2020
WESTERN WEDDING LUNCH BUFFET PACKAGE
西式婚宴自助午餐

Western Wedding Lunch Buffet Package for 100 persons from HK$82,999 plus 10% service charge
西式婚宴自助午餐100位港幣$82,999起，另加一服務費

- One-night stay at our exquisite honeymoon bridal suite with Champagne, strawberries and romantic breakfast
- Heartshaped fresh fruit cream cake (5 lbs)
- Non-alcoholic welcome fruit punch
- Free flow soft drink, fresh orange juice and house beer for 3 hours during meal time
- One bottle of Champagne for toasting
- Floral centerpiece for each dining table
- Free Shuttle Bus Service for All Wedding Guests from Edinburgh Place Central to Parkview and Return to Wanchai, Admiralty and Central
- Complimentary parking spaces for guests (subject to availability)
- Parkview Invitation Cards (printing NOT included) and Guest Signature Book
- A 5-tier dummy wedding cake for photo shooting
- Wedding Photo Display Easel
- LCD Projector with Screen, DVD Player and TV
- Chinese Tea and Condiments

- 免費住宿豪華蜜月套房並奉送香檳、士多啤梨及浪漫早餐
- 心型結婚蛋糕(五磅)
- 席前供應不含酒精雜果賓治
- 席間三小時暢飲汽水、鮮橙汁及精選啤酒
- 香檳一瓶供祝酒用
- 每檯雅致花卉擺設
- 免費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)
- 精緻婚禮邀請卡(不包括印刷)及嘉賓題名冊一本
- 五層結婚蛋糕模型供拍照用
- 精美畫架供擺設婚紗照用
- 免費使用液晶投影機、投影屏幕、光碟機及電視機
- 茗茶及醬芥

50% Discount for Venue Decoration Package (Original price HK$8,000)
婚宴場地佈置5折優惠(原價港幣$8,000)

Valid for wedding banquet until 31 December 2020　適用於2020年12月31日或之前婚宴

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Hong Kong Parkview

HONG KONG Parkview 陽明山莊

IVY 盟

COLD 冷盤
Crab Legs, Mussels, Prawns and Scallops on Ice
蟹腳、青口、大蝦及帶子

Sashimi of Salmon, Tuna, Sea Bream and Octopus
三文魚、吞拿魚、鯛魚及八爪魚刺身

Assorted Japanese Sushi
日式雜錦壽司

Norwegian Smoked Salmon
挪威煙三文魚

Assorted Continental Cold Cuts
雜錦凍肉拼盤

Parma Ham with Sweet Melon
帕爾瑪火腿伴蜜瓜

Seared Herb Crusted Tuna with Aioli
輕煎香草吞拿魚伴蒜蓉蛋黃醬

SALAD 沙律
Tomato, Bocconcini and Rocket Leaves with
Balsamic Basil Vinaigrette
蕃茄伴水牛芝士及火箭菜配黑醋汁

Mesclun Lettuce
雜錦生菜

Caesar Salad
凱撒沙律

Thai Beef Salad
泰式牛肉沙律

Garden Peach and Duck Salad
甜桃鴨肉沙律

Idaho Potato Salad with Chive and Sour Cream Dressing
馬鈴薯沙律配青蔥酸忌廉汁

Fresh Fruit Salad with Almonds
鮮果杏仁沙律

Served with a Variety of Dressings
配各款沙律醬汁

SOUP 湯
Cream of Wild Mushroom with Black Truffle
黑松露野菌忌廉湯

Served with Continental Bread, Rolls and Butter
配歐陸式麵包及牛油

CARVERY 烤肉精選
Roast Australian Rib Eye with Red Wine Gravy and
Black Pepper Sauce
燒澳洲肉眼配紅酒燒汁及黑椒汁

HOT 熱盤
Chinese Barbecued Meat Platter
中式燒味拼盤

Roast Lamb Rack with Green Pepper Corn Sauce and
Rosemary
燒羊架配迷迭香青胡椒汁

Roast Seabass with Capers and Lemon Butter Sauce
燒海鱸魚配檸檬牛油汁

Pork Loin Cordon Bleu
哥頓布魯炸豬柳

Indian Chicken Curry with Madras Rice
印度咖喱雞配印度飯

Roast New Potatoes with Garlic and Herbs
香草蒜蓉燒新薯

Sauteed Seasonal Vegetables with
Fresh Straw Mushrooms
清炒時蔬伴草菇

Lasagna alla Bolognese with Fresh Mozzarella and
Parmesan Cheese
意式千層麵配水牛芝士及帕瑪臣芝士

