

婚宴套餐 2018

適用於 2018 年 1 月 1 日至 12 月 30 日

香港洲際酒店大禮堂

中午十二時至下午三時

設 250 人或 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

西式

- 時尚西式自助婚宴菜單每位由港幣 \$968 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 \$12,388 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。

婚宴當天

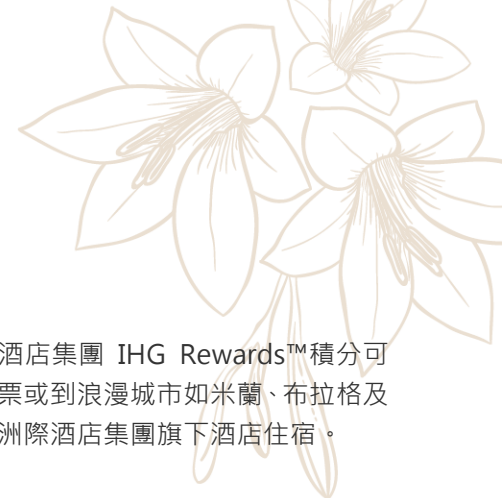
- 雙人住宿時尚海景客房乙晚，包括香薰浴、新鮮水果及蜜月美點。
- 住宿翌日於港畔餐廳或蜜月房間內享用美式早餐。
- 華麗結婚蛋糕乙個供拍照之用。
- Perrier-Jouët 祝酒香檳乙瓶。
- 免自攜洋酒開瓶費，每席乙瓶。
- 免費泊車位六個。
- 以優惠價使用 LED 螢幕作宴會佈景板或播放婚禮影片
- 免費使用酒店影音設備。

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。

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西式自助婚宴菜單

每位港幣\$968 另加一服務費, 包括於席間兩小時享用
無限量供應飲品, 包括鮮橙汁、汽水、啤酒及礦泉水

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

香橙煙鴨沙律

帶子蘆筍沙律

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

海鮮紅菜頭馬鈴薯湯

烤肉

燒西冷牛扒、紅酒汁

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

Smoked Duck and Orange Salad

Scallop and Asparagus 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

Potato and Red Beetroot Soup with Seafood

FROM THE CAVERY

Roasted Beef Sirloin served with Red Wine Sauce

西式自助婚宴菜單

熱盤

味噌醬燒雞

燒羊扒配三椒汁

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

以上套餐及菜單有效期 由 2018 年 1 月 1 日 至 2018 年 12 月 30 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, 2018 - December 30, 2018. InterContinental Hong Kong reserves the right to alter the above menu prices and items, due to unforeseeable market price fluctuations and availability.

HOT DISHES

Miso Chicken with Japanese Pickled

Roasted Lamb Chop with Three Pepper Sauce

Pan Seared Cod Fish with Pink 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

