

中式婚宴套餐 2026 *Chinese Wedding Package 2026*

星期一至日及公眾假期
Monday to Sunday and Public Holidays

菜譜 Menu A	每席港幣 HK\$11,188 per table
菜譜 Menu B	每席港幣 HK\$12,188 per table
菜譜 Menu C	每席港幣 HK\$14,288 per table
菜譜 Menu D	每席港幣 HK\$16,288 per table

預訂 5 席或以上，即可享以下優惠 Exclusive privileges for 5 tables or above

- ❖ 無限量供應指定啤酒、冰凍橙汁及汽水
(由晚上八時至散席)
Unlimited supply of house beer, chilled orange juice and soft drinks from 8pm until the end of dinner
- ❖ 五磅心型鮮果忌廉結婚蛋糕
5 pounds of heart-shaped fresh fruit cream cake
- ❖ 無酒精雜果賓治乙盤
1 bowl of welcome fruit punch
- ❖ 祝酒香檳乙瓶
1 bottle of champagne for toasting
- ❖ 每席豁免開瓶費乙瓶
Free corkage for 1 bottle of self-brought wine or hard liquor per table
- ❖ 五層結婚蛋糕模型供拍照用
5-tier dummy wedding cake for photo-shooting
- ❖ 全場席花卉擺設及全場椅套佈置
Table centerpiece on each dining table and seat covers for all chairs
- ❖ 基本背景板佈置及新人英文名字牌匾
Basic backdrop decoration with the English name of bride and groom
- ❖ 提供展覽結婚相片之油畫架
Easel stand for wedding photo display
- ❖ 每席敬送精美請柬 8 套 (不包括印刷)
Complimentary 8 sets of invitation cards per table (printing excluded)
- ❖ 嘉賓提名冊乙本
1 guest signature book
- ❖ 免費麻雀耍樂
Free mahjong entertainment
- ❖ 免費供應中國茗茶
Complimentary Chinese tea
- ❖ 免費使用全場音響設備及無線咪
Free use of PA system with wireless microphones
- ❖ 免費使用液晶體投影機、大螢幕及多媒體播放機
Free use of LCD projector, build-in screen and multimedia player
- ❖ 免費泊車位兩個 (只限私家車)
2 complimentary parking (private car only)

預訂 15 席或以上可享以下額外優惠 Additional privileges for booking of 15 tables or above

- ❖ 三小時平治花車接送服務 (視乎情況而定)
A Mercedes Benz with Chauffeur for 3 hours (subject to availability)
- ❖ 於婚宴當晚入住城景雙臥室套房一晚 (不包括早餐)
Complimentary one night accommodation at 2-bedroom Cityview Suite on your wedding night (Breakfast excluded)

備註 Remarks :

- 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
- 婚宴場地均設有最低消費 Minimum charge is applied to wedding banquet venues
- 有效日期至 2026 年 12 月 31 日 Valid until 31 December 2026
- 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

中式婚宴菜譜 A

Chinese Wedding Menu A

鸞鳳和鳴乳豬全體

Barbecued Whole Suckling Pig

XO 醬翡翠彩椒炒鳳片花姿

Sautéed Sliced Chicken and Cuttlefish
with Celery and Bell Pepper in XO Paste

金沙花姿丸

Deep-fried Cuttlefish Mousse Ball with Salt Egg Yolk

瑤柱珍菌扒田園蔬

Braised Vegetables and Assorted Mushroom with Conpoy Sauce

竹筴雞蓉燕窩羹

Braised Bird's Nest Soup
with Bamboo Pith and Minced Chicken

蠔皇鮮鮑片

Braised Sliced Abalone
with Vegetable in Oyster Sauce

清蒸沙巴龍躉

Steamed Giant Garoupa

南乳汁吊燒雞

Roasted Chicken with Red Beancurd Sauce

櫻花蝦雞絲炒金苗

Fried Rice with Shredded Chicken and Dry Cherry Shrimps

金菇銀芽炆伊麵

Braised E-Fu Noodles with Enoki Mushroom and Bean Sprouts

銀耳桂圓紅棗茶

Sweetened Red Dates Tea with Longan and Snow Fungus

美點雙輝

Petit Fours

每席港幣\$11,188 per table

(星期一至日及公眾假期 Monday to Sunday and Public Holidays)

