

2022

Kowloon Harbourfront Hotel
Western Wedding Buffet Package
九龍海灣酒店西式婚宴自助餐套餐

Lunch Buffet Menu 自助午餐菜譜 A	每位港幣 HK\$598 per person
Lunch Buffet Menu 自助午餐菜譜 B	每位港幣 HK\$698 per person
Dinner Buffet Menu 自助晚餐菜譜 A	每位港幣 HK\$778 per person
Dinner Buffet Menu 自助晚餐菜譜 B	每位港幣 HK\$878 per person

For minimum booking of 50 persons or more,
the following privileges will be offered

預訂50位或以上，即可享有以下優惠

- 3 pounds of heart-shaped fresh fruit wedding cream wedding cake
三磅心型鮮果忌廉結婚蛋糕
- A bowl of non-alcoholic welcome fruit punch
迎賓雜果賓治乙盤
- A bottle of sparkling wine for toasting
祝酒香檳乙瓶
- Free corkage for 1 bottle of self-brought wine or hard liquor per table
每席豁免開瓶費乙支
- 5-tier dummy wedding cake for photo-shooting
五層結婚蛋糕模型供拍照用
- Table centerpiece on each dining table and complimentary seat covers
全場席上花卉擺設及免費安排全場精美椅套佈置
- Complimentary backdrop with the English name of bride and groom
免費安排新人英文名字禮堂牌匾
- Easel stand for wedding photo display
免費提供展示結婚相片之油畫架
- Complimentary 8 sets of invitation cards per 12 persons (printing excluded)
每十二位敬送精美請柬八張 (不包括印刷)
- A western guest signature book
西式嘉賓提名冊乙本
- Free use of PA system with wireless microphones
免費使用全場音響設備連無線麥克風
- Free use of LCD projector, portable screen, TV monitor and multimedia player
免費使用液晶體投影機、大螢幕、電視機及多媒體播放機
- 2 complimentary parking spaces (for private car only)
免費泊車位兩個 (只限私家車)

* 所有價目需另設加一服務費 All prices are subject to 10% service charge

* 優惠期至2022年12月31日 Valid until 31 December 2022

2022

Western Wedding Buffet Package 西式婚宴套餐

Lunch Buffet Menu 自助午餐菜譜 A

Appetizers and Salad 頭盤及沙律

Chilled Cooked Prawns and Canada Snow Crab Clusters served with Lemon Wedges and Chili Hot Sauce

