

婚宴套餐 2026- 西式自助晚宴

Wedding Package 2026 – Western Dinner Buffet Banquet

適用於 2026 年 1 月 1 日至 12 月 31 日期間所舉辦之婚宴

Applicable to wedding banquets to be held between 1 January to 31 December 2026

尊享優惠 Privileges:

- ✎ 婚宴當晚免費入住行政豪華客房 1 晚並獲贈汽泡酒 1 支 (375 毫升) 及迎賓果碟
Complimentary 1 night accommodation in Executive Deluxe Room with a bottle of Sparking Wine (375ml) and a welcome fruit plate on the wedding day
- ✎ 免費使用宴會場地 (下午 6 時至下午 11 時) Free use of The Function Room from 6:00pm – 11:00pm
- ✎ 免費婚禮佈景板 (寫上新人姓名) Complimentary wedding backdrop with the Bride and Groom's names
- ✎ 開席前無限供應雜果賓治 Free flow of welcome fruit punch for the pre-event reception
- ✎ 開席前 2 款小食 Complimentary 2 kinds of Snacks for the pre-event reception
- ✎ 席間無限供應汽水及橙汁 (最多 3 小時) Free flow of soft drinks & orange juice during the event (a maximum of 3 hours)
- ✎ 自攜洋酒免收開瓶費 (每席 1 支) Free corkage for self-brought wines (1 bottle per table)
- ✎ 免費享用請帖印刷服務 (最多 100 套) Complimentary printing of wedding invitation cards (a maximum of 100 sets)
- ✎ 獲贈 3 磅鮮果忌廉蛋糕 1 個 One complimentary fresh fruit cream cake (3 lbs)
- ✎ 免費使用 5 層結婚蛋糕模型供拍照及切餅儀式 Complimentary use of 5-tier mock wedding cake for photo shooting and cake cutting ceremony
- ✎ 免費使用迎賓桌及免費席上擺設 Free use of reception desk and complimentary centerpieces on all dining tables
- ✎ 免費使用油畫架 Complimentary use of easel stand
- ✎ 獲贈精美嘉賓題名冊 1 本 One complimentary guest signature book
- ✎ 免費使用泊車位 2 個，每個最多 6 小時 (視乎供應而定) Free parking for 2 vehicles for a maximum of 6 hours each (subject to availability)
- ✎ 免費使用影音設備 (視乎供應而定) Complimentary use of audio-visual equipment (subject to availability)
- ✎ 免費使用新娘房間及保險箱 Complimentary use of bridal room and electronic safe
- ✎ 婚禮當日惠顧灣景國際餐飲服務，可享八折優惠 (祇供工作人員)
20% discount on food and beverage consumption at The Harbourview's outlets on the wedding day (for Crews only)
- ✎ 預訂中式滿月/百日宴套餐滿 3 席(36 位)或以上，可享九折優惠
10% discount on Chinese Baby's Full Moon/100 Days Celebration Banquet for a booking of 3 tables (36 guests) and above

預訂滿 120 位或以上，可享以下額外優惠：

Exclusive privileges for bookings of 120 persons or above：

- ☞ 免費豪華平治轎車連司機接送服務 3 小時 (不包括隧道、收費道路及泊車費用)
Complimentary chauffeur-driven Benz limousine service for 3 hours (tunnel, tollway and parking fees are not included)

飲品套餐 Beverage Package：

- ☞ 每位另加港幣\$88 (另設加一服務費)，可享席間無限供應啤酒
Additional HK\$88 + 10% service charge per guest for free flow of selected beer during the event
- ☞ 每位另加港幣\$128 (另設加一服務費)，可享席間無限供應啤酒及特選紅、白餐酒
Additional HK\$128 + 10% service charge per guest for free flow of selected beer, house red and white wine during the event

