽水,鮮橙汁及特選啤酒	
		Unlimited supply of Soft Drinks, Fresh Orange Juice	
		and House Beer for 3 hours	
		Or 或	
		五小時內無限量供應汽水,橙汁及特選啤酒	
		Unlimited supply of Soft Drinks, Chilled Orange Juice	
		and House Beer for 5 hours	
HK\$260	HK\$270	三小時內無限量供應汽水,鮮橙汁,特選啤酒及特選紅酒/白酒	
		Unlimited supply of Soft Drinks, Fresh Orange Juice,	
		House Beer and House Wine for 3 hours	
		或Or	
		五小時內無限量供應汽水,鮮橙汁及特選啤酒	
		Unlimited supply of Soft Drinks, Fresh Orange Juice	
		and House beer for 5 hours	
		五小時內無限量供應汽水,鮮橙汁,特選啤酒及特選紅酒/白酒	
HK\$300	HK\$310	Unlimited supply of Soft Drinks, Fresh Orange Juice,	
		House Beer and House Wine for 5 hours	

Price on consumption basis 每杯價錢:		2019	2020
Soft Drinks or Chilled Orange Juice	汽水或橙汁	HK\$70 per glass	HK\$75 per glass
House Beer	特選啤酒	HK\$75 per glass	HK\$80 per glass
Imported Beer	入口啤酒	HK\$85 per glass	HK\$90 per glass
Fresh Orange Juice	鮮橙汁	HK\$85 per glass	HK\$90 per glass
House Wine	特選紅酒/白酒	HK\$110 per glass	HK\$115 per glass

- * 所列價目需另加一服務費
- * 適用於即日起至二零二零年二月二十九日

All prices are subject to 10% service charge All prices are valid until 29 February 2020