

洋紫荊維港遊婚宴精選 2017 Harbour Cruise – Bauhinia Wedding Package 2017

	晚宴 Dinner (1700 – 2300 時段 hours)	午宴 Lunch (1000 – 1600 時段 hours)
☞ 西式婚宴 Western Wedding Menu ☞ 紫荊婚宴自助餐 Bauhinia Wedding Buffet Menu	HK\$7,880	HK\$6,880
☞ 中式婚宴 Chinese Wedding Menus ☞		
維港黃金宴 Victoria Harbour Golden Menu	HK\$8,380	HK\$6,880
維港金鑽宴 Victoria Harbour Diamond Menu	HK\$9,880	HK\$8,380
☞ 中西混合婚宴 Chinese & Western Fusion Menus ☞		
維港翡翠宴 Chinese & Western Emerald Menu	HK\$8,380	HK\$6,880
維港明珠宴 Chinese & Western Pearl Menu	HK\$9,880	HK\$8,380

凡惠顧洋紫荊維港遊婚宴套餐十席或以上，即可享有下列各項優惠：

Upon patronage of the cruise wedding package for 10 tables or above, you will enjoy special privileges as follows:

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| <ul style="list-style-type: none"> ☺ 三小時船租半價優惠
3-hour vessel's rental fees in half price ☺ 奉送葡萄氣酒供祝酒儀式使用
Complimentary one bottle of sparkling wine for toasting ☺ 席前敬送迎賓雜果賓治及席前糖果瓜子
Complimentary one bowl of welcome non-alcoholic fruit punch, pre-dinner candies and watermelon seed ☺ 敬送三磅心形鮮忌廉蛋糕
A 3-pound heart-shaped fresh cream cake ☺ 精美嘉賓題名冊乙本
Complimentary one embroidered signature book ☺ 六層結婚蛋糕供拍照使用
A 6-tier dummy cake for photo-shooting ☺ 全場賓客座椅套
Seat covers for all banquet chairs ☺ 提供新娘化妝間
A provision of bridal room | <ul style="list-style-type: none"> ☺ 提供精美畫架以供擺放新人結婚照
An easel at venue entrance to display your wedding portrait ☺ 自備洋酒免收開瓶費 (每席或每十位一瓶)
Free corkage charge for one bottle of self-supplied wine or hard liquor per table of 10 persons ☺ 全場席上及迎賓席上絲花擺設
Silk table floral arrangement for all dining tables and reception table ☺ 免費提供基本婚宴牌匾
A personalized backdrop bearing the name of the bride and groom ☺ 免費提供舞台設施
Free usage of dance floor facilities ☺ 免費於船上提供投影機、銀幕及各樣視聽器材
Free usage of audio-visual equipment including LCD projector with screen on vessel. |
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以上婚宴套餐之優惠由 2017 年 1 月 1 日起生效
 The wedding packages are effective from 01 January 2016

所有菜單若有更改，本公司恕不另行通知
 All the menu items are subject to change without prior notice.

以上內容及資料若有更改，本公司恕不另行通知
 All the above privileges and information are subject to change without prior notice

需另收加一服務費
 All prices are subject to 10% service charge



紫荊婚宴自助餐 Bauhinia Wedding Buffet Menu

湯 SOUP

- ☉ 龍蝦海皇濃湯 Lobster Seafood Bisque
- ☉ 紅燒竹筍雞絲翅 Braised Shark's Fin Soup with Shredded Chicken and Bamboo Fungus

沙律 SALAD

- ☉ 金粟紅腰豆沙律 Sweet Corn and Red Kidney Bean Salad
- ☉ 火腿螺絲粉沙律 Fussili Pasta with Ham Salad
- ☉ 希臘沙律 Greek Salad
- ☉ 凱撒沙律 Caesar Salad
- ☉ 法式雜菜沙律 French Vegetable Salad
- ☉ 意式煙三文魚雜椒沙律 Smoked Salmon with Italian Bell Pepper Salad
- ☉ 韓國泡菜 Korean Kimchi
- ☉ 鮮露筍沙律 Fresh Asparagus Salad

