青蔥畫意的浪漫婚宴開放週2.0

27/11 - 2/12/2022

錯過了9月份婚宴開放週的準新人們，山莊為您們於婚宴開放週2.0精心炮製一系列優惠組合，讓您自由配搭，迎合各人喜愛。

今次開放週更推出「鑽石婚宴」- 每席八人，讓每對新人都能夠給賓客更尊貴更豪華的款待。「鑽石婚宴」只於婚禮開放週接受預訂。凡預訂「鑽石婚宴」的新人，將自動成為陽明山莊白金會員，尊享各種會員禮遇外，更可享升級菜單及升級場地佈置等尊享禮遇。

各位如果想於陽明山莊見證您們恆久的愛情，請網上預約與我們的婚禮專員了解詳情。

婚宴開放週禮遇

- 免收加一服務費
- 席間敬送價值HK$2,188無限量供應精選紅白餐酒，汽水，橙汁及啤酒
- 101 Forest價值HK$8,000婚宴場地佈置(滿HK$100,000以上；「鑽石婚宴」升級至價值HK$14,000的場地佈置)
- 凡成功網上預約及預訂，可獲HK$1,000消費額於婚宴當天使用

於2023年9月14日前舉行之婚宴，即可尊享 (10席或以上)：

- 蜜月套房免費升級至總統套房 (價值HK$8,000)
- 於佐治餐廳或鐵板燒享用紙婚及布婚周年紀念
- 於早上10時至晚上11時期間免費享用4小時七人豪華房車接送服務 (只適用於晚宴)

自選配搭禮遇

- 陽明山莊白金家庭會籍一年 (價值HK$50,000)
- 婚宴當晚加送一席中或西式婚宴 (十二位)
- 額外免費入住一晚總統套房 (價值HK$8,000)
- The Scent HK 香水回禮禮物 (價值HK$8,866/120支)
- 於婚宴當日之40人證婚酒會 (價值HK$20,888)
- 陽明山莊餐飲禮券價值HK$10,000
- 免費升級至特選酒水套餐，包括特選氣酒 (價值HK$4,180)
- Beauty Hera 婚紗攝影服務 (價值HK$10,368)

預訂滿

HK$150,000或以上，八選二

HK$200,000或以上，八選三

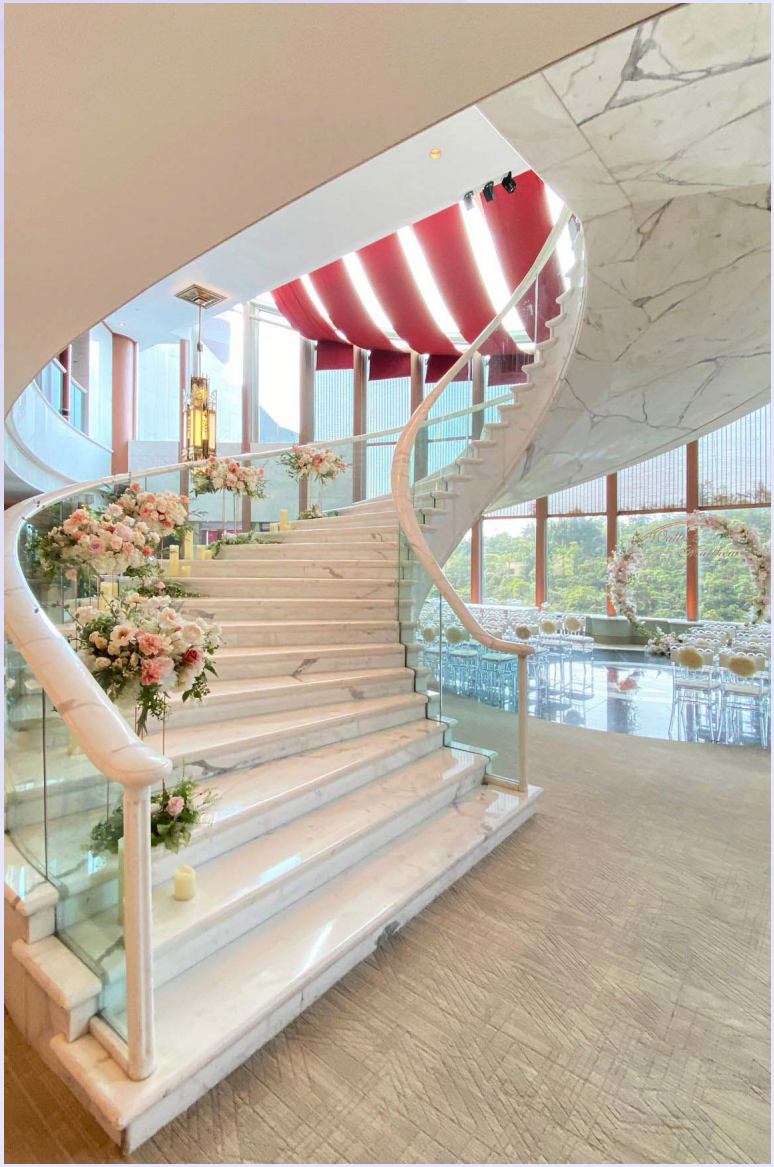
HK$230,000或以上，八選四或陽明山莊一個月豪華服務式住宅(價值港幣$64,000)

請注意，我們於每一時段只招待一對新人參觀場地，讓新人們都可以專享最悉心的安排及最優質的服務。

預 約

香港大潭水塘道88號
電話：(852) 2812 3456 / (852) 5200 8060
電郵：banquet@hongkongparkview.com www.hongkongparkview.com
Hong Kong Parkview | hongkongparkview | 香港阳明山庄

HONG KONG Parkview 陽明山莊



	每席12人	鑽石婚宴* 每席8人
鸞	HK$13,888	HK$12,888
鳳	HK$15,388	HK$14,388
和	HK$16,888	HK$15,888
鳴	HK$18,388	HK$17,388

*升級菜譜：清蒸大東星斑、紅燒乳鴿、
原隻五頭鮑魚玉掌

盟	婚宴自助午餐	HK$858
	婚宴自助晚餐	HK$1,128

約	婚宴自助午餐	HK$998
	婚宴自助晚餐	HK$1,328

備註

- 適用於由即日起至31/12/2023期間舉行的婚宴
- 此優惠只適用於婚宴開放週間確實之婚宴
- 所有優惠不適用於婚宴開放週前已確實之婚宴，並不可與其他推廣優惠和折扣同時使用
- 陽明山莊保留更改及終止此優惠之所有權利。如有任何爭議，陽明山莊保留最終決定權
- 須受相關條款及細則約束

HONG KONG Parkview 陽明山莊

HONG KONG
Parkview
陽明山莊

At Hong Kong Parkview, we bring your fairytale wedding to life. We provide every aspect of service for the perfect wedding including wedding attire, gourmet dinner menus, floral arrangements, honeymoon suite, entertainment and much more...

