

2018 Western Wedding Package 2018 西式婚宴套餐

Buffet Lunch 自助午餐

Menus priced from HK\$718 per person

Inclusive of free flowing soft drinks, chilled orange juice and local beer for 3 hours

每位 HK\$718 起

包括 3 小時無限量暢飲汽水、橙汁及本地啤酒

Buffet Dinner 自助晚餐

Menus priced from HK\$938 per person

Inclusive of free flowing soft drinks, chilled orange juice and local beer for 3 hours

每位 HK\$938 起

包括 3 小時無限量暢飲汽水、橙汁及本地啤酒

優惠尊享 Complimentary Benefits	自助午餐 Buffet Lunch		自助晚餐 Buffet Dinner	
	50 位或以上 Minimum of 50 persons	150 位或以上 Minimum of 150 persons	60 位或以上 Minimum of 60 persons	200 位或以上 Minimum of 200 persons
九龍海逸君綽酒店客房住宿一晚 One night's accommodation at Harbour Grand Kowloon	--	海景客房 Harbourview Room	園景客房 Courtview Room	海景客房 Harbourview Room
翌日於客房內享用美式早餐，蜜月美點及香檳 American breakfast for two, honeymoon amenities and a bottle of Champagne in-room	--	♥	--	♥
豪華平治 / 現代款勞斯萊斯花車連司機接送服務 Chauffeured Mercedes Benz / Modern Rolls Royce limousine service	--	--	--	4 小時 hours / 3 小時 hours
獲贈餐飲禮券 Dining coupon	--	--	--	餐飲禮券 Dining coupon HK\$800
雲石樓梯華麗佈置 Elegantly decorated grand marble staircase with skirting from Hotel lobby to pre-function area	--	♥	--	♥
婚宴喜慶橫額 Beautifully designed banner with English or Chinese wordings	--	♥	--	♥
鮮果忌廉蛋糕 Fresh fruit cream cake	3 磅 pounds	5 磅 pounds	3 磅 pounds	5 磅 pounds

For reservations, please send your enquiry online or contact us

查詢有關詳情或預訂，請即填寫網頁的 [活動推薦方案](#)，與宴會部聯絡

Tel 電話: (852) 2996 8041 Fax 傳真: (852) 2180 4043 Email 電郵: catering.hgkln@harbourgrand.com

Harbour Grand Kowloon,

20 Tak Fung Street, Whampoa Garden, Hunghom, Kowloon, Hong Kong (MTR Whampoa Station, Exit D2)

九龍海逸君綽酒店 香港九龍紅磡黃埔花園德豐街 20 號 (港鐵黃埔站 D2 出口)

www.harbourgrand.com/kowloon

Should you wish to be removed from our distribution list, please call (852) 2996 8020 or fax us on (852) 2621 3328
閣下如不希望收取九龍海逸君綽酒店之宣傳資料，請致電 (852) 2996 8020 或傳真至 (852) 2621 3328 與我們聯絡



優惠尊享 Complimentary Benefits	自助午餐 Buffet Lunch		自助晚餐 Buffet Dinner	
	50 位或以上 Minimum of 50 persons	150 位或以上 Minimum of 150 persons	60 位或以上 Minimum of 60 persons	200 位或以上 Minimum of 200 persons
席前雜果賓治 Welcome fruit punch	2 盤 bowls	5 盤 bowls	2 盤 bowls	5 盤 bowls
每席免收一瓶自攜洋酒之開瓶費用 (額外開瓶費為: 餐酒每瓶 HK\$350, 洋酒每瓶 HK\$600) Free corkage (one bottle per table; additional bottles at HK\$350 net per bottle of wine & HK\$600 net per bottle of spirit)	♥	♥	♥	♥
每十位賓客可獲精美邀請咭六套 (不包括內文印刷) Six sets of invitation cards per 10 persons booked (excluding printing service)	♥	♥	♥	♥
免費代客泊車車位 Hotel valet parking space	3 個 spaces	5 個 spaces	3 個 spaces	5 個 spaces
賓客可乘坐酒店提供之穿梭巴士由尖沙咀漢口道前往酒店 Hotel shuttle bus service for guests from Tsimshatsui (Hankow Road) to Hotel	♥	♥	♥	♥
接待處及餐桌鮮花擺設 Elegant centerpiece for each dining table and reception table	♥	♥	♥	♥
精美嘉賓題名冊 Guest signature book	♥	♥	♥	♥
供切餅儀式使用之五層華麗結婚蛋糕模型 5-tier dummy wedding cake for photo shooting	♥	♥	♥	♥
全場華麗椅套 Chair covers	♥	♥	♥	♥
免費享用卡拉 OK 設施 Use of karaoke system including 42" TV and DVDs for self-operation	♥	♥	♥	♥
免費享用影像液晶投射器及 VCD / DVD 光碟機 Use of LCD projector with VCD / DVD player for video show	♥	♥	♥	♥
免費享用 42" 電視機及 VCD / DVD 光碟機 Set-up of 42" TV and VCD / DVD player	♥	♥	♥	♥

