

洋紫荊維港游婚宴精选 2018

Harbour Cruise – Bauhinia Wedding Package 2018

	晚宴 Dinner	午宴 Lunch
<p>☞ 西式婚宴 Western Wedding Menu ☞</p> <p>紫荊婚宴自助餐 Bauhinia Wedding Buffet Menu</p>	<p>(1700 – 2300 时段 hours)</p> <p>HK\$9,800</p>	<p>(1000 – 1600 时段 hours)</p> <p>HK\$7,800</p>
<p>☞ 中西混合婚宴 Chinese & Western Fusion Menus ☞</p> <p>维港翡翠宴 Chinese & Western Emerald Menu</p> <p>维港明珠宴 Chinese & Western Pearl Menu</p>	<p>HK\$9,800</p> <p>HK\$12,800</p>	<p>HK\$7,800</p> <p>HK\$9,800</p>

凡惠顾洋紫荊维港游婚宴套餐十席或以上，即可享有下列各项优惠：

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"> ☺ 三小时船租半价优惠
3-hour vessel's rental fees in half price ☺ 奉送葡萄气酒供祝酒仪式使用
Complimentary one bottle of sparkling wine for toasting ☺ 席前敬送迎宾杂果宾治
Complimentary one bowl of welcome non-alcoholic fruit punch ☺ 敬送三磅心形鲜忌廉蛋糕
A 3-pound heart-shaped fresh cream cake ☺ 精美嘉宾题名册乙本
Complimentary one embroidered signature book ☺ 六层结婚蛋糕供拍照使用
A 6-tier dummy cake for photo-shooting ☺ 全场宾客座椅套
Seat covers for all banquet chairs ☺ 提供新娘化妆间
A provision of bridal room | <ul style="list-style-type: none"> ☺ 套餐包括无限量供应
可口可乐，橙汁，啤酒，咖啡及茶
Package included unlimited servings of Coca Cola, Chilled Orange Juice, House Beer, Coffee and Tea ☺ 提供精美画架以供摆放新人结婚照
An easel at venue entrance to display your wedding portrait ☺ 自备洋酒免收开瓶费 (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 ☺ 全场席上及迎宾席上丝花摆设
Silk table floral arrangement for all dining tables and reception table ☺ 免费提供基本婚宴牌匾
A personalized backdrop bearing the name of the bride and groom ☺ 免费提供舞台设施
Free usage of dance floor facilities ☺ 免费于船上提供投影机、银幕及多样视听器材
Free usage of audio-visual equipment including LCD projector with screen on vessel. |
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以上婚宴套餐之优惠由 2018 年 3 月 1 日起生效
The wedding packages are effective from 01 March 2018

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

以上内容及数据若有更改，本公司恕不另行通知
All the above privileges and information are subject to change without prior notice

需另收加一服务费
All prices are subject to 10% service charge



紫荆婚宴自助餐 Bauhinia Wedding Buffet Menu

汤 SOUP

- ☺ 龙虾海皇浓汤 Lobster Seafood Bisque
- ☺ 红烧竹笙鸡丝翅 Braised Shark's Fin Soup with Shredded Chicken and Bamboo Fungus

沙律 SALAD

- ☺ 金粟红腰豆沙律 Sweet Corn and Red Kidney Bean Salad
- ☺ 火腿螺丝粉沙律 Fussili Pasta with Ham Salad
- ☺ 希腊沙律 Greek Salad
- ☺ 西泽沙律 Caesar Salad
- ☺ 法式杂菜沙律 French Vegetable Salad
- ☺ 意式烟鲑鱼杂椒沙律 Smoked Salmon with Italian Bell Pepper Salad
- ☺ 韩国泡菜 Korean Kimchi
- ☺ 鲜露笋沙律 Fresh Asparagus Salad

头盘 APPETIZER

- ☺ 冻虾、新西兰青口、蟹脚及爱尔兰青螺 Chilled Prawn, New Zealand Mussel, Cold Crab Claw, Irish Green Sea Whelk
- ☺ 烟鲑鱼及烟鲛鱼 Smoked Salmon & Mackerel
- ☺ 蟹肉酿温室青瓜 Stuffed Cucumber with Crab Meat
- ☺ 意式扒杂菜 Grilled Eggplant and Zucchini
- ☺ 烧牛肉伴德国杂肉盘 Cold Roasted Beef with German Cold Cut
- ☺ 美味牛腱片及冻醉鸡翼 Cold Beef Shank Sliced & Drunken Chicken Wing

