

THE FULLERTON WEDDING BUFFET LUNCH PACKAGE 2026  
2026富麗敦自助午餐套餐

Menu 1 菜單(一)	港幣 HK\$1,288 per person 每位
Menu 2 菜單(二)	港幣 HK\$1,488 per person 每位
Menu 3 菜單(三)	港幣 HK\$1,688 per person 每位

Enjoy the following privileges with a minimum of 60 persons:

凡惠顧60位或以上，可享以下禮遇：

- Signature welcome mocktails for all guests  
每位來賓均奉送無酒精迎賓飲品
- A 5-tier faux wedding cake for photo shooting and cutting ceremony  
5層精美模擬結婚蛋糕供拍照及切餅儀式之用
- A 3-pound fresh fruit cream cake for the reception  
奉送3磅鮮果忌廉蛋糕
- One bottle of champagne for toasting  
敬奉祝酒香檳乙瓶
- Corkage fee will be waived for self-brought wines or spirits (maximum 1 bottle per table). Corkage fee will be incurred at HK\$500 per bottle for any additional self-brought wines and HK\$1,000 per bottle of self-brought spirits  
免收自攜餐酒或烈酒開瓶費(每席乙瓶)(額外開瓶費適用於每瓶自攜餐酒為港幣500元，及每瓶自攜烈酒為港幣1,000元)
- 12 sets of complimentary invitation cards per table (excluding printing services)  
奉送精美請柬(每席12套，並不包括印刷服務)
- Exquisitely designed guest signature book  
免費提供精緻嘉賓提名冊乙本
- Elegant floral centerpieces on reception table and all dining tables  
全場席上及迎賓桌鮮花擺設
- Your choice of table linens and seat covers  
提供多款桌布及椅套供選擇
- Complimentary use of in-house audio-visual equipment  
免費使用宴會場地內的基本影音設備
- Complimentary coach service between Ocean Park MTR Station and the hotel from 8:00 a.m. to 11:00 p.m. daily, on a first-come, first-served basis  
免費乘搭往返海洋公園港鐵站和酒店的穿梭巴士，每天早上8時至晚上11時，座位有限，先到先得
- A dedicated in-house Bridal Assistant at your service throughout the wedding reception  
一名婚宴助理將於宴會期間專責協助新娘

THE FULLERTON WEDDING BUFFET LUNCH PACKAGE 2026  
2026富麗敦自助午宴套餐

**Enjoy the following additional privileges with a minimum of 100 persons:**

**凡惠顧100位或以上, 可享下列額外禮遇:**

- One-night stay at Oceanfront Room on the wedding night with welcome fruit platter, a bottle of house Champagne and breakfast for two on the following day  
於婚宴當晚入住海景客房 | 晚連翌日雙人早餐, 另奉送迎賓鮮果及香檳乙瓶
- Complimentary upgrade to a 5-pound fresh fruit cream cake for the reception  
升級至5磅鮮果忌廉蛋糕
- Complimentary valet parking service for up to 3 vehicles  
免費代客泊車服務 (最多3輛私家車)

**Enjoy the following additional privileges with a minimum of 200 persons:**

**凡惠顧200位或以上, 更可享下列額外禮遇:**

- Complimentary one-night stay and room upgrade from Oceanfront Room to Premier Oceanfront Room on the wedding night with welcome fruit platter, a bottle of house Champagne and breakfast for two on the following day  
免費由海景客房升級至高級豪華海景客房 | 晚連翌日雙人早餐, 另奉送迎賓鮮果及香檳乙瓶
- Complimentary upgrade to an 8-pound fresh fruit cream cake for the reception  
升級至8磅鮮果忌廉蛋糕
- Complimentary valet parking service for up to 5 vehicles  
免費代客泊車服務 (增加至最多5輛私家車)

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**BEVERAGE PACKAGES**

**婚宴飲品套餐**

Wine selection will be confirmed three months prior to your wedding date  
酒店將於婚宴3個月前落實並提供精選餐酒的資料

**PACKAGE A**

**飲品套餐(一)**

**HK\$220** per person

每位港幣220元

- Free-flowing soft drinks, fresh orange juice, mineral water and selected beer for 3 hours  
3小時無限暢飲汽水、鮮橙汁、礦泉水及指定啤酒
- Additional hour at **HK\$50** per person  
每位只需另加港幣50元可延長享用以上指定飲品額外1小時

