

為您雀躍

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香港會議展覽中心  
Hong Kong Convention and Exhibition Centre

## 囍宴 I



凡惠顧 20 席或以上，可獲以下特別優惠：

- 入住香港萬麗海景酒店高級海景套房一晚
- 平治房車連司機三小時接送服務(不包括花車布置、隧道費及泊車費)
- 雅致場地布置
- 奉送祝酒香檳一瓶
- 凡惠顧飲品套餐，每席可豁免自携洋酒一瓶或餐酒兩瓶的開瓶費
- 五層結婚蛋糕供切餅儀式之用
- 奉送五磅鮮忌廉蛋糕供席前享用
- 提供新娘化妝間
- 麻雀耍樂及茗茶招待
- 細意安排兩席主家席華麗鮮花摆设及全場席上鮮花摆设
- 特選餐桌布料及椅套安排
- 五張五小時免費泊車證
- 精美嘉賓提名冊一本
- 免費使用 LCD 投影机兩部、DVD、CD 播放器及無線咪
- 購買「奇華餅家」嫁喜禮餅系列，可尊享八折優惠
- 購買「花悅」鮮花花束可獲八五折優惠
- 「設計廊」會員折扣優惠

惠顧囍宴 II 及 III，可尊享「星級」優惠如下：

- 延長平治房車連司機接送服務至五小時(不包括花車布置、隧道費及泊車費)
- “筵景” 二人自助晚餐餐券一張，慶祝結婚周年紀念
- 提升至八磅鮮忌廉蛋糕供席前享用
- 額外奉送三張五小時免費泊車證

\* 有效日期至 2019 年 6 月 30 日 (星期一至日)，不適用於指定節日及公眾假期

\* 以上婚宴套餐只適用於君爵廳、紫荊廳、會議室 N101、N201、S221 及 S421

\* 所有場地均設有最低消費，詳情請向市務及營業部查詢，電話：2582 1111

\* 一切條文如有更改，恕不另行通知

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## 囍宴 I

### Wedding Menu I

有效日期至 2019 年 6 月 30 日 (星期一至日)，不适用于指定节日及公众假期

*Valid until 30 June 2019 (Monday to Sunday) except festive dates and public holidays*

锦绣大红袍

*Whole Barbecued Suckling Pig*

蠔醬翡翠秋葵赤貝炒蝦球

*Sautéed Shrimp and Ark Clams with Vegetables in Seafood Sauce*

榆耳菜胆元貝燉螺片

*Double-boiled Conpoy and Sea Whelk with Elm Fungus and Brassica*

福祿花菇原只鮑魚

*Braised Whole Abalone and Mushrooms with Seasonal Greens*

清蒸綠洲花尾夏

*Steamed Oasis Giant Garoupa*

金牌蒜香雞

*Deep-fried Chicken with Garlic Flakes*

蟹籽火鴨粒炒飯

*Fried Rice with Roasted Duck and Crab Roe*

上湯水餃米線

*Rice Noodles with Dumplings Served in Supreme Broth*

雪蓮子八寶茶

*Sweetened Red Dates and Lotus Seed with Honey Locust Fruit*

精美小甜點(兔仔棉花糖，草莓椰汁紅豆糕)

*Chinese Petits Fours*

每席港幣\$10,888.00 另加一服務費(供十至十二位用)

*HK\$10,888.00 plus 10% service charge per table of 10-12 persons*

以上菜譜可能因應人數、婚宴場地及日期之改動而作出相應調整，并于婚宴日期兩個月前確實。  
*If the number of people attending changes significantly, or if the date or venue for the event is altered, the content and the price of the menu may both be subject to review. The menu is subject to confirmation two months prior to the banquet.*



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## 囍宴 II Wedding Menu II

有效日期至 2019 年 6 月 30 日 (星期一至日), 不适用于指定节日及公众假期  
*Valid until 30 June 2019 (Monday to Sunday) except festive dates and public holidays*

锦绣大红袍

*Whole Barbecued Suckling Pig*

翠仁鲜百合秋葵炒双蚌

*Sautéed Clams and Okra with Lily Bulb and Sweet Walnut*

蟹籽玉环鸳鸯贝

*Braised Scallop and Conpoy Stuffed in Jade Melon with Crab Roe*

翡翠金钻脆虾球

*Deep-fried Shrimp with Salty Egg Yolk and Black Truffle*

鲜松茸菜胆鸡炖辽参

*Double-boiled Chicken and Prickly Sea Cucumber with*

*Matsutake Mushrooms and Brassica*

福禄珍菌原只鲜鲍

*Braised Whole Abalone and Fungus with Seasonal Greens*

清蒸老虎斑

*Steamed Tiger Groupa*

当红炸子鸡

*Deep-fried Farm Chicken*

幸福炒饭

*Fried Rice with Assorted Meat*

上汤云吞生面

*Wonton Noodles Served in Supreme Broth*

合桃露汤圆

*Sweetened Walnut Cream with Glutinous Rice Balls*

精美小甜点(莲蓉牡丹酥, 桂花杞子糕)

