

2024 WEDDING PACKAGE 2024 婚宴套餐

Complimentary Benefits 尊享優惠	Minimum 8 tables / 96 persons 8席或以上 / 96人或以上	Minimum 15 tables / 180 persons 15席或以上 / 180人或以上	Minimum 20 tables / 240 persons 20席或以上 / 240人或以上
1-night accommodation and buffet breakfast for two on the following morning 1晚住宿及翌日雙人自助早餐	—	Diamond Room 方塊客房	Queen Suite 女王套房
# Chauffeured limousine service for 3 hours (decoration, tunnel and parking fees are excluded) OR Extra 1-night accommodation in a Diamond Room # 豪華轎車連司機3小時服務 (不包括裝飾、隧道及泊車費用) 或 額外1晚方塊客房住宿 # for dinner menu only 晚宴套餐專享	—	*	*
Setting of Bride & Groom's name (Chinese or English) on in-house backdrop 婚宴背景新人名字 (中文或英文) 佈置	*	*	*
Welcome fruit punch (one hour) 1小時迎賓雜果實治	—	*	*
Fresh fruit cream wedding cake 鮮果忌廉結婚蛋糕	3 pounds 磅	5 pounds 磅	8 pounds 磅
Decorated mock wedding cake for cake-cutting ceremony and photo shooting 結婚蛋糕供切餅儀式及拍照使用	3 tier 層	5 tier 層	5 tier 層
1 bottle of house champagne for toasting ceremony 祝酒香檳1瓶	*	*	*
Valet parking spaces 代客泊車車位	2 valets 個	4 valets 個	6 valets 個
Guest signature book 婚宴嘉賓提名冊	*	*	*
Use of built-in AV equipment 免費使用婚宴場內影音設備	*	*	*
Splendid silk floral centerpieces for reception table and each dining table 全場席上及迎賓桌絲花擺設	*	*	*
Table linen & seat covers 全場華麗桌布及椅套	*	*	*
Invitation cards (8 sets per table, printing excluded) 精美請柬 (每席8套, 不包括內文印刷)	*	*	*
Mahjong entertainment with Chinese tea 麻雀耍樂及中式香茗	*	*	*
Free corkage for self-brought spirit (1 bottle per table) 自携烈酒免收開瓶費 (每席1瓶)	*	*	*
Buffet dinner at Café A for 2 persons to celebrate the 1st Wedding Anniversary 於酒店享用雙人自助晚餐, 慶祝1週年結婚紀念	—	—	*
Enjoy 10% discount on 100 Days / Full Moon Celebration Banquet 於宴會廳舉行百日宴或彌月宴可享九折優惠	*	*	*
Preferential room rates for guests wishing to stay at the hotel 預訂客房優惠	*	*	*

For enquiries and reservations, please contact our Event Management Team at

+852 3893 2879 or email to catering@hotelaalexandrahk.com

查詢及預訂, 請致電 +852 3893 2879 或電郵至宴會及會議統籌部 catering@hotelaalexandrahk.com

Hotel address: 32 City Garden Road, North Point, Hong Kong (MTR Fortress Hill Station, Exit B)

酒店地址: 香港北角城市花園道32號 (港鐵炮台山站B出口)

2024 Western Wedding Dinner Buffet Menu A 2024 Western Wedding Dinner Buffet Menu B

2024 西式婚禮自助晚餐 A

2024 西式婚禮自助晚餐 B

Appetizers & Salads 前菜及沙律

Smoked Fish Platter with Caper 煙魚拼盤配水瓜柳
Assorted Cold Cut Platter with Pickle and Marinated Olive
雜錦凍肉拼盤配酸菜及橄欖
Black Fungus and Shredded Chicken Salad with Sichuan Pepper Dressing
川辣雞絲木耳沙律
Orzo Pasta Salad with Chorizo and Bell Pepper 通心粉沙律配西班牙腸及甜椒
Roasted Cauliflower and Shrimp Salad with Pomegranate 烤椰菜花石榴鮮蝦沙律
Vietnamese Squid and Glass Noodle Salad 越式魷魚粉絲沙律
Eggplant, Green Lentil and Sun-Dried Tomato with Peppermint Leaf
茄子青扁豆及蕃茄配薄荷葉
Renkon Salad with Sesame 芝麻蓮藕沙律
Caprese Salad 水牛芝士蕃茄沙律