頭盤 APPETIZER

- ☉ 凍蝦、紐西蘭青口、蟹腳及愛爾蘭青螺 Chilled Prawn, New Zealand Mussel, Cold Crab Claw, Irish Green Sea Whelk
- ☉ 煙三文魚及煙鮫魚 Smoked Salmon & Mackerel
- ☉ 蟹肉釀溫室青瓜 Stuffed Cucumber with Crab Meat
- ☉ 意式扒雜菜 Grilled Eggplant and Zucchini
- ☉ 燒牛肉伴德國雜肉盤 Cold Roasted Beef with German Cold Cut
- ☉ 美味牛腱片及凍醉雞翼 Cold Beef Shank Sliced & Drunken Chicken Wing

日式美食 JAPANESE CORNER

- ☉ 雜錦日式壽司 Assorted Japanese Sushi
- ☉ 日式蟹肉冷麵 Japanese Crab Meat Cold Noodle
- ☉ 芝麻八爪魚 Baby Octopus
- ☉ 味府螺肉 Spicy Whelk

日式火鍋 SHABUSHABU

- ☉ 獅子狗、鳴門卷、墨魚丸、牛丸、魚豆腐、鮮冬菇、金菇菜、時令蔬菜、烏冬、中華麵
Mixed Japanese Fish Ball, Cuttlefish Ball, Beef Ball, Mixed Mushroom, Seasonal Vegetables, Udon, Chinese Noodles

海鮮鐵板燒 SEAFOOD TEPPAN

- ☉ 大蝦、三文魚、帶子、青口、墨魚仔 Prawn, Salmon, Scallop, Mussel, Squid

切肉銀車 CARVING WAGON

- ☉ 燒美國連骨肉眼扒 Roasted U.S. Prime Rib
- ☉ 燒原隻火腿 Roasted Whole Ham

熱盤 HOT SELECTION

- ☉ 鮮忌廉焗白菌大蝦 Baked Prawn with Mushroom Cream Sauce
- ☉ 燒黃薑羊扒配香辣汁 Roasted Turmeric Lamb Chop in Chili and Herb
- ☉ 碧綠麒麟斑塊 Sauce Steamed Fillet of Sole with Ham
- ☉ 燒春雞配野菌忌廉汁 Roasted Spring Chicken with Mushroom Cream Sauce
- ☉ 韓式辣汁煮紐西蘭青口 Pan-fried New Zealand Mussel in Korean Chili Sauce
- ☉ 烤越式豬手 Roasted Sliced Pork Knuckle in Vietnam Style
- ☉ 匈牙利燴牛仔肉 Roasted Veal Goulash
- ☉ 印度咖喱海鮮配印度脆餅 Seafood Curry in Indian Style with Papadam
- ☉ 中式乳豬拼盤 Assorted BBQ Meat Platter with Suckling Pig
- ☉ 法式焗田螺 Baked Escargot in French Style
- ☉ 鮮茄白菌燴新薯 Braised New Potato with Mushroom and Tomato
- ☉ 清湯雜菜盤 Mixed Vegetable Consomme
- ☉ 蒜片香草炒意大利粉 Fried Spaghetti with Pesto & Garlic
- ☉ 海味雞粒炒飯 Fried Rice with Chicken and Dried Seafood
- ☉ 絲苗白飯 Steamed Rice