**PACKAGE B**

**飲品套餐(二)**

**HK\$280** per person

每位港幣280元

- Free-flowing house red and white wines, soft drinks, fresh orange juice, mineral water and selected beer for 3 hours  
3小時無限暢飲精選紅白餐酒、汽水、鮮橙汁、礦泉水及指定啤酒
- Additional hour at **HK\$80** per person  
每位只需另加港幣80元可延長享用以上指定飲品額外1小時

2026 THE FULLERTON WEDDING BUFFET LUNCH MENU 1  
2026富麗敦自助午宴菜單 (一)

APPETISERS 頭盤

- Smoked Salmon with Traditional Condiments 煙三文魚配傳統配料 (魚)  
Prosciutto with Honeydew Melon 風乾火腿伴蜜瓜  
Assorted Maki Rolls with Pink Ginger 日式卷物·紫薑 (魚) (貝類) (蛋) (大豆)

SALAD 沙律

- Avocado and Shrimp Salad with Lemon Dressing 牛油果鮮蝦沙律配香檸汁 (魚) (貝類)  
Garden Green Salad 田園沙律 (魚)  
Beetroot, Orange and Spinach Salad 紅菜頭鮮橙菠菜沙律 (魚)  
Waldorf Salad 華多夫沙律 (魚) (蛋) (大豆)  
Salad Dressings and Condiments 沙律醬料及配料

SOUP 湯

- Cream of Wild Mushroom 野菌忌廉湯 (魚) (蛋) (大豆)  
Assorted Artisan Breads 精選手工麵包 (魚) (蛋) (大豆) (油)

HOT SELECTION 熱盤

- Pan-fried Halibut Fillet with Sweet Corn Salsa 香煎比目魚配粟米莎莎 (魚) (蛋) (大豆) (油)  
Mutton Curry with Steamed Rice 羊肉咖喱配白飯 (魚) (蛋)  
Deep-fried Chicken in Sichuan Style 四川炸雞球 (魚) (蛋) (大豆) (油)  
Slow-roasted Pork Shoulder with Sauerkraut 慢烤豬肩肉配德國酸椰菜 (魚)  
Sautéed Zucchini 香炒意大利青瓜 (魚)  
Gratin Potato with Cream Cheese 忌廉芝士焗薯 (魚) (蛋) (大豆) (油)  
Wild Mushroom Lasagna with Eggplant and Sun-dried Tomato 焗野菌千層麵伴茄子及番茄乾 (魚) (蛋) (大豆) (油)  
Yangzhou Fried Rice 揚州炒飯 (魚) (蛋) (大豆) (油)

CARVING STATION 烤肉

- Roasted U.S. Beef Ribeye with Madeira Sauce 香烤美國肉眼扒配馬德拉紅酒汁 (魚)



Vegan  
純素



Vegetarian  
素食



Contains Gluten/Wheat  
含麩質



Contains Tree Nuts/Peanuts  
含木本堅果或花生



Contains Dairy Products  
含奶類食品



Contains Fish  
魚類



Contains Shellfish  
含貝類海鮮



Contains Soy  
含大豆



Contains Egg  
含蛋類



Spicy  
辣

2026 THE FULLERTON WEDDING BUFFET LUNCH MENU 1  
2026富麗敦自助午宴菜單 (一)

DESSERTS 甜品

- Panna Cotta 意式奶凍  
- Chocolate Hazelnut Cake 朱古力榛子蛋糕    
- Strawberry Cheesecake 士多啤梨芝士蛋糕    
- Raspberry Ruby Chocolate Puff 紅桑子朱古力泡芙    
- Caramel Banana Tart 焦糖香蕉撻    
- Assorted Cupcakes 杯子蛋糕    
- Apple Crumble with Vanilla Sauce 焗蘋果金寶配雲呢拿汁    
- Assorted Seasonal Fruit Platter with Berries 雜莓鮮果拼盤 

Freshly Brewed Coffee or English Tea  
即磨咖啡或英式早餐茶

HK\$1,288 per person  
每位港幣1,288元

Prices are in Hong Kong Dollars and subject to a 10% service charge.  
Please refer to the terms and conditions for more details.  
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2026 THE FULLERTON WEDDING BUFFET LUNCH MENU 2  
2026富麗敦自助午宴菜單 (二)

