33 GLASSERIE

EDDING DINNER PACKAGE

金陵乳豬全體 牛肝菌醬爆花枝蝦球 金銀元貝扒鴛鴦蔬 百花炸釀鮮蟹鉗 *紅燒竹笙花膠翅 原隻八頭鮑魚伴花菇 清蒸游水沙巴龍躉 紅鷥一品燒雞 金瑤蛋白炒絲苗

雙喜伊麵 精美甜品 芋頭紫米露 Roasted Whole Suckling Pig

Sauteed Prawn & Cuttlefish with Vegetables Braised Scallops with Mixed Vegetables

Deep Fried Stuffed Crab Claw

* Braised Shark's Fin Soup with Fish Maw & Chicken & Bamboo Fungus

Braised Whole Abalone with Mushroom

Steamed Fresh Garoupa Deep Fried Crispy Chicken

Fried Rice with Conpoy & Egg White

Braised E-Fu Noodles Chinese Petits Fours

Taro & Black Rice with Coconut Milk

星期—至四,公眾假期及公眾假期前夕除外 HK\$10,688

HK\$11,888 星期五至日、公眾假期及前夕及特別日子 Fri to Sun, Public Holidays, Public Holiday Eves & Special Dates

MENU II

金豬耀紅袍

黑松露翡翠蝦球珊瑚蚌

鮮蟹肉扒玉環瑤柱脯

*紅燒花膠海皇翅 原隻六頭湯鮑伴鵝掌

清蒸游水大老虎斑 當紅脆皮雞

櫻花蝦海皇炒飯 鮑汁珍菌燴伊面

良緣美點

銀耳杞子圓肉燉桃膠

Roasted Whole Suckling Pig

Sauteed Butterfly Prawn & Coral Clam in Black Truffle Paste

Braised Fresh Crab Meat and Conpoy with Melon Ring

胡麻沙律伴茶果子炸釀鮮蟹鉗 Deep Fried Stuffed Crab Claw with Flax Salad

* Braised Shark's Fin Soup with Fish Maw & Seafood

Braised Whole Abalone with Goose Web Steamed Fresh Giant Tiger Garoupa

Deep Fried Crispy Chicken

Fried Rice with Seafood & Cherry Shrimp Braised E-Fu Noodles with Mushroom

Chinese Petits Fours

Stewed Peach Gum with Longan Pulp and Snow Fungus HK\$12,888 ##註至日、公眾假期及前夕及特別日子 Frito Sun Public Hollday Even if Special Dates

星期一至四(公眾假期及公眾假期前夕除外) HK\$11,888 Mon to Thur except Public Holidays & Public Holiday Eves

MENU III

金豬迎囍耀紅袍 如意百合珊瑚玉帶子 生財多子瑤柱脯 香草芝士焗釀蟹蓋 *紅燒菜膽大包翅 原隻六頭湯鮑伴花膠 清蒸游水大海星斑 一品醬油燒雞 海皇黃金粒炒飯

鮑汁珍菌燴伊麵

甜甜蜜蜜

木瓜銀耳南北杏燉雪燕

Roasted Whole Suckling Pig

Sauteed Scallop & Coral Mussel with Vegetables & Walnut Braised Melon Ring with Whole Conpoy & Minced Garlic

Cheese Baked Stuffed Crab Shell

* Braised Shark's Fin with Supreme Soup Braised Whole Abalone with Fish Maw Steamed Fresh Giant Star Garoupa

Deep Fried Crispy Chicken Fried Rice with Seafood

Braised E-Fu Noodles with Mushroom

Chinese Petits Fours

Stewed Gum Karaya with Papaya with Snow Fungus

HK\$14,888

星期一至四(公眾假期及公眾假期前夕除外) Mon to Thur except Public Holidays & Public

星期五至日、公眾假期及前夕及特別日子 HK\$15,888

· 套餐價錢以每席十二位為準 Package charged at 12 persons per table 可轉無翅湯羹或附加費用轉燕窩 Shark's Fin Free Menu Available

以上菜單及酒水未包括加一服務費 10% service charge is excluded in the above menu and beverage package

·以上優惠只適用由2025年4月1日至2026年3月31日舉行之婚禮,但不適用於已落訂<mark>之婚</mark>禮 The above privileges are <mark>only applicabl</mark>e to we<mark>dd</mark>ing events from 1 Apr 2025 to 31 March 2026 but not applicable to the confirmed bookings

33 GLASSERIE

WEDDING DINNER PACKAGE

BEVERAGE MENU

A. 宴會間無限量供應指定汽水、冰凍橙汁及特選啤酒 Free flow of selected soft drinks, chilled orange juice and selected beer during banquet

每席收費 HK\$700 per table - 4小時(hours)

每席收費 HK\$900 per table - 6小時(hours)

B. 宴會間無限量供應指定汽水、冰凍橙汁、特選啤酒及餐飲紅酒、白酒 Free flow of selected soft drinks, chilled orange juice, selected beer, red wine and white wine during banquet

每席收費 HK\$1,000 per table - 4小時(hours)

每席收費 HK\$1,150 per table - 6小時(hours)

C. 宴會間無限量供應指定汽水、冰凍橙汁、特選啤酒及特選升級餐飲紅酒、白酒 Free flow of selected soft drinks, chilled orange juice, selected beer, premium red wine and white wine during banquet

每席收費 HK\$1,150 per table - 4小時(hours)

每席收費 HK\$1,350 per table - 6 小時(hours)

