

西式婚宴精選優惠 2026

Western Wedding Package Privileges 2026

	預訂100人或以上 / Minimum 100 persons	預訂150人或以上 / Minimum 150 persons	預訂200人或以上 / Minimum 200 persons
新婚之夜或前夕豪華蜜月標準客房住宿 (入住時間為下午二時，退房時間為中午十二時)， 奉送單次祝酒葡萄汽酒、新鮮水果及雙人Le Café咖啡廳自助早餐 Accommodation in Standard Room on or before the wedding day (check-in at 1400hrs and check-out at 1200hrs) with a bottle of sparkling wine, fresh fruits and breakfast buffet at Le Café for 2 persons for one-time	一晚 1 night	兩晚 2 nights	兩晚 2 nights
免費使用多功能LED幕牆及樓頂LED螢幕 Complimentary use of multi-functional LED wall and ceiling LED display	●	●	●
席間供應汽水、橙汁及啤酒 Unlimited serving of soft drinks, chilled orange juice and house beer 自助午餐: 2小時 Lunch Buffet: 2 hours / 自助晚餐: 3小時 Dinner Buffet: 3 hours	●	●	●
新人英文名字牌匾佈置 Wedding backdrop sign personalized with Bride and Groom's English name	●	●	●
寬敞新娘化妝間 (附設獨立洗手間、保險箱及直身鏡) Bridal dressing room with private washroom, safety box and standing mirror	●	●	●
席上絲花擺設及安排全場華麗椅套 Silk floral decoration on all dining tables & seat covers set up	●	●	●
鮮果忌廉蛋糕乙個 Fresh fruit cream cake	5磅 5 pounds	6磅 6 pounds	8磅 8 pounds
敬送席前小食 Pre-function snacks	不適用 Not applicable	3打 3 dozens	6打 6 dozens
迎賓雜果賓治 (每位乙杯) A glass of welcome fruit punch for each guest upon arrival	●	●	●
祝酒香檳乙支 One bottle of champagne for toasting	●	●	●
免費提供視聽器材 Complimentary use of audio equipment	●	●	●
精緻結婚模型蛋糕供新人切餅及拍照使用 Wedding dummy cake for cake-cutting ceremony and photography	●	●	●
精美結婚喜帖連信封 (每席10套，不包括印刷) Wedding invitation card with envelope (10 set per table excluding printing service)	●	●	●
免費泊車位 (視乎供應而定) Complimentary parking space (subject to availability)	●	●	●
免費席前麻雀樂及香茗招待 (視乎供應而定) Complimentary mahjong entertainment with Chinese tea served (subject to availability)	●	●	●
席前小食折扣優惠 Special rate for pre-function snacks	9折 10% discount	9折 10% discount	9折 10% discount
宴會當日於 Le Café 咖啡廳享用自助午餐折扣優惠 (需預訂) Special rate for lunch buffet at Le Café on the wedding day (advance reservation)	65折 35% discount	65折 35% discount	65折 35% discount
預訂彌月或百日宴5席或以上可獲9折優惠 (午或晚宴適用) 10% discount for baby's full moon or hundred days' celebration for a minimum booking of 5 tables (for lunch or dinner banquet)	●	●	●

西式午餐婚宴精選菜譜 A

Wedding Lunch Buffet Menu A

頭盤及沙律 APPETIZER AND SALAD

- 翡翠螺、青口、凍蝦
Sea Whelk, Mussels and Poached Shrimp on Ice
- 日式刺身及配料
Assorted Japanese Sashimi with Condiments
- 煙三文魚及配料
Smoked Salmon with Condiments
- 精選凍肉拼盤及配料
Cold Cut Platter with Condiments
- 蕃茄水牛芝士配紫蘇葉
Tomato and Buffalo Mozzarella with Fresh Basil
- 藜麥南瓜羽衣甘藍沙律
Quinoa, Pumpkin and Kale Salad
- 巴馬火腿薯仔沙律
Parma Ham and Potato Salad
- 凱撒沙律
Caesar Salad

