

# 婚宴套餐 2019

適用於 2019 年 1 月 1 日至 12 月 30 日

香港洲際酒店海景宴會廳

中午十二時至下午三時

設 80 人或 8 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

### 西式

- 時尚西式自助婚宴菜單每位由港幣 \$868 起
- 套餐包括於午宴席間兩小時享用無限量供應飲品，包括鮮橙汁、汽水、啤酒及礦泉水
- 每位另加港幣\$25 便可額外享用兩小時無限量特選紅、白餐酒

### 中式

- 時尚中式婚宴菜單每席由港幣 \$10,388 起
- 套餐包括於午宴席間兩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\$300 便可額外享用兩小時無限量特選紅、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。
- 每席 6 套酒店邀請卡(不包括印刷)

### 婚宴當天

- 以優惠價入住酒店時尚海景套房乙晚
- 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。
- 免費泊車位三個。

**如最低餐飲消費達到 HK\$120,000 或以上, 可額外享有以下升級待遇:**

- 雙人住宿時尚房間乙晚，包括香薰浴、新鮮水果及蜜月美點。
- 婚宴翌日於港畔餐廳或蜜月房間內享用美式早餐。
- 每位客人可享用無酒精雞尾酒一杯

### 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。

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](mailto:iceventshk@ihg.com)。

\* 所有價錢均需加一服務費



# Buffet Lunch Menu A

HK\$868 per person plus 10% service charge, inclusive of unlimited serving of fresh orange juice, soft drinks, beer and mineral water for 2 hours

## 頭盤及沙律

各式日本壽司

煙蘇格蘭三文魚及蒔蘿醃漬三文魚

蘋果燒雞沙律

泰式海鮮沙律

蜜桃田園沙律

蘆筍雞蛋沙律

蕃茄、水牛芝士沙律

田園沙律

\*配法汁、意大利黑醋汁、芝麻薑汁、  
提子乾、煙肉碎及芝士粉

## 湯

蟹肉青豆蓉湯

## 烤肉

燒美國豬肋骨 菠蘿丁香汁

## APPETIZERS AND SALAD

Assorted Japanese Sushi

Oak Smoked Scottish Salmon & Gravlox Salmon

Served with Condiments

Smoked Chicken and Apple Salad

Thai Style Seafood Salad

Garden Root Vegetables Salad with Peach

Asparagus, Bamboo Shoot and Egg Salad

Tomato and Mozzarella Cheese Salad

Mesclun Mix Salad

\*Served with French, Honey Balsamic Dressing and Sesame  
Ginger Dressing, Condiments: Golden Raisin, Bacon Bit and  
Cheese Power

## SOUP

Green Peas Soup with Crab meat

## FROM THE CAVERY

Roasted U.S. Pork Ribs with Pineapple and Clove Sauce



# Buffet Lunch Menu A (cont'd)

## 熱盤

日式照燒雞  
烤比目魚配芒果莎莎  
慢煮牛肋排配燒烤醬  
清炒田園蔬菜  
錦繡飄香荷葉飯  
海鮮千層麵

## 甜品

熱情果朱古力撻  
焗蘋果牛油脆酥粒  
法式劇院蛋糕  
慢焗紐約芝士蛋糕  
香梨及香草法式杏仁餅  
蓮子百合紅豆沙  
合時鮮果片

香濃咖啡或紅茶

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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 - December 30, 2019.  
InterContinental Hong Kong reserves the right to alter the above menu prices and items, due to unforeseeable market price fluctuations and availability.

## HOT DISHES

Teriyaki Chicken with Ginger and Sesame  
Seared Halibut with Mango Salsa  
Slow Cooked Short Rib with BBQ Sauce  
Sautéed Garden Vegetables  
Fried Rice with Shrimps, Barbecued Pork Steamed and  
Wrapped in Lotus Leaf  
Lasagna with Seafood and Cheese

## DESSERT

Passion Fruit Chocolate Tartlet  
Apple Crumble  
Opera Cake  
Slow Baked New York Cheese Cake  
Macaroon Pear and Vanilla  
Sweetened Lotus Seeds and Lily Roots in Red Bean Soup  
Sliced Fresh Fruit

Freshly Brewed Coffee or Tea



# Buffet Lunch Menu B

HK\$968 per person plus 10% service charge, inclusive of unlimited serving of fresh orange juice, soft drinks, beer and mineral water for 2 hours

