

DINNER BANQUET PACKAGE 晚宴套餐



Disney's Fairy Tale Weddings Dinner Banquet Package

- Chinese or Western set menu or Western buffet
- # A selection of Disney-themed décor and fresh floral centerpieces
- Professional audio and visual equipment with lighting support and Disney background music arrangement
- One-night accommodation in a Kingdom Suite at Hong Kong Disneyland Hotel with in-room honeymoon breakfast
- Disney's Fairy Tale Weddings keepsakes for bride and groom
- Personalized Disney's Fairy Tale Weddings Certificate
- 5-tier Disney's Fairy Tale Weddings mock cake for cake-cutting ceremony and photography
- Disney-themed fresh wedding cake served during pre-dinner cocktails
- Disney's Fairy Tale Weddings premium for banquet Guests
- 2 bottles of Champagne for toasting
- On-site personal Wedding Specialist to coordinate every detail on your big day
- A dedicated in-house Bridal Assistant
- Pocket-size location map for banquet Guests
- Save the Date e-card to banquet Guests

Setting Options

Ballroom	# A selection of Disney-themed décor and fresh floral centerpieces	Ballroom Facilities
Sleeping Beauty Ballroom	"Mickey & Minnie" Theme or "Cinderella" Theme	24'W x 12'D Stage 10'W x 7.5'H Screen
Cinderella Ballroom OR Cinderella Ballroom (1+6+7+8)	"Mickey & Minnie" Theme or "Cinderella" Theme or "Royal Wedding" Theme*	24'W x 12'D Stage 12'W x 9'H Screen
	"A Touch of Fantasy" Theme	36'W x 12'D Stage 36'W x 10'H LED Wall

* Rental fee of LED Wall would apply except "A Touch of Fantasy" Theme.
The above package is valid for wedding events taking place on or before September 30, 2020.
Hongkong International Theme Parks Limited reserves the right to amend the above information without prior notice.

迪士尼童話婚禮 晚宴套餐

- 中式、西式或自助晚餐
- # 迪士尼主題場地佈置及特色鮮花擺設
- 專業音響、投射、燈光器材及迪士尼背景音樂
- 雙人入住香港迪士尼樂園酒店國賓套房一晚，並於婚宴翌日於房間享用特色蜜月早餐
- 迪士尼童話婚禮新人禮物
- 特製迪士尼童話婚禮證書
- 迪士尼童話婚禮5層蛋糕，供切餅儀式及拍照使用
- 迪士尼特色結婚蛋糕，供婚宴前享用
- 迪士尼童話婚禮回禮禮物
- 兩瓶香檳，供新人祝酒儀式之用
- 會場婚禮統籌專家，於婚禮當天妥善安排各項細節
- 新娘專屬助手，專責於婚禮當天協助新娘
- 為賓客提供簡便婚宴場地位置地圖
- Save the Date 婚禮電子邀請卡

場地細節及選項

宴會廳	# 迪士尼主題場地佈置及特色鮮花擺設選項	宴會廳設備
睡公主宴會廳	「米奇與米妮」主題或 「仙履奇緣」主題	24'W x 12'D 舞台 10'W x 7.5'H 投射屏幕
仙杜瑞拉宴會廳 或 仙杜瑞拉宴會廳 (1+6+7+8)	「米奇與米妮」主題或 「仙履奇緣」主題或 「皇室盛宴」主題*	24'W x 12'D 舞台 12'W x 9'H 投射屏幕
	「瑰麗戀曲」主題	36'W x 12'D 舞台 36'W x 10'H 電子顯示屏幕

* 除「瑰麗戀曲」主題晚宴外，使用電子顯示屏幕需另外收費。
以上套餐適用於2020年9月30日或之前舉辦之婚宴。
香港國際主題樂園有限公司保留修改以上資料之權利而毋須事先通知。

Disney Specials A Selection of Elegant Additions

- Exclusive Disney's Fairy Tale Weddings photography packages at Hong Kong Disneyland Park, Hong Kong Disneyland Hotel or Disney's Hollywood Hotel
- Your first dance choreographed by a Disney Professional
- State-of-the-art Disney cake projection mapping
- Disney characters greeting and private performances by spectacular Disney cast members
- Disney's Grand Steward to make all the important announcements
- Live music from professional musicians, with your choice of a jazz quartet, violinist and pianist, or singer and guitarist
- Gobo light projection of your names
- A variety of cocktail canapés served before dinner
- Disney-themed dessert items
- Customized fresh floral decorations
- Limousine service
- Disney's Fairy Tale Weddings premiums
- Hotel accommodation and theme park tickets

The above items are subject to additional charges.