選擇陽明山莊，讓我們為您倆締造一個童話式的婚禮。
每一項細節，由婚紗禮服、囍宴佳餚、花卉擺設、
蜜月套房以至各項娛樂設施等，我們都照顧周全，
為您倆留下永誌難忘的甜蜜回憶。

完美婚宴組合優惠

中、西式晚宴套餐 - 10席/120人以上

中、西式午宴套餐 - 8席/100人以上

	鸞	鳳	和	鳴
豪華蜜月套房並奉送香檳、士多啤梨 及浪漫情侶早餐	一晚	一晚	一晚	兩晚
幻彩燈光效果		*	*	*
心型結婚蛋糕 (四至九席贈送三磅) ^	五磅	五磅	八磅	八磅
席前供應不含酒精雜果賓治^	*	*	*	*
香檳一瓶供祝酒用 ^	*	*	*	*
免收每席開瓶費 ^	一瓶	一瓶	二瓶	二瓶
穿梭巴士贈券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 ^ 或每六十位奉送旅遊專車接載賓客往返陽明山莊及港島區	*	*	*	*
賓客免費泊車 (視乎供應情況而定) ^	*	*	*	*
每檯雅致鮮花擺設 ^	*	*	*	*
禮堂背景幕掛字 ^	*	*	*	*
精美畫架供擺設婚紗照用 ^	*	*	*	*
精緻婚禮邀請卡 (不包括印刷) ^	*	*	*	*
嘉賓題名冊 ^	*	*	*	*
五層結婚蛋糕模型供拍照用 ^	*	*	*	*
麻雀耍樂及卡拉OK設施 ^	*	*	*	*
液晶投影機、投影屏幕、光碟機及電視機 ^	*	*	*	*
茗茶及醬芥 ^	*	*	*	*

^適用於四至九席

另收加一服務費

備註

- 陽明山莊保留更改及終止此優惠之所有權利。如有任何爭議，陽明山莊保留最終決定權

Perfect Wedding Package Privileges

Chinese or Western Dinner Package – 10 tables / 120 persons or more

Chinese or Western Lunch Package – 8 tables / 100 persons or more

	Tulip	Rosebud	Jasmine	Orchid
Exquisite Honeymoon Bridal Suite with Champagne, Strawberries and Romantic Breakfast	1 Night	1 Night	1 Nights	2 Nights
Vivid Gobo Lighting Effects		*	*	*
Heart-shaped Fresh Fruit Cream Cake (3 lbs for bookings of 4-9 tables) ^	5 lbs	5 lbs	8 lbs	8 lbs
Non-alcoholic Welcome Fruit Punch ^	*	*	*	*
One Bottle of Champagne for Toasting ^	*	*	*	*
Free Corkage Per Table ^	1 bottle	1 bottle	2 bottles	2 bottles
Shuttle Bus Tickets for All Wedding Guests from Edinburgh Place Central to Parkview and Return to Wanchai, Admiralty and Central ^ Or A 60-Seater Coach Per 60 Persons between Parkview and Hong Kong Island	*	*	*	*
Parking Spaces for Guests (subject to availability) ^	*	*	*	*
Fresh Floral Centrepiece for Each Dining Table ^	*	*	*	*
Backdrop Lettering ^	*	*	*	*
Wedding Photo Display Easel ^	*	*	*	*
Parkview Invitation Cards (excluding printing) ^	*	*	*	*
Guest Signature Book ^	*	*	*	*
A 5-tier Dummy Wedding Cake for Photo Shooting ^	*	*	*	*
Mahjong and Karaoke Entertainment ^	*	*	*	*
LCD Projector with Screen, DVD Player and TV ^	*	*	*	*
Chinese Tea and Condiments ^	*	*	*	*

^Applicable to bookings of 4-9 tables

Subject to 10% service charge

Remarks

- Hong Kong Parkview reserves the right to amend and terminate the offers without prior notice. Should there be any disputes, Hong Kong Parkview's decision is final

鑽石婚宴(每席8人)

鸞 TULIP

珠聯璧合金豬件全體
Barbecued Whole Suckling Pig

松露炒花枝蝦球
Stir-fried Sliced Cuttlefish and
Prawn with Truffle

海皇燴燕窩
Braised Bird's Nest Soup with Seafood

原隻六頭鮑魚天白菇
Braised Whole Six-head Abalone with Japanese
Mushrooms

紅燒乳鴿 (每位半隻)
Crispy Pigeon (Half/per person)

清蒸老虎斑
Steamed Fresh Brown Marbled Garoupa

錦繡炒飯
Yeung Chow Style Fried Rice

上湯水餃湯麵
Braised Noodles with Dumplings
in Superior Soup

百年好合紅豆沙
Sweetened Red Bean Soup

心心相印美點
Cantonese Petits Fours

每席HK$12,888 per table

鳳 ROSEBUD

珠聯璧合金豬件全體
Barbecued Whole Suckling Pig

幸福百花球
Deep-fried Almond-coated Shrimp Patties

翡翠玉帶彩鳳片
Sautéed Scallops and Sliced Chicken
with Garden Greens

瑤柱扒雙蔬
Braised Twin Vegetables with Conpoy

蟹肉海皇燴燕窩
Bird's Nest Broth with Crabmeat and Seafood

原隻六頭鮑魚玉掌
Braised Whole Six-head Abalone with Goose web

清蒸海星班
Steamed Spotted Garoupa

蒜香脆皮雞
Deep-fried Garlic Glazed Crispy Chicken

錦繡海皇炒飯
Fried Rice with Assorted Seafood

鮑汁金菇炆伊麵
Braised E-fu Noodles with Enoki in Abalone Sauce

百年好合紅豆沙湯圓
Sweetened Red Bean Delight with Dumplings

心心相印美點
Cantonese Petits Fours

甜蜜美滿鮮果盤
Seasonal Fresh Fruit Platter

每席HK$14,388 per table

鑽石婚宴(每席8人)

