

2022 西式婚宴自助午餐 2022 Western Wedding Buffet Lunch Package

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. 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。 We provide professional ideas to tailor-make an exclusive wedding designed around your needs. 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。

The following Privileges will be offered:

婚宴套餐包括以下精選優惠:

- ❖ Unlimited serving of soft drinks, chilled orange juice and house beer for 2 hours
席間2小時無限量供應汽水、橙汁及特選啤酒
- ❖ A 5-tier mock-up wedding cake for photo shooting and cake-cutting ceremony
五層結婚蛋糕供拍照及切餅儀式之用
- ❖ Exquisitely-designed guest signature book
精美嘉賓題名冊乙本
- ❖ A glass of welcome drink for each guest upon arrival
席前無酒精飲品供賓客享用 (每位一杯)
- ❖ Chinese tea to be served throughout event
中式茗茶招待
- ❖ Complimentary invitation cards (12 sets per table, printing excluded)
奉送精美請柬 (每席十二套, 不包括印刷)
- ❖ Elegant floral centerpiece for reception table and each dining table (according to seasonality)
全場席上及接待處鮮花擺設 (根據季節性)
- ❖ Complimentary use of seat covers and table cloth
奉送全場桌布及椅套佈置
- ❖ One complimentary car park coupon per every 20 persons valid for 3 hours each in Wilson Parking
每二十位奉送一張“威信停車場”免費泊車券 (每張三小時)
- ❖ Free corkage for one bottle of self-brought hard liquor per table
自攜烈酒免收開瓶費 (每席乙枝計算)
- ❖ Complimentary use of in-house audio and visual equipment
免費提場內影音設備
- ❖ Special price for pre-lunch snacks
以優惠價享用席前小食
- ❖ Discount on published rate offered for bridal room and guest room (Discount rate is subject to hotel's occupancy)
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>

Beverage Enhancement Package升級酒水套餐:

HK\$80 per person upgrade to 2 hours unlimited serving of soft drink, chilled orange juice, house beer and house wines

每位港幣80元升級至2小時無限量供應汽水、橙汁、特選啤酒及特選餐酒

Terms & Conditions條款及細則:

All prices are subject to 10% service charge

所有價目需另加一服務費

The above package is valid until 30 December 2022

有效日期至2022年12月30日

Above package is applicable until 2:30pm and before

只適用於下午二時三十分前

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

不同之宴會廳及佳期均設最低消費

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

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

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

優惠及價目如有任何更改, 恕不另行通知

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

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

2022 婚宴自助午餐菜譜
2022 Wedding Buffet Lunch Menu

SEAFOOD STATION

Fresh Prawns, Blue Mussels with Cocktail Sauce, Shallot Vinegar and Lemon
鮮蝦及藍青口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 Passionfruit 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

刺身: 吞拿魚、三文魚、八爪魚、鯛魚

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 Chicken Curry and Papadums 印式雞咖哩配薄脆
Roasted Australian Beef Tenderloin with Shiitake Mushroom Sauce 燒澳洲牛柳配香菇汁
Pan-Fried Salmon with Spinach and Butter Sauce 香煎三文魚配菠菜牛油汁
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
Sweet and Sour Pork 甜酸咕嚕肉
Roasted Spring Chicken with Madeira Jus 燒春雞配馬德拉汁
Sautéed Seasonal Vegetable 清炒時令雜菜
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

DESSERT

Milk Chocolate Cake 牛奶朱古力蛋糕
Baked Cheese Cake 焗芝士蛋糕
Honey Panna Cotta 蜜糖奶凍
Mango Mousse 芒果慕絲
Tiramisu 意大利芝士餅
Dark Chocolate Brownies 黑朱古力班尼蛋糕
Chestnut Tart 栗子撻
Seasonal Fresh Fruit Salad 鮮雜果沙律

Coffee or Tea 咖啡或茶

每位港幣\$1,188另加一服務費

HK\$1,188 plus 10% service charge per person

此優惠只適用於2022年1月1日至2022年12月30日舉行之婚宴自助午餐

This menu is applicable to Wedding Buffet Lunch held from 1 January to 30 December 2022

Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 2 hours

A minimum guarantee of 50 persons is required for Wedding buffet lunch menu

此婚宴自助午餐菜譜最少預訂五十人

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