

# Chinese Wedding Lunch Menu A

## 花好月圓 中式婚宴午餐

Appetizer Combo  
四喜乳豬拼盤

Wok Fried Scallop with Fungus and Lily Bulb  
富貴榆耳百合炒帶子

Double-Boiled Chicken with Wild Mushroom and Bamboo Pith in Soup  
野菌竹筴燉雞湯

Braised Fish Maw with Japanese Mushroom  
天白花菇扣花膠

Steamed Whole Grouper  
清蒸大海斑

Crispy Fried Chicken  
當紅脆皮雞

Fried Rice with Diced Scallops and Dried Shrimps  
櫻花蝦帶子炒飯

Braised E-Fu Noodle with Straw Mushroom in Abalone Sauce  
雙菇伊麵

Sweet Soup with Red Beans and Lotus Seeds  
蓮子百合紅豆沙

Seasonal Fruit Platter  
環球鮮果

港幣 **\$5,888** 每席供十二位用  
per table of 12 persons

(Subject to 10% service charge 另收加一服務費)

For reservation and enquiry, please contact our banquet team

Tel 電話 : 2783 3277 / 2783 3292 Fax 傳真 : 2783 3402

Email 電郵 : banquet@thecityview.com.hk

WhatsApp : 5723 3083

# Chinese Wedding Lunch Menu B

## 喜耦天成 中式婚宴午餐

Roasted Suckling Piglet  
喜耦天成脆金豬

Wok Fried Scallop and Prawn with Asparagus  
露筍帶子炒蝦球

Braised Japanese Mushroom stuffed with Conpoy  
花菇瑤柱甫

Deep-Fried Crab Claws coated with Shrimp Mousses  
百花炸釀蟹筍

Double-Boiled Morel and Fish Maw with Silkie Chicken in Soup  
羊肚菌烏雞燉花膠

Braised Whole Abalone with Goose Web  
碧綠原隻鮮鮑扣玉掌

Steamed Whole Grouper  
清蒸大海斑

Deep-Fried Crispy Chicken in Beancurd Taro  
南乳吊燒雞

Fried Rice with Diced Seafood and Dried Shrimp  
櫻花蝦海皇炒飯

Braised E-Fu Noodle with Straw Mushroom in Abalone Sauce  
鮮菇鮑汁炆伊麵

Sweet Soup with Red Bean and Lotus Seed  
蓮子百合紅豆沙

Seasonal Fresh Fruit Platter  
環球鮮果

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# Chinese Wedding Menu A

## 佳偶天成

Roasted Suckling Piglet  
金豬大紅袍

Sautéed Scallop with Seasonal Vegetable and Deep-Fried Shrimp Mousse Ball  
碧綠帶子拼吉列蝦球

Double-Boiled Chicken with Bamboo Pith, Fungus and Fish Maw in Soup  
竹笙珍菌花膠燉雞湯

Braised Abalone Slices and Goose Web with Seasonal Vegetable  
碧綠鮮鮑片扣鵝掌

Steamed Whole Garoupa  
清蒸大海斑

Crispy Fried Chicken  
當紅脆皮雞

Fried Rice with Scallop and Conpoy  
鴛鴦干貝炒飯

Braised E-Fu Noodle with Shredded Chicken in Abalone Sauce  
鮑汁雞絲炆伊麵

Sweet Soup with Japanese Red Bean and Lotus Seed  
湘蓮十勝紅豆沙

Two Kinds of Pastries  
雙輝美點

Seasonal Fresh Fruit Platter  
環球鮮果

港幣 **\$7,888** 每席供十二位用  
per table of 12 persons

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*Chinese Wedding Menu B*  
天賜良緣

Roasted Suckling Piglet  
金豬大紅袍

Deep-Fried Scallop and Sautéed Scallop with Seasonal Vegetable  
金銀鮮帶子

Deep-Fried Crab Claw coated with Shrimp Mousse  
百花炸釀蟹筍

Braised Conpoy with Seasonal Vegetable  
碧綠瑤柱甫

Bird's Nest with Mixed Diced Seafood and Egg White in Supreme Thick Soup  
海皇芙蓉燴燕液

