

Western Wedding Package 2023

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

Food & Beverage

- A choice of Western menus from HK\$1,220 per person 西餐菜譜每位港幣\$1,220 起
- One bottle of house Champagne for toasting 香檳一瓶供祝酒用
- One bowl of welcome fruit punch (non-alcoholic) 雜果賓治(不含酒精)一盤
- A 5-lb fresh fruit cream cake 五磅鮮果忌廉蛋糕
- Corkage waived for self-brought wines and hard liquor (maximum one bottle per table) 免收自備餐酒及洋酒開瓶費(每席乙瓶)

Decorations

- Fresh floral centerpiece for each dining table 每席鮮花擺設
- Elegant dummy wedding cake for cake-cutting ceremony 華麗結婚蛋糕供拍照用
- Your choice of an extensive collection of table linens and seat covers 每席均提供多種檯布及椅套以供選擇

Transfer Service

- Round trip transportation by a 60-seater 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, transfer by the Club's own charter boat 'Marina Pearl' from Central or Tsim Sha Tsui Public Pier (subject to our 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...

- Usage of Marina Suite for wedding ceremony 免費享用海翔廳舉行證婚儀式
- Use of the club's audio-visual equipment 使用會所提供的視聽器材
- Three hours parking for two cars per 12 guests 三小時免費泊車(每12位賓客兩輛)
- For bookings of 15 tables or above, an exquisite dinner at one of our signature restaurants on your 1st Anniversary 另十五席或以上，結婚一週年於會所餐廳享用雙人晚餐

Beverage Packages:

- Priced at HK\$240 per person, the package includes an unlimited serving of soft drinks, local beer and fresh orange juice for four hours 每位以優惠價港幣\$240: 四小時無限供應汽水，本地啤酒及新鮮橙汁
- Priced at HK\$280 per person, the package includes the abovementioned drinks in addition to house red and white wines for five hours 每位以優惠價港幣\$280: 五小時無限供應汽水，本地啤酒，新鮮橙汁及紅白餐酒

* Price is subject to 10% service charge 以上價格須另收加一服務費

For enquiries and reservations, please contact the Events Sales team at
(852) 2814 5442, email to events@aberdeenmarinaclub.com
如有任何查詢或預訂，請與深灣遊艇俱樂部宴會及會議營業部聯絡
電話: (852) 2814 5442 電郵 events@aberdeenmarinaclub.com

Wedding Buffet Dinner

Thai Items V vegetarian items *Chinese items
HK\$1,220 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\$1,220 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

Apple caramel pie 焦糖蘋果批

Tonka caramel tart 焦糖香草撻

*Chinese petits fours 美點雙輝

Red fruit cheese cake 紅莓芝士餅

Fresh fruit platter 鮮果拼盤

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

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\$1,300 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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Wedding Set Dinner – Menu II

HK\$1,680 per person

Boston lobster & scallop salad
Romaine, tomato, balsamic mayonnaise

Shellfish bisque
Scallop, clam, prawn, lobster

A3 Wagyu beef sirloin
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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