

## 西式婚宴套餐 *Western Wedding Package 2012*

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
	\$388	\$448	\$498
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 Grill Cafe 享用豐富自助早餐 <i>Buffet breakfast in Grill Cafe 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 &amp; 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 &amp; 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 &amp; HK\$1,000 coupon for renting nightgown</i>	♥	♥	♥

## 西式婚宴套餐 *Western Wedding Package 2012*

### 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)

- \* 另加一服務費 The prices 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** 或電郵至 **[bqsm@southpacifichotel.com.hk](mailto:bqsm@southpacifichotel.com.hk)**  
For further queries, please call **2831 1225** or email to **[bqsm@southpacifichotel.com.hk](mailto:bqsm@southpacifichotel.com.hk)**.

☞ 以上婚宴套餐適用於 2012 年 1 月 1 日至 2012 年 12 月 31 日 ☞  
☞ The above wedding packages are valid from 1<sup>st</sup> January 2012 to 31<sup>st</sup> December 2012 ☞

## 西式婚宴套餐 *Western Wedding Package 2012*

### Design Your Buffet Menu 自選菜式

	No. of Choice		
	HK\$388	HK\$448	HK\$498
Appetizers 冷盤	4	5	6
Salads 沙律	5	6	7
Soup 湯	1	2	2
Seafood on Ice 海鮮冰吧	1	1	2
Hot Entrees 熱盆	5	6	7
Side Dishes 熱配菜	3	4	5
Carving 燒烤肉車	1	1	1
Desserts 甜品	6	7	8
Total of Dishes 合共	26	32	38

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

#### Appetizers 冷盤

- |                                    |                               |
|------------------------------------|-------------------------------|
| <input type="checkbox"/> 特色什款魚生刺身  | Assorted Sashimi              |
| <input type="checkbox"/> 黑椒牛肉      | Beef Pastrami                 |
| <input type="checkbox"/> 加拿大雪花蟹爪   | Canadian Snow Crab Legs       |
| <input type="checkbox"/> 雜錦壽司      | Assorted Sushi                |
| <input type="checkbox"/> 凍半壳青口     | Mussels in Half Shell         |
| <input type="checkbox"/> 粵式五香牛腩    | Chinese Spicy Shin Beef       |
| <input type="checkbox"/> 凍鮮中蝦      | Fresh Prawn in Shell          |
| <input type="checkbox"/> 日式冷麵      | Japanese Cold Noodles         |
| <input type="checkbox"/> 雜錦凍肉盤     | Assorted Cold Cuts            |
| <input type="checkbox"/> 燈籠腸       | Mortadella                    |
| <input type="checkbox"/> 煙鮫魚柳      | Smoked Tangini                |
| <input type="checkbox"/> 意大利鮮果巴馬火腿 | Parma Ham with Melon          |
| <input type="checkbox"/> 香草燒牛肉     | Roasted Beef Striploin        |
| <input type="checkbox"/> 煙三文魚      | Smoked Salmon with Condiments |

## 西式婚宴套餐 *Western Wedding Package 2012*

### Salads 沙律

- |                          |             |  |
|--------------------------|-------------|--|
| <input type="checkbox"/> | 牛油果鮮蝦沙律     | Avocado with Shrimps                                     |
| <input type="checkbox"/> | 蟹肉粟米沙律      | Crab Meat and Sweet Corn Salad                           |
| <input type="checkbox"/> | 香蕉蜜桃沙律      | Banana and Peach Salad                                   |
| <input type="checkbox"/> | 香橙酸椰菜沙律     | Cole Slaw with Orange Salad                              |
| <input type="checkbox"/> | 紅菜頭蘋果沙律     | Beetroot and Apple Salad                                 |
| <input type="checkbox"/> | 夏威夷菠蘿雞肉沙律   | Chicken and Pineapple Salad                              |
| <input type="checkbox"/> | 泰式青木瓜沙律     | Green Papaya Salad                                       |
| <input type="checkbox"/> | 咖喱雞蛋沙律      | Curry Egg Salad  |
| <input type="checkbox"/> | 黑醋鮮菌香草沙律    | Fresh Mushroom and Herb Salad with Balsemico Vinaigrette |
| <input type="checkbox"/> | 德國芥末薯仔沙律    | German Potato Salad                                      |
| <input type="checkbox"/> | 意大利粉火腿沙律    | Ham and Pasta Salad                                      |
| <input type="checkbox"/> | 泰式海鮮沙律      | Thai Seafood Salad                                       |
| <input type="checkbox"/> | 日式青瓜蟹籽沙律    | Japanese Crab Roe Salad                                  |
| <input type="checkbox"/> | 煙鴨片伴蘑菇沙律    | Marinated Mushroom Salad with Pinenuts and Smoked Duck   |
| <input type="checkbox"/> | 雜果鮮蝦沙律      | Shrimp and Fresh Fruit Salad                             |
| <input type="checkbox"/> | 新鮮沙律菜配什款沙律汁 | Mixed Green Salad with Selection of Dressing             |
| <input type="checkbox"/> | 煙青口小青瓜沙律    | Smoked Mussel Salad                                      |
| <input type="checkbox"/> | 香草蕃茄軟芝士沙律   | Tomato and Mozzarella Salad with Pesto                   |
| <input type="checkbox"/> | 泰式牛肉沙律      | Spicy Thai Beef Salad with Crispy Greens                 |
| <input type="checkbox"/> | 吞拿魚雞蛋沙律     | Tuna and Egg Salad                                       |
| <input type="checkbox"/> | 華多夫蘋果合桃雞肉沙律 | Waldorf Salad with Chicken                               |

