

香港康得思酒店中式摯心婚宴 2026 CORDIS, HONG KONG HEARTFELT WEDDINGS CHINESE PACKAGE 2026

惠顧8席或以上可尊享以下精選優惠

Complimentary privileges with a minimum of 8 tables include

- 婚宴前享用無酒精雞尾酒
Signature welcome mocktail
- 祝酒氣泡酒一瓶
A bottle of house sparkling wine for toasting
- 自攜洋酒免收開瓶費 (每席一瓶)
Waiver of corkage charge (1 bottle per table)
- 精緻五層結婚蛋糕供切餅儀式用
5-tier wedding cake for cake-cutting ceremony
- 每席精美桌上擺設
Deluxe centerpieces per dining table
- 華麗椅套及桌布
Splendid seat covers and table cloths
- 精美結婚喜帖 (每席十套, 不包括印刷服務)
Invitation cards (10 sets per table, excluding printing)
- 提供液晶體投影器連螢幕及視聽器材
Use of LCD projector with screen and AV facilities
- 以優惠價使用LED幕牆作舞台背景板及播放影片
Use of LED Wall as backdrop and for wedding videos at preferential rate
- 專業婚宴新娘助理
Professional bridal assistant
- 宴會期間免費代客泊車服務 (每四席一個車位)
Valet parking service during event
(Complimentary 1 parking space per 4 tables)
- 香港康得思酒店預訂客房折扣優惠
Enjoy preferential rate for guestroom reservation at Cordis, Hong Kong
- 精選婚宴優惠券
Wedding discount coupons
- 預訂香港康得思酒店其他私人宴會額外折扣優惠
Enjoy a special discount for other private events at Cordis, Hong Kong

晚宴額外禮遇

Extra privileges for dinner banquet

- 蜜月客房住宿一晚
十二席或以上: 豪華客房住宿一晚
十八席或以上: 蜜月套房住宿一晚
One-night honeymoon accommodation
12 tables or above: Deluxe Room
18 tables or above: One Bedroom Suite
- 婚宴當晚宵夜及翌日早餐 (兩位)
Midnight supper on wedding night and breakfast for 2 persons
- 兩張主餐桌配以水晶配飾
Crystal accessories for 2 head tables
- 法式馬卡龍塔
Macaron tower
- 麻雀耍樂及免費茶水供應
Mahjong entertainment served with complimentary Chinese tea



Virtual Tour
虛擬導覽

備註: 如需轉換或更改以上之指定服務或內容, 本酒店將不會作出任何款項退還、賠償、兌換現金或其他服務。

Remarks: In the event of any changes or modifications, refunds or substitutions for any entitlements, privileges, special discounts or prices will not be available.

如欲查詢詳情, 請與我們的婚禮顧問聯絡: For more information, please contact our wedding specialists: 電話 T +852 3552 3366 電郵 E cdhkg.weddings@cordishotels.com

升級選項 OPTIONAL UPGRADE

陳皮紅豆沙湯圓

Sweetened red bean soup with glutinous rice dumpling and tangerine peel

椰汁荔芋西米露 / 紅棗圓肉杞子燉雪耳

同價 same price

Sweetened sago cream with taro and coconut milk /

Double-boiled snow fungus with red date, dried longan and wolfberry

楊枝甘露

港幣HKD200元

Sweetened sago cream with mango, pomelo and coconut

萬壽果南北杏桃膠燉雪耳

港幣HKD350元

Double-boiled papaya with natural resin and apricot kernel and fungus

杞子菊花糕拼腰果酥

Chilled wolfberry and chrysanthemum pudding and baked cashew pastry

笑口棗 / 合桃酥 / 煎堆仔 / 紫米凍糕

同價 same price

Baked pastry / Baked walnut pastry / Fried croquette / Chilled black glutinous rice pudding

遠年陳皮紅豆酥

港幣HKD180元

Baked red bean pastry with aged dried tangerine peel

合時鮮果盤

港幣HKD360元

Fresh fruit platter

飲品升級套餐 BEVERAGE PACKAGE UPGRADE

隨意添飲餐酒

Free flow of house wines

港幣HKD300元

隨意添飲餐酒及氣泡酒

Free flow of house wines and sparkling wine

港幣HKD600元

隨意添飲餐酒及粉紅玫瑰酒

Free flow of house wines and rosé

港幣HKD900元

另加每席港幣200元，可額外延長飲品套餐一小時

With additional HKD200 per table to extend extra one hour of beverage package

每席供十至十二位用 (另加一服務費)