甜品 DESSERT

- ☉ 黑森林忌廉餅 Black Forest Cream Cake
- ☉ 紐約芝士餅 New York Cheese Cake
- ☉ 德國芝士餅 German Cheese Cake
- ☉ 芒果慕絲餅 Mango Mousse Cake
- ☉ 甘筍餅 Carrot Cake
- ☉ 士多啤梨慕絲餅 Strawberry Mousse Cake
- ☉ 法式雜餅 Assorted French Pastries
- ☉ 麵包布甸 Baked Bread & Butter Pudding
- ☉ 心形芒果布甸 Heart Shaped Mango Pudding
- ☉ 朱古力噴泉伴鮮果 Chocolate Fountain with Seasonal Fruit
- ☉ 鮮果拼盤 Fresh Fruit Platter
- ☉ 心形中式紅豆糕 Heart Shaped Red Bean Pudding

飲品 BEVERAGE

可口可樂 Coca Cola 雪碧 Sprite 橙汁 Chilled Orange Juice 啤酒 House Beer 咖啡 Coffee 茶 Tea

晚宴：每席港幣七千八百八十元正，另收加一服務費（十位用）
Dinner: HK\$7,880 plus 10% service charge per table of 10 persons

午宴：每席港幣六千八百八十元正，另收加一服務費（十位用）
Lunch: HK\$6,880 plus 10% service charge per table of 10 persons

維港黃金宴

Victoria Harbour Golden Menu

鴻運乳豬全體

Roasted Whole Suckling Pig

碧綠彩鳳伴玉帶

Stir-fried Scallops and Sliced Chicken with Vegetables

翡翠沙律蝦球

Sautéed Prawns in Salad Sauce with Vegetables

雲腿竹筍伴雙蔬

Braised Fresh Assorted Vegetables with Shredded Yunnan Ham

金箔竹筍干貝蟹肉燴燕窩

Bird's Nest with Crabmeat, Conpoy and Bamboo Pith with Gold Foil

翡翠鵝掌鮮鮑片

Braised Sliced Abalone with Goose Webs and Vegetables

清蒸大海斑

Steam Fresh Garoupa

鴻運蒜香雞

Deep-fried Crispy Chicken with Garlic

鮮蝦荷葉飯

Fried Rice with Shrimps Wrapped in Lotus Leaf

鮑汁珍菇炆伊麵

Braised E-Fu Noodles with Mushrooms in Abalone Sauce

百年好合

Sweetened Red Bean Cream with Lotus Seeds

佳偶天成（特色慕絲、迷你果撻）

Fresh Fruit Tarts and Mousse

晚宴：每席港幣八千三百八十元，另收加一服務費（十位用）

Dinner: HK\$8,380 plus 10% service charge per table of 10 persons

午宴：每席港幣六千八百八十元正，另收加一服務費（十位用）

Lunch: HK\$6,880 plus 10% service charge per table of 10 persons

包括席間三小時無限量供應可口可樂、雪碧、橙汁及啤酒

Includes unlimited serving of Coca Cola, Sprite, chilled orange juice and house beer



維港金鑽宴

Victoria Harbour Diamond Menu

鴻運乳豬全體

Roasted Whole Suckling Pig

XO 醬蝦球伴蚌片

Sautéed Prawns and Sea Clams in XO Sauce

金脆花枝球

Deep Fried Cuttlefish Ball with Walnuts

瑤柱雙翡翠

Braised Vegetables with Conpoy

蟹肉竹筍燴魚翅 或 花膠竹筍雞絲燴燕窩

Braised Shark's Fin with Crabmeat and Bamboo Pith **OR**

Braised Bird's Nest with Fish Maw, Bamboo pitch and Shredded Chicken

蠔皇原頭鮑魚扣百靈菇

Braised Whole Abalone with Mushroom

清蒸大海虎斑

Steam Fresh Tiger Groupa

金蒜脆炸雞

Roasted Crispy Chicken with Crushed Garlic

金菇瑤柱燴伊麵

Braised E-fu Noodles with Shredded Conpoy and Enoki

金華鮮蝦炒絲苗

Fried Rice with Shredded Yuman Ham and Shrimps

杏汁紅棗燉雪蛤

Double-boiled Sweetened Red Dates with Hashima in Almond Cream

佳偶甜蜜

Chinese Petits Fours

鮮果拼盆

Fresh Fruit Platter

晚宴：每席港幣九千八百八十元，另收加一服務費（十位用）

Dinner: HK\$9,880 plus 10% service charge per table of 10 persons

午宴：每席港幣八千三百八十元正，另收加一服務費（十位用）

Lunch: HK\$8,380 plus 10% service charge per table of 10 persons

包括席間三小時無限量供應可口可樂、雪碧、橙汁及啤酒

Includes unlimited serving of Coca Cola, Sprite, chilled orange juice and house beer