APPETISERS 頭盤

- Seafood on Ice (Prawn, Mussel, Clam) 精選海鮮 (蝦、藍青口、蜆)   
Smoked Salmon Gravlax with Honey Mustard Dill Sauce 煙三文魚配香草三文魚芥末蜜糖汁   
Pink Prawn, Green Mussel, Razor Clam 粉紅蝦、青口、蠔子   
Japanese Sashimi (Salmon, Tuna, Sweet Shrimp) 日式刺身 (三文魚、吞拿魚、甜蝦)   
Assorted Sushi and Maki Rolls 日式壽司及卷物   
Parma Ham, Salami, Cantaloupe Melon 意式風乾火腿伴蜜瓜



SALAD 沙律

- Assorted Seafood Salad in Herb with Pasta 香草海鮮意大利粉沙律   
Garden Green Salad 田園沙律   
Quinoa Salad with Artichoke and Carrot 洋薊甘荀藜麥沙律 

DRESSINGS 醬料

- Lemon, Shallot Vinaigrette, Cocktail Sauce, Tabasco, Tartar Sauce  
檸檬 、紅蔥香醋汁 、雞尾酒汁 、辣椒汁 、他他汁   
Salad Dressings and Condiments 沙律醬料及配料


SOUPS 湯

- Double-boiled Chicken Soup with American Ginseng 花旗蔘燉雞湯   
Assorted Artisan Breads 精選手工麵包 

HOT SELECTION 熱盤

- Seared Perch Fish with Crab Roe Cream Sauce 香煎海鱸魚配蟹籽忌廉汁   
Chicken, Onion and Green Pepper Skewer with Teriyaki Sauce  
洋蔥青椒雞肉串配照燒汁   
Baked Lamb Rump with Black Truffle Mashed Potato and Garlic Jus  
焗羊腰肉配黑松露薯蓉及香蒜汁   
Veal Piccata with Basil Tomato Coulis 煎薄牛仔扒配羅勒番茄汁   
Chinese Mushroom with Seasonal Vegetable 鮮菇扒時蔬   
Lyonnise Potato 里昂洋蔥炒薯   
Fried Wild Rice with Egg White, Shrimp and Pine Nut 鮮蝦蛋白松子仁炒野米飯   
Vegetarian Lasagna 焗雜菜千層麵 

CARVING STATION 烤肉

- Roasted Suckling Pig with Thai Sweet and Chilli Sauce 燒乳豬配泰式甜辣醬 



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Contains Fish  
魚類



Contains Shellfish  
含貝類海鮮



Contains Soy  
含大豆



Contains Egg  
含蛋類



Spicy  
辣

2026 THE FULLERTON WEDDING BUFFET LUNCH MENU 2  
2026富麗敦自助午宴菜單 (二)

DESSERTS 甜品

- Matcha Cheesecake 抹茶芝士蛋糕   
- Milk Chocolate Banana Cake 牛奶朱古力香蕉蛋糕    
- Madagascar Vanilla Crème Brûlée 馬達加斯加雲呢拿焦糖燉蛋    
- Chocolate Yuzu Tart 柚子朱古力撻    
- Vanilla Red Fruit Roll 雲呢拿紅莓卷    
- Bailey's Milk Chocolate Glass 百利甜酒牛奶朱古力杯     
- Bread and Butter Pudding with Vanilla Sauce 麵包布甸配雲呢拿汁    
- Assorted Seasonal Fruit Platter with Berries 雜莓鮮果拼盤 

Freshly Brewed Coffee or English Tea  
即磨咖啡或英式早餐茶

HK\$1,488 per person  
每位港幣1,488元

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含蛋類







Spicy  
辣

2026 THE FULLERTON WEDDING BUFFET LUNCH MENU 3  
2026富麗敦自助午宴菜單 (三)

APPETISERS 頭盤

- Seafood on Ice (Blue Mussel, Lobster, Prawn) 精選海鮮 (藍青口、龍蝦、蝦) 
- Smoked Salmon Gravlax with Honey Mustard Dill Sauce 煙三文魚配香草三文魚芥末蜜糖汁 
- Japanese Sashimi (Scallop, Salmon, Shrimp, Tuna)  
日式刺身 (帶子、三文魚、蝦、吞拿魚)  
- Assorted Sushi and Maki Rolls 日式壽司及卷物  








SALAD 沙律

- Spinach, Orange and Duck Breast Salad 菠菜橘子鴨胸沙律 
- Thai Beef Salad 泰式牛肉沙律  
- Garden Green Salad 田園沙律 

