

華麗婚宴套餐 2019

適用於 2019 年 1 月 1 日至 12 月 31 日

香港洲際酒店大禮堂

設 30 席或以上(每席十至十二人計)

香港洲際酒店的無柱大禮堂，是華麗婚宴的地標，曾有無數城中名人雅士在這裏舉行盛大婚宴。大禮堂以吉祥的風水為設計概念，還提供全港酒店中最大的室內液晶體幕牆，作為婚宴的大型動感佈景板或影視銀幕，讓您與賓客分享婚禮的動人照片或片段。讓我們經驗豐富的婚宴顧問為您獻上個人化服務，締造夢想中的婚禮。

餐單及飲品套餐

- 時尚中式婚宴菜單每席由港幣 \$15,288 起
- 可升等至米芝蓮 2 星級中菜廳欣圖軒特備菜式。
- 飲品套餐每席由港幣\$2,980 起，於晚宴席間四小時享用無限量供應飲品，包括鮮橙汁、汽水、啤酒及礦泉水
- 每席另加港幣\$400 便可額外享用四小時無限量特選紅、白餐酒
- 每席可以以優惠價\$550 享用法國巴黎之花不記年干型香檳乙瓶作祝酒用

* 所有價錢均需加一服務費



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在籌劃您的婚宴期間可尊享以下優惠：

婚宴前

- 奉送六位免費試菜。
- 自選多種不同顏色的桌布及椅套。
- 從「花悅」設計的時尚花卉中自選迎賓桌及席上鮮花擺設。
- 以優惠價使用 LED 螢幕作宴會佈景板或播放婚禮影片。
- 於酒店任何一間知名食府 (欣圖軒, RECH by Alain Ducasse, THE STEAK HOUSE winebar + grill or NOBU) 享用晚膳慶祝活動。

婚宴當天

- 雙人住宿時尚海景套房乙晚，包括香薰浴、新鮮水果及蜜月美點。
- 新婚當晚二人享用的精緻燕窩夜宵。
- 婚宴翌日於港畔餐廳或蜜月房間內享用美式早餐。
- 轎車連司機五小時接送新人。
- 免費泊車位九個。
- 免費麻雀耍樂設備及香茗招待。
- 十磅鮮忌廉蛋糕供賓客於開席前或麻雀耍樂期間享用。
- 華麗結婚蛋糕乙個供拍照之用。
- Perrier-Jouët 祝酒香檳乙瓶。
- 免自攜洋酒開瓶費，每席乙瓶。
- 每位賓客奉送精美禮盒裝朱古力兩顆。
- 如選擇 Emerald 餐單，每位賓客奉送 "La Maison Du Chocolat, Paris" 朱古力兩顆。
- 如選擇 Exclusive 2 Michelin Star Yan Toh Heen 餐單，新人更可獲贈 Jimmy Choo 新娘鞋履禮券價值港幣五千元。

新婚之喜

- 賺取洲際酒店集團 IHG Rewards™ 積分可以兌換機票或到浪漫城市如米蘭、布拉格及巴黎享受洲際酒店集團旗下酒店住宿。
- 於酒店任何一間知名食府 (欣圖軒, RECH by Alain Ducasse, THE STEAK HOUSE winebar + grill or NOBU) 享用晚膳慶祝新婚之喜。

場地設有最低餐飲消費。我們經驗豐富的宴會統籌顧問亦會致力配合您的需要，務求給您一個夢想的婚宴。聯絡酒店婚宴顧問，請致電 (852) 2313 2211 或 電郵至 iceventshk@ihg.com。

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Pearl Menu

HK\$15,288 per table of 10-12 persons
plus 10% service charge

鴻運乳豬全體

香檳酒糟烤蝦球

蟲草花黃耳燉婆參

蠔皇鮮鮑甫

清蒸海東星

黃金脆皮雞

蟹籽瑤柱三文魚炒香苗

翠綠帶子鮮蝦雲吞

紅棗桂圓湘蓮燉雪耳

幸福鴛鴦點 (芝麻合桃酥、香芒糯米糍)

Barbecued Whole Suckling Pig

Sautéed Prawns with Sweet and Sour Sauce

Double Boiled Sea Cucumber with Cordyceps
and Yellow Fungus

Braised Sliced Abalone with Seasonal Vegetables

Steamed Eastern Star Garoupa in a Light Soya Broth

Roasted Crispy Chicken

Fried Rice with Salmon, Conpoy and Crab Roe

Scallop and Shrimp Dumplings in Superior Broth

Double Boiled Silver Fungus with Red Dates, Loong-An
and Lotus Seeds

Chinese Petits Fours

以上套餐及菜單有效期 由 2019 年 1 月 1 日 至 2019 年 12 月 31 日。

由於價格變動及貨源關係，香港洲際酒店保留修改以上菜單價格及項目之權利。

The above menu is valid for events from January 1, 2019 through December 31, 2019.

InterContinental Hong Kong reserves the right to alter the above menu prices and items, due to unforeseeable market price fluctuations and availability.

