

MANDARIN ORIENTAL WESTERN WEDDING Lunch Package

~ HKD1,088 plus 10% service charge per person

- · One night's stay in a City View Suite at Mandarin Oriental, Hong Kong
- · Breakfast for two in the privacy of your room the following morning
- A stunning wedding cake created by our award-winning pastry chef for photo opportunities
- · Fresh fruit cream cake for the reception (2 lbs)
- · A choice of table linen and seat covers
- · A bottle of champagne for the toast
- · Corkage waived for one bottle of spirit per table
- Guest signature book
- · Fresh, seasonal floral arrangement for each dining table and reception table
- · Use of microphones (for speeches)
- · Use of an LCD projector with a DVD player for wedding video presentation
- · Preferential rate for extra guest bedrooms if required
- · 15% off dining voucher at Clipper Lounge or Café Causette
- · 10% off on the purchase of cash vouchers at The Mandarin Cake Shop
- · 20% off on the purchase of wedding cake vouchers at Kee Wah Bakery

2024
WESTERN
WEDDING
LUNCH
PACKAGE

Inclusions

Minimum 100 persons

Valid from 1 January to 31 December 2024 only.

Rates and amenities are subject to change without prior notice.

Additional privileges for 150 persons or above:

- One night's stay in a Statue Square View Suite at Mandarin Oriental, Hong Kong (Complimentary room upgrade from City View Suite)
- · In-room dining voucher valued at HKD500 to use on your wedding day

Additional privileges for 180 persons or above:

- First anniversary dinner gift certificate for the couple valued at HKD2,000 at Mandarin Oriental, Hong Kong
- 60-minute body treatment for both the bride and groom at award-winning Mandarin Spa



文華東方西式婚宴晚午宴優惠

- ~每位港幣1,088元 (另加一服務費)
- · 香港文華東方酒店市區景觀套房一晚住宿
- · 翌晨於房內享用雙人早餐
- · 由我們屢獲殊榮的糕點師傅設計的精美結婚蛋糕供拍照用
- · 兩磅結婚蛋糕供席前酒會享用
- · 可自選桌布及椅套顏色
- · 香檳一瓶供切餅儀式時祝酒用
- · 每席免收開瓶費一支
- · 精美嘉賓提名冊一本
- · 接待處及每席花卉擺設
- · 免費使用麥克風(新人致辭時用)
- · 免費使用 LCD 投影機
- · 額外房間住宿優惠
- · 八五折優惠餐券適用於快船廊或 Café Causette
- · 文華餅店現金禮券九折優惠
- · 奇華嫁喜禮餅及餅咭八折優惠

2024年 西式婚宴午宴

訂座需不少於100人

推廣期為2024年1月1 日至12月31日。

酒店有權更改價格及 優惠細節而不作另行 通知。

預訂150人或以上的專屬禮遇:

- · 香港文華東方酒店皇后像廣場景觀套房一晚住宿 (免費房間升級)
- · 客房餐飲服務禮券於婚宴當天使用 (價值港幣500元)

預訂180人或以上的專屬禮遇:

- · 新人於香港文華東方酒店慶祝一週年結婚紀念的晚餐餐飲禮券 (價值港幣2,000元)
- · 新人於屢獲殊榮的文華水療中心免費享用各60分鐘的身體療程



2024
WESTERN
WEDDING
LUNCH
BEVERAGE
PACKAGE

Package priced at HKD250 plus 10% service charge per person, including unlimited soft drinks, fresh orange juice, mineral water, and beer for 3 hours.

Additional hour at HKD50 plus 10% service charge per hour per person.

每位港幣250元 (另加一服務費) ,可無限暢飲汽水、鮮橙汁、礦泉水及啤酒共三小時。延長飲品套餐定價每小時每位港幣50元 (另加一服務費)。

2024年

西式婚宴午宴飲品套餐

Package priced at HKD300 plus 10% service charge per person, including unlimited soft drinks, fresh orange juice, mineral water, beer, and house wines for 3 hours.

Additional hour at HKD80 plus 10% service charge per hour per person.

每位港幣300元(另加一服務費) ,可無限暢飲汽水、鮮橙汁、礦泉水、啤酒及餐酒共三小時。延長飲品套餐定價每小時每位港幣70元(另加一服務費) 。

Package priced at HKD400 plus 10% service charge per person, including unlimited soft drinks, fresh orange juice, mineral water, beer, and premium house wines for 3 hours.

Additional hour at HKD90 plus 10% service charge per hour per person.

