

婚宴套餐 2026 – 西式自助午宴

Wedding Package 2026 – Western Lunch 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:

- ☞ 婚宴當日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(上午 11 時至下午 3 時) Free use of The Function Room from 11:00am - 3:00pm
- ☞ 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)
- ☞ 免費享用囍帖印刷服務 (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 :

- ☞ 價目按另設加一服務費
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 to 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

婚宴自助午餐菜譜 A

Wedding Lunch Buffet Menu A

頭盤 Appetizers

三文魚,八爪魚,希靈魚刺身 Salmon, Octopus and Herring Sashimi
雜錦壽司及壽司卷 Assorted Sushi and Sushi Rolls
凍蝦 Chilled Shrimp
凍蜆 Chilled Clam
藍青口 Chilled Blue Mussel
煙挪威三文魚 Smoked Norwegian Salmon
蘋果蟹肉蟹籽沙律 Apple Salad with Crab Meat and Crab Roe
羽衣甘藍雜莓金柚沙律 Kale Salad with Mixed Berry and Pomelo
蟹籽八爪魚沙律 Crab Roe Salad and Octopus
希臘沙律 Greek Salad
凱撒沙律 Caesar Salad
德國薯仔沙律 German Potato Salad
各式沙律醬及配料 Served with Salad Dressings and Condiments

熱湯 Soups

周打海鮮湯 Seafood Chowder
中式老火湯 Chinese Daily Soup
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

香煎海鱸魚柳配刁草銀魚柳汁 Pan-seared Seabass Fillet with Anchovy Dill Sauce
燒豬排骨配燒烤汁 Roasted Pork Spare Rib with Barbecued Sauce
紅酒燴牛尾 Braised Ox-tail with Red Wine Sauce
焗羊扒配香草開心果醬 Baked Lamb Chop with Pistachio and Herb Paste
三芝焗薯蓉 Baked Mashed Potato with Triple Cheese
九層塔辣椒炒青口 Stir-fried Mussel with Herb and Spicy Sauce
醬爆花枝蝦仁 Stir-fried Squid and Shrimp with XO Sauce
瑤柱蘑菇扒時蔬 Braised Seasonal Vegetable with Conpoy and Mushroom
海膽醬扁意粉 Linguine with Sea Urchin Sauce
瑤柱蛋白炒飯 Fried Rice with Conpoy and Egg White

甜品 Desserts

麵包布甸 Bread Pudding
香芒布甸 Mango Pudding
紅桑子慕絲蛋糕 Raspberry Mousse Cake
蘋果金寶芝士餅 Apple Crumble Cheesecake
焦糖布甸 Crème Caramel
黑森林蛋糕 Black Forest Cake
宇治抹茶木糠布甸 Uji Matcha Serradura Pudding
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\$768 + 10% service charge per person

婚宴自助午餐菜譜 B

Wedding Lunch Buffet Menu B

頭盤 Appetizers

凍鮮蝦、東風螺、新西蘭青口及加拿大雪花蟹腳
Chilled Shrimps, Babylon Snail, New Zealand Mussels and Canadian Snow Crab Leg
三文魚、八爪魚、吞拿魚及鯛魚刺身 Salmon, Octopus, Tuna and Snapper Sashimi
雜錦壽司及壽司卷 Assorted Sushi and Sushi Rolls
煙三文魚 Smoked Salmon
巴馬火腿伴蜜瓜 Parma Ham with Melon
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

熱湯 Soup

龍蝦湯 Lobster Bisque
中式老火湯 Chinese-style Soup
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

脆皮炸子雞 Deep-fried Crispy Chicken
清蒸沙巴躉 Steamed Fresh Sabah Grouper
焗羊扒配香草開心果醬 Baked Lamb Chop with Pistachio and Herb Paste
扒西班牙黑毛豬扒伴松露汁 Grilled Spanish Iberico Pork with Black Truffle Sauce
香蒜粉絲蒸扇貝 Steamed Scallop with Venicelli, Spring Onion and Garlic
西蘭花炒花枝蝦球 Stir-fried Broccoli with Prawn and Cuttlefish
白酒芝士海鮮薯丸 Baked Seafood Gnocchi with White Wine Parmesan Sauce
龍蝦汁牛肝菌意大利餃 Porcini Mushroom Ravioli with Lobster Sauce
錦綉燕液瑤柱甫 Braised Marrow Ring with Conpoy topped with Bird's Nest
日式和牛炒飯 Fried Rice with Minced Wagyu Beef

甜品 Desserts

麵包布甸 Bread Pudding
香芒布甸 Mango Pudding
蘋果金寶芝士餅 Apple Crumble Cheesecake
焦糖布甸 Crème Caramel
荔枝草莓慕絲蛋糕 Lychee Strawberry Mousse Cake
藍莓芝士蛋糕 Blueberry Cheesecake
杏仁香蕉蛋糕 Banana Cake with Almond
黑森林蛋糕 Black Forest Cake
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\$868 + 10% service charge per person