

2018 及 2019 婚宴晚宴自助餐 – 精選優惠

2018 & 2019 Wedding Dinner Buffet – Super Offer

凡惠顧150人或以上，即可尊享下列優惠：

Enjoy below privileges with a booking of 150 persons or above:

- 蜜月海景客房一晚奉送香檳一瓶及鮮花
One night stay in a Deluxe Harbour View Room with a bottle of champagne and flowers
- 翌晨於客房或一樓咖啡室享用雙人早餐
In-room breakfast or buffet breakfast at Café on the 1st for two persons
- 豪華平治花車接送服務三小時
Mercedes Benz limousine for three hours
- 免費酒店泊車位四個
Four complimentary Hotel valet car parking spaces
- 席前茗茶招待
Complimentary Chinese tea service
- 婚宴禮堂牌匾
Wedding banner
- 精緻五層結婚蛋糕模型供新人切餅儀式及拍照
Five-tier model wedding cake for cake-cutting ceremony and photo shooting
- 奉送六磅結婚蛋糕及雜果賓治 (100杯) 供席前享用
Complimentary six pounds fresh cream cake and 100 glasses of welcome fruit punch
- 全場席上及接待處鮮花擺設
Fresh flower arrangement for reception table and dining tables
- 精美嘉賓題名冊
Embroidered guest signature book at the reception
- 請柬連封套 (每席十二套、不包括印刷)
Complimentary invitation cards (12 sets per table, excluding printing)
- 液晶體投影機供賓客欣賞婚禮盛況
Complimentary use of LCD projector and screen for viewing the wedding video
- 自攜洋酒可免開瓶費 (每席一瓶)
Free corkage for one bottle of self-brought-in spirits or liquor per table
- 婚宴當日惠顧怡東軒或一樓咖啡室可享八折餐饗優惠
20% Discount at Yee Tung Heen or Café on the 1st for food on wedding day
- 怡東健體中心美體或面部護理項目七五折優惠
25% Discount on body or facial treatment at The Excelsior Fitness Centre

多項贊助商優惠 (受有關贊助商條款及細則限制) :

A range of sponsor discounts

(subject to sponsors' terms and conditions):

- 蒙娜麗莎婚紗攝影服務組合優惠券
MONA LISA wedding portrait package coupon
- E&M Collections 場地佈置優惠券
E&M Collections venue decoration coupon
- A For Balloon 氣球服務優惠券
A For Balloon cash coupon
- I-PRIMO Tokyo 婚戒優惠券
I-PRIMO Tokyo wedding band and engagement ring coupon
- 蓆夢思床褥優惠券
SIMMONS mattress coupon
- 安記海味嫁囍禮籃優惠券八五折
ON KEE Chinese wedding hamper coupon
- 林志達律師婚姻監禮優惠
Special offer for Mr Anthony Lam's civil celebrant service

額外升級優惠 Additional Privileges

- ♥ 可免費由豪華全海景客房升級至行政套房一晚住宿
(優惠適用於婚宴當晚或前夕)
Complimentary upgrade from Deluxe Harbour View Room to Executive Suite
(applicable on the wedding night or the night prior)
- ♥ 酒水供應時間由3小時免費延長至4小時
(由晚上7時開始)
Beverage package extended from 3 hours to 4 hours (from 7pm onwards)
- ♥ 每位賓客奉送席前雜果賓治乙杯
Complimentary one glass of welcome fruit punch per person
- ♥ 免收自攜餐酒或烈酒開瓶費
Free corkage for all self-brought-in spirits or liquor



THE EXCELSIOR
HONG KONG

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mandarinoriental.com/excelsior

價目以港幣計算

Prices are in Hong Kong dollar

此優惠只適用於2018年6月1日至2019年3月31日舉行之婚宴晚宴自助餐

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菜譜 I

Menu I

頭盤 Appetiser

蘇格蘭煙燻三文魚
Scottish Smoked Salmon, Horseradish
Cream, Capers
巴馬火腿配香瓜
Parma Ham, Honey Dew Melon
醉香雞
Chicken with Chinese Wine
意式烤菜拼盤
Vegetable Antipasto
金鎗魚沙律配意大利沙律醬
Tuna Nicoise Salad, Italian Dressing
番茄水牛芝士沙律
Ripe Tomato and Mozzarella Salad
with Pesto Sauce
日式蟹子沙律
Japanese Crab Stick and Roe Salad
印度燒雞沙律配薄荷乳酪醬
Tandoori Chicken Salad with Mint
Yogurt Dressing

海鮮 Chilled Seafood

鮮蝦、翡翠螺、小龍蝦、阿拉斯加蟹腳、
藍青口
Shrimp, Jade Whelk, Crayfish,
Alaskan King Crab Leg, Blue Mussel
紅酒乾蔥汁、雞尾酒醬、檸檬角
Red Wine Shallot Dressing, Cocktail
Sauce, Lemon Wedge