每位港幣400元(另加一服務費),可無限暢飲汽水、鮮橙汁、礦泉水、啤酒及精選餐酒共三小時。延長飲品套餐定價每小時每位港幣90元(另加一服務費)。



MANDARIN ORIENTAL WESTERN LUNCH BUFFET MENU

文華東方 西式婚宴自助午餐

HKD1,088

plus 10% service charge per person

每位港幣1,088元 (另加一服務費)

Hors d'oeuvres

Potato Salad, Purple Basil, Dried Chilli
Penne Pasta, Gammon Ham, Pesto Mayonnaise
Japanese Crab Meat, Cucumber, Crab Roe, Mayonnaise
Roasted Pumpkin, Prawn, Garden Herb
Seafood Salad, Squid, Salmon, Mussel, Lemon Dressing
Parma Ham, Rock Melon
Marinated Dill Salmon, Honey Mustard Dressing
Marinated Cherry Tomato, Baby Bocconcini, Basil, Pine Nut
Shrimp Salad, Roasted Pumpkin, Black Sesame Vinaigrette
Grilled Vegetable Platter
Scottish Smoked Salmon, Horseradish Cream, Capers
Oriental Roasted Duck Salad, Asian Vegetables
Pearl Barley Salad, Garlic Spiced Tomatoes, Smoked Lamb Loin

Garden Greens

Rocket Leaves, Cos Lettuce, Curly Endive, Lollo Rosso, Cresses

Condiments - Sesame Vinaigrette, Sumac Spiced Caesar Dressing, Asian

Spiced Semi Dried Tomatoes, Salted Peanuts, Prawn Crackers, Tomato Salsa

Soup Terrine

Lobster Bisque, Brandy, Tarragon

Bread Selection

Mini French Baguette, Soft Roll, Hard Roll Creamy Butter

The Carvery

Gammon Ham, Whole Grain Mustard Jus Roast Prime Rib of Beef, Horseradish Cream, Natural Jus



Chafing Dishes Roasted Potato, Thyme Butter

Steamed Broccoli, Almond Flakes

Tandoori Salmon, Chilled Cucumber Spaghetti, Garlic Naan

Fried Rice "Yeung Chow" Style

Steamed Halibut, Spinach, Champagne Cream

Seared Chicken Breast, Creamed Leek, Rosemary Jus

Seared Lamb Cutlet, Ratatouille Vegetable, Natural Jus

Braised Pork Belly, Bok Choy, Sweet Mango Salsa

Braised Beef Cheek, Mashed Potato, Baby Onion, Port Wine Sauce

Sweet and Sour Pork, Pineapple and Bell Pepper

Wok-fried Scallop, Green Vegetables, Garlic and Ginger

Deep-fried Soft Shell Crab, Tartar Sauce

MANDARIN ORIENTAL WESTERN LUNCH BUFFET MENU

文華東方 西式婚宴自助午餐

HKD1,088

plus 10% service charge per person

每位港幣1,088元 (另加一服務費)

Desserts

Asian Spiced Fresh Fruit Salad, Rice Pudding Egg Tartlets, Mango Pudding Fresh Cream Cake, Baked Semolina Cake Sherry Trifle, Green Tea Crème Brûlée Warm Red Bean Soup, Baked Fruit Jalousie Black Tea Jelly with Condensed Milk Fruit and Berry Salad Crunchy Apple and Almond Cinnamon Crumble Pie Fresh Strawberries with Whipped Cream Lemon Meringue Tart White Chocolate Raspberry Truffle Cake Blackberry Sherry Trifle Whiskey and Ginger Mousse Mango Strudel, Vanilla Cream Assorted Mini French Pastries Rice Pudding, Orange Ginger Sauce Bread and Butter Pudding Blueberry Cheesecake

> Select 7 items from Hors d'oeuvres Select 1 item from The Carvery Select 8 items from Chafing Dishes Select 6 items from Desserts



MANDARIN
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LUNCH
BUFFET
MENU

文華東方 西式婚宴自助午餐

HKD1,088

plus 10% service charge per person

每位港幣1,088元 (另加一服務費)

Upgrade Selection:

The Carvery

Gammon Ham, Whole Grain Mustard Jus

Roast Prime Rib of Beef, Horseradish Cream, Natural Jus

(Supplement charge of HKD150+10% per person)

Seafood Selection Freshly Shucked Oysters

3 types of Chef Selections
Chilled Shellfish
Prawns, Jonah Crab Claw, Alaskan Crab Legs, Blue Mussels,
Condiments - Red Wine Shallot Dressing,
Cocktail Sauce, Lemon Wedges
(Supplement charge of HKD200+10% per person)

Sushi and Sashimi

Selection of Sashimi - Norwegian Salmon, Octopus, Ebi, Snow
Fish, Maguro

Selection of Nigiri - Saba, Tamago, Abalone, Ikura, Unagi, Inari
Selection of Maki - California Roll, Kappa-Maki, Tekka, Futo,
Barbecued Eel

Condiments - Soy Sauce, Pickled Ginger, Wasabi
(Supplement charge of HKD250+10% per person)



MANDARIN ORIENTAL WESTERN LUNCH SET MENU

文華東方 西式婚宴午餐

HKD1,088

plus 10% service charge per person

每位港幣1,088元 (另加一服務費)