Fresh Salad Green 新鮮沙律蔬菜

Romaine Lettuce, Tower Mesclun Mixed Greens and Lollo Rosso
羅馬生菜、鮮雜菜及紅葉生菜
Sliced Cucumber, Cherry Tomato, Red Kidney Bean,
Corn Kernel, Shredded Carrot and Jade Sprout
青瓜片、車厘茄、紅腰豆、粟米粒、甘菊絲及豆芽苗
Dressings: Balsamic Vinaigrette, Italian,
French Dressing and Japanese Sesame Dressing
醬汁：意大利黑醋汁、意式沙律醬、法式沙律醬及日式芝麻醬
Condiments: Croûton, Bacon, Shaved Parmesan Cheese and Lemon Wedges
配料：脆麵包、煙肉、巴馬臣芝士片及檸檬角

Sushi & Sashimi 壽司及刺身

Assorted Sashimi (Salmon, Tuna, Hamachi and Octopus)
雜錦日式刺身(三文魚、吞拿魚、油甘魚及八爪魚)
Assorted Sushi and California Roll 雜錦壽司及加州卷
Served with Wasabi, Soya Sauce and Pickled Ginger 配芥末、醬油及子薑

Seafood on Ice 冰凍海鮮盤

Shrimp, Sea Whelk and Mussel 凍蝦、翡翠螺、青口
Dressings: Lemon Wedge, Tabasco Sauce,
Red Wine Vinegar with Shallot and Cocktail Sauce
醬汁：檸檬角、辣椒汁、乾蔥紅酒醋及雞尾酒汁

Soup 湯

Cream of Wild Mushroom 野菌忌廉湯
Double-boiled Chicken with Coconut and Snow Fungus 椰子雪耳燉雞
Selection of Sliced Bread and Roll, Grissini 精選麵包籃

Carving 烤肉

Roasted U.S. Prime Sirloin Steak 慢烤原條特級西冷牛扒
Dressing: Gravy Sauce and Pommery Mustard 配燒汁及法國芥末

Hot Dishes 熱盤

Barbecued Meat Platter 中式燒味拼盤
Roasted Provencal Lamb Rack with Rosemary Gravy 烤寶雲蘇羊鞍配迷迭香燒汁
Roasted BBQ Pork Spare Ribs with Mixed Nuts 美式醬燒排骨伴雜錦果仁
Indian Butter Chicken, Basmati Rice 印度牛油雞配印度香飯
Steamed Fresh Sea Garoupa with Supreme Soya Sauce 清蒸原條海斑
Sautéed Shrimps with Bamboo Pith and Black Fungus 竹笙雲耳炒蝦仁
Sautéed Mushrooms and Baby Asparagus with Chinese Yam 炒雜菌伴蘆筍鮮淮山
Fried Five Grain Rice with Preserved Olive and Okra 秋葵檳菜炒五穀香飯
Trio Cheese Baked Penne Pasta, Pumpkin & Porcini with Cream Sauce
南瓜牛肝菌蝴蝶粉

Desserts 甜品

Baked Apple Crumble with Vanilla Sauce 焗蘋果金寶配雲呢拿醬
Black Glutinous Rice Syrup with Coconut 椰汁黑糯米
Dark and White Chocolate Mousse 黑白朱古力慕絲
Mango Pomelo Sago Pudding 芒果柚子西米布甸
Jasmine Serradura 茉莉花木糠布甸
Japanese Matcha Cake Roll 日式抹茶卷
Parline Hazelnut Milk Chocolate Cake 榛子牛奶朱古力蛋糕
Baileys Irish Cream Cheesecake 百利甜酒芝士蛋糕
Fresh Fruit Platter 新鮮果碟
MÖVENPICK Ice-cream 雪糕
Coffee & Tea 咖啡及茶

每位 HK\$1,038 per person

1 January to 31 August 2024 | 2024年1月1日至8月31日

每位 HK\$1,118 per person

1 September to 31 December 2024 | 2024年9月1日至12月31日

Appetizers & Salads 前菜及沙律

Smoked Atlantic Salmon Slices with Traditional Condiments 煙三文魚伴傳統配料
Assorted Cold Cut Platter and Duck Liver Pate 雜錦凍肉拼盤及鴨肝批
Parma Ham with Cantaloupe Melon and Honey Dew Melon
意大利風乾火腿伴蜜瓜
Chicken with Pickle Lemon, Thyme and Roasted Artichoke Salad
香草檸檬雞肉燒朝鮮蓴沙律
Thai Spicy Prawn and Green Papaya Salad 香辣鮮蝦木瓜沙律
Japanese Potato and Blue Crab Meat Salad 日式馬鈴薯蟹肉沙律
Soft Bean Curd with Century Egg and Spicy Sesame Sauce 香辣芝麻皮蛋豆腐
Quinoa Salad with Hazelnut, Apple and Dried Cranberry
藜麥沙律配榛子、蘋果及紅莓乾
Marinated Mushroom Salad with Pesto Dressing 雜菌沙律配羅勒香草醬

