



THE

WHITE BARN

*Hong Kong*



遼闊山景真草地證婚

*Mountain view  
Real grass lawn ceremony*



優雅全白大帳篷

*Elegant*

*White Marquee*



夢幻燈光  
*Fairy Light*



需另收費 Need extra cost

# 優美自然風景打卡位

*Beautiful Nature  
and photo spot*





貴賓客廳及新娘房  
*VIP Lounge & Bridal Suite*



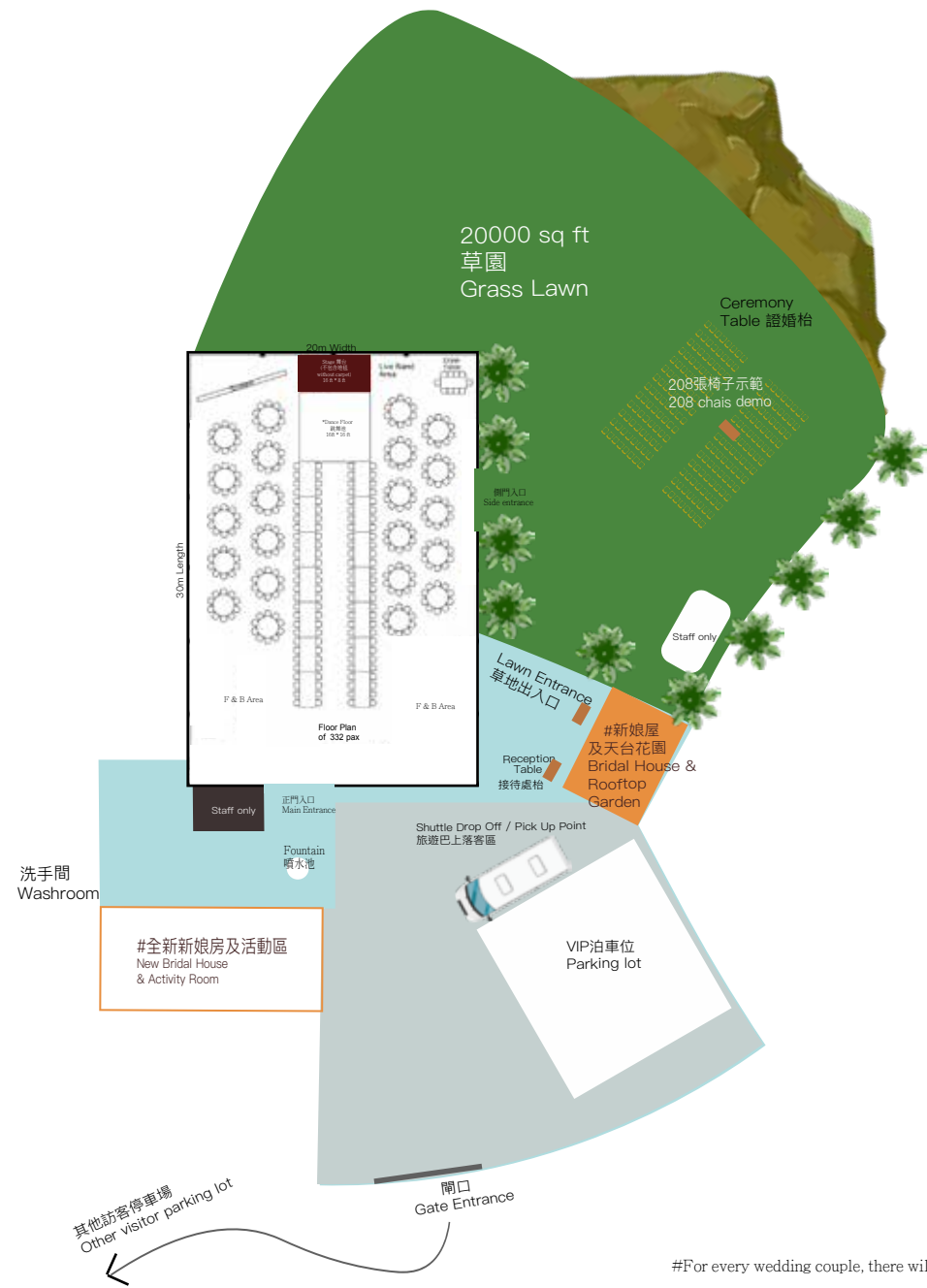
天台花園休憩區

*Rooftop*

*Garden*



容納人數 Pax capacity:  
150-400 pax



#For every wedding couple, there will be only one Bridal Suite for them 每個婚禮活動的新人只獲一間新娘房使用。