和 JASMINE

珠聯璧合金豬件全體
Barbecued Whole Suckling Pig

海鮮芝士焗牛油果
Baked Seafood with Cheese and Avocado

X.O.醬帶子花枝片
Stir-fried Scallops and Sliced Cuttlefish
in X.O. Supreme Chilli Sauce

蟹肉扒雙蔬
Stewed Vegetables with Crab Meat

花膠海皇燴燕窩
Bird's Nest with Fish Maw and Seafood

原隻六頭鮑魚伴花膠筒
Braised Whole Six-head Abalone with Fish Maw

清蒸海星班
Steamed Spotted Grouper

紅燒乳鴿 (每位半隻)
Crispy Pigeon (Half/per person)

瑤柱蛋白炒絲苗
Fried Rice with Conpoy and Egg White

鮑汁雙菇炆伊麵
Braised E-fu Noodles with Twin Mushrooms
in Abalone Sauce

蓮子百合元肉紅棗茶
Sweetened Red Date Delight with Lotus Seeds,
Lily Bulbs and Longan

心心相印美點
Cantonese Petits Fours

甜蜜美滿鮮果盤
Seasonal Fresh Fruit Platter

每席HK$15,888 per table

鳴 ORCHID

珠聯璧合金豬件全體
Barbecued Whole Suckling Pig

翡翠帶子蝦球
Sautéed Scallops and Shrimps with Garden Greens

香酥百花蟹拑
Deep-fried Crab Claw Stuffed with Shrimp Paste

瑤柱扒雙蔬
Braised Seasonal Vegetables with Dried Conpoy

花膠海皇燴燕窩
Bird's Nest with Fish Maw and Seafood

原隻五頭鮑魚玉掌
Braised Whole Five-head Abalone with Goose Web

清蒸大東星斑
Steamed Whole Fresh Spotted Garoupa

生焗胡椒雞
Baked Chicken with Pepper

鮑汁鷄粒炒飯
Fried Rice with Diced Chicken
in Abalone Sauce

上湯水餃皇
Dumplings in Supreme Soup

蛋白杏仁茶湯圓
Almond Cream with Egg White and Dumplings

心心相印美點
Cantonese Petits Fours

甜蜜美滿鮮果盤
Seasonal Fresh Fruit Platter

每席HK$17,388 per table

鬱 TULIP

中式菜譜 Chinese Menu

珠聯璧合金豬件全體
Barbecued Whole Suckling Pig

松露炒花枝蝦球
Stir-fried Sliced Cuttlefish and
Prawn with Truffle

海皇燴燕窩
Braised Bird's Nest Soup with Seafood

蠔皇湯鮑片
Braised Sliced Abalone in Oyster Sauce
with Vegetables

清蒸大沙巴龍躉
Steamed Fresh Sabah Garoupa

當紅脆皮雞
Good Fortune Crispy Chicken

錦繡炒飯
Yeung Chow Style Fried Rice

上湯水餃湯麵
Braised Noodles with Dumplings
in Superior Soup

百年好合紅豆沙
Sweetened Red Bean Soup

心心相印美點
Cantonese Petits Fours

原價每席HK$13,888 per table （12人一席）
另收加一服務費 10% service charge

西式菜譜 Western Menu

烤帶子沙律伴芹菜蘋果配蜜糖檸檬汁
Grilled Scallops with Rocket,
Celeriac and Apple with Honey Lemon Dressing

***

松露牛肝菌忌廉湯
Cream of Porcini with Shaved Truffle

***

香煎鱈魚柳伴時菜及薯蓉配刁草忌廉汁
Pan-seared Cod Fillet, Mashed Potato,
Seasonal Vegetables with Dill Cream Sauce

或 OR

烤美國牛柳伴時菜及新薯仔配紅酒汁
Grilled Beef Tenderloin, Seasonal Vegetables,
New Potato with Burgundy Sauce

***

暖心朱古力布甸伴雲呢喃雪糕
Warm Chocolate Pudding with Vanilla Ice Cream

***

咖啡或茶
Coffee or Tea

***

濃情朱古力
Petits Fours

每位HK$1,128 per person
另收加一服務費 10% service charge

鳳 ROSEBUD

中式菜譜 Chinese Menu

珠聯璧合金豬件全體
Barbecued Whole Suckling Pig

幸福百花球
Deep-fried Almond-coated Shrimp Patties

翡翠玉帶彩鳳片
Sautéed Scallops and Sliced Chicken with Garden Greens

瑤柱扒雙蔬
Braised Twin Vegetables with Conpoy

蟹肉海皇燴燕窩
Bird's Nest Broth with Crabmeat and Seafood

花菇伴蠔皇湯鮑片
Braised Sliced Abalone with Black Mushrooms in Oyster Sauce

清蒸大沙巴龍躉
Steamed Whole Fresh Sabah Garoupa

當紅脆皮雞
Good Fortune Crispy Chicken

錦繡海皇炒飯
Fried Rice with Assorted Seafood

鮑汁金菇炆伊麵
Braised E-fu Noodles with Enoki in Abalone Sauce

百年好合紅豆沙湯圓
Sweetened Red Bean Delight with Dumplings

心心相印美點
Cantonese Petits Fours

甜蜜美滿鮮果盤
Seasonal Fresh Fruit Platter

原價每席HK$15,388 per table （12人一席）
另收加一服務費 10% service charge

西式菜譜 Western Menu

龍蝦沙律伴鮮簫荀配柚子汁
Lobster Salad and Asparagus with Citrus Dressing

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鮮雞肉清湯伴鮑魚青蒜絲
Chicken Consommé with Shredded Abalone and Leek Julienne

***

香煎鱈魚柳伴幼嫩蔬菜及薯蓉配味噌忌廉汁
Pan-seared Cod Fillet, Baby Vegetables, Mashed Potatoes with Miso Cream Sauce

或 OR

慢煮羊架伴幼嫩蔬菜及新薯仔配香草汁
Slow-cooked Rack of Lamb, Baby Vegetables, New Potato with Rosemary Sauce