Braised Diced Abalone and Japanese Mushroom with Seasonal Vegetable  
碧綠花菇鮮鮑甫

Steamed Coral Trout  
清蒸海星斑

Crispy Fried Chicken  
當紅炸子雞

Stew Dried Seafood with Rice in Abalone Sauce  
鮑汁海味燴飯

Braised E-Fu Noodles with Shredded Conpoy and Crab Meat  
瑤柱蟹肉伊麵

Double-Boiled Lily Bulb, Red Date, Lotus Seed and Dried Longan in Sweet Soup  
百合紅蓮燴桂圓

Two Kinds of Pastries  
雙輝美點

Seasonal Fresh Fruit Platter  
環球鮮果

港幣 **\$8,888** 每席供十二位用  
per table of 12 persons

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# Chinese Wedding Menu

## 龍鳳呈祥

Roasted Suckling Pig  
龍鳳呈祥大紅袍

Sautéed Scallop and Prawn with Seasonal Vegetable  
碧綠帶子蝦球

Deep-Fried Crab Claws Coated with Shrimp Mousse and Conpoy  
干貝百花炸釀蟹筍

Braised Two Kinds of Seasonal Vegetable with Shredded Crab Meat  
蟹肉鴛鴦蔬

Double-Boiled Fish Maw, Sea Conch and Conpoy in Supreme Soup  
瑤柱響螺燉花膠湯

Braised Whole Abalone (6 head) with Goose Web  
原隻六頭鮑魚扣玉掌

Steamed Coral Trout  
清蒸海星斑

Crispy Chicken Coated with Sesame Seed  
芝麻脆皮雞

Fried Rice with Sea Urchin, Dried Shrimp and Scallop  
海膽櫻花蝦帶子炒飯

Dumpling with Inaniwa Noodle in Supreme Soup  
高湯水餃洞庭麵

Bird's Nest with Coconut Sweet Soup  
椰香燕液

Two Kinds of Pastries  
雙輝美點

Seasonal Fresh Fruit Platter  
環球鮮果

港幣 **\$9,888** 每席供十二位用  
per table of 12 persons

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# Chinese Wedding Menu D

## 鸞鳳和鳴

Roasted Suckling Pig  
龍鳳呈祥片皮金豬

Baked Stuffed Crab Shell with Cheese  
芝士焗釀蟹蓋

Wok Fried Scallop and Prawn stuffed with Vegetable  
玉簪蝦球鮮帶子

Braised Sea Cucumber stuffed with Shrimp Roe and Minced Pork  
蝦籽扒海參

Double-Boiled Matsutake and Fish Maw with Silkie Chicken in Supreme Soup  
松茸花膠燉烏雞湯

Whole Abalone (6 head) with Conpoy and Vegetable  
翡翠原隻六頭鮑魚伴瑤柱甫

Steamed Leopard Coral Trout  
清蒸大東星

Crispy Fried Chicken  
當紅脆皮雞

Sauteed Lobster Meat with Conpoy and Crispy Rice  
干貝龍蝦脆米炒飯

Dumpling in Supreme Soup  
高湯粉果

Bird's Nest with Coconut Sweet Soup  
椰香燕液

Two Kinds of Pastries  
雙輝美點

Seasonal Fresh Fruit Platter  
環球鮮果

港幣 **\$13,888** per table of 12 persons 每席供十二位用

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# Wedding Buffet Lunch

## 婚宴自助午餐

### Soup 精美湯羹

Minestrone  
意大利什菜湯

served with Bread Rolls and Butter  
配各式餐飽及牛油

### Appetizers 頭盆

Seafood Platter  
海鮮拼盆

(Prawn, French Mussel, Baby Cuttlefish 凍蝦、法國青口、鮮墨魚仔)

Salmon, Tilapia Sashimi  
三文魚、鯛魚刺身

Japanese Appetizers  
日式小碟

(Seaweed, Spicy Sea Whelk, Tofu with Fresh Salmon Roe  
中華沙律、味附螺肉、玉子豆腐伴三文魚籽)

