

2019 中式婚宴優惠

2019 Chinese Wedding Privileges

尊享優惠 Exclusive Privileges	8 席起 8 tables or above	15 席起 15 tables or above
敬送結婚蛋糕 Complimentary wedding fresh fruit cream cake	5 磅 lbs	8 磅 lbs
敬送迎賓雜果賓治 Complimentary non-alcoholic welcome fruit punch	1 盤 bowl	2 盤 bowls
敬送迎賓小食 Complimentary pre-dinner snacks	50 件 pieces	100 件 pieces
免費提供蜜月房間住宿一晚連翌日雙人咖啡屋自助早餐 One night accommodation with buffet breakfast at Coffee House for two persons	豪華客房 Deluxe Room	套房 Suite
三小時豪華房車連司機花車接送服務 (不包括花飾、隧道費及泊車費) Limousine service for 3 hours with driver on your wedding day (car decoration, tunnel fee and parking fee are not included)	---	♥
免費提供代客泊車位 Complimentary valet parking spaces	3 部共 15 小時 Total 15 hrs for 3 cars	5 部共 25 小時 Total 25 hrs for 5 cars
敬送婚宴禮堂佈置 Complimentary wedding hall decoration	中式或西式掛字 Backdrop letterings	♥
敬送咖啡屋雙人自助晚餐券 Complimentary buffet dinner at Coffee House for 2 persons		♥
敬送祝酒香檳酒壹枝 Complimentary 1 bottle of champagne for toasting		♥
精緻三層模擬結婚蛋糕供切餅儀式及拍攝 3-tier wedding dummy cake for photo shooting		♥
會場席上及迎賓處花卉擺設 Elegant centerpiece for each dining table and reception table		♥
全場免費提供華麗椅套 Complimentary seat covers		♥
免費提供油畫架 Complimentary use of easel stand		♥
免費提供麻雀耍樂及茶芥費用全免 Complimentary mahjong entertainment, Chinese tea and condiment		♥
免費提供影音設施 Complimentary use of audio-visual system		♥

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每席免費提供請柬 10 套 (包括內容印刷) 10 complimentary sets of invitation card per table (printing is included)		♥
可以優惠價於席間享用無限量供應酒水套餐 Special price for beverage package during dinner		♥
自攜洋酒免收開瓶費 Free corkage		♥
註冊或宴會當日於本酒店君怡閣或咖啡屋惠顧午餐, 可享八折優惠 20% discount for lunch at Kimberley Chinese Restaurant or Coffee House on your wedding day		♥
預訂彌月喜宴三席以上, 可享酒水套餐免費升級優惠 Beverage package upgrade for booking of Chinese full moon banquet (3 tables or above)		♥
【希臘女神】婚紗攝影及婚嫁服務禮券 Beauty Hera offers wedding photo package and wedding dress rental coupons		♥
【奇華餅家】嫁喜系列禮餅或禮餅咭八折優惠 Kee Wah Bakey Limited offers 20% discount on purchase of Chinese wedding cakes and coupons		♥
【毅力醫護健康集團】婚前檢查優惠券 Kinetics Medical & Health Group Co. Ltd offers discount for pre-marital check		♥
【I-PRIMO】訂購結婚戒指八五折優惠 I-PRIMO offers 15% discount on purchase of marriage ring		♥
【壹誓證婚】證婚服務優惠券 An Oath Celebrant Service offers discount coupon		♥

備註 Remarks:

- 客人與上述婚宴伙伴之間額外協議, 本酒店概不負責。
The Kimberley Hotel will not be responsible for any additional commitment between clients and wedding Partners

訂座或查詢, 歡迎與宴會部聯絡
電話: 2700 6633 傳真: 2739 6982
電子郵件: banquet@kimberley.hk

For reservations or enquiries, please contact our Banquet Sales Department
Tel: 2700 6633 Fax: 2739 6982
E-mail: banquet@kimberley.hk

2019 濃情翡翠囍宴 (Jade Menu)

珠聯璧合 (鴻運乳豬全體)

Barbecued Whole Suckling Pig

花開並蒂 (西蘭花玉帶花姿片)

Sautéed Scallops and Cuttlefish Slices with Vegetables

佳偶天成 (沙律海鮮卷)

Deep-fried Seafood Rolls served with Mayonnaise

同諧白首 (金腿蟹肉扒翡翠)

Seasonal Vegetables topped with Crab Meat and Yunnan Ham

笙磬同音 (紅燒竹笙雞絲翅)

