

Opening in early 2020 將於2020年初開業

## 2020 Western Wedding Dinner Package Benefits 西式晚宴套餐尊享優惠

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

**For enquiries and reservations, please contact our Event Management Team at**

**(852) 6208 6616 or email to [catering@hotelalexandrahk.com](mailto:catering@hotelalexandrahk.com)**

**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](mailto:catering@hotelalexandrahk.com)**

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

酒店地址：香港北角城市花園道32號 (港鐵炮台山站B出口)

# Western Wedding Dinner Buffet – A 西式婚禮自助晚餐 – A

## Appetizers & Salads 前菜及沙律

Smoked Fish Platter with Caper 煙魚拼盤配水瓜柳  
Assorted Cold Cut Platter with Pickle and Marinated Olive 雜錦凍肉拼盤配酸菜及橄欖  
Black Fungus and Shredded Chicken Salad with Sichuan Pepper Dressing 川辣雞絲木耳沙律  
Orzo Pasta Salad with Chorizo and Bell Pepper 通心粉沙律配西班牙腸及甜椒  
Roasted Cauliflower and Shrimp Salad with Pomegranate 烤椰菜花石榴子鮮蝦沙律  
Vietnamese Squid and Glass Noodles Salad 越式魷魚粉絲沙律  
Eggplant, Green Lentils and Sun-Dried Tomatoes with Peppermint Leaves 茄子青扁豆及蕃茄配薄荷葉  
Renkon Salad with Sesame 芝麻蓮藕沙律  
Caprese Salad 水牛芝士蕃茄沙律  
Fresh Salad Greens 新鮮沙律蔬菜  
Romaine Lettuce, Tower Mesclun Mixed Greens and Lollo Rosso 羅文生菜、鮮雜菜及紅葉生菜  
Sliced Cucumber, Cherry Tomato, Red Kidney Bean, Corn Kernel, Shredded Carrot and Jade Sprout 青瓜片、車厘茄、紅腰豆、粟米粒、甘菊絲及豆芽苗  
Dressings: Balsamic Vinaigrette, Italian, French Dressing and Japanese Sesame Dressing  
汁醬：意大利黑醋汁、意式沙律醬、法式沙律醬及日式芝麻醬  
Condiments: Croûton, Bacon, Shaved Parmesan Cheese and Lemon Wedges 配料：脆麵包、煙肉、巴馬芝士片及檸檬角

## Sushi & Sashimi 壽司及刺身

Assorted Sashimi (Fresh Salmon, Tuna and Octopus) 雜錦日式刺身(三文魚、吞拿魚及八爪魚)  
Assorted Sushi and California Roll 雜錦壽司及加州卷  
Served with Wasabi, Soya Sauce and Pickled Ginger 配芥末、醬油及子薑

## Seafood on Ice 冰凍海鮮盤

Brown Crabs, Shrimps, Sea Whelks, Clams and Mussels 熟蟹、凍蝦、翡翠螺、蛤貝及青口  
Dressings: Lemon Wedges, Tabasco Sauce, Red Wine Vinegar with Shallot and Cocktail Sauce  
汁醬：檸檬角、辣椒油、乾蔥紅酒醋及略嗲汁

## Soup 湯

Hungarian Beef Goulash Soup 匈牙利牛肉湯  
Selection of Slice Breads and Rolls, Grissini 精選麵包籃  
Double-Boiled Chicken Broth with Coconut and Snow Fungus 椰子雪耳燉雞

## Carving 烤肉

Roasted Australian Beef Rib Eye 燒焗澳洲肉眼扒  
Dressing: Gravy Sauce and Pommery Mustard 配燒汁及法國芥末

## Hot Dishes 熱盤

Barbecued Meat Specialities 中式燒味拼盤  
Pan-Fried Lamb Cutlet with Green Peppercorn Sauce 香煎羊扒配青椒汁  
Thai Roasted Pork Neck with Sweet and Spicy Sauce 泰式燒豬頸肉  
Chicken Curry with Onion Tomato and Cream Sauce, Basmati Rice 洋蔥蕃茄忌廉汁咖喱雞配印度飯  
Steamed Fresh Sea Garoupa with Supreme Soya Sauce 清蒸原條海斑  
Sautéed Shrimps with Bamboo Pilts and Black Fungus 竹笙雲耳炒蝦仁  
Sautéed Mushrooms and Baby Asparagus with Chinese Yam 炒雜菌伴蘆筍鮮淮山  
Fried Five Grain Rice with Preserved Olive and Okra 秋葵櫻菜炒五穀香苗  
Fafale Pasta, Pumpkin & Pecini with Cream Sauce 南瓜牛肝菌蝴蝶粉

