



## Western Wedding Buffet Package 2025

### 西式婚宴自助餐套餐 2025

#### Price 價目

Lunch Buffet Menu 自助午餐菜譜 A	每位港幣 HK\$688 per person
Lunch Buffet Menu 自助午餐菜譜 B	每位港幣 HK\$788 per person
Dinner Buffet Menu 自助晚餐菜譜 A	每位港幣 HK\$888 per person
Dinner Buffet Menu 自助晚餐菜譜 B	每位港幣 HK\$988 per person

#### Exclusive privileges for 50 guests or above 預訂 50 位或以上，即可享有以下優惠

- ❖ Unlimited supply of house beer, chilled orange juice and soft drinks for 2 hours  
2 小時無限量供應指定啤酒、冰凍橙汁及汽水
- ❖ 5 pounds of heart-shaped fresh fruit cream cake  
五磅心型鮮果忌廉結婚蛋糕
- ❖ 1 bowl of welcome fruit punch  
無酒精雜果賓治乙盤
- ❖ 1 bottle of champagne for toasting  
祝酒香檳乙瓶
- ❖ Free corkage for 1 bottle of self-brought wine or hard liquor per 12 persons  
每十二位豁免開瓶費乙瓶
- ❖ 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 seat covers for all chairs  
全場席花卉擺設及全場椅套佈置
- ❖ Basic backdrop decoration with the English name of bride and groom  
基本背景板佈置及新人英文名字牌匾
- ❖ Easel stand for wedding photo display  
提供展覽結婚相片之油畫架
- ❖ Complimentary 8 sets of invitation cards per 12 persons (printing excluded)  
每十二位敬送精美請柬 8 套 (不包括印刷)
- ❖ 1 guest signature book  
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及無線咪
- ❖ Free use of LCD projector, build-in screen and multimedia player  
免費使用液晶體投影機、大螢幕及多媒體播放機
- ❖ 2 complimentary parking spaces (for private cars only)  
免費泊車位兩個 (只限私家車)

#### Remarks 備註：

- 所有價目需另設加一服務費 All prices are subject to 10% service charge
  - 每席以 10-12 位計算 10-12 persons per table
  - 優惠期至 2025 年 12 月 31 日 Valid until 31 December 2025
  - 九龍海灣酒店保留以上優惠之最終決定權，優惠條款及細則如有任何更改，恕不另行通知
- Kowloon Harbourfront Hotel reserves the right to change or cancel the above offers without prior notice.  
In case of any disputes, Kowloon Harbourfront Hotel reserves the right of final decision

## Lunch Buffet Menu A

### 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 蒜蘿煙三文魚配辣根蛋黃醬  
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 醬菜遠炒鯖衣魚柳  
Sautéed Broccoli with Sliced Cuttle Fish 西蘭花炒花枝片  
Thai Style BBQ Pork Cheek 泰式燒豬頸肉  
Braised Beef Cheek with Red Wine Gravy 紅酒燒汁燴牛面頰肉  
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  
Fried Rice with Dried Cherry Shrimps and BBQ Pork 櫻花蝦叉燒炒絲苗

#### 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  
French Macaroon 法式蛋白杏仁曲奇餅  
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  
Ice-cream Station 雪糕站

#### Beverage 飲品

- Coffee or Tea 咖啡或紅茶

每位港幣 HK\$688 per person

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

## Lunch Buffet Menu B

### 自助午餐菜譜 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 煙鴨胸配蘇酒提子青蘋果沙沙
- 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 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, 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 蜜汁燒烤醬排骨
- 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 Truffle Cream Sauce 松露燒汁燴牛肉薯蓉貝殼粉
- Braised E-fu Noodle with Mixed Mushrooms 雜菌燴伊麵
- Braised Fried Rice with Shredded Chicken in Tomato Sauce 鮮茄汁雞絲燴飯

#### 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
- Ice-cream Station 雪糕站

#### Beverage 飲品

- Coffee or Tea 咖啡或紅茶

每位港幣 HK\$788 per person

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

## Dinner Buffet Menu A

### 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椒汁
- Smoked Salmon Roll with Asparagus 煙三文魚露笋卷
- 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 Ribs 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
- Tiramisu 意大利芝士蛋糕
- 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
- Ice-cream Station 雪糕站

#### Beverage 飲品

- Coffee or Tea 咖啡或紅茶

每位港幣 HK\$888 per person

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

## Dinner Buffet Menu B

### 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 煙三文魚露笋卷
- Smoked Duck Breast with Rum Raisin and Green Apple Salsa 煙鴨胸配林酒提子青蘋果沙沙  
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 Striploin served with Forest Mushroom Sauce 燒西冷配森林菌汁

#### 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 葡汁焗帶子鱈魚柳
- Deep-fried Soft Shell 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
- Tiramisu 意大利芝士蛋糕
- 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
- Ice-cream Station 雪糕站

#### Beverage 飲品

- Coffee or Tea 咖啡或紅茶

每位港幣 HK\$988 per person

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

## *Western Wedding Beverage Package 2025*

### 西式婚宴飲品套餐 2025

**Beverage Package 飲品套餐 A：每位港幣 HK\$20 per person**

Extend unlimited supply of House Beer, Chilled Orange Juice and Soft Drinks to 3 hours

延長無限量供應指定啤酒、冰凍橙汁及汽水至 3 小時

**Beverage Package 飲品套餐 B：每位港幣 HK\$40 per person**

Unlimited supply of House Red & White Wine, Beer, Chilled Orange Juice and Soft Drinks for 2 hours

無限量供應指定紅白餐酒、啤酒、冰凍橙汁及汽水 2 小時

**Beverage Package 飲品套餐 C：每位港幣 HK\$60 per person**

Extend unlimited supply of House Beer, Chilled Orange Juice and Soft Drinks to 3 hours

延長無限量供應指定紅白餐酒、啤酒、冰凍橙汁及汽水至 3 小時

- 所有價目需另設加一服務費 All prices are subject to 10% service charge
- 優惠期至 2025 年 12 月 31 日 Valid until 31 December 2025

**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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