



Chinese Wedding Lunch Package 2019

2019 中式婚宴午餐

Menus priced from HK\$9,188 per table of 10-12 persons

每席由 HK\$9,188 起 (供 10-12 人享用)

| 免費尊享 Complimentary Benefits | 預訂六席 或以上 Minimum of 6 Tables | 預訂二十席 或以上 Minimum of 20 Tables | 預訂二十五席 或以上 Minimum of 25 Tables |
|---|---------------------------------------|---|--|
| 九龍海逸君綽酒店客房住宿一晚 One night's accommodation at Harbour Grand Kowloon | 園景客房 Courtview Room | 海景客房 Harbourview Room | 海景套房 Harbourview Suite |
| 兩位賓客翌日於客房內享用美式早餐 In-room American breakfast for two | -- | ♥ | ♥ |
| 獲贈餐飲禮券 Dining voucher | -- | 餐飲禮券 Dining voucher HK\$400 | 餐飲禮券 Dining voucher HK\$400 |
| 鮮果忌廉蛋糕 Fresh fruit cream cake | 3 磅 pounds | 5 磅 pounds | 8 磅 pounds |
| 席前雜果賓治 Welcome fruit punch | 2 盤 bowls | 5 盤 bowls | 8 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 for one bottle per table (additional charges at HK\$350 net per bottle of wine & HK\$600 net per bottle of spirit) | ♥ | ♥ | ♥ |
| 中國茶茗供應 Chinese tea and condiments | ♥ | ♥ | ♥ |
| 每席可獲精美邀請咭八套 (不包括內文印刷) Eight sets of invitation cards per table (printing excluded) | ♥ | ♥ | ♥ |
| 代客泊車車位 Hotel valet parking space | 2 個 spaces | 5 個 spaces | 8 個 spaces |

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



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|---|---------------------------------------|---|--|
| 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 Fresh floral centerpiece on 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-tiered model wedding cake for photo shooting | ♥ | ♥ | ♥ |
| 全場華麗椅套 Seat covers | ♥ | ♥ | ♥ |
| 享用麻雀耍樂 Mahjong arrangements | ♥ | ♥ | ♥ |
| 享用影像液晶投射器及 VCD / DVD 光碟機 Use of LCD projector with VCD / DVD player | ♥ | ♥ | ♥ |
| 享用 42 吋電視機及 VCD / DVD 光碟機 Set-up of 42" TV and VCD / DVD player | ♥ | ♥ | ♥ |

條款及細則

Terms and Conditions

- ☞ 以上價目供每席十至十二位享用。
All prices are per table of 10 – 12 persons.
- ☞ 所列價目已包括加一服務費。
All prices are inclusive of 10% service charge.
- ☞ 設最低消費。
Minimum charge is applied.
- ☞ 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。
Offers cannot be used in conjunction with other special privileges and are not applicable for all confirmed bookings.
- ☞ 適用於 2019 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, 2019.



HARBOUR GRAND
KOWLOON

2019

中式婚宴午餐

Chinese Wedding Lunch Menus

WEDDING LUNCH MENU (A)

金豬耀紅袍
Barbecued Whole Suckling Pig

醬爆彩鳳蚌片
Sautéed Sliced Chicken and Geoduck Clams
with Vegetables

海螺頭北菇燉菜膽
Double-boiled Mushroom Soup with Sea Whelk
or
雞絲燴燕窩
Braised Bird's Nest Shredded Chicken
in Supreme Soup

碧綠花菇原隻鮮鮑(十二頭)
Braised Whole Abalone with Mushrooms
(12 heads)

清蒸沙巴花尾斑
Steamed Fresh Giant Garoupa

玫瑰豉油雞
Marinated Chicken with Soy Sauce

瑤柱蛋白炒銀苗
Fried Rice with Shredded Conpoy and Egg White

吉祥燴伊麵
Braised E-fu Noodles

百年好合
Sweetened Red Bean Cream with Lotus Seeds

永結同心
Chinese Petits Fours

包括席間無限量供應汽水、橙汁及本地啤酒三小時
inclusive of free flowing soft drinks,
chilled orange juice & local beer for 3 hours

每席淨價 **HK\$9,188 net**
per table of 10-12 persons
已包括加一服務費及供十至十二位享用

WEDDING LUNCH MENU (B)

金豬耀紅袍
Barbecued Whole Suckling Pig

百花釀蟹拑
Deep-fried Crab Claws Stuffed with Shrimp Paste

花膠燴瑤柱羹
Braised Fish Maw and Conpoy in Supreme Soup
or
紅燒竹筍雞絲生翅
Braised Shark's Fin Soup with
Shredded Chicken and Bamboo Pith

碧綠花菇原隻鮮鮑(十二頭)
Braised Whole Abalone with Mushrooms
(12 heads)

清蒸老虎斑
Steamed Tiger Garoupa

金陵脆燒雞
Roasted Crispy Chicken with Pickled Vegetables

黑松露海鮮炒銀苗
Fried Rice with Seafood and Black Truffle Paste

金華上湯生麵
Noodles in Soup with Shredded Yunnan Ham

黃金珍珠露
Sweetened Sago Cream with Pumpkin Purée

永結同心
Chinese Petits Fours

包括席間無限量供應汽水、橙汁及本地啤酒三小時
inclusive of free flowing soft drinks,
chilled orange juice & local beer for 3 hours

每席淨價 **HK\$10,588 net**
per table of 10-12 persons
已包括加一服務費及供十至十二位享用