

香港逸東酒店午宴婚宴禮遇

EATON HK WEDDING LUNCH PRIVILEGES

凡預訂中式午宴滿六席或以上 或 西式午宴滿七十二人或以上，可尊享以下優惠：
For booking of 6 tables or above for Chinese wedding lunch OR 72 persons or above for Western wedding lunch, guests may enjoy the following privileges:

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-function fresh fruit wedding cream cake

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)

午宴茶芥全免及迎賓時段茶水免費供應
Complimentary Chinese tea and condiments throughout lunch

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一個 (視乎供應情況而定及只限私家房車)
Complimentary use of one parking space during the event
(subject to hotel availability & for private cars only)

精選婚禮商戶優惠券
Wedding merchants coupons

凡預訂中式午宴滿十席或以上 或 西式午宴滿一百二十人或以上，可尊享以下額外優惠：
For booking of 10 tables or above for Chinese wedding lunch OR 120 persons or above for Western wedding lunch, guests may enjoy the following additional 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 day with breakfast for two

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

額外泊車位一個
Additional one parking space during the event

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

香港逸東酒店中式午宴婚宴菜譜 EATON HK CHINESE WEDDING LUNCH MENU 2023

菜譜 (一) Menu A

金豬耀紅袍
Roasted Whole Suckling Pig

XO醬爆桂花蚌
Sautéed Osmanthus Clams in XO Sauce

淮杞燉竹絲雞
Double-boiled Silkie Chicken Soup with Yam and Medlars

花菇扣鵝掌
Braised Black Mushrooms with Goose Webs

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

鴻運脆皮雞
Roasted Crispy Chicken

福州炒絲苗
Fried Rice "Hokkien Style" with Assorted Meats

珍菌炆伊麵
Braised E-fu Noodles with Assorted Mushrooms

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

美滿映雙輝
Chinese Petits Fours

HK\$7,888起 up

每席供12位用 12 persons per table

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

(每席另加港幣\$960*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\$960* per table including
house red & white wines for 2 hours during meal period)

菜譜 (二) Menu B

金豬耀紅袍
Roasted Whole Suckling Pig

西蘭花玉帶子
Sautéed Scallops with Broccoli

金瑤扒雙蔬
Braised Shredded Conpoy with Seasonal Greens

翡翠荔茸寶盒
Deep-fried Taro Puffs

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

花菇扣鵝掌
Braised Black Mushrooms with Goose Webs

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

鴻運脆皮雞
Roasted Crispy Chicken

瑤柱海皇炒絲苗
Fried Rice with Assorted Seafood and Shredded Conpoy

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

雪耳燉萬壽果
Double-boiled Sweetened White Fungus with Papaya

美滿映雙輝
Chinese Petits Fours

HK\$9,088起 up

每席供12位用 12 persons per table

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

(每席另加港幣\$960*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\$960* per table including
house red & white wines for 2 hours during meal period)

Remarks 備註:

*所有菜譜供應期由2023年1月1日至12月31日
Menus are available from 1 January to 31 December, 2023

*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.

香港逸東酒店西式午宴婚宴自助餐菜譜 EATON HK WESTERN WEDDING BUFFET LUNCH MENU 2023

冷盤 COLD SELECTION

海鮮拼盤(海蝦，海螺，青口)
Seafood on Ice: Prawns, Sea Whelks, Mussels with Cocktail Sauce
煙三文魚
Smoked Salmon with Condiments
烤雜菜配香草汁
Grilled Mediterranean Vegetables with Pesto Dressing (V)
凍肉配乾果及果仁
Cold Cuts with Dried Fruits & Nuts

沙律 SALAD

海鮮意粉沙律配紅椒醬
Seafood Pasta Salad in Red Pepper Dressing
刁草薯仔沙律配芥末醬
Potato, Pickle & Dill Salad in Mustard Dressing (V)
泰式牛肉沙律
Thai Beef Salad with Glass Noodles, Onion & Tomato
雜錦沙律菜配沙律醬
Salad Bar: Garden Fresh Lettuces, Vegetables & Salad Dressings (V)

中式燒味 CANTONESE BBQ

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

湯 SOUP

忌廉蘑菇湯
Mushroom Cream Soup (V)
雜錦麵包
Assorted Bread Rolls

熱盤 HOT SELECTION

烤雞腿配西班牙辣肉腸，辣椒，橄欖
Grilled Chicken Thigh with Chorizo, Paprika, Olives
香草蒜蓉焗龍脷柳
Baked Garlic & Herb Sole Fillet
蕃茄醬菠菜芝士意粉
Pasta with Spinach & Ricotta in Tomato Sauce
中式點心拼盤(叉燒包，蝦餃，素菜餃)
Steamed Dim Sum (BBQ Pork Bun, Prawn Dumpling, Vegetable Dumpling)
泰式紅咖喱海鮮配白飯
Thai Red Seafood Curry with Steamed Rice
香蒜雞湯浸時蔬
Poached Chinese Cabbage in Garlic Chicken Broth
南乳香酥骨
Deep Fried Pork Ribs with Red Bean Curd
乾燒伊麵
Stewed E-fu Noodle with Seasonal Mushrooms

甜品 DESSERT

鮮香芒布甸
Mango Pudding with Fresh Mango
藍莓芝士餅
Blueberry Cheesecake (V)
杏仁金磚蛋糕
Almond Financier (V)
伯爵茶朱古力蛋糕
Earl Grey Milk Chocolate Cake (V)
薄荷朱古力蛋糕
Mint Chocolate Cake (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\$688起 up per person

(最少72人或以上 minimum 72 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

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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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