

香港逸東酒店晚宴婚宴禮遇

EATON HK WEDDING DINNER PRIVILEGES

凡預訂中式晚宴滿十席或以上 或 西式晚宴滿一百二十人或以上，可尊享以下優惠：
For booking of 10 tables or above for Chinese wedding dinner OR 120 persons or above for Western wedding dinner, guests may enjoy the following privileges:

奉送「逸·雅」客房住宿一晚連雙人早餐
Complimentary one night stay in Nook on your wedding night with breakfast for two

免費三小時租用花車連司機接送服務
(不包括泊車費及隧道費)
Complimentary 3 hours Chauffeur-driven wedding limousine service (tunnel and parking fees excluded)

席前為每位賓客提供無酒精雞尾酒一杯
Complimentary one glass of pre-dinner welcome mocktail for each guest

奉送特色餐前小食六打
Complimentary 6 dozens of pre-dinner canapés

精美結婚模型蛋糕供切餅儀式及拍照用途
A dummy wedding cake for ceremony and photography

席前鮮果忌廉結婚蛋糕
Pre-dinner fresh fruit wedding cream cake

奉送氣泡酒乙瓶供祝酒
Complimentary one bottle of sparkling wine for toasting at cake-cutting ceremony

精美結婚喜帖 (每席8套，不包括印刷)
Invitation cards with envelopes (8 sets per table, printing excluded)

麻雀耍樂
Mahjong entertainment

晚宴茶芥全免及麻雀耍樂期間免費茶水供應
Complimentary Chinese tea and condiments during mahjong entertainment and dinner

華麗椅套及桌布
Selection of seat covers and table cloths

免費使用液晶體投影機、DVD機及銀幕
Complimentary use of LCD projector, DVD player and screen

自攜洋酒免收開瓶費
(每席一瓶，額外每瓶收費港幣\$350)
Waiving of corkage charges (one bottle per table, HK\$350 net per additional bottle)

宴會期間免費泊車位兩個
(視乎供應情況而定及只限私家房車)
Complimentary use of two parking spaces during the event (subject to hotel availability & for private cars only)

精選婚禮商戶優惠券
Wedding merchants coupons

Remarks 備註:

優惠不適用於已預訂、確定或洽商中之婚宴
*Not applicable to weddings currently booked or under negotiation

所有由贊助商所提供之優惠需視乎供應情況而定
*All sponsored privileges are subject to availability

香港逸東酒店保留更改條款之權利和所有優惠之最終決策權
*Eaton HK reserves the final right in case of any dispute

如需轉換或更改以上之指定服務或內容，酒店將不會作出任何款項退還、賠償、兌換現金或其他服務
*Refunds or substitutes or all entitlements, privileges, special discounts or prices are not available

香港逸東酒店中式晚宴婚宴優惠菜譜 EATON HK CHINESE WEDDING SPECIAL DINNER MENU 2023

金豬耀紅袍
Roasted Suckling Pig

XO醬玉帶子
Sautéed Scallops with XO Sauce

上素玉荷包
Cabbage Rolls stuffed with Buddha Delight Assorted Vegetables

脆奶伴富貴蝦丸
Deep-fried Shrimp Paste Balls with Milky Sweet Fritters

龍皇燴燕窩
Braised Bird's Nest Broth with Assorted Seafood

原隻鮑魚扣花菇
Braised Whole Abalone with Black Mushroom

清蒸沙巴虎斑
Steamed Sabah Giant Garoupa with Ginger and Scallion

逸東脆皮雞
Roasted Crispy Chicken

鮑汁荷葉飯
Fried Rice in Abalone Sauce wrapped with Lotus Leave

野菌銀芽炆伊麵
Braised E-fu Noodles with Mushrooms and Bean Sprout

百年好合
Sweetened Red Bean Cream with Lotus Seeds and Lily Bulbs

美點映雙輝
Chinese Petits Fours

優惠菜譜只適用於2023年內 指定特別日子，
查詢詳情請與宴會部聯絡。

HK\$10,888起 up

每席供12位用 12 persons per table

2023年1月1日至5月31日

1 January to 31 May 2023

HK\$11,888起 up

每席供12位用 12 persons per table

2023年6月1日至9月14日

1 June to 14 September 2023

HK\$13,888起 up

每席供12位用 12 persons per table

2023年11月1日至12月31日

1 November to 31 December 2023

已包括加一服務費, 三小時無限量供應汽水, 橙汁及特選啤酒
Includes 10% service charge and 3-hours free flow of soft drinks,
chilled orange juice and house beer