Dinner Banquet Beverage Options

Beverage Options	3 Hours	5 Hours
Unlimited serving of orange juice, soft drinks, mineral water and local beer	HK\$2,800 per table of 12 persons	HK\$3,300 per table of 12 persons
Unlimited serving of orange juice, soft drinks, mineral water, local beer, house red and white wines	HK\$3,300 per table of 12 persons	HK\$3,800 per table of 12 persons

Enhanced Beverage Options

Non-alcoholic fruit punch at HK\$1,500 per bowl (total 30 glasses)
Moët & Chandon, Brut Impérial, N. V. [France] (750ml) at HK\$845 per bottle

The above prices are subject to 10% service charge and valid for wedding events taking place on or before September 30, 2020. Hongkong International Theme Parks Limited reserves the right to amend the above information without prior notice.

迪士尼奇妙魅力 娛樂及禮賓自選服務

- 於香港迪士尼樂園、香港迪士尼樂園酒店或迪士尼好萊塢酒店獨家取景，拍攝迪士尼童話結婚照
- 迪士尼專業編舞師特別編排「第一支舞」
- 迪士尼童話婚禮立體投影蛋糕
- 迪士尼朋友到賀，並由迪士尼專業演藝人員送上特色娛樂節目助興
- 迪士尼禮賓司專責宣佈婚禮每個重要時刻
- 現場樂隊演奏及演唱，可選爵士四重奏、小提琴及鋼琴合奏，或歌手演唱及結他演奏
- 新人名字燈光投影
- 各款餐前雞尾酒小點
- 迪士尼朋友造型的精緻甜點
- 度身設計鮮花擺設
- 豪華專車接送服務
- 迪士尼童話婚禮回禮禮物
- 酒店住宿及樂園門票

以上項目需額外收費

晚宴餐飲套餐

餐飲選項	3小時	5小時
無限供應飲品， 包括橙汁、汽水、礦泉水 及本地啤酒	每席港幣\$2,800 (供12位賓客)	每席港幣\$3,300 (供12位賓客)
無限供應飲品， 包括橙汁、汽水、礦泉水、 本地啤酒及紅白餐酒	每席港幣\$3,300 (供12位賓客)	每席港幣\$3,800 (供12位賓客)

額外餐飲選項

無酒精雜果實治 - 每盆港幣\$1,500 (共30杯)
酩悅法國香檳 (750毫升) - 每瓶港幣\$845

以上價格均設加一服務費，並適用於2020年9月30日或之前舉辦之婚宴。香港國際主題樂園有限公司保留修改以上資料之權利而毋須事先通知。

Chinese Dinner Banquet 中式晚宴

MENU I 菜譜一

- Barbequed Whole Suckling Pig
鴻運乳豬全體
- Deep-fried Crab Claw coated with Water Chestnut
and Shrimp Mousse
蹄香百花炸蟹拑
- Stir-fried Scallops and Asparagus
鮮蘆筍炒帶子
- Stewed Whole Conpoy with Black Mushrooms
and Garlic in Oyster Sauce
金錢扣多子柱脯盅
- Double-boiled Sea Whelk Soup with Chicken
and Matsutake Mushroom
松茸海螺燉雞
- Braised Goose Web and Sliced Abalone
with Seasonal Vegetables
生扣鵝掌鮑脯
- Steamed Fresh Eastern Spotted Garoupa
清蒸大海東星斑
- Roasted Chicken with Golden Garlic
and Fermented Red Bean Sauce
蒜香南乳鴛鴦壹品雞
- Fried Rice with Diced Duck Meat, Chicken
and Vegetables wrapped in Lotus Leaves
飄香荷葉飯
- E-fu Noodles with Shrimp Dumplings in Supreme Broth
上湯水餃伊麵
- Dessert Delights
Chilled Mango Pudding
Mickey & Minnie Petits Fours
特色甜品
芒果布甸伴米奇米妮鴛鴦酥