Fresh Salad Green 新鮮沙律蔬菜

Romaine Lettuce, Tower Mesclun Mixed Green and Lollo Rosso
羅馬生菜、鮮雜菜及紅葉生菜
Sliced Cucumber, Cherry Tomato, Red Kidney Bean,
Corn Kernel, Shredded Carrot and Jade Sprout
青瓜片、車厘茄、紅腰豆、粟米粒、甘菊絲及豆芽苗
Dressings: Balsamic Vinaigrette, Italian,
French Dressing and Japanese Sesame Dressing
醬汁：意大利黑醋汁、意式沙律醬、法式沙律醬及日式芝麻醬
Condiments: Croûton, Bacon, Shaved Parmesan Cheese and Lemon Wedges
配料：脆麵包、煙肉、巴馬臣芝士片及檸檬角

Sushi & Sashimi 壽司及刺身

Assorted Sashimi
(Salmon, Tuna, Hamachi, Octopus, Shrimp Ebi and Akagai Clam)
雜錦日式刺身(三文魚、吞拿魚、油甘魚、八爪魚、甜蝦、赤貝)
Assorted Sushi, Seared Nigiri Sushi and California Roll 雜錦壽司、炙炙壽司及加州卷
Served with Wasabi, Soya Sauce and Pickled Ginger 配日式芥末、醬油及子薑

Seafood on Ice 冰凍海鮮盤

Snow Crab Leg, Shrimp, Sea Whelk, and Mussel
鱈場蟹腳、凍蝦、翡翠螺及青口
Dressings: Lemon Wedge, Tabasco Sauce,
Red Wine Vinegar with Shallot and Cocktail Sauce
醬汁：檸檬角、辣椒汁、乾蔥紅酒醋及雞尾酒汁

Soup 湯

Crustacean Bisque 大蝦海鮮濃湯
Double-boiled Chicken with Conch and Cordyceps Flower 蟲草花螺頭燉雞湯
Selection of Sliced Breads and Rolls, Grissini 精選麵包籃

Carving 烤肉

Roasted U.S. Prime Sirloin 慢烤原條特級西冷牛扒
Roasted Lamb Rack with Tarragon Jus 燒羊架配他拉根香草汁
Dressing: Gravy Sauce and Pommery Mustard 配燒汁及法國芥末

Hot Dishes 熱盤

Teriyaki Abalone 日式磯燒鮑魚
Barbecued Meat Platter 中式燒味拼盤
Roasted Duck Breast with Cherry Brandy Sauce 燒鴨胸配車厘子百蘭地汁
Beef Rendang with Steamed Rice 巴東牛肉配香飯
Sautéed Scallop with Broccoli and Lily Bulb 帶子百合炒西蘭花
Oven-Baked Sea Garoupa Fillet with Champagne Sauce 焗石斑柳配香檳汁
Roasted Chicken with Porcini Cream Sauce 烤雞配牛肝菌忌廉汁
Braised Shanghai Brassica with Black Mushroom in Oyster Sauce 蠔皇花菇扒小棠菜
Fried Rice in Fujian Style 福建炒香飯
Baked Lasagne with Seafood and Cheese 芝士焗海鮮千層麵

Desserts 甜品

Pastel De Nata 葡式蛋撻
Sweetened Almond Cream with Egg White 蛋白杏仁茶
Classic Panna Cotta 意式奶凍
Wild Raspberry and Coconut Mousse 野生紅桑子椰子慕絲杯
Slow-cooked Beth's Pear Almond Tart 慢烤洋梨杏仁撻
Banana Chocolate Cake 香蕉朱古力蛋糕
Mango Napoleon 芒果拿破崙
Sea Salt Caramel Cheese Cake 海鹽焦糖芝士餅
Fresh Fruit Platter 新鮮果碟
MÖVENPICK Ice-cream 雪糕
Coffee & Tea 咖啡及茶

每位 HK\$1,208 per person

1 January to 31 August 2024 | 2024年1月1日至8月31日

每位 HK\$1,288 per person

1 September to 31 December 2024 | 2024年9月1日至12月31日

Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours.
包括無限量供應汽水、橙汁及精選啤酒3小時。

Beverage Upgrade: Unlimited serving of house wine for 3 hours, supplement HK\$50 per person.
餐酒升級：3小時精選紅白酒酒無限量供應，每位額外收費HK\$50。

Seasonal ingredients on the menu may be subjected to changes, depending on the availability.

All above prices are subject to 10% service charge.

餐單上提供的食材供應有可能受季節影響，歷山酒店保留最終決定權以更換同等價值的食材。

以上價目另加一服務費。