***

特濃朱古力慕絲餅
Dark Chocolate Mousse Cake

***

咖啡或茶
Coffee or Tea

***

濃情朱古力
Petits Fours

每位HK$1,228 per person
另收加一服務費 10% service charge

和 JASMINE

中式菜譜 Chinese Menu

珠聯璧合金豬件全體
Barbecued Whole Suckling Pig

海鮮芝士焗牛油果
Baked Seafood with Cheese and Avocado

X.O.醬帶子花枝片
Stir-fried Scallops and Sliced Cuttlefish
in X.O. Supreme Chilli Sauce

蟹肉扒雙蔬
Stewed Vegetables with Crab Meat

花膠海皇燴燕窩
Bird's Nest with Fish Maw and Seafood

蠔皇原隻湯鮑魚伴鵝掌(六頭)
Braised Whole Abalone with Goose Webs
in Oyster Sauce (Six-head)

清蒸老虎斑
Steamed Fresh Brown Marbled Grouper

當紅脆皮雞
Good Fortune Crispy Chicken

瑤柱蛋白炒絲苗
Fried Rice with Conpoy and Egg White

鮑汁雙菇炆伊麵
Braised E-fu Noodles with Twin Mushrooms
in Abalone Sauce

蓮子百合元肉紅棗茶
Sweetened Red Date Delight with Lotus Seeds,
Lily Bulbs and Longan

心心相印美點
Cantonese Petits Fours

甜蜜美滿鮮果盤
Seasonal Fresh Fruit Platter

原價每席HK$16,888 per table （12人一席）
另收加一服務費 10% service charge

西式菜譜 Western Menu

北海道帶子薄片伴鮮簫筍配黑松露香醋汁
Hokkaido Scallop Carpaccio and Asparagus,
Celeriac with Black Truffle Vinaigrette

***

干邑龍蝦湯
Lobster Bisque

***

香煎智利鱸魚伴海膽、幼嫩蔬菜及薯蓉
配他力根香草忌廉汁
Pan-seared Chilean Sea Bass, Sea Urchine,
Baby Vegetables, Mashed Potatoes
with Tarragon Cream Sauce

或 OR

燒特級安格斯牛柳伴幼嫩蔬菜及焗薯配紅酒汁
Roast Premium Angus Beef Tenderloin,
Baby Vegetables, Potato Gratin with Red Wine Sauce

***

朱古力慕絲批配栗子蓉
Chocolate Terrine with Chestnut Purée

***

咖啡或茶
Coffee or Tea

***

濃情朱古力
Petits Fours

每位HK$1,328 per person
另收加一服務費 10% service charge

鳴 ORCHID

中式菜譜 Chinese Menu

珠聯璧合金豬件全體
Barbecued Whole Suckling Pig

翡翠帶子蝦球
Sautéed Scallops and Shrimps with Garden Greens

香酥百花蟹拑
Deep-fried Crab Claw Stuffed with Shrimp Paste

瑤柱扒雙蔬
Braised Seasonal Vegetables with Dried Conpoy

花膠海皇燴燕窩
Bird's Nest with Fish Maw and Seafood

蠔皇原隻鮑魚扣鵝掌（六頭）
Braised Whole Abalone and Goose Webs
in Oyster Sauce (Six-head)

清蒸大星斑
Steamed Whole Fresh Spotted Garoupa

一品蒜香脆皮雞
Deep-fried Garlic Glazed Crispy Chicken

鮑汁鷄粒炒飯
Fried Rice with Diced Chicken
in Abalone Sauce

上湯水餃皇
Dumplings in Supreme Soup

蛋白杏仁茶湯圓
Almond Cream with Egg White and Dumplings

心心相印美點
Cantonese Petits Fours

甜蜜美滿鮮果盤
Seasonal Fresh Fruit Platter

原價每席HK$18,388 per table （12人一席）
另收加一服務費 10% service charge

西式菜譜 Western Menu

龍蝦沙律伴鮮蘆荀配柚子汁
Lobster Salad and Asparagus with Citrus Dressing

***

松露清湯伴鮑魚青蒜絲
Truffle Consommé with Abalone and Leek

***

鴨肝雲吞伴蔬菜絲配魚子醬
Duck Fois Gras with Julienne Vegetables and Caviar

***

紅莓雪葩伴薄荷啫喱
Raspberry Sherbet with Mint Jelly

***

香煎智利鱸魚伴海膽，幼嫩蔬菜及薯蓉配他力根忌廉汁
Pan-seared Chilean Sea Bass, Sea Urchin, Baby Vegetables,
Mashed Potatoes with Tarragon Cream Sauce

或 OR

燒和牛牛柳伴幼嫩蔬菜及新薯仔配摩利菌汁
Roasted Wagyu Beef Tenderloin, Baby Vegetables,
New Potato with Morel Sauce

