



Wedding Buffet Dinner Package 西式婚宴自助晚餐

Privileges for 50 persons or above 惠顧 50 位以上尊享:

- Overnight stay in our Superior Room with newlyweds decorations
新婚蜜月高級客房住宿一晚
- Breakfast Buffet for 2 persons at The Window Café
婚宴翌日於倚窗閣享用雙人自助早餐
- 3 lbs Fresh Fruits Cream Cake
三磅鮮果忌廉結婚蛋糕乙個
- 1 Bowl of Welcome Fruit Punch (Non-alcoholic)
迎賓什果賓治乙盤(不含酒精成分)
- 1 bottle of champagne for toasting
祝酒香檳乙瓶
- Elegant centerpiece on each dining table
典雅餐桌佈置
- Easel stand for wedding photo display
提供精美油畫架供擺放婚紗照
- Free corkage for one bottle of self-brought wine or hard liquor per 12 persons
每十二位免收自攜洋酒開瓶費乙支
- Hotel PA system with microphones
全場音響設備
- LCD projector & screen*
液晶體投影機及螢幕*
- 8-hour free parking at hotel with valet parking service for 2 private cars; A further charge of HK\$80 nett per hour will be charge thereafter
8 小時免費私家車泊車車位 2 個; 額外每小時淨價港幣\$80 元
- Wedding decoration package at special price provided by My Dear Event Deco & Floral
以優惠價尊享由 My Dear Event Deco & Floral 提供之絲花佈置套餐

*須視乎供應情況而定 Subject to availability

條款及細則 Terms & Conditions

- 優惠如有更改, 恕不另行通知 Offers are subject to change without prior notice
- 不可與其他優惠一併使用 Cannot be used in conjunction with other promotional offers
- 如有任何爭議, 九龍酒店保留最終決定權 The Kowloon Hotel reserves all right upon any disputes

*The above privileges are subject to change without prior notice. 以上優惠如有更改, 恕不另行通知。

For more details, please contact Catering Office:

如欲查詢更多資料, 請與宴會部聯絡:

Tel 電話: (852) 2734 3869 Fax 傳真: (852) 2301 2000

Email 電郵: catering.klnh@harbour-plaza.com

Website 網上查詢: <https://www.harbour-plaza.com/kowloonhotel/en/weddings/>



Wedding Buffet Beverage Package

西式婚宴自助餐酒水套餐

(一) 套餐 Package I: HK\$160/ person (每位)

- ▲ Inclusive of 3 hours unlimited supply of soft drinks, chilled orange juice and house beer
- ▲ 包括三小時無限量供應汽水、冰凍橙汁及指定啤酒

(二) 套餐 Package II: HK\$200/ person (每位)

- ▲ Inclusive of 3 hours unlimited supply of soft drinks, chilled orange juice, house beer and house red / white wine
- ▲ 包括三小時無限量供應汽水、冰凍橙汁、指定啤酒及指定紅/白餐酒

Prices are subject to 10% service charge

均另收加一服務費



Kiss Menu

菜譜

Cold Dish

Smoked Salmon Rose, Foie Gras Mousse on Blinis
Turkey Pastrami Roll with Asparagus and Wasabi Mayonnaise
Sea Scallop with Caviar & Tuna Dip
Marinated Cucumber in Chinese Style
Drunken Chicken Wing
Siu Mei Combination

Salad

California Fresh Fruit Salad with Almond
Greek Squid Salad with Feta Cheese
Buffalo Mozzarella Cheese with Tomato
Waldolf Salad with Walnut
Assorted Lettuce

Japanese Delight

Assorted Sashimi
Sushi Combination with Condiments
Assorted Japanese Starters

Chilled Oysters & Crustaceans

Fresh Oyster on Ice
Canadian Snow Crab Leg
Fresh Shrimp
Chilean Blue Mussel

Carving Station

Roasted New Zealand Beef Sirloin with Red Wine Sauce

Soup

Green Pea Soup with Scallop
Chicken Soup with Coconut
Selection of Bread Rolls

凍盤

煙三文魚鵝肝慕絲班戟
黑椒火雞蘆筍卷配山葵汁
黑魚子扇貝伴吞拿魚醬
脆拍青瓜
秘製醉雞翼
中式燒味拼盤

沙律

加州鮮果杏仁沙律
希臘式鮮魷沙律
水牛芝士配番茄
合桃華都夫沙律
雜錦生菜

日式美食

雜錦刺身
日式壽司
日式冷盤

生蠔, 貝殼類

新鮮生蠔
加拿大雪花蟹腳
新鮮海蝦
智利藍青口

即切烤肉

燒紐西蘭西冷配紅酒汁

餐湯

帶子青豆蓉湯
椰子煲雞湯
各式麵包



Kiss Menu

菜譜

Asian Choices

Malaysian Fish Curry
Chicken Tikka
Naan and Paratha

Hot Dish

Baked Duck Breast Stuffed with Foie Gras in Port Wine Sauce
Roasted Spring Chicken with Rosemary
Braised Pork Spare Rib in Sour & Spicy Sauce
Steamed Garoupa with Ginger and Soy Sauce
Sautéed Blue Mussel with Vegetables in Dill Cream Sauce
Sautéed Chicken and Shrimp with Broccoli
Sweet and Sour Prawn with Pineapple
Fried Rice with Sakura Shrimp and Salmon
Vegetable Fricassée

Dessert

3 Kinds of Mövenpick Ice Cream with Condiments
Chocolate Mousse cake
French Pastries
Tiramisu
Blueberry Cheese Cake
Fruit Tartlet
Panna Cotta
Serradura
Seasonal Fresh Fruits