湯 Soup

蟹肉龍蝦忌廉湯
Lobster Bisque with Crab Meat
竹筴海皇羹
Braised Seafood Soup with Bamboo
Piths
精選麵包
Selection of Rolls and Bread

沙律 Garden Salad DIY

羅馬生菜
Australian Romaine Lettuce
雜錦生菜
Mesclun Leaves
意式黑醋汁、千島汁、凱撒沙律汁
Balsamic Vinaigrette, Thousand
Island, Caesar Dressing
巴馬臣芝士、煙肉碎、麵包粒、橄欖、風
乾番茄、紅洋蔥碎、粟米粒
Parmigiano Reggiano, Bacon,
Crouton, Kalamata Olive, Sundried
Tomato, Red Onion, Sweet Corn

刺身及壽司 Sushi and Sashimi

刺身 Sashimi
挪威三文魚、八爪魚、甜蝦、金鎗魚、
油甘魚
Norwegian Salmon, Octopus, Sweet
Shrimp, Tuna, Yellowtail

壽司 Sushi

鮑魚、北寄貝、希靈魚、甜蝦、鰻魚、
針魚、腐皮、玉子
Abalone, Surf Clam, Herring,
Sweet Shrimp, Eel, Japanese
Halfbeak, Bean Curd, Egg

壽司卷 Sushi Roll

加州卷、青瓜卷、太卷
California Roll, Cucumber Sushi Roll,
Futo Roll

豉油、酸薑、日式芥末

Soy Sauce, Pickled Ginger, Wasabi

芝士焗龍蝦 Lobster Thermidor

每位客人半隻
Half piece per person

烤肉 Carvery

烤原條澳洲有骨肉眼
配辣根忌廉及芥末子汁
Roasted Australian Bone-in Rib Eye
Horseradish Cream, Pommery Jus
蜜糖燒火腿配蘋果酒汁
Honey Glazed Bone Ham
with Apple Cider Sauce

熱盤 Chafing Dish

中式燒味拼盤 (油雞、叉燒、鹵水牛腩)
Chinese BBQ Platter (Soy Chicken,
BBQ Pork, Spiced Beef Shin)
燒羊腩配孜然粉
Roasted Lamb Leg with Cumin,
Ratatouille, Spicy Berry Jus
清蒸深海石斑
Steamed Grouper with Ginger and
Spring Onion in Soy Sauce
烤穀飼雞配燒辣椒、橄欖
Roasted Corn-fed Chicken,
Bell Peppers and Olives
法式藍青口配香檳香草忌廉汁
French Blue Mussels,
Champagne Garden Cream Sauce
川汁牛柳粒
Stir-fried Diced Beef in Chili Sauce

翡翠杞子百合炒蝦仁

Sautéed Prawns with Seasonal
Vegetables, Wolfberry and Lily Bulb
燒豬仔骨
Roasted Pork Rib
泰式炒雜菜
Wok-fried Seasonal Vegetables with
Thai Chili Paste
煙肉洋蔥炒薯仔
Roasted Potatoes with Bacon and
Onion
揚州炒絲苗
Fried Rice in Yeung Chow Style
鮑汁鮮菇炆伊麵
Braised E-Fu Noodles with
Mushrooms in Abalone Sauce

甜點 Dessert

雜果仁朱古力撻
Mixed Nuts and Chocolate Tart
香橙朱古力牛油麵包布甸
Orange Chocolate Bread and
Butter Pudding
雲尼拿焦糖燉蛋
Vanilla Crème Brûlée
芒果椰香慕絲餅
Mango Coconut Mousse Cake
維也納朱古力蛋糕
Chocolate Sacher Cake
焦糖朱古力慕絲
Salted Caramel Chocolate Mousse
藍莓芝士餅
Blueberry Cheesecake
紅桑子蛋糕
Raspberry Cream Cake
栗子雲尼拿忌廉餅
Chestnut Vanilla Cream Cake
芒果布甸
Mango Pudding
紅豆沙配芝麻湯丸
Sweetened Red Bean Soup with
Sesame Dumplings
合時鮮果盤
Seasonal Fresh Fruit Platter

咖啡或茶

Coffee or Tea

每位 \$850 per person

包括三小時無限供應汽水、本地啤酒及冰凍橙汁
Inclusive of three hours serving of soft drinks, local beers and chilled orange juice

價目以港幣及每位計算，已包括加一服務費
Prices are in Hong Kong dollar for one person and include a 10% service charge

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菜譜 II

Menu II

頭盤 Appetiser

挪威煙燻三文魚
Norwegian Smoked Salmon,
Horseradish Cream, Capers
巴馬火腿配香瓜
Parma Ham, Honey Dew Melon
日式冷麵配鮮蝦柚子
Soba Noodles with Yuzu and Prawns
芒果蟹肉沙律
Mango and Crab Meat Boat
泰式木瓜燒牛肉沙律配甜辣椒汁
Thai Style Roasted Beef and Green
Papaya Salad with Sweet Chili
Dressing
德國煙肉薯仔沙律
German Potato and Bacon Salad
with Mustard Dressing
慢煮三文魚配蟹子沙律
Slow Cooked Salmon, Crab Roe
Salad
印式燒雞沙律配薄荷乳酪醬
Tandoori Chicken Salad with Mint
Yogurt Dressing

