

# 婚宴套餐 – 中式晚宴

## WEDDING PACKAGE CHINESE DINNER BANQUET

適用於2026年1月1日至12月31日期間所舉辦之婚宴

Applicable to wedding banquets to be held between 1 January to 31 December 2026

### 尊享優惠 PRIVILEGES:

- 婚宴當日免費入住行政豪華客房1晚並獲贈汽泡酒1支 (375毫升) 及迎賓果碟 Complimentary 1 night accommodation in Executive Deluxe Room with a bottle of Sparkling Wine (375ml) and a welcome fruit plate on the wedding day
- 免費使用宴會場地 (晚上6時至晚上11時) Free use of The Function Room from 6:00pm - 11:00pm
- 免費婚禮佈景板 (寫上新人姓名) Complimentary wedding backdrop with the Bride and Groom's names
- 開席前無限供應雜果賓治 Free flow of welcome fruit punch for the pre-event reception
- 開席前供應特選小食2款 Complimentary 2 kinds of special canapés for the pre-event reception
- 席間無限供應汽水及橙汁 (最多3小時) Free flow of soft drinks & orange juice during the event (a maximum of 3 hours)
- 自攜洋酒免收開瓶費 (每席1支) Free corkage for self-brought wines (1 bottle per table)
- 免費享用囍帖印刷服務 (最多100套) Complimentary printing of wedding invitation cards (a maximum of 100 sets)
- 獲贈3磅鮮果忌廉蛋糕1個 One complimentary fresh fruit cream cake (3 lbs)
- 免費使用5層結婚蛋糕模型供拍照及切餅儀式 Complimentary use of 5-tier mock wedding cake for photo shooting and cake cutting ceremony
- 免費使用迎賓桌及免費席上擺設 Free use of reception desk and complimentary centerpieces on all dining tables
- 免費使用油畫架 Complimentary use of easel stand
- 獲贈精美嘉賓題名冊1本 One complimentary guest signature book
- 免費使用泊車位2個, 每個最多6小時 (視乎供應而定) Free parking for 2 vehicles for a maximum of 6 hours each (subject to availability)
- 免費使用影音設備 (視乎供應而定) Complimentary use of audio-visual equipment (subject to availability)
- 免費使用新娘房間及保險箱 Complimentary use of bridal room and electronic safe
- 婚禮當日惠顧灣景國際餐飲服務, 可享八折優惠 (只適用於工作人員) 20% discount on food and beverage consumption at The Harbourview's outlets on the wedding day (for crews only)
- 預訂中式滿月/百日宴套餐滿3席(36位)或以上, 可享九折優惠 10% discount on Chinese Baby's Full Moon/100 Days Celebration Banquet for a booking of 3 tables (36 guests) and above

### 預訂席數滿10席或以上, 可享以下額外優惠

#### EXCLUSIVE PRIVILEGES FOR BOOKINGS OF 10 TABLES OR ABOVE :

- 免費豪華平治轎車連司機接送服務3小時 (不包括隧道、收費道路及泊車費用)  
Complimentary chauffeur-driven Benz limousine service for 3 hours (tunnel, tollway and parking fees are not included)

### 尊享餐飲優惠 SPECIAL BEVERAGE OFFERS

- 每席另加港幣\$880 (另設加一服務費), 可享席間無限供應指定啤酒  
Additional HK\$880 + 10% service charge per table for free flow of selected beer during the event
- 每席另加港幣\$1,280 (另設加一服務費), 可享席間無限供應指定啤酒及特選紅、白餐酒  
Additional HK\$1,280 + 10% service charge per table for free flow of selected beer, house red and white wine during the event

### 條款及細則 TERMS AND CONDITIONS:

- 價目按每席計算及另設加一服務費 Prices are on a per table basis and are subject to a 10% service charge
- 預訂人數由6席起 A minimum attendance of 6 tables is required
- 按供應情況而定 Subject to availability
- 適用於2026年1月1日至12月31日期間所舉辦之婚宴 Applicable to wedding banquets to be held between 1 January to 31 December 2026
- 價目、優惠及服務項目可能因市場價格浮動而有所更改, 恕不另行通知 Prices, special offer and service items are subject to change without prior notice in the event of unpredictable market price fluctuations
- 如有任何爭議, 灣景國際將保留最終決定權 In the event of any disputes, the decision of The Harbourview shall be final

預訂或查詢, 請聯絡灣景國際宴會統籌團隊

For reservations or enquiries, please contact our Event Team at:

電話 Tel: 2911-1343 電郵 E-mail: [event@theharbourview.com.hk](mailto:event@theharbourview.com.hk)

# 花好月圓中式晚宴菜譜

## Chinese Wedding Dinner Menu A

鴻運乳豬全體  
Roasted Whole Suckling Pig

珊瑚蚌松子炒蝦仁  
Wok-fried Coral Clams and Shrimps with Pine Nuts

錦綉燕液瑤柱甫  
Braised Marrow Ring with Conpoy topped with Bird's Nest

脆香金絲蟹棗  
Deep-fried Crab Mousse Ball

松茸瑤柱花膠燉螺頭  
Double-boiled Soup with Sea Whelk, Fish Maw Conpoy and Matsutake

錦綉花菇扣鮑魚  
Braised Abalone with Mushrooms in Oyster Sauce

清蒸沙巴大龍躉  
Steamed Fresh Sabah Grouper

鴻運炸子雞  
Deep-fried Crispy Chicken

美滿福建炒飯  
Fried Rice Coated with Diced Chicken and Conpoy Sauce

鮑汁金菇炆伊麵  
Braised E-fu Noodles and Enoki Mushroom with Abalone Sauce

鮮果拼盤  
Fresh Fruit Platter

甜甜蜜蜜  
Chinese Petits Fours

每席 (12位用) HK\$14,888 per table (12 guests)

# 濃情蜜意中式晚宴菜譜

## Chinese Wedding Dinner Menu B

鴻運乳豬全體  
Roasted Whole Suckling Pig

琥珀合桃碧綠鴛鴦蚌  
Wok-fried Coral Clams and Giant Clams with Walnuts and Seasonal Vegetables

鵝肝炸蟹鉗  
Deep-fried Crab Claw Stuffed with Foie-gras

碧綠蟹皇扒花膠  
Braised Fish Maws with Crab Roe and Seasonal Vegetable

芙蓉海皇燴燕窩  
Braised Bird's Nest Soup with Assorted Seafood and Egg White

蠔皇原隻鮑魚伴鵝掌  
Braised Whole Abalone with Goose Webs in Oyster Sauce

清蒸老虎斑  
Steamed Fresh Tiger Grouper

風沙脆皮雞  
Roasted Crispy Chicken with Garlic

古法飄香荷葉飯  
Fried Rice with Diced Shrimp and Duck Meat in Lotus Leaf

幸福伊麵  
Braised E-fu Noodles and Enoki Mushroom with Abalone Sauce

鮮果拼盤  
Fresh Fruit Platter

甜甜蜜蜜  
Chinese Petits Fours

每席 (12位用) HK\$16,888 per table (12 guests)