

閃爍婚宴套餐 2019

適用於 2019 年 1 月 1 日至 12 月 31 日

香港洲際酒店海景宴會廳

設 10 席或以上 (每席十至十二人計)

香港洲際酒店以舉行華麗婚宴享負盛名。這個婚禮地標，讓您在絢麗的維多利亞海港美景襯托下舉行典雅而甜蜜的婚禮及筵席。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\$12,888 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\$2,600 起，於晚宴席間三小時享用無限量供應飲品，包括鮮橙汁、汽水、啤酒及礦泉水。
- 每席只需另加港幣\$360 便可額外享用三小時無限量特選紅、白餐酒。

* 所有價錢均需加一服務費。



在籌劃您的婚宴期間可尊享以下優惠：

婚宴前

- 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。
- 配合場地氣氛的精美匾額。

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 或 NOBU) 享用晚膳慶祝新婚之喜。

婚宴當天

- 雙人住宿時尚海景房間乙晚，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。
- 轎車連司機三小時接送新人。
- 免費泊車位六個。
- 免費麻雀耍樂設備及香茗招待。
- 八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 香檳乙瓶以供祝酒。
- 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。

如最低餐飲消費達到 HK\$280,000 或以上，可額外享有以下升級待遇：

- 雙人住宿升級至豪華套房乙晚，包括香薰浴、新鮮水果及蜜月美點。
- 轎車連司機三升級至五小時。
- 晚宴前免費享用：
 - 無酒精雞尾酒
 - 下午茶
 - 紙杯蛋糕

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。

* 所有價錢均需加一服務費。

Crystal Menu (For Function Rooms only)

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

鴻運乳豬全體

水晶金枝脆蟹拑

鮑魚蟲草花燉竹絲雞

蠔皇鮮鮑甫

清蒸綠州金花尾

一品蒜香雞

錦繡八寶炒香苗

開揚蔥油黑豚肉燥拌麵

蓮子百合紅棗凍

幸福鴛鴦點 (常開笑口棗、楊枝金露糕)

Barbecued Whole Suckling Pig

Fried Crab Claw with Squid in Crispy Crust and Eggplant
in Sweet and Sour Sauce

Double Boiled Black Chicken with Mini Abalone and
Cordyceps

Braised Sliced Abalone with Seasonal Vegetables

Steamed Giant Garoupa in a Light Soya Broth

Roasted Crispy Chicken with Garlic

Fried Rice with Shrimp, Barbecued Pork

and Preserved Vegetables

Braised Noodles with Minced Pork and Spring Onion

Red Date Jelly with Lotus Seed and Lily Bulbs

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.



Gold Menu (For Function Rooms only)

HK\$14,288 per table of 10-12 persons
plus 10% service charge

鴻運乳豬全體
香檳酒糟烤蝦球
荔茸香酥南非二十頭鮑魚盒
白玉帶子百花盞
肘子黃耳燉婆參
碧綠竹筍鮮鮑甫
清蒸海虎斑
脆皮茶燻雞
松子薑米海鮮蛋白炒香苗
高湯煎粉果
玫瑰湯圓杏仁茶
幸福鴛鴦點 (杏香豆沙酥、綠茶凍糕)

Barbecued Whole Suckling Pig
Sautéed Prawns with Sweet and Sour Sauce
Crispy Mashed Taro Puff with Mini Abalone
Mashed Scallop, Shrimp and Mushroom in Radish Roulades
Double Boiled Sea Cucumber with Yunnan Ham
and Yellow Fungus
Braised Sliced Abalone with Bamboo Pith
and Seasonal Vegetables
Steamed Tiger Garoupa in a Light Soya Broth
Roasted Tea Smoked Chicken
Fried Rice with Seafood, Ginger and Pine Nuts
Crispy Shrimp Dumplings with Supreme Broth
Rose Rice Dumplings in Sweetened Almond Cream
Chinese Petits Fours

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Platinum Menu (For Function Rooms only)

HK\$16,288 per table of 10-12 persons
plus 10% service charge

鴻運乳豬全體
香檳添囍帆立貝
柚子脆炸明蝦球
雲腿花菇扒時蔬
花膠桂圓紅棗竹笙燉竹絲雞
翡翠千層鮮鮑甫
清蒸海東星
黃金脆皮雞
腿茸瑤柱蛋白炒香苗
上湯鮮蝦水餃麵
抹茶紅荳奶凍伴香草雪糕
幸福鴛鴦點 (芝麻合桃酥、紅豆椰汁糕)

Barbecued Whole Suckling Pig
Seared Hokkaido Scallop with Champagne Sauce,
Baby Spinach and Salmon Roe
Deep-Fried Prawns with Yuzu Dressing
Stewed Seasonal Vegetables
with Sliced Yunnan Ham and Mushrooms
Double Boiled Black Chicken with Fish Maw, Loong-An,
Red Dates and Bamboo Piths
Braised Sliced Abalone
with Tofu Sheet and Seasonal Vegetables
Steamed Eastern Star Garoupa in a Light Soya Broth
Roasted Crispy Chicken
Fried Rice with Yunnan Ham, Conpoy and Egg White
Noodles with Shrimp Dumpling in Supreme Broth
Green Tea Panna Cotta with Red Bean Paste
and Vanilla Ice Cream
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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