



南洋酒店

SOUTH PACIFIC HOTEL
HONG KONG

西式婚宴套餐 Western Wedding Package 2011

凡惠顧 100 人以上，均可享有以下各項優惠 <i>For parties over 100 persons, additional privileges will be offered as below:</i>	A	B	C
	\$338	\$388	\$428
豪華蜜月客房一晚 <i>Complimentary Deluxe Honeymoon Room</i>	<i>Deluxe Room</i>	<i>Deluxe Room</i>	<i>Suite Room</i>
奉送翌日於房間內享用豐富美式早餐 <i>American breakfast in room in the next morning</i>	♥	♥	♥
奉送蜜月房內果盤 <i>Welcome fruit basket for the wedding night</i>	♥	♥	♥
每席桌上擺設及迎賓檯精美花卉裝飾 <i>Table decoration and floral arrangement for the reception table</i>	♥	♥	♥
精緻五層結婚模型蛋糕供切餅儀式及拍照用 <i>Elegant five-tier display wedding cake for cake-cutting ceremony and photo shooting</i>	♥	♥	♥
鮮果忌廉結婚蛋糕 <i>Fresh fruit cream cake</i>	<i>5 pounds</i>	<i>5 pounds</i>	<i>8 pounds</i>
餐前迎賓雞尾酒 <i>Complimentary of non-alcoholic fruit punch bowl for cocktail</i>	<i>One Bowl</i>	<i>One Bowl</i>	<i>Two Bowls</i>
自來洋酒免收開瓶費(每席 1 瓶) <i>Free corkage for brought-in cognacs (1 bottle per table)</i>	♥	♥	♥
精裝嘉賓題名冊 <i>Classic Chinese guest signature book</i>	♥	♥	♥
每席奉送結婚喜帖八套(不包括印刷) <i>Eight sets of exquisite invitation cards (excluding printing)</i>	♥	♥	♥
西式禮堂牌匾 <i>Customized backdrop wordings in English</i>	♥	♥	♥
奉送全場華麗椅套 <i>Complimentary elegant seat covers for all tables</i>	♥	♥	♥
免費代客泊車兩部 <i>Two complimentary car parking spaces for private cars only</i>	♥	♥	♥
場地佈置優惠券 <i>"K & S Floral Decoration" cash coupon for wedding venue decoration</i>	♥	♥	♥
新娘花球, 襟花七五折優惠券 <i>Bridal's flower arrangement 25% discount by "K & S Flora Decoration"</i>	♥	♥	♥
新時代攝錄制作婚禮攝影錄影套餐現金券 <i>Cash coupon for purchasing video and photo shooting service</i>	♥	♥	♥
現代經典免費婚紗攝影套餐價值 HK\$4,688 及 另加送 HK\$1,000 現金券適用於購買婚紗或外租晚裝 <i>Modern Classic wedding photo package valued at HK\$4,688 & HK\$1,000 coupon for renting nightgown</i>	♥	♥	♥

西式婚宴套餐 *Western Wedding Package 2011*

酒水套餐 BEVERAGE PACKAGE A \$98 per person

席間無限量供應汽水、橙汁及精選啤酒 (3 小時)

Unlimited consumption of soft drinks, chilled orange juice and selected beer during dinner (3 hours)

酒水套餐 BEVERAGE PACKAGE B \$118 per person

席間無限量供應汽水、橙汁、精選啤酒及餐酒 (3 小時)

Unlimited consumption of soft drinks, chilled orange juice, selected beer and house red & white wine during dinner (3 hours)

- * 酒水套餐另加一服務費 The beverage packages are subject to 10% service charge.
- * 上述價格及優惠如有更改, 恕不另行通知 Prices and privileges are subject to change without prior notice.
- * 宴會廳設有最低消費 Minimum food and beverage consumption will be applied.

如有查詢，請致電宴會部 2831 1225。

For further queries, please call 2831 1225.

