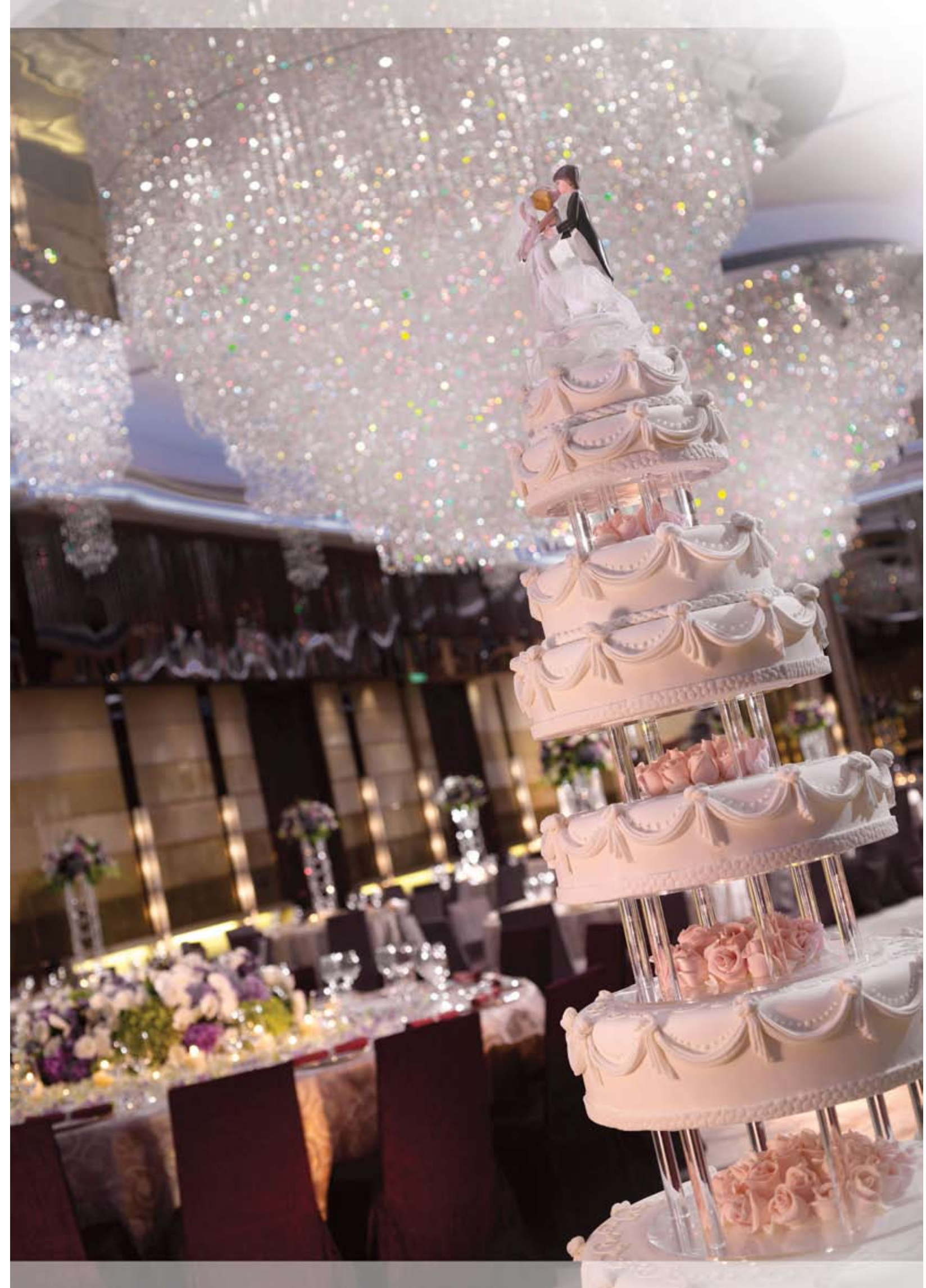


WEDDING

Harbour Grand Hong Kong







Imagine a Picture-perfect Wedding...

Harbour Grand Hong Kong is the ideal venue to celebrate the joyous beginning of your new life together, designing blissful memories of love to last a lifetime. Our expert and professional staff will simplify your planning and create a picture-perfect wedding beyond the reach of your imagination. Let us bring your dream wedding to life!