西式自助婚宴菜單升級之選

鴻運乳豬全體

Barbecued Whole Suckling Pig

HK\$1,430 per pig

北京片皮鴨檔

Peking Duck Station

HK\$125 per person

北京片皮鴨跟配料

Peking Duck with Condiments

海鮮拼盤

Sumptuous Seafood Platter

HK\$145 per person

鮮蝦、青口、翡翠螺及蟹腳

Prawns, Mussel, Jade Whelk and Crab Legs

精選壽司及刺身吧

Deluxe Sushi and Sashimi Station

HK\$190 per person

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

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

大蝦龍蝦汁意大利麵

Pasta Station with King Prawns and Lobster Sauce

HK\$125 per person

直通粉、意大利粉及扁意粉

Penne, Spaghetti and Linguini

龍蝦汁

Lobster Sauce

大蝦、車厘茄及青露筍

King Prawn, Cherry Tomatoes and Asparagus

海南雞飯

Hainan Chicken Station

HK\$95 per person

嫩雞配油香飯

Poached Chicken with Fragrant Steamed Rice

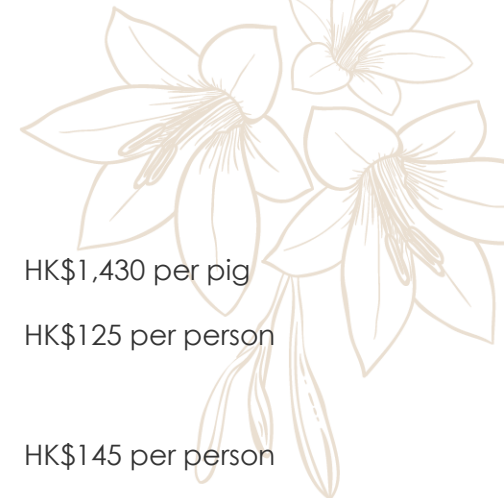
薑蓉、甜豉油及辣椒汁

Ginger Puree, Sweet Soya and Chili Sauce

時蔬

Seasonal Vegetable

* 所有價錢均需加一服務費



INTERCONTINENTAL.
HONG KONG

西式自助婚宴菜單升級之選

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

日式燒餅檔

免治豬肉、雞絲、魷魚、鮮蝦

椰菜、洋蔥、蘑菇、櫻花蝦乾

青蔥、酸薑、木魚花及紫菜

配日式蛋黃醬及日式燒餅汁

中式麵檔

鮮蝦雲吞、魚蛋、牛丸麵

菜心及鮮冬菇

粥檔

自選粥檔

牛肉片、雞絲、魚片

皮蛋、肉絲、魚蛋

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

朱古力噴泉

朱古力噴泉配鮮果串

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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

Japanese Okonomiyaki Station

Minced Pork, Shredded Chicken, Squid, Shrimp

Cabbage, Onion, Mushroom, Dried Sakura Shrimp

Spring Onion, Pickled Ginger, Bonito Flakes and Nori

Serve with Kewpie Mayonnaise and Okonomi Sauce

Chinese Noodles Station

Noodles with Wonton, Fish & Beef Dumpling

Choy Sum and Shiitake Mushroom

Congee Station

Congee Prepared to Your Choice

Sliced Beef, Shredded Chicken, Fish Fillet

Preserved Egg, Shredded Pork and Fish Dumpling

Pasta Station

Penne, Spaghetti and Linguini

Bolognese Sauce, Pesto and White Wine Cream Sauce

Chocolate Fountain

Chocolate Fountain and Fruit Skewers

HK\$85 per person

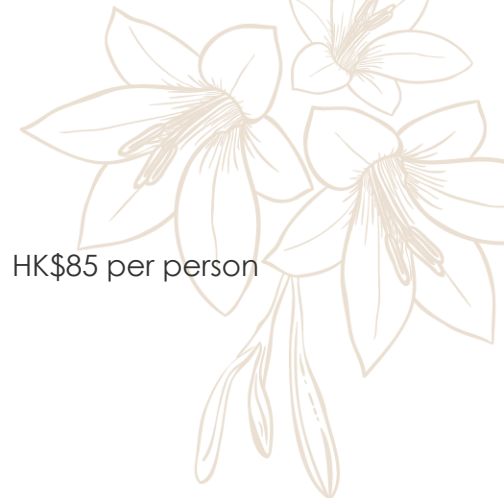
HK\$65 per person

HK\$45 per person

HK\$45 per person

HK\$45 per person

HK\$55 per person



INTERCONTINENTAL.
HONG KONG

中式婚宴菜單

每席港幣\$12,388 另加一服務費, 包括於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

鴻運乳豬全體

金盞川醬燒蝦球

白玉帶子百花盞

竹笙花菇菜膽燉花膠

清蒸海虎斑

芝麻脆皮雞

海鮮炒五福香苗

高湯煎粉果

紫霞白玉

Barbecued Whole Suckling Pig

Sautéed Prawns with Szechuan Sauce in Golden Basket

Jade Roulades with Mashed Scallop, Shrimp and Mushroom

Double Boiled Fish Maw with Bamboo Piths and Mushroom

Steamed Tiger Garoupa in a Light Soya Broth

Crispy Chicken with Sesame

Fried Mixed Rice with Seafood

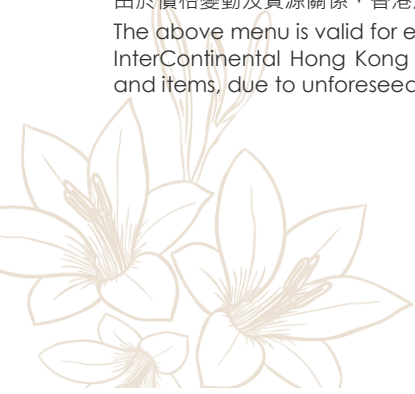
Crispy Shrimp Dumplings with Supreme Broth

