

# WEDDING CEREMONY PACKAGES 2020

# Wedding Ceremony Cocktail Packages

With a minimum of 50 persons, we'll give you with our compliments:

	Daisy HK\$560 per person	Sunflower HK\$620 per person	Fuchsia HK\$680 per person	Lily HK\$780 per person
Civil Celebrant Service	*	*	*	*
Free Flow Soft Drinks, Fresh Orange Juice and House Beer for 2 Hours	*	*	*	*
Heart-shaped Fresh Fruit Cream Cake	3 lbs	3 lbs	5 lbs	5 lbs
Canapés	*	*	*	*
Free Corkage (one bottle for every 10 persons)	*	*	*	*
Shuttle Bus Service for All Wedding Guests from Edinburgh Place Central to Parkview and Return to Wanchai, Admiralty and Central	*	*	*	*
Parking Spaces for Guests (subject to availability)	*	*	*	*
Wedding Photo Display Easel	*	*	*	*
Parkview Invitation Cards (excluding printing)		*	*	*
Guest Signature Book	*	*	*	*
A 5-tier Dummy Wedding Cake for Photo Shooting	*	*	*	*
*LCD Projector with Screen, DVD Player and TV	*	*	*	*
Use of Function Venue for 3 hours	*	*	*	*

\*Applicable to indoor venues only

- Valid for wedding until 31 December, 2020
- This offer cannot be used in conjunction with any other promotion

Subject to 10% service charge

# 婚禮註冊酒會組合

凡惠顧50人，我們將為您奉上以下優惠:

	祝 港幣\$560 每位	福 港幣\$620 每位	良 港幣\$680 每位	緣 港幣\$780 每位
證婚服務	*	*	*	*
席間汽水、鮮橙汁及精選啤酒二小時	*	*	*	*
心型結婚蛋糕	三磅	三磅	五磅	五磅
精美小食	*	*	*	*
免收開瓶費（每十人一瓶）	*	*	*	*
穿梭巴士接載賓客由中環愛丁堡廣場前往 陽明山莊及由陽明山莊返回灣仔、金鐘及中環	*	*	*	*
賓客免費泊車（視乎供應情況而定）	*	*	*	*
畫架供擺設婚紗照用	*	*	*	*
婚禮邀請卡（不包括印刷）		*	*	*
嘉賓題名冊	*	*	*	*
五層結婚蛋糕模型供拍照用	*	*	*	*
*液晶投影機、投影屏幕、光碟機及電視機	*	*	*	*
場地使用三小時	*	*	*	*

\*只適用於室內宴會場地

- 適用於2020年12月31日或之前之婚宴
- 此組合不能與其他優惠同時使用

另收加一服務費

# Wedding Ceremony Cocktail Package

## Daisy

HK\$560 plus 10% service charge per person

Selection of 6 items from Standard Selection (total 360 pieces)

Selection of 2 items from Deluxe Selection (total 120 pieces)

## Sunflower

HK\$620 plus 10% service charge per person

Selection of 5 items from Standard Selections (total 300 pieces)

Selection of 3 items from Deluxe Selections (total 180 pieces)

## Fuchsia

HK\$680 plus 10% service charge per person

Selection of 4 items from Standard Selections (total 240 pieces)

Selection of 4 items from Deluxe Selections (total 240 pieces)

Roast USDA Striploin with Port Wine Sauce (unlimited serving for 2 hours)

## Lily

HK\$780 plus 10% service charge per person

Selection of 4 items from Standard Selections (total 240 pieces)

Selection of 4 items from Deluxe Selections (total 240 pieces)

Roast USDA Striploin with Port Wine vSauce (unlimited serving for 2 hours)

Freshly Shucked French Oyster Station (unlimited serving for 2 hours)

## 婚禮註冊酒會組合

祝

每位港幣\$560另加一服務費

可於基本菜譜選擇6款食物 (總共360件)

可於精選菜譜選擇2款食物 (總共120件)

福

每位港幣\$620另加一服務費

可於基本菜譜選擇5款食物 (總共300件)

可於精選菜譜選擇3款食物 (總共180件)

良

每位港幣\$680另加一服務費

可於基本菜譜選擇4款食物 (總共240件)

可於精選菜譜選擇4款食物 (總共240件)

燒美國熟成黑毛西冷牛扒配砵酒汁 (無限量供應兩小時)

緣

每位港幣\$780另加一服務費

可於基本菜譜選擇4款食物 (總共240件)

可於精選菜譜選擇4款食物 (總共240件)

燒美國熟成黑毛西冷牛扒配砵酒汁 (無限量供應兩小時)

即開法國生蠔 (無限量供應兩小時)



## Standard Selection

### Cold

Fresh Catch Shrimp Cocktail  
Snow Crab Meat, Miso and Mango Salsa  
Boston Lobster, Apple with Lime Aioli  
Smoked Salmon and Cucumber Cream Cheese Roll  
Marinated Tuna Tartare with Sesame and Scallion  
Duck Liver Terrine with Figs  
Beef Tataki and Caramelized Onions with Rock Salt Vinaigrette  
Truffle Salami and Brie with Quince Paste  
Parma Ham and Asparagus Wrap with Caviar  
Parma Ham with Cantaloupe Melon  
Grilled Eggplant and Goat Cheese Roll with Pine Nuts and Pesto  
Cherry Plum Tomato and Bocconcini with Truffle Balsamic  
Vietnamese Vegetarian Rice Paper Roll

