

Opening in early 2020 將於2020年初開業

2020 Western Wedding Lunch Package Benefits 西式午宴套餐尊享優惠

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
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小時迎賓雜果賓治	—	*	*
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 2 hours 無限量汽水，橙汁及啤酒供應2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	*	*	*
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

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

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 Lunch Buffet – A 西式婚禮自助午餐 – 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
雞錦凍肉拼盤配酸菜及橄欖
Thai Seared Beef Salad with Green Mango 泰式青芒牛肉沙律
Waldorf Salad with Smoked Chicken 華都夫沙律伴煙雞肉
Cajun Seafood Salad with Sweet Bell Pepper 卡真甜椒海鮮沙律
Salad Nicoise with Tuna and Boiled Egg 吞拿魚尼高斯恰蛋沙律
Black Fungus and Lotus Root with Sichuan Chili Dressing
川辣木耳蓮藕沙律
German Potato Salad with Crispy Bacon Chips 德國薯仔沙律
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、甘荀絲及豆芽苗
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 壽司

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

Soup 湯

Cream of Wild Mushroom Soup 野菌忌廉湯
Selection of Slice Breads and Rolls, Grissini 精選麵包籃

Carving 烤肉

Roasted Australian Sirlion 燒澳洲西冷
Dressing: Gravy Sauce and Pommery Mustard 配燒汁及法國芥末

Hot Dishes 熱盤

Barbecued Meat Specialties 中式燒味拼盤
Tandoori Chicken with Cucumber Raita 天多尼烤雞件配青瓜乳酪
Braised Lamb with Potato and Garlic 愛爾蘭燴羊肉
Stewed Short Rib with Pesto Tomato Sauce 香草蕃茄燴牛肋骨
Pan-Fried Sole Fillet with White Wine and Grape Sauce
香煎龍躉柳伴白酒提子汁
Baked Mediterranean Seafood Pie 焗地中海海鮮批
Stir-Fried Cabbage in Supreme Soup 上湯津白
Fried Rice with Salmon and Korean Kimchi Cabbage 泡菜三文魚炒香苗
Fried Japanese Udon with Vegetables in Soya Sauce 日式雜菜炒烏冬

Desserts 甜品

French Cherry Clafoutis With Vanilla Sauce 法式櫻桃布甸配雲呢拿汁
Chinese Red Date and Longan Sweetened Soup 紅棗桂圓茶
Osmanthus Pudding with Wolfberries 杞子桂花糕
Traditional Sherry Trifle 雪梨酒浸果醬杯
Vanilla Crème Brûlée Tart 法式焦糖燉蛋撻
Roselle Chocolate Cake 洛神花朱古力蛋糕
Cinnamon Green Apple Cake 肉桂青蘋果蛋糕
Japanese Yoghurt Cheesecake 日式乳酪芝士蛋糕
Fresh Fruit Platter 新鮮果碟
Coffee & Tea 咖啡及茶

Till 31 August 2020 | 2020年8月31日止

每位 HK\$598 per person

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

每位 HK\$648 per person

Western Wedding Lunch Buffet – B 西式婚禮自助午餐 – B

Appetizers & Salads 前菜及沙律

Smoked Atlantic Salmon Slices with Traditional Condiments
煙三文魚伴傳統配料
Parma Ham with Cantaloupe Melon and Honey Dew Melon
意大利風乾火腿伴蜜瓜
Smoked Duck Breast with Kale and Pear 煙鴨胸伴羽衣甘藍及雪梨
Orzo Pasta Salad with Chorizo and Bell Pepper
通心粉沙律配西班牙腸及甜椒
Thai Seafood Salad with Mango 泰式香芒海鮮沙律
Black Fungus and Okra Salad with Sesame Oil 涼伴木耳秋葵沙律
Tomato and Feta Cheese Salad 蕃茄希臘芝士沙律
Mixed Fruit, Corn Kernel and Walnut Salad with Mayonnaise
合桃粟米雜果沙律
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、甘荀絲及豆芽苗
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, 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

Shrimp, Sea Whelks and Mussels 凍蝦、翡翠螺及青口
Dressings: Lemon Wedges, Tabasco Sauce, Red Wine Vinegar
with Shallot and Cocktail Sauce
汁醬：檸檬角、辣椒油、乾蔥紅酒醋及喀嗒汁