香港逸東酒店中式晚宴婚宴菜譜

EATON HK CHINESE WEDDING DINNER MENU 2023

金豬耀紅袍
Roasted Whole Suckling Pig

二弄明蝦球
Tiger Prawns Two Ways – Sweet and Sour Prawn, Sautéed Prawn

翡翠玉環瑤柱甫
Braised Whole Conpoy stuffed in Marrow

富貴百花蟹鉗
Deep-fried Crab Claw stuffed with Minced Shrimp Paste

龍皇燴燕窩
Braised Bird's Nest Broth with Assorted Seafood

原隻鮑魚扣花菇
Braised Whole Abalone with Black Mushrooms

清蒸沙巴虎斑
Steamed Sabah Giant Garoupa with Ginger and Scallion

金沙脆皮雞
Roasted Crispy Chicken Topped with Deep-fried Chopped Garlic

帶子瑤柱炒絲苗
Fried Rice with Scallops and Shredded Conpoy

鮑汁野菌炆伊麵
Braised E-fu Noodles with Assorted Mushrooms in Abalone Sauce

百年好合
Sweetened Red Bean Cream with Lotus Seeds and Lily Bulbs

美滿映雙輝
Chinese Petits Fours

HK\$11,988起 up
每席供12位用 12 persons per table

2023年1月1日至9月14日
1 January to 14 September 2023

HK\$12,988起 up
每席供12位用 12 persons per table

2023年9月15日至10月31日
15 September to 31 October 2023

HK\$13,988起 up
每席供12位用 12 persons per table

2023年11月1日至2024年12月31日
1 November 2023 to 31 December 2024

Remarks 備註:

*所有價目另收加一服務費
All prices are subject to 10% service charge

*米芝蓮星級食府逸東軒行政總廚主理
Prepared by Executive Chef of Michelin-starred Yat Tung Heen

*由於市場價格浮動，菜譜將於婚宴日期前一個月再確定。香港逸東酒店保留調整菜譜價格以保存原有菜式或可改動食材以保持相同價格之權利。

In the event of fluctuations in the market price of any menu items between the date of the contract being signed and up to one month prior to the banquet, Eaton HK reserves the right to adjust the menu price or substitute the dishes effected so as to maintain the original price.

香港逸東酒店中式晚宴婚宴自選菜譜

EATON HK CREATE YOUR OWN CHINESE WEDDING DINNER MENU 2023

- 第一道菜 1st Course -

金豬耀紅袍

Roasted Whole Suckling Pig

- 第二道菜 2nd Course -

二弄明蝦球

Tiger Prawns Two Ways – Sweet and Sour Prawn, Sautéed Prawn

其他選擇 Alternative Selections

翡翠玉帶展花姿

Sautéed Sliced Squids with Scallops and Seasonal Greens

芝士鮮蟹肉焗蟹蓋

Baked Stuffed Crab Shell with Crab Meat and Cheese
(每席另加港幣\$500 / Additional HK\$500 per table)

芙蓉龍蝦球

Sautéed Lobster with Egg White and Seasonal Greens
(每席另加港幣\$1,000 / Additional HK\$1,000 per table)

- 第三道菜 3rd Course -

翡翠玉環瑤柱甫

Braised Whole Conpoy stuffed in Marrow

其他選擇 Alternative Selections

上素玉荷包

Cabbage Rolls stuffed with Buddha Delight Assorted Vegetables
(每席另加港幣\$300 / Additional HK\$300 per table)

珊瑚扒時蔬

Braised Seasonal Greens with Crab Meat & Crab Roe Sauce
(每席另加港幣\$300 / Additional HK\$300 per table)

彩虹帶子鴿甫

Sautéed Scallops with Pigeon Slices and Assorted Bell Peppers
(每席另加港幣\$500 / Additional HK\$500 per table)

