

Elegant Chinese Wedding Dinner Package 2024

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 \$15,280 per table of 10- 12 persons 精選菜譜由港幣\$15,280 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 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\$2,780 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\$2,780: 四小時無限供應汽水，啤酒及新鮮橙汁
- Priced at HK\$3,180 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\$3,180: 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@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



Elegant Wedding Chinese Menu I

- 大紅乳豬全體
Barbecued whole suckling pig
百花炸釀蟹拑
Deep fried stuffed crab claws
XO 醬皇碧綠蝦球
Sautéed prawns with garden greens in X.O chili sauce
 竹筴扒雙蔬
Braised two kinds of garden green with bamboo fungus
紅燒花膠絲雞絲燕窩羹
Braised bird's nest soup with shredded fish maw and chicken
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
雪耳紅棗蓮子茶
Snow fungus and red dates tea with lotus seeds
永結同心
Chinese petits fours

HK\$15,280 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。



Vegetarian Items



Spicy Items



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
羊肚菌蟲草花螺頭燉雞湯
Double boiled chicken soup with morel, cordyceps flowers and sea whelk
碧綠南非原隻六頭湯鮑伴婆參
Braised six heads South Africa abalone with sea cucumber and garden green
清蒸海星斑
Steamed whole spotted garoupa
吊燒南乳雞
Crispy fried farm chicken with preserved taro paste
三蝦炒絲苗
Fried rice with fresh shrimp, dried shrimp and shrimp roe
上湯水餃生麵
Noodle with shrimp dumpling in superior broth
楊枝甘露
Chilled mango and sago cream with pomelo
永結同心
Chinese petits fours

HK\$17,888 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

金陵化皮乳豬全體
Barbecued whole suckling pig
焗釀鮮蟹蓋
Baked stuffed crab shell
碧綠琥珀合桃炒貴花蚌蝦球
Sautéed prawns, sea cucumber meat with garden greens and sweet walnuts
瑤柱扒竹筍釀露筍
Braised asparagus stuffed in bamboo fungus with conpoy sauce
羊肚菌元貝花膠燉雞湯
Double boiled chicken soup with morel, conpoy and fish maw
碧綠南非原隻五頭湯鮑伴鵝掌
Braised five heads South Africa abalone with goose web and garden green
清蒸東星斑
Steamed whole spotted garoupa
脆皮茶燻雞
Crispy fried farm chicken with tea flavor
原籠蝦乾荷葉飯
Steamed fried rice with dried shrimp in a bamboo basket
上湯雲吞麵
Wonton noodle in superior broth
南北杏燉萬壽果
Double boiled papaya with almonds
永結同心
Chinese petits fours

HK\$23,888 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

化皮鵝肝乳豬全體

Barbecued whole suckling pig with foie gras

上湯焗開邊龍蝦

Baked baby lobster with superior broth

紅燒竹筍釀官燕

Braised bird's nest stuffed in bamboo fungus

秘製醬皇炒日本元貝蝦球

Sautéed prawns and Japanese scallops in home-made chili sauce

古法蒸東星斑

Steamed spotted garoupa in traditional way

金華玉樹雞

Steamed boneless chicken with sliced Yunnan ham

蠔皇原隻南非鮑魚燴飯

Braised fried rice with South Africa abalone in oyster sauce

上湯水餃

Shrimp dumplings in superior broth

燕窩雙皮奶

Double boiled fresh milk with bird's nest

永結同心

Chinese petits fours

HK\$29,288 per table of 12 persons

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

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