













Victoria Harbour Wedding Ceremony 2020

維港海上證婚酒會 A Victoria Harbour Wedding Ceremony Cocktail Party A (Any time between 1000hrs to 1600hrs)

包兩小時證婚服務,租船費用及供五十位用的雞尾酒會 Includes 2-hour wedding ceremony, 2-hour cruise rental and cocktail party for 50 guests

> 港幣\$25,800 元正,另收加一服務費 HK\$25,800 plus 10% service charge

*額外每位賓客收費港幣 180 元,另收加一服務費 *Additional guest at HK\$180 plus 10% service charge per person

維港海上證婚酒會 B Victoria Harbour Wedding Ceremony Cocktail Party B

(Any time between 1000hrs to 1600hrs)

包三小時證婚服務,租船費用,供五十位用的雞尾酒會及小食自助餐 Includes 3-hour wedding ceremony, 3-hour cruise rental, cocktail party and light buffet for 50 guests

> 港幣\$38,800 元正,另收加一服務費 HK\$38,800 plus 10% service charge

*額外每位賓客收費港幣\$380元,另收加一服務費 *Additional guest at HK\$380 plus 10% service charge per person

備註 Remarks:

- 以上證婚服務套餐均須預訂及視乎船期而定 Advance reservation is required and subject to availability.
- 以上證婚服務套餐由 2020 年 1 月 1 日起生效 2) The above packages are effective from 01 January 2020.
- 雞尾酒會只包括汽水(可樂及雪碧),冰凍橙汁及無酒精雜果賓治。指定紅/白酒及啤酒供應須額外每位收費港幣80元及另收加一服務費。 Cocktail party only includes soft drinks (Coca Cola & Sprite), chilled orange juice and non-alcoholic fruit punch. For house red and white wine and beer, there will be additional charge at HK\$100 plus 10% services charge per guest.
- 以上所有證婚服務套餐均包括基本場地佈置(接待處,儀式枱連枱花及枱裙,椅子連套)、獨立新娘房、精美油畫架、背景音樂、拍照用六層 結婚蛋糕、有氣葡萄酒、簽字筆。
 - The above packages all include basic venue decoration (reception table, ceremony tables with silk flower and chairs with deluxe covers), bridal room, background music, wedding photo display easel, sparkling wine, 6-tier dummy wedding cake, signing pen.













維港海上證婚雞尾酒會

Wedding Ceremony Cocktail Menu

頭盤 APPETIZER

吞拿魚釀車厘茄 Stuffed Cherry Tomato with Tuna Fish 西芹芝士 Celery with Cheese 日本蟹柳釀芒果 Stuffed Crab Stick with Mango 煙三文魚伴麥包 Smoked Salmon on Brown Bread 法式鵝肝醬多士 Goose Liver Paste Toast 巴拿馬火腿伴蜜瓜 Parma Ham with Melon

熱盤 HOT SELECTION

雜錦沙嗲 Assorted Satay

鮮肉燒賣 Steamed Pork Dumpling

煙肉腸仔卷 Bacon Sausage Roll

蟹肉酥盒 Crab Meat Au-La-Vent

奇趣雞寶 Chicken Nugget

墨西哥焗薯皮 Baked Potato Skin with Meat Sauce

香辣雞中翼 Spicy Chicken Wing

金菇牛肉卷 Beef Roll with Enoki Mushroom

炸春卷 Deep-fried Spring Roll

印度咖哩角 Samosa with Mint Sauce

迷你薄餅 Mini Pizza

煎日式餃子 Pan-fried Japanese Dumpling

烤肉車 WAGON

燒西冷牛肉配紅酒汁 Roasted Sirloin with Red Wine Sauce

甜品 DESSERT

迷你法式雜餅 Assorted Mini French Pastries 迷你鮮果撻 Mini Fruit Tart 忌廉泡夫 Cream Puff 芒果慕絲 Mango Mousse 椰絲啫喱糖 Mixed Fruit Jelly Candies 朱古力噴泉 Chocolate Fountain

飲品 BEVERAGE

汽水(可樂及雪碧) Soft Drinks (Coca Cola & Sprite) 冰凍橙汁 Chilled Orange Juice 無酒精雜果賓治 Non-alcoholic Fruit Punch