婚宴套餐》西式自助午宴

Wedding Package - Western Lunch Buffet Package

適用於2024年月10月1日至2025年12月31日期間所舉辦之婚宴

Applicable to wedding banquets to be held between 1 October 2024 and 31 December 2025

尊享優惠 PRIVILEGES:

- 婚宴當日免費入住行政豪華客房1晚並獲贈汽泡酒1支 (375毫升) 及迎賓果碟 Complimentary 1 night accommodation in Executive Deluxe Room with a bottle of Sparking Wine (375ml) and a welcome fruit plate on the wedding day
- 免費使用宴會場地(上午11時至下午3時) Free use of The Function Room from 11:00am 3:00pm
- 免費婚禮佈景板 (寫上新人姓名) Complimentary wedding backdrop with the Bride and Groom's names
- 開席前無限供應雜果賓治 Free flow of welcome fruit punch for the pre-event reception
- 開席前供應特選小食2款 Complimentary 2 kinds of special canapés for the pre-event reception
- 席間無限供應汽水及橙汁 (最多3小時) Free flow of soft drinks & orange juice during the event (a maximum of 3 hours)
- 自攜洋酒免收開瓶費 (每席1支) Free corkage for self-brought wines (1 bottle per table)
- 免費享用囍帖印刷服務 (最多100套) Complimentary printing of wedding invitation cards (a maximum of 100 sets)
- 獲贈3磅鮮果忌廉蛋糕1個 A complimentary fresh fruit cream cake (3 lbs)
- 免費使用5層結婚蛋糕模型供拍照及切餅儀式 Complimentary use of 5-tier mock wedding cake for photo shooting and cake cutting ceremony
- 免費使用迎賓桌及免費席上擺設 Free use of reception desk and complimentary centerpieces on all dining tables
- 免費使用油畫架 Complimentary use of easel stand
- 獲贈精美嘉賓題名冊1本 A complimentary guest signature book
- 免費使用泊車位2個,每個最多6小時 (視乎供應而定) Free parking for 2 vehicles for a maximum of 6 hours each (subject to availability)
- 免費使用影音設備 (視乎供應而定) Complimentary use of audio-visual equipment (subject to availability)
- 免費使用新娘房間及保險箱 Complimentary use of bridal room and electronic safe
- 婚禮當日惠顧灣景國際餐飲服務,可享八折優惠 (只適用於工作人員) 20% discount on food and beverage consumption at The Harbourview's outlets on the wedding day (for crews only)
- 預訂中式滿月/百日宴套餐滿3席(36位)或以上,可享九折優惠 10% discount on Chinese Baby's Full Moon/100 Days Celebration Banquet for a booking of 3 tables (36 guests) and above

預訂人數滿120位或以上,可享以下額外優惠 EXCLUSIVE PRIVILEGES FOR BOOKINGS OF 120 PERSONS OR ABOVE:

• 免費豪華平治轎車連司機接送服務3小時 (不包括隧道、收費道路及泊車費用)
Complimentary chauffeur-driven Benz limousine service for 3 hours (tunnel, tollway and parking fees are not included)

尊享餐飲優惠 SPECIAL BEVERAGE OFFERS

- 每位另加港幣\$88 (另設加一服務費),可享席間無限供應指定啤酒
 Additional HK\$88 + 10% service charge per guest for free flow of selected beer during the event
- 每位另加港幣\$128 (另設加一服務費),可享席間無限供應指定啤酒及特選紅、白餐酒
 Additional HK\$128 + 10% service charge per guest for free flow of selected beer, house red and white wine during the event

條款及細則 TERMS AND CONDITIONS:

- 價目按每位計算及另設加一服務費 Prices are on a per guest basis and are subject to a 10% service charge
- 預訂人數由50位起 A minimum attendance of 50 guests is required
- 按供應情況而定 Subject to availability
- 適用於2024年10月1日至2025年12月31日期間所舉辦之婚宴 Applicable to wedding banquets to be held between 1 October 2024 and 31 December 2025
- 價目、優惠及服務項目可能因市場價格浮動而有所更改,恕不另行通知 Prices, special offer and service items are subject to change without prior notice in the event of unpredictable market price fluctuations
- 如有任何爭議,灣景國際將保留最終決定權 In the event of any disputes, the decision of The Harbourview shall be final

預訂或查詢,請聯絡灣景國際宴會統籌團隊

For reservations or enquiries, please contact our Event Team at:

電話 Tel: 2911 1343 電郵 E-mail: event@theharbourview.com.hk

Harbourview

西式婚宴自助午餐菜譜入

Western Wedding Lunch Buffet Menu A

頭盤Appetizers

主文魚、八爪魚、希靈魚刺身 Salmon, Octopus and Herring Sashimi 雜錦壽司及壽司卷 Assorted Sushi and Sushi Rolls 冰鎮鮮蝦 Chilled Shrimps 冰鎮鮮蜆 Chilled Clams

冰鎮藍青口 Chilled Blue Mussel

煙挪威三文魚 Smoked Norwegian Salmon 蘋果蟹肉蟹籽沙律 Apple Salad with Crabmeat and Crab Roe 羽衣甘藍雜莓金柚沙律 Kale Salad with Mixed Berry and Pomelo 蟹籽八爪魚沙律 Octopus and Crab Roe Salad 希臘沙律Greek Salad 凱撒沙律Caesar Salad

德國薯仔沙律German Potato Salad 各式沙律醬及配料Served with Salad Dressings and Condiments

熱湯Soups

周打海鮮湯 Seafood Chowder 中式老火湯 Chinese Daily Soup 各式麵包及牛油Assorted Bread Rolls and Butter

烤肉專區Carving

香草燒美國西冷牛扒Roasted U.S. Sirloin of Beef with Herbs

熱盤Hot Entrees

香煎海鱸魚柳配刁草銀魚柳汁 Pan-seared Seabass Fillet with Dill and Anchovy Sauce 燒豬排骨配燒烤汁 Roasted Pork Spare Rib with Barbecued Sauce 紅酒燴牛尾 Braised Oxtail with Red Wine Sauce 焗羊扒配香草開心果醬 Baked Lamb Chop with Pistachio and Herb Paste 三芝焗薯蓉 Baked Mashed Potato with Triple Cheese 九層塔辣椒炒青口 Stir-fried Mussel with Herb and Spicy Sauce 醬爆花枝蝦仁 Stir-fried Squid and Shrimp with XO Sauce 瑤柱蘑菇扒時蔬 Braised Seasonal Vegetable with Conpoy and Mushroom 海膽醬扁意粉 Linguine with Sea Urchin Sauce 瑤柱蛋白炒飯 Fried Rice with Conpoy and Egg White

甜品Desserts

麵包布甸 Bread Pudding 香芒布甸 Mango Pudding 紅桑子慕絲蛋糕 Raspberry Mousse Cake 蘋果金寶芝士餅 Apple Crumble Cheesecake 焦糖布甸 Crème Caramel 黑森林蛋糕 Black Forest Cake 宇治抹茶木糠布甸 Uji Matcha Serradura Pudding 雜錦鮮果拼盤 Fresh Fruit Platter Häagen-Dazz™ 雪糕 Häagen-Dazz™ Ice Cream

飲品Beverages

咖啡及茶Coffee and Tea 橙汁 Orange Juice 汽水 Soft Drinks

每位HK\$738 per guest

西式婚宴自助午餐菜譜·B

Western Wedding Lunch Buffet Menu B

頭盤Appetizers

冰鎮鮮蝦、東風螺、新西蘭青口及加拿大雪花蟹腳 Chilled Shrimps, Babylon Snail, New Zealand Mussels and Canadian Snow Crab Cluster 三文魚、八爪魚、吞拿魚及鯛魚刺身 Salmon, Octopus, Tuna and Snapper Sashimi 雜錦壽司及壽司卷 Assorted Sushi and Sushi Rolls

煙挪威三文魚 Smoked Norwegian Salmon 巴馬火腿伴蜜瓜 Parma Ham with Melon

香烤鮮蝦配中東米沙律 Roasted Shrimp with Couscous Salad

三文魚薯仔沙律 Potato Salad with Salmon

田園沙律 Mixed Garden Salad with Assorted Dressings

慢煮雞胸南瓜羽衣甘藍沙律配蜂蜜芥末汁 Slow-cooked Chicken Breast Salad with Pumpkin and Kale in Honey Mustard Dressings

蘋果蜜桃煙鴨胸沙律 Smoked Duck Breast Salad with Apple and Peach

熱湯Soups

法式龍蝦湯 Lobster Bisque 中式老火湯 Chinese Daily Soup 各式麵包及牛油 Assorted Bread Rolls and Butter

