

華麗婚宴套餐 2018

適用於 2018 年 2 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 \$14,988 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\$500 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



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。
- 免費使用酒店影音設備。
- 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。
- 每位奉送賓客精美禮盒裝朱古力兩顆。
- 如選擇翡翠(Emerald)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。

* 所有價錢均需加一服務費



Pearl

HK\$14,988 per table of 10-12 persons
plus 10% service charge

鴻運乳豬全體

金盞川醬燒蝦球

竹筴花菇菜膽燉花膠

蠔皇鮮鮑甫

清蒸海東星

芝麻脆皮雞

蟹瑤蛋白炒香苗

魚湯金菇雲吞稻庭麵

抹茶紅荳奶凍伴香草雪糕

幸福鴛鴦點 (芝麻合桃酥、杞子桂花糕)

Barbecued Whole Suckling Pig

Sautéed Prawns and Mushrooms with Szechuan Sauce in
Golden Basket

Double Boiled Fish Maw with Bamboo Piths and Mushroom

Braised Sliced Abalone with Vegetables

Steamed Eastern Star Garoupa in a Light Soya Broth

Roasted Crispy Chicken with Sesame

Fried Rice with Crab Meat, Conpoy and Egg White

Japanese Udon with Enoki Mushrooms and Shrimp Dumpling
in Fish Bouillon

Green Tea Panna Cotta with Red Bean Paste and
Vanilla Ice Cream

Petits Fours

以上套餐及菜單有效期 由 2018 年 2 月 1 日 至 2018 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 February 1, 2018 through December 31, 2018.

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



Jade

HK\$16,888 per table of 10-12 persons
plus 10% service charge

鴻運乳豬全體

香檳添蕾帆立貝

杏香百花鳳尾蝦

金華玉露映紗窗

黃耳婆參燉原粒瑤柱

濃湯鮮鮑甫配花菇

籠仔黑松露西班牙火腿蒸智利鱸魚

幸福金沙脆皮雞

火鴨栗子炒五穀香苗

上湯鮮蝦水餃

玫瑰花茶芝士餅

幸福鴛鴦點 (常開笑口棗、紅豆椰汁糕)

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Barbecued Whole Suckling Pig

Seared Hokkaido Scallop with Champagne Sauce,
Baby Spinach and Salmon Roe

Deep Fried Prawn with Mashed Shrimp and Almond

Stewed Asparagus with Bamboo Piths and Yunnan Ham

Double Boiled Whole Conpoy with Yellow Fungus and
Sea Cucumber

Braised Sliced Abalone with Mushroom and Vegetables

Steamed Chilean Sea Bass Fillet with Truffle and Iberico Ham
in Bamboo Basket

Roasted Crispy Chicken with Ginger

Fried Mixed Rice with Roasted Duck and Chestnut

Shrimp Dumplings in Superior Broth

Pink Rose Cheese Cake, Soft Sesame Short-Bread

Petits Fours



INTERCONTINENTAL
HONG KONG

Diamond (Sustainable Seafood Menu)

HK\$18,888 per table of 10-12 persons
plus 10% service charge

鴻運乳豬全體

鮑粒金柚脆玉帶

醬燒圓茄焗波士頓龍蝦

玉環瑤柱甫

原盅海皇燉燕窩

日本尖椒牛柳粒

清蒸澳洲東星

玫瑰脆皮雞

籠仔飄香荷葉飯 拼 金菇擔擔素麵

楊枝雙弄

幸福鴛鴦點 (奶皇芝麻棗、黃金馬豆糕)

Barbecued Whole Suckling Pig

Crispy Abalone and Scallop Roll with Yuzu Sauce

Baked Boston Lobster and Eggplant with Seafood Sauce

Stewed Conpoy in Jade Melon Roulade

Double Boiled Bird's Nest with Seafood

Wok-fried Diced Beef and Shishito Peppers

Steamed Australia Garoupa in a Light Soya Broth

Marinated Crispy Chicken

Fried Rice Steamed and Wrapped in Lotus Leaf

Japanese Noodles with Enoki Mushrooms in Sichuan Style

Mango Pudding and Sago Cream with Pomelo

Petits Fours

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Emerald

HK\$20,288 per table of 10-12 persons
plus 10% service charge

鴻運乳豬全體

焗釀大嚮螺

香檳酒糟烤蝦球

燕液玉簪露筍

松茸花膠燉原粒元貝

蠔皇鮑甫扣玉掌伴天白菇

清蒸海東星

脆皮茶燻雞

海皇鮮茄泡脆米

婆參鮮蝦麵扎

朱古力黑莓茶蛋糕伴柑橘雪葩

幸福鴛鴦點 (腰果蓮茸酥、草莓奶皇糯米糍)

Barbecued Whole Suckling Pig

Baked Stuffed Sea Whelk

Sautéed Prawns with Sweet and Sour Sauce

Stewed Asparagus and Bamboo Piths with Bird's Nest

Double Boiled Matsutake Mushroom with Fish Maw and
Whole Conpoy

Braised Sliced Abalone with Goose Web and
Japanese Mushroom

Steamed Eastern Star Garoupa in a Light Soya Broth

Roasted Tea Smoked Chicken

Crispy Rice with Seafood in Tomato and Fish Bouillon

Noodle Rolls with Sea Cucumber and Shrimp Paste

Blackberry Tea Chocolate Cake with Citrus Sorbet

Petits Fours

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INTERCONTINENTAL
HONG KONG

Exclusive 2 Michelin Star Yan Toh Heen Wedding Menu

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

廚師精選拼盆

(金箔乳豬件、龍帶玉梨香、煙三文魚玫瑰伴富士蘋果)

焗波士頓龍蝦配黑松露汁

金瑤玉葉迎貴子

芙蓉百花釀竹筍

洲際原盅佛跳牆

焗釀鮮蟹蓋

味噌汁燒鱈魚

一品蒜香雞

原粒瑤柱灌湯餃 拼 蟹籽櫻花蝦炒香苗

甜心邱比特

幸福鴛鴦點 (迷你鳳梨酥、薑汁杏仁紅棗糕)

Chef Appetizer

(Barbecued Suckling Pig with Gold Leaf, Crispy Scallop
and Pear, Smoked Salmon Rose with Fuji Apple)

Baked Boston Lobster with Black Truffle Sauce

Sautéed Scallop in X.O. Sauce with Crispy Spinach

Braised Mashed Shrimp stuffed in Bamboo Piths with
Egg White

Double Boiled Precious Dried Seafood and Vegetables

Baked Stuffed Fresh Crab Meat in Crispy Crust

Roasted Black Cod with Ginger Stem, Miso Reduction

Roasted Crispy Chicken with Garlic

Whole Conpoy Dumpling in Superior Soup

Fried Rice with Cherry Shrimp and Crab Roe

Sweet Melodies of Chestnut and Mango

Petits Fours

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