### Soups 湯

#### *Western 西式*

- |                          |          |  |
|--------------------------|----------|--|
| <input type="checkbox"/> | 美國雜菜湯    | American Vegetable Soup                    |
| <input type="checkbox"/> | 波士頓周打海鮮湯 | Boston Seafood Chowder                     |
| <input type="checkbox"/> | 野菌忌廉湯    | Cream of Wild Mushroom                     |
| <input type="checkbox"/> | 香茅黃薑鮮魚湯  | Fish Soup with Lemon Grass and Turmeric    |
| <input type="checkbox"/> | 法國式洋蔥湯   | French Onion Soup                          |
| <input type="checkbox"/> | 龍蝦野菌湯    | Lox Bisque with Wild Mushroom              |
| <input type="checkbox"/> | 南瓜杏仁湯    | Pumpkin Soup with Almond                   |
| <input type="checkbox"/> | 鮮蝦紅燈籠椒湯  | Red Capsicum Soup with Shrimp              |
| <input type="checkbox"/> | 俄羅斯雜菜湯   | Russian Bortsch                            |
| (配各式麵包及牛油)               |          | Served with Selection of Bread and Butter) |

#### *Chinese 中式*

- |                          |       |  |
|--------------------------|-------|--|
| <input type="checkbox"/> | 菲黃瑤柱羹 | Chinese Conpoy Soup                          |
| <input type="checkbox"/> | 香茜牛肉羹 | Minced Beef Soup with Coriander              |
| <input type="checkbox"/> | 冬茸瑤柱羹 | Conpoy and Winter Melon Soup                 |
| <input type="checkbox"/> | 蟹肉豆腐羹 | Crab Meat and Bean Curd Broth with Egg White |

## 西式婚宴套餐 *Western Wedding Package 2012*

### Seafood on Ice 海鮮冰吧

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

### Hot Entrees 熱盤

#### Western 西式

- |                          |             |   |
|--------------------------|-------------|---|
| <input type="checkbox"/> | 天然海鹽焗原條海鱸   | Baked Whole Seabass with Fresh Herbs and Natural Sea Salt |
| <input type="checkbox"/> | 君度香橙燒排骨     | Roasted Spare Rib with Orange Honey Sauce                 |
| <input type="checkbox"/> | 焗三文魚配葡萄酒蜆肉汁 | Baked Salmon Fillet with White Wine Clam Sauce            |
| <input type="checkbox"/> | 燴海鮮配芝士忌廉汁   | Braised Seafood with Mornay Sauce                         |
| <input type="checkbox"/> | 香煎牛柳配青胡椒汁   | Beef Tenderloin with Green Pepper Corn Sauce              |
| <input type="checkbox"/> | 蜜汁燒香草羊扒     | Roasted Rack of Lamb with Rosemary Honey Glaze            |
| <input type="checkbox"/> | 法國式紅酒燴雞     | Braised Chicken in Burgundy Red Wine Sauce                |
| <input type="checkbox"/> | 文也香煎龍脷魚柳    | Pan-fried Sole Fillet Meuniere with Herbs and Lemon       |
| <input type="checkbox"/> | 什菜燴羊肉       | Braised Lamb Ragout with Root Vegetable                   |
| <input type="checkbox"/> | 欖油煎新西蘭西冷牛扒  | Pan-fried N.Z Beef with Olive Oil                         |
| <input type="checkbox"/> | 意大利馬沙拿酒燴雞   | Braised Chicken Boneless with Marsala Wine Sauce          |
| <input type="checkbox"/> | 燒豬柳配洋蔥紅酒汁   | Roasted Pork Loin with Onion Red Wine Sauce               |
| <input type="checkbox"/> | 印度咖喱羊肉      | Indian Lamb Curry   |