備註

Remarks

- ∞ 所列價目須另加一服務費。
All prices are subject to 10% service charge.
- ∞ 設最低消費。
Minimum charge is required.
- ∞ 須受有關條款及細則約束。
Terms and Conditions apply.
- ∞ 由於市場價格浮動，酒店將於婚宴日期一個月前再確定菜譜。本酒店有權保留調整菜單價格之權利以保存原有菜式，或改動食材以保持相同價格。
Due to the unforeseeable market price fluctuations of items on the menu, hotel reserves the right to adjust menu price, or substitute with any alternative dish so as to maintain the same price, one month prior to the banquet.
- ∞ 以上優惠不可與其他優惠同時享用及不適用於已預訂或確定之婚宴。
Offer cannot be used for other special privileges and in conjunction with all confirmed booking.
- ∞ 適用於 2018 年 12 月 31 日或之前所舉行之婚宴酒席。
All prices are valid for wedding banquets to be held on or before December 31, 2018.



2018 WEDDING BUFFET LUNCH MENU A
2018 自助午餐菜譜 A

SALADS 沙律

- Iceberg lettuce 美國生菜
Mesclun salad 雜菜沙律
Cucumber with dill 香草青瓜
Tomato and onion 蕃茄及洋葱
Egg mayonnaise 香草蛋沙律
Kernel corn and bell pepper 粟米雜椒沙律
Potato salad with mustard dressing 芥末薯仔沙律
Dressings: Caesar, Thousand Island and herb vinaigrette dressings
汁醬：凱撒汁，千島汁及香草油醋汁
Condiments: Croutons, crispy bacon, parmesan and spring onion
配料：烘麵包粒，脆煙肉，芝士粉及青葱

SOUPS 湯

- Cream of mushroom 雜菌忌廉湯
Sweet corn broth with assorted seafood 海鮮粟米羹
Assorted homemade breads and rolls 各式自製麵包

COLD DISHES 冷盆

- Prawns, mussels, yabbies and queen crab legs on ice 蝦、青口、龍蝦仔及皇后蟹腳
Assorted Japanese sashimi 日式雜錦刺身
Assorted Japanese sushi and California rolls 日式雜錦壽司及加州卷
Marinated salmon with dill 香草三文魚
Italian cold cuts 意式雜錦凍肉
Grilled zucchini, eggplants and tomatoes with basil pesto 扒意瓜茄子蕃茄配香草汁
Hainanese chicken 海南雞
Japanese scallop skirts salad 日式帶子裙沙律
Pan-fried bean curd rolls 香煎腐皮卷
Japanese jelly fish salad 日式海蜆沙律

HOT DISHES 熱盆

- Steamed whole garoupa with soy sauce 蒸原條海斑
Grilled lamb chops with red wine reduction 煎羊扒配紅酒汁
Sole meunière 法式香煎龍脷柳
Roasted chicken with rosemary jus 燒雞配露絲瑪莉汁
Sweet and sour pork with cashew nuts and pineapple 脆果菠蘿咕嚕肉
Stir-fried chicken and prawns with broccoli 西蘭花鳳片炒蝦仁
Wok-fried seasonal vegetables with garlic 蒜蓉炒雜菜
Roasted potatoes with rosemary 香草燒薯
Braised e-fu noodles with straw mushrooms 草菇炆伊麵
Fried rice Yeung Chow style 揚州炒飯



2018 WEDDING BUFFET LUNCH MENU A
2018 自助午餐菜譜 A

CARVING 烤肉

Roasted rib-eye beef with gravy and creamed horseradish 燒肉眼配燒汁及辣根汁

DESSERTS 甜品

Sweetened red bean cream 紅豆沙

Bread and butter pudding with vanilla sauce 牛油麵包布甸配雲喱啫汁

Lemon meringue tart 檸檬馬令撻

Crème brûlée 焦糖燉蛋

Mango pudding 芒果布甸

Fresh fruit napoleon 鮮雜果拿破崙

Tiramisù 意式芝士甜餅

Black forest cake 黑森林餅

Marbled cheesecake 雲石芝士餅

Blueberry cheesecake 藍莓芝士餅

Opera cake 歌劇院餡餅

Fresh fruit platter 鮮果碟

Coffee or tea 咖啡或茶

HK\$718 plus 10% service charge per person

(Inclusive of free flowing soft drinks, chilled orange juice and local beer for 3 hours)

