

浪漫的愛證婚派對套餐
Romance Love Wedding Ceremony Party Package

Le 188° 餐廳及酒廊連露天平台

2026 / 2027 年西式婚宴組合

*Le 188° Restaurant & Lounge with Terrace
2026 / 2027 Western Wedding Package*

婚禮晚宴

Wedding Dinner

四道菜餚套餐每位由港幣 1,128 元起

自助晚宴每位由港幣 1,328 元起

4-course Western Set Dinner Menus from HK\$1,128 per person

Western Buffet Dinner Menus from HK\$1,328 per person

包括席間 3 小時無限量供應橙汁、汽水、本地啤酒及特選紅/白餐酒

Includes unlimited serving chilled orange juice, soft drinks, house beer and house red/ white wine for 3 hours



- 免費享用位處酒店四十一樓的 Le 188° 餐廳及酒廊連露天平台，遠眺璀璨迷人的維多利亞港(由下午五時至晚上十一時)
Complimentary use of Le 188° Restaurant & Lounge on 41/F overlooking the stunning Victoria Harbour from 17:00pm – 23:00 pm
- 50名賓客劇院式座位連椅套佈置
50 persons in theatre seating with seat covers
- 於證婚儀式桌上提供花卉佈置、羽毛筆及戒指枕
Wedding ceremony table set up with floral arrangement, feather pen and ring pillow
- 精緻結婚蛋糕供切餅儀式及拍照使用
Wedding mock-up cake for photo taking and cake-cutting ceremony
- 免費汽酒乙瓶供祝酒儀式享用
A complimentary bottle of sparkling wine for toasting ceremony
- 免費使用精美畫架供擺設婚紗照
Complimentary use of easel for wedding portrait
- 奉送西式賓客簽名簿乙本
Complimentary western guest signature book
- 奉送結婚喜帖50套(不包括印刷)
Complimentary 50 sets of invitation card (excluding printing)
- 免費享用場內音響設備及2支無線手持麥克風
Standard PA system with 2 wireless handheld microphones
- 於宴會當日提供最多4個免費泊車位
Up to 4 free parking spaces on your wedding day
- 於婚宴當晚入住尊貴海景客房一晚，並於翌日可享用雙人早餐
One night accommodation in Premier Harbour View Room on your wedding night and a breakfast for 2 persons in Harbour Grand Café the following morning
- 六磅鮮忌廉蛋糕於雞尾酒會時享用
6 lbs fresh cream cake to be served during reception time

條款及細則

Terms and Conditions:

- 以上優惠適用於由即日至2027年12月31日，不適用於節日及煙火夜
The above packages will be offered from now until 31 December 2027 and may not be applicable on festive days and firework nights
- 賓客需消費滿指定之最低餐飲消費金額方可享用以上之優惠
The above privileges will be offered if the minimum food and beverage charge is consumed
- 所有價目需另加一服務費
All prices are subject to 10% service charge
- 以上優惠不適用於已確定之婚宴酒席
The above packages are not applicable to all confirmed wedding bookings
- 以上所有婚嫁展之優惠，只適用於合約簽定的婚禮日期及場地
The above privileges are only applicable to the contracted wedding date and venue
- 如有任何市場價格之浮動，港島海逸君綽酒店保留更改以上酒席價格及各項目之權利
Harbour Grand Hong Kong reserves the right to alter the above items prices due to unforeseeable market price fluctuations and availability
- 如有任何爭議，港島海逸君綽酒店保留最終決定權
In case of dispute, Harbour Grand Hong Kong reserves the right of the final decision

如有任何查詢或預訂酒席，請致電(852) 2121 2656或電郵至catering@hghkcatering.com與宴會部聯絡

For further details & reservation, please contact our Catering Office at (852) 2121 2656 or email catering@hghkcatering.com

2026/ 2027 年西式婚宴晚宴菜譜 2026 / 2027 Wedding Set Dinner Menu

Menu A

蟹肉沙律配牛油果蓉及三文魚子
Crab meat salad, avocado puree, salmon roe

烤南瓜湯配帶子雲吞
Roasted pumpkin soup, scallop dumpling

焗鱸魚伴龍蝦汁、迷迭香烤薯及田園蔬菜
Oven-baked sea bass with lobster sauce,
rosemary potato confit, garden greens

或 OR

紅酒汁慢煮牛臉頰配松露薯茸及田園蔬菜
Merlot slow-braised beef cheek,
truffle mashed potato, seasonal greens