維港翡翠宴 Chinese & Western Emerald Fusion Menu

----- 席上菜式 DISHES SERVED ON TABLE -----

- ⊗ 鴻運乳豬全體* Roasted Whole Suckling Pig*
 ⊗ 紅燒竹筍雞絲翅* Braised Shark's Fin Soup with Shredded Chicken and Bamboo Fungus* **OR**
 金箔竹筍干貝蟹肉燴燕窩* Bird's Nest with Crabmeat, Conpoy and Bamboo Pith with Gold Foil*

自助餐食物 BUFFET STYLE

----- 湯 SOUP -----

- ⊗ 意大利菜湯 Italian Minestrone with Beans

----- 沙律 SALAD -----

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| ⊗ 大蝦鮮果沙律 Fresh Fruit with Prawn Salad | ⊗ 華都夫沙律 Waldorf Salad |
| ⊗ 法式雜菜沙律 French Vegetables Salad | ⊗ 鮮露筍沙律 Fresh Asparagus Salad |
| ⊗ 美國香草蕃茄沙律 American Tomato with Herbs Salad | ⊗ 雞肉菠蘿木瓜沙律 Chicken with Pineapple and Papaya Salad |
| ⊗ 金粟紅腰豆沙律 Sweet Corn and Red Kidney Bean Salad | ⊗ 德國薯仔沙律 German Potato Salad |

----- 頭盤 APPETIZER -----

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| ⊗ 凍蝦、紐西蘭青口及蟹腳 Chilled Prawn, New Zealand Mussel and Crab Claw | ⊗ 風乾雜肉拼盤 Air-dried Assorted Cold Cut Platter |
| ⊗ 吞拿魚釀蕃茄 Stuffed Tomato with Tuna | ⊗ 牛腩片及凍醉雞翼 Cold Beef Shank Sliced & Drunken Chicken Wing |
| ⊗ 台式釀茄子 Eggplant in Taiwanese Style | ⊗ 刀草醃三文魚 Dill Marinated Salmon |
| ⊗ 金瓜煙鴨胸 Smoked Duck Breast with Cantaloupe | |

----- 熱盤 HOT SELECTION -----

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| ⊗ 烤法式羊扒 Roasted Lamb Chop in French Style | ⊗ 印度咖哩雞件配烤餅 Chicken Curry in Indian style with Roti |
| ⊗ 清蒸大海斑 Steamed Fresh Garoupa | ⊗ 蟹肉扒菜膽 Seasonal Vegetables Topped with Crabmeat Sauce |
| ⊗ 泰式雞片配蝦球 Sautéed Sliced Chicken with Shrimp Ball in Thai style | ⊗ 海味雞粒炒飯 Fried Rice with Chicken and Dried Seafood |
| ⊗ 紅酒燴牛肉 Braised Beef with Red Wine Sauce | ⊗ 德國鹹豬手伴酸菜 Roasted Pork Knuckle with Pickled Shredded Cabbage & Mustard Sauce |
| ⊗ 蟹肉酥盒 Crab Meat Au-La-Vent | ⊗ 中式燒烤拼盤 Chinese BBQ Platter |
| ⊗ 金沙炸子雞 Deep-fried Crispy Chicken with Crushed Garlic | ⊗ 香草汁意大利粉 Spaghetti in Pesto Sauce |
| ⊗ 香菇鮑螺片 Braised Black Mushroom with Sliced Spiral Shell | ⊗ 絲苗白飯 Steamed Rice |