每位 HK\$718 另加一服務費

(包括無限量暢飲汽水、橙汁及本地啤酒三小時)



2018 WEDDING BUFFET LUNCH MENU B
2018 自助午餐菜譜 B

SALADS 沙律

Caesar salad 凱撒沙律

Mesclun salad 雜菜沙律

Egg mayonnaise 香草蛋沙律

Tomato and onion 蕃茄及洋葱

Kernel corn and bell pepper salad 粟米雜椒沙律

Beetroot and red onion salad 紅菜頭洋葱沙律

Roasted ham salad with gherkins 火腿酸青瓜沙律

Potato salad with mustard dressing 芥末薯仔沙律

Dressings: Caesar, Thousand Island and herb vinaigrette dressings

汁醬：凱撒汁，千島汁及香草油醋汁

Condiments: Croutons, crispy bacon, parmesan and spring onions

配料：烘麵包粒，脆煙肉，芝士粉及青葱

SOUPS 湯

Lobster bisque 龍蝦濃湯

Sweet corn broth with assorted seafood 海鮮粟米羹

Assorted homemade breads and rolls 各式自製麵包

COLD DISHES 冷盆

Prawns, mussels, yabbies and queen crab legs on ice

蝦、青口、龍蝦仔及皇后蟹腳

Assorted Japanese sashimi 日式雜錦刺身

Assorted Japanese sushi and California rolls 日式雜錦壽司及加州卷

Smoked Norwegian salmon with condiments 煙挪威三文魚

Smoked trout and smoked mackerel 煙彩虹魚及煙膠魚

Parma ham with cantaloupe melon 風乾火腿伴香瓜

Grilled eggplant and zucchini with crispy cheese 扒茄子及意瓜配脆芝士

Hainanese chicken 海南雞

Japanese jelly fish salad 日式海蜇沙律

Japanese octopus salad 日式八爪魚沙律

HOT DISHES 熱盆

Steamed whole garoupa with soy sauce 蒸原條海斑

Roasted smoked duck breast with orange and fig sauce 燒煙鴨胸配香橙無花果汁

Pan-fried king fish fillet with cream sauce 煎皇帝魚柳伴忌廉汁

Grilled lamb chops with red wine reduction 煎羊扒配紅酒汁

Crispy golden chicken 黃金炸子雞

Braised goose webs and mushrooms in oyster sauce 鵝掌扣鮮菇

Stir-fried prawns and lily bulbs 鮮百合彩椒大蝦球

Braised assorted vegetables with Portuguese sauce 葡式焗雜菜

Roasted potatoes with rosemary 香草燒薯

Braised e-fu noodles with shrimp roe and carrots 蝦子燴伊麵

Fried rice with shredded conpoy and shrimp 瑤柱鮮蝦炒飯



2018 WEDDING BUFFET LUNCH MENU B
2018 自助午餐菜譜 B

CARVING 烤肉

Roasted Canadian rib-eye of beef with gravy and creamed horseradish 燒加拿大肉眼配燒汁及辣根汁

DESSERTS 甜品

Sweetened red bean cream 紅豆沙
Bread and butter pudding with vanilla sauce 牛油麵包布甸配雲喱啱汁
Assorted mini fresh fruit tarts 雜錦迷你鮮果撻
Lemon meringue tarts 檸檬馬令撻
Panna cotta 意式奶凍
Tiramisù 意式芝士甜餅
Mango egg white cake 芒果蛋白蛋糕
Chocolate terrine with banana mousse cake 朱古力香蕉軟心餡餅
Mango napoleon 芒果拿破崙
Opera cake 歌劇院餡餅
New York cheesecake 紐約芝士餅
Fresh fruit platter 鮮果碟

ICE CREAM 雪糕

Crispy cones 脆皮甜筒
2 flavours of Mövenpick ice cream 自選兩種口味之 Mövenpick 雪糕
Strawberry topping 士多啤梨汁、*Chocolate topping* 朱古力汁、*Caramel topping* 焦糖汁
Coffee or tea 咖啡或茶

HK\$768 plus 10% service charge per person
(Inclusive of free flowing soft drinks, chilled orange juice and local beer for 3 hours)
每位 HK\$768 另加一服務費
(包括無限量暢飲汽水、橙汁及本地啤酒三小時)



