

將於2020年初開業 Opening in early 2020

中式晚宴套餐尊享優惠 2020 Chinese Wedding Dinner Package Benefits

尊享優惠 Complimentary Benefits	8席或以上 / 96人或以上 Minimum 8 tables / 96 persons	15席或以上 / 180人或以上 Minimum 15 tables / 180 persons	25席或以上 / 300人或以上 Minimum 25 tables / 300 persons
1晚住宿連葡萄酒1瓶及翌日雙人自助早餐 1 night accommodation with 1 bottle of sparkling wine and buffet breakfast for 2 on the following morning	—	方塊客房 Diamond Room	女王套房 Queen Suite
3小時豪華轎車連司機服務（不包括裝飾、隧道及泊車費用） 或 額外1晚方塊客房住宿 Chauffeured limousine service for 3 hours (decoration, tunnel and parking fees are excluded) OR Extra 1 night stay in a Diamond Room	—	*	*
慶祝1週年結婚紀念，贈送酒店雙人自助晚餐 Buffet dinner at Café A for 2 persons to celebrate the 1st Wedding Anniversary	—	—	*
免費代客泊車車位 Valet parking spaces	2 valet 個	4 valet 個	6 valet 個
1小時迎賓雜果實治 1 hour welcome fruit punch	—	*	*
自攜烈酒免收開瓶費（每席1瓶） Free corkage for self-brought spirit (1 bottle per table)	*	*	*
無限量汽水，橙汁及啤酒供應3小時 Unlimited supply of soft drinks, chilled orange juice & house beer for 3 hours	*	*	*
結婚蛋糕供切餅儀式及拍照使用 Decorated mock wedding cake for cake-cutting ceremony and photo shooting	3 tier 層	5 tier 層	5 tier 層
鮮果忌廉結婚蛋糕 Fresh fruit cream wedding cake	3 pounds 磅	5 pounds 磅	8 pounds 磅
婚宴背景新人名字（中文或英文）佈置 Setting of Bride & Groom's name (Chinese or English) on in-house backdrop	*	*	*
祝酒香檳1瓶 1 bottle of house champagne for toasting ceremony	*	*	*
全場席上及迎賓桌絲花擺設 Splendid silk floral centerpieces for reception table and each dining table	*	*	*
免費使用婚宴場內影音設備 Use of built-in AV equipment	*	*	*
婚宴嘉賓提名冊 Guest signature book	*	*	*
精美請柬（每席8套，不包括內文印刷） Invitation cards (8 sets per table, printing excluded)	*	*	*
全場華麗桌布及椅套 Table linen & seat covers	*	*	*
麻雀耍樂及中式香茗 Mahjong entertainment with Chinese tea	*	*	*
預訂客房優惠 Preferential room rates for guests wishing to stay at the hotel	*	*	*

查詢及預訂，請致電(852) 6208 6616或電郵至宴會及會議統籌部 catering@hotelalexandrahk.com
For enquiries and reservations, please contact our Event Management Team at
(852) 6208 6616 or email to catering@hotelalexandrahk.com

酒店地址：香港北角城市花園道32號（港鐵炮台山站B出口）

Hotel address: 32 City Garden Road, North Point, Hong Kong (MTR Fortress Hill Station, Exit B)

中式全包婚宴晚餐 – A All-Inclusive Chinese Wedding Dinner – A

鴻運乳豬全體
Roasted Whole Suckling Pig
X.O. 醬錦繡花姿桂花蚌
Sautéed Sea Clams and Cuttlefish with Broccoli in X.O. Sauce
芝心炸蟹鉗
Deep-Fried Crab Claw Stuffed with Minced Shrimp and Cheese
竹笙瑤柱扒翡翠
Braised Seasonal Vegetables with Conpoy and Bamboo Pith
花膠雞絲翅 / 淮杞螺頭燉燕窩
Braised Shark's Fin Soup with Fish Maw and Shredded Chicken /
Double-Boiled Bird's Nest Soup with Conch and Chinese Yam and Dried Wolfberries
碧綠蠔皇鮑甫
Braised Sliced Abalone with Vegetables in Supreme Oyster Sauce
清蒸海上斑
Steamed Fresh Sea Garoupa
蔥油脆皮雞
Roasted Crispy Chicken with Scallion Oil
鮑汁鱈魚雞粒炒香苗
Fried Rice with Octopus and Diced Chicken in Abalone Sauce
蝦子金菇炆伊府麵
Braised E-Fu Noodles with Enoki Mushroom and Shrimp Roe
冰花蘆薈燉紅蓮
Double-Boiled Red Dates with Lotus and Aloe
美點映雙輝
Chinese Petits Fours
中國茗茶
Chinese Tea

