

## Western Wedding Package 2021

### Food & Beverage

- A choice of Western menus from HK\$1,120 per person 西餐菜譜每位港幣\$1,120 起
- One bottles of house Champagne for toasting 奉送香檳一支
- Complimentary welcome Fruit Punch bowl (non-alcoholic) 奉送雜果賓治(不含酒精)一盤
- Complimentary 5-pound fresh fruit and cream wedding cake 奉送五磅結婚蛋糕
- 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)

### Decorations

- Fresh floral centrepiece on 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
- Elegant wedding banner 精美結婚橫額
- Luxury chair covers 精美椅套

### Transfer Service

- Round-trip transportation by 56-seat coach from Admiralty MTR station  
五十六座位豪華巴士往返金鐘地鐵站一程
- For bookings of 25 tables of Chinese wedding dinner or 300 persons of western wedding dinner, round-trip transportation by the Club's charter boat 'Marina Pearl' from Central or Tsim Sha Tsui Public Pier  
(Subject to availability and weather conditions)  
另三百位西餐菜譜，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

- 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)
- Complimentary use of LCD projector and DVD player 免費使用投射機及影碟機
- 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 HK\$228 per person with unlimited soft drinks, local and imported beers and fresh orange juice for four hours 四小時特別酒水優惠(包括汽水，本地/進口啤酒及新鮮橙汁)，每位港幣\$228
- Beverage package at HK\$260 per person with unlimited house wines, soft drinks, local and imported beers and fresh orange juice for five hours 五小時特別酒水優惠(包括汽水，本地/進口啤酒，紅或白餐酒及新鮮橙汁)，每位港幣\$260

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

For further information, please contact the Events sales office on 2814 5442,  
email [events@aberdeenmarinaclub.com](mailto:events@aberdeenmarinaclub.com) or <http://www.aberdeenmarinaclub.com>  
詳情請向深灣遊艇俱樂部宴務部查詢，電話：2814 5442

## Wedding Buffet Dinner

# Thai Items V vegetarian items \*Chinese items  
HK\$1,120 per person

### Soup 湯

\*Braised seafood broth with shredded conpoy and bamboo fungus 瑤柱竹笙海皇羹  
(V) Roasted tomato cream soup 燒蕃茄香濃忌廉湯

### Appetizers 頭盤

\*Barbecued whole suckling pig 大紅乳豬全體  
Selection of deluxe sushi rolls and sashimi 精選日式壽司卷及刺身  
Thinly sliced prosciutto ham 意式風乾火腿  
Smoked salmon 煙三文魚  
Fresh cooked chill prawn 鮮甜凍蝦  
Fresh cooked chill snow crab leg 凍蟹腳  
Sashimi of sweet shrimp, tuna & salmon 甜蝦、吞拿魚及三文魚刺身

### From the salad bar 沙律

Caesar salad 凱撒沙律 (V) Mixed lettuce 雜菜沙律  
Green apple and chicken salad 青蘋果雞肉沙律 (V) Creamy potato salad 薯仔沙律  
\*Shredded chicken 麻醬雞絲粉皮 #Spicy Thai beef salad 香辣牛肉沙律  
(V) Sweet corn 甜粟米  
(V) Cherry tomato 車厘茄  
(V) Cucumber 青瓜

served with a selection of dressings and condiments 各式沙律醬及配料

### Breads 麵包

Assorted home-made breads and rolls with butter 各式餐包

### Carving 銀車烤肉

Roasted US prime ribs of beef 燒美國有骨牛扒  
served with mustard, horseradish, bearnaise and red wine jus  
配芥菜、辣根汁、香草牛油汁及紅酒汁

Honey glazed bone ham 蜜汁燒火腿

## Wedding Buffet Dinner (cont...)

# Thai Items V vegetarian items \*Chinese items

HK\$1,120 per person

### Hot entrees 熱盤

\*Garoupa fillet with broccoli 西蘭花炒斑球

India lamb curry with nann bread 印度羊咖喱配印度薄餅

(V) \*Braised Chinese vegetables with mushrooms 北菇扒時蔬

Thai green curry chicken with steamed rice 泰式青咖喱雞配絲苗白飯

\*Steamed fried rice with dried shrimp wrapped lotus leaf 蝦乾荷葉飯

(V)\*Braised e-fu noodles with enoki mushroom 金菇炆伊麵

(V) Cannelloni with wild mushroom 意式野菌芝士麵卷

### Desserts 甜品

Passion milk chocolate tart 百香果牛奶朱古力撻

Tonka caramel tart 焦糖香草撻

Red fruit cheese cake 紅莓芝士餅

Assorted macaroon 雜錦杏仁蛋白餅

\*Sweetened red bean cream and lotus seed 百年好合

\*Warm sago and lotus paste pudding 蓮茸西米焗布甸

Apple caramel pie 焦糖蘋果批

\*Mini petits fours 羊城美點

Fresh fruit platter 鮮果拼盤

Freshly brewed coffee or tea 鮮磨咖啡或茶

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.**

**Wedding Set Dinner – Menu I**

**HK\$1,200 per person**

Slow cook octopus salad  
Baby asparagus, black olive, ratte potato, chimichurri

Tomato veloute  
Carb meat, herbs

Lime sorbet

Beef Rossini  
Roasted potato, asparagus, seared foie gras

Yoghurt soup white chocolate  
Green apple sherbet

Freshly brewed coffee or tea  
Petits fours

Price is subject to 10% service charge

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and can only be confirmed one month prior to the function date.**

**Wedding Set Dinner – Menu II**

**HK\$1,580 per person**

Boston lobster & scallop salad  
romaine, tomato, balsamic mayonnaise

Shellfish bisque  
scallop, clam, prawn, lobster

A3 Wagyu Beef sirlion  
dauphinoise potato, steamed vegetables, red wine jus

Transparence pineapple ginger  
Biscuit/Streusel almond pineapple compote litchi mousse

Freshly brewed coffee or tea  
Petits fours

Price is subject to 10% service charge

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