每席港幣 HK\$16,288 per table
12 persons per table 每席供12位用

MENU II 菜譜二

- Barbequed Whole Suckling Pig
鴻運乳豬全體
- Baked stuffed Crab Shell with Pomelo and Herbs
柚子香草焗蟹蓋
- Sautéed Lobster Fillets with Matsutake Mushrooms
accompanied with Scallop Dumplings
松茸龍蝦球伴帶子石榴
- Turnip Ring stuffed with Minced Pork,
Shrimp and Fungus
如意海鮮白玉羹
- Double-boiled Fish Maw Soup with Chicken,
Snow Lotus and Almond Juice
杏汁花膠雪蓮子燉雞
- Braised Whole Abalone (6 heads)
and Sea Cucumber with Seasonal Vegetables
in Oyster Sauce
蠔皇六頭鮑魚扣遼參
- Steamed Fresh Eastern Spotted Garoupa
清蒸大海東星斑
- Roasted Chicken with Lychee Sauce
荔枝醬脆皮燒雞
- Fried Rice Trio with Yunnan Ham, Lobster,
Scallops and Roasted Duck
龍仔富豪三色飯
- Deep-fried Shrimp Dumplings
with Thick Tomato Soup
番茄濃湯鮮蝦煎粉果
- Dessert Delights
Chilled Mango Cream with Sago and Pomelo Tiramisu
特色甜品
楊枝甘露伴意大利芝士蛋糕



每席港幣 HK\$22,888 per table
12 persons per table 每席供12位用

Western Dinner Banquet 西式晚宴

MENU I 菜譜一

- Seared Scallop Roll with Black Truffle
and Asparagus Salad
香煎帶子卷配黑松露及蘆筍沙律

- Cream of Parsnip with Serrano Ham
英國白甘筍忌廉湯配西班牙火腿

- Baked Crab Meat Cannelloni
and Slow-cooked Salmon Fillet with Vanilla Foam
served with Green Pea Puree and Baby Vegetables
烤意式蟹肉卷及慢煮三文魚柳配雲呢拿泡沫
伴青豆蓉及蔬菜
OR 或
- Slow-cooked U.S. Beef Brisket
and Oven-grilled Flat Iron Steak
served with Roasted Vitelotte Potatoes,
Spring Vegetables with Madeira Truffle Sauce
慢烤美國牛腩及燒扁鐵牛排配馬爹利酒黑松露汁
伴烤薯及時蔬

- Heart-shaped Mango Chocolate Mousse Cake
心形芒果朱古力慕斯蛋糕

- Coffee or Tea
咖啡或紅茶

- Chocolate Praline and Macaron
朱古力及法式杏仁餅



每位港幣 HK\$1,388 per person

- Enhancement 額外選項：
Lime or Mango Passion Fruit Sherbet
at HK\$30 plus 10% service charge per person
青檸雪芭或芒果熱情果雪芭
每位港幣\$30；另設加一服務費
Slow-cooked Chicken Roulade on Pumpkin Risotto
at HK\$140 plus 10% service charge per person
慢煮雞肉卷配意大利南瓜飯
每位港幣\$140；另設加一服務費

MENU II 菜譜二

- Smoked Salmon Sphere
filled with Caviar Blinis with Nicoise Salad
煙三文魚配黑魚子醬小班戟及尼哥斯沙律

- Poached Egg Hollandaise on Baby Spinach
and Oven-baked Crab Meat Timbale
水煮蛋菠菜配荷蘭汁及烤焗蟹餅

- Bouillabaisse
法式海鮮濃湯

- Grilled Iberico Pork Tenderloin
and Seared Half Lobster with Wild Mushroom Ravioli
served with Baby Vegetable,
Calvados Apple Sauce and Truffle Foam
烤西班牙豬柳及香煎龍蝦伴意式蘑菇餛飩及蔬菜
配加華度酒蘋果醬汁及松露泡沫
OR 或
- Slow-roasted U.S. Beef Short Rib
and Dutch Baby Rack of Veal with Pinot Noir Jus,
Potatoes Dauphinoise and Seasonal Vegetable
慢烤美國牛肋肉及荷蘭小牛排配紅酒汁
伴忌廉焗薯及時蔬

