



Wedding Ceremony & Cocktail Reception Package 2017 at The Patio

HK\$50,888 net
(Inclusive of 10% service charge & for 100 guests)

Privileges include:

- The Patio on level 7 overlooking the spectacular Victoria Harbour for 3 hours (Duration: 9:00am – 12:00nn or 2:00pm – 5:00pm)
- Theatre set up for 100 persons at The Patio
- Unlimited supply of soft drinks, chilled orange juice and house beer during the ceremony
- 1 bowl of non-alcoholic welcome fruit punch
- 100 sets of hotel invitation cards (printing excluded)
- Standard PA system with 2 wireless handheld microphones and CD player
- Long table set up for wedding registration ceremony with table cloth and skirting
- Free use of elegant styled feather pen and ring pillow
- Reception table and 1 Western guest signature book
- Easel stand for wedding photo display



Additional Privileges:

- ☞ 3lbs fresh cream cake OR 40 cookies specially designed for weddings
- ☞ HK\$3,000 Finland overseas wedding package cash voucher (T&C Applies)
- ☞ Corkage charge waived for 4 bottles (Additional corkage charge at HK\$200 net per bottle)
- ☞ Basic floral decorations (Include arch, reception table, long table for wedding registration ceremony, easel stand and chair covers)
- ☞ Special cocktail menu (For 2 hours)
- ☞ Special price HK\$540 per person for additional guests (Inclusive of 10% service charge)
- ☞ Cash discount for Wedding Ceremony and Property sale and/ or purchase transactions by "M.K.Lam & Co."

Remarks :

- The above offers are not applicable during festive days and fireworks display nights
- Wedding Ceremony must be completed before 5:00pm

Please contact our Catering Team and may we arrange the most unforgettable occasion for you.

Catering Team: (852) 3160 6815 Fax: (852) 3160 6920

Email: catering.hpme@harbour-plaza.com

Or visit our website <http://catering.hpme.harbour-plaza.com>

Valid until 30 December 2017

Cocktail Reception Menu at The Patio

Cold

Tortilla Roll Smoked Salmon with Crab Roe Sour Cream

煙三文魚薄餅卷配蟹籽酸忌廉

Quinoa and Crab Meat Salad on Beetroot Tart 藜麥蟹肉沙律甜菜撻

Parma Ham Roll with Grissini 帕爾馬火腿卷意大利麵包條

Swiss Emmental Cheese and Cherry Tomato Skewer 瑞士艾蒙頓芝士車厘番茄串

Smoked Duck Breast with Waldorf Salad 煙鴨胸配華杜夫沙律

Goose Liver with Herb Focaccia 鵝肝醬配意式香草麵包

Hot dishes

Beef Roll with Wild Mushroom with Teriyaki Sauce 野菌牛肉卷配照燒汁

Mussel Cutlet with Thai Sweet and Chili Sauce 吉列青口配泰式香辣甜醬

Baked Escargot Tart with Paris Butter Sauce 香焗巴黎牛油汁田螺撻

Bacon Roll with Cheese Pork Sausage 煙肉芝士香腸卷

Breaded Chicken Tenderloin, served with Cajun Mayonnaise 麵包脆炸雞柳配奇津蛋黃醬

Ratatouille Vol-au-vent 茄汁雜菜酥盒

Deep-fried Potato Roll with Shrimp 酥炸薯絲蝦

Desserts

Mango Napoleon 芒果拿破崙

White Chocolate Cheese Tart 白朱古力芝士撻

French Pastries 法式甜點

Macaron 法式小圓餅

Green Tea Mousse Profiteroles 綠茶慕絲泡芙

Fresh Fruit Platter 鮮果拼盤

(For 100 guests)

(供 100 人享用)