健怡沙律吧 HEALTHY SALAD BAR

- 田園沙律、羅馬生菜、車厘茄、
青瓜片、粟米、紅菜頭
Mesclun Leaf, Romaine Lettuce,
Cherry Tomatoes, Sliced Green Cucumber,
Sweet Corns, Beetroot
- 千島汁、凱撒汁、意大利酸醋汁
Thousand Island Dressing, Caesar Dressing
and Italian Citron Dressing
- 麵包粒、巴馬臣芝士、煙肉粒
Garlic Croutons, Parmesan Cheese and Bacon Bit

湯 SOUP

- 蕃茄紫蘇湯
Tomato and Basil Soup
- 各式麵包
Assorted Bread and Rolls

燒肉車 CARVING

- 燒西冷牛扒配紅酒燒汁
Roasted Beef Sirloin with Red Wine Reduction

熱盤 HOT

- 香煎盲鰭魚配水瓜柳忌廉汁
Pan-seared Barramundi Fillet with Caper Cream Sauce
- 錦绣腰果炒蝦仁
Sautéed Shrimp with Bell Pepper and Cashew Nuts
- 清蒸鱸魚
Steamed Whole Seabass with Soya Sauce
- 中式燒味拼盤
Chinese Barbecued Platter
- 燒四川香辣豬小腿
Roasted Baby Pork Shank with Sichuan Spices
- 扒牛脷配甜酒汁
Grilled Ox-tongue with Madeira Sauce
- 燒羊脾配薄荷乳酪
Roasted Lamb Leg with Mint Yogurt
- 印式咖喱雞
Indian Chicken Curry
- 杞子上湯雞
Simmered Chicken in Supreme Broth and Wolfberries
- 蒜香燒日式茄子配柚子豉油
Roasted Eggplant with Yuzu Soya
- 雜菌炒時蔬
Stir-fried Assorted Mushrooms and Seasonal Vegetables
- 咖喱雜錦炒飯
Seafood Curry Fried Rice

甜品 DESSERT

- 雲呢拿奶凍
Vanilla Panna Cotta
- 士多啤梨芝士餅
Strawberry Cheese Cake
- 迷你甜品杯
Mini Dessert Cup
- 雲呢拿泡芙
Vanilla Puff
- 蓮子百合紅豆沙
Sweetened Cream of Red Bean with
Lotus Seed and Lily Bulb
- 焦糖蛋糕
Caramel Mousse Cake
- 時令鮮果盤
Seasonal Fruit Platter
- 精選雪糕
Assorted Ice-cream
- 即製班戟及配料
Pop Cake with Condiments
(蜜糖、朱古力醬、士多啤梨醬及忌廉)
(Honey, Chocolate Sauce, Strawberry Sauce & Whipped Cream)

HKD 838

另加一服務費 plus 10% service charge per person

席間2小時供應汽水、橙汁及啤酒
Unlimited serving of soft drinks, chilled orange juice and house beer for 2 hours

所有菜單及價目如有更改，恕不另行通知
All menus and prices are subject to change without prior notice
宴會廳設有場地最低消費
Minimum food and beverage charges is applied on our venue
如對任何食物過敏，請預早與我們聯絡
Please inform us for any food allergy in advance

西式午餐婚宴精選菜譜 B

Wedding Lunch Buffet Menu B

頭盤及沙律 APPETIZER AND SALAD

新鮮生蠔、翡翠螺、青口、凍蝦
Oyster, Sea Whelk, Mussels and Poached Shrimp on Ice

日式刺身及配料
Assorted Japanese Sashimi with Condiments

煙三文魚及配料
Smoked Salmon with Condiments

精選凍肉拼盤及配料
Cold Cut Platter with Condiments

車厘茄水牛芝士配紫蘇葉
Cherry Tomato and Bocconcini with Fresh Basil

泰式青木瓜大蝦沙律
Thai Green Papaya Prawn Salad

巴馬火腿薯仔沙律
Parma Ham and Potato Salad

凱撒沙律
Caesar Salad

健怡沙律吧 HEALTHY SALAD BAR

田園沙律、羅馬生菜、車厘茄、
青瓜片、粟米、紅菜頭
Mesclun Leave, Romaine Lettuce, Cherry Tomatoes, Sliced Green Cucumber, Sweet Corns, Beetroot