- Strawberry Mousse Cake
士多啤梨慕斯蛋糕

- Coffee or Tea
咖啡或紅茶

- Chocolate Praline and Macaron
朱古力及法式杏仁餅



每位港幣 HK\$1,888 per person

Chinese Dinner Banquet (Menu I) Enhancement Options

中式晚宴 (菜單一) 額外選項

Deep-fried Crab Claw
coated with
Water Chestnut
and Shrimp Mousse
蹄香百花炸蟹拑

Alternative selections 額外選擇:

Deep-fried Shrimps coated with Shrimp Mousse
金絲炸百花蝦

Deep-fried Hokkaido Scallops and Walnut
served with Pomelo Honey Dressing
甜核桃炸日本帆立貝配柚子蜜汁

Stir-fried Prawns with Lily Bulb and Kale
百合蘭度蝦球

Duo of Deep-fried Sesame Shrimps and Salted Egg Yolk Shrimps
芝麻蝦拼黃金蝦

Baked Tasmanian Crab Shell Pumpkin Au Gratin
炸釀南瓜蟹蓋

Add HK\$150 plus 10% service charge per table of 12 persons
每席額外港幣\$150（供12位用）；另設加一服務費

Stir-fried Scallops
and Asparagus
鮮蘆笋炒帶子

Alternative selections 額外選擇:

Stir-fried Prawns with Deep-fried Yunnan Ham and Vegetables
富貴火腿翡翠蝦球

Sautéed Hokkaido Scallops with Broccoli in Teriyaki Sauce
燒汁北海道帶子西蘭花

Wok-fried Scallops with Coral Clam in Homemade X.O. Chili Sauce
X.O.醬珊瑚蚌帶子

Braised Crab Meat with Crab Roe topped on Asparagus
多籽蟹肉扒蘆笋

Stir-fried Scallops and Broccoli with Black Truffle
黑松露西蘭花帶子

Add HK\$150 plus 10% service charge per table of 12 persons
每席額外港幣\$150（供12位用）；另設加一服務費

Stir-fried Asparagus with Crab Roe Cream
蟹黃扒鮮蘆笋

Add HK\$300 plus 10% service charge per table of 12 persons
每席額外港幣\$300（供12位用）；另設加一服務費

Chinese Dinner Banquet (Menu I) Enhancement Options

中式晚宴 (菜單一) 額外選項

Stewed Whole Conpoy
with Black Mushrooms
and Garlic in Oyster
Sauce
金錢扣多子柱脯盅

Alternative selections 額外選擇:

Steamed Minced Shrimp and Pork stuffed in Marrow Rings topped
with Black Mushrooms
瑤柱玉環釀北菇

Steamed Whole Conpoy in Marrow Rings and Garlic with Vegetables
多子扣玉環柱脯

Steamed Whole Conpoy with Black Moss, Garlic and Vegetables
發財多子瑤柱脯

Add HK\$500 plus 10% service charge per table of 12 persons
每席額外港幣\$500（供12位用）；另設加一服務費

Sautéed Lobster Fillets with Lily Bulb and Asparagus
蘆笋百合龍蝦球

Add HK\$500 plus 10% service charge per table of 12 persons
每席額外港幣\$500（供12位用）；另設加一服務費

Minimum spending requirement applies to the package and menu above, and valid for wedding events on or before September 30, 2020.

以上套餐及價格，須符合最低消費要求及適用於2020年9月30日或之前舉行之婚宴。

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

由於價格變動及貨源關係，香港國際主題樂園有限公司保留修改以上菜單價格及項目之權利。

Hong Kong International Theme Parks Limited reserves the right to amend the above information without prior notice. This document is intended for discussion purposes only and does not constitute an agreement or an offer to enter into an agreement. Accordingly, neither party will be bound unless and until a written agreement in relation to the above event is signed by both, and until then either party may withdraw from discussions at any time for any reason without any liability whatsoever to the other.