日式美食 JAPANESE CORNER

- ☺ 杂锦日式寿司 Assorted Japanese Sushi
- ☺ 日式蟹肉冷面 Japanese Crab Meat Cold Noodle
- ☺ 芝麻八爪鱼 Baby Octopus
- ☺ 味府螺肉 Spicy Whelk

日式火焗 SHABUSHABU

- ☺ 狮子狗、鸣门卷、墨鱼丸、牛丸、鱼豆腐、鲜冬菇、金菇菜、时令蔬菜、乌冬、中华面
Mixed Japanese Fish Ball, Cuttlefish Ball, Beef Ball, Mixed Mushroom, Seasonal Vegetables, Udon, Chinese Noodles

海鲜铁板烧 SEAFOOD TEPPAN

- ☺ 大虾、鲑鱼、带子、青口、墨鱼仔 Prawn, Salmon, Scallop, Mussel, Squid

切肉银车 CARVING WAGON

- ☺ 烧美国连骨肉眼扒 Roasted U.S. Prime Rib
- ☺ 烧原只火腿 Roasted Whole Ham

热盘 HOT SELECTION

- ☺ 鲜忌廉焗白菌大虾 Baked Prawn with Mushroom Cream Sauce
- ☺ 烧黄姜羊扒配香辣汁 Roasted Turmeric Lamb Chop in Chili and Herb
- ☺ 碧绿麒麟班块 Sauce Steamed Fillet of Sole with Ham
- ☺ 烧春鸡配野菌忌廉汁 Roasted Spring Chicken with Mushroom Cream Sauce
- ☺ 韩式辣汁煮新西兰青口 Pan-fried New Zealand Mussel in Korean Chili Sauce
- ☺ 烤越式猪手 Roasted Sliced Pork Knuckle in Vietnam Style
- ☺ 匈牙利烩牛仔肉 Roasted Veal Goulash
- ☺ 印度咖喱海鲜配印度脆饼 Seafood Curry in Indian Style with Papadam
- ☺ 中式乳猪拼盘 Assorted BBQ Meat Platter with Suckling Pig
- ☺ 法式焗田螺 Baked Escargot in French Style
- ☺ 鲜茄白菌烩新薯 Braised New Potato with Mushroom and Tomato
- ☺ 清汤杂菜盘 Mixed Vegetable Consomme
- ☺ 蒜片香草炒意大利粉 Fried Spaghetti with Pesto & Garlic
- ☺ 海味鸡粒炒饭 Fried Rice with Chicken and Dried Seafood
- ☺ 丝苗白饭 Steamed Rice

甜品 DESSERT

- ☺ 黑森林忌廉饼 Black Forest Cream Cake
- ☺ 纽约芝士饼 New York Cheese Cake
- ☺ 德国芝士饼 German Cheese Cake
- ☺ 芒果慕丝饼 Mango Mousse Cake
- ☺ 甘笋饼 Carrot Cake
- ☺ 草莓慕丝饼 Strawberry Mousse Cake
- ☺ 法式杂饼 Assorted French Pastries
- ☺ 面包布甸 Baked Bread & Butter Pudding
- ☺ 心形芒果布甸 Heart Shaped Mango Pudding
- ☺ 朱古力喷泉伴鲜果 Chocolate Fountain with Seasonal Fruit
- ☺ 鲜果拼盘 Fresh Fruit Platter
- ☺ 心形中式红豆糕 Heart Shaped Red Bean Pudding

饮品 BEVERAGE

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

晚宴：每席港币九千八百元正，另收加一服务费（十位用）

Dinner: HK\$9,800 plus 10% service charge per table of 10 persons

午餐：每席港币七千八百元正，另收加一服务费（十位用）

Lunch: HK\$7,800 plus 10% service charge per table of 10 persons

維港翡翠宴 Chinese & Western Emerald Fusion Menu

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

- ⊗ 鴻運乳豬全体* Roasted Whole Suckling Pig*
 ⊗ 红烧竹笙鸡丝翅* Braised Shark's Fin Soup with Shredded Chicken and Bamboo Fungus* **OR**
 金箔竹笙干贝蟹肉烩燕窝* Bird's Nest with Crabmeat, Conpoy and Bamboo Pith with Gold Foil*

自助餐食物 BUFFET STYLE

----- 汤 SOUP -----

- ⊗ 意大利菜汤 Italian Minestrone with Beans

----- 沙律 SALAD -----

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| ⊗ 大虾鲜果沙律 Fresh Fruit with Prawn Salad | ⊗ 华都夫沙律 Waldorf Salad |
| ⊗ 法式杂菜沙律 French Vegetables Salad | ⊗ 鲜露笋沙律 Fresh Asparagus Salad |
| ⊗ 美国香草蕃茄沙律 American Tomato with Herbs Salad | ⊗ 鸡肉菠萝木瓜沙律 Chicken with Pineapple and Papaya Salad |
| ⊗ 金粟红腰豆沙律 Sweet Corn and Red Kidney Bean Salad | ⊗ 德国薯仔沙律 German Potato Salad |

