

The Deck 証婚套餐

Wedding Solemnization at The Deck

使用時段 Time of using	早上十時至中午十二時 / 下午四時至下午六時 10:00am - 12:00noon / 4:00pm - 6:00pm
原價 Original Price	HK\$ 45,000

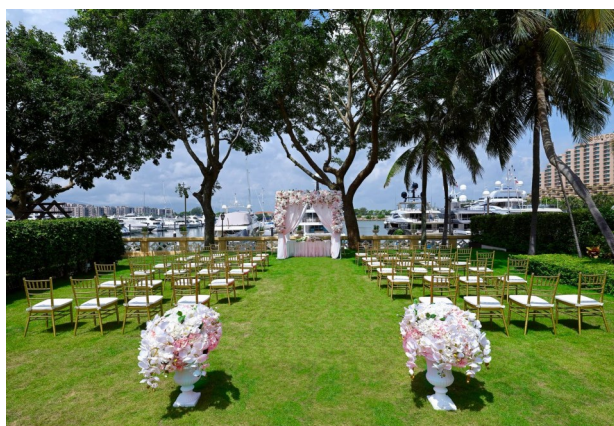
尊享優惠 Complimentary Privileges

- ◆ 證婚場地基本安排，包括接待處、八十張坐椅、證婚桌及基本戶外音響器材
Complimentary venue set up service: reception table, 80 chairs, microphones and PA system
- ◆ 可獲贈律師監禮服務套餐 (不包括政府婚姻註冊費用、指定證婚服務項目及特殊節日附加費用)
An Oath Celebrant Service
- ◆ 敬送每位迎賓雜果賓治乙杯
Complimentary fruit punch 1 glass per person
- ◆ 三小時免費泊車位共五個
Complimentary 5 parking spaces for 3 hours
- ◆ 提供單程五十座位豪華巴士接 / 送服務
Complimentary single trip of 50-seater coach transfer service

雞尾酒會 Cocktail Reception		
	由現在起至 2019 年 12 月 31 日 From now to 31 December 2019	2020 年 1 月 1 日至 12 月 31 日 From 01 January to 31 December 2020
套餐 A / Menu A	HK\$330	HK\$350
套餐 B / Menu B	HK\$430	HK\$450

****雞尾酒會最低消費額為五十人 Cocktail reception minimum booking should be 50 persons**

****以上價錢需另加一服務費 All above prices are subject to 10% service charges**



Cocktail Reception Menu A at The Deck

雞尾酒會套餐 A

Cold dishes

Mini cone with crab meat and caviar
Eclair with foie gras mousse
Prosciutto ham and melon
Thai beef salad tartlette
Shrimp and mango tartlette

凍盆

迷你蟹肉雪糕筒伴魚子醬
自製鵝肝慕斯泡芙
密瓜意大利火腿
泰式牛肉沙拉撻
芒果蝦撻

Hot dishes

Crispy bean curd sheet sandwich, truffle aioli
Crispy jalapenos with cheese
Chorizo risotto balls
Crispy roasted duck wonton
Shrimp spring roll
Shrimp and pork dumpling
BBQ pork puff
Mini beef burger

熱盆

香脆松露蛋黃醬腐皮餅
炸墨西哥辣椒伴芝士
辣肉腸意大利飯丸
炸燒鴨餛飩
鮮蝦春卷
鮮蝦豬肉燒賣
叉燒酥
迷你牛肉漢堡

Sweet

Chestnut tart
Lemon meringue tart
Vanilla-apple éclair
American cheese cake
Coconut and red bean pudding

甜品

栗子撻
檸檬蛋白撻
蘋果泡芙
美國芝士蛋糕
椰汁紅豆糕

Chef Live Station: 每位 add HK\$25 per person (for party of 80 persons up)

Roasted bone-in Gammon Ham glazed with honey

蜜糖燒火腿

兩小時無限量供應橙汁、汽水及特選啤酒

Free flow of orange juice, soft drinks, house beer for 2 hours

因應食材供應原因，菜譜如有更改，恕不作另行通知

Due to the seasonality of ingredient, menu items are subject to change without prior notice

Cocktail Reception Menu B at The Deck

雞尾酒會套餐 B

Cold dishes

Assorted finger sandwiches
Smoked salmon rosette
Mini cone with lobster salad and caviar
Eclair with foie gras mousse and herbs
Prosciutto ham and melon
Assorted sushi

Hot dishes

Smoked salmon quiche
Risotto croquettes with fontina cheese
Japanese chicken skewers
Seafood and saffron vol-au-vents
Shrimp and pork dumpling
Mini Iberico chorizo sausage
Crispy shrimp with sweet and sour sauce
Wok-fried beef grain with garlic and chili

Sweet

Brownie cake
Salted caramel tart
Lemon meringue tart
American cheese cake
Coconut and red bean pudding
Assorted cookies

凍盆

雜錦手指三文治
煙三文魚玫瑰
迷你龍蝦雪糕筒伴魚子醬
鵝肝慕斯泡芙
意大利火腿伴蜜瓜
雜錦壽司

熱盆

煙三文魚撻
脆皮意式芝士飯丸
燒日式雞串
藏紅花海鮮酥盒
鮮蝦豬肉燒賣
迷你西班牙香腸
迷你炸蝦球
椒鹽牛柳粒

甜品

朱古力蛋糕
岩鹽焦糖朱古力撻
檸檬蛋白撻
美國芝士蛋糕
椰汁紅豆糕
雜錦曲奇

Chef Live Station: 每位 add HK\$55 per person (for party of 80 persons up)
Roasted beef of rib eye steak

燒肉眼牛柳

兩小時無限量供應橙汁、汽水及特選啤酒

Free flow of orange juice, soft drinks, house beer for 2 hours

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