### Hot

Pancetta and Scallop Wrap with Saffron Aioli  
Mini Lobster Vol-au-vent  
Maryland Crab Cake with Lemon Mayonnaise  
Mini Shrimp Toast with Mango Dip  
Beer Battered Cod Fish  
Teppanyaki Beef Tenderloin with Garlic Chips and Sake Soy Sauce  
Seared Ox Tongue Skewer with Sour Pear Sauce  
Thai Style Grilled Pork Cheek Skewer with Basil Sweet Chili Sauce  
Buffalo Chicken Wing with Blue Cheese Dip  
Vietnamese Style Deep-fried Garlic Butter Wing  
Vegetarian Spring Roll with Plum Sauce  
Grilled Zucchini and Mushroom Skewer  
Baked Wild Mushroom Cheese Tart

## 基本菜譜

### 冷盤

鮮海蝦咯嗲  
松葉蟹肉配味噌及芒果莎莎  
波士頓龍蝦伴青蘋果配青檸醬  
煙三文魚忌廉芝士卷  
吞拿魚韃靼伴芝蔴及青蔥  
鴨肝批伴無花果  
輕燒牛肉伴焦糖洋葱配岩鹽油醋  
黑菌沙樂美腸伴布里芝士配花梨醬  
巴馬火腿蘆筍卷配魚子  
巴馬火腿伴蜜瓜  
烤茄子山羊芝士卷配香草醬  
櫻桃茄伴意大利軟芝士配黑菌香醋  
越式素米紙卷

### 熱燻

煙肉帶子卷伴紅花蛋黃醬  
迷你龍蝦酥  
馬里蘭蟹餅配檸檬蛋黃醬  
迷你蝦多士配芒果醬  
啤酒炸鱈魚柳  
鐵板牛柳粒伴蒜片配青酒豉油汁  
香煎牛脷串配酸梨汁  
泰式串燒豬頸肉配金不換甜椒醬  
水牛雞翼配藍芝士醬  
越式香蒜牛油炸雞翼  
素春卷配酸梅醬  
烤意大利青瓜蘑菇串  
焗野菌芝士撻

## Sweets

Seasonal Fresh Fruit Skewer  
Chocolate Dipped Strawberry  
Assorted Mini Fruit Tart  
Camembert Cheese Cake  
Sea Salt Caramel Cheese Cake  
Green Tea Tiramisu  
Crème Brûlée  
Double Chocolate Truffle Bar  
Mango Napoleon  
White Chocolate Mousse with Macadamia Nuts and Coconut  
Raspberry Mousse Chocolate Delight  
Okinawa Beni Imo Mini Cake  
Tofu Mousse with Red Bean Mash

## 甜品

鮮果串  
朱古力草莓  
迷你雜綿鮮果撻  
卡門培爾芝士餅  
海鹽焦糖芝士餅  
綠茶意大利芝士餅  
法式焦糖燉蛋  
特濃朱古力條  
芒果拿破崙  
夏威夷果仁椰絲白朱古力慕絲  
紅桑子慕絲朱古力脆脆  
沖繩迷你紅芋蛋糕  
豆腐慕絲伴紅豆蓉

## Deluxe Selection

### Cold

Seared Hokkaido Scallop and Salmon Roe with Avocado Mousse  
Fatty Tuna Tataki and Green Salad with Scallion Ponzu Sauce  
Avocado, Mango and Lobster Roll  
Foie Gras Terrines, Lime Jelly and Herbs Salad  
Iberico Ham, Manchego Cheese, Shallot Confit and Fig Jam  
Alaska King Crab and Artichoke Tart  
US Prime Angus Prime Beef Tartar with Quail Egg

### Hot

Seared Lobster with Lemon Butter Cream Sauce  
Beer Battered US Oyster with Saffron Garlic Aioli  
Seared Hokkaido Scallop with Lemongrass Cream Sauce  
Confit Salmon Fillet with Caviar and Shrimp Salsa  
Seared Foie Gras with Fig and Raspberry Balsamic Reduction  
Roasted French Duck Breast with Cherry Chutney on Whole Wheat Blinis  
Grilled US Angus Beef Tenderloin Skewer

## 精選菜譜

### 冷盤

香煎北海道帶子伴三文魚子配牛油果慕絲  
輕煎吞拿魚腩伴野菜沙律配大蔥酸汁  
牛油果香芒龍蝦卷  
鵝肝凍朥伴青檸啫喱及香草沙律  
伊比利亞火腿伴芝士, 油浸蔥頭及無花果醬  
阿拉斯加蟹肉朝鮮薊撻  
美國安格斯頂級生牛肉韃靼伴鵝鶉蛋

### 熱燻

香煎龍蝦配香檸牛油忌廉汁  
啤酒炸美國生蠔伴紅花香蒜蛋黃醬  
香煎北海道帶子伴香茅忌廉汁  
橄欖油浸三文魚柳伴魚子醬及鮮蝦莎莎  
香煎法國鵝肝伴無花果配紅桑子麥醋濃汁  
燒法國鴨胸配車厘子醬伴小麥餅  
  
烤美國安格斯牛柳串燒