*Chinese Petits Fours*

每席港币\$12,988.00 另加一服务费(供十至十二位用)

*HK\$12,988.00 plus 10% service charge per table of 10-12 persons*

以上菜谱可能因应人数、婚宴场地及日期之改动而作出相应调整, 并于婚宴日期两个月前确实。

*If the number of people attending changes significantly, or if the date or venue for the event is altered, the content and the price of the menu may both be subject to review. The menu is subject to confirmation two months prior to the banquet.*



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## 囍宴 III

### Wedding Menu III

有效日期至 2019 年 6 月 30 日 (星期一至日)，不适用于指定节日及公众假期  
*Valid until 30 June 2019 (Monday to Sunday) except festive dates and public holidays*

锦绣大红袍

*Whole Barbecued Suckling Pig*

露笋彩椒珊瑚蚌炒凤尾虾

*Sautéed Clams and Shrimp with Asparagus and Bell Peppers*

蟹瑶扒时蔬

*Braised Crab Meat and Conpoy with Seasonal Greens*

松露珍菌海皇焗酿蟹盖

*Baked Seafood, Fungus and Black Truffle in Crab Shell*

羊肚菌菜胆鸡炖花胶

*Double-boiled Chicken and Fish Maw with Morels and Brassica*

福禄海参原只鲜鲍

*Braised Whole Abalone and Sea Cucumber with Seasonal Greens*

清蒸海星斑

*Steamed Spotted Garoupa*

风味脆皮龙岗鸡

*Deep-fried Crispy Chicken with Spices*

富贵炒饭

*Fried Rice with Clams, Sea Cucumber and Salty Egg Yolk*

菜蔬水饺稻庭面

*Inaniwa Udon with Dumpling and Vegetables*

莲子百合红豆沙汤圆

*Sweetened Red Bean Soup with Glutinous Rice Balls*

精美小甜点(西杏莲蓉酥, 香浓枣茸糕)

*Chinese Petits Fours*

每席港币\$14,388.00 另加一服务费(供十至十二位用)

*HK\$14,388.00 plus 10% service charge per table of 10-12 persons*

以上菜谱可能因应人数、婚宴场地及日期之改动而作出相应调整，并于婚宴日期两个月前确实。

*If the number of people attending changes significantly, or if the date or venue for the event is altered, the content and the price of the menu may both be subject to review. The menu is subject to confirmation two months prior to the banquet.*



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## 中式囍宴飲品套餐 Beverage Packages

有效日期至 2019 年 6 月 30 日 (星期一至日)，不適用於指定節日及公眾假期  
Valid until 30 June 2019 (Monday to Sunday) except festive dates and public holidays

### 飲品套餐 Special Beverage Packages

	四小時(無限量供應) 4-hour (Unlimited Supply)	五小時(無限量供應) 5-hour (Unlimited Supply)
汽水、橙汁、本地啤酒 及本地蒸餾水 <i>Soft drinks, chilled orange juice, local beer and local distilled water</i>	每席港幣\$2,180.00 <i>per table</i>	每席港幣\$2,380.00 <i>per table</i>
餐酒、汽水、橙汁、本地啤酒 及礦泉水 <i>House red/white wine, soft drinks, chilled orange juice, local beer and mineral water</i>	每席港幣\$2,750.00 <i>per table</i>	每席港幣\$3,050.00 <i>per table</i>
鮮橙汁、汽水、本地啤酒 及礦泉水 <i>Fresh orange juice, soft drink, local beer and mineral water</i>	每席港幣\$3,050.00 <i>per table</i>	每席港幣\$3,300.00 <i>per table</i>
特選餐酒、汽水、橙汁、 本地啤酒及礦泉水 <i>Premium house red/white wine, soft drinks, chilled orange juice, local beer and mineral water</i>	每席港幣\$3,320.00 <i>per table</i>	每席港幣\$3,620.00 <i>per table</i>

所有價目均另加一服務費  
*All prices are subject to 10% service charge*

如有查詢或預訂酒席，請致電市務及營業部 2582 1111  
*For enquiries and reservations, please contact Marketing and Sales Department at 2582 1111*