Appetiser

(please select one appetizer for all guests)

Iberico Ham
Melon, Fresh Fig, Rocket Leaves
or
Crab Meat Salad
Avocado, Semi-dried Tomato, Blinis
or
Heirloom Beetroot (V)
Presented in Different Textures and Techniques,
Blue Cheese, Mizuna

Main Course

(please select one main course for all guests)

Roasted Fillet of Seabass
Line Caught, Bouchot Mussels, Clams, Cannellini Beans,
Aromatic Yellow Curry Emulsion
or
Slow Cooked Chicken Breast
Celeriac Purée, Baby Kale, Chicken Jus
or
Pearl Barley Risotto (V)
Wild Mushrooms, Truffle, Parmesan, Herbs

Dessert

(please select one dessert for all guests)

Champagne Chocolate Truffle Cake
Raspberry Compote, Vanilla Ice Cream
OR
1963 Mandarin Cheesecake
Heart Shape, Rose Petal, Strawberry Sorbet
OR
French Apple Tart
Frangipane, Caramel Apple, Calvados Ice Cream

Selection of Coffee or Tea Mignardise

V = Vegetarian

Please note the same menu will be served for all guests.

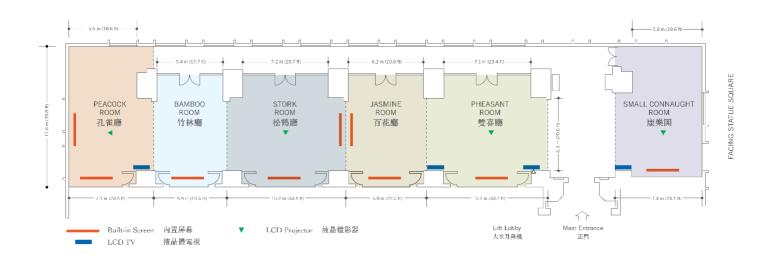


THE CONNAUGHT ROOM

康樂廳

The romantic and sophisticated Connaught Room, situated on the first floor, offers the perfect location for lavish weddings and intimate receptions. Having hosted some of Hong Kong's most significant events, this versatile space can accommodate up to 600 for a cocktail reception or 250 for a lunch or dinner but it can also be divided into six smaller areas.

瑰麗典雅的康樂廳,位於酒店一樓,為婚宴場地理想之選,無論是豪華婚宴或溫馨酒會均十分適合。康樂廳寬敞偌大,可舉行600人雞尾酒會或250人婚宴筵席。此外,康樂廳亦可分間為六個小型宴會場地,迎合不同新人的需要。



Function Room		Size (sq.m/sq.ft)	Ceiling Height (m/ft)	Cocktail Reception	Banquet	
宴會廳		面積 (平方米/平方呎)	樓高 (米/呎)	酒會	宴會	
The Connaught Room	康樂廳	570 / 6,134	2.9 / 9.6	600	300	
Small Connaught Room	康樂閣	78 / 840	2.9 / 9.6	50	30	
Pheasant Room	雙喜廳	85 / 915	2.9 / 9.6	60	30	
Jasmine Room	百花廳	62 / 668	2.9 / 9.6	50	20	
Stork Room	松鶴廳	83 / 893	2.9 / 9.6	60	30	
Bamboo Room	竹林廳	54 / 581	2.9 / 9.6	30	20	
Peacock Room	孔雀廳	76 / 818	2.9 / 9.6	50	30	



THE CHATER ROOM

遮打廳

The Chater Room, conveniently located on the second floor, boasts an abundance of natural daylight. This 5,692 square foot stately event space features views over Victoria Harbour and a pre-function area, offering the latest in high-tech functionality while retaining a sense of tradition, calm, and comfort.

遮打廳位於酒店二樓, 揉合東方傳統設計特色之餘又不失時尚優雅。 此瑰麗的場地配有各項先進設備, 且擁有充足的自然光線, 更可眺望 維多利亞海港的醉人景致。5,692平方尺的活動場地可分為五個小型 宴會廳,讓賓客隨活動所需而作自由組合。



Function Room 宴會廳		Size (sq.m/sq.ft) 面積 (平方米/平方呎)	Ceiling Height (m/ft) 樓高 (米/呎)	Cocktail Reception 酒會	Banquet 宴會
The Chater Room	遮打廳	529 / 5692	2.4 / 7.9	350	204
Statue Square Room	皇后像廳	89 / 954	2.4 / 7.9	70	36
Alexandra Room	歷山大廳	87 / 933	2.4 / 7.9	70	36
Victoria Room	維多利亞廳	87 / 940	2.4 / 7.9	80	48
Edinburgh Room	愛丁堡廳	85 / 917	2.4 / 7.9	80	48
Gloucester Room	告羅士打廳	75 / 811	2.4 / 7.9	80	48





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