#### Asian 亞洲

- |                          |         |  |
|--------------------------|---------|--|
| <input type="checkbox"/> | 鮑貝鮮蝦炒時蔬 | Wok-fried Prawn & Clam with Seasonal Vegetable |
| <input type="checkbox"/> | 柱侯青蒜炆牛腩 | Stewed Brisket of Beef with Chinese Leek       |
| <input type="checkbox"/> | 椒鹽焗豬排   | Baked Pork Spare Ribs with Spicy Salt          |
| <input type="checkbox"/> | 西芹炒蝦仁   | Sauteed Fresh Shrimp with Celery               |
| <input type="checkbox"/> | 普寧脆皮燒雞  | Deep-fried Crispy Chicken with Punning Sauce   |
| <input type="checkbox"/> | 碧綠炒花莖片  | Sautéed Sliced Cuttlefish with Vegetable       |
| <input type="checkbox"/> | 清蒸大鱸魚   | Steamed Sea Bass with Soy Sauce                |
| <input type="checkbox"/> | 椰香葡國滑雞  | Braised Chicken Boneless in Portuguese Style   |
| <input type="checkbox"/> | 西蘭花炒斑球  | Sauteed Broccoli with Fish Fillet              |
| <input type="checkbox"/> | 鳳梨咕嚕肉   | Sweet and Sour Pork with Pineapple             |

## 西式婚宴套餐 *Western Wedding Package 2012*

### Hot Side Dishes 熱配菜

#### *Vegetables and Potatoes 時蔬及馬鈴薯*

- |                          |         |  |
|--------------------------|---------|--|
| <input type="checkbox"/> | 芝士焗椰菜花  | Baked Cauliflower with Cheese                      |
| <input type="checkbox"/> | 香草蜜糖甘筍  | Honey Glazed Carrot with Thyme                     |
| <input type="checkbox"/> | 牛油杏片西蘭花 | Broccoli with Almonds                              |
| <input type="checkbox"/> | 泮水素芹香   | Stir-fried Seasonal Vegetable with Sliced Lotus    |
| <input type="checkbox"/> | 羅漢齋     | Lo-Hon Vegetarian                                  |
| <input type="checkbox"/> | 美國焗薯    | Baked U.S. Potato with Condiment                   |
| <input type="checkbox"/> | 欖油杏仁炒時蔬 | Sautéed Mix Vegetable in Almond Olives Oil         |
| <input type="checkbox"/> | 法式洋蔥炒薯片 | Lyonnais Potatoes                                  |
| <input type="checkbox"/> | 葡汁焗時蔬   | Oven-baked Garden Vegetables with Portuguese Sauce |
| <input type="checkbox"/> | 煙肉炒椰菜仔  | Brussels Sprout with Bacon                         |
| <input type="checkbox"/> | 魚湯鮮奶浸時蔬 | Poached Vegetable in Fish Stock with Milk          |
| <input type="checkbox"/> | 瑤柱雙寶蔬   | Braised Twin Seasonal Vegetable topped with Conpoy |
| <input type="checkbox"/> | 清炒時蔬    | Stir-fried Seasonal Vegetable                      |

#### *Pasta 意粉*

- |                          |           |   |
|--------------------------|-----------|---|
| <input type="checkbox"/> | 雜菜絲炆麵     | Bean-sprout fried Egg noodle                        |
| <input type="checkbox"/> | 蕃茄茸螺絲粉    | Fussili with Tomato Concasse                        |
| <input type="checkbox"/> | 火腿白菌長通粉   | Penne Carbonara                                     |
| <input type="checkbox"/> | 海鮮芝士忌廉汁蛋麵 | Seafood Fettuccini Tossed with Creamy Alfredo Sauce |
| <input type="checkbox"/> | 香草焗肉醬意粉   | Spaghetti Bolognese                                 |
| <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"/> | 雲腿蝦仁炒飯   | Fried Rice with Yuman Ham and Shrimp Meat                    |
| <input type="checkbox"/> | 干燒伊府麵    | Fried E-Fu Noodles   |
| <input type="checkbox"/> | 檳城炒貴刁    | Chow Kwai Teow   |
| <input type="checkbox"/> | 生炒牛崧飯    | Fried Rice with Minced Beef                                  |
| <input type="checkbox"/> | 焗豬扒飯     | Baked Pork Chop with Fried Rice                              |
| <input type="checkbox"/> | 咸魚雞粒炒飯   | Fried Rice with Salted Fish and Chicken                      |
| <input type="checkbox"/> | 豉油皇素菜炒麵  | Fried Noodle with Vegetables in Superior Soya Sauce          |
| <input type="checkbox"/> | 焗南瓜栗子荷葉飯 | Baked Rice with Pumpkin and Chestnut Wrapped with Lotus Leaf |
| <input type="checkbox"/> | 鮮菠蘿炒飯    | Fresh Pineapple Fried Rice                                   |
| <input type="checkbox"/> | 玉蘭瑤柱炒飯   | Fried Rice with Conpoy and Green Kale                        |
| <input type="checkbox"/> | 揚洲炒飯     | Shrimp Fried Rice  |
| <input type="checkbox"/> | 新加坡炒米粉   | Fried Rice Vermicelli Singapore Style                        |