夢幻婚禮 完美呈獻

與他牽著手，踏進如童話般的禮堂，陶醉於只在夢想中出現的畫面……
港島海逸君綽酒店，將您一直夢想的婚禮，實現眼前，為你的幸福人生，打開最完美的一頁。





Grand Ballroom

Venue	Size		Height		Round Table	Cocktail Reception	Theatre	U-Shape	Classroom	Boardroom
	Sq. ft.	Sq. m.	Feet	Metre						
GRAND BALLROOM 1/F										
Grand Ballroom 1	3131	291	22	7	20	360	288 / 216*	54 / 51*	150 / 114*	66 / 60*
Grand Ballroom 2	3068	285	22	7	20	360	288 / 216*	54 / 51*	150 / 114*	66 / 60*
Grand Ballroom 1 - 2	6200	578	22	7	45	720	700 / 600*	132 / 129*	360 / 306*	144 / 132*
Pre-Function Area	2099	195								
Le 188 th Terrace					5	50				
Viewing Deck					12	120				

* With Coffee Break Inside



Luxury Wedding by the Harbourside

With a total of 12,685 sq.ft. of luxurious function space, Harbour Grand Hong Kong flexibly accommodates the wedding of your dreams – from lavish wedding banquets to intimate private receptions.

Picture yourself climbing our exquisite limestone staircase to the 6,200 sq.ft. pillar-less Ballroom featuring impressive 22-foot ceilings. Or celebrating with cocktails in the open and relaxed Foyer overlooking the hotel's magnificent lobby.

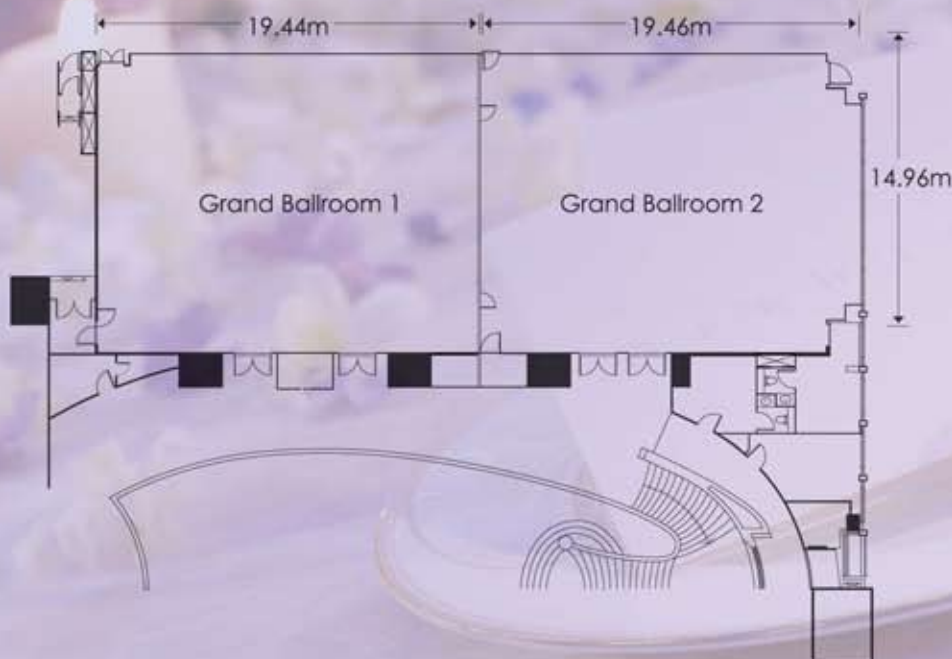
Seven function rooms are available for weddings or cocktail functions of various scales; and all seven rooms can also be combined into a large 6,200 sq.ft. space, offering the flexibility and convenience to cater for any size of wedding parties.