凍熟蝦及加拿大雪花蟹爪配檸檬角及香辣茄汁

Dill Smoked Salmon with Horseradish Mayonnaise

蒔蘿煙三文魚配辣根黃醬

Curd Ham Mattonella and Salami 意大利風乾火腿拼沙樂美腸

Roasted Beef Roll served with Tartar Sauce 燒牛肉卷配他他汁

Assorted Sushi and Rice Roll with Wasabi, Pickled Ginger and Soy Sauce

雜錦壽司及卷物配青芥末、酸薑及豉油

Marinated Green Mussel with Thai Salad Dressing 泰式沙律汁醃青口

Soft Boiled Egg with Japanese Sesame Dressing 溫泉蛋配和風芝麻醬

Fresh Pineapple and Green Apple Salad 鮮菠蘿青蘋果沙律

Tuna Fish Salad with Penne Pasta 意式長通粉吞拿魚沙律

Romaine Lettuce, Yellow Frisse, Lollo Rosso and Iceberg Lettuce

羅馬生菜、黃菊苣、紅葉生菜及美國生菜

Cherry Tomato, Kernel Corn, Sliced Cucumber and Jade Sprout

車厘茄、粟米粒、青瓜片及翡翠苗

Crouton, Bacon Bit, Parmesan Cheese, Organic Pumpkin Seed

麵包粒、煙肉粒、巴馬臣芝士、有機南瓜籽

Thousand Island Dressing, Vinaigrette, Caesar Dressing

and Japanese Sesame Dressing

千島汁、油醋汁、凱撒沙律汁及和風芝麻汁

Soups 湯羹

Cream of Tomato Soup with Crab Meat 番茄蟹肉忌廉湯

Sweet Corn Soup with Snow Fungus and Minced Chicken 雞蓉粟米銀耳羹

Bread and Roll 各式餐包

Carving 烤肉

Roasted Beef served with Gravy and Black Pepper Sauce 燒牛肉配燒汁及黑椒汁

Hot Entrée 熱盤

Deep-fried Shrimp Mousse on Toast Bread 酥炸百花蝦多士

Stir-fried Fillet of Ling Fish with Chilli XO Sauce and Vegetable XO醬菜遠炒鱸衣魚柳

Sautéed Broccoli with Sliced Cuttle Fish 西蘭花炒花枝片

Thai Style BBQ Pork Cheek 泰式燒豬頸肉

Stewed Beef Rib with Portuguese Sauce 葡汁燴牛肋肉

Roasted Whole Chicken with Honey and Sesame 蜜汁芝麻吊燒雞

Braised Assorted Mushroom with Oyster Sauce 蠔皇燴珍菌

Baked Beef Lasagne 焗肉醬千層麵

Braised Fried Rice with Shrimps in Rich Coconut Milk 椰汁明蝦燴飯

Desserts 甜品

Mango Napoleon 芒果拿破崙

Tiramisu 意大利芝士餅

Chocolate Cake 朱古力蛋糕

Bread and Butter Pudding 牛油麵包布甸

Mini French Pastries 迷你法式雜餅

Coconut and Sago Pudding 椰汁西米糕

Strawberry Swiss Roll 士多啤梨瑞士卷

Fresh Fruit Salad 鮮果沙律

Häagen-Dazs Mini Cup Ice-cream Häagen-Dazs 迷你雪糕杯

Beverage 飲品

Coffee or Tea 咖啡或紅茶

每位港幣 HK\$598 per person

Lunch Buffet Menu 助午餐菜譜 B

Appetizers and Salad 頭盤及沙律

Chilled Cooked Prawns and Canada Snow Crab Clusters served with Lemon Wedges and Chili Hot Sauce

凍熟蝦及加拿大雪花蟹爪配檸檬角及香辣茄汁

Smoked Salmon Roll served with Honey Mustard 煙三文魚卷配蜜糖芥末

Curd Ham Mattonella and Coppa Ham 意大利風乾火腿拼風乾豬面頰

Smoked Duck Breast with Rum Raisin and Green Apple Salsa

煙鴨胸配霖酒提子青蘋果沙沙

Assorted Sushi and Rice Roll with Wasabi, Pickled Ginger and Soy Sauce

雜錦壽司及卷物配青芥末、酸薑及豉油

Marinated Squid Tentacles with Thai Salad Dressing 泰式沙律汁醃魷魚鬚

Soft Boiled Egg with Japanese Sesame Dressing 溫泉蛋配和風芝麻醬

Potato Salad with Fried Onion and Bacon 酥香洋蔥煙肉馬鈴薯沙律

Shoyu Marinated Cucumber Salad with Sesame 和風醬油漬芝麻青瓜沙律

Romaine Lettuce, Yellow Frisse, Lollo Rosso and Iceberg Lettuce

羅馬生菜、黃菊苣、紅葉生菜及美國生菜

Cherry Tomato, Kernel Corn, Sliced Cucumber and Jade Sprout

車厘茄、粟米粒、青瓜片及翡翠苗

Crouton, Bacon Bit, Parmesan Cheese, Organic Pumpkin Seed

麵包粒、煙肉粒、巴馬臣芝士、有機南瓜籽

Thousand Island Dressing, Vinaigrette, Caesar Dressing and Japanese Sesame Dressing