Fried Rice Yang Zhou Style
錦綉炒飯

SWEET 甜品
Fresh Seasonal Fruit and Berry Platter
新鮮時令果盤伴雜莓

Tiramisu
意大利咖啡芝士餅

Fresh Fruit Jelly
鮮果啫喱

Apple and Rhubarb Crumble
蘋果金寶

Brownie with Truffle Cream
松露朱古力餅

Strawberry Cheese Cake
士多啤梨芝士餅

Crême brûlée
法式焦糖燉蛋

Chocolate and Passion Fruit Mousse
朱古力熱情果慕絲

Sweetened Red Bean Soup with Dumplings
紅豆沙湯丸

Coffee or Tea
咖啡或茶

HK$82,999 for 100 persons　100位賓客總價港幣$82,999

HK$829 per additional person　額外賓客另收每位港幣$829

Lavender 約

COLD 冷盤

Australian Spiny Lobster
澳洲龍蝦

Crab Legs, Jade Whelks, Prawns and Scallops on Ice
蟹腳、翡翠螺、大蝦及帶子

Sashimi of Salmon, Tuna, Hamachi, Sea Bream and Octopus
三文魚、吞拿魚、油甘魚、鯛魚及八爪魚刺身

Assorted Japanese Sushi
日式雜錦壽司

Norwegian Smoked Salmon
挪威煙三文魚

Assorted Continental Cold Cuts
雜錦凍肉拼盤

Parma Ham with Sweet Melon
帕爾瑪火腿伴蜜瓜

Slow Cooked Beef Tenderloin Tonnato with Tuna Sauce
慢煮牛柳配吞拿魚汁

SALAD 沙律

Tomato, Bocconcini and Rocket Leaves with Balsamic Basil Vinaigrette
蕃茄伴水牛芝士及火箭菜配黑醋汁

Mesclun Salad
雜錦生菜

Tuna Nicoise Salad
法式吞拿魚沙律

Caesar Salad
凱撒沙律

Garden Peach and Smoked Duck Breast Salad
蜜桃鴨胸沙律

Idaho Potato Salad with Chive and Sour Cream Dressing
馬鈴薯沙律配青蔥酸忌廉汁

Fresh Fruit Salad with Almonds
鮮果杏仁沙律

Served with a Variety of Dressings
配各款沙律醬汁

SOUP 湯

Lobster Bisque
龍蝦濃湯

Served with Continental Bread, Rolls and Butter
配歐陸式麵包及牛油

CARVERY 烤肉精選

Roasted Australian Rib Eye with Red Wine Gravy and Black Pepper Sauce
燒澳洲肉眼配紅酒燒汁及黑椒汁

HOT 熱盤

Barbecued Whole Suckling Pig
大紅乳豬全體

Chinese Barbecued Meat Platter
中式燒味拼盤

Roast Lamb Rack with Green Pepper Corn Sauce and Rosemary
燒羊架配迷迭香青胡椒汁

Roast Chicken with Teriyaki Sauce
燒雞配照燒汁

Roast Seabass with Capers and Lemon Butter Sauce
燒海鱸魚配檸檬牛油汁

Pork Loin Cordon Bleu
哥頓布魯炸豬柳

Indian Chicken Curry with Madras Rice
印度咖喱雞配印度飯

Roast New Potatoes with Garlic and Herbs
香草蒜蓉燒新薯

Sauteed Seasonal Vegetables with Sliced Cuttlefish
翡翠炒花枝片

Braised E-fu Noodles with Chives and Straw Mushrooms
草菇韮黃乾燒伊麵

Teahouse Fried Rice
茶室炒飯

SWEET 甜品

Fresh Seasonal Fruit and Berry Platter
新鮮時令果盤伴雜莓

Tiramisu
意大利咖啡芝士餅

Fresh Fruit Jelly
鮮果啫喱

Apple and Rhubarb Crumble
蘋果金寶

Strawberry Cheesecake
士多啤梨芝士餅

Cr ē me brûl ē e
法式焦糖燉蛋

Chocolate and Passion Fruit Mousse
朱古力熱情果慕絲

Sweetened Red Bean Soup with Dumplings
紅豆沙湯丸

Mövenpick Mini Ice-cream Cups
迷你Mövenpick杯裝雪糕

Coffee or Tea
咖啡或茶

HK$95,999 for 100 persons　100位賓客總價港幣$95,999

HK$959 per additional person　額外賓客另收每位港幣$959