香港國際主題樂園有限公司保留更改以上資料之權利而毋須事先作另行通知。本文件僅供討論之用，並不構成協議或達成協議的要約。

因此，在雙方就上述事項簽署書面協議之前，本文件對雙方均不具有約束力，任何一方均可隨時因任何原因撤出討論並毋須對另一方承擔任何責任。

Chinese Dinner Banquet (Menu I) Enhancement Options
中式晚宴 (菜譜一) 額外選項

Double-boiled Sea Whelk
Soup with Chicken and
Matsutake Mushroom
松茸海螺燉雞

Alternative selections 額外選擇:

Double-boiled Sea Whelk Soup with Chicken, Conpoy and Winter Melon
米奇冬瑤海螺燉雞

Double-boiled Chicken Soup with Pork Shank, Bamboo Pith
and Chinese Cabbage
肘子菜膽竹笙燉雞

Double-boiled Fish Maw Soup with Guinea Fowl and Chinese Cabbage
菜膽花膠燉珍珠雞

Double-boiled Fish Maw Soup with Pigeon and Snow Fungus
花膠雪耳燉乳鴿

Braised Seafood Soup with Matsutake and Assorted Mushrooms
松茸珍菌海鮮羹

Braised Fish Maw Soup with Assorted Seafood and Bamboo Pith
竹笙花膠海鮮羹

Double-boiled Sea Whelk Soup with Matsutake and Assorted Mushrooms
松茸野菌燉螺頭

Add HK\$300 plus 10% service charge per table of 12 persons
每席額外港幣\$300（供12位用）；另設加一服務費

Braised Assorted Seafood Soup with Harsmar
雪蛤海皇羹

Add HK\$300 plus 10% service charge per table of 12 persons
每席額外港幣\$300（供12位用）；另設加一服務費

Braised Lobster Soup with Matsutake Mushrooms “Western Style”
龍蝦湯燴松茸鮮菌

Add HK\$500 plus 10% service charge per table of 12 persons
每席額外港幣\$500（供12位用）；另設加一服務費

Braised Fish Maw Soup with Assorted Seafood and Crab Roe
蟹黃花膠海鮮羹

Add HK\$700 plus 10% service charge per table of 12 persons
每席額外港幣\$700（供12位用）；另設加一服務費

Chinese Dinner Banquet (Menu I) Enhancement Options
中式晚宴 (菜譜一) 額外選項

Braised Abalone
and Goose Web
with Seasonal
Vegetables
生扣鵝掌鮑脯

Alternative selections 額外選擇:

Braised Sliced Abalone and Black Mushrooms with Vegetables
碧綠金錢鮮鮑片

Braised Whole Abalone (8 Heads) with Black Mushrooms and Vegetables
翡翠花菇扣湯鮑 (8頭)

Braised Sliced Abalone and Sea Cucumber with Dried Shrimp Roe
in Oyster Sauce
蝦籽遼參鮑脯

Add HK\$500 plus 10% service charge per table of 12 persons
每席額外港幣\$500（供12位用）；另設加一服務費

Braised Whole Abalone (6 Heads) with Seasonal Vegetables
in Oyster Sauce
翡翠蠔皇鮑魚 (6頭)

Add HK\$600 plus 10% service charge per table of 12 persons
每席額外港幣\$600（供12位用）；另設加一服務費

Braised Fish Maw and Sliced Abalone with Seasonal Vegetables
碧綠筒膠扣鮑脯

Add HK\$1,000 plus 10% service charge per table of 12 persons
每席額外港幣\$1,000（供12位用）；另設加一服務費

Braised Whole Abalone (3 Heads) with Seasonal Vegetables
in Oyster Sauce
翡翠蠔皇鮑魚 (3頭)

Add HK\$2,200 plus 10% service charge per table of 12 persons
每席額外港幣\$2,200（供12位用）；另設加一服務費

Roasted Chicken
with Golden Garlic
and Fermented
Red Bean Sauce
蒜香南乳鴛鴦壹品雞

Alternative selections 額外選擇:

Roasted Crispy Chicken with Garlic
蒜香脆皮燒雞

Deep-fried Crispy Chicken
脆皮炸龍崗雞

Roasted Chicken with Fermented Red Bean Sauce
壹品南乳燒雞

Roasted Sesame Chicken served with Lemon Juice
黃金脆皮芝麻雞

Baked Salted Chicken with Sesame
芝麻鹽焗雞

Minimum spending requirement applies to the package and menu above, and valid for wedding events on or before September 30, 2020.

以上套餐及價格，須符合最低消費要求及適用於2020年9月30日或之前舉行之婚宴。

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

由於價格變動及貨源關係，香港國際主題樂園有限公司保留修改以上菜單價格及項目之權利。

Hong Kong International Theme Parks Limited reserves the right to amend the above information without prior notice. This document is intended for discussion purposes only and does not constitute an agreement or an offer to enter into an agreement. Accordingly, neither party will be bound unless and until a written agreement in relation to the above event is signed by both, and until then either party may withdraw from discussions at any time for any reason without any liability whatsoever to the other.