千島汁、油醋汁、凱撒沙律汁及和風芝麻汁

Soups 湯羹

Cream of Chicken, Vegetable and Pasta 雞肉蔬菜意粉忌廉湯

Braised Crab Meat Thick Soup with Bamboo Pith 竹筴蟹肉羹

Bread and Roll 各式餐包

Carving 烤肉

Roasted Beef served with Gravy and Black Pepper Sauce 燒牛肉配燒汁及黑椒汁

Hot Entrée 熱盤

Sweet and Sour Fish with Fresh Pineapple 菠蘿咕嚕魚柳

Deep-fried Mushroom and Shrimp Mousse Terrine 窩貼香菇蝦鬆

Honey Glazed BBQ Pork Spare Ribs 蜜汁燒烤豬排骨

Braised Beef Ribs Steak with Abalone Sauce 鮑汁紅燒牛肋肉

Soya Sauce Marinated Chicken 玫瑰豉油雞

Braised Broccoli with Enoki Mushroom and Conpoy 金菇瑤柱扒西蘭花

Stewed Beef and Potato Gnocchi with Forest Mushroom Sauce

森林菌汁燴牛肉薯蓉貝殼粉

Spanish Seafood Penne Pasta 西班牙海鮮燴長通心粉

Braised Fried Rice with Shredded Chicken in Cream Sauce 白汁雞絲燴飯

Desserts 甜品

Mango Napoleon 芒果拿破崙

Sweetened Mango Cream with Sago and Pomelo 楊枝甘露

Mini Fruit Tarts 迷你鮮果撻

Black Forest Cake 黑森林蛋糕

Warm Cheese Pudding 暖芝士布甸

Red Bean Pudding 紅豆布甸

Fresh Fruit Salad 鮮果沙律

Häagen-Dazs Mini Cup Ice-cream Häagen-Dazs 迷你雪糕杯

Beverage 飲品

Coffee or Tea 咖啡或紅茶

每位港幣 HK\$698 per person

2022

Western Wedding Buffet Package 西式婚宴套餐

Dinner Buffet Menu 自助晚餐菜譜 A

Appetizers and Salad 頭盤及沙律

Cooked Prawns, Jade Whelk and Snow Crab Clusters served with Lemon Wedges and Chilli Hot Sauce
凍熟蝦、翡翠螺及松葉蟹腳配檸檬角及香辣茄汁
Smoked Salmon Roll with Asparagus 煙三文魚露筍卷
Italian Mattonella Curd Ham with Melon 意大利風乾火腿配蜜瓜
Roasted Beef Roll, served with Tartar Sauce 燒牛肉卷配他他汁
Marinated Green Mussel with Thai Salad Dressing 泰式沙律汁醃青口
Sushi and Rice Roll with Wasabi, Pickle Ginger and Soy Sauce
雜錦壽司及飯卷配青芥末、酸薑及豉油
Japanese Tobiko Salad with Cucumber and Crab Stick 日式飛魚籽青瓜蟹柳炒律
Soft Boiled Egg with Japanese Sesame Dressing 溫泉蛋配和風芝麻醬
Fresh Pineapple and Green Apple Salad 鮮菠蘿青蘋果沙律
Tuna Fish Salad with Penne Pasta 意式長通粉吞拿魚沙律
Romaine Lettuce, Yellow Frisse, Oak Leaf, Lollo Rosso and Iceberg Lettuce
羅馬生菜、黃菊苣、橡葉菜、紅葉生菜及美國生菜
Cherry Tomato, Kernel Corn, Sliced Cucumber, Carrot Julienne and Jade Sprout
車厘茄、粟米粒、青瓜片、甘筍絲及翡翠苗
Crouton, Bacon Bit, Parmesan Cheese and Organic Pumpkin Seed
麵包粒、煙肉粒、巴馬臣芝士及有機南瓜籽
Thousand Island Dressing, Vinaigrette, Caesar Dressing and Japanese Sesame Dressing
千島汁、油醋汁、凱撒沙律汁及和風芝麻汁