## 西式婚宴套餐 *Western Wedding Package 2012*

### Wagon 燒烤類

- |                          |             |   |
|--------------------------|-------------|---|
| <input type="checkbox"/> | 紐西蘭燒肉眼      | Roasted New Zealand Sirloin Rib Eye with Red Wine Jus |
| <input type="checkbox"/> | 海盜式燒香辣羊腩肉   | Roasted Spicy Lamb Leg Boneless with Mixed Herbs      |
| <input type="checkbox"/> | 蜜汁燒火腿       | Baked Honey Glazed Ham with Pineapple Gravy           |
| <input type="checkbox"/> | 燒西冷牛肉配紅酒汁   | Roasted Sirloin of Beef with Red Wine Jus             |
| <input type="checkbox"/> | 蜜餞煙豬排配芥末砵酒汁 | Maple Glazed Smoked Pork loin with Port Wine Sauce    |
| <input type="checkbox"/> | 紐西蘭香草燒羊腩肚   | Roasted New Zealand Leg of Lamb with Mustard Sauce    |
| <input type="checkbox"/> | 焗菠蘿火腿       | Baked Pineapple Gammon Ham                            |
| <input type="checkbox"/> | 香草芥茉燒豬柳     | Roasted Pork Loin with Mustard & Herbs                |

### Desserts 甜品

- |                          |         |  |
|--------------------------|---------|--|
| <input type="checkbox"/> | 美國芝士餅   | American Cheese Cake                           |
| <input type="checkbox"/> | 焦糖燉蛋    | Caramel Custard                                |
| <input type="checkbox"/> | 蘋果奶凍    | Apple Charlotte                                |
| <input type="checkbox"/> | 黑森林蛋糕   | Black Forest Cake                              |
| <input type="checkbox"/> | 栗子忌廉蛋糕  | Chestnut Cream Cake                            |
| <input type="checkbox"/> | 法式什餅    | Assorted French Pastries                       |
| <input type="checkbox"/> | 朱古力毛士   | Chocolate Mousse                               |
| <input type="checkbox"/> | 蘋果卷     | Apple Strudel                                  |
| <input type="checkbox"/> | 椰絲啫喱糖   | Coconut Jelly Candies                          |
| <input type="checkbox"/> | 忌廉巴夫    | Cream Puff                                     |
| <input type="checkbox"/> | 法式焗雞蛋布甸 | Crème Brulee                                   |
| <input type="checkbox"/> | 黑車厘芝士餅  | Dark Cherries Cheese Cake                      |
| <input type="checkbox"/> | 濃味朱古力餅  | Double Chocolate Brownies with White Chocolate |
| <input type="checkbox"/> | 鮮什果忌廉蛋糕 | Fresh Fruit Cream Cake                         |
| <input type="checkbox"/> | 西摩連拿熱布甸 | Hot Semolina Pudding                           |
| <input type="checkbox"/> | 鮮果盤     | Fresh Fruit Slices                             |
| <input type="checkbox"/> | 檸檬奶凍    | Lemon Bavaroise                                |
| <input type="checkbox"/> | 芒果布甸    | Mango Pudding                                  |
| <input type="checkbox"/> | 迷你蛋撻    | Mini Egg Custard Tarts                         |
| <input type="checkbox"/> | 咖啡忌廉餅   | Mocca Cream Cake                               |
| <input type="checkbox"/> | 什果仁撻    | Mixed Nut Tart                                 |
| <input type="checkbox"/> | 芒果毛士    | Mango Mousse                                   |
| <input type="checkbox"/> | 香橙焦糖吉士  | Orange Cream Caramel                           |
| <input type="checkbox"/> | 什果啫喱    | Fruit Jelly                                    |
| <input type="checkbox"/> | 熱情果慕絲   | Passion Fruit Mousse                           |
| <input type="checkbox"/> | 紅豆布甸    | Red Bean Pudding                               |
| <input type="checkbox"/> | 香滑芝麻糊   | Sweetened Sesame Cream Soup                    |
| <input type="checkbox"/> | 意大利芝士餅  | Tiramisu                                       |

### 咖啡 或 茶

### Coffee or Tea