千島汁、凱撒汁、意大利酸醋汁
Thousand Island Dressing, Caesar Dressing and Italian Citron Dressing

麵包粒、巴馬臣芝士、煙肉粒
Garlic Croutons, Parmesan Cheese and Bacon Bit

湯 SOUP

香葱周打海鮮忌廉湯
Seafood Chowder with Cream Cracker

各式麵包
Assorted Bread and Rolls

燒肉車 CARVING

燒肉眼牛扒配砵酒汁
Roasted Beef Rib Eye with Port Wine Reduction

熱盤 HOT

烤焗三文魚配橄欖蕃茄醬
Grilled Salmon with Sauce Vierge

蜜豆炒蝦仁帶子
Sautéed Shrimp and Scallop with Honey Bean

清蒸沙巴躉
Steamed Giant Garoupa

中式燒味拼盤
Chinese Barbecued Platter

燒四川香辣豬小腿
Roasted Baby Pork Shank with Sichuan Spices

印式咖喱牛肉
Indian Beef Curry

燒羊架配露絲瑪莉汁
Roasted Marinated Rack of Lamb with Rosemary Reduction

蔥油貴妃雞
Poached Chicken with Shallot and Spring Onion

烤焗千層茄子
Eggplant Parmigiana

黑蒜炒蘆筍及西蘭花
Sautéed Asparagus, Broccoli and Black Garlic

黑松露蛋白蝦仁炒飯
Fried Rice with Shrimp and Egg White in Truffle Paste

甜品 DESSERT

雲呢拿奶凍
Vanilla Panna Cotta

士多啤梨芝士餅
Strawberry Cheese Cake

迷你甜品杯
Mini Dessert Cup

雲呢拿泡芙
Vanilla Puff

蓮子百合紅豆沙
Sweetened Cream of Red Bean with Lotus Seed and Lily Bulb

焦糖蛋糕
Caramel Mousse Cake

時令鮮果盤
Seasonal Fruit Platter

精選雪糕
Assorted Ice-cream

即製班戟及配料
Pop Cake with Condiments
(蜜糖、朱古力醬、士多啤梨醬及忌廉)

HKD 938

另加一服務費 plus 10% service charge per person

席間2小時供應汽水、橙汁及啤酒
Unlimited serving of soft drinks, chilled orange juice and house beer for 2 hours

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西式晚餐婚宴精選菜譜 A

Wedding Dinner Buffet Menu A

頭盤及沙律 APPETIZER AND SALAD

新鮮生蠔、松葉蟹腳、青口、凍蝦、海螺
Oyster, Snow Crab Legs, Mussels, Poached Shrimp and Sea Whelk on Ice

日式刺身及配料
Assorted Japanese Sashimi with Condiments

煙三文魚及配料
Smoked Salmon with Condiments

精選凍肉拼盤及配料
Cold Cut Platter with Condiments

巴馬火腿配哈蜜瓜
Parma Ham served with Hami Melon

車厘茄水牛芝士配鮮紫蘇
Cherry Tomato and Buffalo Mozzarella with Fresh Basil

泰式青木瓜蝦沙律
Thai Green Papaya and Prawn Salad

燒蘑菇沙律
Roasted Mushroom Salad

芝士碟配克力架餅
Assorted Cheese Platter with Cream Cracker

凱撒沙律
Caesar Salad

健怡沙律吧 HEALTHY SALAD BAR

田園沙律、羅馬生菜、車厘茄、青瓜片、粟米、紅菜頭
Mesclun Leave, Romaine Lettuce, Cherry Tomatoes, Sliced Green Cucumber, Sweet Corns, Beetroot