Soups 湯羹

Lobster Bisque with Crab Meat 蟹肉龍蝦湯
Braised Conpoy Thick Soup with Egg White and bamboo Pith 竹筍蛋白瑤柱羹
Bread and Roll 各式餐包

Carving 烤肉

Roasted Beef served with Gravy and Black Pepper Sauce
燒牛肉配燒汁及黑椒汁

Hot Entrée 熱盤

Diced BBQ Pork with Rose Wine and Fried Bean Sheet Roll
一口玫瑰露叉燒拼酥炸素鵝
Baked Hiroshima Oyster with Golden Garlic Paste 金蒜醬焗廣島蠔
Deep-fried Cuttle Fish Mousse Ball 酥炸花枝丸
Baked Fillet of Ling Fish with Bacon and Button Mushroom Cream Sauce
煙肉白菌忌廉汁焗鱈衣魚柳
Braised Pork Spare in "Wuxi" Style 無錫排骨
Roasted Chicken with Butter and Rosemary 薑葱霸王雞
Chicken Cordon Bleu 歌頓堡芝士火腿釀雞胸
Sautéed Broccoli with Shrimp and Sliced Chicken 西蘭花炒蝦仁雞片
Fried Noodles with BBQ Pork, Enoki Mushroom and Bean Sprout
風乾火腿金菇銀芽炒麵
Fried Rice with Scallop, Wild Rice and Diced Vegetables 帶子野米菜粒炒飯

Desserts 甜品

Mango Napoleon 芒果拿破崙
Sweetened Mango Cream with Sago and Pomelo 楊枝甘露
Bitter Chocolate Cake 特濃朱古力蛋糕
Cheesecake 芝士蛋糕
Mango Mousse 芒果慕絲
Caramel Custard Pudding 焦糖吉士布甸
Mini French Pastries 迷你法式雜餅
Warm Apricot Cheese Pudding 暖黃梅芝士布甸
Green Tea and Red Bean Pudding 綠茶紅豆布甸
Macaroon 法式小圓餅
Fresh Fruit Salad 鮮果沙律
Häagen-Dazs Mini Cup Ice-cream Häagen-Dazs 迷你雪糕杯

Beverage 飲品

Coffee or Tea 咖啡或紅茶

每位港幣 HK\$778 per person

Dinner Buffet Menu 自助晚餐菜譜 B

Appetizers and Salad 頭盤及沙律

Cooked Prawns, Jade Whelk and Snow Crab Clusters served with Lemon Wedges and Chilli Hot Sauce
凍熟蝦、翡翠螺及松葉蟹腳配檸檬角及香辣茄汁
Smoked Salmon Roll with Asparagus 煙三文魚露筍卷
Smoked Duck Breast with Rum Raisin and Green Apple Salsa
煙鴨胸配紹酒提子青蘋果沙沙
Italian Mattonella Curd Ham with Melon 意大利風乾火腿配蜜瓜
Marinated Squid Tentacles with Thai Salad Dressing 泰式沙律汁醃魷魚鬚
Sushi and Rice Roll with Wasabi, Pickle Ginger and Soy Sauce
雜錦壽司及飯卷配青芥末、酸薑及豉油
Korean Roasted Beef Salad 韓式燒牛肉沙律
Soft Boiled Egg with Japanese Yuzu Dressing 溫泉蛋配和風柚子汁
Potato Salad with Fried Onion and Bacon 酥香洋蔥煙肉馬鈴薯沙律
Shoyu Marinated Cucumber Salad with Sesame 和風醬油漬芝麻青瓜沙律
Romaine Lettuce, Yellow Frisse, Oak Leaf, Lollo Rosso and Iceberg Lettuce
羅馬生菜、黃菊苣、橡葉菜、紅葉生菜及美國生菜
Cherry Tomato, Kernel Corn, Sliced Cucumber, Carrot Julienne and Jade Sprout
車厘茄、粟米粒、青瓜片、甘筍絲及翡翠苗
Crouton, Bacon Bit, Parmesan Cheese and Organic Pumpkin Seed
麵包粒、煙肉粒、巴馬臣芝士及有機南瓜籽
Thousand Island Dressing, Vinaigrette, Caesar Dressing and Japanese Sesame Dressing
千島汁、油醋汁、凱撒沙律汁及和風芝麻汁