香栗慕絲伴榛子脆脆及焦糖朱古力醬
Chestnut bavaroise, hazelnut crunch, caramel chocolate sauce

精美甜點
Petits fours

咖啡或茶
Coffee or tea

港幣 1,128 元 (每位用)
HK\$1,128 per person

包括席間 3 小時無限量供應橙汁、汽水、本地啤酒及特選紅/白餐酒
Includes unlimited serving of chilled orange juice, soft drinks, house beer and house red/ white wine for 3 hours

加一服務費

All prices are subject to 10% service charge

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

以上菜譜價錢供應期由即日起至 2027 年 12 月 31 日止
Prices valid from now until 31 December 2027

2026 / 2027 年西式婚宴晚宴菜譜
2026 / 2027 Wedding Set Dinner Menu

Menu B

鵝肝醬配甜酒啫喱、無花果乾及香脆法式多士
Foie gras terrine,
hydrated figs, sweet wine jelly, toasted brioche

干邑龍蝦湯配大蝦雲吞
Lobster bisque, prawn ravioli

香燒牛柳配芹菜茸、松露乾葱餅及田園蔬菜
Beef tenderloin,
celeriac purée, truffled shallot cake, glazed vegetables

或 OR

燒汁焗鱈魚配甜薯茸及田園蔬菜
Teriyaki cod fish,
sweet potato puree, seasonal greens

紅粉香檳慕絲伴紅莓
Ice champagne mousse with forest berry

精美甜點
Petits fours

咖啡或茶
Coffee or tea

港幣 1,228 元 (每位用)
HK\$1,228 per person

包括席間 3 小時無限量供應橙汁、汽水、本地啤酒及特選紅/白餐酒
Includes unlimited serving of chilled orange juice, soft drinks, house beer and house red/ white wine for 3 hours

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2026/ 2027 年婚宴自助晚宴菜譜 2026 / 2027 Wedding Buffet Dinner Menu Menu A

前菜及沙律 Appetizers and Salads

特色凍海鮮盤：生蠔、凍蝦、翡翠螺及青口 Fresh oysters, prawns, sea whelk and mussels on ice
雜錦刺身 Assorted sashimi

壽司拼盤及加州卷 Assorted sushi and California rolls

煙魚拼盤 Smoked fish platter

粟米蛤蛋沙律 Boiled egg and sweet corn salad

香辣魷魚芹菜沙律 Spicy squid and celery salad

蘑菇長通粉沙律 Marinated mushroom and penne salad

凍雜菜碟 Cold marinated vegetables

泰式豬頸肉沙律 Thai pork neck salad

香蔥煙肉薯仔沙律 Creamed potato salad with chips bacon and spring onion

咖哩蛋黃醬雞肉菠蘿沙律 Chicken and pineapple salad with curry mayonnaise

凍肉拼盤 International cold cut platter

田園沙律 Garden green salad

(生菜、車厘茄、青瓜、粟米、甜椒、麵包粒、煙肉碎、巴馬臣芝士)

(Lettuce, cherry tomato, cucumber, sweet corn, bell pepper, croutons, bacon bites, parmesan cheese)

沙律醬汁 Choices of salad dressing

湯 Soup

西班牙香腸雞心豆湯 Spanish chorizo and chick pea soup

海鮮粟米羹 Sweet corn broth with seafood

麵包籃 Assorted bread rolls and butter

熱盤 Hot Selection

洋蔥燒汁煎鴨胸 Roasted duck breast with onion gravy

意式燴肉丸 Meatballs with tomato sauce

香草燒羊仔鞍 Roasted lamb with rosemary jus

香脆炸蝦 Crispy shrimp with sweet and sour sauce

煎三文魚配法式雜菜 Pan-fried salmon fillet with ratatouille

泰式青咖哩雞 Thai green curry chicken

韓式煎牛仔骨 Korean grilled short rib

雜菌扒豆腐 Braised bean curd with mixed mushroom

福建炒飯 Fried rice in Fujian style

香草雜菜扁意粉 Linguini with mixed vegetable and pesto sauce

鮑汁金菇炆伊麵 Braised e-fu noodles with enoki mushroom

清炒時蔬 Wok-fried seasonal vegetables

2026 / 2027 年婚宴自助晚宴菜譜
2026 / 2027 Wedding Buffet Dinner Menu

Menu A

中式燒味 Chinese Barbecued Corner

蜜汁叉燒 Honey glazed barbecued pork
玫瑰豉油雞 Marinated chicken in soya sauce
中式燒鴨 Roasted duck