----- 头盘 APPETIZER -----

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| ⊗ 冻虾、新西兰青口及蟹脚 Chilled Prawn, New Zealand Mussel and Crab Claw | ⊗ 风干杂肉拼盘 Air-dried Assorted Cold Cut Platter |
| ⊗ 吞拿鱼酿蕃茄 Stuffed Tomato with Tuna | ⊗ 牛腱片及冻醉鸡翼 Cold Beef Shank Sliced & Drunken Chicken Wing |
| ⊗ 台式酿茄子 Eggplant in Taiwanese Style | ⊗ 刀草腌鲑鱼 Dill Marinated Salmon |
| ⊗ 金瓜烟鸭胸 Smoked Duck Breast with Cantaloupe | |

----- 热盘 HOT SELECTION -----

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| ⊗ 烤法式羊扒 Roasted Lamb Chop in French Style | ⊗ 印度咖喱鸡件配烤饼 Chicken Curry in Indian style with Roti |
| ⊗ 清蒸大海斑 Steamed Fresh Garoupa | ⊗ 蟹肉扒菜胆 Seasonal Vegetables Topped with Crabmeat Sauce |
| ⊗ 泰式鸡片配虾球 Sautéed Sliced Chicken with Shrimp Ball in Thai style | ⊗ 海味鸡粒炒饭 Fried Rice with Chicken and Dried Seafood |
| ⊗ 红酒烩牛肉 Braised Beef with Red Wine Sauce | ⊗ 德国咸猪手伴酸菜 Roasted Pork Knuckle with Pickled Shredded Cabbage & Mustard Sauce |
| ⊗ 蟹肉酥盒 Crab Meat Au-La-Vent | ⊗ 中式烧烤拼盘 Chinese BBQ Platter |
| ⊗ 金沙炸子鸡 Deep-fried Crispy Chicken with Crushed Garlic | ⊗ 香草汁意大利粉 Spaghetti in Pesto Sauce |
| ⊗ 香菇鲍螺片 Braised Black Mushroom with Sliced Spiral Shell | ⊗ 丝苗白饭 Steamed Rice |

----- 切肉银车 CARVING WAGON -----

- ⊗ 烧美国带骨牛肉及烧原只香草火腿 Roasted U.S. Prime Rib and York Bone Ham

----- 铁板烧 Teppan -----

- ⊗ 猪扒、牛仔骨、墨鱼仔、青口、大虾、鸡翼 Pork Chop, Short Rib, Squid, Mussel, Prawn, Chicken Wing

----- 甜品 DESSERT -----

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| ⊗ 朱古力喷泉 Chocolate Fountain | ⊗ 朱古力慕丝 Chocolate Mousse |
| ⊗ 露笋芝士饼 Asparagus Cheese Cake | ⊗ 面包布甸 Baked Bread and Butter Pudding |
| ⊗ 红酒提子卷 Raisin Roll with Rum Wine | ⊗ 杨枝甘露 Chilled Sago Cream with Grapefruit and Mango |
| ⊗ 德国芝士饼 German Cheese Cake | ⊗ 中式甜点 Chinese Petits Fours |
| ⊗ 草莓慕丝饼 Strawberry Mousse Cake | ⊗ 心形芒果布甸 Heart Shaped Mango Pudding |
| ⊗ 迷你鲜果挞 Mini Fruit Tarts | ⊗ 心形中式红豆糕 Heart Shaped Red Bean Pudding |
| ⊗ 芒果慕丝 Mango Mousse | ⊗ 鲜果拼盘 Fresh Fruit Platter |

----- 饮品 BEVERAGE -----

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

晚宴：每席港币九千八百八十元正，另收加一服务费（十位用）

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

午餐：每席港币七千八百元正，另收加一服务费（十位用）

Lunch: HK\$7,800 plus 10% service charge per table of 10 persons each

附注：除席上菜式将由专人分菜外，其他环球美食将以自助形式供应

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 -----

- ⊗ 鴻運乳豬全体* Roasted Whole Suckling Pig*
- ⊗ 蟹肉竹笙鸡丝翅* Braised Shark's Fin Soup with Shredded Crab Meat and Bamboo Pitch*
- ⊗ 金钱蚝皇鲍片* Braised Sliced Abalone with Vegetable and Mushroom*
- ⊗ 芝士焗龙虾伊面* Baked Lobster with Cheese and E-Fu Noodles*