***

香芒千層餅
Mango Mille Feuille

***

咖啡或茶
Coffee or Tea

***

濃情朱古力
Petits Fours

每位HK$1,428 per person
另收加一服務費 10% service charge

盟 IVY | 自助餐菜譜 Buffet Menu

午餐 LUNCH

冷盤 COLD

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

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

日式雜錦壽司
Assorted Japanese Sushi

挪威煙三文魚
Norwegian Smoked Salmon

雜錦凍肉拼盤
Continental Cold Cuts

巴馬火腿伴蜜瓜
Parma Ham with Sweet Melon

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

沙律 SALAD

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

雜錦生菜
Mesclun Lettuce

凱撒沙律
Caesar Salad

泰式牛肉沙律
Thai Beef Salad

甜桃鴨肉沙律
Garden Peach and Duck Salad

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

鮮果杏仁沙律
Fresh Fruit Salad with Almonds

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

湯 SOUP

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

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

烤肉精選 CARVERY

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

熱盤 HOT

中式燒味拼盤
Chinese Barbecued Meat Platter

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

燒海鱸魚配水瓜柳及檸檬牛油汁
Roast Seabass with Capers and Lemon Butter Sauce

哥頓布魯炸豬排
Pork Loin Cordon Bleu

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

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

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

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

錦繡炒飯
Yeung Chow Style Fried Rice

甜品 SWEET

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

意大利咖啡芝士餅
Tiramisu

鮮果啫喱
Fresh Fruit Jelly

蘋果金寶
Apple Crumble

黑松露忌廉朱古力布朗尼
Brownie with Truffle Cream

士多啤梨芝士餅
Strawberry Cheesecake

法式焦糖燉蛋
Crème Brûlée

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

紅豆沙湯丸
Sweetened Red Bean Soup with Glutinous Rice Dumplings

咖啡或茶
Coffee or Tea

每位HK$858 per person
另收加一服務費 10% service charge

晚餐 DINNER

冷盤 COLD

波士頓龍蝦、蟹腳、凍蝦、青口及太平洋螺
Boston Lobster, Crab Legs, Prawns, Mussels and Whelk

三文魚、八爪魚、吞拿魚及鰤魚刺身
Sashimi of Salmon, Octopus, Tuna and Hamachi

日式雜錦壽司
Assorted Japanese Sushi

挪威煙三文魚
Norwegian Smoked Salmon

雜錦凍肉拼盤
Continental Cold Cuts

日式輕煎吞拿魚
Tuna Tataki with Sesame Sauce

帕爾馬火腿伴甜瓜
Parma Ham with Sweet Melon

北海道生帶子薄切配薄荷青檸汁
Hokkaido Scallop Carpaccio with Mint Lime Vinaigrette

水牛芝士伴蕃茄
Tomato, Buffalo Mozzarella and Basil with Extra Virgin Olive Oil

沙律 SALAD

凱撒沙律
Caesar Salad

原價每席HK$18,388 per table （12人一席）
另收加一服務費 10% service charge

紅菜頭意米芝士沙律
Beetroot, Barley, Feta Cheese with Honey Lime Dressing

薯仔沙律
Idaho Potato Salad with Chive and Sour Cream

泰式牛肉沙律
Thai Beef Salad

鮮蝦雜果沙律
Seasonal Fresh Fruit Salad with Prawns

烤海鮮蘆筍沙律配橙油醋汁
Grilled Seafood and Asparagus Salad with Orange Vinaigrette

燒南瓜辣肉腸沙律
Roasted Pumpkin Salad with Chorizo, Sun-dried Tomatoes, Olive and Herbs

法式雜菜
Mesclun Lettuces

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

湯 SOUP

花膠竹笙燕窩羹
Braised Bird's Nest with Shredded Fish Maw and Highland Lichen

干邑龍蝦湯
Lobster Bisque

烤肉精選 CARVERY

燒美國安格斯牛肉眼配紅酒汁及黑椒汁
Roasted U.S. Angus Rib Eye with Red Wine Gravy and Black Pepper Sauce

每位HK$1,128 per person
另收加一服務費 10% service charge

熱盤 HOT

中式燒味拼盤
Chinese Barbecued Meat Platter

煙肉焗蠔
Baked Rockefeller Oyster

當紅炸子雞
Deep-fried Crispy Chicken

香草包糠焗羊扒伴法式燴雜菜配紅酒汁
Roasted Provencal Lamb Rack with Ratatouille and and Red Wine Sauce

香煎三文魚柳配香茅忌廉汁
Seared Salmon Fillet with Lemon Grass Cream Sauce

清蒸大海班
Steamed Garoupa with Spring Onion in Soy Sauce

碧綠炒蝦球
Sautéed Seasonal Vegetables with Prawns

芝士焗龍蝦
Lobster Thermidor

焗香滑牛油果薯蓉
Baked Creamy Mashed Potato with Avocado

鮮蟹肉燴伊麵
Braised E-fu Noodles with Crab Meat

翡翠海鮮炒飯
Fried Rice with Assorted Seafood and Vegetables

馬沙拉咖喱牛肉及蒸飯
Beef Masala with Steamed Rice

甜品 SWEET

百年好合
Sweetened Red Bean Soup with Lily Bulbs and Lotus Seeds

桂花糕
Osmanthus Jelly

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

意大利咖啡芝士餅
Tiramisu

特濃朱古力條
Double Chocolate Truffle Bar

藍莓芝士餅
Blueberry Cheesecake

綠茶慕絲餅
Green Tea Mousse Cake

法式燕窩焦糖燉
Crème Brûlée with Bird's Nest

鮮芒忌廉蛋糕
Fresh Mango Cream Cake

士多啤梨拿破崙
Strawberry Napoleon

蘋果金寶
Apple Crumble

雪糕
Ice Cream

咖啡或茶
Coffee or Tea

約 LAVENDER | 自助餐菜譜 Buffet Menu

午餐 LUNCH

冷盤 COLD

波士頓龍蝦
Boston Lobster

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

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

日式雜錦壽司
Assorted Japanese Sushi

挪威煙三文魚
Norwegian Smoked Salmon

雜錦凍肉拼盤
Continental Cold Cuts

帕馬火腿伴蜜瓜
Parma Ham with Sweet Melon

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

沙律 SALAD

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

雜錦生菜
Mesclun Salad

法式吞拿魚沙律
Tuna Niçoise Salad

凱撒沙律
Caesar Salad

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

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

鮮果杏仁沙律
Fresh Fruit Salad with Almonds

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

湯 SOUP

龍蝦濃湯
Lobster Bisque

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

烤肉精選 CARVERY

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

熱盤 HOT

珠聯璧合金豬件全體
Barbecued Whole Suckling Pig

中式燒味拼盤
Chinese Barbecued Meat Platter

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

燒雞配照燒汁
Roast Chicken with Teriyaki Sauce

燒海鱸魚配水瓜柳及檸檬牛油汁
Roast Seabass with Capers and Lemon Butter Sauce

哥頓布魯炸豬排
Pork Loin Cordon Bleu

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

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

翡翠炒花枝片
Sautéed Seasonal Vegetables with Sliced Cuttlefish

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

茶館炒飯
Teahouse Fried Rice

甜品 SWEET

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

意大利咖啡芝士餅
Tiramisu

鮮果啫喱
Fresh Fruit Jelly

蘋果金寶
Apple Crumble

士多啤梨芝士餅
Strawberry Cheesecake

法式焦糖燉蛋
Créme Brûlée

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

紅豆沙湯丸
Sweetened Red Bean Soup with Glutinous Rice Dumplings

迷你Mövenpick杯裝雪糕
Mövenpick Mini Ice-cream Cups

咖啡或茶
Coffee or Tea

每位HK$998 per person
另收加一服務費 10% service charge

晚餐 DINNER

冷盤 COLD

波士頓龍蝦
Boston Lobster

阿拉斯加蟹腳、凍蝦、青口及太平洋螺
Alaska King Crab, Prawns, Mussels and Whelk

三文魚、八爪魚、吞拿魚及鰤魚刺身
Sashimi of Salmon, Octopus, Tuna and Hamachi

日式雜錦壽司
Assorted Japanese Sushi

挪威煙三文魚
Norwegian Smoked Salmon

雜錦凍肉拼盤
Continental Cold Cuts

三文魚、蟹肉及牛油果千層配西西里檸檬汁
Salmon, Crabmeat and Avocado Mille-feuille with Sicilian Lemon Sauce