2018 WEDDING BUFFET DINNER MENU A
2018 自助晚餐菜譜 A

INDIVIDUAL SERVING 席上尊享

Braised whole abalone with mushrooms in oyster sauce (one portion per guest)
蠔皇扣鮑魚(每位乙客)

SALADS 沙律

Caesar salad 凱撒沙律

Mesclun salad 雜菜沙律

Cucumber with dill 香草青瓜

Tomato and onion 蕃茄及洋葱

Beetroot and red onion salad 紅菜頭洋葱沙律

Smoked chicken and mango salad 煙雞肉芒果沙律

Kernel corn and bell pepper 粟米雜椒沙律

Potato salad with mustard dressing 芥末薯仔沙律

Dressings: Caesar, Thousand Island and herb vinaigrette dressings

汁醬：凱撒汁，千島汁及香草油醋汁

Condiments: Croutons, crispy bacon, parmesan and spring onions

配料：烘麵包粒，脆煙肉，芝士粉及青葱

SOUPS 湯

Cream of mushroom 雜菌忌廉湯

Sweet corn broth with assorted seafood 海鮮粟米羹

Assorted homemade breads and rolls 各式自製麵包

COLD DISHES 冷盆

Prawns, mussels, yabbies and queen crab legs on ice

蝦、青口、龍蝦仔及皇后蟹腳

Assorted Japanese sashimi 日式雜錦刺身

Assorted Japanese sushi and California rolls 日式雜錦壽司及加州卷

Marinated dill salmon 香草醃三文魚

Italian cold cuts 意式雜錦凍肉

Grilled zucchini, eggplant and tomatoes with basil pesto 扒意瓜茄子蕃茄配香草汁

Hainanese chicken 海南雞

Japanese seaweed salad 中華沙律

Pan-fried bean curd rolls 香煎腐皮卷

Japanese jelly fish salad 日式海蜇沙律

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2018 WEDDING BUFFET DINNER MENU A
2018 自助晚餐菜譜 A

HOT DISHES 熱盆

- Steamed whole garoupa with soy sauce 蒸原條海斑
Golden crust beef tenderloin 芝士包糠焗牛柳
Veal escalopes with Marsala sauce 薄牛仔片配甜酒汁
Sole meunière 法式香煎龍脷柳
Roasted chicken with rosemary jus 燒雞配露絲瑪莉汁
Ravioli with spinach and cheese 莧菜芝士意式雲吞
Sweet and sour pork with cashew nuts and pineapple 脆果菠蘿咕嚕肉
Stir-fried chicken and prawns with broccoli 西蘭花鳳片炒蝦仁
Wok-fried seasonal vegetables with marrow melon 炒雜菜伴節瓜甫
Roasted potatoes with rosemary 香草燒薯
Braised e-fu noodles with crab meat sauce 蟹肉扒伊麵
Fried rice Yeung Chow style 揚州炒飯
Vegetable masala with Papadum 牛油馬沙拉雜菜配印度薄餅

CARVING 烤肉

- Roasted rib-eye beef with gravy and creamed horseradish 燒肉眼配燒汁及辣根汁
Roasted bone ham with apple sauce 燒火腿配蘋果汁

DESSERTS 甜品

- Sesame sweet soup with dumplings 芝麻糊湯圓
Bread and butter pudding with vanilla sauce 牛油麵包布甸配雲喱啱汁
Crystal custard dumplings 奶皇水晶角
Lemon meringue tarts 檸檬馬令撻
Crème brûlée 焦糖燉蛋
Mango pudding 芒果布甸
Fresh fruit napoleon 鮮雜果拿破崙
Tiramisù 意式芝士甜餅
Black forest cake 黑森林餅
Marbled cheesecake 雲石芝士餅
Opera cake 歌劇院餡餅
Fresh fruit platter 鮮果碟

Coffee or tea 咖啡或茶

HK\$938 plus 10% service charge per person
(Inclusive of free flowing soft drinks, chilled orange juice and local beer for 3 hours)
每位 HK\$938 另加一服務費
(包括無限量暢飲汽水、橙汁及本地啤酒三小時)



2018 WEDDING BUFFET DINNER MENU B
2018 自助晚餐菜譜 B

INDIVIDUAL SERVING 席上尊享

Braised whole abalone with mushrooms in oyster sauce (one portion per guest)
蠔皇扣鮑魚(每位乙客)

