

# 2021

## 西式自助午餐婚宴

## WESTERN WEDDING

## LUNCH BUFFET PACKAGE



### 西式婚宴自助午餐100位港幣\$82,999起，另加一服務費

### Western Wedding Lunch Buffet Package for 100 persons from HK\$82,999 plus 10% service charge

- 豪華蜜月套房一晚，奉送香檳和士多啤梨，並於茶館享用雙人早餐
- 敬贈心形結婚蛋糕 (5磅)
- 席前供應不含酒精雜果賓治
- 席間3小時無限量汽水、鮮橙汁及精選啤酒
- 香檳1瓶供祝酒用
- 每檯雅緻花卉擺設
- 免費穿梭巴士服務接送來賓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60座位旅遊專車往返陽明山莊及港島區某指定上落點
- 免費泊車位，供來賓使用 (視乎供應情況而定)
- 陽明山莊婚宴邀請卡 (不包括印刷)
- 嘉賓題名冊
- 5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
- 中式香茗及醬芥
- One-night stay at our exquisite Honeymoon Bridal Suite with Champagne, strawberries and romantic breakfast for two at Teahouse
- A heart-shaped fresh fruit cream cake (5 lbs)
- Non-alcoholic welcome fruit punch
- Free flow soft drinks, fresh orange juice and house beer for 3 hours during meal time
- One bottle of Champagne for toasting
- Floral centrepiece for each dining table
- Complimentary scheduled shuttle bus from Edinburgh Place Central to Parkview and then back to Wanchai, Admiralty and Central or 60-seater coach(es) between Parkview and selected pick-up and drop-off point(s) on Hong Kong Island for guests
- Complimentary parking spaces for guests (subject to availability)
- Parkview invitation cards (printing excluded)
- Guest Signature Book
- A 5-tier dummy Wedding Cake for photo shoot
- Complimentary use of wedding photo display easel
- Complimentary use of LCD Projector with screen, DVD player and TV
- Chinese tea and condiments

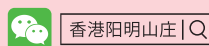
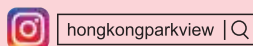
### 婚宴場地佈置5折優惠(原價港幣\$8,000)

### 50% Discount on Venue Decoration Package (Original price HK\$8,000)

適用於2021年12月31日或之前舉行的婚宴 Valid for wedding banquets until 31 December, 2021



查詢電話 Enquiries: 2812 3456 / 5200 8060  
電郵 Email: banquet@hongkongparkview.com  
網址 Website: www.hongkongparkview.com





# 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  
草菇蕪黃乾燒伊麵

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

Crème 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

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