西班牙黑毛豬火腿伴蜜瓜
Iberico Ham with Honeydew Melon

北海道生帶子薄切配薄荷青檸汁
Hokkaido Scallop Carpaccio with Mint Lime Vinaigrette

日式蕃茄伴芝麻酸汁
Japanese Style Tomato with Sesame Ponsu Sauce

沙律 SALAD

凱撒沙律
Caesar Salad

紅菜頭芝士合桃沙律
Beetroot Salad with Fata Cheese, Peas and Walnuts

燒薯仔蘑菇沙律
Roasted Potatoes and Mushrooms with Mascarpone

泰式海鮮沙律
Thai Seafood Salad

鮮果龍蝦沙律
Seasonal Fresh Fruit Salad with Lobster

烤海鮮蘆筍沙律配橙油醋汁
Grilled Seafood and Asparagus Salad with Orange Vinaigrette

牛油果雞肉沙律
Avocado and Chicken Salad

法式雜菜
Mesclun Lettuces

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

湯 SOUP

花膠海螺燉鮮雞
Double-boiled Chicken Soup with Fish Maw and Sea Whelks

牛肝菌忌廉湯伴黑松露油
Cream of Porcini with Black Truffle Oil

烤肉精選 CARVERY

燒美國安格斯帶骨牛肉眼配紅酒汁及黑椒汁
Roast U.S. Angus Prime Rib with Red Wine Gravy and Black Pepper Sauce

熱盤 HOT

鴻運乳豬全體
Barbecued Whole Suckling Pig

煙肉焗蠔
Baked Rockefeller Oyster

當紅炸子雞
Crispy Chicken

煎紐西蘭羊扒配砵酒汁
Grilled New Zealand Lamb Chop with Port Wine Sauce

香煎三文魚柳配香茅忌廉汁
Pan-seared Salmon Fillet with Lemon Grass Cream Sauce

玉環瑤柱甫
Braised Marrow Ring filled with Whole Conpoy

清蒸海星班
Steamed Spotted Garoupa with Ginger Scallions and Soy Sauce

香蒜橄欖油時蔬
Sautéed Seasonal Vegetables with Garlic and Olive Oil

芝士焗龍蝦
Lobster Thermidor

忌廉焗薯仔
Potato Gratin

竹笙野菌燴伊麵
Braised E-fu Noodles with Highland Lichen and Assorted Mushrooms

鮑汁海鮮炒飯
Fried Rice with Assorted Seafood in Abalone Sauce

羊肉馬沙拉咖喱及蒸飯
Mutton Masala with Steamed Rice

甜品 SWEET

百年好合
Sweetened Red Bean Soup with Lily Bulbs and Lotus Seeds

桂花糕
Osmanthus Jelly

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

意大利咖啡芝士餅
Tiramisu

特濃朱古力條
Double Chocolate Truffle Bar

藍莓芝士餅
Blueberry Cheesecake

綠茶慕絲餅
Green Tea Mousse Cake

法式焦糖燉燕窩
Crème Brûlée with Bird's Nest

鮮芒忌廉蛋糕
Fresh Mango Cream Cake

士多啤梨拿破崙
Strawberry Napoleon

蘋果金寶
Apple Crumble

雪糕
Ice Cream

咖啡或茶
Coffee or Tea

每位HK$1,328 per person

另收加一服務費 10% service charge

婚禮註冊酒會組合

	祝# HK$580 每位	福# HK$640 每位	良 HK$18,888 每四十位	緣 HK$20,888 每四十位
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	3 磅	5 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 (下午十二時至三時)	*	*	*	*

^ 只適用於室內宴會場地

另收加一服務費

- 凡惠顧「完美婚禮組合」，將可享優惠價HK$18,888或HK$20,888預訂「良」或「緣」婚禮註冊組合
- 額外賓客每位優惠價「良」HK$480及「緣」HK$530
- 適用於2022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

最少50人或以上

祝 每位HK$580

- 可於基本菜譜選擇6款食物 (總共360件)
- 可於精選菜譜選擇4款食物 (總共120件)

福 每位HK$640

- 可於基本菜譜選擇5款食物 (總共300件)
- 可於精選菜譜選擇5款食物 (總共180件)

良 每位HK$480

- 可於基本菜譜選擇6款食物 (總共240件)
- 可於精選菜譜選擇2款食物 (總共120件)

緣 每位HK$530

- 可於基本菜譜選擇5款食物 (總共180件)
- 可於精選菜譜選擇3款食物 (總共180件)

Wedding Ceremony Cocktail Packages

	Daisy# HK$580 per person	Sunflower# HK$640 per person	Fuschia HK$18,888 for 40 persons	Lily HK$20,888 for 40 persons
Civil Celebrant Service	*	*	*	*
Free Flow Soft Drinks, Fresh Orange Juice and House Beer for 2 Hours	*	*	*	*
Heart-shaped Fresh Fruit Cream Cake	3 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 (From 12nn - 3pm)	*	*	*	*

^ Applicable to indoor venues only

Subject to 10% service charge

- With any booking of your 'Perfect Wedding Package', you can enjoy the Ceremony Package at a special rate of HK$18,888 (Fuschia) or HK$20,888 (Lily)
- Extra guest can enjoy a special rate of HK$480 (Fuschia) or HK$530 (Lily) per person
- Valid for wedding until 31 December, 2022
- This offer cannot be used in conjunction with any other promotion

Minimum 50 persons or more

DAISY HK$580 per person

- Selection of 6 items from Standard Selection (total 360 pieces)
- Selection of 4 items from Deluxe Selection (total 120 pieces)

SUNFLOWER HK$640 per person

- Selection of 5 items from Standard Selections (total 300 pieces)
- Selection of 5 items from Deluxe Selections (total 180 pieces)

FUSCHIA HK$480 per person

- Selection of 6 items from Standard Selections (total 240 pieces)
- Selection of 2 items from Deluxe Selections (total 120 pieces)

LILY HK$530 per person

- Selection of 5 items from Standard Selections (total 180 pieces)
- Selection of 3 items from Deluxe Selections (total 180 pieces)

