

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 with Terrace 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起至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@ghkcatering.com](mailto:catering@ghkcatering.com)與宴會部聯絡

For further details & reservation, please contact our Catering Office at (852) 2121 2656 or email [catering@ghkcatering.com](mailto:catering@ghkcatering.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、松露乾蔥餅及田園蔬菜  
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

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 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  
粟米烩蛋沙律 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

如菜譜或價格上有任何調整，恕不另行通知

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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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