自助餐食物 BUFFET STYLE

----- 汤 SOUP -----

- ⊗ 西兰花海鲜忌廉汤 Broccoli and Seafood Cream Soup

----- 沙律 SALAD -----

- ⊗ 大虾鲜果沙律 Fresh Fruit with Prawn Salad
- ⊗ 鲜露笋伴芥籽洋醋汁沙律 Fresh Asparagus in Pommery Vinaigrette
- ⊗ 车厘茄沙律 Cherry Tomato with Herbs Salad
- ⊗ 烟鲑鱼及洋蓟沙律 Smoked Salmon with Artichoke Salad
- ⊗ 芝麻法边豆沙律 French Bean Sesame Salad
- ⊗ 提子黄金粟沙律 Kernel Corn with Raisin Salad
- ⊗ 西泽沙律 Caesar Salad
- ⊗ 田园鲜杂菜沙律 Mixed Garden Salad

----- 头盘 APPETIZER -----

- ⊗ 法式焗田螺 Baked Escargots in French Style
- ⊗ 烧牛肉伴胡椒牛肉 Roasted Beef & Pastrami Pepper
- ⊗ 烟鲑鱼及烟鲛鱼 Smoked Salmon & Smoke Mackerel
- ⊗ 杂锦日式寿司 Assorted Japanese Sushi
- ⊗ 冻虾, 新西兰青口及蟹脚 Chilled Prawn, New Zealand Mussel and Crab Claw

----- 热盘 HOT SELECTION -----

- ⊗ 烤中东羊扒 Roasted Lamb Chop in Middle-East Style
- ⊗ 蚝皇花菇鲍螺片 Braised Sliced Sea Whelks Shell with Black Mushroom in Oyster Sauce
- ⊗ 清蒸大海斑 Steamed Fresh Garoupa
- ⊗ 葡汁焗时蔬 Baked Vegetables with Portuguese Sauce
- ⊗ 泰式鸡片配虾球 Sautéed Sliced Chicken with Shrimp Ball in Thai Style
- ⊗ 瑶柱海皇蛋白炒饭 Fried Rice with Assorted Seafood, Shredded Conpoy and Egg White
- ⊗ 西柠牛仔骨 Roasted Short Ribs in Lemon Sauce
- ⊗ 香草汁意大利粉 Spaghetti in Pesto Sauce
- ⊗ 蟹肉酥盒 Crab Meat Au-La-Vent
- ⊗ 丝苗白饭 Steamed Rice
- ⊗ 米兰式猪扒 Pork Milanese
- ⊗ 当红炸子鸡 Deep-fried Crispy Chicken

----- 切肉银车 CARVING WAGON -----

- ⊗ 烧美国带骨牛肉及烧原只香草火腿 Roasted U.S. Prime Rib and York Bone Ham

----- 铁板烧 TEPPAN -----

- ⊗ 大虾、鲑鱼扒、猪扒、肠仔、牛仔骨、墨鱼仔、多春鱼 Prawn, Salmon Steak, Pork Chop, Sausage, Short Rib, Squid, Capelin

----- 甜品 DESSERT -----

- ⊗ 朱古力喷泉 Chocolate Fountain
- ⊗ 迷你鲜果挞 Mini Fruit Tarts
- ⊗ 美国芝士饼 American Cheese Cake
- ⊗ 草莓塔 Strawberry Tower
- ⊗ 德国芝士饼 German Cheese Cake
- ⊗ 心形芒果布甸 Heart Shaped Mango Pudding
- ⊗ 柠檬芝士饼 Lemon Cheese Cake
- ⊗ 心形中式红豆糕 Heart Shaped Red Bean Pudding
- ⊗ 黑森林忌廉饼 Black Forest Cream Cake
- ⊗ 中式甜点 Chinese Petits Fours
- ⊗ 草莓慕丝饼 Strawberry Mousse Cake
- ⊗ 杂锦布甸 Assorted Pudding
- ⊗ 朱古力慕丝 Chocolate Mousse
- ⊗ 鲜果拼盘 Fresh Fruit Platter
- ⊗ 杨枝甘露 Chilled Sago Cream with Grapefruit and Mango

----- 饮品 BEVERAGE -----

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

晚宴：每席港币一萬二千八百元正，另收加一服务费(十位用)
Dinner: HK\$12,800 plus 10% service charge per table of 10 persons each

午宴：每席港币九千八百元正，另收加一服务费(十位用)
HK\$9,800 plus 10% service charge per table of 10 persons each

附注：除席上菜式将由专人分菜外，其他环球美食将以自助形式供应
 Remarks: Most menu items will be served on the buffet tables, except items marked with.