Cocktail Menu 酒會菜譜

Standard Selection 基本菜譜

Cold 冷盤

Fresh Catch Shrimp Cocktail	鮮海蝦咯嗲
Snow Crab Meat, Miso and Mango Salsa	松葉蟹肉配味噌及芒果莎莎
Boston Lobster, Apple with Lime Aioli	波士頓龍蝦伴青蘋果配青檸醬
Smoked Salmon and Cucumber Cream Cheese Roll	煙三文魚忌廉芝士卷
Marinated Tuna Tartare with Sesame and Scallion	吞拿魚韃靼伴芝蔴及青蔥
Duck Liver Terrine with Figs	鴨肝批伴無花果
Beef Tataki and Caramelized Onions with Rock Salt Vinaigrette	輕燒牛肉伴焦糖洋蔥配岩鹽油醋
Truffle Salami and Brie with Quince Paste	黑菌沙樂美腸伴布里芝士配花梨醬
Parma Ham and Asparagus Wrap with Caviar	帕馬火腿蘆筍卷配魚子
Parma Ham with Cantaloupe Melon	帕馬火腿伴蜜瓜
Grilled Eggplant and Goat Cheese Roll with Pine Nuts and Pesto	烤茄子山羊芝士卷配香草醬
Cherry Plum Tomato and Bocconcini with Truffle Balsamic	櫻桃茄伴意大利軟芝士配黑菌香醋
Vietnamese Vegetarian Rice Paper Roll	越式素米紙卷

Hot 熱燻

Pancetta and Scallop Wrap with Saffron Aioli	煙肉帶子卷伴紅花蛋黃醬
Mini Lobster Vol-au-vent	迷你龍蝦酥
Maryland Crab Cake with Lemon Mayonnaise	馬里蘭蟹餅配檸檬蛋黃醬
Mini Shrimp Toast with Mango Dip	迷你蝦多士配芒果醬
Beer Battered Cod Fish	啤酒炸鱈魚柳
Teppanyaki Beef Tenderloin with Garlic Chips and Sake Soy Sauce	鐵板牛柳粒伴蒜片配青酒豉油汁
Seared Ox-tongue Skewer with Sour Pear Sauce	香煎牛脷串配酸梨汁
Thai Style Grilled Pork Cheek Skewer with Basil Sweet Chilli Sauce	泰式串燒豬頸肉配金不換甜椒醬
Buffalo Chicken Wing with Blue Cheese Dip	水牛雞翼配藍芝士醬
Vietnamese Style Deep-fried Garlic Butter Wing	越式香蒜牛油炸雞翼
Vegetarian Spring Roll with Plum Sauce	素春卷配酸梅醬
Grilled Zucchini and Mushroom Skewer	烤意大利青瓜蘑菇串
Baked Wild Mushroom Cheese Tart	焗野菌芝士撻

Sweets

Seasonal Fresh Fruit Skewer	鮮果串
Chocolate Dipped Strawberry	朱古力草莓
Assorted Mini Fruit Tart	迷你雜錦鮮果撻
Camembert Cheese Cake	卡門培爾芝士餅
Sea Salt Caramel Cheese Cake	海鹽焦糖芝士餅
Green Tea Tiramisu	綠茶意大利芝士餅
Crème Brûlée	法式焦糖燉蛋
Double Chocolate Truffle Bar	特濃朱古力條
Mango Napoleon	芒果拿破崙
White Chocolate Mousse with Macadamia Nuts and Coconut	夏威夷果仁椰絲白朱古力慕絲
Raspberry Mousse Chocolate Delight	紅桑子慕絲朱古力脆脆
Okinawa Beni Imo Mini Cake	沖繩迷你紅芋蛋糕
Tofu Mousse with Red Bean Mash	豆腐慕絲伴紅豆蓉

Deluxe Selection 精選菜譜

Cold 冷盤

Pan-seared Hokkaido Scallop and Salmon Roe with Avocado Mousse	香煎北海道帶子伴三文魚子配牛油果慕絲
Fatty Tuna Tataki and Green Salad with Scallion Ponzu Sauce	輕煎吞拿魚腩伴野菜沙律配大蔥酸汁
Avocado, Mango and Lobster Roll	牛油果香芒龍蝦卷
Foie Gras Terrines, Lime Jelly and Herbs Salad	鵝肝凍批伴青檸啫喱及香草沙律
Iberico Ham, Manchego Cheese, Shallot Confit and Fig Jam	伊比利亞火腿伴芝士、油浸蔥頭及無花果醬
Alaska King Crab and Artichoke Tart	阿拉斯加蟹肉朝鮮薊撻
U.S. Prime Angus Prime Beef Tartar with Quail Egg	美國安格斯頂級生牛肉韃靼伴鵪鶉蛋

Hot 熱燻

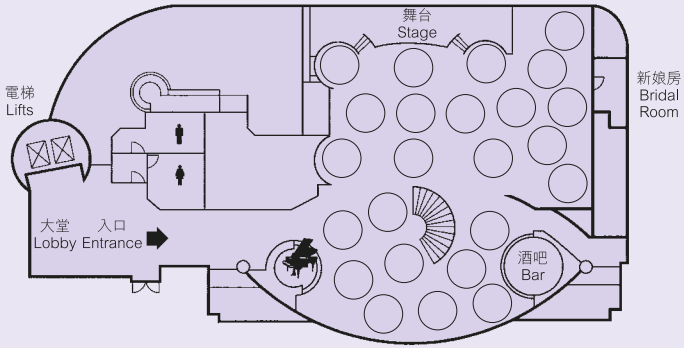
Pan-seared Lobster with Lemon Butter Cream Sauce	香煎龍蝦配香檸牛油忌廉汁
Beer Battered U.S. Oyster with Saffron Garlic Aioli	啤酒炸美國生蠔伴紅花香蒜蛋黃醬
Pan-seared Hokkaido Scallop with Lemongrass Cream Sauce	香煎北海道帶子伴香茅忌廉汁
Confit Salmon Fillet with Caviar and Shrimp Salsa	橄欖油浸三文魚柳伴魚子醬及鮮蝦莎莎
Pan-seared Foie Gras with Fig and Raspberry Balsamic Reduction	香煎法國鵝肝伴無花果配紅桑子麥醋濃汁
Roast French Duck Breast with Cherry Chutney on Whole Wheat Blinis	燒法國鴨胸配車厘子醬伴小麥餅
Grilled U.S. Angus Beef Tenderloin Skewer	烤美國安格斯牛柳串燒

