

2020 Wedding Package for Waterfront Bar & Terrace



Benefits:

- Wedding package from HK\$700 plus 10% service charge per person
- Use of venue from 11:00am to 3:30pm for lunch / 3:00pm to 5:00pm for cocktail / 6:00pm to 11:30pm for dinner
- Unlimited serving of soft drinks, chilled orange juice and local beer for 3 hours (2 hours for cocktail)
- Use of feather pen and ring pillow
- Outdoor ceremony seating for 80 to 100 persons
- Free corkage (one bottle per table; additional bottle at HK\$200 net per bottle)
- Flower arrangement on reception table
- 3 hotel valet parking spaces throughout event
- Use of PA system with microphone and CD player
- Hotel shuttle bus service for guests from Tsimshatsui (Hankow Road) to Hotel

Remarks:

- Subject to 10% service charge
- Terms & conditions apply

Harbour Grand Kowloon

www.harbourgrand.com/kowloon

20 Tak Fung Street, Whampoa Garden, Hung Hom, Kowloon, Hong Kong

For reservations, please send your enquiry online or contact us

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Should you wish to be removed from our distribution list, please call (852) 2996 8020 or fax us on (852) 2621 3328

2020 Wedding Cocktail Package for Waterfront Bar & Terrace

COLD DISHES 冷盤

Selection of green and black Spanish olives 西班牙橄欖
Fresh burrata cheese with pesto and tomato sauce 蕃茄香草水牛芝士
San Daniele ham with fresh figs 聖丹尼爾火腿伴新鮮無花果
Smoked Scottish salmon with condiments 煙蘇格蘭三文魚
Anchovy mousse on warm toast 鯷魚慕絲多士

HOT DELICACIES 熱盤

Pizza Margherita 蕃茄香草芝士薄餅
Spicy crab cakes with mango salsa 香辣蟹餅配香芒莎莎
Foie gras au torchon with toast 鴨肝批伴多士
Bacalao croquetas with salsa verde 炸馬介休球配酸菜醬

DESSERTS 甜品

American brownies 美式朱古力餡餅
Mini lemon meringue tarts 迷你檸檬馬令撻
Mini fruit tarts 迷你鮮果撻
Assorted French pastries 法式雜餅
Mini apple strudel 迷你蘋果卷
Exotic fresh fruit platter 鮮果碟

HK\$700 plus 10% service charge per person
(Inclusive of free flowing soft drinks, chilled orange juice and local beer for 2 hours)

每位 HK\$700 另加一服務費
(包括無限量暢飲汽水、橙汁及本地啤酒二小時)

2020 Wedding Lunch Package for Waterfront Bar & Terrace

SALADS & COLD DISHES 沙律及冷盤

Caprese salad with plum tomatoes, basil, oregano and extra virgin olive oil 意大利水牛芝士蕃茄沙律
Poached shrimp salad with cannellini beans, arugula leaves and white balsamic 白豆香菜蝦沙律配意大利醋汁
Seared tuna with marinated artichokes, mixed green salad with pesto dressing 地中海煎吞拿魚沙律配香草汁
Antipasti served with pickles, olives, artichokes and focaccia 意式雜凍肉拼盤
Caesar salad 凱撒沙律
Greek salad 希臘沙律

SOUPS 湯

Funghi porcini soup served with crispy parma ham and homemade rolls
牛肝菌湯伴香脆風乾火腿及各式自製麵包

HOT DISHES 熱盤

Lasagna al forno 意式肉醬千層闊麵
Pizza prosciutto di parma 風乾火腿藍芝士薄餅
Oven-baked chicken rolls filled with wild mushrooms and sautéed spinach 焗莧菜野菌雞卷
Char-grilled short rib of beef with shallots and red wine sauce 燒無骨牛肋柳配紅酒汁
Pan-fried cod fillets with sautéed gnocchi 香煎銀鱈魚柳伴炒粉糰
Slow-cooked chicken breast with pommery gravy 慢煮雞胸伴燴茄子雜菜配芥末籽汁
Stir-fried seasonal vegetables with garlic and herbs 蒜蓉炒時菜
Roasted potatoes with rosemary 香草燒薯

PASTA STATION 意粉

Linguine, spaghetti, fettuccine, penne and whole wheat penne
扁麵條、意粉、寬麵條、直通粉、粉糰、全麥直通粉
Meat sauce, pesto, carbonara, tomato-basil and all' arrabbiata sauce
肉醬、香草醬、煙肉忌廉、羅勒茄蓉或香辣茄蓉汁

DESSERTS 甜品

Mango pudding 芒果布甸
Lemon meringue Tart 檸檬馬令撻
Crème brûlée 焦糖燉蛋
Fresh fruit Napoleon 鮮雜果拿破崙
Tiramisù 意式芝士甜餅
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\$900 plus 10% service charge per person
(Inclusive of free flowing soft drinks, chilled orange juice and local beer for 3 hours)
每位 HK\$900 另收加一服務費
(包括無限量暢飲汽水、橙汁、本地啤酒三小時)



HARBOUR GRAND

KOWLOON

九龍海逸君筵酒店

2020 Wedding Dinner Package for Waterfront Bar & Terrace

SALADS & COLD DISHES 沙律及冷盤

Freshly shucked oyster with mignonette sauce and cocktail sauce 即開新鮮生蠔配乾葱紅醋汁及咯嗲汁

Hokkaido scallop Carpaccio with extra virgin olive oil 北海道帶子薄片配檸檬欖油汁

Caprese salad with plum tomatoes, basil, oregano and extra virgin olive oil 意大利水牛芝士蕃茄沙律

Poached shrimp salad with cannellini beans, arugula leaves and white balsamic 白豆香菜蝦沙律配意大利醋汁

Seared tuna with marinated artichokes, mixed green salad with pesto dressing 地中海煎吞拿魚沙律配香草汁

Antipasti served with pickles, olives, artichokes and focaccia 意式雜凍肉拼盤

Caesar salad 凱撒沙律

Greek salad 希臘沙律

Crab Roe Salad 蟹籽沙律

Russian Salad 俄羅斯沙律

SOUPS 湯

Mediterranean seafood soup 地中海蕃茄海鮮湯

HOT DISHES 熱盤

Pan-fried cod fillets with sautéed gnocchi 香煎銀鱈魚柳伴炒粉糰

Pan-fried crab cakes with Marie Rose sauce and lemon wedge 香煎蟹餅

Petto di pollo pancetta arrotolata with sautéed spinach 香煎維也納雞胸

Grilled beef tenderloin with mushroom sauce 扒牛柳配蘑菇汁

Braised veal ossobuco in white wine 意式白酒燴牛仔膝

Oven-baked Spanish Iberico pork with gravy 烤焗西班牙黑毛豬柳配燒汁

Lasagna al forno 意式肉醬千層闊麵

Baked potato with bacon, sour cream and chives 煙肉忌廉焗薯

Sautéed French green beans with garlic 蒜香法邊豆

DESSERTS 甜品

Bread and butter pudding with vanilla sauce 牛油麵包布甸配雲喱啱汁

Mango Napoleon 芒果拿破崙

Crème brûlée 焦糖燉蛋

Tiramisù 意式芝士甜餅

Marbled cheesecake 雲石芝士餅

Opera cake 歌劇院餡餅

Strawberry flan 士多啤梨忌廉餅

Mango egg white cake 芒果蛋白蛋糕

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\$1,288 plus 10% service charge per person

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

每位 HK\$1,288 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)