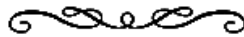


浪漫的愛證婚派對套餐
Romance Love Wedding Ceremony Party Package

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

婚禮午宴
Wedding Lunch

三道菜餚西式套餐每位由港幣 838 元起
自助午宴每位由港幣 1,038 元起
3-course Western Set Lunch Menus from HK\$838 per person
Western Buffet Lunch Menus from HK\$1,038 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(由上午十一時至下午四時)
Complimentary use of Le 188° Restaurant & Lounge with Terrace on 41/F overlooking the stunning Victoria Harbour from 11:00am – 16:00 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
- 三磅鮮忌廉蛋糕於雞尾酒會時享用
One 3 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@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 年西式婚宴午宴菜譜
2026 / 2027 Wedding Western Set Lunch Menu

Menu A

醃三文魚配露筍沙律及薑橙醋汁
Citrus cured salmon,
asparagus salad, ginger-orange vinaigrette

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香焗春雞配羊肚菌汁、烤薯及田園蔬菜
Roasted spring chicken,
creamy morel mushroom, roasted potato and glazed vegetables

或 OR

燒西冷牛扒配炒野菌、烤薯及田園蔬菜
Grilled striploin steak,
wild mushroom, roasted potato and glazed vegetables

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伯爵茶朱古力慕絲配可可脆脆及吉士忌廉
Earl grey and chocolate dome,
crispy cocoa nibs, custard cream

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咖啡或茶
Coffee or tea

港幣 838 元 (每位用)
HK\$838 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 年西式婚宴午宴菜譜
2026 / 2027 Wedding Western Set Lunch Menu
Menu B

燒吞拿魚配香芒沙律及日本芥末千島汁
Pan-seared tuna, mango salad, wasabi mayonnaise

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蟹肉濃湯
Crab bisque, lemony croutons

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香燒牛柳配焗南瓜、田園蔬菜及迷迭香燒汁
Roasted beef tenderloin,
glazed pumpkin, garden greens, rosemary jus

或 OR

香煎鱸魚配南瓜茸及田園蔬菜
Crispy sea bass,
pumpkin puree, garden greens

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薑味芒果熱情果慕絲伴芒果蓉及椰子脆脆
Mango passion fruit ginger delight,
mango coulis, coconut crumble

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咖啡或茶
Coffee or tea

港幣 938 元 (每位用)
HK\$938 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 年婚宴自助午宴菜譜

2026 / 2027 Wedding Buffet Lunch Menu

Menu A

前菜及沙律 Appetizers and Salads

特色凍海鮮盤: 生蠔、凍蝦及青口 Fresh oysters, prawns and mussels on ice
雜錦刺身 Assorted sashimi
壽司拼盤及加州卷 Assorted sushi and California rolls
吞拿魚沙律 Tuna fish salad
泰式柚子沙律 Thai pomelo salad
煙魚拼盤 Smoked fish platter
香辣鮮魷西芹沙律 Spicy squid and celery salad
煙三文魚薯仔沙律 Smoked salmon and potato salad
煙鴨胸意粉沙律 Pasta salad with smoked duck breast
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

青口忌廉湯 Mussels cream soup
麵包籃 Assorted bread rolls and butter

熱盤 Hot Selection

香橙燴鴨胸 Braised duck breast with orange sauce
法式香草焗魚柳 Baked fish fillet with herb crust
洋蔥汁燴香腸 Grilled sausage with onion sauce
美式香烤雞腿 BBQ chicken drumstick
雙菇扒時蔬 Braised twin mushroom with vegetables
香草蕃茄燴牛肋骨 Stewed short rib with pesto tomato sauce
雜菌咖喱 Mixed mushroom curry
泰式雞肉炒飯 Fried rice with chicken
意大利海鮮幼麵 Seafood tagliatelle
迷迭香烤薯 Rosemary roasted potatoes

2026 年婚宴自助午餐菜譜

2026 Wedding Buffet Lunch Menu

Menu A

中式燒味 Chinese Barbecued Corner

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

烤肉 Roasted Carving

燒西冷牛肉 Roasted beef sirloin

甜品 Dessert

法式榛子脆餅 Hazelnut Dacquoise
紐約芝士蛋糕 New York cheese cake
意大利香草奶凍 Vanilla panna cotta
法式熱情果燉蛋 Passion fruit crème brûlée
伯爵茶朱古力蛋糕 Earl grey chocolate cake
季節鮮果盤 Fresh seasonal fruit platter
意大利芝士蛋糕 Tiramisu
蓮子紅豆沙 Sweetened red bean cream
紫米椰汁糕 Red glutinous rice and coconut milk pudding
栗子香草蛋糕 Chestnut and vanilla cake
朱古力布朗尼 American brownie
蘋果班戟 Apple pancake with calvados sabayon

咖啡或茶 Coffee or tea

港幣 1,038 元 (每位用)
HK\$1,038 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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Prices valid from now until 31 December 2027

2026/ 2027 年婚宴自助午宴菜譜

2026 / 2027 Wedding Buffet Lunch Menu

Menu B

前菜及沙律 Appetizers and Salads

特色凍海鮮盤: 生蠔、凍蝦及青口 Fresh oysters, prawns and mussels on ice
雜錦刺身 Assorted sashimi
壽司拼盤及加州卷 Assorted sushi and California rolls
華多夫雞肉沙律 Waldorf salad
凍雜菜碟 Cold marinated vegetables
煙魚拼盤 Smoked fish platter
鴨肉凍批 Home-made duck terrine
香蔥煙肉薯仔沙律 Creamed potato salad with chips bacon and spring onion
地中海海鮮沙律 Mediterranean seafood salad
玉子豆腐沙律 Egg tofu salad
烤南瓜沙律 Roasted pumpkin 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
海鮮粟米羹 Sweet corn and seafood broth
麵包籃 Assorted bread rolls and butter

熱盤 Hot Selection

咕嚕蝦球 Sweet and sour prawn
香煎魚柳伴甜椒汁 Pan-fried fish fillet with bell pepper sauce
羊仔鞍伴洋葱燒汁 Roasted lamb with onion gravy sauce
芝麻蜜糖燒雞 Roasted chicken with sesame honey sauce
鴨肉紅咖哩 Indian duck red curry
柚子蜜排骨 Pork spare rib with pomelo honey sauce
葡汁焗時蔬 Baked vegetables in Portuguese sauce
鮑汁金菇炆伊麵 Braised e-fu noodles with enoki mushroom
翡翠海皇炒飯 Fried rice with seafood and vegetables
焗肉醬意粉 Spaghetti bolognaise

2026/ 2027 年婚宴自助午宴菜譜
2026 / 2027 Wedding Buffet Lunch 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
中式燒鴨 Roasted duck

烤肉 Roasted Carving

燒西冷牛肉 Roasted beef sirloin

甜品 Dessert

香草焦糖慕絲 Vanilla and caramel mousse
2 款雪糕 Ice cream (2 choices)
香梨慕思蛋糕 Pear mousse cake
士多啤梨芝士蛋糕 Strawberry cheese cake
意大利芝士蛋糕 Tiramisu
法式焦糖燉蛋 Crème brûlée
白朱古力綠茶蛋糕 White chocolate and green tea cake
季節鮮果盤 Fresh seasonal fruit platter
芒果雪芳蛋糕 Mango chiffon cake
香濃朱古力蛋糕 Chocolate truffle cake
芝麻笑口棗 Crispy sesame dough
焗蘋果撻 Baked apple tart

咖啡或茶 Coffee or tea

港幣 1,138 元 (每位用)
HK\$1,138 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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