☞ 以上婚宴套餐適用於 2011 年 1 月 1 日至 2011 年 12 月 31 日 ☞

☞ The above wedding packages are valid from 1st January 2011 to 31st December 2011 ☞

西式婚宴套餐 *Western Wedding Package 2011*

Design Your Buffet Menu 自選菜式

	No. of Choice		
	HK\$338	HK\$388	HK\$428
Appetizers 冷盤	4	5	6
Salads 沙律	5	6	8
Soup 湯	1	1	2
Seafood on Ice 海鮮冰吧	1	1	2
Hot Entrees 熱盆	5	6	8
Side Dishes 熱配菜	3	4	5
Carving 燒烤肉車	1	1	1
Desserts 甜品	6	9	10
Total of Dishes 合共	26	33	42

Please make a ✓ for your choice of dishes (請用✓選擇)

Appetizers 冷盤

- | | | |
|--------------------------|-------|-------------------------------|
| <input type="checkbox"/> | 魚生刺身 | Assorted Sashimi |
| <input type="checkbox"/> | 日式冷麵 | Chilled Japanese Soba Noodles |
| <input type="checkbox"/> | 雜錦凍肉盤 | Assorted Cold Cut Platter |
| <input type="checkbox"/> | 雜錦壽司 | Assorted Sushi |
| <input type="checkbox"/> | 煙三文魚 | Smoked Salmon with Condiments |
| <input type="checkbox"/> | 煙鮫魚 | Smoked Tangini |
| <input type="checkbox"/> | 煙火腿 | Smoked Gammon Ham |
| <input type="checkbox"/> | 燒牛肉 | Roasted Beef Strip Loin |
| <input type="checkbox"/> | 五香牛腩 | Chinese Spicy Shin Beef |
| <input type="checkbox"/> | 迷你八爪魚 | Marinated Mini Octopus |
| <input type="checkbox"/> | 燈籠腸 | Mortadella |

Salads 沙律

- | | | |
|--------------------------|------------|--|
| <input type="checkbox"/> | 青菜沙律配什款沙律汁 | Mixed Green Salad with Selection of Dressing
(French, Thousand Island, Italian and Vinaigrette) |
| <input type="checkbox"/> | 蕃茄軟芝士沙律 | Tomato and Mozzarella Salad with Pesto |
| <input type="checkbox"/> | 泰式牛肉沙律 | Thai Beef Salad |
| <input type="checkbox"/> | 雜果鮮蝦沙律 | Shrimp and Fresh Fruit Salad |
| <input type="checkbox"/> | 咖喱雞蛋沙律 | Curry Egg Salad |
| <input type="checkbox"/> | 泰式鳳爪沙律 | Thai Chicken Feet Salad |
| <input type="checkbox"/> | 吞拿魚什椒沙律 | Tuna and Roasted Bell Pepper Salad |
| <input type="checkbox"/> | 意大利粉火腿沙律 | Ham and Pasta Salad |
| <input type="checkbox"/> | 德國薯仔沙律 | German Potato Salad |
| <input type="checkbox"/> | 紅菜頭蘋果沙律 | Beetroot and Apple Salad |
| <input type="checkbox"/> | 蟹肉粟米沙律 | Crab Meat and Sweet Corn Salad |



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Soups 湯

Western 西式

- | | | |
|--------------------------|----------|--|
| <input type="checkbox"/> | 美國雜菜湯 | American Vegetable Soup |
| <input type="checkbox"/> | 波士頓蜆肉周打湯 | Boston Clam Chowder |
| <input type="checkbox"/> | 野菌忌廉湯 | Cream of Wild Mushroom |
| <input type="checkbox"/> | 南瓜杏仁湯 | Pumpkin with Almond Soup |
| <input type="checkbox"/> | 西蘭花忌廉湯 | Cream of Broccoli |
| (配各式麵包及牛油) | | served with Selection of Bread and Butter) |

Chinese 中式

- | | | |
|--------------------------|-------|------------------------------|
| <input type="checkbox"/> | 冬茸瑤柱羹 | Conpoy and Winter Melon Soup |
| <input type="checkbox"/> | 紫菜海鮮羹 | Seafood and Seaweed Soup |
| <input type="checkbox"/> | 酸辣豆腐羹 | Hot and Sour Soup |

如選以下其中一款, 每位需另加\$88 及加一服務費

(A supplement of \$88 per person plus 10% service charge is required for selecting one of the following items)

- | | | |
|--------------------------|-------|--|
| <input type="checkbox"/> | 黃金燕窩翅 | Shark's Fin Broth with Pumpkin and Bird's Nest |
| <input type="checkbox"/> | 龍蝦海皇翅 | Shark's Fin Broth with Lobster and Seafood |
| <input type="checkbox"/> | 金湯海皇翅 | Shark's Fin Broth with Pumpkin and Seafood |
| <input type="checkbox"/> | 鮑魚竹笙翅 | Shark's Fin Broth with Abalone and Bamboo Pith |