## Desserts 甜品

Baked Apple Crumble with Vanilla Sauce 焗蘋果金寶配雲呢拿汁  
Black Glutinous Rice Syrup with Coconut 椰汁黑糯米  
Dark and White Chocolate Mousse 黑白朱古力慕絲  
Mango Pomelo Sago Pudding 芒果柚子西米布甸  
Jasmine Serradura 茉莉花木糠布甸  
Japanese Matcha Cake Roll 日式抹茶卷  
Parline Hazelnut Milk Chocolate Cake 榛子牛奶朱古力蛋糕  
Baileys Irish Cream Cheesecake 百利甜酒芝士蛋糕  
Fresh Fruit Platter 新鮮果碟  
Häagen-Dazs Ice Cream Häagen-Dazs 雪糕  
Coffee & Tea 咖啡及茶

Till 31 August 2020 | 2020年8月31日止

每位 HK\$768 per person

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

每位 HK\$838 per person

# Western Wedding Dinner Buffet – B 西式婚禮自助晚餐 – B

## Appetizers & Salads 前菜及沙律

Smoked Atlantic Salmon Slices with Traditional Condiments 煙三文魚伴傳統配料  
Assorted Cold Cut Platter and Duck Liver Pate 雜錦凍肉拼盤及鴨肝批  
Parma Ham with Cantaloupe Melon and Honey Dew Melon 意大利風乾火腿伴蜜瓜  
Chicken with Pickle Lemon, Thyme and Roasted Artichoke Salad 香草檸檬雞肉燒朝鮮蓴沙律  
Thai Spicy Prawns and Green Papaya Salad 香辣鮮蝦木瓜沙律  
Japanese Potato and Blue Crab Meat Salad 日式馬鈴薯蟹肉沙律  
Soft Bean Curd with Century Egg and Spicy Sesame Sauce 香辣芝麻皮蛋豆腐  
Quinoa Salad with Hazelnuts, Apples and Dried Cranberries 藜麥沙律配榛子、蘋果及金巴利乾  
Marinated Mushroom Salad with Pesto Dressing 雜菌沙律配羅勒香草醬  
Fresh Salad Greens 新鮮沙律蔬菜  
Romaine Lettuce, Tower Mesclun Mixed Greens and Lollo Rosso 羅文生菜、鮮雜菜及紅葉生菜  
Sliced Cucumber, Cherry Tomato, Red Kidney Bean, Corn Kernel, Shredded Carrot and Jade Sprout 青瓜片、車厘茄、紅腰豆、粟米粒、甘菊絲及豆芽苗  
Dressings: Balsamic Vinaigrette, Italian, French Dressing and Japanese Sesame Dressing  
汁醬：意大利黑醋汁、意式沙律醬、法式沙律醬及日式芝麻醬  
Condiments: Croûton, Bacon, Shaved Parmesan Cheese and Lemon Wedges 配料：脆麵包、煙肉、巴馬芝士片及檸檬角

## Sushi & Sashimi 壽司及刺身

Assorted Sashimi (Fresh Salmon, Tuna, Octopus, Deep Water Shrimp and Surf Clam) 雜錦日式刺身(三文魚、吞拿魚、八爪魚、甜蝦及北寄貝)  
Assorted Sushi, Seared Nigiri Sushi and California Roll 雜錦壽司、炙炙壽司及加州卷  
Served with Wasabi, Soya Sauce and Pickled Ginger 配芥末、醬油及子薑

## Seafood on Ice 冰凍海鮮盤

Fresh Shucked Rock Oyster, Brown Crabs, Shrimp, Sea Whelks, Clams and Mussels 新鮮生蠔、熟蟹、凍蝦、翡翠螺、蛤貝及青口  
Dressings: Lemon Wedges, Tabasco Sauce, Red Wine Vinegar with Shallot and Cocktail Sauce  
汁醬：檸檬角、辣椒油、乾蔥紅酒醋及略嗲汁

## Soup 湯

Crustacean Bisque 大蝦海鮮濃湯  
Selection of Slice Breads and Rolls, Grissini 精選麵包籃  
Double-Boiled Chicken Soup with Conch and Cordyceps Flower 蟲草花螺頭燉雞湯

## Carving 烤肉

Slow-Roasted Prime U.S Rib Eye 慢烤原條特級美國肉眼  
Dressings: Gravy Sauce and Pommery Mustard 配燒汁及法國芥末  
Roasted Lamb Rack with Tarragon Jus 燒羊架配他拉根香草汁

