



海洋公園婚宴套餐 Ocean Park Wedding Banquet Package

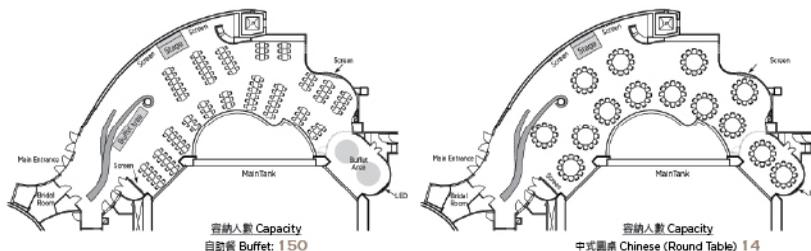
海龍王餐廳 NEPTUNE'S RESTAURANT

午間婚宴 WEDDING LUNCH

時間 TIME	自助餐 LUNCH BUFFET	中式婚宴 (每席12位) CHINESE BANQUET (12 PAX PER TABLE)	最少人數 MINIMUM PAX
12:00nn - 3:00pm	每位 per person HK\$988.00*	每席 per table from HK\$15,888.00* 起	120 pax/人

晚間婚宴 WEDDING DINNER

時間 TIME	自助餐 DINNER BUFFET	中式婚宴 (每席12位) CHINESE BANQUET (12 PAX PER TABLE)	最少人數 MINIMUM PAX
6:00pm - 10:00pm	每位 per person HK\$1,288.00*	每席 per table from HK\$15,888.00* 起	120 pax/人



以上價格適用於2026年12月31日或之前舉行之婚宴 The above prices are valid for wedding event on or before 31 December, 2026

資料如有更改，恕不另行通知 All rates and information are subject to change without prior notice

* 以上價格另設加一服務費 The above prices are subject to 10% service charge



海洋公園宴會套餐 Ocean Park Wedding Banquet Package

♥ 宴會佈置及周全配套服務

- 特色場地佈置及拾花擺設
- 提供別緻新娘房
- 提供音響、影視器材及投射屏幕
- 結婚模型蛋糕供拍照之用
- 海洋公園主題結婚蛋糕 (5磅)
- 汽泡酒乙瓶祝酒用
- 海洋公園邀請卡 (不包括印刷) 及婚禮場地位置地圖
- 海洋公園結婚紀念證書
- 特色回禮禮物

自選收費項目

- ♥ 升級餐酒套餐

♥ Decorations and Comprehensive Services

- Special venue setting and silk floral décor
- Exquisite bridal room
- Audio, visual equipment and projector with screen
- Dummy wedding cake for photographs
- Ocean Park themed 3D fresh wedding cake (5 pounds)
- One bottle of sparkling wine for toasting
- Ocean Park wedding invitation cards (exclude printing) and location map
- Ocean Park commemorative wedding certificate
- Special gift for each guest

Additional-charged items

- ♥ Upgrade wine packages

附送 Gifts

每位賓客送海洋公園日間入場門票一張 Ocean Park complimentary daytime admission ticket for each guest
(只限當日使用 valid on wedding date only)

10 個泊車位 Complimentary parking spaces for 10 cars

冷盤及沙律 Appetizers and Salads

帕爾馬火腿配蜜瓜 Italian Prosciutto and Honey Melons
田園蔬菜沙律 Garden Greens with Assorted Dressing
煙三文魚 Smoked Salmon with Condiments
香芒龍蝦酥盒 Lobster with Mango in Puff Pastry Case
意式海鮮螺絲粉沙律 Italian Seafood Fusilli Salad
香辣鴨胸凱撒沙律 Cajun Duck Breast and Caesar Salad
華都夫雞肉沙律 Waldorf Chicken Salad
鮮蝦咯嗲 Shrimp Cocktail

燒烤 Barbecued

廣式燒味拼盤 Cantonese Barbecued Platter
脆皮乳豬件 Roasted Suckling Pig

湯 Soup

龍蝦湯 Lobster Bisque

主菜 Main Courses

醬皇彩椒海中鮮 Stir-Fried Seafood with Bell Peppers in Conpoy Sauce
西檸香草烤春雞 Roasted Spring Chicken with Lemon and Mixed Herbs
香草烤羊架 Roasted Rack of Lamb in "Provencale Style"
烤牛柳伴蘑菇汁 Roasted Tenderloin of Beef Wild Mushrooms Sauce
碧綠松茸炒龍蝦球 Stir-fried Lobster with Matsutake and Vegetable
瑤柱海鮮蛋白炒飯 Fried Rice with Conpoy, Seafood & Egg White
意式煙肉忌廉意粉 Spaghetti Carbonara
清炒時蔬 Stir-fried Seasonal Vegetable

甜品 Dessert

法式雜餅 Selection of French Pastries
鮮果拼盤 Fresh Fruit Platter
藍莓芝士餅 Blueberry Cheese Cake
特濃朱古力餅 Austrian Sacher Cake
草莓慕絲餅 Strawberry Mousse Cake
迷你雪糕杯 Häagen-Dazs™ Mini Cup Häagen-Dazs™