10 - 12 persons per table (price is subject to 10% service charge)

由於市場價格浮動，菜譜將於婚宴日期一個月前再確定。本酒店保留調整菜單價格以保存原有菜式或可改動食材以保持相同價格之權利

In the case of unforeseeable market price fluctuations for any of the menu items as at the date of contract signing versus up to one month before the banquet, hotel reserves the right to put on an adjustment on the menu price or substitute with any alternative dish so as to maintain the same price

午宴菜譜 LUNCH MENU

明閣
MING COURT

金陵乳豬全體
Roasted whole suckling pig

酥炸百花蟹鉗
Deep-fried crab claw stuffed with minced shrimp paste

菜膽天白花菇燉花膠筒
Double boiled chicken soup with fish maw, shiitake mushroom and brassica

翡翠蠔皇原隻湯鮑 (八頭)
Braised whole abalone (8-head) with vegetable in oyster sauce

薑蔥頭抽蒸沙巴龍躉
Steamed giant garoupa with spring onion, ginger and first-press soya sauce

當紅炸子雞
Deep-fried crispy chicken

鮑汁海皇燴香苗
Braised fried rice with assorted seafood in abalone sauce

乾燒鮮菇伊麵
Braised e-fu noodles with straw mushroom and chive

陳皮紅豆沙湯圓
Sweetened red bean soup with glutinous rice dumpling and tangerine peel

杞子菊花糕拼腰果酥
Chilled wolfberry and chrysanthemum pudding and baked cashew pastry

港幣HKD11,888元

包括席間三小時無限量供應汽水、冰凍橙汁及特選啤酒
Includes 3-hour free flow of soft drinks, chilled orange juice and selected beer

每席供十至十二位用 (另加一服務費)
10 - 12 persons per table (price is subject to 10% service charge)

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升級選項 OPTIONAL UPGRADE

翡翠蠔皇原隻湯鮑 (八頭)

Braised whole abalone (8-head) with vegetable in oyster sauce

伴素千層 / 蠔皇北菇

港幣HKD120元

With beancurd sheet / shiitake mushroom

原隻湯鮑 (六頭)

港幣HKD600元

Whole abalone (6-head)

伴海參 / 扣鵝掌

港幣HKD900元

With sea cucumber / goose web

原隻湯鮑 (四頭)

港幣HKD2,500元

Whole abalone (4-head)

薑蔥頭抽蒸沙巴龍躉

Steamed giant garoupa with spring onion, ginger and first-pressed soya sauce

海虎斑 / 東星斑

時價 market price

Tiger garoupa / Spotted garoupa

當紅炸子雞

Deep-fried crispy chicken

瑤柱鹽香貴妃雞

同價 same price

Simmered salty chicken with conpoy

伴五味脆藕片 / 琥珀合桃 / 椒鹽腰果

港幣HKD100元

With lotus root crisp / caramelised walnut / roasted cashew nut with salt and pepper

黑豚肉叉燒鮮蝦蔥花炒香苗

Fried rice with shrimp, barbecued kurobuta pork and spring onion

瑤柱鮑汁鯨魚雞粒燴香苗

同價 same price

Braised fried rice with diced chicken, octopus and shredded conpoy in abalone sauce

XO醬蛋白帶子粒炒香苗 / 飄香鮮蝦荷葉飯

港幣HKD200元

Fried rice with diced scallop and egg white in XO sauce / Fried rice with shrimp in lotus leaf