----- 切肉銀車 CARVING WAGON -----

- ⊗ 燒美國帶骨牛肉及燒原隻香草火腿 Roasted U.S. Prime Rib and York Bone Ham

----- 鐵板燒 Teppan -----

- ⊗ 豬扒、牛仔骨、墨魚仔、青口、大蝦、雞翼 Pork Chop, Short Rib, Squid, Mussel, Prawn, Chicken Wing

----- 甜品 DESSERT -----

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| ⊗ 朱古力噴泉 Chocolate Fountain | ⊗ 朱古力慕絲 Chocolate Mousse |
| ⊗ 露筍芝士餅 Asparagus Cheese Cake | ⊗ 麵包布甸 Baked Bread and Butter Pudding |
| ⊗ 杯酒提子卷 Raisin Roll with Rum Wine | ⊗ 楊枝甘露 Chilled Sago Cream with Grapefruit and Mango |
| ⊗ 德國芝士餅 German Cheese Cake | ⊗ 中式甜點 Chinese Petits Fours |
| ⊗ 士多啤梨慕絲餅 Strawberry Mousse Cake | ⊗ 心形芒果布甸 Heart Shaped Mango Pudding |
| ⊗ 迷你鮮果撻 Mini Fruit Tarts | ⊗ 心形中式紅豆糕 Heart Shaped Red Bean Pudding |
| ⊗ 芒果慕絲 Mango Mousse | ⊗ 鮮果拼盤 Fresh Fruit Platter |

----- 飲品 BEVERAGE -----

- 可口可樂 Coca Cola 雪碧 Sprite 橙汁 Chilled Orange Juice 啤酒 House Beer 咖啡 Coffee 茶 Tea

晚宴：每席港幣八千三百八十元，另收加一服務費（十位用）

Dinner: HK\$8,380 plus 10% service charge per table of 10 persons each

午宴：每席港幣六千八百八十元，另收加一服務費（十位用）

Lunch: HK\$6,880 plus 10% service charge per table of 10 persons each

附注：除席上菜式將由專人分菜外，其他環球美食將以自助形式供應*

Remarks: Most menu items will be served on the buffet tables, except items marked with*.

維港明珠宴 Chinese & Western Pearl Fusion Menu

----- 席上菜式 DISHES SERVED ON THE TABLE -----

- ⊗ 鴻運乳豬全體* Roasted Whole Suckling Pig*
- ⊗ 蟹肉竹筍雞絲翅* Braised Shark's Fin Soup with Shredded Crab Meat and Bamboo Pitch*
- ⊗ 金錢蠔皇鮑片* Braised Sliced Abalone with Vegetable and Mushroom*
- ⊗ 芝士焗龍蝦伊麵* Baked Lobster with Cheese and E-Fu Noodles*

自助餐食物 BUFFET STYLE

----- 湯 SOUP -----

- ⊗ 西蘭花海鮮忌廉湯 Broccoli and Seafood Cream Soup

----- 沙律 SALAD -----

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| <ul style="list-style-type: none"> ⊗ 大蝦鮮果沙律 Fresh Fruit with Prawn Salad ⊗ 車厘茄沙律 Cherry Tomato with Herbs Salad ⊗ 芝麻法邊豆沙律 French Bean Sesame Salad ⊗ 凱撒沙律 Caesar Salad ⊗ 田園鮮雜菜沙律 Mixed Garden Salad | <ul style="list-style-type: none"> ⊗ 鮮露筍伴芥籽洋醋汁沙律 Fresh Asparagus in Pommery Vinaigrette ⊗ 煙三文魚及洋薊沙律 Smoked Salmon with Artichoke Salad ⊗ 提子黃金粟沙律 Kernel Corn with Raisin Salad |
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----- 頭盤 APPETIZER -----