Jade Menu

HK\$17,388 per table of 10-12 persons
plus 10% service charge

鴻運乳豬全體

香檳添禧帆立貝

金瑤炒蝦球

天白花菇竹筴扒時蔬

羊肚菌元貝鮑魚菜膽燉雞

翡翠千層鮮鮑甫

味噌汁燒鱈魚

脆皮茶燻雞

松子薑米海鮮蛋白炒香苗

三絲芝麻灌湯麵

甜心邱比特

幸福鴛鴦點 (常開笑口棗、杞子桂花糕)

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Barbecued Whole Suckling Pig
Seared Hokkaido Scallop with Champagne Sauce,
Baby Spinach and Salmon Roe
Sautéed Prawns with Conpoy
Stewed Seasonal Vegetables with Mushrooms
and Bamboo Piths in Oyster Sauce
Double Boiled Chicken with Moral Mushroom, Conpoy,
Mini Abalone and Chinese Cabbage
Braised Sliced Abalone with Tofu Sheet
and Seasonal Vegetables
Roasted Black Cod with Ginger Stem and Miso
Reduction
Roasted Tea Smoked Chicken
Fried Rice with Seafood, Ginger and Pine Nuts
Braised Noodles with Sliced Black Mushroom, Chicken,
Meat and Sesame
Sweet Melodies of Chestnut and Mango
Chinese Petits Fours



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Diamond Menu (Sustainable Seafood Menu)

HK\$19,988 per table of 10-12 persons
plus 10% service charge

鴻運乳豬全體

醬燒圓茄焗波士頓龍蝦

蟹肉珍珠配

金華玉露映紗窗

原盅海皇燉燕窩

日本尖椒金盞牛柳粒

清蒸澳洲海東星

玫瑰脆皮雞

籠仔飄香荷葉飯 拼 金菇擔擔稻庭烏冬

紫霞白玉

幸福鴛鴦點 (奶皇芝麻棗、黃金馬豆糕)

Barbecued Whole Suckling Pig

Baked Boston Lobster and Eggplant
with Seafood Sauce

Fresh Crab Meat Salad with Crispy Crab Meat Rolls

Stewed Asparagus with Bamboo Piths and Yunnan Ham

Double Boiled Bird's Nest with Seafood

Wok-Fried U.S. Beef Cubes and Shishito Peppers
served in Golden Basket

Steamed Australian Eastern Star Garoupa
in a Light Soya Broth

Marinated Crispy Chicken

Steamed Fried Rice wrapped in Lotus Leaf

Japanese Udon with Enoki Mushrooms in Sichuan Style

Purple Sweet Potato and Egg White Pudding

Chinese Petits Fours

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Emerald Menu

HK\$22,888 per table of 10-12 persons
plus 10% service charge

鴻運乳豬全體
松露芝士牛油焗老虎蝦
琥珀炒帶子
金霞燕液玉翡翠
花膠螺頭燉原粒元貝
蠔皇原隻鮮鮑扣天白菇
清蒸澳洲海東星
香蒜芝麻脆皮雞
長腳蟹魚湯泡脆米
婆參蝦子鮮蝦麵扎
荔枝椰香紅桑莓蛋糕
幸福鴛鴦點 (迷你鳳梨酥、薑汁杏仁紅棗糕)

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Barbecued Whole Suckling Pig
Baked Tiger Prawns with Cheese, Butter and Truffle
Sautéed Scallops with Caramelized Walnut
Braised Vegetables wrapped in Bean Curd Pocket
with Bird's Nest and Pumpkin Puree
Double Boiled Whole Conpoy with Fish Maw and Sea Whelk
Braised Whole Abalone with Japanese Mushroom
Steamed Australian Eastern Star Garoupa
in a Light Soya Broth
Roasted Crispy Chicken with Sesame and Garlic
Crispy Rice with Long Leg Crab in Fish Bouillon
Noodle Rolls with Sea Cucumber topped with Shrimp Roe
Palette Coconut with Lychee, Raspberry and Rose Petal
Chinese Petits Fours



Exclusive 2 Michelin Star Yan Toh Heen Wedding Menu

HK\$26,888 per table of 10-12 persons
plus 10% service charge

廚師精選拼盆

(金箔乳豬件、清酒珍珠鮑魚、龍帶玉如意、煙三文魚玫瑰伴富士蘋果)

珍珠彩艷香草龍蝦球

金盞黑蒜蒜帶子

焗釀鮮蟹蓋

洲際原盅佛跳牆

如意玉簪婆參花膠扎

籠仔黑松露西班牙火腿蒸東星斑柳

脆皮龍崗雞

原粒瑤柱灌湯餃 拼 蟹籽櫻花蝦炒香苗

濃情胭脂巧克力

幸福鴛鴦點 (腰果蓮茸酥、草莓奶皇糯米糍)

Chef Appetizer

(Barbecued Suckling Pig with Gold Leaf, Slow Cooked Abalone with Japanese Sake, Crispy Scallop and Pear & Smoked Salmon with Fuji Apple)

Wok-Fried Lobster with Baby Onion and Sweet Pepper
served in Golden Basket

Stir-Fried Scallops with Organic Black Garlic

Baked Stuffed Crab Shell with Fresh Crab Meat

Double Boiled Precious Dried Seafood and Vegetables
Stewed Fish Maw with Black Mushrooms, Asparagus
and Sea Cucumber

Steamed Garoupa Fillet with Truffle and Iberico Ham
in Bamboo Basket

Roasted Lung Kong Chicken "InterContinental" Style

Whole Conpoy Dumplings in Supreme Broth

Fried Rice with Cherry Shrimp and Crab Roe

Rich Chocolate Timbale in Raspberry Glaze

Chinese Petits Fours

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