## Hot Dishes 熱盤

Assorted BBQ Suckling Pig Combination 雜錦乳豬拼盤  
Roasted Duck Breast with Cherry Brandy Sauce 燒鴨胸配車厘子百蘭地汁  
Beef Curry with Biryani Rice 咖喱牛肉配印式香飯  
Sautéed Scallops with Broccoli and Lily Bulbs 帶子百合炒西蘭花  
Oven-Baked Sea Garoupa Fillet with Champagne Sauce 焗石斑柳配香檳酒汁  
Baked Mediterranean Seafood Pie 焗地中海海鮮批  
Braised Shanghai Brassica with Black Mushroom in Oyster Sauce 蠔皇花菇扒小棠菜  
Fried rice in Fujian style 福建炒香苗  
Penne with Asparagus, Artichoke and Sun-dried Tomato Sauce 蘆筍朝鮮蓴茄蓉直通粉

## Desserts 甜品

Pastel De Nata 葡式蛋撻  
Sweetened Almond Cream with Egg White 蛋白杏仁茶  
Classic Panna Cotta 意式奶凍  
Wild Raspberry and Coconut Mousse 野生覆盆子椰子慕絲杯  
Slow Cooked Beth's Pear Almond Tart 慢烤洋梨杏仁撻  
Banana Chocolate Cake 香蕉朱古力蛋糕  
Mango Napoleon 芒果拿破崙  
Sea Salt Caramel Cheese Cake 海鹽焦糖芝士餅  
Fresh Fruit Platter 新鮮果碟  
Häagen-Dazs Ice Cream Häagen-Dazs 雪糕  
Coffee & Tea 咖啡及茶

Till 31 August 2020 | 2020年8月31日止

每位 HK\$888 per person

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

每位 HK\$968 per person

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

Beverage Upgrade: Unlimited serving of house wine for 3 hours, supplement at HK\$45 per person  
餐酒升級：3小時精選紅白餐酒無限量供應，每位額外收費HK\$45

Seasonal ingredients on the menu may be subjected to changes, depending on the availability.  
All above prices are subject to 10% service charge.

菜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。  
以上價目需另收加一服務費。

## Western Wedding Set Dinner – A 西式婚禮晚宴套餐 – A

### Starter 頭盤

Deep-Fried Crab Meat Cake with Aioli Sauce  
酥炸蟹肉餅配香蒜醬

### Soup 湯

Crustacean Bisque  
大蝦海鮮濃湯

### Main Course 主菜

Baked White Cod Fillet in Pistacho Crust, Chardonnay Wine Sauce  
開心果焗鱈魚配白酒忌廉汁

or 或

Braised Lamb Shank with Thyme Jus and Root Vegetables  
香草燴羊腩伴根雜菜

or 或

Grilled Prime Rib Eye Steak with Anchovy Butter and Baked Vine Tomatoes  
肉眼扒配銀魚柳牛油及番茄

### Desserts 甜品

Wild Berries and 80% Chocolate Cream with Raspberry Sorbet  
野生雜莓，80%朱古力忌廉配覆盆子雪葩

Petits Fours  
精選美點

Coffee or Tea  
咖啡或茶

## Western Wedding Set Dinner – B 西式婚禮晚宴套餐 – B

### Starter 頭盤

Smoked Scallops with Lime and Pepper Crust  
煙燻帶子伴黑椒青檸

### Soup 湯

Lobster Bisque with Cognac  
干邑龍蝦湯

### Main Course 主菜

Pan-Fried Garoupa and King Prawn with Saffron Veloute and Ratatouille  
香煎石斑柳拼大蝦配藏紅花汁及法式燴菜

or 或

Grilled Australian Lamb Rack with Rosemary Jus and Roasted Garlic  
焗澳洲羊腩配迷迭香燒汁及燒蒜

or 或

Grilled Beef Tenderloin with Red Wine Reduction,  
Potato Gratin and Sautéed Mushroom  
扒牛柳配紅酒濃汁配炒菌及忌廉焗薯

### Cheese 芝士

Baked Black Truffled Camembert with Apricot Compote  
焗黑松露金文畢芝士配香杏醬

### Desserts 甜品

Seasonal Fresh Fruit Mille-feuille with Mascarpone Vanilla Cream  
時令鮮果法式千層酥配馬斯卡彭雲呢呢忌廉

Petits Fours  
精選美點

Coffee or Tea  
咖啡或茶



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