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| <ul style="list-style-type: none"> ⊗ 法式焗田螺 Baked Escargots in French Style ⊗ 煙三文魚及煙鮫魚 Smoked Salmon & Smoke Mackerel ⊗ 凍蝦, 紐西蘭青口及蟹腳 Chilled Prawn, New Zealand Mussel and Crab Claw | <ul style="list-style-type: none"> ⊗ 燒牛肉伴胡椒牛肉 Roasted Beef & Pastrami Pepper ⊗ 雜錦日式壽司 Assorted Japanese Sushi |
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----- 熱盤 HOT SELECTION -----

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| <ul style="list-style-type: none"> ⊗ 烤中東羊扒 Roasted Lamb Chop in Middle-East Style ⊗ 清蒸大海斑 Steamed Fresh Garoupa ⊗ 泰式雞片配蝦球 Sautéed Sliced Chicken with Shrimp Ball in Thai Style ⊗ 西檸牛仔骨 Roasted Short Ribs in Lemon Sauce ⊗ 蟹肉酥盒 Crab Meat Au-La-Vent ⊗ 米蘭式豬扒 Pork Milanese ⊗ 當紅炸子雞 Deep-fried Crispy Chicken | <ul style="list-style-type: none"> ⊗ 蠔皇花菇鮑螺片 Braised Sliced Sea Whelks Shell with Black Mushroom in Oyster Sauce ⊗ 葡汁焗時蔬 Baked Vegetables with Portuguese Sauce ⊗ 瑤柱海皇蛋白炒飯 Fried Rice with Assorted Seafood, Shredded Conpoy and Egg White ⊗ 香草汁意大利粉 Spaghetti in Pesto Sauce ⊗ 絲苗白飯 Steamed Rice |
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----- 切肉銀車 CARVING WAGON -----

- ⊗ 燒美國帶骨牛肉及燒原隻香草火腿 Roasted U.S. Prime Rib and York Bone Ham

----- 鐵板燒 TEPPAN -----

- ⊗ 大蝦、三文魚扒、豬扒、腸仔、牛仔骨、墨魚仔、多春魚 Prawn, Salmon Steak, Pork Chop, Sausage, Short Rib, Squid, Capelin

----- 甜品 DESSERT -----

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| <ul style="list-style-type: none"> ⊗ 朱古力噴泉 Chocolate Fountain ⊗ 美國芝士餅 American Cheese Cake ⊗ 德國芝士餅 German Cheese Cake ⊗ 檸檬芝士餅 Lemon Cheese Cake ⊗ 黑森林忌廉餅 Black Forest Cream Cake ⊗ 士多啤梨慕絲餅 Strawberry Mousse Cake ⊗ 朱古力慕絲 Chocolate Mousse ⊗ 楊枝甘露 Chilled Sago Cream with Grapefruit and Mango | <ul style="list-style-type: none"> ⊗ 迷你鮮果撻 Mini Fruit Tarts ⊗ 士多啤梨塔 Strawberry Tower ⊗ 心形芒果布甸 Heart Shaped Mango Pudding ⊗ 心形中式紅豆糕 Heart Shaped Red Bean Pudding ⊗ 中式甜點 Chinese Petits Fours ⊗ 雜錦布甸 Assorted Pudding ⊗ 鮮果拼盤 Fresh Fruit Platter |
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----- 飲品 BEVERAGE -----

可口可樂 Coca Cola 雪碧 Sprite 橙汁 Chilled Orange Juice 啤酒 House Beer 咖啡 Coffee 茶 Tea

晚宴：每席港幣九千八百八十元，另收加一服務費(十位用)

Dinner: HK\$9,880 plus 10% service charge per table of 10 persons each

午宴：每席港幣八千三百八十元，另收加一服務費(十位用)

HK\$8,380 plus 10% service charge per table of 10 persons each

附注：除席上菜式將由專人分菜外，其他環球美食將以自助形式供應*

Remarks: Most menu items will be served on the buffet tables, except items marked with*.