Soup 湯

Butternut Squash Soup with Crab Meat 蟹肉南瓜湯
Selection of Slice Breads and Rolls, Grissini 精選麵包籃

Carving 烤肉

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

Hot Dishes 熱盤

Roasted Chicken with Porcini Cream Sauce 烤雞配牛肝菌忌廉汁
Honey Glazed Smoked Pork Loin with Pineapple Salsa
蜜餞煙豬柳配菠蘿沙醬
Beef brisket Stewed in Curry with Potato 咖喱薯仔牛筋腩
Pan-Fried Rosemary Lamb Cutlet with Natural Jus 煎香草羊扒配燒汁
Steamed Fresh Sea Garoupa with Supreme Soya Sauce 清蒸原條海斑
Baked Provencal Vegetables 地中海焗雜菜
Stir-Fried Baby Cabbage with Garlic in Supreme Soup 上湯蒜子娃娃菜
Fried Rice with Conpoy, Crab Roe and Egg White 瑤柱蟹籽蛋白炒香苗
Baked Assorted Seafood Penne with Cheese 焗芝士海鮮長通粉

Desserts 甜品

Bread and Butter Pudding with Vanilla Sauce 牛油麵包布甸配雲呢拿汁
Sweetened Red Bean Cream with Lotus Seed and Lily 蓮子百合紅豆沙
Verrine with Raspberry and Strawberry Cream 士多啤梨慕絲杯
Traditional Meringue 傳統意大利芝士杯
Calamansi Tiramisu Tart 蛋白糖霜香檸檬撻
70% Dark Chocolate Truffle Cake 70%特濃朱古力蛋糕
Mango Napoleon 芒果拿破崙
Blueberry Cheesecake 藍啤梨芝士蛋糕
Fresh Fruit Platter 新鮮果碟
Coffee & Tea 咖啡及茶

Till 31 August 2020 | 2020年8月31日止

每位 HK\$698 per person

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

每位 HK\$768 per person

Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 2 hours.
包括無限量供應汽水、橙汁及精選啤酒2小時。

Beverage Upgrade : Unlimited serving of house wine for 2 hours, supplement at HK\$30 per person
餐酒升級：2小時精選紅白酒無限供應，每位額外收費HK\$30

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 Lunch – A 西式婚禮午宴套餐 – A

Soup 湯

Wild Mushroom Soup with Black Truffle
黑松露野菌湯

Main Course 主菜

Baked Halibut in Garlic Crusts, Champagne Cream Sauce
蒜香焗比目魚配香檳忌廉汁

or 或

Roasted Spring Chicken with Smoked Spanish Paprika,
Vegetable Couscous
紅椒粉燒春雞伴雜菜麥米

or 或

Grilled Striploin Steak with Green Pepper Sauce, Glazed Pumpkin
烤西冷扒配青胡椒汁及蜜餞南瓜

Desserts 甜品

Mango, Pomelo, Sago Pudding with Coconut Sorbet
楊枝金露布甸配椰子雪葩

Petits Fours
精選美點

Coffee or Tea
咖啡或茶

Western Wedding Set Lunch – B 西式婚禮午宴套餐 – B

Starter 頭盤

Smoked Salmon and Avocado Platter, Lime Vinaigrette
煙三文魚伴牛油果配青檸油醋

Soup 湯

Butternut Squash Soup with Blue Crab Meat
蟹肉南瓜湯

Main Course 主菜

Pan Fried Sea Bass Fillet with Wild Mushroom and Roasted Potato
香煎鱸魚柳配炒野菌燒馬鈴薯

or 或

Roasted Chicken Roulade with Black Garlic Couscous and Pancetta
煙肉黑蒜麥米焗釀雞卷

or 或

Slow Cooked Wagyu Beef Cheek with Red Wine Sauce, Potato Mousseline
慢煮紅酒燴和牛面頰伴薯蓉

Desserts 甜品

Crispy Granny Smith Apple Tart with Vanilla Ice Cream
脆香蘋果撻配雲呢拿雪糕

Petits Fours
精選美點

Coffee or Tea
咖啡或茶

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