

2026 Western Wedding Lunch Package 西式婚宴午餐

包括3小時無限量暢飲汽水、橙汁及本地啤酒

Inclusive of free flowing soft drinks, chilled orange juice and local beer for 3 hours

2026 年 1 月 1 日 至 9 月 30 日 1 January – 30 September 2026	每位 HK\$928 起 Menus priced from HK\$928 per person
2026 年 10 月 1 日 至 12 月 31 日 1 October – 31 December 2026	每位 HK\$1,028 起 Menus priced from HK\$1,028 per person



條款及細則

Terms and Conditions

- ☞ 所列價目須另加一服務費。
All prices are subject to 10% service charge.
- ☞ 設最低消費。
Minimum charge is applied.
- ☞ 由於市場價格浮動，酒店將於婚宴日期一個月再確定菜譜。本酒店有權保留調整菜單價格之權利以保存原有菜式，或改動食材以保持相同價格。
Due to unforeseeable market price fluctuations of items on menu, hotel reserves the right to adjust the menu price, or substitute any item with an alternative dish so as to maintain the same price, one month prior to the banquet.
- ☞ 以上優惠不可與其他優惠同時享用及不適用於已預訂或確定之婚宴。
Offers cannot be used in conjunction with other special privileges and are not applicable for all confirmed bookings.
- ☞ 適用於 2026 年 1 月 1 日至 12 月 31 日所舉行之婚宴酒席。
All prices are valid for wedding banquets to be held from 1 January until 31 December 2026.

查詢有關詳情或預訂，請與宴會部聯絡

For reservations, please contact us

Tel 電話: (852) 2996 8041 Email 電郵: catering.hgkn@harbourgrand.com

九龍海逸君綽酒店

Harbour Grand Kowloon

香港九龍紅磡黃埔花園德豐街 20 號 (港鐵黃埔站 D2 出口)

20 Tak Fung Street, Whampoa Garden, Hunghom, Kowloon, Hong Kong (MTR Whampoa Station, Exit D2)

www.harbourgrand.com/kowloon

自助午餐 Lunch Buffet

免費尊享 Complimentary Benefits	50 位或以上 Minimum of 50 persons	150 位或以上 Minimum of 150 persons
九龍海逸君綽酒店客房住宿一晚 One night's accommodation at Harbour Grand Kowloon	--	海景塔樓客房 Tower Harbourview Room
兩位賓客翌日於客房內享用美式早餐，蜜月美點及香檳 In-room American breakfast for two, honeymoon amenities and a bottle of Champagne	--	♥
鮮果忌廉蛋糕 Fresh fruit cream cake	3 磅 pounds	5 磅 pounds
席前雜果賓治 Welcome fruit punch	2 盤 bowls	5 盤 bowls
每席免收一瓶自攜洋酒之開瓶費用 (額外開瓶費為：餐酒每瓶 HK\$350, 洋酒每瓶 HK\$600) Free corkage for one bottle per table (additional charges at HK\$350 net per bottle of wine & HK\$600 net per bottle of spirit)	♥	♥
每十位賓客可獲精美邀請咭六套 (不包括內文印刷) Six sets of invitation cards for every 10 persons (printing excluded)	♥	♥
代客泊車車位 Hotel valet parking space	2 個 spaces	5 個 spaces
接待處及餐桌鮮花擺設 Fresh floral centerpiece on each dining table and reception table	♥	♥
精美嘉賓題名冊 Guest signature book	♥	♥
供切餅儀式使用之五層華麗結婚蛋糕模型 5-tiered model wedding cake for photo shooting	♥	♥
全場華麗椅套 Seat covers	♥	♥
享用影像液晶投射器及 VCD / DVD 光碟機 Use of LCD projector with VCD / DVD player	♥	♥
享用 42" 電視機及 VCD / DVD 光碟機 Set-up of 42" TV and VCD / DVD player	♥	♥

