

# Wedding

## DINNER PACKAGE 2024-2025

Applicable to new bookings with wedding dates from now until 31 August 2025 (Blackout dates apply) with a minimum food and beverage consumption. Terms & conditions apply.

For a booking of 15 tables minimum, the Wedding Dinner Package 2024-2025 includes:

### MENU

- Wedding dinner menus with rates starting from HK\$14,988\* per table of 10 - 12 persons

### BEVERAGE

- Beverage package is priced at HK\$2,880\* per table of 10 - 12 guests with an unlimited serving of fresh orange juice, soft drinks, beer and mineral water for four hours.
- Supplement of HK\$880\* per table of 10 - 12 guests to include unlimited serving of house wines for four hours

### YOUR WEDDING SUITE

- One-night accommodation in an Executive Sea View Suite for two, including exclusive wedding amenities and floral arrangements on your wedding night
- Breakfast at the hotel's restaurant for two on the next day

### PACKAGE INCLUSIONS

- Chauffeur-driven limousine service on the wedding day for three hours
- Mock-up wedding cake for the cake cutting ceremony
- Five-pound fresh fruit cream cake to be served prior to the dinner reception
- One bottle of house champagne for toasting
- Complimentary corkage for one bottle of spirit or wine for each dining table
- Mahjong and Chinese tea service
- Complimentary invitation cards (excluding printing)
- A selection of table linen and seat covers
- Standard fresh floral centerpieces for all dining tables
- Complimentary chocolate box per guest
- Five complimentary valet parking spaces at the hotel
- Use of built-in AV equipment

\*Above prices are subject to 10% service charge

### YOUR FIRST WEDDING ANNIVERSARY

- By hosting your wedding at the Hung Hom Ballroom and Grand Ballroom, you will receive an anniversary dining voucher valued at HK\$1,200 and HK\$2,000, respectively, which can be used at any of the hotel restaurants, excluding Dockyard.

### OPTIONAL

- Rental of LED Wall (50 ft x 14 ft) in the Grand Ballroom is priced at HK\$50,000 net per day

# 2024-2025 婚禮晚宴套餐

適用於由即日起至2025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

最低消費15席或以上，菜譜及飲品套餐如下：

## 菜譜

- 每席10至12人中式晚宴菜譜由港幣14,988\*元起

## 飲品

- 飲品套餐每席港幣2,880\*元，可於晚宴席間4小時享用無限量供應飲品，包括鮮橙汁、汽水、啤酒及礦泉水
- 每席另加港幣880\*元可額外享用4小時無限量供應特選紅、白餐酒

## 新婚套房

- 婚宴當晚雙人入住行政海景套房乙晚，奉上蜜月美點及新鮮花卉佈置
- 婚宴翌日於酒店餐廳享用雙人自助早餐

## 婚宴套餐禮遇

- 3小時轎車連司機接送新人服務
- 華麗結婚蛋糕乙個供拍照之用
- 5磅鮮忌廉蛋糕供賓客於開席前享用
- 香檳乙瓶供祝酒用
- 每席免收乙瓶自攜洋酒開瓶費
- 免費麻雀耍樂設備及香茗招待
- 免費邀請卡 (不包括印刷)
- 自選多種不同顏色的桌布及椅套
- 席上豪華鮮花擺設
- 每位賓客奉送精美朱古力禮盒
- 免費泊車位5個
- 免費使用酒店影音設備

\*以上價格另收加一服務費

## 結婚週年

- 獲贈價值港幣1,200元 (於紅磡宴會廳設宴) 或價值港幣2,000元 (於宴會大禮堂設宴) 之餐飲禮券，於結婚一週年紀念在酒店任何一間食府享用 (百味村除外)

## 自選項目

- 宴會大禮堂LED幕牆 (50尺 x 14尺) 日租淨價港幣50,000元

# Pearl Wedding Menu 尊貴珍珠婚宴套餐

Roasted Whole Suckling Pig  
鴻運乳豬全體

Stir-fried Sautéed Prawns and Scallops with Termite Mushrooms  
雞縱菌炒蝦球帶子

Braised Bird's Nest with Crab Meat and Peach Resin  
蟹肉桃膠燴燕窩

Braised Sliced Abalone with Vegetables  
碧綠蠔皇鮮鮑片

Steamed Giant Garoupa  
清蒸大海斑

Crispy Chicken  
當紅炸子雞

Fukien-style Fried Rice  
福建炒飯

Noodles with Shrimp Dumplings in Supreme Broth  
上湯鮮蝦雲吞麵

Sweetened Black Glutinous Rice Cream with Coconut Milk  
椰香紫米露

Chinese Petits Fours  
美點雙輝

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HK\$14,988 plus 10% service charge per table of 10-12 persons  
每席港幣14,988元供10至12位用 (另加一服務費)

# Sapphire Wedding Menu 豪華藍寶石婚宴套餐

Roasted Whole Suckling Pig  
鴻運乳豬全體

Sautéed Cuttlefish and Scallops with Seasonal Vegetables  
碧綠花枝片帶子

Double-boiled Chicken Soup with Fritillaria Bulb, Dried Scallop,  
Dendrobium Nobile and Sea Coconut  
川貝瑤柱石斛海底椰燉雞

