

Western Wedding Buffet Package 2026

西式婚宴自助餐套餐 2026

Price 價目

Lunch Buffet Menu 自助午餐菜譜 A	每位港幣 HK\$700 per person
Lunch Buffet Menu 自助午餐菜譜 B	每位港幣 HK\$800 per person
Dinner Buffet Menu 自助晚餐菜譜 A	每位港幣 HK\$908 per person
Dinner Buffet Menu 自助晚餐菜譜 B	每位港幣 HK\$1,008 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 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

Lunch Buffet Menu A **自助午餐菜譜 A**

Appetizers and Salad 頭盤及沙律

- Cooked Prawns and Canada Snow Crab Clusters on Ice Served with Lemon Wedges and Chilli 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蛋黃醬
- Italian Mattonella Curd Ham 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
- 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
- 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
- Bread Crouton, Bacon Bit, Parmesan Cheese, Pumpkin Seed 麵包粒, 煙肉粒, 巴馬生芝士, 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
- Braised Sweet Corn Soup with Snow Fungus and Minced Chicken 雞蓉粟米銀耳羹
- Selection of 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 Dry 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 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\$700 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

Cooked Prawns and Canada Snow Crab Clusters on Ice Served with Lemon Wedges and Chilli 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
Italian Mattonella Curd Ham 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 煙鴨胸配杯酒提子青蘋果沙沙
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
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 酥香洋葱煙肉馬鈴薯沙律
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
Bread Crouton, Bacon Bit, Parmesan Cheese and 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
Selection of 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\$800 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 on Ice 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
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沙律
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
Bread Crouton, Bacon Bit, Parmesan Cheese and Pumpkin Seed 麵包粒、煙肉粒、巴馬臣芝士及南瓜籽
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 竹笙蛋白瑤柱羹
Selection of 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 Air Dried Ham, 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
French Macaroon 法式蛋白杏仁曲奇餅
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\$908 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 on Ice 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 煙鴨胸配杯酒提子青蘋果沙沙
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 酥香洋葱煙肉馬鈴薯沙律
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
Bread Crouton, Bacon Bit, Parmesan Cheese and Pumpkin Seed 麵包粒、煙肉粒、巴馬臣芝士及南瓜籽
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 竹笙雞蓉燕窩羹
Selection of 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
French Macaroon 法式蛋白杏仁曲奇餅
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\$1,008 per person

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

**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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