DRESSINGS 醬料

- Lemon, Shallot Vinaigrette, Cocktail Sauce, Tabasco, Tartar Dressing  
檸檬 、紅蔥香醋汁 、雞尾酒汁 、辣椒汁 、他他汁 
- Salad Dressings and Condiments 沙律醬料及配料

SOUPS 湯

- French Lobster Bisque 法式龍蝦湯   
- Assorted Artisan Breads 精選手工麵包    

HOT SELECTION 熱盤

- Roasted Rack of Lamb with Roasted Potato, Mustard, and Rosemary Jus  
烤羊鞍伴烤馬鈴薯及芥末迷迭香汁  
- Herbs Crust Kurobuta Pork Loin with Red Cabbage, Cajun Tomato Coulis  
吉列黑毛豬柳配紫椰菜及番茄汁  
- Chicken Tikka with Turmeric Rice and Papadam 烤雞肉黃薑飯配印度胡椒脆餅 
- Braised Seasonal Vegetable with Crab Meat 蟹肉扒時蔬  
- Snapper with Papaya Coconut Spicy Sauce 香辣木瓜椰子汁鯛魚   
- Asparagus, Chickpea and Cherry Tomato Pasta 蘆筍鷹嘴豆車厘茄意粉   
- Wok-fried Diced Beef, Wild Mushroom and Black Pepper Sauce 野菌黑椒牛柳粒   
- Seafood Fried Rice with Yunnan Ham 金華火腿海鮮炒飯     

CARVING STATION 烤肉

- Roasted U.S. Prime Rib with Morel Mushroom Sauce 香烤美國牛扒配羊肚菌汁 





2026 THE FULLERTON WEDDING BUFFET LUNCH MENU 3  
2026富麗敦自助午宴菜單 (三)

DESSERTS 甜品

- Passionfruit Cheesecake 熱情果芝士蛋糕    
- Caramel Hazelnut Puff 焦糖榛子泡芙    
- Red Velvet Cake 紅絲絨蛋糕    
- Tiramisu 意大利芝士蛋糕    
- Assorted Cupcakes 杯子蛋糕    
- Bread and Butter Pudding with Vanilla Sauce 麵包布甸配雲呢拿汁    
- Assorted Seasonal Fresh Fruit with Berries 雜莓精選鮮果 

Freshly Brewed Coffee or English Tea  
即磨咖啡或英式早餐茶

HK\$1,688 per person  
每位港幣1,688元

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以上價錢以港幣計算，並需另收加一服務費。詳情請參閱條款及細則。



## TERMS AND CONDITIONS

### 條款及細則

1. Prices are in Hong Kong Dollars and are subject to a 10% service charge.  
以上價錢以港幣計算，並需另收加一服務費。
2. The above package offers are applicable to any Western wedding buffet lunch held on or before 31 December 2026.  
以上禮遇適用於2026年12月31日或之前舉行之西式結婚自助午餐。
3. A minimum food and beverage charge is applied to each venue and subject to the wedding date.  
各個宴會場地均設最低餐飲費用，並視乎婚禮日期而定。
4. The above menus are based on a minimum of 60 persons over a 2-hour period.  
以上菜單只適用於最少60位賓客，供應時間為兩小時。
5. Your well-being and comfort are our utmost priority. Please inform our Event Specialists of any food allergies or special dietary requirements that you may have.  
為客人的健康著想，如閣下或其他賓客對任何食物有過敏反應或特別膳食需求，請與宴會統籌團隊聯絡。
6. The Fullerton Ocean Park Hotel Hong Kong reserves the right to alter the above prices and package offers, subject to market price fluctuations and availability.  
由於價格變動及食材供應關係，香港富麗敦海洋公園酒店保留修改以上價錢及菜單之權利。

For enquiries and reservations, please contact our Events Specialists on **+852 2166 7339** or email at **fop.weddings@fullertonhotels.com**.

Please visit **<https://www.fullertonhotels.com/fullerton-ocean-park-hotel-hongkong>** to learn more.

如欲查詢或預訂，歡迎致電**+852 2166 7339**或電郵至**fop.weddings@fullertonhotels.com**。

與宴會統籌團隊聯絡。如欲了解更多，請瀏覽酒店官方網站

**<https://www.fullertonhotels.com/fullerton-ocean-park-hotel-hongkong>**。