

2025 Chinese Wedding Dinner Package

2025中式婚宴晚宴

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:

- ❖ 席間3小時無限量供應汽水、橙汁及特選啤酒
- ❖ 席前無酒精飲品供賓客享用 (每位一杯)
- ❖ 五層結婚蛋糕供拍照及切餅儀式之用
- ❖ 自攜酒免收開瓶費
- ❖ 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
- ❖ 免費提供場內影音設備
- ❖ 免費麻雀耍樂
- ❖ 中式茗茶招待
- ❖ 精美嘉賓題名冊乙本
- ❖ 以優惠價享用席前小食
- ❖ 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>

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:

- Unlimited serving of soft drinks, chilled orange juice and house beer for <u>3 hours</u>
- ❖ A glass of welcome drink for each guest upon arrival
- ❖ A 5-tier mock-up wedding cake for photo shooting and cake-cutting ceremony
- Free corkage for self-brought wine and hard liquor
- Elegant floral centerpiece for reception table and each dining table (according to seasonality)
- Complimentary use of seat covers and table cloth
- Complimentary use of in-house audio and visual equipment
- Mahjong facilities before dinner
- Chinese tea to be served throughout event
- Exquisitely-designed guest signature book
- Special price for pre-dinner snacks
- One complimentary car park coupon per 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)





AUTOGRAPH COLLECTION®

凡惠顧五席或以上即享下列額外優惠:

❖ 奉送三磅鮮忌廉蛋糕

凡惠顧十席或以上即享下列各項額外優惠:

- ❖ 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
- ❖ 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)
- ❖ 奉送六磅鮮忌廉蛋糕

升級酒水套餐:

- ❖ 每席港幣500元升級至5小時無限量供應汽水、橙汁及特選啤酒
- ❖ 每席港幣600元升級至3小時無限量供應汽水、橙汁、特選啤酒及特選紅白餐酒

For booking with minimum 5 tables of 10 - 12 persons, the following extra privileges will be offered:

❖ A 3-lbs fresh cream cake

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

- 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
- Chauffeured Mercedes Benz (S 350) limousine service with driver for 4 hours (decoration, tunnel fee and parking fee are excluded)
- A 6-lbs fresh cream cake

Beverage Enhancement Package:

- HK\$500 per table of 10 12 persons for upgrading to unlimited serving of soft drinks, chilled orange juice and house beer for 5 hours
- * HK\$600 per table of 10 12 persons for upgrading to unlimited serving of soft drinks, chilled orange juice, house beer and house red & white wines for 3 hours

條款及細則:

所有價格需另加一服務費 有效日期由2025年1月1日起至2025年12月30日 (不適用於2025年12月22,24-26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

此優惠不可與其他推廣優惠、貴賓卡或折扣券同時使用

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 The above package is valid from 1 January to 30 December 2025 (Blackout date: 22, 24 - 26 December 2025)

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, 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 voucher

For enquiries and reservations, please contact our Events Team at (852) 2839 3332 or email to events@parklane.com.hk





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

迎 囍 乳 豬 全 體 Roasted Whole Suckling Pig

杏香脆蟹鉗拼元貝蝦仁 Deep-fried Stuffed Crab Claw with Almond Slice Sautéed Scallop and Shrimp

姬松茸燉海螺 Double-boiled Soup with Agaricus Mushroom and Sea Whelk

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

> 清蒸老虎斑 Steamed Whole Tiger 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

每席港幣\$17,388, 另加一服務費 HK\$17,388 per table of 10-12 persons plus 10% service charge 中式婚宴晚宴菜譜 II Chinese Wedding Set Dinner Menu II

> 迎囍乳豬全體 Roasted Whole Suckling Pig

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

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

蟹肉扒雙寶蔬 Braised Vegetable with Crab Meat

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

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

> 清蒸老虎斑 Steamed Whole Tiger Garoupa

當紅炸子雞 Deep-fried Crispy Chicken

瑤柱蛋白炒香苗 Fried Rice with Shredded Conpoy and Egg White

金菇韮皇炆伊麵 Braised E-fu Noodle with Enoki Mushroom and Chives

> 冰花紅蓮燉雪耳 Double-boiled Snow Fungus and Red Date

> > 柏寧美點 Chinese Petits Fours

每席港幣\$18,388, 另加一服務費 HK\$18,388 per table of 10-12 persons plus 10% service charge

(不適用於2025年12 月 22, 24 – 26日) (Blackout date: 22, 24 – 26 December 2025)

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 changes, depending on the availability



AUTOGRAPH COLLECTION®

中式婚宴晚宴菜譜IV Chinese Wedding Set Dinner Menu IV

迎囍乳豬全體 Roasted Whole Suckling Pig

白松露鴛鴦帶子 Sautéed and Crispy Scallop with White Truffle Sauce

葡汁焗響螺 Baked Stuffed Sea Whelk in Portuguese Sauce

多子玉環瑤柱甫 Braised Marrow with Whole Conpoy and Garlic

鹿茸菌花膠燉雞 Double-boiled Soup with Fish Maw, Dried Velvet Mushroom and Chicken

碧綠遼參扣原隻鮑魚(六頭) Braised Whole Abalone with Sea Cucumber and Vegetable

> 清蒸東星斑 Steamed Whole Spotted Garoupa

脆皮桂花燒雞 Roasted Crispy Chicken with Osmanthus

> 福州燴香苗 Fried Rice in Fujian Style

上湯水餃伊麵 E-fu Noodle and Pork Dumpling in Supreme Broth

雪 膠 四 寶 茶 Double-boiled Snow Gum with Red Date and Logan Meat

> 柏寧美點 Chinese Petits Fours

每席港幣\$20,388, 另加一服務費 HK\$20,388 per table of 10-12 persons plus 10% service charge

中式婚宴晚宴菜譜III Chinese Wedding Set Dinner Menu III

> 迎囍乳豬全體 Roasted Whole Suckling Pig

金銀鴛鴦蝦球 Sautéed and Crispy Prawn

芝士焗釀蟹蓋 Baked Stuffed Crab Shell with Crab Meat and Cheese

> 翡翠玉環瑤柱甫 Braised Marrow with Whole Conpoy

松茸花膠燉竹絲雞 Double-boiled Soup with Fish Maw, Matsutake Mushroom and Silky Fowl

碧綠鵝掌扣原隻鮑魚(六頭) Braised Whole Abalone with Goose Web and Vegetable

> 清蒸海星斑 Steamed Whole Star Garoupa

脆皮蒜香燒雞 Roasted Crispy Chicken with Garlic

蟹籽鮮蝦炒香苗 Fried Rice with Crab Roes and Shrimp

上湯稻庭烏冬 Inaniwa Udon with Yunnan Ham and Vegetable in Supreme Broth

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

> 柏寧美點 Chinese Petits Fours

每席港幣\$19,388, 另加一服務費 HK\$19,388 per table of 10-12 persons plus 10% service charge

> (不適用於2025年12 月 22, 24 – 26日) (Blackout date: 22, 24 – 26 December 2025)

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