Braised Shark's Fins with Shredded Chicken and Dried Bamboo Pith

或/or (海皇燕窩羹)

Braised Bird's Nest Soup with Assorted Seafood

情深一片 (碧綠花菇鮑片)

Braised Abalone Slices and Black Mushrooms accompanied by Vegetables

魚水相諧 (清蒸大海班)

Steamed Coral Grouper

良緣鳳啼 (一品蒜香脆皮雞)

Deep-fried Chicken sprinkled by Crispy Garlic Bits

添丁結子 (蝦籽海皇炒香苗)

Fried Rice with Seafood and Dried Shrimp Roe

情意綿綿 (鮑汁瑤柱金菇伊麵)

Braised E-fu Noodles with Conpoy and Enoki Mushrooms

百年好合 (蓮子百合紅豆沙)

Sweetened Red Bean Soup with Lily Seed and Lily Bulb

兩情相悅 (美點相輝)

Chinese Petit Fours

開花結果 (時令鮮果碟)

Seasonal Fruit Platter

2019年1月1日至8月31日		2019年9月1日至12月31日	
星期一至五	星期六、日及公眾假期	星期一至五	星期六、日及公眾假期
港幣 \$7,180+10%	港幣 \$7,880+10%	港幣 \$7,380+10%	港幣 \$8,080+10%

*每席供 12 位享用

2019 浪漫水晶喜宴 (Crystal Menu)

珠聯璧合 (鴻運乳豬全體)

Barbecued Whole Suckling Pig

琴瑟和鳴 (碧綠 XO 醬桂花蚌蝦球)

Sautéed Prawns and Clams with Vegetables flavoured by XO Chille Sauce

鴛鴦永結 (黃金杏花球拼甜蜜脆奶)

Deep-fried Minced Shrimp Balls Wrapped with Almond Flakes and Milk Custard

白頭偕老 (百靈菇玉環瑤柱甫)

Braised Conpoy Stuffed Squash Rings accompanied by Barling Mushroom

花月良宵 (紅燒花膠蟹肉翅)

Braised Shark's Fins with Shredded Fish Maw and Crab Meat

或/or (花膠海皇燕窩羹)

Braised Bird's Nest Soup with Fish Maw and Assorted Seafood

璧合良緣 (翡翠鮑片扣鵝掌)

Braised Abalone Slices and Goose Webs accompanied by Vegetables

吉慶有餘 (清蒸大海斑)

Steamed Coral Grouper

跨鳳乘龍 (當紅脆皮炸子雞)

Deep-fried Chicken

幸福富貴 (鮑汁福建炒香苗)

Fried Rice topped with Assorted Meat enhanced by Abalone Jus

情繫今生 (上湯水餃生麵)

Shrimp Dumplings and Noodles in Soup

花好月圓 (合桃露團圓)

Sweetened Walnut Cream with Sesame Glutinous Rice Dumplings

兩情相悅 (美點相輝)

Chinese Petit Fours

開花結果 (時令鮮果碟)

Seasonal Fruit Platter

2019 年 1 月 1 日至 8 月 31 日		2019 年 9 月 1 日至 12 月 31 日	
星期一至五	星期六、日及公眾假期	星期一至五	星期六、日及公眾假期
港幣 \$8,180+10%	港幣 \$8,880+10%	港幣 \$8,380+10%	港幣 \$9,080+10%

*每席供 12 位享用

2019 溫馨珍珠禧宴 (Pearl Menu)

珠聯璧合 (鴻運乳豬全體)

Barbecued Whole Suckling Pig

鸞鳳和鳴 (黑松露醬珍菌蝦球玉帶)

Sautéed Scallops, Prawns and Mushrooms flavoured by Truffle Paste

如鼓琴瑟 (黃金炸釀蟹鉗)

Deep-fried Crab Claws coated with Mashed Shrimps

兩情相悅 (花膠絲瑤柱扒雙寶蔬)

Twin Vegetables topped with Shredded Fish Maw and Conpoy

天賜良緣 (紅燒蟹肉翅)

Braised Shark's Fins with Crab Meat

或/or (花膠雞絲燕窩羹)

Braised Bird's Nest Soup with Fish Maw and Chicken Julienne

情濃緊扣 (蠔皇原隻鮑魚扣鵝掌)

Braised Abalone and Goose Webs in Supreme Oyster Sauce

福祿有餘 (清蒸海星斑)