Smoked Norwegian Salmon  
煙燻挪威三文魚

Fresh Prawn, Avocado, Mango with Thai-basil Rice Paper Rolls  
鮮蝦牛油果、芒果金不換米紙卷

German Cold Cut Platter  
德國什肉拼盆

Tomato and Mozzarella Cheese with Toasted Pine Nuts  
意大利水牛芝士配蕃茄

Potato Salad with Scallions and Bacon Bits  
煙肉碎薯仔沙律

Mixed Lettuce Salad served with 4 kinds of Salad Dressing  
空運什花生菜沙律配四式沙律汁

(Condiments: Crouton, Parmesan Cheese,  
Black Olive, Shredded Onion and Bell-Pepper  
麵包粒、巴爾瑪芝士、黑橄及洋蔥彩椒絲)

### Carving 銀車燒烤

Roasted Striploin of Beef with Gravy  
烤西冷牛扒、燒肉汁

### Beverage 飲品

Coffee and Tea  
咖啡及茶

### Hot Dishes 主菜

Baked Fillet of Netherlands Plaice Fillet, Prawn Mousse  
with Fish Maw Lobster Sauce  
荷蘭歐鯪魚鮮蝦慕思 伴 花膠龍蝦汁

Baked King Prawn with Herbs and Cheese Sauce  
香草芝士焗大蝦

Braised Pork Spare Rib with Goulash  
匈牙利汁燴豬軟骨

Roasted Duck Breast with Mango Sauce  
法式烤鴨胸肉伴芒果汁

Deep-Fried Squid Cake with Flying Fish Roe Q.B. Dip  
酥炸花枝餅伴飛魚籽醬

Seafood Marinara with Gemellini  
意大利海鮮燴仔粉

Marinated Chicken with Seasonal Green and Conpoy  
菜膽瑤柱貴妃雞

Braised Fish Maw and Fungus with Seasonal Green  
in Supreme Brooth  
魚肚山東木耳浸時蔬

Fried Rice with Japanese Dried Shrimp, Scallop,  
Dried Shredded Pork  
櫻花蝦帶子肉鬆炒飯

### Dessert 甜品

Crème Brûlée with Honey Raspberry  
法式焦糖燉蛋 配 蜂蜜紅桑子

Champagne Mango Mini Puff  
迷你香檳芒果軟心泡芙

Strawberry Mille Feuille  
草莓千層酥

Chocolate Jasmine Tea Mousse  
朱古力香片茶慕思

Bamboo Charcoal and Sesame Flavor Swiss Roll with Mango  
竹炭胡麻芒果瑞士卷

Mango Mochi  
芒果糯米糍

Selection of Fresh Pastries  
法式什餅

Fresh Fruit Jelly  
美菓啫喱

Pandan Leaf Cake  
香蘭葉蛋糕

Bread and Butter Pudding  
麵包牛油布甸

Fresh Fruit Platter  
鮮果拼盆

Sweet Soup with Red Bean, Lotus Seeds and Lily Bulb  
百合蓮子紅豆沙

每位港幣 **\$488** per person

(Subject to 10% service charge 另收加一服務費)

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# Crystal Wedding Buffet Dinner

## 水晶婚宴套餐

### Soup 精美湯羹

Cream of Wild Mushroom  
野菌忌廉湯

served with Bread Rolls and Butter  
配各式餐飽及牛油

### Cold Appetizers 凍頭盆

Seafood Platter with  
海鮮拼盆  
(Snow Crab Leg, Prawns, Holland Mussels, Fresh Clams)  
(鱈場蟹腳、凍蝦、荷蘭青口、鮮蜆)