烤肉 Roasted Carving

燒西冷牛肉 Roasted beef sirloin

甜品 Dessert

栗子慕絲撻 Chestnut mousse tart
季節鮮果盤 Fresh seasonal fruit platter
黑芝麻芝士蛋糕 Black sesame cheese cake
芒果雪芳蛋糕 Mango chiffon cake
咖啡慕絲蛋糕 Coffee mousse cake
香橙朱古力蛋糕 Orange chocolate dome
椰子蛋糕 Coconut cake
法式朱古力燉蛋 Chocolate crème brûlée
荔枝西米布甸 Lychee rice pudding
蓮子紅豆沙 Sweetened red bean cream
意大利芝士蛋糕 Tiramisu
焗蘋果撻 Baked apple tart
紫米椰汁糕 Red glutinous rice and coconut milk pudding

咖啡或茶 Coffee or tea

**港幣 1,328 元 (每位用)
HK\$1,328 per person**

包括席間 3 小時無限量供應橙汁、汽水、本地啤酒及特選紅/白餐酒
Includes unlimited serving of chilled orange juice, soft drinks, house beer and house red/ white wine for 3 hours

加一服務費
All prices are subject to 10% service charge

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2026/ 2027 年婚宴自助晚宴菜譜 2026 / 2027 Wedding Buffet Dinner Menu

Menu B

前菜及沙律 Appetizers and Salads

特色凍海鮮盤：生蠔、凍蝦、翡翠螺及青口 Fresh oysters, prawns, sea whelk and mussels on ice
 雜錦刺身 Assorted sashimi
 壽司拼盤及加州卷 Assorted sushi and California rolls
 煙魚拼盤 Smoked fish platter
 日式蟹籽沙律 Crab roe salad
 吞拿魚沙律 Tuna nicoise salad
 意粉煙鴨胸沙律 Pasta salad with smoked duck breast
 巴馬火腿配蜜瓜 Parma ham and honey melon
 凍雜菜碟 Cold marinated vegetables
 芝麻海蜇 Jelly fish marinated with sesame
 泰式海鮮沙律 Thai seafood & glass noodle salad
 德國薯仔沙律 German potato salad
 田園沙律 Garden green salad
 (生菜、車厘茄、青瓜、粟米、甜椒、麵包粒、煙肉碎、巴馬臣芝士)
 (Lettuce, cherry tomato, cucumber, sweet corn, bell pepper, croutons, bacon bites, parmesan cheese)
 沙律醬汁 Choices of salad dressing

湯 Soup

干邑龍蝦湯 Lobster bisque
 瑤柱鴨絲羹 Braised conpoy and duck meat broth
 麵包籃 Assorted bread rolls and butter

熱盤 Hot Selection

當紅脆皮雞 Deep fried crispy chicken
 香蒜迷迭香燒豬柳 Roasted pork loin with garlic and rosemary
 川汁翡翠炒花姿 Sautéed cuttlefish with vegetables and chilli sauce
 淡咖哩汁焗三文魚 Baked salmon fillet with light curry sauce
 咕嚕蝦球 Sweet and sour prawn
 法式紅酒燴牛肉 Beef coq au vin
 美式燒排骨 Roasted BBQ spare rib
 生菜絲雞粒炒飯 Fried rice with diced chicken and lettuce
 焗田園千層麵 Vegetable lasagna
 白酒海鮮意粉 Seafood spaghetti with white wine sauce
 日式燒汁炒雜菌 Sautéed mixed mushroom
 清炒時蔬 Wok-fried seasonal vegetables

2026 / 2027 年婚宴自助晚宴菜譜

2026 / 2027 Wedding Buffet Dinner Menu

Menu B

中式燒味 Chinese Barbecued Corner

鴻運乳豬件 Roasted suckling pig slices
蜜汁叉燒 Honey glazed barbecued pork
玫瑰豉油雞 Marinated chicken in soya sauce

烤肉 Roasted Carving

燒西冷牛肉 Roasted beef sirloin

甜品 Dessert

季節鮮果盤 Fresh seasonal fruit platter
2 款雪糕 Ice cream (2 choices)
意大利芝士餅 Tiramisu
杏仁忌廉蛋糕 Almond cream cake
咖啡甜酒芝士蛋糕 Bailey cheese cake
香脆朱古力蛋糕 Crunchy chocolate cake
香梨慕絲蛋糕 Pear mousse cake
綠茶焦糖燉蛋 Green tea crème brûlée
椰子菠蘿慕絲 Coconut and pineapple dome
香草焦糖慕絲 Vanilla and caramel mousse
焗麵包布甸 Bread pudding with vanilla sauce
栗子撻 Mini chestnut tart
椰汁凍糕 Coconut milk pudding

咖啡或茶 Coffee or tea

港幣 1,428 元 (每位用)
HK\$1,428 per person

包括席間 3 小時無限量供應橙汁、汽水、本地啤酒及特選紅/白餐酒
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