烤肉專區Carving

燒美國肉眼扒配燒汁 Roasted U.S. Beef Rib Eye with Gravy 蜜糖芥末燒金門火腿Honey Mustard-roasted Gammon Ham

熱盤Hot Entrees

脆皮炸子雞 Deep-fried Crispy Chicken 清蒸沙巴大龍躉 Steamed Fresh Sabah Grouper 焗羊扒配香草開心果醬 Baked Lamb Chop with Pistachio and Herb Paste 烤西班牙黑毛豬扒伴松露汁 Grilled Spanish Iberico Pork with Black Truffle Sauce 香蒜粉絲蒸扇貝 Steamed Scallop with Venicelli and Garlic 西蘭花炒花枝蝦球 Stir-fried Broccoli with Shrimp Balls and Cuttlefish 焗意式白酒芝士海鮮薯丸 Baked Seafood Gnocchi with White Wine Parmesan Sauce 龍蝦汁牛肝菌意大利餃 Porcini Mushroom Ravioli with Lobster Sauce 錦綉燕液瑤柱甫 Braised Marrow Ring with Conpoy topped with Bird's Nest 日式和牛炒飯 Fried Rice with Minced Wagyu Beef

甜品Desserts

麵包布甸 Bread Pudding 香芒布甸 Mango Pudding 蘋果金寶芝士餅 Apple Crumble Cheesecake 焦糖布甸 Crème Caramel 荔枝草莓慕絲蛋糕 Lychee Strawberry Mousse Cake 藍莓芝士蛋糕 Blueberry Cheesecake 杏仁香蕉蛋糕 Banana Cake with Almond 黑森林蛋糕 Black Forest Cake 雜錦鮮果拼盤 Fresh Fruit Platter Häagen-Dazs™ 雪糕 Häagen-Dazs™ Ice Cream

飲品Beverages

咖啡及茶Coffee and Tea 橙汁 Orange Juice 汽水 Soft Drinks

每位HK\$838 per guest

婚宴套餐》西式自助晚宴

Wedding Package - Western Dinner Buffet Package

適用於2024年月10月1日至2025年12月31日期間所舉辦之婚宴

Applicable to wedding banquets to be held between 1 October 2024 and 31 December 2025

尊享優惠 PRIVILEGES:

- 婚宴當日免費入住行政豪華客房1晚並獲贈汽泡酒1支 (375毫升) 及迎賓果碟 Complimentary 1 night accommodation in Executive Deluxe Room with a bottle of Sparking Wine (375ml) and a welcome fruit plate on the wedding day
- 免費使用宴會場地(下午6時至下午11時) Free use of The Function Room from 6:00pm 11:00pm
- 免費婚禮佈景板 (寫上新人姓名) Complimentary wedding backdrop with the Bride and Groom's names
- 開席前無限供應雜果賓治 Free flow of welcome fruit punch for the pre-event reception
- 開席前供應特選小食2款 Complimentary 2 kinds of special canapés for the pre-event reception
- 席間無限供應汽水及橙汁 (最多3小時) Free flow of soft drinks & orange juice during the event (a maximum of 3 hours)
- 自攜洋酒免收開瓶費 (每席1支) Free corkage for self-brought wines (1 bottle per table)
- 免費享用囍帖印刷服務 (最多100套) Complimentary printing of wedding invitation cards (a maximum of 100 sets)
- 獲贈3磅鮮果忌廉蛋糕1個 A complimentary fresh fruit cream cake (3 lbs)
- 免費使用5層結婚蛋糕模型供拍照及切餅儀式 Complimentary use of 5-tier mock wedding cake for photo shooting and cake cutting ceremony
- 免費使用迎賓桌及免費席上擺設 Free use of reception desk and complimentary centerpieces on all dining tables
- 免費使用油畫架 Complimentary use of easel stand
- 獲贈精美嘉賓題名冊1本 A complimentary guest signature book
- 免費使用泊車位2個,每個最多6小時 (視乎供應而定) Free parking for 2 vehicles for a maximum of 6 hours each (subject to availability)
- 免費使用影音設備 (視乎供應而定) Complimentary use of audio-visual equipment (subject to availability)
- 免費使用新娘房間及保險箱 Complimentary use of bridal room and electronic safe
- 婚禮當日惠顧灣景國際餐飲服務,可享八折優惠 (只適用於工作人員) 20% discount on food and beverage consumption at The Harbourview's outlets on the wedding day (for crews only)
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預訂人數滿120位或以上,可享以下額外優惠 EXCLUSIVE PRIVILEGES FOR BOOKINGS OF 120 PERSONS OR ABOVE:

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 Complimentary chauffeur-driven Benz limousine service for 3 hours (tunnel, tollway and parking fees are not included)

尊享餐飲優惠 SPECIAL BEVERAGE OFFERS

- 每位另加港幣\$88 (另設加一服務費),可享席間無限供應指定啤酒
 Additional HK\$88 + 10% service charge per guest for free flow of selected beer during the event
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條款及細則 TERMS AND CONDITIONS:

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- 預訂人數由50位起 A minimum attendance of 50 guests is required
- 按供應情況而定 Subject to availability
- 適用於2024年10月1日至2025年12月31日期間所舉辦之婚宴 Applicable to wedding banquets to be held between 1 October 2024 and 31 December 2025
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- 如有任何爭議,灣景國際將保留最終決定權 In the event of any disputes, the decision of The Harbourview shall be final

預訂或查詢,請聯絡灣景國際宴會統籌團隊

For reservations or enquiries, please contact our Event Team at:

電話 Tel: 2911 1343 電郵 E-mail: event@theharbourview.com.hk

Harbourview

西式婚宴自助晚餐菜譜A

Western Wedding Dinner Buffet Menu A

頭盤Appetizers

冰鎮鮮蝦、新西蘭青口及加拿大雪花蟹腳 Chilled Shrimps, New Zealand Mussels and Canadian Snow Crab Cluster 三文魚、八爪魚、北海道帶子及鯛魚刺身 Salmon, Octopus, Hokkaido Scallops and Snapper Sashimi

雜錦壽司及壽司卷 Assorted Sushi and Sushi Rolls

雜錦凍肉及沙樂美腸拼盤 Assorted Cold Cut and Salami Platter

巴馬火腿伴蜜瓜 Parma Ham with Melon

煙挪威三文魚 Smoked Norwegian Salmon

香烤鮮蝦配中東米沙律 Roasted Shrimp with Couscous Salad

三文魚薯仔沙律 Potato Salad with Salmon

田園沙律 Mixed Garden Salad with Assorted Dressings

慢煮雞胸南瓜羽衣甘藍沙律配蜂蜜芥末汁 Slow-cooked Chicken Breast Salad with Pumpkin and Kale in Honey Mustard Dressing

蘋果蜜桃煙鴨胸沙律 Smoked Duck Breast Salad with Apple and Peach

烤雞菠蘿蕃茄沙律配韓式芝麻醬 Roasted Chicken Salad with Pineapple and Tomato with Sesame Dressing in Korean Style

熱湯Soups

法式龍蝦湯 Lobster Bisque

蟲草花雪蓮子燉螺頭湯 Double-boiled Soup with Cordyceps Flower, Snow Lotus Seeds and Sea Conch 各式麵包及牛油Assorted Bread Rolls and Butter

烤肉專區Carving

香草燒美國西冷牛扒Roasted U.S. Sirloin of Beef with Herbs

熱盤Hot Entrees

香煎海鱸魚柳配香草醬汁 Pan-seared Seabass Fillet with Pesto Sauce 碧綠山珍炒蝦球 Sautéed Shrimp Balls with Assorted Mushroom and Seasonal Vegetable 香橙醬燒豬肋骨 Roasted Barbeque Baby Pork Spare Ribs with Orange Marmalade 紅酒燴牛肋條 Braised Beef Spare Ribs with Red Wine Sauce 香烤春雞配芥末籽汁 Roasted Spring Chicken with Pommery Mustard Sauce 西檸杏片炸雞柳 Deep-fried Sliced Chicken with Almond Flakes in Lemon Sauce 煙肉芝士焗薯蓉 Baked Mashed Potato with Cheese and Bacon 竹笙北菇扒時蔬 Braised Seasonal Vegetables with Bamboo Piths and Mushroom 蝦籽雙菇炆伊麵 Braised E-fu Noodles with Mushrooms and Shrimp Roe 海皇蟹籽炒飯 Fried Rice with Seafood and Crab Roe

甜品Desserts

麵包布甸 Bread Pudding 意式芒果奶凍 Mango Panna Cotta 法式檸檬馬令撻 Lemon Meringue Tarts 藍莓芝士餅 Blueberry Cheesecake 焦糖布甸 Crème Caramel 意大利芝士餅 Tiramisu 杏仁香蕉蛋糕 Banana Cake with Almond 雜錦甜甜圈 Mixed Doughnuts 雜錦鮮果拼盤 Fresh Fruit Platter Häagen-Dazs™ 雪糕 Häagen-Dazs™ Ice Cream