## 頭盤及沙律

各式日本壽司及刺身  
各式凍肉拼盤, 香瓜  
煙三文魚及蒔蘿醃漬三文魚  
鮮果海鮮沙律  
煙鴨櫻桃沙律  
有機羽衣甘藍葡萄沙律  
德國薯仔沙律  
泰式牛肉沙律  
香烤蔬菜沙律伴藍莓  
田園沙律  
\*配法汁、意大利黑醋汁、芝麻薑汁、提子乾、  
煙肉碎及芝士粉

## 湯

海鮮周打湯, 黑松露油

## 烤肉

燒西冷牛扒, 砵酒汁

## APPETIZERS AND SALAD

Assorted Japanese Sushi and Sashimi  
Assorted Dried and Cured Meats with Melon  
Oak Smoked Salmon & Gravlax Salmon served with  
Condiments  
Seafood and Fruit Salad  
Wooden Smoked Duck and Cherry Salad  
Organic Kale and Grape Salad  
German Potato Salad  
Thai Beef Salad  
Roasted Root Salad with Blue berry  
Mesclun Mix Salad  
\*Served with French, Honey Balsamic Dressing and Sesame  
Ginger Dressing, Condiments: Golden Raisin, Bacon Bit and  
Cheese Power

## SOUP

Seafood Chowder Soup with Black Truffle Oil

## FROM THE CAVERY

Roasted Beef Sirloin served with Port Wine Sauce



## Buffet Lunch Menu B (cont'd)

### 熱盤

味噌醬燒雞

燒羊扒配黑椒汁

香煎鱈魚伴椰子汁

蠔皇鮮菇扒西蘭花

香辣蝦球炒麵

日式鰻魚炒飯

### 甜品

綠茶紅豆慕絲蛋糕

玫瑰荔枝餅

芒果紅莓拿破崙

朱古力開心果蛋糕

香草焦糖布甸

迷你朱古力心太軟

蓮子紅棗桂圓燉雪耳

合時鮮果片

香濃咖啡或紅茶

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### HOT DISHES

Miso Chicken with Bell Pepper Condiment

Roasted Lamb Chop with Black Pepper Sauce

Pan-Fried Cod Fish with Coconut Sauce

Braised Broccoli with Mushroom and Oyster Sauce

Wok-Fried Egg Noodles with Chili Prawns

Japanese Style Fried Rice with Eel

### DESSERT

Green Tea Red Bean Mousse Cake

Rose Lychee Raspberry Ispahan Cake

Mango and Raspberry Napoleon

Chocolate Pistachio Cake

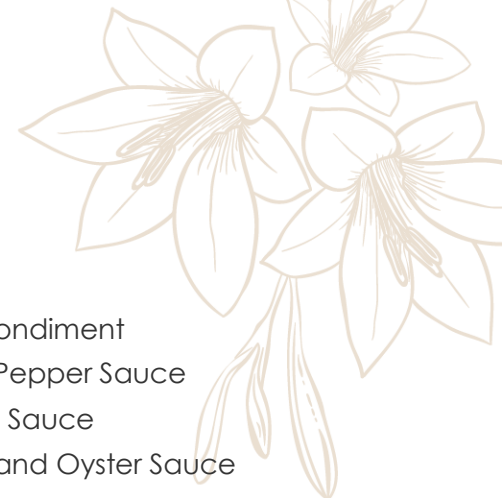
Vanilla Crème Brûlée

Mini Chocolate Fondant

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

Sliced Fresh Fruit

Freshly Brewed Coffee or Tea



# Buffet Station Enhancements

鴻運乳豬全體

Barbecued Whole Suckling Pig

HK\$1,430 per pig

北京片皮鴨檔  
北京片皮鴨跟配料

Peking Duck Station  
Peking Duck with Condiments

HK\$125 per person

海鮮拼盤  
鮮蝦、青口、翡翠螺及蟹腳

Sumptuous Seafood Platter  
Prawns, Mussel, Jade Whelk and Crab Legs

HK\$145 per person

精選壽司及刺身吧  
北寄貝、甜蝦、帶子、油甘魚、  
吞拿魚、三文魚、蟹柳及玉子蛋  
日本醬油、子薑及日式芥辣

Deluxe Sushi and Sashimi Station  
Hokkigai, Sweet Shrimps, Scallop, Hamachi, Tuna,  
Salmon, Crab Stick and Tamago  
Served with Japanese Soya Sauce,  
Pickled Ginger and Wasabi