每位港幣 **\$988.00** per person

冷盤及沙律 Appetizers and Salads

西班牙火腿配蜜瓜 Iberico Ham and Golden Melons
田園蔬菜沙律 Garden Greens with Assorted Dressing
日式蟹肉冷麵 Crab Meat with Soba Noodle and Sesame Dressing
煙三文魚 Smoked Salmon with Condiments
香芒龍蝦酥盒 Lobster with Mango in Puff Pastry Case
意式海鮮螺絲粉沙律 Italian Seafood and Fusilli Salad
香辣鴨胸凱撒沙律 Cajun Duck Breast and Caesar Salad
華都夫煙雞沙律 Waldorf Smoke Chicken Salad
大蝦啫喱 Prawn Cocktail

時令海鮮盤 Assorted Seafood Platter on Ice

紐西蘭青口 New Zealand Mussel
雪花蟹腳 Queen Crab Legs
迷你鮑魚仔 China Abalone

燒烤 Barbecued

廣式燒味拼盤 Cantonese Barbecued Platter 脆皮乳豬件 Roasted Sucking Pig

切肉 Carving Cart

烤美國安格斯肉眼牛扒 Roasted US Angus Beef Rib Eye Steak

湯 Soup

龍蝦湯 Lobster Bisque
竹筴白玉羹 Bean Curd and Bamboo Pit Supreme Broth

主菜 Main Courses

醬皇彩椒海中鮮 Sustainable Seafood Stir Fried with Bell Peppers and Conpoy Sauce
慢火烤焗香檸春雞 Slow Cooking Roasted Lemon Spring Chicken with Wild Mushrooms and Calva dos Sauce
香草烤羊架 Roasted Rack of Lamb in Provencale Style
醬燒雪花鱸魚 Chilean Sea bass Fillet with Teriyaki sauce
烤牛柳伴羊肚菌汁 Roasted Tenderloin of Beef with Moral Sauce
碧綠松茸炒龍蝦球 Stir-fried Australian Lobster with Matsutake and Vegetable
瑤柱海鮮蟹白炒飯 Fried Rice with Conpoy, Seafood & Egg White
意式煙肉忌廉意粉 Spaghetti Carbonara
雙菇扒時蔬 Braised Black and Straw Mushrooms on Seasonal Vegetable

甜品 Dessert

法式雜餅 Selection of French Pastries
鮮果拼盤 Fresh Fruit Platter
藍莓芝士餅 Blueberry Cheese Cake
特濃朱古力餅 Austrian Sacher Cake
草莓慕絲餅 Strawberry Mousse Cake
迷你雪糕杯 Häagen-Dazs™ Mini Cup Häagen-Dazs™

每位港幣 **\$1,288.00** per person

金豬耀紅袍

Barbecued Whole Suckling Pig

松露海鮮卷

Deep Fried Seafood with Truffle Stuffed in Pastry
Origin-Canada Scallop, Australian Lobster

蟹肉扒雙蔬

Braised Crab Meat with Twin Vegetables
Origin-Alaska Crab Meat

松露虎蝦球

Stir-fried Australian King Prawn with Seasonal Vegetable in Truffle Sauce
Origin-Australian King Prawn

龍王燕窩羹

Australian Lobster Broth with Bird Nest
Origin-Australian Lobster

蠔皇花膠伴鮑魚

Braised Abalone with Fish Maw in Oyster Sauce
Origin- Australian Abalone, Canada Fish Maw

清蒸深海花尾躉

Steamed Sustainable Giant Garoupa
Origin-China

當鴻脆皮炸子雞

Deep Fried Crispy Chicken

太極鴛鴦飯

Fried Rice Topped with Contrasting of
Shredded Chicken in Tomato Sauce and Seafood in Cream Sauce

鮑汁瑤柱燴伊麵

Braised E-fu Noodles with Conpoy in Abalone Sauce

蓮子百合紅豆沙

Hot Red Bean Cream with Lotus Seed and Lily Bulbs

鮮果拼盤

Seasonal Fresh Fruit Platter

美點鴛鴦

Chinese Petit Fours

每席十二位 港幣 **\$15,888.00** per table of 12 persons

金豬耀紅袍
Barbecued Whole Suckling Pig

松露海鮮卷
Deep Fried Seafood with Truffle Stuffed in Pastry

蘆筍如意百合帶子
Sautéed Scallops with Asparagus with Lily Bulbs and Elm Fungus

玉環瑤柱甫
Braised Melon Squash stuffed with Whole Conpoy

菜膽松茸燉花膠
Double-boiled Fish Maw Soup with Matsutake and Vegetables

蠔皇花菇伴鮑魚
Braised Abalone with Black Mushrooms in Oyster Sauce

清蒸深海花尾躉
Steamed Sustainable Giant Garoupa
Origin-China

松露脆皮雞
Deep Fried Crispy Chicken with Truffle

蝦頭醬桂花海鮮炒飯
Fried Rice with Seafood in Shrimp Paste

鮑汁瑤柱燴伊麵
Braised E-fu Noodles with Conpoy in Abalone Sauce

楊枝甘露
Mango and Pomelo in Coconut Sago Soup

鮮果拼盤
Seasonal Fresh Fruit Platter

美點鴛鴦
Chinese Petit Fours

每席十二位 港幣 **\$17,888.00** per table of 12 persons