



Western Wedding Buffet Dinner Package 西式婚宴自助晚餐

Located on the top floor wedding venue in Hong Kong Island with sweeping panoramic views of Hong Kong Harbour and Victoria Park, providing a closer look at one of the most exciting cities and cultures in the world. We provide professional ideas to tailor-make an exclusive wedding designed around your needs.

The following privileges will be offered:

- ❖ A 5-tier mock-up wedding cake for photo shooting and cake-cutting ceremony
- ❖ Exquisitely-designed guest signature book
- ❖ A glass of welcome drink for each guest upon arrival
- ❖ Chinese tea to be served throughout event
- ❖ Complimentary invitation cards (12 sets per table, printing excluded)
- ❖ Elegant floral centerpiece for reception table and each dining table (according to seasonality)
- ❖ Complimentary use of seat covers and table cloth
- ❖ One complimentary car park coupon per every two tables valid for 3 hours each in Wilson Parking
- ❖ Free corkage for one bottle of self-brought hard liquor per table
- ❖ Complimentary use of in-house audio and visual equipment
- ❖ Special price for pre-dinner snacks
- ❖ Discount on published rate offered for bridal room and guest room (Discount rate is subject to hotel's occupancy)

坐落於頂樓的宴會廳，居高臨下，維多利亞公園及海港景色盡入眼簾，讓您倆的人生盛事永誌難忘。我們不單提供專業意見，為您度身訂做適合閣下之婚宴，並配合以下服務，誠意讓這重要時刻更添難忘。

婚宴套餐包括以下精選優惠：

- ❖ 五層結婚蛋糕供拍照及切餅儀式之用
- ❖ 精美嘉賓題名冊乙本
- ❖ 席前無酒精飲品供賓客享用 (每位一杯)
- ❖ 中式茗茶招待
- ❖ 奉送精美請柬 (每席十二套, 不包括印刷)
- ❖ 全場席上及接待處鮮花擺設 (根據季節性)
- ❖ 奉送全場桌布及椅套佈置
- ❖ 每兩席奉送一張“威信停車場”免費泊車券 (每張三小時)
- ❖ 自攜烈酒免收開瓶費 (每席乙枝計算)
- ❖ 免費提供場內影音設備
- ❖ 以優惠價享用席前小食
- ❖ 新人及親友於婚宴當日惠顧PLAYT自助午餐或SKYE午餐可獲八五折優惠 (特別節日除外)
- ❖ 預訂蜜月客房及額外房間可獲折扣優惠 <折扣優惠需視乎酒店入住率而確定>





For booking with minimum 70 persons, the following extra privilege will be offered:

- ❖ One 3-lb fresh cream cake

For booking with minimum 120 persons, the following extra privileges will be offered:

- ❖ Complimentary in-house backdrop and oval banner with English name of Bride & Groom (only applicable for wedding reception in Park Lane Room or Harbour & Windsor Room)
- ❖ Bridal Room on the pre wedding night or wedding night with fruit basket, a bottle of house champagne and chocolates; Buffet breakfast at PLAYT / room service American set breakfast for the following morning
- ❖ Chauffeured Mercedes Benz (S 350) limousine service with driver for 4 hours (decoration, tunnel fee and parking fee are excluded)
- ❖ 8-lb fresh cream cake

Beverage Enhancement Package:

HK\$240 per person to include unlimited serving of soft drink, chilled orange juice and house beer for 3 hours

A supplement charge at HK\$40 per person to extend beverage package from 3 hours to 5 hours

HK\$300 per person to include unlimited serving of soft drink, chilled orange juice, house beer and house wines for 3 hours

A supplement charge at HK\$50 per person to extend beverage package from 3 hours to 5 hours

凡惠顧滿七十人或以上即享下列額外優惠:

- ❖ 奉送三磅鮮忌廉蛋糕

凡惠顧滿一百二十人或以上即享下列額外優惠:

- ❖ 基本背板及新人英文名字牌匾佈置 (只適用於柏寧宴會廳或維港溫沙廳之婚宴)
- ❖ 於婚宴當晚入住豪華蜜月客房壹晚，另奉送鮮果籃、香檳乙枝、朱古力及翌晨美式早餐 / 咖啡室自助早餐兩客 (適用於婚宴當晚或前夕)
- ❖ 四小時豪華平治房車 (S 350) 及司機接送服務 (不包括花車佈置、隧道費及泊車費)
- ❖ 八磅鮮忌廉蛋糕

升級酒水套餐:

每位港幣240元，包括3小時無限量供應汽水、橙汁及特選啤酒

延長酒水套餐至5小時，每位額外港幣40元

每位港幣300元，包括3小時無限量供應汽水、橙汁、特選啤酒及特選餐酒

延長酒水套餐至5小時，每位額外港幣50元

Terms & Conditions:

All prices are inclusive of 10% service charge

Packages are valid from 1 January till 30 December 2021

(Blackout date: 24, 25 & 31 December 2021)

A minimum Food & Beverage charge is applied on each venue and is subject to the date

Seasonal ingredients on the menu may be subjected to change, depending on the availability.