\*Dance Floor rental is needed if events are before Sep 2026; Dance Floor will become fixed infrastructure for events after Sep 2026  
\*2026年9月前可按需要租用跳舞池；2026年9月後跳舞池將成固定設施。



全年套餐 (7月、8月沒有提供)

All year Packages (Except July and August)

### 時段及流程 Duration and Rundown

		正式使用時間* Official time	預備時間# Preparation Time#	清場時間^ Clearing time*	建議流程 Suggested rundown
<b>COCKTAIL 酒會</b>	草地證婚暨酒會小食派對 Grass Lawn Ceremony & Cocktail Party	09:00-15:00	08:00-09:00	15:00-16:00	10:30 證婚儀式 12:00 午宴/酒會 14:00 送客 Wedding ceremony Lunch Banquet / Cocktail Guest departure
	草地證婚暨帳篷簡高貴自助午餐 Grass Lawn Ceremony & Marquee Hall Lunch Buffet				
<b>LUNCH BANQUET 午宴</b>	草地證婚暨帳篷優越半自助午餐 Grass Lawn Ceremony & Marquee Hall Lunch Semi Buffet	16:00-22:00	15:00-16:00	22:00-23:00	17:00 證婚儀式 19:00 晚宴 21:00 送客 Wedding ceremony Dinner Banquet Guest departure
	草地證婚暨帳篷豐盛自助晚宴 Grass Lawn Ceremony & Marquee Hall Dinner Buffet				
<b>DINNER BANQUET 晚宴</b>	草地證婚暨帳篷美饌半自助晚宴 Grass Lawn Ceremony & Marquee Hall Semi Buffet	早一晚 23:00-當晚 22:00	早一晚 22:00-23:00	當晚 22:00-23:00	14:00 接待飲品 15:00 證婚儀式 16:00 酒會小食 17:00 送客 18:00 接待飲品 19:00 晚宴 21:00 送客 Reception drink Wedding Ceremony Cocktail and food Guest departure Reception drink Dinner Banquet Guest departure
	24小時計劃：出門、草地證婚、 酒會派對暨帳篷豐盛自助晚宴 24 hour plan: Preparation, Grass Lawn Ceremony, Cocktail & Marquee Hall Dinner Buffet				
<b>24 Hour plan COCKTAIL &amp; BANQUET 24小時計劃 酒會及晚宴</b>	24小時計劃：出門、草地證婚、 酒會派對暨帳篷美饌半自助晚宴 24 hour plan: Preparation, Grass Lawn Ceremony, Cocktail & Marquee Hall Semi Buffet				

#預備時間適用於客人物資貨車到達、聘用供應商到場佈置等事宜，新娘屋仍未開放，詳情請向職員查詢。

Preparation time referse to unload of belongings of clients, set up of decoration items by vendors etc.  
Bridal house is not yet at this time. Please contact our staff for more information.

\*正式使用時間包含使用新娘房的進場及完成離場時間。

Official time includes the time of using and leaving the Bridal House.

^清場時間是指由客人聘用的供應商完成場內所有佈置品、垃圾等的清場及離場的時間。

Vendors should finish clearing their items including decoration items and garbage within the clearing time.

## 套餐包含細項 Package details

	按人頭 證婚椅子 Per pax chair for ceremony	證婚桌、 接待桌、 相簿桌 各一張	戶外傢俬 提供 Outdoor Furniture	餐枱提供 及佈置 Dining table & decor	非即棄餐具 Non-dispo- sable cutlery	餐飲自助 服務 Self service F & B	侍應上菜 及清碟服務 Plates serving & clearig on tables	桌上斟酒 服務 Drinks serving on tables	非酒精 飲品任飲 Free flow drink	免費 大電視 Free Monitor	免費音響 Free PA
草地證婚暨酒會小食派對 Grass Lawn Ceremony & Cocktail Party	✓	✓	✓	✓	✓	✓			✓ 5小時	✓	✓
草地證婚暨帳篷簡高貴自助午餐 Grass Lawn Ceremony & Marquee Hall Lunch Buffet	✓	✓	✓	✓	✓	✓			✓ 5小時	✓	✓
草地證婚暨帳篷優越半自助午餐 Grass Lawn Ceremony & Marquee Hall Lunch Semi Buffet	✓	✓	✓	✓	✓	✓	✓	✓	✓ 5小時	✓	✓
草地證婚暨帳篷豐盛自助晚宴 Grass Lawn Ceremony & Marquee Hall Dinner Buffet	✓	✓	✓	✓	✓	✓			✓ 5小時	✓	✓
草地證婚暨帳篷美饌半自助晚宴 Grass Lawn Ceremony & Marquee Hall Semi Buffet	✓	✓	✓	✓	✓	✓	✓	✓	✓ 5小時	✓	✓
24小時計劃：出門、草地證婚、 酒會派對暨帳篷豐盛自助晚宴 24 hour plan: Preparation, Grass Lawn Ceremony, Cocktail & Marquee Hall Dinner Buffet	✓	✓	✓	✓	✓	✓			✓ 7小時	✓	✓
24小時計劃：出門、草地證婚、 酒會派對暨帳篷美饌半自助晚宴 24 hour plan: Preparation, Grass Lawn Ceremony, Cocktail & Marquee Hall Semi Buffet	✓	✓	✓	✓	✓	✓	✓	✓	✓ 7小時	✓	✓