Assorted Sashimi (Salmon, Tuna, and Tilapia Sashimi)  
三文魚、吞拿魚、鯛魚刺身

German Cold Cut Platter  
德國凍肉腸拼盆

Parma Ham with Melon  
意大利巴瑪腿伴蜜瓜

Thin Beef Slices rolled with Kimchee  
韓式薄牛肉泡菜卷

### Hot Appetizers 熱頭盆

Simmered Egg topped with Crabmeat and Crab Roes  
蟹肉、蟹子燉蛋

Mini Abalone Cheese Tart  
迷你鮑魚芝士撻

Ebi Tempura  
海老(蝦)天婦羅

Sautéed New Potatoes with Rosemary and Garlic  
香蒜炒新薯

### Salad 沙律

Nicoise Tuna Salad with Swiss Cheese  
瑞士芝士金槍魚尼斯沙律

Potato Salad with Sea Whelk  
味付螺肉薯仔沙律

Kernel Corn and Pineapple Salad  
Mixed Lettuce Salad served with 4 kinds of Salad Dressing  
金粟、菠蘿沙律  
(空運什花生菜沙律配四式沙律汁)  
(Condiments: Croutons, Parmesan Cheese, Black Olive, Shredded Onion and Bell-Pepper 麵包粒, 巴爾瑪芝士, 洋蔥彩椒絲及黑欖)

### Carving 銀車燒烤

Rosemary Leg of Lamb  
露絲瑪利燒羊腿

### Hot Dishes 主菜

Baked Fillet of Netherlands Pikeperch, Fish Maw,  
Prawn Mousse with Lobster Sauce  
荷蘭梭鱸魚伴花膠, 鮮蝦慕思 伴 龍蝦汁

Beef Medallion with Black Truffle Foie Gras Gravy  
香嫩牛柳配黑松露鵝肝汁

Baked Fresh Prawns with Cheese Sauce  
芝士焗南美大蝦

Roasted Pork Leg Drumstick with B.B.Q Sauce  
B.B.Q汁燒豚肉寸骨

Roasted U.S. Duck Breast with Wild Mushroom  
香草燒鴨胸配野菌汁

Seasonal Green with Fish Maw, Ear Fungus in Supreme Broth  
魚肚山木木耳浸時蔬

Marinated Chicken in Soy Sauce  
玫瑰豉油雞

Fried Rice with Japanese Dried Shrimp,  
Dried Shrimp Roe and Fresh Shrimp  
哈哈炒飯 (櫻花蝦干, 蝦籽, 蝦仁)

### Dessert 甜品

Green Tea and Chocolate Spiral Mousse in Shooter Glass  
朱古力綠茶旋風慕絲杯

Banana Pan Cake Roll  
香蕉班戟卷

Mini Chocolate Puff  
朱古力泡芙

Mango Crispy Mille Feuille  
芒果千層酥

Black Forest Cake  
黑森林蛋糕

New York Cheese Cake  
紐約芝士餅

Ginger-Crème Brûlée  
薑汁法式燉蛋

Bread and Butter Pudding  
麵包牛油布甸

Fresh Fruit Platter  
鮮果拼盆

Sweet Soup with Red Bean, Lotus Seeds and Lily Bulbs  
百合蓮子紅豆沙

### Beverage 飲品

Coffee and Tea  
咖啡及茶

每位港幣 **\$588** per person

(Subject to 10% service charge 另收加一服務費)

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# Diamond Wedding Buffet Dinner

## 鑽石婚宴套餐

### Soup 精美湯羹

Fish Maw, Shredded Conch Lobster Bisque  
花膠海蜆絲龍蝦湯

served with Bread Rolls and Butter  
配各式餐飽及牛油

### Cold Appetizers 凍頭盆

Air Flown Oyster  
空運生蠔

Seafood Platter with  
海鮮拼盆  
(Snow Crab Leg, French Crab, Prawns, Holland Mussels)  
(鱈場蟹腳、法國膏蟹、凍蝦、荷蘭青口)

Assorted Sashimi (Hokkaido Scallop, Fresh Salmon, Tuna, Octopus)  
北海道帶子、鮮三文魚、金槍魚、八爪魚

