

Elegant Weddings 2022

For life's most important occasion, The Aberdeen Marina Club promises to provide an unparalleled and memorable experience.

Food & Beverage

- A Choice of Chinese dinner menus from \$14,080 per table of 12 persons 精選菜譜由港幣\$14,080起
- One bottle of house Champagne for toasting 奉送香檳一支
- Complimentary of a bowl of non-alcoholic fruit punch 奉送雜果賓治(不含酒精)一盤
- Free corkage for brought-in hard liquor (maximum one bottle per table) 自攜洋酒免收開瓶費(每席乙瓶)
- Complimentary 5-pound Fresh Fruit and Cream Wedding Cake 奉送五磅結婚蛋糕

Decorations

- Fresh floral centerpiece for each dining table 席上鮮花擺設
- Dummy wedding cake for cake cutting ceremony 華麗結婚蛋糕供拍照用
- Complimentary use of chair covers 精美椅套

Transfer Service

- Round trip transportation by 60-seat coach to and from Admiralty MTR station 六十座位豪華巴士往返金鐘地鐵站一程
- For bookings of 25 tables or above, complimentary transfer by the Club's own charter boat 'Marina Pearl' from Central or Tsim Sha Tsui Public Pier (subject to availability and weather conditions) 另二十五席或以上，更可享受深灣明珠號遊艇接送一程。(只限中環或九龍公眾碼頭)(需視乎預訂及天氣情況)

More benefits...

- Complimentary use of LCD projector and DVD player 免費使用投射機及影碟機
- Complimentary mahjong facilities with Chinese tea (maximum 8 tables) 免費席前麻雀耍樂及香茗招待(最多八枱)
- Two complimentary car parking spaces per table for three hours 每席可享三小時免費泊車(最多兩輛)
- An exquisite dinner at one of our signature restaurants on your First Anniversary (for 15 tables or above) 結婚一週年於本會所餐廳享用雙人晚餐(只適用於十五席或以上)

Optional

- Beverage package at \$2,680 per table with unlimited soft drinks, local beers and fresh orange juice for 4 hours 四小時特別酒水優惠 (包括汽水, 本地啤酒及新鮮橙汁), 每席港幣\$2,680
- Beverage package at \$3,080 per table with unlimited house wines, soft drinks, local beers and fresh orange juice for 5 hours 五小時特別酒水優惠 (包括汽水, 本地啤酒, 紅或白餐酒及新鮮橙汁), 每席港幣\$3,080

*Price is subject to 10% service charge 另收加一服務費

查詢詳情，請聯絡深灣遊艇俱樂部宴務部，電話: 2814 5442

For further information, please contact the Events sales office on 2814 5442,
email events@aberdeenmarinaclub.com or <http://www.aberdeenmarinaclub.com>

Elegant Wedding Chinese Menu I

- 大紅乳豬全體
Barbecued whole suckling pig
百花炸釀蟹拑
Deep fried stuffed crab claws
XO 醬皇碧綠蝦球
Sautéed prawns with seasonal vegetables in X.O chili sauce
竹笙扒雙蔬
Braised two kinds of garden green with bamboo fungus
紅燒花膠絲雞絲燕窩羹
Braised bird's nest soup with shredded fish maw and chicken
碧綠南非原隻六頭湯鮑魚
Braised six heads South Africa abalone with garden green
清蒸海星斑
Steamed whole spotted garoupa
脆皮炸子雞
Deep fried crispy farm chicken
瑤柱蛋白炒飯
Fried rice with shredded conpoy and egg white
鮑汁金菇炆伊麵
Braised e fu noodles with enoki mushroom in abalone sauce
雪耳紅棗蓮子茶
Snow fungus and red dates tea with lotus seeds
永結同心
Chinese petits fours

HK\$14,080 per table of 12 persons
Price is subject to 10% service charge 另收加一服務費

**Due to the seasonality of items on the menu, price is subject to change
and can only be confirmed one month prior to the function date.**

Elegant Wedding Chinese Menu II

大紅乳豬全體
Barbecued whole suckling pig
焗釀鮮蟹蓋
Baked stuffed crab shell
XO 醬皇碧綠蝦球帶子
Sautéed prawns and scallops with garden greens in X.O chili sauce
玉環瑤柱甫
Braised melon squash stuffed with whole conpoy
天籽蘭花元貝金腿燉菜膽湯
Double boiled cabbage soup with dried celestial orchid, conpoy and sliced Yunnan ham
碧綠南非原隻六頭湯鮑伴婆參
Braised six heads South Africa abalone with sea cucumber and garden green
清蒸海星斑
Steamed whole spotted garoupa
吊燒南乳雞
Crispy fried farm chicken with preserved taro paste
三蝦炒絲苗
Fried rice with fresh shrimp, dried shrimp and shrimp roe
上湯水餃生麵
Noodle with shrimp dumpling in superior broth
楊枝甘露
Chilled mango and sago cream with pomelo
永結同心
Chinese petits fours

HK\$16,688 per table of 12 persons
Price is subject to 10% service charge 另收加一服務費

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Elegant Wedding Chinese Menu III

金陵化皮乳豬全體
Barbecued whole suckling pig
焗釀鮮蟹蓋
Baked stuffed crab shell
碧綠琥珀合桃炒貴花蚌蝦球
Sautéed prawns, sea cucumber meat with garden green and sweet walnuts
瑤柱扒竹筍釀露筍
Braised asparagus stuffed in bamboo fungus with conpoy sauce
羊肚菌元貝花膠燉雞湯
Double boiled chicken soup with morel, conpoy and fish maw
碧綠南非原隻五頭湯鮑伴鵝掌
Braised five heads South Africa abalone with goose web and garden green
清蒸東星斑
Steamed whole spotted garoupa
脆皮茶燻雞
Crispy fried farm chicken with tea flavor
原籠蝦乾荷葉飯
Steamed fried rice with dried shrimp in a bamboo basket
上湯雲吞麵
Wonton noodle in superior broth
南北杏燉萬壽果
Double boiled papaya with almonds
永結同心
Chinese petits fours

HK\$21,888 per table of 12 persons
Price is subject to 10% service charge 另收加一服務費

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Elegant Wedding Chinese Menu IV

化皮鵝肝乳豬全體

Barbecued whole suckling pig with foie gras

上湯焗開邊龍蝦

Baked baby lobster with superior broth

紅燒竹筍釀官燕

Braised bird's nest stuffed in bamboo fungus

秘製醬皇炒日本元貝蝦球

Sautéed prawns and Japanese scallops in home-made chili sauce

古法蒸東星斑

Steamed spotted garoupa in traditional way

金華玉樹雞

Steamed boneless chicken with sliced Yunnan ham and black mushroom

蠔皇原隻南非鮑魚燴飯

Braised fried rice with South Africa abalone in oyster sauce

上湯水餃

Shrimp dumplings in superior broth

燕窩雙皮奶

Double boiled fresh milk with bird's nest

永結同心

Chinese petits fours

HK\$26,888 per table of 12 persons

Price is subject to 10% service charge 另收加一服務費

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