- 第四道菜 4th Course -

富貴百花蟹鉗

Deep-fried Crab Claw stuffed with Minced Shrimp Paste

其他選擇 Alternative Selections

金銀玉帶子

Sautéed and Deep-fried Scallops with Seasonal Greens
(每席另加港幣\$400 / Additional HK\$400 per table)

雀巢碧綠蝦球玉帶子

Sautéed Prawns and Scallops with Seasonal Greens in Taro Nest
(每席另加港幣\$680 / Additional HK\$680 per table)

- 第五道菜 5th Course -

龍皇燴燕窩

Braised Bird's Nest Broth with Assorted Seafood

其他選擇 Alternative Selections

淮杞螺頭燉萬壽果

Double-boiled Sea Whelk Soup with Papaya, Yam & Medlars

鮮人參花膠燉竹絲雞

Double-boiled Silkie Chicken Soup with Fish Maws and Fresh Ginseng
(每席另加港幣\$300 / Additional HK\$300 per table)

花旗參海螺燉花膠

Double-boiled Ginseng Soup with Sea Whelk and Fish Maws
(每席另加港幣\$300 / Additional HK\$300 per table)

蟲草花瑤柱鮮角螺燉黃耳

Double-boiled Cordyceps Militaris Soup with Conpoy, Sea Whelk and Yellow Fungus
(每席另加港幣\$300 / Additional HK\$300 per table)

- 第六道菜 6th Course -

原隻廿二頭鮑魚扣花菇

Braised Whole Abalone (22-heads)

with Black Mushrooms

其他選擇 Alternative Selections

原隻十頭鮑魚扣花菇

Braised Whole Abalone (10-heads) with Black Mushrooms
(每席另加港幣\$1,000 / Additional HK\$1,000 per table)

原隻四頭鮑魚扣花菇

Braised Whole Abalone (4-heads) with Black Mushrooms
(每席另加港幣\$2,800 / Additional HK\$2,800 per table)

- 第七道菜 7th Course -

清蒸沙巴虎斑

Steamed Sabah Giant Garoupa

with Ginger and Scallion

其他選擇 Alternative Selections

清蒸大海斑

Steamed Sea Garoupa

清蒸海星斑

Steamed Sea Garoupa
(每席另加港幣\$800 / Additional HK\$800 per table)

清蒸大東星斑

Steamed Spotted Garoupa
(每席另加港幣\$2,800 / Additional HK\$2,800 per table)

- 第八道菜 8th Course -

金沙脆皮雞

Roasted Crispy Chicken Topped with

Deep-fried Chopped Garlic

其他選擇 Alternative Selections

脆皮鹽香雞

Roasted Crispy Chicken in Rock Salt
(每席另加港幣\$100 / Additional HK\$100 per table)

南乳醬燒琵琶雞

Crispy Chicken with Red-fermented Beancurd Sauce
(每席另加港幣\$100 / Additional HK\$100 per table)

- 第九道菜 9th Course -

帶子瑤柱炒絲苗

Fried Rice with Scallops and Shredded Conpoy

其他選擇 Alternative Selections

福建炒絲苗

Fried Rice with Assorted Seafood and Minced Pork
(每席另加港幣\$100 / Additional HK\$100 per table)

鮑汁瑤柱荷葉飯

Fried Rice with Shredded Conpoy in Abalone Sauce wrapped with Lotus Leaf
(每席另加港幣\$100 / Additional HK\$100 per table)

- 第十道菜 10th Course -

鮑汁野菌炆伊麵

Braised E-fu Noodles with Assorted Mushrooms in Abalone Sauce

其他選擇 Alternative Selections

黑松露珍菌燴伊麵

Stewed E-fu Noodles with Mixed Mushrooms and Black Truffle Sauce
(每席另加港幣\$100 / Additional HK\$100 per table)

上湯煎粉果

Pan-fried Pork and Shrimp Dumplings in Supreme Soup
(每席另加港幣\$160 / Additional HK\$160 per table)

高湯水餃生麵

Noodles with Shrimp Dumplings in Supreme Soup
(每席另加港幣\$160 / Additional HK\$160 per table)

