



AUTOGRAPH COLLECTION[®]
HOTELS

Chinese Wedding Dinner

中式婚宴晚宴

婚宴套餐包括以下精選優惠:

- ♥ 席前無酒精飲品供賓客享用 (每位一杯)
- ♥ 自攜酒免收開瓶費
- ♥ 免費提供場內影音設備
- ♥ 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
- ♥ 中式茗茶招待
- ♥ 免費麻雀耍樂
- ♥ 精美嘉賓題名冊乙本
- ♥ 以優惠價享用席前小食
- ♥ 五層結婚蛋糕供拍照及切餅儀式之用
- ♥ 每兩席奉送一張“威信停車場”免費泊車券 (每張五小時)
- ♥ Ebb & Flow Pâtisseries & Café 禮券八折優惠
- ♥ 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)

The following privileges will be offered:

- ♥ A glass of welcome drink for each guest upon arrival
- ♥ Free corkage for self-brought wine and hard liquor
- ♥ Complimentary use of in-house audio and visual equipment
- ♥ Elegant floral centerpiece for reception table and each dining table (according to seasonality)
- ♥ Complimentary use of tablecloths and seat covers
- ♥ Chinese tea to be served throughout event
- ♥ Mahjong facilities before dinner
- ♥ Exquisitely-designed guest signature book
- ♥ Special price for pre-dinner snacks
- ♥ A 5-tier mock-up wedding cake for photo shooting
- ♥ One complimentary car park coupon for every two tables valid for 5 hours each in Wilson Parking
- ♥ 20% Discount for gift voucher in Ebb & Flow Pâtisseries & Café
- ♥ Discount on published rate offered for bridal room and guest room

(Discount rate is subject to hotel's occupancy)



*萬豪旅享家 奬賞受條款及細則約束

*Earning of Marriott Bonvoy points is subject to terms & conditions of the programme



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凡惠顧十席或以上即享下列各項額外優惠:

For booking with minimum 10 tables of 10 - 12 persons, the following extra privileges will be offered:

- ❖ 於婚宴當晚入住豪華蜜月客房壹晚，另奉送翌晨房間內享用美式早餐或咖啡室自助早餐兩客
- ❖ 奉送六磅鮮果忌廉蛋糕
- ❖ One night stay in the Bridal Room on the wedding night with buffet breakfast at PLAYT or room service American set breakfast for 2 persons in the following morning
- ❖ Complimentary a 6-lb fresh fruit cream cake

升級酒水套餐 Beverage Enhancement Package:

每席港幣600元升級至三小時無限量供應特選紅白餐酒

HK\$600 per table of 10 - 12 persons for upgrading to unlimited serving of house red & white wines for 3 hours

條款及細則:

- ❖ 所有價格需另加一服務費
- ❖ 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
- ❖ 此優惠不可與其他推廣優惠、貴賓卡或折扣券同時使用
- ❖ 有效日期由2026年1月1日起至2027年5月31日 (不適用於指定日期)
- ❖ 查詢或預訂，請致電 (852) 2839 3332 或電郵至events@parklane.com.hk與宴會部聯絡

Terms & Conditions:

- ❖ All prices are subject to 10% service charge
- ❖ Seasonal ingredients on the menu may be subjected to change, depending on the availability
- ❖ The Park Lane Hong Kong, Autograph Collection reserves the right to alter the above menu prices and items due to unforeseeable market price fluctuations and availability
- ❖ This package cannot be used in conjunction with other promotional offers, VIP cards or other discount vouchers
- ❖ The above package is valid from 1 January 2026 to 31 May 2027 (Blackout dates apply)
- ❖ For enquiries and reservations, please contact our Events Team at (852) 2839 3332 or email to events@parklane.com.hk

Chinese Wedding Dinner

中式婚宴晚宴

中式婚宴晚宴菜譜 I Chinese Wedding Dinner Menu I

迎囍乳豬全體
Roasted Whole Suckling Pig

杏香脆蟹鉗
Deep-fried Stuffed Crab Claw

姬松茸海螺燉竹絲雞
Double-boiled Soup with Agaricus Mushroom
Sea Whelk and Silky Fowl

碧綠扣原隻鮑魚(八頭)
Braised Whole Abalone and Vegetable

清蒸海龍躉
Steamed Whole Sabah Garoupa

紅運脆皮燒雞
Roasted Crispy Chicken

錦繡炒香苗
Fried Rice with Diced BBQ Pork and Shrimp

蠔皇甫魚炆伊麵
Braised E-fu Noodle with Flatfish

蓮子百合紅豆沙
Sweetened Red Bean Soup with Lily Bulb and Lotus Seed

柏寧美點
Chinese Petits Fours

包括席間三小時無限量供應汽水、橙汁及特選啤酒
Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours

由即日起至2026年9月10日 From now to 10 September 2026

每席港幣\$13,888
HK\$13,888 per table of 10-12 persons

每席港幣\$15,888
HK\$15,888 per table of 10-12 persons

2026年9月11日至12月31日 From 11 September to 31 December 2026

每席港幣\$14,988
HK\$14,988 per table of 10-12 persons

每席港幣\$16,888
HK\$16,888 per table of 10-12 persons

2027年1月1日至5月31日 From 1 January to 31 May 2027

每席港幣\$15,988
HK\$15,988 per table of 10-12 persons

每席港幣\$17,888
HK\$17,888 per table of 10-12 persons

中式婚宴晚宴菜譜 II Chinese Wedding Dinner Menu II

迎囍乳豬全體
Roasted Whole Suckling Pig

黑松露翡翠炒蝦仁
Sautéed Shrimp with Vegetables and Black Truffle Sauce

黃金荔蓉帶子盒
Deep-fried Stuffed Scallop with Taro Paste

蟹肉扒雙寶蔬
Braised Vegetables with Crab Meat

舞茸菌海螺燉竹絲雞
Double-boiled Soup with Maitake Mushroom
Sea Whelk and Silky Fowl

碧綠花菇扣原隻鮑魚(八頭)
Braised Whole Abalone with Mushroom and Vegetable

清蒸海龍躉
Steamed Whole Sabah Garoupa

脆皮吊燒雞
Roasted Crispy Chicken

蟹籽菜粒炒香苗
Fried Rice with Crab Roe and Diced Vegetables

鮮菇炆伊麵
Braised E-fu Noodle with Mushroom

宮廷四寶茶
Royal Four Treasures Tea

柏寧美點
Chinese Petits Fours