Seafood on Ice 海鮮冰吧

- | | | |
|--------------------------|---------|-------------------------|
| <input type="checkbox"/> | 翡翠螺 | Jade Snail |
| <input type="checkbox"/> | 凍中蝦 | Prawn |
| <input type="checkbox"/> | 加拿大雪花蟹爪 | Canadian Snow Crab Claw |
| <input type="checkbox"/> | 半殼青口 | Mussel |
| <input type="checkbox"/> | 半殼帶子 | Scallop |

Hot Entrees 熱盤

Western 西式

- | | | |
|--------------------------|-----------|--|
| <input type="checkbox"/> | 蜜汁燒排骨 | Pork Spare Ribs Glazed with Maple Syrup |
| <input type="checkbox"/> | 什菌燴牛仔肉 | Blanquette of Veal |
| <input type="checkbox"/> | 意大利式香蒜雞扒 | Roasted Chicken Thigh Italian Style with Balsamic Dressing |
| <input type="checkbox"/> | 三文魚柳配香檳汁 | Poached Salmon Fillet with Champagne Sauce |
| <input type="checkbox"/> | 煎牛柳配蕃茄香草汁 | Beef Tenderloin with Tomato and Tarragon Jus |
| <input type="checkbox"/> | 炸多魚柳他他汁 | Deep-fried Fish Fillet with Tabasco Tartar Sauce |
| <input type="checkbox"/> | 什菜燴羊肉 | Braised Lamb Ragout with Root Vegetable |
| <input type="checkbox"/> | 燒豬柳 | Roasted Pork Loin Boneless with Gravy Sauce |
| <input type="checkbox"/> | 炸芝士火腿夾雞胸 | Deep Fried Chicken Cordon Bleu with Tartar Sauce |
| <input type="checkbox"/> | 青咖喱雞 | Green Curry Chicken |



西式婚宴套餐 *Western Wedding Package 2011*

Hot Entrees 熱盤

Asian 亞洲

- | | | |
|--------------------------|--------|--|
| <input type="checkbox"/> | 清蒸大鱸魚 | Steamed Sea Bass with Soy Sauce |
| <input type="checkbox"/> | 京都排骨 | Deep-fried Pork Spare Rib with Sweetened Sauce |
| <input type="checkbox"/> | 泰式紅咖喱雞 | Thai Red Curry Chicken |
| <input type="checkbox"/> | 西蘭花炒斑球 | Sautéed Broccoli with Fish Fillet |
| <input type="checkbox"/> | 春卷 | Spring Roll |
| <input type="checkbox"/> | 香芒炒牛肉 | Stir-fried Beef Fillet with Mango |
| <input type="checkbox"/> | 印度咖喱羊肉 | Indian Lamb Curry |

Hot Side Dishes 熱配菜

Vegetables and Potatoes 時蔬及馬鈴薯

- | | | |
|--------------------------|--------|----------------------------------|
| <input type="checkbox"/> | 芝士焗南瓜 | Gratin of Pumpkin |
| <input type="checkbox"/> | 煙肉炒椰菜仔 | Brussels Sprout with Bacon |
| <input type="checkbox"/> | 牛油什菜 | Butter Mixed Vegetable |
| <input type="checkbox"/> | 美國焗薯 | Baked U.S. Potato with Condiment |
| <input type="checkbox"/> | 洋蔥炒薯片 | Lyonnais Potatoes |
| <input type="checkbox"/> | 鮮菇扒津白 | Straw Mushroom & Chinese Cabbage |
| <input type="checkbox"/> | 芝士焗椰菜花 | Cheese Sauce With Cauliflower |
| <input type="checkbox"/> | 香草燒甜薯 | Roasted Herbed Sweet Potato |
| <input type="checkbox"/> | 清炒時蔬 | Stir-Fried Seasonal Vegetable |

Pasta 意粉

- | | | |
|--------------------------|-----------|------------------------------|
| <input type="checkbox"/> | 肉醬意粉 | Spaghetti Bolognese |
| <input type="checkbox"/> | 火腿白菌長通粉 | Penne Carbonara |
| <input type="checkbox"/> | 蕃茄茸螺絲粉 | Fussili with Tomato Concasse |
| <input type="checkbox"/> | 雜菜絲炆麵 | Bean-sprout fried Egg noodle |
| <input type="checkbox"/> | 焗素菜意大利千層麵 | Vegetable Lasagna |