金蒜薑米和牛鬆炒香苗

港幣HK\$300元

Fried rice with diced wagyu beef, crispy garlic and ginger

鮑汁蝦籽炆伊麵

Braised e-fu noodles with shrimp roe in abalone sauce

黑豚肉叉燒絲薑蔥撈麵

同價 same price

Braised egg noodles with diced barbecued kurobuta pork and spring onion

上湯羊肚菌鮮蝦雲吞 / 上湯煎鮮蝦粉粿

港幣HKD360元

Shrimp and morel dumpling in supreme soup /

Deep-fried shrimp dumpling in supreme soup

花膠海參絲撈麵

港幣HKD400元

Braised egg noodles with shredded fish maw and sea cucumber

晚宴菜譜 DINNER MENU



- 金陵乳豬全體
Roasted whole suckling pig
- 鮮淮山蜜豆蝦仁珊瑚蚌
Sautéed shrimp and coral mussel with Chinese yam and honey pea
- 酥炸鵝肝花枝球
Deep-fried cuttlefish ball stuffed with foie gras
- 竹笙扒翡翠
Braised vegetable with bamboo pith
- 松茸花膠絲瑤柱燴燕窩
Braised bird's nest with matsutake, shredded fish maw and conpoy
- 翡翠蠔皇原隻湯鮑 (八頭)
Braised whole abalone (8-head) with vegetable in oyster sauce
- 薑蔥頭抽蒸沙巴龍躉
Steamed giant groupa with spring onion, ginger and first-press soya sauce
- 當紅炸子雞
Deep-fried crispy chicken
- 黑豚肉叉燒鮮蝦蔥花炒香苗
Fried rice with shrimp, barbecued kurobuta pork and spring onion
- 鮑汁蝦籽炆伊麵
Braised e-fu noodles with shrimp roes in abalone sauce
- 陳皮紅豆沙湯圓
Sweetened red bean soup with glutinous rice dumpling and tangerine peel
- 杞子菊花糕拼腰果酥
Chilled wolfberry and chrysanthemum pudding and baked cashew pastry

港幣HKD14,688元

酒水套餐 Beverage Package

港幣HKD2,988元

席間四小時無限供應汽水、鮮橙汁及特選啤酒
4-hour free flow of soft drinks, fresh orange juice and selected beer

每席供十至十二位用 (另加一服務費)
10 - 12 persons per table (price is subject to 10% service charge)

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升級選項 OPTIONAL UPGRADE

鮮淮山蜜豆蝦仁珊瑚蚌

Sautéed coral mussel with Chinese yam and honey pea

碧綠油雞樅菌炒雙蚌

Sautéed sea cucumber meat and coral mussel with marinated termite mushroom and vegetable

同價 same price

琥珀香檳明蝦球

Sautéed prawn with sweetened walnut and champagne

港幣HKD350元

黑松露鮮露荀炒帶子蝦球

Sautéed scallop and prawn with asparagus in black truffle paste

港幣HKD600元

酥炸鵝肝花枝球

Deep-fried cuttlefish ball stuffed with foie gras

黑松露窩貼大明蝦

Deep-fried shrimp toast with coriander and black truffle paste

同價 same price

酥炸百花釀蟹鉗

Deep-fried crab claw stuffed with minced shrimp paste

港幣HKD300元

葡汁焗釀蜆螺

Baked sea whelk stuffed with diced chicken in Portuguese sauce

港幣HKD900元

酥炸焗釀蟹蓋 / 巴馬火腿芝士焗釀蟹蓋

Deep-fried crabshell stuffed with crabmeat /

Baked crabshell stuffed with crabmeat, parma ham and cheese

港幣HKD1,100元

竹筴扒翡翠

Braised vegetable with bamboo pith

瑤柱芙蓉田園蔬

Braised vegetable with shredded conpoy and egg white

同價 same price

花膠絲瑤柱扒翡翠

Simmered vegetable with shredded fish maw and conpoy in supreme soup

港幣HKD400元

翡翠玉環瑤柱脯

Braised melon ring stuffed with whole conpoy and vegetable

港幣HKD600元

松茸花膠絲瑤柱燴燕窩

Braised bird's nest with matsutake, shredded fish maw and conpoy

蟲草花螺頭燴雞 / 姬松茸螺頭燴竹筴

Double-boiled chicken soup with whelk and cordyceps flower /

Double-boiled chicken soup with bamboo pith, whelk and blaze mushroom

同價 same price

紅燒生拆蟹肉燕窩 / 姬松茸鮮螺頭燴花膠筒

Braised bird's nest with crabmeat /

Double-boiled chicken soup with fish maw, sea whelk and blaze mushroom

港幣HKD600元

濃湯花膠雞絲羹

Braised chicken soup with abalone, fish maw, shiitake, bamboo pith and black fungus

港幣HKD800元

清燉海中寶 (18頭南非鮑魚、海參、花膠、原粒瑤柱、花菇及津膽)

Double-boiled whole South African 18-head abalone

with sea cucumber, fish maw, whole conpoy, shiitake mushroom and brassica

港幣HKD1,400元