

## Portside Wedding Lunch 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 lunch at the stylish, unique Portside from 10am to 3pm
- Fabulous buffet lunch menu at HK\$820 per person
- Unlimited serving of soft drinks, local beer and fresh orange juice for three hours
- 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 舉行結婚典禮及午宴(上午十時至下午三時)
- 精選菜譜每位港幣 820 元
- 三小時無限量供應汽水，本地啤酒及鮮橙汁
- 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](mailto: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](mailto:events@aberdeenmarinaclub.com)

## Portside Wedding Buffet Lunch

# Thai items    V Vegetarian items    \*Chinese items

HK\$820 per person

### Soup 湯

(V) Roasted sweet corn soup 燒粟米湯

### Appetizers & salad 頭盤及沙律

Assorted cold cut selection 各式什凍肉拼盆

Selection of sushi and condiments 壽司拼盤

Smoked salmon 煙三文魚

#Thai mango salad 泰式芒果沙律

(V) Mixed mushroom salad herbs & balsamic glaze 什菌沙律配黑醋汁

(V) Oven dried tomato & mozzarella pizziola salad capers and black olive 蕃茄芝士沙律

Sashimi of salmon and tuna 三文魚及吞拿魚刺身

(V) Green Salad 田園青沙律

Served with a selection of dressings and condiments 配沙律醬及配料

### Breads 麵包

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

### Carving 銀車烤肉

Roasted Australian sirloin of beef with beef jus 燒澳洲西冷牛肉

## Portside Wedding Buffet Lunch (Cont.)

# Thai items    V Vegetarian items    \*Chinese items

HK\$820 per person

### Main course 熱盤

Lamb masala with naan bread 咖喱羊肉配薄餅

Pan fried sole fillet lemon caper butter and croutons 法式煎龍脷柳

\*Sichuan style fried shrimp and celery 四川西芹蝦仁

(V) #Thai red curry vegetables with steamed rice 泰式紅咖喱什菜配白飯

Slow cook beef cheek with red wine sauce 紅酒慢煮牛面頰

\*Soya sauce chicken 玫瑰豉油雞

\*Barbecued pork 蜜汁叉燒

\*Yeung Chow fried rice 揚州炒飯

### Desserts 甜品

Mango cheese cake 芒果芝士餅

Opera cake 法式咖啡蛋糕

Apricot crumble 黃梅甘寶

Crème brûlée 法式焦糖燉蛋

Fresh fruit tart 鮮果撻

Chocolate truffle cake 軟心朱古力蛋糕

\*Chinese petits fours 美點雙輝

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.**