凡惠顧婚宴套餐可享以下優惠:  
Enjoy the following privileges :

免費提供敬茶茶具乙套  
Wedding tea ceremony set

免費提供新娘房及天台花園使用  
Bridal House

免費提供精美畫架擺放新人婚照  
Easel stand for wedding picture

免費提供仿真結婚蛋糕  
Wedding Dummy Cake

免費音響及電腦操作技術員  
Free provision of PA and computer technician

免費高清大電視 (指定位置)  
Free Provision of LED Wall

免費舞台階(不含地毯)  
Free Provision of Satge (Carpet exclusive)

跳舞池板 4.88米\*4.88米  
(2026年9月後成固定設施; 2026年9月前可按需要租用)

Dance Floor 4.88\*4.88m  
(Dance Floor rental is needed if events are before Sep 2026;  
Dance Floor will become fixed infrastructure for events after Sep 2026)

葡萄汽酒兩杯供祝酒之用  
2 glasses of sparkling wine for toasting

免收自攜洋酒開瓶費  
Free corkage for brought-in hard liquor

每20位賓客多贈1個免費車位  
1 free parking space will be provided for every 20 guests

優惠價追加項目，價錢請向銷售員查詢：  
Additional items at a discounted price:

現場歌手  
Live Singers

現場電子琴樂手連電子琴  
Live Pianist & Digital Piano

現場結他手連結他  
Live guitarist & guitar

現場長笛樂手  
Live flute player & Flue





額外音響設備  
Additional PA equipments

戶外用冷電子煙花效果  
Outdoor cold sparkle effects

跳舞池板 4.88米\*4.88米  
Dance Floor 4.88\*4.88m

酒會小食  
**Cocktail Party**  
(2小時 hour)

小點 Canapes

- 香橙鴨肝醬薄脆 Foie gras and orange crisps  
煙三文魚牛油果卷 Smoked salmon and avocado rolls  
迷你蕃茄芝士辣肉腸薄餅 Mini cheese and peperoni pizza  
巴馬火腿無花果法包 parma ham and fig bagueete  
芥末蝦肉凍杯 Wasabi panna cotta with shrimp  
一口紅莓醬素肉丸 One bite vegetarian meatball with raspberry jam   
一口威靈頓素牛柳 One bite vegetarian wellington beef   
法式朱古力酥 Pain au chocolat   
法式迷你牛角酥 Mini croissant 

飲品 Beverage

(任飲 Free flow)

橙汁 Orange Juice

汽水 Soft drink

熱茶 Hot Tea

啤酒 Beer

帳篷宴會廳自助午餐  
Marquee Hall Lunch Buffet  
(2小時 hour)

頭盤 Appetizers

原隻海蝦 Whole shrimp  
藍青口 Mussels  
巴馬火腿 Parma Ham  
牛仔腸 Veal sausage

沙律吧 Salad Bar

羅馬生菜, 紫椰菜, 火箭菜  
Romain lettuce, Arugula, Red cabbage  
青瓜粒、蕃茄粒、粟米粒 Cucumber, tomato and corn  
果仁粒, 煙肉粒, 煙鴨胸粒 Nuts, bacon crisps  
藜麥, 南瓜粒, 螺絲粉 Quinoa, Pumpkin dice, fusilli  
香橙粒, 蜜桃片 Orange cubes, peach slices

醬料 Dressings:  
芝士凱撒醬 Cheese caesar,  
黑醋汁 Balsamic  
初榨橄欖油 Extra virgin olive oil  
香草汁 Herb vinaigrette

湯及包類 Soup & Bread

蕃茄羅勒湯 Tomato and Basil Soup  
煙肉蘑菇忌廉湯 Bacon and mushroom cream soup  
精選手工麵包 Assorted artisan bread