千島汁、凱撒汁、意大利酸醋汁
Thousand Island Dressing, Caesar Dressing and Italian Citron Dressing

麵包粒、巴馬臣芝士、煙肉粒
Garlic Croutons, Parmesan Cheese and Bacon Bit

湯 SOUP

牛肝菌忌廉湯
Cream of Porcini Mushroom

各式麵包
Assorted Bread and Rolls

燒肉車 CARVING

燒有骨牛扒配砵酒汁
Roasted Prime-rib of Beef with Port Wine Reduction

熱盤 HOT

地中海焗三文魚柳
Oven-baked Salmon Fillet in Mediterranean Style

彩椒炒蝦仁帶子
Sautéed Shrimp and Scallops with Bell Pepper

清蒸沙巴魚
Steamed Giant Garoupa

中式燒味拼盤
Chinese Barbecued Platter

腰果炒牛柳粒
Stir-fried Beef Cube with Cashew Nut

燒羊架配薄荷乳酪
Roasted Lamb Rack with Mint Yogurt

燒春雞配阿根廷青醬
Roasted Spring Chicken with Chimichurri Sauce

印式咖喱雞
Indian Chicken Curry

金沙炸子雞
Crispy Fried Chicken with Dried Garlic

松露忌廉焗薯
Gratin Potato with Truffle Paste

焗田園蔬菜配黑醋汁
Roasted Root Vegetables with Balsamic Glaze

黑蒜炒蘆筍及西蘭花
Sautéed Asparagus, Broccoli and Black Garlic

煙三文魚帶子粒炒飯
Fried Rice with Smoked Salmon and Scallop

甜品 DESSERT

意大利芝士餅
Tiramisu

焦糖布甸
Crème Brûlée with Vanilla Seed

藍莓芝士蛋糕
Blueberry Cheese Cake

迷你甜品杯
Assorted Mini Dessert Cup

黑森林蛋糕
Black Forest Cake

抹茶紅豆瑞士卷
Red Bean Matcha Swiss Roll

香芒楊枝甘露
Chilled Mango and Sago Cream with Pomelo

麵包布甸配雲呢拿汁
Bread Pudding with Vanilla Sauce

時令鮮果盤
Seasonal Fruit Platter

精選雪糕
Assorted Ice-cream

即製班戟及配料
Pop Cake with Condiments
(蜜糖、朱古力醬、士多啤梨醬及忌廉)
(Honey, Chocolate Sauce, Strawberry Sauce and Whipped Cream)

HKD 1,138

另加一服務費 plus 10% service charge per person

席間3小時供應汽水、橙汁及啤酒
Unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours

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西式晚餐婚宴精選菜譜 B

Wedding Dinner Buffet Menu B

新鮮即開生蠔

SHUCKING OYSTER COUNTER

新鮮原隻生蠔 伴 檸檬角及配料
Fresh Live Oyster with Lemon Wedge and Condiments

頭盤及沙律

APPETIZER AND SALAD

波士頓龍蝦、青口、凍蝦、海螺
Boston Lobster, Mussels, Poached Shrimp and Sea Whelk on Ice

煙三文魚及配料
Smoked Salmon with Condiments

精選凍肉拼盤及配料
Cold Cut Platter with Condiments

巴馬火腿配哈蜜瓜
Parma Ham served with Hami Melon

車厘茄水牛芝士配鮮紫蘇
Cherry Tomato and Buffalo Mozzarella with Fresh Basil

牛油果蟹肉沙律
Avocado and Crab Meat Salad

巴馬火腿薯仔沙律
Parma Ham and Potato Salad

芝士碟配克力架餅
Assorted Cheese Platter with Cream Cracker

凱撒沙律
Caesar Salad

健怡沙律吧

HEALTHY SALAD BAR

田園沙律、羅馬生菜、車厘茄、青瓜片、粟米、紅菜頭
Mesclun Leaf, Romaine Lettuce, Cherry Tomatoes, Sliced Green Cucumber, Sweet Corns, Beetroot