Steamed Coral Grouper

鳳凰于飛 (南乳吊燒雞)

Deep-fried Chicken marinated by Preserved Red Taro Curb

交頸鴛鴦 (太極鴛鴦香苗)

Fried Rice topped with Chicken and Shrimp in Twin Sauce

連理交枝 (蝦籽珍菌伊麵)

Braised E-fu Noodles with Mushroom and Dried Shrimp Roe

百子千孫 (桂圓百合蓮子湯圓)

Sweetened Soup of Dried Logan, Lily Seed and Lily Bulb with Sesame Glutinous Dumplings

兩情相悅 (美點相輝)

Chinese Petit Fours

開花結果 (時令鮮果碟)

Seasonal Fruit Platter

2019年1月1日至8月31日		2019年9月1日至12月31日	
星期一至五	星期六、日及公眾假期	星期一至五	星期六、日及公眾假期
港幣 \$9,080+10%	港幣 \$9,880+10%	港幣 \$9,280+10%	港幣 \$10,080+10%

*每席供 12 位享用



2019 永恆鑽石禧宴 (Diamond Menu)

珠聯璧合 (鴻運乳豬全體)

Barbecued Whole Suckling Pig

並蒂鴛鴦 (蘆筍榆耳螺片水晶蝦球)

Sautéed Conch Slices, Prawns, Asparagus and Yellow Fungus

緣濃情深 (芝心黃金蟹鉗)

Deep-fried Crab Claws coated with Mashed Shrimps and Cheese

海誓山盟 (碧綠髮菜瑤柱甫)

Braised Conpoy and Sea Moss with Greens

如膠似漆 (紅燒花膠雞絲翅)

Braised Shark's Fins with Shredded Fish Maw and Chicken

或/or (花膠蟹肉燕窩羹)

Braised Bird's Nest Soup with Fish Maw and Crab Meat

縷結同心 (翡翠原隻鮑魚扣海參)

Braised Abalone and Sea Cucumber accompanied by Vegetables

和樂魚水 (清蒸東星斑)

Steamed Spotted Grouper

鳳翥龍翔 (金牌炸子雞)

Deep-fried Chicken

百子千孫 (蟹籽帶子炒香苗)

Fried Rice with Crab Roe and Scallop

永浴愛海 (高湯煎粉粿)

Deep-fried Shrimp Dumplings served with Bouillon

燕爾新婚 (杏汁燉燕窩)

Double-boiled Sweetened Almond Cream with Bird's Nest

兩情相悅 (美點相輝)

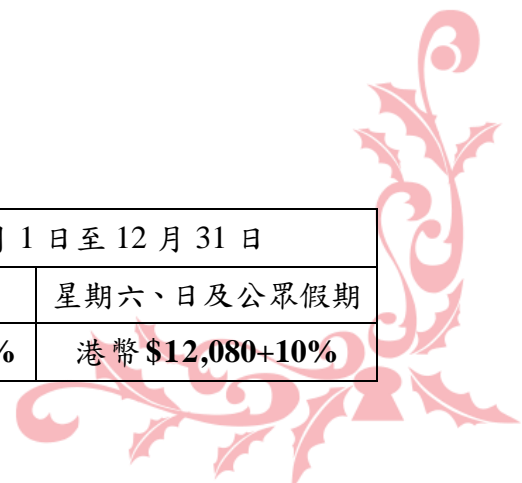
Chinese Petit Fours

開花結果 (時令鮮果碟)

Seasonal Fruit Platter

2019年1月1日至8月31日		2019年9月1日至12月31日	
星期一至五	星期六、日及公眾假期	星期一至五	星期六、日及公眾假期
港幣 \$11,180+10%	港幣 \$11,880+10%	港幣 \$11,380+10%	港幣 \$12,080+10%

*每席供 12 位享用





2019 中式宴會酒水套餐

2019 Beverage Package for Chinese Banquet

無限量供應4小時 Unlimited supply for 4 hours	供12位享用 Per table of 12 persons
汽水及指定啤酒 Soft drinks and house beer	HK\$500
汽水、橙汁及指定啤酒 Soft drinks, chilled orange juice and house beer	HK\$700
汽水、橙汁、指定啤酒及紅/白酒 Soft drinks, chilled orange juice, house beer, house red and white wine	HK\$900

* 以上價目另收加一服務費

* Above prices are subject to 10% service charge

Kimberley Room I-III, Mezzanine Floor

Maximum of 20 round tables for Wedding Banquet