Japanese Chilled Noodles with Abalone, Uni Ika  
日式磯煮鮮魚、海膽魷魚冷麵

Cheese Emmentaler Sausage  
瑞士芝士愛美拿腸

Parma Ham with Melon  
意大利風乾火腿配蜜瓜

Smoked Norwegian Salmon  
煙燻挪威三文魚

Sesame Foie Gras Pate with Mango in Pie  
芒果芝麻鵝肝醬批

### Hot Appetizers 熱頭盆

Baked Snow Crab Meat in Shell with Cheese Sauce  
雪花蟹肉、芝士焗蟹蓋

Prawn Toast with Crabmeat Sauce  
黃金蟹粉蝦多士

Thai-Chicken Wing stuffed with Glutinous Rice  
泰式糯米釀雞翼

Deep-Fried Purple Sweet Potato Cake  
酥炸紫心甜薯餅

### Salad 沙律

German Cold Cut Potato Salad  
德國凍切肉薯仔沙律

Sea Whelk and Fresh Fruit Salad  
味付螺肉鮮果沙律

Pomelo and Shrimp Thai Salad  
泰式柚子蝦沙律

Mixed Lettuce Salad served with 4 kinds of Salad Dressing  
空運什花生菜沙律配四式沙律汁  
(Condiments: Croutons, Parmesan Cheese, Black Olive,  
Shredded Onion and Bell-Pepper  
麵包粒、巴爾瑪芝士、洋蔥彩椒絲及黑橄)

### Carving 銀車燒烤

Roasted U.S. Prime Rib-eye  
香草燒美國優質肉眼

### Hot Dishes 主菜

Sautéed Fresh Prawns with Salted Egg Yolk  
黃金流沙鮮蝦

Roasted Rack of Lamb Provencal with Rosemary Sauce  
寶雲酥燒羊仔鞍

Steamed Egg with Crab Meat and Scallop  
日式帶子蟹肉嫩蛋

Gemelli Pasta with Smoked Duck Breast,  
Mushroom and Pasta  
柏施圖香草、白菌、煙鴨胸意大利孖辨粉

Emince of Sliced Pork Meat  
瑞士依文士豚肉片

Steamed Whole Garoupa  
清蒸大海斑

Marinated Chicken with Conpoy  
瑤柱貴妃雞

Egg White Fried Rice with Dried Shrimp and Yunnan Ham  
富貴櫻花蝦蛋白炒飯

### Dessert 甜品

Gold Foil Osmanthus Sugar, Pineapple,  
Tokachi Red Bean Pudding  
金箔桂花糖菠蘿十勝紅豆糕

Portuguese Egg Tart with Bird's Nest  
燕窩葡撻

Pandan Leaf Cake Roll  
香蘭葉蛋糕卷

Matcha and Strawberry Puff  
抹茶、紅草莓泡芙

Mango and Strawberry Neapolitan  
紅草莓、芒果拿破崙餅

Japanese Rock Salt, Fresh Strawberry Cheese Cake  
沖繩岩鹽、紅草莓芝士餅

Earl Grey Tea Chocolate Cake  
伯爵茶朱古力餅

Assorted Macaron  
法國馬卡龍曲奇

Fresh Fruit Platter  
鮮果拼盆

Sweet Soup with Red Bean, Lotus Seeds and Lily Bulbs  
百合蓮子紅豆沙

### Beverage 飲品

Coffee and Tea  
咖啡及茶

每位港幣 **\$688** per person

(Subject to 10% service charge 另收加一服務費)

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## Chinese Wedding Beverage Package

### 中式婚宴餐飲套餐



#### Package 餐飲套餐 A

Unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours during dinner time

席間無限量供應汽水、橙汁及指定啤酒共三小時

每席港幣 **\$980** per table of 12 persons



#### Package 餐飲套餐 B

Unlimited serving of soft drinks, chilled orange juice, house beer and house wine for 3 hours during dinner time

席間無限量供應汽水、橙汁、指定啤酒及紅白餐酒共三小時

每席港幣 **\$1,280**  
per table of 12 persons



#### Package 餐飲套餐 C

Unlimited serving of soft drinks, chilled orange juice, house beer and house wine throughout the function for 5 hours

宴會全程無限量供應汽水、橙汁、指定啤酒及紅白餐酒共五小時

每席港幣 **\$1,680**  
per table of 12 persons

## Western Wedding Beverage Package

### 西式婚宴餐飲套餐



#### Package 餐飲套餐 A

Unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours during dinner time

席間無限量供應汽水、橙汁及指定啤酒共三小時

每位港幣 **\$88** per person



#### Package 餐飲套餐 B

Unlimited serving of soft drinks, chilled orange juice, house beer and house wine for 3 hours during dinner time