熱小點 Hot Snack

意式炸芝士飯球 Fried Italian cheese rice ball  
脆皮奶卷 Crispy Milk Roll  
吉列炸蠔 Fried oysters  
炸吉列魚柳 Fried Fish fillet

熱盤 Hot Selection

法式紅酒燉豬 Red wine braised pork  
蟹肉扒時蔬 Braised seasonal vegetable with crab meat  
日式照燒雞扒 Grilled chicken thigh with teriyaki sauce  
燒泰式豬頸肉 Roasted Thai style pork neck meat  
櫻花蝦帶子炒飯 Fried rice with scallop & Sakura shrimps  
黑松露蘑菇意大利飯 Truffle mushroom risotto  
白汁菠菜野菌長通粉 Spinach and mushroom cream penne  
碳燒雞肉串 Grilled chicken skewer

甜品 Dessert

雪糕 Ice cream:  
抹茶 Matcha  
雲呢拿 Vanilla  
朱古力 Chocolate

爆谷 Pop corn

飲品 Beverage  
(任飲 Free flow)

橙汁 Orange Juice  
汽水 Soft drink  
冷熱茶 Hot Tea

帳篷宴會廳自助晚宴  
Marquee Hall Buffet Dinner  
(2小時 hour)

頭盤 Appetizers

原隻海蝦 Whole shrimp  
藍青口 Mussels  
巴馬火腿 Parma Ham  
牛仔腸 Veal sausage  
煙三文魚 Smoked salmon  
辣肉腸 Salami

沙律吧 Salad Bar

羅馬生菜, 紫椰菜, 火箭菜  
Romain lettuce, Arugula, Red cabbage  
青瓜粒、蕃茄粒、粟米粒 Cucumber, tomato and corn  
果仁粒, 煙肉粒, 煙鴨胸粒 Nuts, bacon crisps  
藜麥, 南瓜粒, 螺絲粉 Quinoa, Pumpkin dice, fusilli  
香橙粒, 蜜桃片 Orange cubes, peach slices

醬料 Dressings:

芝士凱撒醬 Cheese caesar,  
黑醋汁 Balsamic  
初榨橄欖油 Extra virgin olive oil  
香草汁 Herb vinaigrette

湯及包類 Soup & Bread

蕃茄羅勒湯 Tomato and Basil Soup  
煙肉蘑菇忌廉湯 Bacon and mushroom cream soup  
精選手工麵包 Assorted artisan bread

熱小點 Hot Snack

意式炸芝士飯球 Fried Italian cheese rice ball  
脆皮奶卷 Crispy Milk Roll  
吉列炸蠔 Fried oysters  
炸吉列魚柳 Fried Fish fillet

熱盤 Hot Selection

法式紅酒燉豬 Red wine braised pork  
黑松露蘑菇意大利飯 Truffle mushroom risotto  
白汁菠菜野菌長通粉 Spinach and mushroom cream penne  
香茅椰汁雞肉 Braised chicken with lemon grass cream sauce  
蟹肉扒時蔬 Braised seasonal vegetable with crab meat  
櫻花蝦帶子炒飯 Fried rice with scallop & Sakura shrimps  
雜菌炆伊麵 Braised E-fu Noodles with Mushrooms  
京蔥炒羊肉片 Sauteed Lamb Slices with Scallion

即燒 Carving Station

燒紐西蘭牛柳 配 羊肚菌忌廉汁、芥末、辣根醬  
Roasted Beef Tenderloin  
with morel mushroom cream sauce,  
mustard, horseradish cream  
炭燒雞肉串 Grilled chicken skewer  
日式照燒雞扒 Grilled chicken thigh with teriyaki sauce  
燒泰式豬頸肉 Roasted Thai style pork neck meat

蒸小點 Steam Snack

羽衣甘藍素菜餃 Spinach dumpling with kale  
上素鮮竹卷 Vegetarian beancurd sheet roll  
墨魚餅 Premium cuttlefish cake  
蟲草花雞肉燒賣 Chicken shao mai  
with cordyceps flower

中式燒味拼盤  
Chinese BBQ platter

燒腩仔 Roasted pork belly  
玫瑰油雞 Chicken  
叉燒 Char siu

甜品 Dessert

雪糕 Ice cream :  
抹茶 Matcha  
雲呢拿 Vanilla  
朱古力 Chocolate  
曲奇妙趣 Cookies n cream  
豆腐 Tofu  
芝麻 Sesame

爆谷 Pop corn

飲品 Beverage  
(任飲 Free flow)

