



HARBOUR GRAND
KOWLOON



近在咫尺
經D2出口信步可達

Special Chinese Wedding Package 2019

2019 情繫海逸婚宴套餐

October 1 – December 31, 2019 (inclusive)

Menus priced from HK\$14,388 per table of 10-12 persons

優惠由 2019 年 10 月 1 日起至 12 月 31 日

每席由 HK\$14,388 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	--	♥	♥
豪華平治花車連司機接送服務 Chauffeured Mercedes Benz limousine service	--	4 小時 hours	6 小時 hours
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 Pre-dinner 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



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
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 the menu price, or substitute any item with an 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 10 月 1 日至 12 月 31 日期間所舉行之婚宴酒席。
All prices are valid for wedding banquets to be held from October 1 to December 31, 2019.



HARBOUR GRAND
KOWLOON

2019 情繫海逸 ✨ 婚宴套餐
2019 Special Chinese Wedding Dinner Menu

優惠期: 由 2019 年 10 月 1 日起至 12 月 31 日
Validity: October 1 – December 31, 2019

天賜良緣大紅袍
Barbecued Whole Suckling Pig

翡翠花姿鳳片
Sautéed Sliced Chicken and Squid with Vegetables

香酥黃金球
Deep-fried Shrimp Balls

百花釀玉環
Braised Marrow Rings with Shrimp Mousse

竹筴雞蓉燴燕窩
Bird's Nest Soup with Minced Chicken and Bamboo Pith

福祿蠔王鮮鮑片
Braised Sliced Abalone and Vegetables in Oyster Sauce

清蒸大海斑
Steamed Fresh Whole Garoupa

當紅脆燒雞
Roasted Crispy Chicken

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

鮑汁撈生麵
Tossed Egg Noodles with Abalone Sauce

鴻運百年偕好合
Sweetened Red Bean Cream with Lotus Seeds

甜甜蜜蜜雙輝映
Chinese Petits Fours

每席淨價 **HK\$14,388** 供十至十二位享用
(包括席間無限量供應汽水、橙汁及本地啤酒四小時)
HK\$14,388 net per table of 10-12 persons
(inclusive of free flowing soft drinks, chilled orange juice and local beer for 4 hours)



2019 情繫海逸 ※ 婚宴套餐
2019 Special Chinese Wedding Dinner Menu

優惠期: 由 2019 年 10 月 1 日起至 12 月 31 日
Validity: October 1 – December 31, 2019

菜式提升優惠
Menu Item Upgrade Offer

菜式選擇 Item Upgrade	每席收費 Price per table (HK\$)
葡汁釀焗響螺 Baked Stuffed Sea Whelks with Portuguese Sauce	\$1,200 net
香酥百花釀蟹拑 Deep-fried Crab Claws with Shrimp Mousse	\$700 net
金貝襯玉環 Braised Marrow Rings with Whole Conpoy	\$950 net
紅燒竹筍雞絲生翅 Braised Shark's Fin Soup with Shredded Chicken and Bamboo Pith	\$1,000 net
碧綠花菇原隻鮮鮑(12頭) Braised Whole Abalone and Mushrooms with Vegetables (12 heads)	\$1,000 net
鴻運百年慶團圓 Sweetened Red Bean Cream with Sesame Dumplings	\$200 net