東南亞美食

馬來咖喱魚塊
印式烤雞
印度烤餅及油鬆餅

熱葷

砵酒焗鵝肝野菌釀鴨胸
香草燒春雞
酸辣芝麻豬串骨
清蒸石斑
雜菜刁草忌廉汁炒藍青口
西蘭花鮮蝦炒雞柳
鳳梨咕嚕蝦球
櫻花蝦鮭魚炒飯
忌廉蔬菜

甜品

三款 Mövenpick 雪糕
朱古力慕絲蛋糕
法式雜餅
意式咖啡酒香芝士蛋糕
藍莓芝士蛋糕
迷你果撻
意大利奶凍
木糠布甸
時令鮮果盤

Coffee & Tea 咖啡及茶

HK\$828 per person

每位港幣 **828 元**

Prices are subject to 10% service charge 另收加一服務費
(Menu is subject to change without prior notice 菜式或略有改動，恕不另行通知)



THE KOWLOON HOTEL
TSIMSHATSUI • HONG KONG

The Kowloon Hotel Limited
(Incorporated in The Bahamas)
19 - 21 Nathan Road, Tsimshatsui
Kowloon, Hong Kong
Tel +852 2929 2888 Fax +852 2739 9811
www.harbour-plaza.com

XOXO Hug Menu 菜譜

Cold Dish

Foie Gras and Apple Terrine, Onion and Red Wine Jam
Smoked Salmon Rose, Goose Liver Mousse on Blinis
Spanish Sarrano Air-dried Ham with Melon
Turkey Pastrami Roll with Asparagus and Wasabi Mayonnaise
Hokkaido Scallop with Caviar and Mango Coulis
Prawn Cocktail with Arugula
Chilled Seafood with Herbs Concasse
Marinated Cucumber in Chinese Style
Drunken Chicken Wing
Sui Mei Combination with Sea Jelly

Salad

California Fresh Fruit Salad
Greek Beef Salad with Feta Cheese
Vietnamese Style Rice Paper Roll with Fresh Shrimp
German Potato Salad
Buffalo Mozzarella Cheese with Tomato
Crab Roe & Cucumber Salad
Assorted Lettuce

Japanese Dish

Assorted Sashimi
Sushi Combination with Condiments
Chilled Japanese Noodles

Chilled Oysters & Crustaceans

Fresh Oyster on Ice
Fresh Shrimp
Jade Whelk
New Zealand Mussel

Soup

Lobster Bisque with Cognac
Chicken Soup with Coconut
Selection of Bread Rolls

凍盤

法式鵝肝批
煙三文魚鵝肝慕絲班戟
西班牙風乾火腿配蜜瓜
黑椒火雞蘆筍卷配山葵汁
香芒黑魚子北海道帶子沙律
大蝦咯嗲伴火箭菜
凍海鮮配番茄醬
脆拍青瓜
秘製醉雞翼
中式燒味拼盤伴海蜆

沙律

加州鮮果沙律
希臘式牛肉沙律
越式鮮蝦米紙卷
德國薯仔沙律
水牛芝士配番茄
蟹籽青瓜沙律
雜錦生菜

日式美食

雜錦刺身
日式壽司
翡翠冷麵

生蠔, 貝殼類

新鮮生蠔
新鮮海蝦
翡翠螺
紐西蘭青口

餐湯

法式干邑龍蝦湯
椰子煲雞湯
各式麵包



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XOXO Hug Menu 菜譜

Carving Station

Roasted Canadian Rib Eye with Truffle Red Wine Sauce

Asian Choices

Malaysian Fish Curry

Chicken Tikka

Navratan Korma

Naan Bread & Paratha

Hot Dish

Baked Lamb Rack topped with Pistachio and Walnut Crust

Roasted Spring Chicken with Rosemary

Sautéed Blue Mussel with Vegetables in Dill Cream Sauce

Lobster and Seafood Combination in Lobster Sauce

Slow Baked Salmon Fillet with Dill Lemon Butter Sauce

Steamed Garoupa with Ginger and Soy Sauce

Sautéed Scallop and Chicken with Broccoli

Seafood and Mushroom Fried Rice in Spinach Sauce

Vegetable Fricassée

Dessert

3 Kinds of Mövenpick Ice Cream with Condiments

Mango Mille Feuille

Chocolate Mousse Cake

French Pastries

Tiramisu

Blueberry Cheese Cake

Cream Profiterole

Fruit Tartlet

Panna Cotta with Bird's Nest

Serradura

Seasonal Fresh Fruits

即切烤肉

燒加拿大帶骨牛肉眼扒

配松露紅酒汁

東南亞美食

馬來咖喱魚塊

印式烤雞

果仁咖喱雜菜

印度烤餅及油鬆餅

熱盤

雜果仁焗羊扒配砵酒汁

香草燒春雞

雜菜刁草忌廉汁炒藍青口

龍蝦海鮮大燴

刁草三文魚柳配檸檬牛油汁

清蒸石斑

西蘭花帶子炒雞柳

菠菜汁海皇炒飯

忌廉蔬菜

甜品

三款 Mövenpick 雪糕

芒果拿破崙千層酥

朱古力慕絲蛋糕

法式雜餅

意式咖啡酒香芝士蛋糕

藍莓芝士蛋糕

忌廉芭芙

迷你果撻

燕窩意大利奶凍

木糠布甸

時令鮮果盤

Coffee & Tea 咖啡及茶

HK\$928 per person

每位港幣 **928 元**

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