席間無限量供應汽水、橙汁、指定啤酒及紅白餐酒共三小時

每位港幣 **\$108** per person



#### Package 餐飲套餐 C

Unlimited serving of soft drinks, chilled orange juice, house beer and house wine throughout the function for 5 hours

宴會全程無限量供應汽水、橙汁、指定啤酒及紅白餐酒共五小時

每位港幣 **\$148** per person

The above packages are subject to 10% service charge  
以上婚宴酒水套餐須另加一服務費

# Wedding Privileges

## 婚宴優惠

### Western Wedding Buffet Dinner Package

#### 西式婚宴套餐

### Chinese Wedding Package

#### 中式婚宴套餐

Min. 96 persons  
96 人或以上

Min. 144 persons  
144 人或以上

Min. 8 tables  
8 席或以上

Min. 12 tables  
12 席或以上

Complimentary one-night stay in honeymoon suite with breakfast buffet for two persons at City Café (Discount on additional room night)  
浪漫蜜月套房一晚連城景閣自助早餐兩位 (額外住房折扣優惠)



Complimentary buffet dinner coupon for two persons at City Café  
免費城景閣自助餐券兩位用

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Chinese/ Western wedding decoration  
中式或西式婚禮場地佈置



Free use of seat covers for all dining tables  
免費提供全場華麗椅套



Floral arrangement on each dining table and reception table  
提供接待處及每席花卉擺設



Complimentary 3-tier dummy wedding cake for photo session  
精緻三層結婚模型蛋糕供拍照用



Heart-shaped fresh fruit cream cake  
心形鮮果忌廉結婚蛋糕

5-lb 磅

8-lb 磅

5-lb 磅

8-lb 磅

A complimentary glass of welcome fruit punch for every guest  
奉送每位客人餐前迎賓雜果賓治一杯



Champagne for toasting  
祝酒香檳供新人享用



Free corkage on self-brought in wine or liquor  
免收開瓶費

One bottle per table  
每席 1 瓶

All  
全免

One bottle per table  
每席 1 瓶

All  
全免

Complimentary car parking spaces (for private car only)  
免費泊車位 (只限私家車使用)

3 Cars 部

4 Cars 部

3 Cars 部

4 Cars 部

8 Invitations cards per table (printing service is not included)  
每席奉送喜帖八張 (不包括印刷)



Wedding photo display stand  
提供精美畫架擺設新人甜蜜婚紗照



Guest signature book  
嘉賓題名冊



For reservation and enquiry, please contact our banquet team  
預訂及查詢請聯絡宴會部  
Tel 電話 : 2783 3277 / 2783 3292 Fax 傳真 : 2783 3402  
Email 電郵 : banquet@thecityview.com.hk  
WhatsApp : 5723 3083

