



## 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](mailto: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)*