Soups 湯羹

Lobster Bisque with Scallops 帶子龍蝦湯
Braised Bird's Nest Soup with Minced Chicken and Bamboo Pith 竹筍雞蓉燕窩羹
Bread and Roll 各式餐包

Carving 烤肉

Roasted Beef Tenderloin served with Forest Mushroom Sauce 燒牛柳配森林菌汁

Hot Entrée 熱盤

Roasted Whole Suckling Pig and Diced BBQ Pork with Rose Wine
鴻運乳豬拼一口玫瑰露叉燒
Steamed Fresh Giant Garoupa with Dried Ham and Superior Soy Sauce
頭抽風乾火腿清蒸花尾龍躉
Baked Scallops and Fillet of Ling Fish with Portuguese Sauce
葡汁焗帶子鱈衣魚柳
Deep-fried Soft Shall Crab with Thai Style Curry Sauce
酥炸軟殼蟹配泰式黃咖喱
Stir-fried Cuttle Fish and Shrimp Mousse Ball with Salty Egg Yolk 黃金花枝蝦丸
Bacon Roll with Hiroshima Oyster 煙肉廣島蠔卷
Roasted Rack of Lamb with Herb and Spicy 香料烤羊扒
Roasted Whole Chicken, served with Preserved Taro Sauce 南乳汁吊燒雞
Braised Broccoli with Black Mushroom in Oyster Sauce 蠔皇花菇扒西蘭花
Louts Whipped Fried Rice with Sakura Ebi, Wild Rice and Egg White
櫻花蝦蛋白野米荷葉飯

Desserts 甜品

Mango Napoleon 芒果拿破崙
Double Boiled Fresh Milk with Bird's Nest 燕窩燉鮮奶
Chilled Sago Cream with Mango and Pomelo 楊枝甘露
White Wine Jelly 白酒果凍
Mini French Pastries 迷你法式雜餅
Chocolate Pudding 朱古力布甸
Raspberry Mousse 紅莓慕絲
Macaroon 法式小圓餅
Fresh Fruit Salad 鮮果沙律
Häagen-Dazs Mini Cup Ice-cream Häagen-Dazs 迷你雪糕杯
Häagen-Dazs Ice-cream Bar Häagen-Dazs 雪糕批

Beverage 飲品

Coffee or Tea 咖啡或紅茶

每位港幣 HK\$878 per person

2022

Western Wedding Beverage Package 西式婚宴飲品套餐

UNLIMITED SUPPLY OF HOUSE BEER,
CHILLED ORANGE JUICE AND SOFT DRINKS

無限量供應指定啤酒、冰凍橙汁及汽水

Beverage Package 飲品套餐 A:

港幣 HK\$100*

2 hours 小時
(per person 以每位計算)

Beverage Package 飲品套餐 B:

港幣 HK\$128*

3 hours 小時
(per person 以每位計算)

UNLIMITED SUPPLY OF HOUSE RED AND WHITE WINE,
HOUSE BEER, CHILLED ORANGE JUICE AND SOFT DRINKS

無限量供應指定紅白餐酒、啤酒、冰凍橙汁及汽水

Beverage Package 飲品套餐 C:

港幣 HK\$128*

2 hours 小時
(per person 以每位計算)

Beverage Package 飲品套餐 D:

港幣 HK\$168*

3 hours 小時
(per person 以每位計算)

*所有價目需另設加一服務費 All prices are subject to 10% service charge

*優惠期至2022年12月31日 Valid until 31 December 2022

Explore all-round events that match your passions, our enthusiastic catering team
will assist you to execute a flawless event.

請聯絡宴會部，讓我們助您悉心打造及實現一個理想圓滿的活動安排。



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