- 第十一道菜 11th Course -

百年好合

Sweetened Red Bean Cream with

Lotus Seeds and Lily Bulbs

其他選擇 Alternative Selections

蓮子紅棗茶

Double-boiled Sweetened Lotus Seeds with Red Dates
(每席另加港幣\$100 / Additional HK\$100 per table)

鮮蓮萬壽果燉雪蛤

Double-boiled Sweetened Papaya Soup with Snow Frog Jelly and Fresh Lotus Seeds
(每席另加港幣\$400 / Additional HK\$400 per table)

冰花銀耳燉燕窩

Double-boiled Sweetened Bird's Nest Soup with Snow Fungus
(每席另加港幣\$400 / Additional HK\$400 per table)

- 第十二道菜 12th Course -

美滿映雙輝

Chinese Petits Fours

其他選擇 Alternative Selections

白兔仔棉花糖

Marshmallow Rabbit
(每席另加港幣\$80 / Additional HK\$80 per table)

香芒糯米卷伴蜂蜜桂花糕

Chilled Glutinous Roll with Fresh Mango served with Osmanthus Pudding
(每席另加港幣\$100 / Additional HK\$100 per table)

環球鮮果盤

Fresh Fruit Platter
(每席另加港幣\$400 / Additional HK\$400 per table)

Remarks 備註:

*所有價目另收加一服務費
All prices are subject to 10% service charge

*米芝蓮星級食府逸東軒行政總廚主理
Prepared by Executive Chef of Michelin-starred Yat Tung Heen

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香港逸東酒店中式晚宴婚宴餐飲套餐優惠

EATON HK CHINESE WEDDING DINNER BEVERAGE PACKAGES 2023

套餐A

Package A

每席港幣\$1,600可享三小時無限量供應汽水、橙汁及特選啤酒
HK\$1,600 per table includes free flow of soft drinks, chilled orange juice
and house beer for 3 hours

套餐B

Package B

每席港幣\$1,900可享五小時無限量供應汽水、橙汁及特選啤酒
HK\$1,900 per table includes free flow of soft drinks, chilled orange juice
and house beer for 5 hours

套餐C

Package C

每席港幣\$2,200可享三小時無限量供應汽水、橙汁、特選啤酒及指定紅白餐酒
HK\$2,200 per table includes free flow of soft drinks, chilled orange juice, house beer
and house red & white wine for 3 hours

套餐D

Package D

每席港幣\$2,500可享五小時無限量供應汽水、橙汁、特選啤酒及指定紅白餐酒
HK\$2,500 per table includes free flow of soft drinks, chilled orange juice, house beer
and house red & white wine for 5 hours

Remarks 備註:

*每席供12位用
12 persons per table

*所有價目另收加一服務費
All prices are subject to 10% service charge

查詢或預訂，請致電香港逸東酒店宴會部
For enquiries and reservations, please feel free to contact Catering team

T 電話 (852) 2710 1803
F 傳真 (852) 2385 5009
E 電郵 eventshk@eatonworkshop.com
W 網址 www.eatonhk.events

香港逸東酒店西式晚宴婚宴自助餐菜譜 EATON HK WESTERN WEDDING BUFFET DINNER MENU 2023

冷盤 COLD SELECTION

冰鎮海鮮 (海蝦, 小龍蝦, 翡翠螺, 青口)
Seafood on Ice: Prawns, Crayfish, Sea Whelks, Mussels
煙三文魚
Smoked Salmon with Condiments
田園蔬菜配意大利油醋汁
Mediterranean Vegetables with Balsamic Dressing (V)
凍肉配乾果, 果仁
Cold Cuts with Dried Fruits & Nuts
雜錦芝士
International Cheese Selection

肉腸 SAUSAGE ASSORTMENT

五款包括: 紐倫堡, 德式, 法蘭克福, 雞肉, 煙肉腸
5 Types including Nuremberger, Bratwurst, Frankfurter, Chicken, Smoked Pork
德國酸椰菜
Sauerkraut
顆粒芥末醬, 法式芥末醬, 美式芥末醬
Whole Grain Mustard, Dijon Mustard, American Mustard