SALADS 沙律

Caesar salad 凱撒沙律

Mesclun salad 雜菜沙律

Tomato and onion 蕃茄及洋葱

Beetroot and red onion salad 紅菜頭洋葱沙律

Kernel corn and bell pepper 粟米雜椒沙律

Crab roe salad 蟹籽沙律

Russian salad 俄羅斯沙律

Chickpea salad 鷹嘴豆沙律

Roasted ham salad with gherkins 火腿酸青瓜沙律

Dressings: Caesar, Thousand Island, herb vinaigrette and sesame dressings

汁醬：凱撒汁，千島汁，香草油醋汁及芝麻汁

Condiments: Croutons, crispy bacon, parmesan and spring onions

配料：烘麵包粒，脆煙肉，芝士粉及青葱

SOUPS 湯

Lobster bisque 龍蝦濃湯

Sweet corn broth with assorted seafood 海鮮粟米羹

Assorted homemade breads and rolls 各式自製麵包

COLD DISHES 冷盆

Boston lobster, prawns, mussels, yabbies and queen crab legs on ice

龍蝦、蝦、青口、龍蝦仔及皇后蟹腳

Assorted Japanese sashimi 日式雜錦刺身

Assorted Japanese sushi and California rolls 日式雜錦壽司及加州卷

Smoked Norwegian salmon with condiments 煙挪威三文魚

Smoked trout and smoked mackerel 煙彩虹魚及煙膠魚

Parma ham with cantaloupe melon 風乾火腿伴香瓜

Grilled eggplant and zucchini with semi-dried tomatoes 扒茄子及意瓜配蕃茄乾

Hainanese chicken 海南雞

Japanese jelly fish salad 日式海蜆沙律

Pan-fried bean curd rolls 香煎腐皮卷

Marinated chicken in Chinese wine 江南醉香雞

Japanese octopus salad 日式八爪魚沙律

Thai chicken feet salad 泰式鳳爪沙律



2018 WEDDING BUFFET DINNER MENU B
2018 自助晚餐菜譜 B

HOT DISHES 熱盆

- Steamed whole grouper with soy sauce 蒸原條海斑
Grilled lamb cutlets with rosemary jus 扒羊扒配露絲瑪莉汁
Roasted smoked duck breast with orange and fig sauce 燒煙鴨胸配香橙無花果汁
Roasted salmon fillet with tomato sauce 燒三文魚配茄蓉汁
Grilled beef tenderloin with mushroom sauce 扒牛柳配蘑菇汁
Crispy golden chicken 黃金炸子雞
Braised goose webs and mushrooms in oyster sauce 蠔皇鵝掌扣鮮菇
Stir-fried scallops and lily bulbs with bell peppers 鮮百合彩椒帶子
Braised baby cabbage with Yunnan ham 雲腿津白
Braised e-fu noodles with crab roe and carrots 蝦子燴伊麵
Fried rice with conpoy and shredded pork 肉絲瑤柱炒飯
Chicken curry 咖喱雞肉
Vegetable masala 牛油馬沙拉雜菜
Raisins 提子乾、Fried shallots 炸乾蔥、Fried garlic 炸蒜片
Papadum 印度薄餅、Chilli paste 辣椒糕、Mango chutney 芒果醬

CARVING 烤肉

- Roasted Canadian rib-eye of beef with gravy and creamed horseradish 燒加拿大肉眼配燒汁及辣根汁
Roasted bone ham with apple sauce 燒火腿配蘋果汁

DESSERTS 甜品

- Sesame sweet soup with dumplings 芝麻糊湯圓
Bread and butter pudding with vanilla sauce 牛油麵包布甸配雲喱拿汁
Crystal custard dumplings 奶皇水晶角
Lemon meringue tarts 檸檬馬令撻
Panna cotta 意式奶凍
Tiramisù 意式芝士甜餅
Strawberry flan 士多啤梨忌廉餅
Mango egg white cake 芒果蛋白蛋糕
Chocolate terrine with banana mousse cake 朱古力香蕉軟心餡餅
Mango napoleon 芒果拿破崙
Opera cake 歌劇院餡餅
New York cheesecake 紐約芝士餅
Fresh fruit platter 鮮果碟
- ICE CREAM 雪糕**
- Crispy cones 脆皮甜筒
4 flavours of Mövenpick ice cream 自選四種口味之 Mövenpick 雪糕
Strawberry topping 士多啤梨汁、Chocolate topping 朱古力汁、Caramel topping 焦糖汁
Coffee or tea 咖啡或茶

HK\$1,008 plus 10% service charge per person
(Inclusive of free flowing soft drinks, chilled orange juice and local beer for 3 hours)
每位 HK\$1,008 另加一服務費
(包括無限量暢飲汽水、橙汁及本地啤酒三小時)