The Park Lane Hong Kong, A Pullman Hotel reserves the right to alter the above menu prices and items due to unforeseeable market price fluctuations and availability

For enquiries and reservations, please contact our Events Sales Office at (852) 2839 3322 or email to wedding@parklane.com.hk

條款及細則:

所有價格已包括加一服務費

有效日期由2021年1月1日至2021年12月30日

(不適用於2021年12月24, 25及31日)

不同之宴會廳及佳期均設最低消費

菜單上的食材供應有可能受季節影響, 柏寧酒店保留最終決定權以更換同等價值之食材

優惠及價目如有任何更改, 恕不另行通知

查詢或預訂, 請致電 (852) 2839 3322 或電郵至 wedding@parklane.com.hk 與宴會部聯絡



婚宴自助晚餐菜譜
Wedding Buffet Dinner Menu

SEAFOOD STATION

Fresh Prawns, Blue Mussels, Alaskan Queen Crab Leg
with Cocktail Sauce, Shallot Vinegar and Lemon
鮮蝦、藍青口及阿拉斯加蟹腳配咯嗲汁及香蔥醋汁

APPETIZER & SALAD

BBQ Chinese Platter 中式燒味拼盤

Assorted Smoked Fish with Horseradish, Capers and Red Onion
雜錦煙燻魚配辣根、水瓜鈕及紅洋蔥

Air-dried Beef, Coppa Ham, Salami, Parma Ham with Cocktail Onions and Gherkins
風乾牛肉、火腿、沙樂美腸配雞尾酒洋蔥及小黃瓜

Prawn Salad with Harissa Oil and Rocket Leaves 大蝦火箭菜沙律

Pasta Salad with Seafood, Sweet Corn and Roast Bell Pepper 海鮮燒彩椒意粉沙律

Roasted Beef Salad with Artichokes and Cherry Tomato 燒牛肉沙律配洋薊及車厘茄

Greek Salad with Red Onions, Kalamata Olives and Feta Cheese (V)

希臘沙律配紅洋蔥、橄欖及乳酪芝士

New Potato Boiled Egg Salad with Garden Peas, Spring Onions and Mayonnaise (V)

新薯焗蛋及青豆沙律配蛋黃醬

Prosciutto Salad with Curly Endive and Passion Fruit Dressing 風乾火腿飛絲菜配熱情果汁

SALAD BAR

Garden Leaves, Romaine Lettuce, Cherry Tomato, Cucumber, Semi-dried Tomato,
Black Olive, Mushroom

田園菜葉、羅馬生菜、車厘茄、青瓜、蕃茄乾、橄欖、蘑菇

Choose your Dressing: Thousand Island, Balsamic Vinaigrette, Caesar,

Bacon, Crouton and Parmesan Cheese

千島醬、油醋汁、凱撒汁、煙肉、麵包粒及巴馬臣芝士

SUSHI and SASHIMI

Sashimi: Tuna, Salmon, Octopus, Snapper, Hamachi

刺身: 吞拿魚、三文魚、八爪魚、鯛魚、油甘魚

Sushi: Assorted Sushi, Maki Roll

壽司: 精選壽司及太卷

Japanese Ginger, Soy Sauce and Wasabi

日本酸薑、醬油、日式芥末

SOUP

Lobster Bisque 龍蝦濃湯

Selection of Bread Rolls 精選麵包

HOT

Indian Seafood Curry and Papadums 印式海鮮咖哩薄脆
Roasted Australian Beef Tenderloin with Shiitake Mushroom Sauce 燒澳洲牛柳配香菇汁
Pan-Fried Halibut with Spinach and Butter Sauce 香煎比目魚配菠菜牛油汁
Roasted Pork Lion with Apple Gravy 燒豬柳配蘋果燒汁
Slow-roast Lamb Leg with Herb Sauce 慢火烤羊腿配香草汁
Stir-fried Shrimps with Chili Sauce (Sichuan Style) 四川炒蝦仁
Roasted Spring Chicken with Madeira Jus 燒春雞配馬德拉汁
Sautéed Broccoli with Crab Meat 蟹肉扒西蘭花
Sautéed New Potatoes and Onions 洋蔥炒新薯
Penne Pasta with Mushroom and Tomato 蘑菇蕃茄長通粉
Fried Rice "Yeung Chow Style" 楊州炒飯

CARVING

Roasted U.S. Rib Eye with Black Pepper Sauce
燒美國肉眼配黑胡椒汁
Gammon Ham with Pineapple Gravy
蜜汁焗火腿配菠蘿燒汁

DESSERT

Warm Bread and Butter Pudding 麵包牛油布甸
Bitter Dark Chocolate Cake 純巧克力蛋糕
Passion Fruit Mousse Cake 熱情果慕絲蛋糕
Honey Panna Cotta 蜜糖奶凍
Lemon Meringue Tart 檸檬蛋白撻
Tiramisu 意大利芝士餅
Baked Cheese Cake 焗芝士蛋糕
Chestnut Tart 栗子撻
Seasonal Fresh Fruit Platter 鮮果拼盤

Coffee or Tea 咖啡或茶

每位港幣\$1,180 (已包括加一服務費) HK\$1,180 NET per person
此優惠只適用於2021年1月1日至12月30日舉行之婚宴自助晚餐
(不適用於2021年12月24, 25及31日)

This menu is applicable to Wedding Buffet Dinner held from 1 January to 30 December 2021
(Blackout date: 24, 25 & 31 December 2021)

此婚宴自助晚餐菜譜最少預訂五十人 A minimum guarantee of 50 persons is required for Wedding Buffet Dinner menu
不同之宴會廳及日期均設最低消費 A minimum Food & Beverage charge is applied on each venue and subject to the date
菜單上的食材供應有可能受季節影響, 柏寧酒店保留最終決定權以更換同等價值之食材
Seasonal ingredients on the menu may be subjected to change, depending on the availability