2026 WEDDING BUFFET LUNCH MENU A 2026 自助午餐菜譜 A

SALADS 沙律

- Iceberg Lettuce 美國生菜
Mesclun Salad 雜菜沙律
Cucumber with Dill 香草青瓜
Tomato and Onion 蕃茄及洋葱
Egg Mayonnaise 香草蛋沙律
Kernel Corn and Bell Pepper 粟米雜椒沙律
Potato Salad with Mustard Dressing 芥末薯仔沙律
Japanese Scallop Skirts Salad 日式帶子裙沙律
Japanese Jelly Fish Salad 日式海蜆沙律
Dressings: Caesar, Thousand Island and Herb Vinaigrette Dressings
汁醬：凱撒汁，千島汁及香草油醋汁
Condiments: Croutons, Crispy Bacon, Parmesan and Spring Onion
配料：烘麵包粒，脆煙肉，芝士粉及青葱

SOUPS 湯

- Cream of Mushroom 雜菌忌廉湯
Sweet Corn Broth with Assorted Seafood 海鮮粟米羹
Assorted Homemade Breads and Rolls 各式自製麵包

COLD DISHES 冷盆

- Prawns, Mussels, Yabbies and Queen Crab Legs on ice 蝦、青口、龍蝦仔及皇后蟹腳
Assorted Japanese Sashimi 日式雜錦刺身
Assorted Japanese Sushi and California Rolls 日式雜錦壽司及加州卷
Marinated Salmon with Dill 香草三文魚
Italian Cold Cuts 意式雜錦凍肉
Grilled Zucchini, Eggplants and Tomatoes with Basil Pesto 扒意瓜茄子蕃茄配香草汁
Hainanese Chicken 海南雞
Pan-fried Bean Curd Rolls 香煎腐皮卷

HOT DISHES 熱盆

- Steamed Whole Garoupa with Soy Sauce 蒸原條海斑
Grilled Lamb Chops with Red Wine Reduction 煎羊扒配紅酒汁
Sole Meunière 法式香煎龍脷柳
Roasted Chicken with Rosemary Jus 燒雞配露絲瑪莉汁
Sweet and Sour Pork with Cashew Nuts and Pineapple 脆果菠蘿咕嚕肉
Stir-fried Chicken and Prawns with Broccoli 西蘭花鳳片炒蝦仁
Wok-fried Seasonal Vegetables with Garlic 蒜蓉炒雜菜
Roasted Potatoes with Rosemary 香草燒薯
Braised E-fu Noodles with Straw Mushrooms 草菇炆伊麵
Fried Rice Yeung Chow Style 揚州炒飯

2026 WEDDING BUFFET LUNCH MENU A
2026 自助午餐菜譜 A

CARVING 烤肉

Roasted Rib-eye Beef with Gravy and Creamed Horseradish 燒肉眼配燒汁及辣根汁

DESSERTS 甜品

Sweetened Red Bean Cream 紅豆沙

Bread and Butter Pudding with Vanilla Sauce 牛油麵包布甸配雲呢拿汁

Lemon Meringue Tart 檸檬馬令撻

Crème Brûlée 焦糖燉蛋

Mango Pudding 芒果布甸

Fresh Fruit Napoleon 鮮雜果拿破崙

Tiramisù 意式芝士甜餅

Black Forest Cake 黑森林餅

Marbled Cheesecake 雲石芝士餅

Blueberry Cheesecake 藍莓芝士餅

Opera Cake 歌劇院餡餅

Fresh Fruit Platter 鮮果碟

ICE CREAM 雪糕

Crispy Cones 脆皮甜筒

2 flavours of Mövenpick Ice Cream 自選兩種口味之 Mövenpick 雪糕

Strawberry Topping 士多啤梨汁、*Chocolate Topping* 朱古力汁、*Caramel Topping* 焦糖汁

Coffee or tea 咖啡或茶

2026 年 1 月 1 日至 9 月 30 日
1 January – 30 September 2026

每位 **HK\$928** 起
Menus priced from **HK\$928** per person

2026 年 10 月 1 日至 12 月 31 日
1 October – 31 December 2026

每位 **HK\$1,028** 起
Menus priced from **HK\$1,028** per person

包括無限量暢飲汽水、橙汁及本地啤酒三小時
Inclusive of free flowing soft drinks, chilled orange juice and local beer for 3 hours