中式婚宴菜譜 B

Chinese Wedding Menu B

鸞鳳和鳴乳豬全體

Barbecued Whole Suckling Pig

松露醬碧綠合桃炒蝦仁

Sautéed Celery with Shrimp and Walnut in Black Truffle Paste

杏片花姿丸

Deep-fried Cuttlefish Mousse Ball with Almond

蟹肉蛋白扒鮮菇田園蔬

Braised Vegetables and Mushroom
with Crab Meat and Egg White Sauce

蟲草花菜膽燉螺頭

Double Boiled Sea Whelk Soup
with Cordyceps Flower and Vegetable

蠔皇花菇鮮鮑片

Braised Sliced Abalone
with Black Mushroom and Vegetable in Oyster Sauce

清蒸沙巴龍躉

Steamed Giant Garoupa

玫瑰露吊燒雞

Roasted Chicken with Rose Wine

翡翠蛋白炒金苗

Fried Rice with Egg White and Diced Vegetable

菜遠蝦籽上湯生麵

Egg Noodles in Soup with Vegetables and Shrimp Roe

陳皮紅豆沙

Sweetened Red Bean and Tangerine Peel Cream Soup

美點雙輝

Petit Fours

每席港幣\$12,188 per table

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- 每席以 10-12 位計算 10-12 persons per table

中式婚宴菜譜 C

Chinese Wedding Menu C

鸞鳳和鳴乳豬全體

Barbecued Whole Suckling Pig

榆耳芹香炒蝦仁玉帶

Sautéed Shrimps and Scallop
with Celery and Elm Fungus

百花炸釀蟹鉗

Deep-fried Crab Claw Stuffed with Shrimp Mousse

竹筍燕窩扒鮮菇田園蔬

Braised Vegetables and Mushroom
with Bamboo Pith and Bird's Nest Sauce

姬松茸螺頭燉竹絲雞

Double Boiled Silky Fowl Soup
with Matsutake and Sea Whelk

蠔皇六頭湯鮑魚伴時蔬

Braised 6 Heads Canned Whole Abalone
with Vegetable in Oyster Sauce

清蒸老虎斑

Steamed Tiger Garoupa

一品醬油脆燒雞

Roasted Chicken with Soy Sauce

燒汁鰻魚荷葉飯

Fried Rice with Unagi, Wrapped in Lotus Leaf

鮑汁珍菌伊府麵

Braised E-fu Noodles
with Assorted Mushroom in Abalone Sauce

湯丸紅豆沙

Sweetened Red Bean Cream with Glutinous Rice Dumpling

美點雙輝

Petit Fours

每席港幣\$14,288 per table

(星期一至日及公眾假期 Monday to Sunday and Public Holidays)

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- 每席以 10-12 位計算 10-12 persons per table

中式婚宴菜譜 D

Chinese Wedding Menu D

鸞鳳和鳴乳豬全體

Barbecued Whole Suckling Pig

鮮露筍夏果炒珊瑚蚌玉帶

Sautéed Corall Mussels and Scallop
with Asparagus and Macadamia Nuts

葡汁珍菌焗釀響螺

Baked Stuffed Sea Whelk
with Mixed Mushroom in Portuguese Sauce

多籽蟹肉燕窩扒田園蔬

Braised Vegetables and Mushroom
with Shrimp Roe, Crab Meat and Bird's Nest Sauce

高湯菜膽松茸燉花膠

Double Boiled Fish Maw Soup with Vegetable and Matsutake

蠔皇六頭湯鮑魚伴花菇時蔬

Braised 6 Heads Canned Whole Abalone
with Black Mushroom and Vegetable in Oyster Sauce

清蒸海星斑

Steamed Spotted Garoupa

黑松露醬吊燒雞

Roasted Chicken with Black Truffle Paste

竹筍金菇瑤柱鴨肉燴金苗

Fried Rice with Roasted Duck Meat, Bamboo Pith,
Enoki Mushroom in Conpoy Sauce

上湯菜遠鮮蝦雲吞

Shrimp Wonton in Soup with Vegetable

燕窩珍珠南瓜露

Sweetened Pumpkin Cream with Bird's Nest and Sago

美點雙輝

Petit Fours

每席港幣\$16,288 per table

(星期一至日及公眾假期 Monday to Sunday and Public Holidays)

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。

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

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