

Portside Wedding Dinner Package 2023 (Valid from Mondays to Fridays, except for festive dates and public holidays)

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

深情婚禮
溫馨浪漫、無可比擬的體驗，盡在深灣遊艇俱樂部

Privileges include:

- Wedding ceremony and dinner at the stylish, unique Portside from 5:00pm onwards
- Fabulous buffet dinner menu at HK\$990 per person
- Unlimited serving of soft drinks, local beer and fresh orange juice for three hours
- A 5-lb fresh fruit cream cake
- One bottle of house Champagne for toasting
- Elegant dummy wedding cake for cake-cutting ceremony
- Three hours parking for two cars per 12 guests
- Fresh floral centerpiece for each dining table
- Corkage waived for self-brought wines and hard liquor

專享禮遇

- 於浪漫池畔 Portside 舉行結婚典禮及晚宴(下午五時開始)
- 精選菜譜每位港幣 990 元
- 三小時無限量供應汽水，本地啤酒及鮮橙汁
- 五磅鮮果忌廉蛋糕
- 香檳一瓶供祝酒用
- 華麗結婚蛋糕供拍照用
- 三小時免費泊車(每 12 位賓客兩輛)
- 每席鮮花擺設
- 免收自備餐酒及洋酒開瓶費

* 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

Portside Wedding Buffet Dinner

Thai items V Vegetarian items *Chinese items

HK\$990 per person

Soup 湯

*Braised seafood broth with shredded conpoy and bamboo fungus 瑤柱竹筍海皇羹

Appetizers 頭盤

Selection of sushi and condiments 壽司拼盤

Sashimi of salmon and tuna 三文魚及吞拿魚刺身

Thinly sliced prosciutto ham 意式風乾火腿

Smoked salmon 煙三文魚

Sous vide chicken salad with celery and apple 蘋果, 西芹雞肉沙律

Assorted fresh seafood platter on ice with cocktail sauce (red shrimps, mussels, snow crab leg)

新鮮海鮮拼盆伴咯嗲汁(紅蝦, 黑青口, 鱈場蟹腳)

From the salad bar 沙律

(V) Mixed lettuce 雜菜沙律

(V) Cherry tomatoes 鮮茄沙律

(V) Creamy potato salad 薯仔沙律

(V) Sweetcorn salad 粟米沙律

#Thai pomelo salad 泰式甜柚肉沙律

#Thai spicy beef salad 泰式燒牛肉沙律

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 ribeye of beef with red wine jus 燒美國肉眼牛扒配紅酒汁

Portside Wedding Buffet Dinner (Cont.)

Thai items V Vegetarian items *Chinese items
HK\$990 per person

Hot entrees 熱盤

- *Steamed Sabah garoupa 清蒸沙巴龍躉斑
- *Wok fried prawns with broccoli 西蘭花炒蝦球
- (V) Classic homemade wild mushroom ravioli with truffle cream sauce 家鄉意大利野菌雲吞
- Roasted spring chicken with mash potato 香草燒春雞伴薯茸
- India chicken curry with nann bread 印度雞咖喱配印度薄餅
- (V) *Braised Chinese vegetables with mushrooms 北菇扒時蔬
- (V) *Braised e-fu noodles with enoki mushroom 金菇炆伊麵
- *Fried rice with seafood 海鮮炒飯

Desserts 甜品

- Bread and butter pudding 麵包牛油布甸
- Fresh fruit tart 鮮什果撻
- Chocolate mud cake 朱古力餅
- *Chinese petits fours 美點雙輝
- Tiramisu in bowl 意大利芝士餅
- Fresh fruit platter 鮮果併盤
- Assorted macaroon 雜錦杏仁蛋白餅
- *Sweetened red bean cream with lotus seeds 百年好合
- Blueberry cheese cake 藍啤梨芝士餅

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.**