

Chinese Wedding Package 2019/20

2019/20 中式婚宴套餐

Menus priced from HK\$16,688 per table of 10-12 persons

每席由 HK\$16,688 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，蜜月美點及香檳 In-room American breakfast for two, honeymoon amenities and a bottle of Champagne	--	♥	♥
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	6 小時 hours / 5 小時 hours
獲贈餐飲禮券 Dining voucher	--	餐飲禮券 Dining voucher HK\$800	餐飲禮券 Dining voucher HK\$1,200
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)	♥	♥	♥

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
代客泊車車位 Hotel valet parking space	2 個 spaces	5 個 spaces	8 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 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 2020 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, 2020.



2019/20

中式婚宴套餐

Chinese Wedding Menus

WEDDING DINNER MENU (A)

金豬耀紅袍

Barbecued Whole Suckling Pig

醬爆花姿玉帶子

Sauteed Sliced Squid and Scallops with Vegetables

百花釀蟹拑

Deep-fried Crab Claws Stuffed with Shrimp Paste

蟹皇百子伴鴛鴦

Braised Seasonal Vegetables with Crab Meat and Crab Roe

雞蓉燴燕窩

Braised Bird's Nest with

Minced Chicken in

Supreme Soup

紅燒竹筍雞絲翅

或 Braised Shark's Fin Soup

or with Shredded Chicken and

Bamboo Pith

碧綠千層原隻鮮鮑(十二頭)

Braised Whole Abalone (12 heads) with Vegetables

清蒸沙巴花尾斑

Steamed Fresh Giant Garoupa

當紅脆燒雞

Roasted Crispy Chicken

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、橙汁及本地啤酒四小時
inclusive of free flowing soft drinks,
chilled orange juice & local beer for 4 hours

每席淨價 HK\$16,688 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 DINNER MENU (B)

金豬耀紅袍

Barbecued Whole Suckling Pig

翡翠油泡蝦球象拔蚌

Sautéed Prawns and Sliced Geoduck Clams with Vegetables

百花釀蟹拑

Deep-fried Crab Claws Stuffed with Shrimp Paste

金貝襯玉環

Braised Marrow Melon Rings Stuffed with Conpoy

竹筍雞絲燴燕窩

Braised Bird's Nest with

Shredded Chicken and

Bamboo Pith

in Supreme Soup

紅燒海皇雞絲翅

或 Braised Shark's Fin Soup

or with Dried Seafood and

Shredded Chicken

碧綠花菇原隻鮮鮑(十頭)

Braised Whole Abalone with Mushrooms and Vegetables (10 heads)

清蒸老虎斑

Steamed Tiger Garoupa

蒜香脆燒雞

Roasted Crispy Chicken in Garlic Sauce

荷香珍菌鮮蝦飯

Fried Rice with Diced Shrimp and Assorted Mushrooms
Wrapped in Lotus Leaf

蝦籽鮮菌辦麵

Braised Noodles with Shrimp Roe and Assorted Mushrooms

鴻運團圓露

Sweetened Red Bean Cream with Sesame Dumplings

佳偶天成

Chinese Petits Fours

包括席間無限量供應汽水、橙汁及本地啤酒四小時
inclusive of free flowing soft drinks,
chilled orange juice & local beer for 4 hours

每席淨價 HK\$18,888 net

per table of 10-12 persons

已包括加一服務費及供十至十二位享用



2019/20

中式婚宴套餐

Chinese Wedding Menus

WEDDING DINNER MENU (C)

金豬耀紅袍

Barbecued Whole Suckling Pig

XO 醬碧綠玉帶象拔蚌

Sautéed Scallops and Sliced Geoduck Clams with XO sauce

黃金大明蝦

Deep-fried Prawns with Thousand Island Sauce

金貝襯玉環

Braised Marrow Melon Rings Stuffed with Conpoy

花膠瑤柱燴燕窩

Braised Bird's Nest with
Conpoy and Fish Maw in
Supreme Soup

或

or

一品花膠燴生翅

Braised Shark's Fin Soup
with Shredded Abalone and
Fish Maw in Supreme Soup

碧綠鵝掌原隻鮮鮑(十頭)

Braised Whole Abalone with Goose Webs and Vegetables
(10 heads)

清蒸大星斑

Steamed Fresh Spotted Groupa

一品醬燒雞

Roasted Crispy Chicken

蛋白宮廷炒銀苗

Fried Rice with Diced Seafood, Crab Roe and Egg White

鳳冠水餃麵

Shrimp Dumplings with Egg Noodles in Supreme Soup

黃金珍珠露

Sweetened Sago Cream with Pumpkin Juice

濃情蜜意

Chinese Petits Fours

包括席間無限量供應汽水、橙汁及本地啤酒四小時
inclusive of free flowing soft drinks,
chilled orange juice & local beer for 4 hours

每席淨價 HK\$21,888 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 DINNER MENU (D)

金豬耀紅袍

Barbecued Whole Suckling Pig

翡翠油泡玉帶子蝦球

Sautéed Prawns and Scallops with Vegetables

葡汁釀焗響螺

Baked Stuffed Sea Whelk with Portuguese Sauce

多子瑤柱脯

Braised Whole Conpoy and Garlic with Vegetables

金湯海皇花膠

燕窩羹

Braised Bird's Nest with Fish
Maw and Seafood in
Supreme Soup
with Pumpkin Juice

或

or

蟹黃花膠燴生翅

Braised Shark's Fin Soup with
Fish Maw and Crab Roes in
Supreme Soup

原隻鮮鮑扣海參(八頭)

Braised Whole Abalone (8 heads) and Sea Cucumber
with Vegetables

清蒸大東星斑

Steamed Fresh Spotted Groupa

鴻運當紅金沙脆燒雞

Roasted Crispy Chicken with Chips

黑松露海皇炒香苗

Fried Rice with Diced Seafood and Black Truffle Paste

吉祥龍蝦燴伊麵

Braised E-fu Noodles with Boston Lobster

珍珠百合紫米露

Sweetened Sago Cream with Lily Bulbs and Red Glutinous Rice

美滿良緣

Chinese Petits Fours

鮮果盤

Exotic Fruit Platter

包括席間無限量供應汽水、橙汁及本地啤酒四小時
inclusive of free flowing soft drinks,
chilled orange juice & local beer for 4 hours

每席淨價 HK\$24,288 net

per table of 10-12 persons

已包括加一服務費及供十至十二位享用



HARBOUR GRAND
KOWLOON