中式燒味 CANTONESE BBQ

蜜汁叉燒
Barbecued Pork
烤鴨
Roasted Duck
燻蹄
Marinated Pork Knuckle

沙律 SALAD

俄式大蝦沙律
Russian Salad with Tiger Prawns
雞肉牛油果沙律
Chicken & Avocado Salad
香草藜麥紅薯沙律
Roast Sweet Potato, Quinoa, Herb Salad (V)
泰式海鮮沙律
Spicy Thai Glass Noodles with Mixed Seafood
雜錦沙律菜配沙律醬
Salad Bar: Garden Fresh Lettuces, Vegetables & Salad Dressings (V)

湯 SOUP

蕃茄煙燻辣椒湯
Tomato & Smoked Pepper Soup (V)
雜錦麵包
Assorted Bread Rolls

燒烤精選 CARVING

烤澳洲肉眼扒配黑椒汁
Roast Australian Rib Eye with Pepper Sauce

熱盤 HOT SELECTION

燴牛肉配紅酒汁, 田園蔬菜
Braised Beef with Red Wine Sauce, Root Vegetables
雜錦沙嗲串燒
Assorted Satay with Peanut Sauce
焗三文魚配茴香, 蒔蘿
Baked Salmon, Fennel & Dill
美式烤雞
Cajun Spiced Chicken
焗芝士蔬菜千層麵
Grilled Vegetable Lasagna with Ricotta (V)
泰式青咖喱雞配白飯
Thai Green Chicken Curry with Steamed Rice
鹹魚焗五花腩肉
Braised Pork Belly with Salted Fish
中式蒜蓉炒雜菜
Sautéed Chinese Greens with Garlic
XO醬海鮮炒麵
Wok Fried Egg Noodle with Seafood & XO Sauce
蝦籽蛋白炒飯
Fried Rice with Egg White & Shrimp Roe

甜品 DESSERT

抹茶蛋糕
Matcha Ivory Cake
松露朱古力蛋糕
Chocolate Truffle Cake (V)
意大利芝士蛋糕
Tiramisu
蛋白檸檬撻
Lemon Meringue Tart
香芒布甸
Mango Pudding
意大利泡沫咖啡慕絲
Cappuccino Shot
麵包布甸配雲呢拿汁
Bread Pudding with Vanilla Sauce (V)
椰汁黑糯米
Black Glutinous Rice with Coconut Milk (V)
時令鮮果拼盤
Seasonal Fresh Fruit Platter (V)

咖啡或茶
Coffee or Tea

(V) 素食 Vegetarian

每位HK\$1,288起 up per person

(最少100人或以上 minimum 100 persons)
包括兩小時無限量供應汽水、橙汁及特選啤酒
Includes 2 hours free flow soft drinks, chilled orange juice and house beer

(每位另加港幣\$80*可升級享用席間2小時無限量供應指定紅白餐酒)
Supplement charge at HK\$80* per person including
house red & white wines for 2 hours during meal period)

2023年1月1日至12月31日
1 January to 31 December 2023

Remarks 備註:

*所有價目另收加一服務費
All prices are subject to 10% service charge

*由於市場價格浮動, 菜譜將於婚宴日期前一個月再確定。香港逸東酒店保留調整菜譜價格以保存原有菜式或可改動食材以保持相同價格之權利。

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香港逸東酒店環保中式婚宴菜譜 EATON HK SUSTAINABLE CHINESE WEDDING MENU 2023