Purple Sweet Potato and Egg White Pudding

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中式婚宴菜單升級之選

鴻運乳豬全體

金盞川醬燒蝦球
金瑤玉葉迎貴子
焗釀大蟹蓋
蠔皇鮮鮑甫

白玉帶子百花盞

金霞燕液百花棵

蟹肉珍珠配
焗釀鮮嚮螺

竹筴花菇菜膽燉花膠
肘子黃耳燉瑤柱

竹筴花膠燕窩羹
花膠蟲草花燉菜膽

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Barbecued Whole Suckling Pig

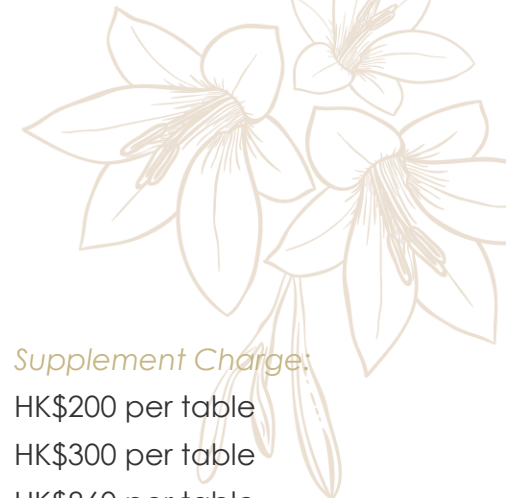
Sautéed Prawns with Szechuan Sauce in Golden Basket
Sautéed Scallop in X.O. Sauce with Crispy Spinach
Baked Stuffed Fresh Crab Meat in Crispy Crust
Braised Sliced Abalone and Seasonal Vegetables

Jade Roulades with Mashed Scallop, Shrimp and
Mushroom

Braised Seafood wrapped in Beancurd Pocket
with Bird's Nest and Pumpkin Puree
Crab Meat Salad with Crispy Crab Meat Rolls
Baked Stuffed Sea Whelk

Double Boiled Fish Maw with Bamboo Piths and Mushroom
Double Boiled Conpoy with Yellow Fungus
and Yunnan Ham

Braised Bird's Nest with Fish Maw and Bamboo Piths
Double Boiled Fish Maw with Fungus and Yunnan Ham



Supplement Charge:
HK\$200 per table
HK\$300 per table
HK\$860 per table

Supplement Charge:
HK\$500 per table
HK\$700 per table
HK\$800 per table

Supplement Charge:
HK\$600 per table
HK\$830 per table
HK\$1,250 per table



中式婚宴菜單升級之選

清蒸海虎班
籠仔豆酥蒸鱸魚

Steamed Tiger Garoupa in a Light Soya Broth
Steamed Sea Bass Fillet with Green Bean Paste
in Bamboo Basket

Supplement Charge:
HK\$300 per table

燒黑鱈魚伴味噌汁
清蒸海東星

Roasted Black Cod with Ginger Stem, Miso Reduction
Steamed Eastern Star Garoupa in a Light Soya Broth

HK\$1,000 per table
HK\$1,850 per table

芝麻脆皮雞

Crispy Chicken with Sesame

海鮮炒五福香苗
蟹籽櫻花蝦炒香苗
籠仔飄香荷葉飯

Fried Mixed Rice with Seafood
Fried Rice with Cherry Shrimp and Crab Roe
Fried Rice Steamed and Wrapped in a Lotus Leaf

Supplement Charge:
HK\$100 per table
HK\$100 per table

高湯煎粉果
上湯鮮蝦水餃麵
魚湯海帶金菇稻庭麵

Crispy Shrimp Dumplings with Supreme Broth
Noodles with Shrimp Dumpling in Superior Soup
Udon with Enoki Mushrooms in Fish Bouillon

Supplement Charge:
HK\$100 per table
HK\$130 per table

紫霞白玉
楊枝雙弄
抹茶紅荳奶凍伴香草雪糕

Purple Sweet Potato and Egg White Pudding
Mango Pudding and Sago Cream with Pomelo
Green Tea Panna Cotta with Red Bean Paste
and Vanilla Ice Cream

Supplement Charge:
HK\$50 per table
HK\$350 per table

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