橙汁 Orange Juice  
汽水 Soft drink  
冷熱茶 Hot Tea

## 帳篷半自助午宴

### Marquee Banquet Semi Lunch BUFFET

(參考菜單 Sample Menu)

#### 自助前菜

##### Self served Appetizers

煙三文魚 Smoked Salmon

巴馬火腿 Parma Ham


凍蝦 Cold prawns

各款沙律菜 Leafy greens 

各款沙律醬汁 Dressings

#### 自助湯、餐包

##### Self served soup & bread

蕃茄羅勒湯 Tomato and Basil Soup 

煙肉蘑菇忌廉湯 Bacon and mushroom cream soup

精選手工麵包 Assorted artisan bread

#### 主菜的選擇

##### Choice of Entree

燒美國牛柳 配 松露菌汁

Roasted U.S. beef tenderloin with truffle sauce  
served with potatoe gratin, brussels sprouts and provencal tomatoes

or

香煎比目魚柳 配 羅勒香草汁

Chilean seabass fillet with basil sauce  
served with potatoe gratin, brussels sprouts and provencal tomatoes

#### 自助甜品

##### Self served Desserts

手工蝴蝶酥 Palmier cookie

意大利芝士餅 Tiramisu

黑芝麻豆腐芝士餅 Sesame cheese cake

迷你忌廉泡芙 Mini Cream puff

#### 飲品

##### Beverage

橙汁 Orange Juice

汽水 Soft drink

熱茶 Hot Tea

## 帳篷半自助晚宴

### Marquee Banquet Semi Dinner BUFFET

(參考菜單 Sample Menu)

#### 自助前菜

##### Self served Appetizers

煙三文魚 Smoked Salmon

巴馬火腿 Parma Ham

凍蝦 Cold prawns

各款沙律菜 Leafy greens

各款沙律醬汁 Dressings

#### 自助湯、餐包

##### Self served soup & bread

蕃茄羅勒湯 Tomato and Basil Soup

煙肉蘑菇忌廉湯 Bacon and mushroom cream soup

精選手工麵包 Assorted artisan bread

#### 主菜的選擇

##### Choice of Entree

燒紐西蘭牛柳 配 野菌汁

Roasted New Zealand beef tenderloin with mushroom sauce  
served with potatoe gratin, brussels sprouts and provencal tomatoes

or

香煎比目魚柳 配 檸檬牛油汁

Grilled halibut fillet with lemon butter sauce  
served with potatoe French bean, brussels sprouts and provencal tomatoes

#### 自助甜品

##### Self served Desserts

手工蝴蝶酥 Palmier cookie

意大利芝士餅 Tiramisu

黑芝麻豆腐芝士餅 Sesame cheese cake

迷你忌廉泡芙 Mini Cream puff

#### 飲品

##### Beverage

橙汁 Orange Juice

汽水 Soft drink

熱茶 Hot Tea



追加餐飲項目  
Add on F & B Items

甜品吧連桌  
Dessert Bar (table inclusive)

HK\$ 3888

Menu

牛油味馬德蓮 Butter madeleine  
朱古力馬德蓮 Chocolate madeleine  
合桃朱古力撻 Walnut chocolate tartlet  
香滑栗子撻 Chestnut tartlet  
檸檬軟芝士撻 Lemon cheese tartlet  
紅莓馬卡龍 Raspberry macarons  
朱古力布朗尼 Chocolate brownies  
焗咖啡雲石芝士餅 Coffee marble cheese cake  
迷你忌廉泡芙 Mini cream puff

(每款 Each kind 24件 pcs)

席前小食  
Pre banquet food station

HK\$ 6888

Menu

香橙鴨肝醬薄脆 Foie gras and orange crisps  
煙三文魚牛油果卷 Smoked salmon and avocado rolls  
迷你蕃茄芝士辣肉腸薄餅 Mini cheese and peperoni pizza  
巴馬火腿無花果法包 parma ham and fig baguete  
芥末蝦肉凍杯 Wasabi panna cotta with shrimp  
一口紅莓醬素肉丸 One bite vegetarian meatball with raspberry jam  
一口威靈頓素牛柳 One bite vegetarian wellington beef  
法式朱古力酥 Pain au chocalat  
法式迷你牛角酥 Mini croissant

(每款 Each kind 24件 pcs)

海鮮及肉類燒烤吧  
Seafood & Meat Grill Bar

時價  
Seasonal Price  
約Approx. HK\$ 300/位 head

Menu

波士頓龍蝦 Boston lobster  
有殼扇貝 Scallop with shell  
羊架 Lamb racks  
豬肋排 Pork ribs

請即向職員查詢價格，多謝  
Please consult our staff for price, thank you