香港國際主題樂園有限公司保留更改以上資料之權利而毋須事先作另行通知。本文件僅供討論之用，並不構成協議或達成協議的要約。

因此，在雙方就上述事項簽署書面協議之前，本文件對雙方均不具有約束力，任何一方均可隨時因任何原因撤出討論並毋須對另一方承擔任何責任。

Chinese Dinner Banquet (Menu I) Enhancement Options
中式晚宴 (菜譜一) 額外選項

Fried Rice with Diced Duck Meat, Chicken and Vegetables wrapped in Lotus Leaves
飄香荷葉飯

Alternative selections 額外選擇:

Fried Rice with Salmon and Diced Duck Meat in Abalone Sauce
鮑汁三文魚鴨粒炒飯

Fried Rice “Fujian Style” in Abalone Sauce
鮑汁福建炒飯

Fried Rice Duo with Shredded Chicken in Tomato Sauce and Shrimps in Cream Sauce
雞絲蝦仁鴛鴦炒香苗

Fried Rice with Shrimps and Bacon
煙肉蝦仁炒飯

Steamed Glutinous Rice with Chinese Preserved Meat
臘味糯米飯

Fried Rice with Conpoy and Assorted Seafood
金瑤海鮮炒飯

Fried Rice with Wagyu Beef and Vegetables
錦繡澳洲和牛炒飯

Add HK\$200 plus 10% service charge per table of 12 persons
每席額外港幣\$200（供12位用）；另設加一服務費

Fried Rice with Yunnan Ham, Lobster and Egg White
金腿龍蝦蛋白炒飯

Add HK\$300 plus 10% service charge per table of 12 persons
每席額外港幣\$300（供12位用）；另設加一服務費

Chinese Dinner Banquet (Menu I) Enhancement Options
中式晚宴 (菜譜一) 額外選項

E-fu Noodles with Shrimp Dumplings in Supreme Broth
上湯水餃伊麵

Alternative selections 額外選擇:

Braised E-Fu Noodles with Crab Meat and Mushrooms
本菇蟹肉炆伊麵

Braised E-Fu Noodles with Conpoy and Assorted Wild Mushrooms
瑤柱野菌炆伊麵

E-Fu Noodles with Shrimp Wontons in Supreme Soup
鮮蝦雲吞伊麵

Shrimp Dumplings in Supreme Broth
上湯鮮蝦水餃

Add HK\$100 plus 10% service charge per table of 12 persons
每席額外港幣\$100（供12位用）；另設加一服務費

Deep-fried Shrimp Dumplings served with Supreme Broth
上湯鮮蝦脆粉果

Add HK\$150 plus 10% service charge per table of 12 persons
每席額外港幣\$150（供12位用）；另設加一服務費

Pork Dumplings with Alaska Crab Meat and Conpoy in Supreme Broth
阿拉斯加蟹肉灌湯餃

Add HK\$400 plus 10% service charge per table of 12 persons
每席額外港幣\$400（供12位用）；另設加一服務費

Minimum spending requirement applies to the package and menu above, and valid for wedding events on or before September 30, 2020.

以上套餐及價格，須符合最低消費要求及適用於2020年9月30日或之前舉行之婚宴。

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

由於價格變動及貨源關係，香港國際主題樂園有限公司保留修改以上菜單價格及項目之權利。

Hong Kong International Theme Parks Limited reserves the right to amend the above information without prior notice. This document is intended for discussion purposes only and does not constitute an agreement or an offer to enter into an agreement. Accordingly, neither party will be bound unless and until a written agreement in relation to the above event is signed by both, and until then either party may withdraw from discussions at any time for any reason without any liability whatsoever to the other.