HK\$190 per person

大蝦龍蝦汁意大利麵  
直通粉、意大利粉及扁意粉  
龍蝦汁  
大蝦、車厘茄及青露筍

Pasta Station with King Prawns and Lobster Sauce  
Penne, Spaghetti and Linguini  
Lobster Sauce  
King Prawn, Cherry Tomatoes and Asparagus

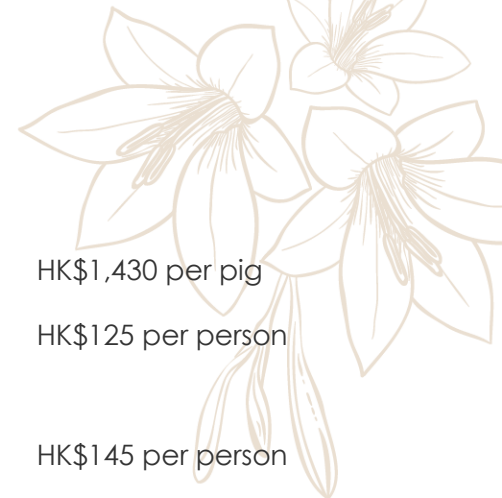
HK\$125 per person

海南雞飯  
嫩雞配油香飯  
薑蓉、甜豉油及辣椒汁  
時蔬

Hainan Chicken Station  
Poached Chicken with Fragrant Steamed Rice  
Ginger Puree, Sweet Soya and Chili Sauce  
Seasonal Vegetable

HK\$95 per person

All prices are subject to a 10% service charge.





## Buffet Station Enhancements (cont'd)

### 馬來西亞叻沙湯麵

香濃椰奶蝦湯

魚蛋、魚片、鮮蝦、帶子、青口、

鮮魷、豆腐卜、雞蛋及芽菜

配米粉及油麵

參峇醬、炸乾葱及叻沙葉

### Malaysian Seafood Laksa Noodles Station

Coconut Shrimp Broth

Fish Ball, Fish Cake, Shrimps, Scallops, Mussels, Squid,

Bean Curd Puff, Boiled Egg and Bean Sprouts

Choice of Rice Vermicelli and Yellow Noodles

Sambal Sauce, Fried Shallots and Laksa Leaves

HK\$85 per person

### 日式蛋包飯

雞肉、海鮮及時蔬

洋葱、生姜、鰹魚絲及海苔

Japanese Curry Rice with Omelette

Chicken, Seafood and Vegetables

Spring Onion, Pickled Ginger, Bonito Flakes and Nori

HK\$85 per person

### 中式麵檔

鮮蝦雲吞、魚蛋、牛丸麵

菜心及鮮冬菇

### Chinese Noodles Station

Noodles with Wonton, Fish & Beef Dumpling

Choy Sum and Shiitake Mushroom

HK\$45 per person

### 粥檔

自選粥檔

牛肉片、雞絲、魚片

皮蛋、肉絲、魚蛋

### Congee Station

Congee Prepared to Your Choice

Sliced Beef, Shredded Chicken, Fish Fillet

Preserved Egg, Shredded Pork and Fish Dumpling

HK\$45 per person

### 意大利麵檔

直通粉、意大利粉及扁意粉

肉醬、香草醬及白酒忌廉汁

### Pasta Station

Penne, Spaghetti and Linguini

Bolognaise Sauce, Pesto and White Wine Cream

Sauce

HK\$45 per person

### 朱古力噴泉

朱古力噴泉配鮮果串

### Chocolate Fountain

Chocolate Fountain and Fruit Skewers

HK\$55 per person

All prices are subject to a 10% service charge.



INTERCONTINENTAL  
HONG KONG



# Chinese Lunch Menu

HK\$10,388 per table of 10-12 persons

plus 10% service charge

(Menu price is inclusive of unlimited serving of soft drinks,  
fresh orange juice, mineral water and beer for 2 hours)

鴻運乳豬全體

金枝脆蟹鉗

瑤柱扒露筍

淮山杞子燉響螺

清蒸大海斑

一品蒜香雞

錦繡八寶炒香苗

鮑汁炆伊麵

栗茸西米焗布甸

Barbecued Whole Suckling Pig

Fried Crab Claw with Squid in Crispy Crust

Stewed Asparagus with Conpoy

Double Boiled Sea Whelk with Chinese Herbs

Steamed Green Garoupa in a Light Soya Broth

Roasted Crispy Chicken with Garlic

Fried Rice with Shrimp, Barbecued Pork and Preserved  
Vegetables

Stewed E-Fu Noodles in Abalone Sauce

Baked Sago Pudding with Chestnut Paste

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