所列價目須另加一服務費

All prices are subject to 10% service charge

2026 WEDDING BUFFET LUNCH MENU B 2026 自助午餐菜譜 B

SALADS 沙律

- Caesar Salad 凱撒沙律
Mesclun Salad 雜菜沙律
Egg Mayonnaise 香草蛋沙律
Tomato and Onion 蕃茄及洋葱
Kernel Corn and Bell Pepper Salad 粟米雜椒沙律
Beetroot and Red Onion Salad 紅菜頭洋葱沙律
Roasted Ham Salad with Gherkins 火腿酸青瓜沙律
Potato Salad with Mustard Dressing 芥末薯仔沙律
Japanese Jelly Fish Salad 日式海蜆沙律
Japanese Octopus Salad 日式八爪魚沙律
Dressings: Caesar, Thousand Island and Herb Vinaigrette Dressings
汁醬：凱撒汁，千島汁及香草油醋汁
Condiments: Croutons, Crispy Bacon, Parmesan and Spring Onions
配料：烘麵包粒，脆煙肉，芝士粉及青葱

SOUPS 湯

- Lobster Bisque 龍蝦濃湯
Sweet Corn Broth with Assorted Seafood 海鮮粟米羹
Assorted Homemade Breads and Rolls 各式自製麵包

COLD DISHES 冷盆

- Boston Lobster, Prawns, Mussels, Yabbies and Queen Crab Legs on ice
龍蝦、蝦、青口、龍蝦仔及皇后蟹腳
Assorted Japanese Sashimi 日式雜錦刺身
Assorted Japanese Sushi and California Rolls 日式雜錦壽司及加州卷
Smoked Norwegian Salmon with Condiments 煙挪威三文魚
Smoked Trout and Smoked Mackerel 煙彩虹魚及煙膠魚
Parma Ham with Cantaloupe Melon 風乾火腿伴香瓜
Grilled Eggplant and Zucchini with Crispy Cheese 扒茄子及意瓜配脆芝士
Hainanese Chicken 海南雞

HOT DISHES 熱盆

- Steamed Whole Garoupa with Soy Sauce 蒸原條海斑
Roasted Smoked Duck Breast with Orange and Fig Sauce 燒煙鴨胸配香橙無花果汁
Pan-fried King Fish Fillet with Cream Sauce 煎皇帝魚柳伴忌廉汁
Grilled Lamb Chops with Red Wine Reduction 煎羊扒配紅酒汁
Crispy Golden Chicken 黃金炸子雞
Braised Goose Webs and Mushrooms in Oyster Sauce 鵝掌扣鮮菇
Stir-fried Prawns and Lily Bulbs 鮮百合彩椒大蝦球
Braised Assorted Vegetables with Portuguese Sauce 葡式焗雜菜
Roasted Potatoes with Rosemary 香草燒薯
Braised E-fu Noodles with Shrimp Roe and Carrots 蝦子燴伊麵
Fried Rice with Shredded Conpoy and Shrimp 瑤柱鮮蝦炒飯

2026 WEDDING BUFFET LUNCH MENU B
2026 自助午餐菜譜 B

CARVING 烤肉

Roasted Canadian Rib-eye of Beef with Gravy and Creamed Horseradish
燒加拿大肉眼配燒汁及辣根汁

DESSERTS 甜品

Sweetened Red Bean Cream 紅豆沙
Bread and Butter Pudding with Vanilla Sauce 牛油麵包布甸配雲呢拿汁
Assorted Mini Fresh Fruit Tarts 雜錦迷你鮮果撻
Lemon Meringue Tarts 檸檬馬令撻
Panna Cotta 意式奶凍
Tiramisù 意式芝士甜餅
Mango Egg White Cake 芒果蛋白蛋糕
Chocolate Terrine with Banana Mousse Cake 朱古力香蕉軟心餡餅
Mango Napoleon 芒果拿破崙
Opera Cake 歌劇院餡餅
New York Cheesecake 紐約芝士餅
Fresh Fruit Platter 鮮果碟

ICE CREAM 雪糕

Crispy Cones 脆皮甜筒
2 flavours of Mövenpick Ice Cream 自選兩種口味之 Mövenpick 雪糕
Strawberry Topping 士多啤梨汁、*Chocolate Topping* 朱古力汁、*Caramel Topping* 焦糖汁
Coffee or tea 咖啡或茶

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1 January – 30 September 2026

每位 **HK\$1,078** 起
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2026 年 10 月 1 日至 12 月 31 日
1 October – 31 December 2026

每位 **HK\$1,178** 起
Menus priced from **HK\$1,178** per person

包括無限量暢飲汽水、橙汁及本地啤酒三小時
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