香港國際主題樂園有限公司保留更改以上資料之權利而毋須事先作另行通知。本文件僅供討論之用，並不構成協議或達成協議的要約。

因此，在雙方就上述事項簽署書面協議之前，本文件對雙方均不具有約束力，任何一方均可隨時因任何原因撤出討論並毋須對另一方承擔任何責任。

Chinese Dinner Banquet (Menu I) Enhancement Options
中式晚宴 (菜譜一) 額外選項

Dessert Delights
Chilled Mango Pudding
accompanied with
Mickey & Minnie
Petits Fours
特色甜品
芒果布甸
伴米奇米妮鴛鴦酥

Alternative selections 額外選擇:

Sweetened Red Bean Cream with Sago, Lotus Seed, Lily Bulb
accompanied with Mickey & Minnie Petits Fours
珍珠雙喜紅豆沙伴米奇米妮鴛鴦酥

Sweetened Sago Cream with Taro and Black Glutinous Rice
accompanied with Fried Sesame Balls
珍珠香芋紫米露伴笑口棗

Chilled Sago Cream with Mango and Pomelo Pudding
accompanied with Mickey Osманthus and Red Bean Pudding
楊枝甘露布甸伴米奇桂花紅豆糕

Sweetened Red Bean Cream with Glutinous Rice Dumplings
accompanied with Fried Sesame Balls
紅豆沙湯丸伴笑口棗

Chilled Sago Cream with Mango and Pomelo
accompanied with Tiramisu
楊枝甘露伴意大利芝士蛋糕

Add HK\$100 plus 10% service charge per table of 12 persons
每席額外港幣\$100（供12位用）；另設加一服務費

Double-boiled Sweetened Snow Fungus Soup with Papaya
accompanied with Chilled Mickey Coffee Pudding
銀耳燉萬壽果伴米奇咖啡凍糕

Add HK\$100 plus 10% service charge per table of 12 persons
每席額外港幣\$100（供12位用）；另設加一服務費

Baked Sago Pudding with Chestnut Mousse
accompanied with Black Sesame Glutinous Rice Dumpling
栗蓉焗西米布甸伴擂沙湯圓

Add HK\$200 plus 10% service charge per table of 12 persons
每席額外港幣\$200（供12位用）；另設加一服務費

Sweetened Almond Cream with Glutinous Rice Dumpling
accompanied with Mickey & Minnie Petits Fours
生磨杏仁茶湯丸伴米奇米妮鴛鴦酥

Add HK\$200 plus 10% service charge per table of 12 persons
每席額外港幣\$200（供12位用）；另設加一服務費

Double-boiled Sweetened Harsmar Soup with Red Dates
and Coconut Milk accompanied with Mango Glutinous Rice Ball
椰汁紅蓮燉雪蛤伴香芒糯米糍

Add HK\$600 plus 10% service charge per table of 12 persons
每席額外港幣\$600（供12位用）；另設加一服務費

Seasonal Fruit Platter
合時鮮果盤

Add HK\$600 plus 10% service charge per table of 12 persons
每席額外港幣\$600（供12位用）；另設加一服務費

Western Dinner Banquet Enhancement Options
西式晚宴額外選項

Lime or Mango Passion Fruit Sherbet
青檸雪芭或芒果熱情果雪芭

Add HK\$30 plus 10% service charge per person
每位額外港幣\$30；另設加一服務費

Slow-cooked Chicken Roulade on Pumpkin Risotto
慢煮雞肉卷配意大利南瓜飯

Add HK\$140 plus 10% service charge per person
每位額外港幣\$140；另設加一服務費

Minimum spending requirement applies to the package and menu above, and valid for wedding events on or before September 30, 2020.

以上套餐及價格，須符合最低消費要求及適用於2020年9月30日或之前舉行之婚宴。

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

由於價格變動及貨源關係，香港國際主題樂園有限公司保留修改以上菜單價格及項目之權利。

Hong Kong International Theme Parks Limited reserves the right to amend the above information without prior notice. This document is intended for discussion purposes only and does not constitute an agreement or an offer to enter into an agreement. Accordingly, neither party will be bound unless and until a written agreement in relation to the above event is signed by both, and until then either party may withdraw from discussions at any time for any reason without any liability whatsoever to the other.

香港國際主題樂園有限公司保留更改以上資料之權利而毋須事先作另行通知。本文件僅供討論之用，並不構成協議或達成協議的要約。

因此，在雙方就上述事項簽署書面協議之前，本文件對雙方均不具有約束力，任何一方均可隨時因任何原因撤出討論並毋須對另一方承擔任何責任。

Disney's
FAIRY TALE
Weddings



(852) 3510 6868

disneyweddings@hongkongdisneyland.com

www.hongkongdisneylandweddings.com