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#### 西式婚宴套餐

### Chinese Wedding Package

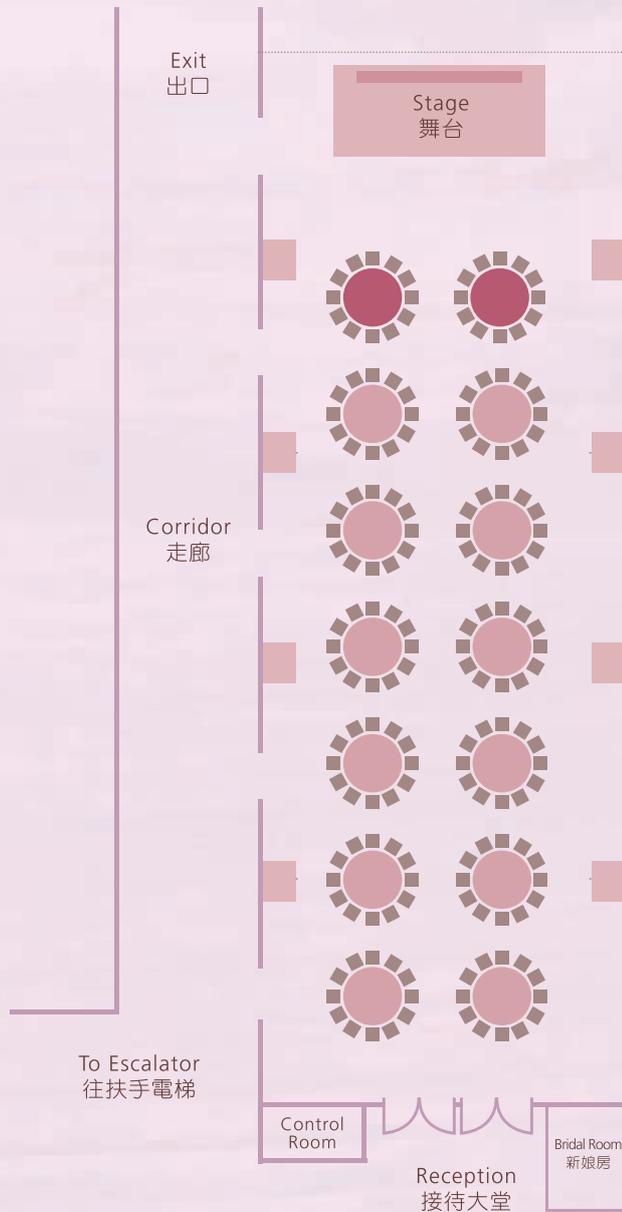
#### 中式婚宴套餐

	Min. 96 persons 96 人或以上	Min. 144 persons 144 人或以上	Min. 8 tables 8 席或以上	Min. 12 tables 12 席或以上
Free use of TV set, DVD player, projector at wedding banquet 於婚宴進行時免費使用電視機、DVD 機及投影機	♥	♥	♥	♥
Chinese or Western romantic background music for march-in 中西式浪漫背景音樂供進場儀式用	♥	♥	♥	♥
20% discount for dining at City Café, The Balcony or Amazing on the wedding day (prior reservation is required) 新人及親友結婚當日於城景閣、樂雅軒或 Amazing 用膳可獲八折優惠 (需預訂)	♥	♥	♥	♥
Pre-wedding photo package from "Beauty Hera" valued at HK\$4,188 and cash coupon on videography, gowns rental and bridal styling service 希臘女神本地婚紗攝影套餐價值港幣 \$4,188 及婚禮拍攝、禮服租賃、婚宴造型服務現金券	♥	♥	♥	♥
Discount on Häagen-Dazs wedding voucher Häagen-Dazs 結婚禮券優惠	♥	♥	♥	♥
Limousine service (Mercedes Benz) for 3 hours 3 小時豪華平治花車連司機接送	—	♥	—	♥
Special discount on rental of Cotton Candy Machine, Popcorn Machine & Photo Booth 棉花糖機、爆谷機及即影即有拍照亭服務折扣優惠	♥	♥	♥	♥
\$3,000 cash coupon on Chinese Etiquette from "Lo Kan Fong Chinese Wedding Company" 羅勤芳中華禮儀大妯服務港幣 \$3,000 現金券	♥	♥	♥	♥
Discount on purchase of selected jewellery items at "Lukfook Jewellery" 六福珠寶購買指定首飾折扣優惠	♥	♥	♥	♥
Up to half price on pre-marital check 婚前檢查低至半價優惠	♥	♥	♥	♥
Discount on celebrant fee from An Oath Celebrant Service 壹誓證婚服務優惠	♥	♥	♥	♥

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# Crystal Ballroom

## 水晶殿



◆— Location 位置: 2<sup>nd</sup> Floor 二樓 —◆

Venue 場地	Size (Sq.m) 面積 (平方米)	Ceiling Height (m) 天花高度 (米)	Capacity 容納人數	
			(Round Table 圓桌)	(Cocktail 酒會)
Crystal Ballroom 水晶殿	212	5.0	168 seats 位 (14 tables 席)	200 seats 位

\*Floor plan not to scale  
平面圖比例只供參考

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