Wedding Package

Menu I: HK$11,480.00 plus 10% service charge per table of 10-12 persons
Menu II: HK$13,680.00 plus 10% service charge per table of 10-12 persons
Menu III: HK$15,280.00 plus 10% service charge per table of 10-12 persons

Upon patronage of 20 tables or above, you will enjoy special privileges as follows:

- One-night accommodation in Harbour View Superior Suite at Renaissance Harbour View Hotel Hong Kong
- Chauffeur-driven Benz limousine service for three hours (not including decorations, tunnel & bridge tolls and parking fee)
- Elegant venue decorations and wedding backdrop
- A bottle of house Champagne for toasting
- Complimentary corkage for one bottle of self-supplied spirit or two bottles of self-supplied wine per table upon purchase of beverage package
- Five-tier decorative wedding cake for the cake cutting ceremony
- Five-lb fresh cream cake to be served at pre-dinner reception
- Complimentary provision of bridal room
- Mahjong games set up with Chinese tea service
- Splendid floral centrepiece for two head tables and floral centrepiece on each banquet table
- Choices of table linen and seat covers for head tables
- Five parking vouchers of five hours each
- Complimentary use of two LCD projectors, DVD, CD player and wireless microphones
- 20% discount on purchase of Chinese Wedding cakes at "Kee Wah Bakery"
- Enjoy 15% off upon purchase of fresh floral bouquet at "Blooms and Blossoms"
- "Design Gallery" Membership Discount

With Wedding Package II or III, you will be upgraded to the following privileges:

- Upgrade to one-night accommodation in Grand Suite at Grand Hyatt Hotel (available for Menu III only)
- Extend limousine service to five hours (not including decorations, tunnel & bridge tolls and parking fee)
- Buffet dinner for two persons at "Congress Plus" on your first Wedding Anniversary
- Upgrade to 8-lb fresh cream cake to be served at pre-dinner reception
- Additional three parking vouchers of five hours each

* Valid until 30 June 2020 (Monday to Sunday) except designated festive dates
* The above package is available for wedding banquets in Chancellor Room, Bauhinia Room, Meeting Rooms N101, N201, S221 and S421 only
* Minimum charges are applicable to all venues. Please contact Marketing and Sales Department at 2582 1111 for details
* HKCEC reserves the right to amend the above wedding package without prior notice
Wedding Menu I

Valid until 30 June 2020 (Monday to Sunday) except festive dates

金陵乳豬整隻
Whole Barbecued Suckling Pig

翠桃露筍彩椒赤貝炒帶子
Sautéed Scallop, Ark Clam, Asparagus with Bell Pepper and Sweetened Walnut

海筍菜膽鵝爆螺片
Double-boiled Sea Whelk and Chicken with Sea Asparagus and Brassica

福祿花菇原隻鮑魚
Braised Whole Abalone and Mushroom with Seasonal Greens

清蒸綠洲花尾鱸
Steamed Oasis Giant Garoupa

香蔥茗茶燻雞
Baked Chicken with Spring Onions and Smoky Tea Leaf

翡翠金貝炒紅飯
Fried Red Rice with Conpoy and Vegetables

魚湯鮮竹花姿卷
Cuttlefish Roll Wrapped with Bean Curd Sheet in Fish Broth

白木耳紅棗蓮子茶
Sweetened Red Dates and Lotus Seed Tea with Fungus

精美小甜點(兔仔棉花糖・草莓椰汁紅豆糕)
Chinese Petits Fours

每席港幣$11,480.00 另加一服務費(供十至十二位用)
HK$11,480.00 plus 10% service charge per table of 10-12 persons

以上菜譜可能因應人數、婚宴場地及日期之改動而作出相應調整，並於婚宴日期兩個月前確
If the number of people attending changes significantly, or if the date or venue for the event is altered, the content and the price of the menu may both be subject to review. The menu is subject to confirmation two months prior to the banquet.
囍宴 II

**Wedding Menu II**

有效日期至 2020 年 6 月 30 日 (星期一至日)，不適用於指定節日

Valid until 30 June 2020 (Monday to Sunday) except festive dates

全為您

全為您

錦繡大紅袍
Whole Barbecued Suckling Pig

翡翠彩椒鳳尾蝦炒帶子
Sautéed Shrimp, Scallop with Bell Pepper and Vegetables

雲腿竹笙扒雙蔬
Braised Yunnan Ham and Bamboo Pith with Seasonal Greens

蘑菇白汁海皇焗蟹蓋
Baked Assorted Seafood and Mushroom with Creamy Sauce in Crab Shell

羊肚菌菜膽元貝燉螺片
Double-boiled Conpoy and Sea Whelk with Morel Mushroom and Brassica

福祿鵝掌原隻鮮鮑
Braised Whole Abalone and Goose Webs with Seasonal Greens

清蒸綠洲花尾躉
Steamed Oasis Giant Garoupa

金牌蒜香雞
Deep-fried Chicken with Garlic Flakes

蒲燒鰻魚炒飯
Fried Rice with Eel and Teriyaki Sauce

菜薳上湯水餃皇
Dumpling and Vegetables Served in Supreme Broth

香滑腰果合桃露
Sweetened Walnut and Cashew Cream

精美小甜點(紫薯奶皇撻，香芒凍糕)
Chinese Petits Fours

每席港幣$13,680.00 另加一服務費 (供十至十二位用)
HK$13,680.00 plus 10% service charge per table of 10-12 persons