Braised Whole Abalone with Seasonal Vegetables and  
Chinese Mushroom in Oyster Sauce  
碧綠蠔皇原隻湯鮑伴花菇

Steamed Sabah Giant Garoupa  
清蒸沙巴龍躉

Crispy Chicken with Superior Soy Sauce  
脆皮醬油燒雞

Steamed Rice with Shredded Conpoy and Abalone Sauce wrapped in Lotus Leaf  
瑤柱鮑汁荷葉飯

Shrimp Dumplings in Supreme Broth  
上湯鮮蝦水餃

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

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HK\$15,988 plus 10% service charge per table of 10-12 persons  
每席港幣15,988元供10至12位用 (另加一服務費)

# Golden Wedding Menu 永恒黃金婚宴套餐

Roasted Whole Suckling Pig  
鴻運乳豬全體

Baked Stuffed Sea Conch Shell with Sea Conche, Shredded Chicken,  
Assorted Mushrooms and Onions in Portuguese Sauce  
葡汁焗響螺

Sautéed Prawns and Pacific Clams in X.O. Sauce  
X.O. 醬蝦球桂花蚌

Braised Bamboo Piths with Shredded Conpoy with Seasonal Vegetables  
竹笙瑤柱扒雙蔬

Braised Chicken Soup with Morel Mushroom and Sea Conches  
羊肚菌紅螺頭燉雞

Braised Whole Abalone with Seasonal Vegetables and Chinese Mushroom in Oyster Sauce  
碧綠蠔皇原隻湯鮑伴花菇

Steamed Tiger Garoupa  
清蒸老虎斑

Crispy Chicken with Spring Onion  
蔥油脆皮雞

Fried Rice with Octopus and Diced Chicken in Abalone Sauce  
鮑汁鱔魚雞粒炒飯

Braised E-fu Noodles with Shredded Conpoy and Enoki Mushrooms  
金菇瑤柱炆伊麵

Sweetened Cashew Nuts Cream  
香滑腰果露

Chinese Petits Fours  
美點雙輝

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HK\$17,988 plus 10% service charge per table of 10-12 persons  
每席港幣17,988元供10至12位用（另收加一服務費）

# Emerald Wedding Menu 至尊翡翠婚宴套餐

Roasted Whole Suckling Pig  
鴻運乳豬全體

Deep-fried Snow Crab Claw stuffed with Minced Shrimp  
百花釀松葉蟹鉗

Sautéed Scallops and Prawns with Porcini Mushrooms and Seasonal Vegetables  
金盞牛肝菌翡翠玉帶蝦球

Pan-fried Sea Cucumber stuffed with Pork and Shrimp with  
Shrimp Roe and Seasonal Vegetables  
碧綠蝦籽煎釀遼參

Double-boiled Fish Maw Soup with Red Sea Conches and Matsutake Mushroom  
松茸紅螺頭燉花膠

Braised Whole Abalone with Seasonal Vegetables in Oyster Sauce  
碧綠蠔皇原隻湯鮑

Steamed Spotted Garoupa  
清蒸大星斑

Crispy Chicken with Osmanthus Sauce  
桂花汁脆皮雞

Fried Rice with Abalone Sauce and Diced Chicken in Lotus Leaf  
荷香鮑汁雞粒炒飯

Deep-fried Dumplings with White Truffle Sauce in Supreme Broth  
上湯炸白松露醬粉果

Sweetened Red Bean Cream with 50-Year Dried Tangerine Peel and Glutinous Dumplings  
50年陳皮紅豆沙湯圓

Chinese Petits Fours  
美點雙輝

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HK\$19,988 plus 10% service charge per table of 10-12 persons  
每席港幣19,988元供10至12位用 (另加一服務費)

# Diamond Jubilee Wedding Menu 千禧鑽石婚宴套餐

Roasted Whole Suckling Pig  
鴻運乳豬全體

Baked Stuffed Crab Shell with Crab Meat, Assorted Mushrooms, Onions and Cheese  
芝士焗釀蟹蓋

Deep-fried Shrimps in Taro Paste with Sautéed Scallops and Seasonal Vegetables  
荔茸鳳尾蝦伴翡翠帶子

Stewed Bamboo Piths with Crab Meat, Crab Roe and Seasonal Vegetables  
珊瑚竹笙燴雙蔬

Double-boiled Soup with Sea Conches, Pearl Meat and Fish Maw  
珍珠肉花膠燉螺頭

Braised Whole Abalone with Sea Cucumber in Oyster Sauce  
蠔皇原隻湯鮑扣關東遼參

Steamed Spotted Garoupa  
清蒸東星斑

Crispy Chicken with Truffle Oil  
松露油脆皮雞

Fried Rice with Assorted Seafood and Bonito Flakes  
木魚花海鮮炒飯

Dan Dan Noodle in Peanut Broth  
擔擔刀削麵

Sweetened Pumpkin Soup with Bird's Nest  
南瓜燕枝露

Chinese Petite Fours  
美點雙輝

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HK\$25,888 plus 10% service charge per table of 10-12 persons  
每席港幣25,888元供10至12位用 (另加一服務費)