

Sensational Bliss

Lunch at Kerry

Applicable to new bookings with wedding dates from now until 31 August 2026 (Blackout dates apply)
Special minimum food and beverage consumption with terms & conditions applied.

For wedding banquets with a minimum of 6 tables of 10 - 12 persons,
we are delighted to propose the below special package for your wedding:

MENU & BEVERAGE

- Custom-made wedding lunch menu at HK\$12,888 per table of 10 - 12 persons
- Menu includes an unlimited serving of orange juice, soft drinks, house beer and mineral water for two hours

PACKAGE PRIVILEGES

- Mock-up wedding cake provided for cake cutting ceremony
- One complimentary bottle of house champagne for toasting
- Complimentary corkage for one bottle of spirit or wine for each dining table
- Complimentary invitation cards (excluded printing)
- Standard fresh floral centerpieces for all dining tables
- Two complimentary valet parking spaces at the hotel
- Use of built-in AV equipment

Above prices are subject to 10% service charge

For reservations or enquiries,
please contact our Events Management Department
on (852) 2252 5805 or e-mail to events.khhk@shangri-la.com



KERRY HOTEL
Hong Kong
香港嘉里酒店

Sensational Bliss

Lunch at Kerry

適用於由即日起至2026年8月31日假座於香港嘉里酒店設宴(指定日子不適用)
另設餐飲最低消費，詳情請參閱條款及細則

凡惠顧滿 6 席或以上 (每席10至12人計)，即可享以下午宴套餐優惠：

午宴菜譜及飲品套餐

- 精選中式午宴菜譜每席港幣12,888元 (供每席10至12人享用)
- 套餐包括於午宴席間享用兩小時無限量供應橙汁、汽水、啤酒及礦泉水

套餐禮遇

- 華麗結婚蛋糕乙個供拍照之用
- 香檳乙瓶供祝酒用
- 免自攜洋酒開瓶費，每席乙瓶
- 免費邀請卡 (不包括印刷)
- 席上豪華鮮花擺設
- 免費泊車位 2 個
- 免費使用酒店影音設備

以上價格另收加一服務費

預約及查詢，
請致電 (852) 2252 5805 或電郵至 events.khhk@shangri-la.com
與宴會及會議統籌部聯絡



KERRY HOTEL
Hong Kong
香港嘉里酒店

Sensational Bliss

Lunch at Kerry

Applicable to new bookings with wedding dates from now until 31 August 2026 (Blackout dates apply)

Special minimum food and beverage consumption with terms & conditions applied.

適用於由即日起至2026年8月31日假座於香港嘉里酒店設宴(指定日子不適用)

另設餐飲最低消費，詳情請參閱條款及細則

Roasted Whole Suckling Pig

鴻運乳豬全體

Sautéed Shrimps with Lily Bulbs and Honey Peas

蜜豆百合蝦球

Mashed Winter Melon Soup with Peach Resin and Crab Meat

蟹肉桃膠冬茸羹

Braised Whole Abalone with Seasonal Vegetables in Oyster Sauce

碧綠蠔皇原隻湯鮑

Steamed Giant Garoupa

清蒸大海斑

Deep-fried Crispy Chicken

當紅炸子雞

Steamed Rice Wrapped in Lotus Leaves

飄香荷葉飯

Braised E-fu Noodles with Shrimp Roes and Wild Mushrooms

蝦子野菌炆伊麵

Double-boiled Sweetened Red Dates Soup with Lotus Seeds and Snow Fungus

紅棗蓮子燉雪耳

Chinese Petits Fours

美點雙輝