菜譜 (一) Menu A

金豬耀紅袍
Roasted Whole Suckling Pig

芹香蜜桃西澳玉帶子
Sautéed Australian Scallops with
Celery and Peach

竹筴上素卷
Braised Bamboo Pith stuffed with
Assorted Vegetables

香芒荔茸寶盒
Deep-fried Taro Dumplings
with Fresh Mango

蟲草花淮杞燉竹絲雞
Double-boiled Silkie Chicken Soup with
Cordyceps Militaris

麒麟柚皮花菇
Braised Pomelo Peel with Chinese Mushroom

香煎藍鱈魚
Pan-fried Cod Fish with Salad Dressing

醬燒琵琶雞
Roasted Crispy Chicken

松子蘭度粒蛋白炒絲苗
Fried Rice with Pine Nuts, Egg White
and Vegetable

野菌炆伊麵
Braised E-fu Noodles with Wild Mushrooms

紅豆沙湯丸
Sweetened Red Bean Cream with
Glutinous Dumplings

美滿映雙輝
Chinese Petits Fours

HK\$11,988起 up

每席供12位用 12 persons per table

2023年1月1日至12月31日
1 January to 31 December 2023

菜譜 (二) Menu B

金豬耀紅袍
Roasted Whole Suckling Pig

清炒澳洲帶子及加拿大象拔蚌
Sautéed Australian Scallops and
Canadian Geoduck

翡翠鼎湖上素
Braised Assorted Vegetables with Fungus

脆皮香芒沙律卷
Deep-fried Assorted Seafood Rolls
with Mango

鮮人參竹絲雞燉萬壽果
Double-boiled Silkie Chicken Soup with
Fresh Ginseng and Papaya

花菇鵝掌扣澳洲鮮鮑甫
Braised Sliced Australian Abalone with Goose Web
and Chinese Mushroom

清蒸澳洲海星斑
Steamed Australian Garoupa

脆皮鹽香雞
Roasted Chicken in Rock Salt

福建炒絲苗
Fried Rice with Assorted Seafood
and Minced Pork

上湯生麵
Egg Noodles in Supreme Soup

南瓜露湯丸
Sweetened Pumpkin Cream with
Glutinous Dumplings

美滿映雙輝
Chinese Petits Fours

HK\$14,988起 up

每席供12位用 12 persons per table

2023年1月1日至12月31日
1 January to 31 December 2023

Remarks 備註:

*所有價目另收加一服務費
All prices are subject to 10% service charge

*米芝蓮星級食府逸東軒行政總廚主理
Prepared by Executive Chef of Michelin-starred Yat Tung Heen

*由於市場價格浮動，菜譜將於婚宴日期前一個月再確定。香港逸東酒店保留調整菜譜價格以保存原有菜式或可改動食材以保持相同價格之權利。

In the event of fluctuations in the market price of any menu items between the date of the contract being signed and up to one month prior to the banquet, Eaton HK reserves the right to adjust the menu price or substitute the dishes effected so as to maintain the original price.

香港逸東酒店環保西式婚宴菜譜 EATON HK SUSTAINABLE WESTERN WEDDING MENU 2023

套餐菜譜 Set Menu

挪威煙三文魚配醃製黃瓜辣根沙律
Norwegian Smoked Salmon, Pickled Cucumber,
Horseradish Salad

藏紅花蕃茄湯配藍青口
Saffron and Tomato Soup with Blue Mussels

紐西蘭草飼肉眼扒配時令蔬菜及黑胡椒醬汁
New Zealand Grass-fed Rib Eye Steak,
Market Vegetables, Black Pepper Sauce

芒果布甸配鮮芒果
Mango Pudding with Fresh Mango

咖啡或茶
Coffee or Tea

每位HK\$950起 up per person
(最少72人或以上 minimum 72 persons)

2023年1月1日至12月31日
1 January to 31 December 2023

小食菜譜 Canapés Menu

挪威煙三文魚黃瓜辣根配全麥多士
Norwegian Smoked Salmon, Cucumber, Horseradish
served with Wholegrain Toast

加拿大皇帝蟹配雞尾酒醬汁，蘿蔔，日式七味粉
Canadian King Crab, Cocktail Sauce, Radish, Togarashii

炸虎蝦玉米餅配紅腰豆莎莎醬及墨西哥辣椒醬
Tiger Prawn Tostada, Red Bean Salsa, Chipotle

紐西蘭青口配西班牙甜辣椒，藏紅花蛋黃醬
New Zealand Mussels, Piquillo Peppers,
Saffron Mayonnaise

烤意大利青瓜及茄子麵包配雞心豆醬
Grilled Zucchini and Eggplant Crostini, Hummus

每打HK\$390 per dozen
(每款最少訂購兩打 Minimum order of 2 dozens each)

2023年1月1日至12月31日
1 January to 31 December 2023

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