PRIVILEGES INCLUDE

- 免費提供指定戶外草地証婚空間 Complimentary use of deisgnated lawn area for wedding ceremony
- 免費提早30分鐘到場佈置 Complimentary use of 30 minutes prior to the event starting time for setup
- 奉送祝酒氣泡酒一支
 One complimentary bottle of sparkling wine for toasting
- 自攜洋酒免收開瓶費 Wavier of corkage charge
- 加HK\$5,000 享用席前小食3款
 Three types of pre-banquet snack at special price of HK\$5,000

VENUE AMENITIES & EQUIPMENT

- 提供基本室內婚禮佈置 Standard indoor decoration provided
- 提供接待枱、證婚枱及油畫架一個 Reception table, ceremony table and a canvas holder provided
- 提供敬茶茶壺、跪墊及祝酒用香檳杯
 Complimentary use of teapot, cushion and champagne glasses for wedding ceremony
- 模擬結婚蛋糕供拍攝使用 A dummy wedding cake for photography
- 提供麻雀耍樂 (視乎席數) Free mahjong games (subject to attendance)
- 提供音響、投影設備及兩支無線咪
 Use of audio visual system with 2 wireless handheld microphones
- 專業宴會助理貼身跟進新娘服務
 Complimentary bridal following up service
- 專業人員負責監控音響及影像播放 Complimentary service of managing and operating audio and visual equipment
- 不設自携食品及飲品進場 No food or drinks are allowed to bring in the venue
- · 食物份量按預定賓客人數及只供堂食 The food portion is subject to expected guest number and eat-in only
- ・以上套餐如有更改或停用或價目更新,恕不另行通知 The above packages are subject to change without prior notice
- ・如有任何爭議, The Glasshall Limited 保留一切最終決定權 In case of any disputes, the decision of The Glasshall Limited shall be final



33 GLASSERIE

WEDDING LUNCH PACKAGE

金豬耀紅袍 黑松露花枝蝦球 *紅燒竹笙花膠翅 蠔皇原隻鮑魚扒翡翠 清蒸游水沙巴龍躉 紅鷥一品燒雞 金瑤蛋白炒絲苗 鮑汁珍菌燴伊麵 精美甜品 芋頭紫米露

Roasted Whole Suckling Pig Sauteed Prawn & Cuttlefish in Black Truffle Paste * Braised Shark's Fin Soup with Fish Maw & Chicken & Bamboo Fungus Braised Whole Abalone with Vegetables Steamed Fresh Garoupa Deep Fried Crispy Chicken Fried Rice with Conpoy & Egg White Braised E-Fu Noodles with Mushroom Chinese Petits Fours

Taro & Black Rice with Coconut Milk

星期一至四(公眾假期及公眾假期前夕除外) Mon to Thur except Public Holidays & Public HK\$8,988

星期五至日、公眾假期及前夕及特別日子 Fri to Sun Public Holidays, Public Holiday Eves & Special Dates HK\$9,988

MENU II

金豬迎囍耀紅袍 翡翠百合珊瑚玉帶子 *紅燒蟹肉海皇翅 原隻六頭鮑魚伴花菇 清蒸游水大海星斑 當紅脆皮雞 蟹籽海皇炒飯 鮑汁珍菌燴伊面 良緣美點 銀耳杞子圓肉燉桃膠

Roasted Whole Suckling Pig Sauteed Scallop & Coral Mussel with Vegetables & Walnut *Braised Shark's Fin Soup with Seafood Braised Whole Abalone with Mushroom Steamed Fresh Giant Star Garoupa Deep Fried Crispy Chicken Fried Rice with Seafood Braised E-Fu Noodles with Mushroom Chinese Petits Fours

Stewed Peach Gum with Longan Pulp and Snow Fungus

HK\$11,988

星期一至四(公眾假期及公眾假期前夕除外 HK\$10,388 Mon to Thur except Public Holidays & Public Holidays & Public Holidays Eves

星期五至日、公眾假期及前夕及特別日子

BEVERAGE MENU

A. 宴會間無限量供應指定汽水、冰凍橙汁及特選啤酒 Free flow of selected soft drinks, chilled orange juice and selected beer during banquet

每席收費 HK\$700 per table - 4小時(hours)

B. 宴會間無限量供應指定汽水、冰凍橙汁、特選啤酒及餐飲紅酒、白酒 Free flow of selected soft drinks, chilled orange juice, selected beer, red wine and white wine during banquet

每席收費 HK\$1,000 per table - 4小時(hours)

C. 宴會間無限量供應指定汽水、冰凍橙汁、特選啤酒及特選升級餐飲紅酒、白酒 Free flow of selected soft drinks, chilled orange juice, selected beer, premium red wine and white wine during banquet

每席收費 HK\$1,150 per table - 4小時(hours)

無翅湯羹或附加費用轉燕窩 Shark's Fin Free Menu Available · 套餐價錢以每席十二位為準 Package charged at 12 persons per table 以上菜單及酒水未包括加一服務費 10% service charge is excluded in the above menu and beverage package

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33 GLASSERIE WEDDING LUNCH PACKAGE

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- One complimentary bottle of sparkling wine for toasting
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VENUE AMENITIES & EQUIPMENT

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- 提供麻雀耍樂 (視乎席數) Free mahjong games (subject to attendance)
- 提供音響、投影設備及兩支無線咪 Use of audio visual system with 2 wireless handheld microphones
- 專業宴會助理貼身跟進新娘服務 Complimentary bridal following up service
- 專業人員負責監控音響及影像播放 Complimentary service of managing and operating audio and visual equipment

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- 如有任何爭議, The Glasshall Limited 保留一切最終決定權 In case of any disputes, the decision of The Glasshall Limited shall be final