



## 2024 Western Wedding Buffet Dinner Package 2024 西式婚宴自助晚餐

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
- ❖ 奉送精美請柬 (每席八套, 不包括印刷)
- ❖ 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)
- ❖ 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 3 hours
- ❖ 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
- ❖ Complimentary invitation cards (8 sets per table, printing excluded)
- ❖ Special price for pre-dinner snacks
- ❖ One complimentary car park coupon per every two tables valid for 5 hours each in Wilson Parking
- ❖ Discount on published rate offered for bridal room and guest room (Discount rate is subject to hotel's occupancy)



**凡惠顧60人或以上即享下列額外優惠：**

- ❖ 奉送三磅鮮忌廉蛋糕

**凡惠顧120人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：**

- ❖ 每位港幣50元升級至5小時無限量供應汽水、橙汁及特選啤酒
- ❖ 每位港幣60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 60 persons, the following extra privileges will be offered:**

- ❖ A 3-lbs fresh cream cake

**For booking with minimum 120 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\$50 per person for upgrading to unlimited serving of soft drinks, chilled orange juice and house beer for 5 hours
- ❖ HK\$60 per person 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2024年1月1日起至2024年12月30日

(不適用於2024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、貴賓卡或折扣卷同時使用

查詢或預訂，請致電 (852) 2839 3332 或電郵至 [wedding@parklane.com.hk](mailto:wedding@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 2024

(Blackout date: 22, 24 - 26 December 2024)

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

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 Sales Team at (852) 2839 3332 or email to [wedding@parklane.com.hk](mailto:wedding@parklane.com.hk)

**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 Australian Rib Eye with Black Pepper Sauce  
燒澳洲肉眼扒配黑椒汁  
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\$1,450, 另加一服務費

HK\$1,450 per person plus 10% service charge

此優惠只適用於由2024年1月1日起至9月2日舉行之西式婚宴晚宴

This menu is applicable to Western Wedding Buffet Dinner held from  
1 January to 2 September 2024

每位港幣\$1,500, 另加一服務費

HK\$1,500 per person plus 10% service charge

此優惠只適用於由2024年9月3日起至12月30日舉行之西式婚宴晚宴

This menu is applicable to Western Wedding Buffet Dinner held from  
3 September to 30 December 2023

(不適用於2024年12月22, 24 - 26日)

(Blackout date: 22, 24 - 26 December 2024)

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