Rice and Noodle 粉麵及飯類

- | | | |
|--------------------------|----------|--|
| <input type="checkbox"/> | 炒貴刁 | Chow Kwai Teow |
| <input type="checkbox"/> | 干燒伊麵 | Fried E-Fu Noodles |
| <input type="checkbox"/> | 星加坡炒米粉 | Fried Singapore Rice Vermicelli |
| <input type="checkbox"/> | 咸魚雞粒炒飯 | Fried Rice with Salted Fish and Chicken |
| <input type="checkbox"/> | 生炒牛崧飯 | Fried Rice with Minced Beef |
| <input type="checkbox"/> | 揚洲炒飯 | Shrimp Fried Rice |
| <input type="checkbox"/> | 鮮菠蘿炒飯 | Fresh Pineapple Fried Rice |
| <input type="checkbox"/> | 焗南瓜栗子荷葉飯 | Baked Rice with Pumpkin and Chestnut Wrapped with Lotus Leaf |
| <input type="checkbox"/> | 焗豬扒飯 | Baked Pork Chop with Fried Rice |
| <input type="checkbox"/> | 瑤柱玉蘭蛋白炒飯 | Fried Rice with Conpoy, Kale & Egg White |
| <input type="checkbox"/> | 豉油皇素菜炒麵 | Fried Noodle with Vegetables in Superior Soya Sauce |



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Wagon 燒烤類

- | | | |
|--------------------------|----------|---|
| <input type="checkbox"/> | 紐西蘭香草燒羊腩 | Roasted New Zealand Leg of Lamb with Mustard Sauce |
| <input type="checkbox"/> | 蜜汁燒火腿 | Baked Honey Glazed Ham with Pineapple Gravy |
| <input type="checkbox"/> | 紐西蘭燒肉眼 | Roasted New Zealand Sirloin Rib Eye with Red Wine Jus |
| <input type="checkbox"/> | 焗菠蘿火腿 | Baked Pineapple Gammon Ham |
| <input type="checkbox"/> | 香草芥菜燒豬柳 | Roasted Pork Loin with Mustard & Herbs |

Desserts 甜品

- | | | |
|--------------------------|---------|--|
| <input type="checkbox"/> | 蘋果卷 | Apple Strudel |
| <input type="checkbox"/> | 車厘子撻 | Baked Cheery Flan |
| <input type="checkbox"/> | 西摩連拿熱布甸 | Hot Semolina Pudding |
| <input type="checkbox"/> | 咖啡忌廉餅 | Mocca Cream Cake |
| <input type="checkbox"/> | 焦糖燉蛋 | Caramel Custard |
| <input type="checkbox"/> | 什果仁撻 | Mixed Nut Tart |
| <input type="checkbox"/> | 熱情果毛士 | Passion Fruit Mousse |
| <input type="checkbox"/> | 黑車厘芝士餅 | Dark Cherries Cheese Cake |
| <input type="checkbox"/> | 栗子忌廉蛋糕 | Chestnut Cream Cake |
| <input type="checkbox"/> | 檸檬奶凍 | Lemon Bavaroise |
| <input type="checkbox"/> | 香滑芝麻糊 | Sweetened Sesame Cream Soup |
| <input type="checkbox"/> | 法式什餅 | Assorted French Pastries |
| <input type="checkbox"/> | 意大利芝士餅 | Tiramisu |
| <input type="checkbox"/> | 朱古力毛士 | Chocolate Mousse |
| <input type="checkbox"/> | 芒果布甸 | Mango Pudding |
| <input type="checkbox"/> | 什果啫喱 | Fruit Jelly |
| <input type="checkbox"/> | 黑森林蛋糕 | Black Forest Cake |
| <input type="checkbox"/> | 鮮果盤 | Fresh Fruit Slices |
| <input type="checkbox"/> | 紐約芝士蛋糕 | New York Cheese Cake |
| <input type="checkbox"/> | 香橙焦糖吉士 | Orange Cream Caramel |
| <input type="checkbox"/> | 迷你蛋撻 | Mini Egg Custard Tarts |
| <input type="checkbox"/> | 椰絲者喱糖 | Coconut Jelly Candies |
| <input type="checkbox"/> | 濃味朱古力餅 | Double Chocolate Brownies with White Chocolate |

咖啡 或 茶

Coffee or Tea