飲品Beverages

咖啡及茶Coffee and Tea 橙汁 Orange Juice 汽水 Soft Drinks

每位HK\$988 per guest

西式婚宴自助晚餐菜譜B

Western Wedding Dinner Buffet Menu B

頭盤Appetizers

冰鎮鮮蝦、新西南青口、東風螺、生蠔及加拿大雪花蟹腳 Chilled Shrimps, New Zealand Mussels , Babylon Snail, Fresh Oyster and Canadian Snow Crab Cluster

三文魚、八爪魚、北海道帶子、油甘魚及鯛魚刺身 Salmon, Octopus, Hokkaido Scallops, Hamachi and Snapper Sashimi

雜錦壽司及壽司卷 Assorted Sushi and Sushi Rolls 雜錦凍肉及沙樂美腸拼盤 Assorted Cold Cut and Salami Platter

巴馬火腿伴蜜瓜 Parma Ham with Melon 煙挪威三文魚 Smoked Norwegian Salmon

香烤鮮蝦配中東米沙律 Roasted Shrimp with Couscous Salad

三文魚薯仔沙律 Potato Salad with Salmon

田園沙律 Mixed Garden Salad with Assorted Dressings

慢煮雞胸南瓜羽衣甘藍沙律配蜂蜜芥末汁 Slow-cooked Chicken Breast Salad with Pumpkin and Kale in Honey
Mustard Dressing

蘋果蜜桃煙鴨胸沙律 Smoked Duck Breast Salad with Apple and Peach 金柚蟹肉鍋巴 Rice Cracker topped with Crabmeat and Pomelo

熱湯Soups

牛肝菌忌廉湯 Cream of Porcini Mushroom Soup 燕窩海皇羹 Braised Bird's Nest Soup with Assorted Seafood and Egg White 各式麵包及牛油Assorted Bread Rolls and Butter

烤肉專區Carving

燒美國肉眼扒配燒汁 Roasted U.S. Beef Rib Eye with Gravy 蜜糖芥末燒金門火腿 Honey Mustard-roasted Gammon Ham

熱盤Hot Entrees

黑松露芝士焗龍蝦(每位半邊) Black Truffle Lobster Thermidor (1/2 piece per patron) 清蒸沙巴大龍躉 Steamed Fresh Sabah Grouper

翡翠XO醬炒蝦球 Stir-fried Shrimp Balls with Seasonal Vegetable and XO Sauce 香橙醬燒豬肋骨 Roasted Barbeque Baby Pork Spare Ribs with Orange Marmalade 黑椒牛仔骨 Pan-fried Beef Short Rib with Black Pepper

焗羊扒配香草開心果醬 Baked Lamb Chop with Pistachio and Herb Paste 鴻運脆皮燒雞 Roasted Crispy Chicken

香蒜粉絲蒸扇貝 Steamed Scallop with Vermicelli and Garlic 花膠北菇扒時蔬 Braised Seasonal Vegetables with Fish Maw and Mushroom 鮑汁金菇炆伊麵 Braised E-fu Noodles and Enoki Mushroom with Abalone Sauce 海皇蟹籽炒飯 Fried Rice with Seafood and Crab Roe

甜品Desserts

麵包布甸 Bread Pudding
迷你葡撻 Mini Portugese Custard Tart
藍莓芝士餅 Blueberry Cheesecake
焦糖布甸 Crème Caramel
意大利芝士餅 Tiramisu
紅桑子慕絲蛋糕 Raspberry Mousse Cake
意式芒果奶凍 Mango Panna Cotta
雜錦甜甜圈 Mixed Doughnuts
雜錦鮮果拼盤 Fresh Fruit Platter
朱古力噴泉伴配料 Chocolate Fountain with Condiments

飲品Beverages

Häagen-Dazs™ 雪糕 Häagen-Dazs™ Ice Cream

咖啡及茶Coffee and Tea 橙汁 Orange Juice 汽水 Soft Drinks

每位HK\$1,288 per guest

另設加一服務費 Subject to 10% service charge 由於市場價格浮動,灣景國際保留更改菜譜項目及價格之權利 In the event of unpredictable market price fluctuations, The Harbourview reserves the right to adjust the menu items and prices