酒水套餐
Beverage Packages

西式婚宴飲品套餐（每位） Western Wedding Beverage Package (per person)	3小時 3 hours	額外每小時 extra per hours
汽水、鮮橙汁、精選啤酒 Soft Drinks, Fresh Orange Juice and House Beer	HK$118	HK$50
汽水、鮮橙汁、精選啤酒及精選紅白餐酒 Soft Drinks, Fresh Orange Juice, House Beer and House Red or White Wine	HK$198	HK$70
汽水、鮮橙汁、精選啤酒、精選紅白餐酒及汽酒 Soft Drinks, Fresh Orange Juice, House Beer, House Red or White Wine and Sparkling Wine	HK$228	HK$80

中式婚宴飲品套餐（每席8/12人） Chinese Wedding Beverage Package (12 persons per table)	3小時 3 hours	額外每小時 extra per hours
汽水、鮮橙汁、精選啤酒 Soft Drinks, Fresh Orange Juice and House Beer	HK$1,388	HK$500
汽水、鮮橙汁、精選啤酒及精選紅白餐酒 Soft Drinks, Fresh Orange Juice, House Beer and House Red or White Wine	HK$2,188	HK$700
汽水、鮮橙汁、精選啤酒、精選紅白餐酒及汽酒 Soft Drinks, Fresh Orange Juice, House Beer, House Red or White Wine and Sparkling Wine	HK$2,688	HK$800

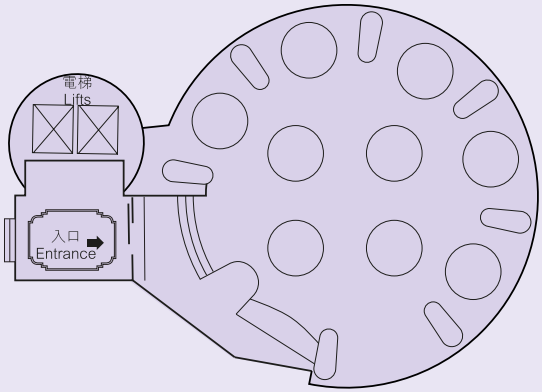
平面圖 Floor Plan



怡景廳 Éclat

總面積 Total Area	5,500平方呎/sf (520平方米/sm)
最高樓底 High Ceiling	24呎/ft (7.2米/m)
最低樓底 Low Ceiling	10呎/ft (3米/m)

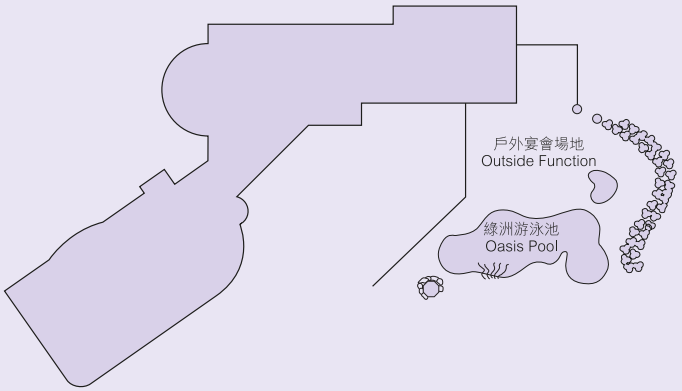
	最少人數 Minimum Capacity	最多人數 Maximum Capacity
宴會 Banquet	10 席/table	24 席/table
雞尾酒會 Cocktail Reception	80 人/persons	400 人/persons
婚禮註冊 Wedding Ceremony	80 人/persons	200 人/persons



圓廊 Compass

總面積 Total Area	1,200平方呎/sf (112平方米/sm)
樓高 Ceiling Height	11呎/ft (3.3米/m)

	最少人數 Minimum Capacity	最多人數 Maximum Capacity
宴會 Banquet	4 席/table	9 席/table
雞尾酒會 Cocktail Reception	50 人/persons	120 人/persons
婚禮註冊 Wedding Ceremony	40 人/persons	80 人/persons

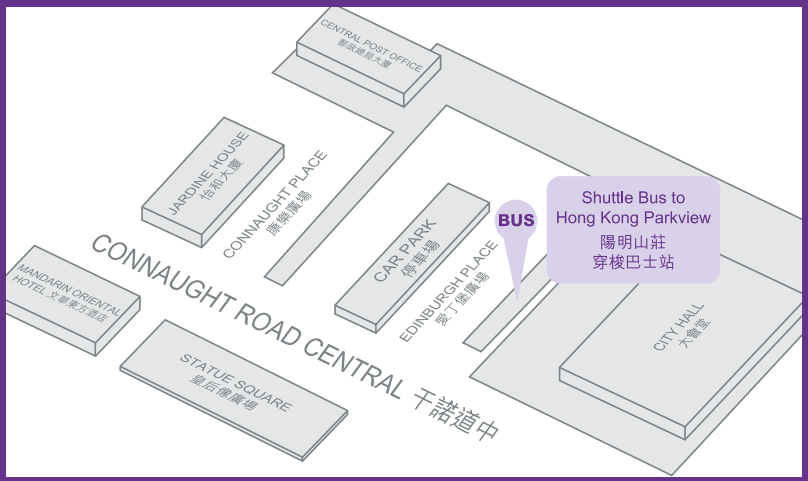


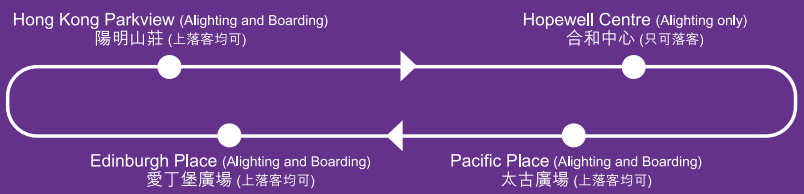
綠洲池畔 Oasis Poolside

總面積 Total Area	4,500平方呎/sf (415平方米/sm)

	最少人數 Minimum Capacity	最多人數 Maximum Capacity
雞尾酒會 Cocktail Reception	80 人/persons	250 人/persons
婚禮註冊 Wedding Ceremony	80 人/persons	120 人/persons

SHUTTLE BUS STATION IN CENTRAL 中環穿梭巴士站





MORE 詳情
DETAILS

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