條款及細則 Terms and Conditions：

- ☞ 價目另設加一服務費
Prices are subject to a 10% service charge
- ☞ 預訂人數由 50 位起
A minimum attendance of 50 guests is required
- ☞ 按供應情況而定
Subject to availability
- ☞ 適用於 2026 年 1 月 1 日至 12 月 31 日期間所舉辦之婚宴
Applicable to wedding banquets to be held between 1 January 2026 and 31 December 2026
- ☞ 價目可能因市場情況而改變。價目、優惠及服務項目如有更改，恕不另行通知
The menu prices may change in accordance with market conditions. Prices, special offer and service items are subject to change without prior notice
- ☞ 如有任何爭議，灣景國際將保留最終決定權
In the event of any disputes, the decision of The Harbourview shall be final

預訂或查詢，請聯絡灣景國際宴會統籌團隊 For reservations or enquiries, please contact our Event Team at：

電話 Tel：2911 1343

電郵 E-mail：event@theharbourview.com.hk

婚宴自助晚餐菜譜 A Wedding Dinner Buffet Menu A

頭盤 Appetizers

- 冰鎮鮮蝦、新西蘭青口及加拿大雪花蟹腳 Chilled Shrimps, New Zealand Mussels and Canadian Snow Crab Cluster
三文魚、八爪魚、北海道帶子及鯛魚刺身 Salmon, Octopus, Hokkaido Scallops and Snapper Sashimi
雜錦壽司及壽司卷 Assorted Sushi and Sushi Rolls
雜錦凍肉及沙樂美腸拼盤 Assorted Cold Cut and Salami Platter
巴馬火腿伴蜜瓜 Parma Ham with Melon
煙挪威三文魚 Smoked Norwegian Salmon
香烤鮮蝦配中東米沙律 Roasted Shrimp with Couscous Salad
三文魚薯仔沙律 Potato Salad with Salmon
田園沙律 Mixed Garden Salad with Assorted Dressings
慢煮雞胸南瓜羽衣甘藍沙律配蜂蜜芥末汁 Slow-cooked Chicken Breast Salad with Pumpkin and Kale in Honey Mustard Dressing
蘋果蜜桃煙鴨胸沙律 Apple and Peach Salad with Smoked Duck Breast
烤雞菠蘿蕃茄沙律配韓式芝麻醬 Roasted Chicken Salad with Pineapple and Tomato with Sesame Dressing in Korean Style

熱湯 Soup

- 法式龍蝦湯 Lobster Bisque
蟲草花雪蓮子燉螺頭湯 Double-boiled soup with Cordyceps Flower Soup, Snow Lotus Seeds and Sea Conch
各式麵包及牛油 Assorted Bread Rolls and Butter

烤肉專區 Carving

- 香草燒美國西冷牛扒 Roasted U.S. Sirloin of Beef with Herbs

熱盤 Hot Entrees

- 香煎海鱸魚柳配香草醬汁 Pan-seared Seabass Fillet with Pesto Sauce
碧綠山珍炒蝦球 Sautéed Shrimp Balls with Assorted Mushroom and Seasonal Vegetable
香橙醬燒豬肋骨 Orange Marmalade Sauce with Barbeque Baby Pork Spare Ribs
紅酒燴牛肋條 Braised Beef Spare Ribs with Red Wine
香烤春雞配芥末籽汁 Roasted Spring Chicken with Pommery Mustard Sauce
西檸杏片炸雞柳 Deep-fried Sliced Chicken with Almond Flakes in Lemon Sauce
煙肉芝士焗薯蓉 Baked Mashed Potato with Cheese and Bacon
竹筍北菇扒時蔬 Braised Seasonal Vegetables with Bamboo Piths and Mushroom
蝦籽雙菇炆伊麵 Braised E-fu Noodles with Mushrooms and Shrimp Roe
海皇蟹籽炒飯 Fried Rice with Seafood and Crab Roe

甜品 Desserts

- 麵包布甸 Bread Pudding
意式芒果奶凍 Mango Panna Cotta
檸檬馬令撻 Lemon Meringue Tarts
藍莓芝士餅 Blueberry Cheesecake
焦糖布甸 Crème Caramel
意大利芝士餅 Tiramisu
杏仁香蕉蛋糕 Banana Cake with Almond
雜錦甜甜圈 Mixed Doughnuts
雜錦鮮果拼盤 Fresh Fruit Platter
Häagen-Dazs™ 雪糕 Häagen-Dazs™ Ice Cream