千島汁、凱撒汁、意大利酸醋汁
Thousand Island Dressing, Caesar Dressing and Italian Citron Dressing

麵包粒、巴馬臣芝士、煙肉粒
Garlic Croutons, Parmesan Cheese and Bacon Bit

日式魚生刺身檔

LIVE SASHIMI COUNTER

油甘魚、三文魚、紅蝦、北海道帶子、吞拿魚
Assorted Sashimi, Hamachi, Salmon, Red Shrimp, Hokkaido Scallop and Tuna

各式壽司及卷物
Japanese Sushi and Maki Roll

蕎麥麵
Chilled Soba with Soya Soup

日式料理檔

LIVE CUISINE COUNTER

天婦羅炸蝦溫泉蛋赤醋飯
Tempura Prawn with Japanese Slow Cooked Egg and Sushi Rice

湯
SOUP

淮山杞子螺頭煲竹絲雞湯
Silky Fowl Soup with Chinese Yam, Wolfberries and Sea Whelk

龍蝦濃湯
Lobster Bisque

各式麵包
Assorted Bread and Rolls

燒肉車

CARVING

燒有骨牛扒配干邑汁
Roasted Prime-rib of Beef with Cognac Sauce

原隻焗弗吉尼亞火腿配蜜糖芥末醬
Baked Whole Virginia Ham with Honey and Mustard Sauce

熱盤

HOT

香煎鱈魚配香茜牛油汁
Pan-Seared Halibut with Cilantro Butter Sauce

羊肚菌炒花枝帶子
Sautéed Cuttle Fish and Scallops with Morel Mushroom

清蒸沙巴躉
Steamed Giant Garoupa

中式燒味拼盤
Chinese Barbecued Platter

腰果炒蝦仁
Stir-fried Shrimps with Cashew Nut

燒羊架配薄荷乳酪
Roasted Lamb Rack with Mint Yogurt

燒春雞配阿根廷青醬
Roasted Spring Chicken with Chimichurri Sauce

印式咖喱雞
Indian Chicken Curry

金沙炸子雞
Crispy Fried Chicken with Dried Garlic

松露忌廉焗薯
Gratin Potato with Truffle Paste

烤焗田園蔬菜伴黑醋汁
Roasted Root Vegetables with Balsamic Glaze

蒜香炒雜菌蘆筍
Sautéed Mixed Mushroom, Asparagus with Garlic

瑤柱雞粒炒飯
Fried Rice with Chicken Cube and Conpoy

甜品

DESSERT

意大利芝士餅
Tiramisu

焦糖布甸
Crème Brûlée with Vanilla Seed

藍莓芝士蛋糕
Blueberry Cheese Cake

迷你甜品杯
Assorted Mini Dessert Cup

雲呢拿奶凍
Vanilla Panna Cotta

朱古力撻
Chocolate Tart

蘋果金寶
Apple Crumble

麵包布甸配雲呢拿汁
Bread Pudding with Vanilla Sauce

士多啤梨焗蛋白蛋糕
Strawberry Pavlova

抹茶紅豆瑞士卷
Red Bean Matcha Swiss Roll

香芒楊枝甘露
Chilled Mango and Sago Cream with Pomelo

朱古力噴泉配鮮果及棉花糖
Chocolate Fountain with Assorted Fruits and Marshmallows

時令鮮果盤
Seasonal Fruit Platter

精選雪糕
Assorted Ice-cream

即製班戟

LIVE DESSERT COUNTER

法式班戟及配料
(朱古力醬、士多啤梨醬、杏仁片及忌廉)
French Crepe with Condiment
(Chocolate Sauce, Strawberry Sauce, Almond Slices and Whipped Cream)

HKD 1,438

另加一服務費 plus 10% service charge per person

席間3小時供應汽水、橙汁及啤酒
Unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours

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