臨海，感受婚禮喜悅

豪華盛大，還是簡約動人……無論您心儀的，是哪一種婚禮，港島海逸君綽酒店格調非凡的宴會廳及會議廳，就是理想婚禮的舞台。

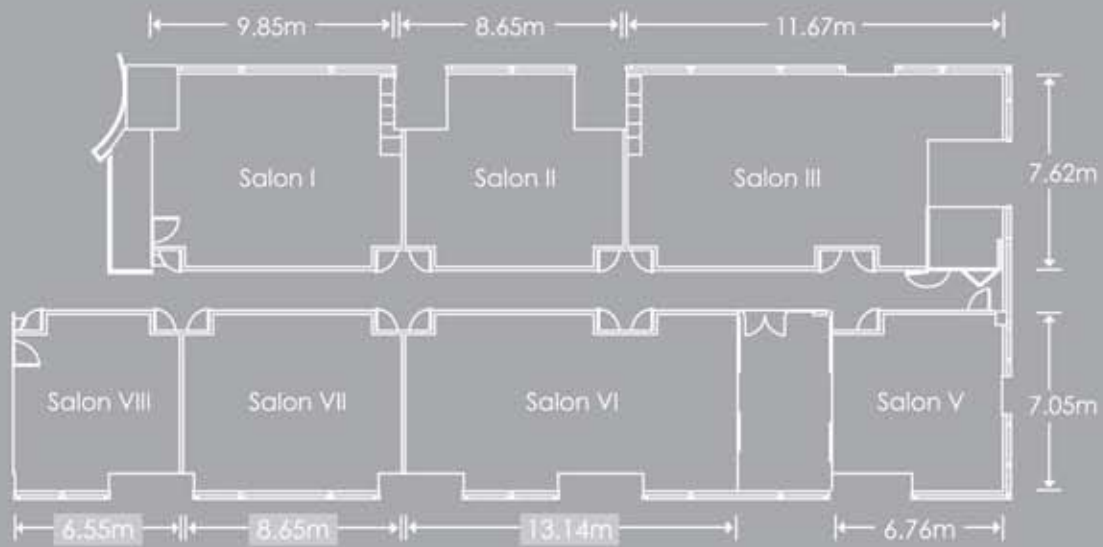
步上華麗階梯，呈現眼前的，是面積達6,200平方呎，樓高22呎的無柱式宴會廳，瀰漫一片瑰麗氣息。置身於視野廣闊的一樓走廊，您可一邊享用美酒，一邊俯瞰酒店的宏偉大堂，體驗醉人氣派。

港島海逸君綽酒店設有七間會議廳，可供準新人選擇，為不同格調的宴會或雞尾酒會，找到同一個完美的起點。





Salon Room



Venue	Size		Height		Round Table	Cocktail Reception	Theatre	U-Shape	Classroom	Boardroom
	Sq. ft.	Sq. m.	Feet	Metre						
SALON ROOMS 5/F										
Salon I	753	70	13	4	4	40	48 / 40*	24	42 / 36*	30
Salon II	599	56	13	4	3	30	62 / 53*	16	30 / 24*	26
Salon III	1022	95	13	4	5	60	102 / 90*	26	54 / 48*	32
Salon V	452	42	13	4	1	20	35 / 30*	16	21 / 18*	22 / 18*
Salon VI	917	85	13	4	4	50	100 / 85*	34	70 / 66*	38 / 32*
Salon VII	624	58	13	4	3	30	65 / 48*	22	36 / 33*	30 / 24*
Salon VIII	452	42	13	4	2	20	40 / 33*	16	22 / 18*	20 / 12*
Salon I - II	1356	126	13	4	6	70	104 / 96*	46	72 / 66*	50
Salon II - III	1625	151	13	4	8	90	118 / 110*	60	84 / 78*	64
Salon I - III	2378	221	13	4	13	130	168 / 150*	88	126 / 114*	92
Salon VI - VII	1539	143	13	4	6	80	156 / 138*	52	100 / 90*	56 / 50*
Salon VII - VIII	1076	100	13	4	4	50	110 / 95*	40	50 / 44*	44 / 38*
Salon VI - VIII	1991	185	13	4	9	100	200 / 160*	76	120 / 114*	80 / 68*
Salon I - VIII	6000	557	13	4	28	320	450 / 425*	60	216	84

* With Coffee Break Inside



HARBOUR GRAND

HONG KONG

港島海逸君綽酒店

MTR Fortress Hill Station, Exit A, 23 Oil Street, North Point, Hong Kong

香港北角油街二十三號 (港鐵炮台山站A出口)