2020年8月31日止 | Till 31 August 2020

每席 HK\$11,888 per table

2020年9月1日至12月31日 | September 1, 2020 to December 31, 2020

每席 HK\$12,838 per table

中式全包婚宴晚餐 – B All-Inclusive Chinese Wedding Dinner – B

鴻運乳豬全體
Roasted Whole Suckling Pig
鮮淮山蘆筍炒蝦球
Sautéed Prawns with Green Asparagus and Chinese Yam
百花釀蟹鉗
Deep-Fried Crab Claw Stuffed with Shrimp Paste
碧綠玉環帶子
Braised Stuffed Marrow Melon Ring with Scallops and Vegetables
紅燒竹笙雞絲翅 / 竹笙雞茸燕窩羹
Braised Shark's Fin Soup with Shredded Chicken and Bamboo Pith /
Braised Bird's Nest Soup with Minced Chicken and Bamboo Pith
碧玉原隻湯鮑
Braised Whole Abalone with Seasonal Vegetables
清蒸沙巴龍躉
Steamed Sabah Giant Garoupa
南乳脆皮燒雞
Roasted Crispy Chicken with Preserved Bean Curd Paste
金瑤杞子藜麥炒銀苗
Fried Rice with Quinoa, Shredded Conpoy and Dried Wolfberries
蟹肉燴伊府麵
Braised E-Fu Noodles with Crab Meat
蓮子百合紅豆沙湯丸
Sweetened Red Bean Cream and Lotus Seed with Glutinous Dumplings
美點映雙輝
Chinese Petits Fours
中國茗茶
Chinese Tea

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中式全包婚宴晚餐 – C All-Inclusive Chinese Wedding Dinner – C

鴻運乳豬全體
Roasted Whole Suckling Pig
黑松露蝦球珊瑚蚌
Sautéed Prawns and Coral Clams with Vegetables and Black Truffle Paste
脆香鵝肝玉龍球
Deep-Fried Minced Shrimp Ball Stuffed with Goose Liver
蟹黃花膠扒翡翠
Braised Green Vegetables with Shredded Fish Maw, Egg White and Crab Roe
官府金湯海上翅 / 海皇燕窩羹
Braised Shark's Fin Soup with Assorted Seafood in Pumpkin Juice /
Braised Bird's Nest Soup with Assorted Seafood
碧綠花菇扣原隻湯鮑
Braised Whole Abalone with Black Mushroom and Seasonal Greens
清蒸海上斑
Steamed Fresh Spotted Garoupa
黃金脆皮燒雞
Roasted Crispy Chicken with Supreme Soya Sauce
櫻花蝦金瑤炒香苗
Fried Rice with Sakura Shrimp and Conpoy
鮑魚雞粒炆伊府麵
Braised E-Fu Noodles with Diced Abalone and Chicken
椰汁燕窩珍珠露
Sweet Sago Soup with Bird's Nest and Coconut Milk
美點映雙輝
Chinese Petits Fours
中國茗茶
Chinese Tea

2020年8月31日止 | Till 31 August 2020

每席 HK\$13,888 per table

2020年9月1日至12月31日 | 1 September to 31 December 2020

每席 HK\$14,888 per table

中式全包婚宴晚餐 – D All-Inclusive Chinese Wedding Dinner – D

鴻運乳豬全體
Roasted Whole Suckling Pig
銀巢蝦球帶子
Sautéed Scallops and Prawns with Vegetables in Taro Nest
鵝肝百花釀蟹蓋
Deep-Fried Crab Shell Stuffed with Minced Shrimp and Goose Liver
玉環燕液瑤柱甫
Braised Whole Conpoy in Marrow Melon Ring with Bird's Nest
花膠螺頭雞燉翅 / 花膠雞絲燴燕窩
Double-Boiled Chicken Soup with Shark's Fin, Fish Maw and Sea Whelk /
Braised Bird's Nest Soup with Shredded Chicken and Fish Maw
蠔皇原隻湯鮑扣鵝掌
Braised Whole Abalone and Goose Web in Supreme Oyster Sauce
清蒸東星斑
Steamed Fresh Spotted Garoupa in Supreme Soya Broth
當紅脆皮雞
Roasted Crispy Chicken
明太子海鮮炒香苗
Fried Rice with Diced Seafood and Japanese Cod Roe
韭黃上湯鮮蝦水餃
Shrimp Dumplings and Chive in Superior Soup
燕窩蛋白杏仁茶
Sweet Almond Cream with Bird's Nest and Egg White
美點映雙輝
Chinese Petits Fours
中國茗茶
Chinese Tea

2020年8月31日止 | Till 31 August 2020

每席 HK\$14,888 per table

2020年9月1日至12月31日 | 1 September to 31 December 2020

每席 HK\$15,888 per table

包括無限量供應汽水、橙汁及精選啤酒3小時。
Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours.

餐酒升級：3小時精選紅白餐酒無限量供應，每席額外收費HK\$600
Beverage Upgrade : Unlimited serving of house wine for 3 hours, supplement at HK\$600 per table

以上價目已包括加一服務費，每席10-12位計算。
餐單上提供的食材供應有可能受季節影響，歷山酒店保留最終決定權以更換同等價值的食材。
All above prices are inclusive of 10% service charge, each table of 10-12 persons.
Seasonal ingredients on the menu may be subjected to changes, depending on the availability.