飲品 Beverages

- 咖啡及茶 Coffee and Tea
橙汁 Orange Juice
汽水 Soft Drinks

HK\$988 + 10% service charge per person

婚宴自助晚餐菜譜 B

Wedding Dinner Buffet Menu B

頭盤 Appetizers

凍鮮蝦、新西蘭青口、東風螺、生蠔及加拿大雪花蟹腳
Chilled Shrimps, New Zealand Mussels, Babylon Snail, Fresh Oyster and Canadian Snow Crab Leg
三文魚、北海道帶子、八爪魚、油甘魚及鯛魚刺身 Salmon, Hokkaido Scallop, Octopus, Hamachi and Snapper Sashimi
雜錦壽司及壽司卷 Assorted Sushi and Sushi Rolls
雜錦凍肉及沙樂美腸拼盤 Assorted Cold Cut and Salami Platter
巴馬火腿伴蜜瓜 Parma Ham with Melon
煙三文魚 Smoked Salmon
香烤鮮蝦配中東米沙律 Roasted Shrimp with Couscous Salad
三文魚薯仔沙律 Potato Salad with Salmon
田園沙律 Mixed Garden Salad with Assorted Dressings
慢煮雞胸南瓜羽衣甘藍沙律配蜂蜜芥末汁 Slow-cook Chicken Breast Salad with Pumpkin and Kale in Honey Mustard Dressing
蘋果蜜桃煙鴨胸沙律 Apple and Peach Salad with Smoked Duck Breast
金柚蟹肉鍋巴 Pomelo Crabmeat with Rice Cracker

熱湯 Soup

牛肝菌忌廉湯 Cream of Porcini Mushroom Soup
燕窩海皇羹 Braised Bird's Nest Soup with Seafood and Egg White
各式麵包及牛油 Assorted Bread Rolls and Butter

烤肉專區 Carving

燒美國肉眼扒配燒汁 Roasted U.S. Beef Rib Eye with Gravy
蜜糖芥末燒金門火腿 Honey Mustard-roasted Gammon Ham

熱盤 Hot Entrees

黑松露芝士焗龍蝦 (每客送半邊) Black Truffle Lobster Thermidor (1/2 pc. per piece)
清蒸沙巴大龍躉 Steamed Fresh Sabah Grouper
翡翠 XO 醬炒蝦球 Stir-fried Prawn Ball with Vegetable and XO Sauce
香橙醬燒豬肋骨 Orange Marmalade Barbeque Baby Pork Spare Ribs
黑椒牛仔骨 Pan-fried Beef Short Rib with Black Pepper
焗羊扒配香草開心果醬 Baked Lamb Chop with Pistachio and Herb Paste
鴻運脆皮燒雞 Roasted Crispy Chicken
香蒜粉絲蒸扇貝 Steamed Scallop with Vermicelli, Spring Onion and Garlic
花膠北菇扒時蔬 Braised Seasonal Vegetables with Fish Maw and Mushroom
鮑汁金菇炆伊麵 Braised E-fu Noodle and Enoki Mushroom with Abalone Sauce
海皇蟹籽炒飯 Fried Rice with Seafood and Crab Roe

甜品 Desserts

麵包布甸 Bread Pudding
迷你葡撻 Mini Portugese Custard Tart
藍莓芝士餅 Blueberry Cheesecake
焦糖布甸 Crème Caramel
意大利芝士餅 Tiramisu
紅桑子慕絲蛋糕 Raspberry Mousse Cake
意式芒果奶凍 Mango Panna Cotta
雜錦甜甜圈 Mixed Doughnuts
雜錦鮮果拼盤 Fresh Fruit Platter
朱古力噴泉伴配料 Chocolate Fountain with Condiments
Häagen-Dazs™ 雪糕 Häagen-Dazs™ Ice Cream

飲品 Beverages

咖啡及茶 Coffee and Tea / 橙汁 Orange Juice / 汽水 Soft Drinks

HK\$1,188 + 10% service charge per person