Tel 電話: (852) 2121 2640 Fax 傳真: (852) 3908 6860 Email 電郵: catering.hghk@harbourgrand.com

www.harbourgrand.com

天賜良緣菜譜
Crystal Menu

鴻運乳豬全體
Roasted whole suckling pig

鮮果沙律百花球
Deep-fried prawns with fruit salad

翡翠花枝帶子
Sautéed squids and scallops with vegetables

玉環瑤柱甫
Braised vegetable marrow stuffed with dried conpoy

紅燒竹筍雞絲翅
Braised shark's fin soup with bamboo piths and chicken julienne

碧綠蠔皇鮮鮑片
Braised sliced abalone with vegetables

清蒸大青斑
Steamed fresh green groupa

當紅炸子雞
Deep-fried crispy chicken

鮑汁鱈魚飯
Fried rice with octopus in abalone sauce

幸福干燒伊麵
Braised e-fu noodles with yellow chives

百年好合紅豆沙
Sweetened red bean paste with lily bulbs and lotus seeds

吉祥映雙輝
Chinese petits fours

季節水果盤
Fresh fruit platter

HK\$9,988 for a table of 12 persons
港幣 9,988 元正 (十二位用)

10% service charge applies
另加 服務費

Menus and prices subject to change without prior notice.
如菜譜或價格上有任何調整，恕不另行通知

Prices valid till 31 December 2012
以上菜譜價格供應期由即日起至二零一二年十二月三十一日止

永結同心菜譜
Silver Menu

鴻運乳豬全體
Roasted whole suckling pig

翡翠金沙蝦仁
Deep-fried shrimps with salted egg yolk

X.O.醬碧綠鮮菇帶子
Sautéed mushrooms and scallops with vegetables in X.O. sauce

多子瑤柱甫
Braised whole conpoy with garlic

紅燒瑤柱雞絲翅
Braised shark's fin soup with shredded conpoy and chicken julienne

翡翠北菇鮮鮑片
Braised sliced abalone with black mushrooms and vegetables

清蒸老虎斑
Steamed tiger garoupa

當紅炸子雞
Deep-fried crispy chicken

瑤柱火鴨粒炒飯
Fried rice with shredded conpoy and diced roast duck

上湯煎粉果
Deep-fried shrimp dumplings served with supreme soup

生磨杏仁茶湯丸
Sweetened almond cream with sesame glutinous dumplings

吉祥映雙輝
Chinese petits fours

季節水果盤
Fresh fruit platter

HK\$10,988 for a table of 12 persons
港幣 10,988 元正 (十二位用)

10% service charge applies
另加一服務費

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百年好合菜譜
Gold Menu

鴻運乳豬全體
Roasted whole suckling pig

吉列大蝦球
Deep-fried king prawns with sweet and sour sauce

翡翠珊瑚蚌帶子
Sautéed coral clams and scallops with vegetables

碧綠四寶釀竹筍
Steamed bamboo pith rolls stuffed with shredded asparagus
Yunnan ham, carrots and bamboo shoots

紅燒花膠蟹肉翅
Braised shark's fin soup with fish maw and crabmeat

蠔皇海參鮑片
Braised sliced abalone with sea cucumber

清蒸老虎斑
Steamed tiger grouper

當紅炸子雞
Deep-fried crispy chicken

蟹籽三文魚炒飯
Fried rice with diced salmon and crab roe

水餃湯伊麵
E-fu noodles with shrimp dumplings and chives

桂圓百合蓮子湯丸
Dried longan soup with lily bulbs, lotus seeds and glutinous dumplings

紅綽映雙輝
Chinese petits fours

季節水果盤
Fresh fruit platter

HK\$12,988 for a table of 12 persons
港幣 **12,988** 元正 (十二位用)

10% service charge applies
另加一服務費

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佳偶天成菜譜
Diamond Menu

鴻運乳豬全體
Roasted whole suckling pig

百花炸釀蟹鉗
Deep-fried crab claws coated with mashed shrimp

翡翠蝦球帶子燒雲腿
Sautéed prawns and scallops with sliced Yunnan ham and vegetables

瑤柱花膠雙寶蔬
Assorted vegetables topped with shredded conpoy and fish maw

紅燒大生翅 (18 兩)
Braised superior shark's fin soup

蠔皇海參鮑片
Braised sliced abalone with sea cucumber

清蒸東星斑
Steamed spotted groupa

當紅炸子雞
Deep-fried crispy chicken

宮廷海鮮炒飯
Fried rice with diced seafood and fish roe

上湯鮮蝦水餃
Shrimp dumplings served in supreme soup

富貴長春露
Double-boiled almond, egg white, dried longan and red dates

吉祥映雙輝
Chinese petits fours

季節水果盤
Fresh fruit platter

HK\$13,988 for a table of 12 persons
港幣 13,988 元正 (十二位用)

10% service charge applies
另加一 服務費

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