

## Wedding Buffet Lunch Package 2023 2023 西式婚宴自助午餐

**\$628 per person**      每位**\$628 元**

Additional **\$120** per person to enjoy 2 hours unlimited supply  
of soft drinks, chilled orange juice and house beer  
只需另加**\$120 元** · 即可享用兩小時無限量供應汽水、凍橙汁及指定啤酒

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

- 3 lbs Fresh Fruit Cream Cake  
三磅鮮果忌廉結婚蛋糕乙個
- One bowl of welcome fruit punch (Non-alcoholic)  
迎賓雜果賓治乙盤 (不含酒精成分)
- One bottle of sparkling wine for toasting  
祝酒氣酒乙瓶
- Dummy wedding cake for photo-shooting  
精緻結婚模型蛋糕供拍照用
- 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 1 bottle of self-brought wine / hard liquor per 12 persons  
每十二位免收自攜洋酒開瓶費乙支
- PA system with microphones  
全場音響設備
- Plasma TV, DVD player, LCD projector & portable screen  
離子電視機、DVD播放機、液晶體投射器及大螢幕
- 2 complimentary car parking spaces for 5 hours each, additional hour at \$100 nett  
五小時免費私家車泊車車位兩個, 額外每小時淨價\$100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

\*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 our Catering Office:  
如欲查詢更多資料 · 請與我們的宴會部聯絡:

Tel 電話: (852) 2734 3869      Fax 傳真: (852) 2316 2550

Email 電郵: [catering.klnh@harbour-plaza.com](mailto:catering.klnh@harbour-plaza.com)

## Love Menu

### 菜譜



#### Cold Dish

Homemade Lobster & Seafood Terrine, Onion and Red Wine Jam  
Smoked Salmon Rose on Blinis with Sour Cream  
French Country Pâté with Cocktail Onion & Pickles  
Marinated Cucumber in Chinese Style  
Siu Mei Combination

#### Salad

Waldorf Salad with Almond  
Thai Style Prawn Salad with Green Papaya  
Penne Salad with Sun-dried Tomato and Basil  
Sweet Corn and Bell Pepper Salad  
Cherry Tomato Salad  
Assorted Lettuce

#### Japanese Delight

Assorted Sashimi  
Sushi Combination with Condiments

#### Seafood & Crustacean

Canadian Snow Crab  
Fresh Shrimp

#### Carving Station

Baked Gammon Ham with Honey

#### Soup

Manhattan Seafood Chowder  
Sweet Corn Soup with Chicken & Fish Maw  
Selection of Bread and Butter

#### 凍盤

自製龍蝦海鮮批  
煙三文魚班戟  
法式雜肉碟配小洋蔥及酸瓜  
脆拍青瓜  
中式燒味拼盤

#### 沙律

杏仁華都夫沙律  
泰式大蝦青木瓜沙律  
長通粉香草番茄乾沙律  
粟米甜椒沙律  
櫻桃番茄沙律  
雜錦沙律

#### 日式美食

雜錦刺身  
日式壽司

#### 海鮮及貝殼類

加拿大雪花蟹  
新鮮海蝦

#### 即切烤肉

蜜汁焗美國有骨火腿

#### 餐湯

曼克頓海鮮周打湯  
雞蓉粟米魚肚羹  
各式麵包及牛油

## Love Menu

### 菜譜



#### Hot Dish

Pan-fried Sea Bass Fillet with Honey Pumpkin in Japanese Style  
Baked Chicken Supreme Stuffed with Foie Gras and Raisin  
Deep-fried Pork Fillet with Sesame & Mango Mayonnaise  
Stir-fried Chicken and Geoduck with Cashew Nut  
Steamed Garoupa with Ginger in Soy Sauce  
Fried Rice in Yeung Chow Style  
Vegetable Fricassée

#### Dessert

Chocolate Mousse Cake  
French Pastries  
Tiramisu  
New York Cheese Cake  
Fresh Fruit Cream Cake  
Crème Caramel  
Bread and Butter Pudding with Vanilla Sauce  
Seasonal Fresh Fruits

#### 熱葷

日式烤海鱸魚柳  
焗鵝肝提子釀雞胸  
炸芝麻豬柳伴芒果醬  
腰果雞柳炒象拔蚌  
清蒸石斑  
揚洲炒飯  
法式忌廉蔬菜

#### 甜品

朱古力慕絲蛋糕  
法式雜餅  
意式咖啡酒香芝士蛋糕  
紐約芝士蛋糕  
鮮果忌廉蛋糕  
焦糖雞蛋布甸  
麵包布甸配雲尼拿汁  
時令鮮果盤

#### Coffee & Tea 咖啡及茶

#### Additional Seafood (Optional)

#### 另加海鮮(自選)

Fresh Oyster on Ice

Chile Blue Mussel

Canada Jade Whelk

新鮮生蠔

智利藍青口

加拿大翡翠螺

The above seafood at extra \$80 per person

以上三款海鮮 · 每位另收\$80 元

All prices are subject to 10% service charge 所有價目均另加一服務費

(For minimum guarantee of 50 persons 最少 50 位起)

(Menu is subject to change without prior notice 菜式或略有改動 · 恕不另行通知)