以上菜譜可能因應人數、婚宴場地及日期之改動而作出相應調整，並於婚宴日期兩個月前確實。

If the number of people attending changes significantly, or if the date or venue for the event is altered, the content and the price of the menu may both be subject to review. The menu is subject to confirmation two months prior to the banquet.
喜宴 III
Wedding Menu III

有效日期至 2020 年 6 月 30 日（星期一至日），不適用於指定節日
Valid until 30 June 2020 (Monday to Sunday) except festive dates

錦繡大紅袍
Whole Barbecued Suckling Pig

脆炸香芋百花蝦伴田園蟹肉沙律
Deep-fried Taro and Shrimp, Accompanied by Crab Meat Green Salad

翡翠秋葵蝦球炒桂花蚌
Sautéed Shrimp and White Sea Cucumber Meat with Okra and Vegetables

玉環瑤柱脯
Braised Whole Conpoy with Hairy Melon

鮮松茸菜膽金腿燉花膠
Double-boiled Yunnan Ham and Fish Maw with Matsutake Mushroom and Brassica

福祿鵝掌原隻鮮鲍
Braised Whole Abalone and Goose Webs with Seasonal Greens

清蒸海星斑
Steamed Spotted Garoupa

松露脆皮雞
Deep-fried Crispy Chicken with Black Truffle Sauce

崧子金銀蛋海鮮炒飯
Fried Rice with Seafood, Pine Nut and Egg

上湯家鄉煎粉粿
Pan-fried Dumpling Served in Supreme Broth

蓮子百合紅豆沙湯圓
Sweetened Red Bean Soup with Glutinous Rice Balls

精美小甜點(西杏脆酥餅・藍莓豆奶糕)
Chinese Petits Fours

每席港幣$15,280.00 另加一服務費(供十至十二位用)
HK$15,280.00 plus 10% service charge per table of 10-12 persons

以上菜譜可能因應人數、婚宴場地及日期之改動而作出相應調整，並於婚宴日期兩個月前確實。
If the number of people attending changes significantly, or if the date or venue for the event is altered, the content and the price of the menu may both be subject to review. The menu is subject to confirmation two months prior to the banquet.
# 中式婚宴飲品套餐

**Beverage Packages**

有效日期至 2020 年 6 月 30 日（星期一至日），不適用於指定節日

*Valid until 30 June 2020 (Monday to Sunday) except designated festive dates*

## 飲品套餐 *Special Beverage Packages*

<table>
<thead>
<tr>
<th>四小時 (無限量供應)</th>
<th>五小時 (無限量供應)</th>
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<tbody>
<tr>
<td>4-hour (Unlimited Supply)</td>
<td>5-hour (Unlimited Supply)</td>
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### 汽水、橙汁、本地啤酒及礦泉水
*Soft drinks, chilled orange juice, local beer and mineral water*

<table>
<thead>
<tr>
<th></th>
<th>每席港幣$2,300.00 per table</th>
<th>每席港幣$2,540.00 per table</th>
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### 餐酒、汽水、橙汁、本地啤酒及礦泉水
*House red/white wine, soft drinks, chilled orange juice, local beer and mineral water*

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<tr>
<th></th>
<th>每席港幣$2,900.00 per table</th>
<th>每席港幣$3,260.00 per table</th>
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### 鮮橙汁、汽水、本地啤酒及礦泉水
*Fresh orange juice, soft drinks, local beer and mineral water*

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<tr>
<th></th>
<th>每席港幣$3,200.00 per table</th>
<th>每席港幣$3,500.00 per table</th>
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</table>

### 特選餐酒、汽水、橙汁、本地啤酒及礦泉水
*Premium house red/white wine, soft drinks, chilled orange juice, local beer and mineral water*

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<thead>
<tr>
<th></th>
<th>每席港幣$3,500.00 per table</th>
<th>每席港幣$3,860.00 per table</th>
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所有價目均另加一服務費

*All prices are subject to 10% service charge*

如有查詢或預訂酒席，請致電市務及營業部 2582 1111

*For enquiries and reservations, please contact Marketing and Sales Department at 2582 1111*