

## Elegant Chinese Wedding Dinner Package 2026

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 \$16,480 per table of 10- 12 persons 精選菜譜由港幣\$16,480 起
- One bottle of house Champagne for toasting 香檳一瓶供祝酒
- 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)
- For bookings of 10 tables or above, menu tasting for 6 persons in Chinese restaurant (Mondays to Thursdays only) 另十席或以上，可於本會所中餐廳享用六位免費試菜 (只限星期一至四，非公眾假期)

### 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

### 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
- Mahjong facilities with Chinese tea (maximum 8 tables) 免費席前麻雀耍樂及中式香茗招待(最多八枱)
- Three hours parking for two cars per table 三小時免費泊車(每席最多兩輛)
- For bookings of 15 tables or above, an exquisite dinner at one of our signature restaurants on your 1<sup>st</sup> 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\$2,880 per table of 12 persons, the package includes an unlimited serving soft drinks, house beer and fresh orange juice for four hours  
每席(十二位用) 以優惠價港幣\$2,880: 四小時無限供應汽水，啤酒及新鮮橙汁
- Priced at HK\$3,380 per table of 12 persons, the package includes the above mentioned drinks in addition to house red and white wines for five hours  
每席(十二位用) 以優惠價港幣\$3,380: 五小時無限供應汽水，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@aberdennmarinaclub.com](mailto:events@aberdennmarinaclub.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@aberdennmarinaclub.com](mailto:events@aberdennmarinaclub.com)

## Elegant Wedding Chinese Menu I

大紅乳豬全體  
Barbecued whole suckling pig  
百花炸釀蟹鉗  
Deep fried stuffed crab claws  
碧綠炒腰果蝦球  
Sautéed prawns with garden greens and cashew nuts  
竹筴扒雙蔬  
Braised two kinds of garden green with bamboo fungus  
繡球菌文仙果螺頭燉雞湯  
Double boiled chicken soup with sea whelk, Sparassis crispa and dried fig  
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  
百年好合  
Sweetened red bean cream with lotus seeds  
永結同心  
Chinese petits fours

HK\$16,480 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.**

Please share your allergies and dietary requirements if any with our team.  
如有任何食物敏感或需要特別膳食安排，請向服務員提供相關資料。

## 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  
羊肚菌竹笙金玉參燉雞湯  
Double boiled chicken soup with morel, bamboo fungus and sea cucumber  
碧綠南非原隻六頭湯鮑伴鵝掌  
Braised six heads South Africa abalone with goose webs and garden green  
清蒸海星斑  
Steamed whole spotted garoupa  
脆皮炸子雞  
Deep fried crispy farm chicken  
雙籽海鮮炒飯  
Seafood fried rice, mullet roe and crab roe  
上湯雲吞稻庭麵  
Wonton and Inaniwa noodle in soup  
楊枝甘露  
Chilled mango and sago cream with pomelo  
永結同心  
Chinese petits fours

HK\$19,488 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

大紅乳豬全體  
Barbecued whole suckling pig  
焗釀鮮蟹蓋  
Baked stuffed crab shell  
碧綠琥珀合桃炒桂花蚌蝦球  
Sautéed prawns, Osmanthus clams with garden greens and sweet walnuts  
瑤柱扒竹筍釀露筍  
Braised asparagus stuffed in bamboo fungus with conpoy sauce  
松茸竹筍海皇燕窩羹  
Braised bird's nest soup with Matsutake mushroom, bamboo fungus and assorted seafood  
碧綠南非原隻三十頭乾鮑伴金玉參  
Braised 30 heads South Africa dried abalone with sea cucumber and garden green  
清蒸東星斑  
Steamed whole spotted garoupa  
南乳香燒雞  
Deep-fried crispy chicken with preserved bean sauce  
原籠蝦乾荷葉飯  
Steamed fried rice with dried shrimp in a bamboo basket  
上湯煎粉果  
Pan fried dumplings served with superior soup  
南北杏燉萬壽果  
Double boiled papaya with almonds  
永結同心  
Chinese petits fours

HK\$25,788 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

鴻運鵝肝乳豬全體  
Barbecued whole suckling pig with foie gras  
沙汁焗波士頓開邊龍蝦  
Baked Boston baby lobster with Mayonnaise  
秘製醬皇炒日本元貝蝦球  
Sautéed prawns and Japanese scallops in home-made chili sauce  
翡翠松茸鮮菌釀白玉  
Braised and stuffed melon with Matsutake mushroom  
紅燒花膠竹笙釀官燕  
Braised superior bird's nest stuffed in bamboo fungus with shredded fish maw sauce  
碧綠南非原隻三十頭乾鮑伴鵝掌  
Braised 30 heads South Africa dried abalone with goose webs and garden green  
古法蒸東星斑  
Steamed spotted garoupa in traditional way  
脆皮茶燻雞  
Crispy fried farm chicken with tea flavor  
金榜醬煙三文魚炒飯  
Fried rice with smoked salmon and home made chili sauce  
上湯水餃  
Shrimp dumplings in superior broth  
蓮茸西米焗布甸  
Baked sago pudding with lotus seed paste  
永結同心  
Chinese petits fours

HK\$31,888 per table of 12 persons  
Price is subject to 10% service charge 另收加一服務費

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