海鮮 Chilled Seafood

鮮蝦、翡翠螺、小龍蝦、阿拉斯加蟹腳、
法國麵包蟹
Shrimp, Jade Whelk, Crayfish,
Alaskan King Crab Leg, Brown Crab
紅酒乾蔥汁、雞尾酒醬、檸檬角
Red Wine Shallot Dressing, Cocktail
Sauce, Lemon Wedge

湯 Soup

蟹肉龍蝦忌廉湯
Lobster Bisque with Crab Meat
淮山杞子響螺雞湯
Chinese Yam, Wolfberries, Chicken
and Sea Whelk Soup
精選麵包
Selection of Rolls and Bread

沙律 Garden Salad DIY

羅馬生菜
Australian Romaine Lettuce
雜錦生菜
Mesclun Leaves
意式黑醋汁、千島汁、凱撒沙律汁
Balsamic Vinaigrette, Thousand
Island, Caesar Dressing
巴馬臣芝士、煙肉碎、麵包粒、橄欖、
風乾番茄、紅洋蔥碎、粟米粒
Parmigiano Reggiano, Bacon,
Crouton, Kalamata Olive, Sundried
Tomato, Red Onion, Sweet Corn

刺身及壽司 Sushi and Sashimi

刺身 Sashimi
挪威三文魚、八爪魚、甜蝦、金槍魚、鯛魚、
油甘魚
Norwegian Salmon, Octopus, Sweet
Shrimp, Tuna, Snapper, Yellowtail

壽司 Sushi

鮑魚、北寄貝、希靈魚、甜蝦、鰻魚、針魚、
腐皮、玉子
Abalone, Surf Clam, Herring,
Sweet Shrimp, Eel, Japanese Halfbeak,
Bean Curd, Egg

壽司卷 Sushi Roll

加州卷、青瓜卷、太卷
California Roll, Cucumber Sushi Roll,
Futo Roll

豉油、酸薑、日式芥末

Soy Sauce, Pickled Ginger, Wasabi

芝士焗龍蝦 Lobster Thermidor

每位客人半隻
half piece per person

烤肉 Carvery

烤斧頭扒配蘑菇醬忌廉汁及芥末
Roasted Tomahawk Steak
Mushroom Cream Sauce, Mustard
蜜糖燒火腿配蘋果酒汁
Honey Glazed Bone Ham
with Apple Cider Sauce

熱盤 Chafing Dish

中式燒味拼盤(燒鴨、油雞、叉燒)
Chinese BBQ Platter (Roasted Duck, Soy
Chicken, BBQ Pork)
清蒸深海星斑
Steamed Spotted Garoupa with Ginger
and Spring Onion in Supreme Soy Sauce
蒜香彩椒炒蝦仁
Wok-fried Prawns with Garlic and Bell
Peppers
燒羊腩配孜然粉
Roasted Lamb Leg with Cumin,
Ratatouille, Spicy Berry Jus
香草焗原隻帶子
Baked Whole Scallops with Garlic Herb
Crust

印度咖哩雞

Indian Chicken Masala Curry
印度飯、印度烤餅及香料
Indian Basmati Rice, Naan Bread
and Condiments
葡式燒乳豬
Portuguese Roasted Suckling Pig
泰式炒雜菜
Wok-fried Seasonal Vegetables with
Thai Chili Paste
煙肉洋蔥炒薯仔
Roasted Potatoes with Bacon and
Onion
福建炒絲苗
Fried Rice in Fujian Style
鮑汁鮮菇炆伊麵
Braised E-Fu Noodles with
Mushrooms in Abalone Sauce

甜點 Dessert

栗子紅桑子撻
Chestnut Raspberry Tart
焗蘋果布甸
Apple Crumble Pudding
雲尼拿焦糖嫩蛋
Vanilla Crème Brûlée
意大利芝士餅
Tiramisu
藍莓奶凍
Blueberry Panna Cotta
熱情果芝士餅
Passion Fruit Cheesecake
香濃朱古力蛋糕
Chocolate Truffle Cake
草莓慕絲餅
Strawberry Mousse Cake
朱古力布甸
Chocolate Pudding
紅豆沙配芝麻湯丸
Sweetened Red Bean Soup with
Sesame Dumplings
合時鮮果盤
Seasonal Fresh Fruit Platter
Mövenpick 雪糕
Mövenpick ice-cream

咖啡或茶

Coffee or Tea

每位 \$950 per person

包括三小時無限供應汽水、本地啤酒及冰凍橙汁
Inclusive of three-hour serving of soft drinks, local beers and chilled orange juice

價目以港幣及每位計算，已包括加一服務費
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額外精選
Additional Selections

北京片皮鴨 (最少預訂兩隻) Peking Duck (a minimum order of two pieces) 配薄餅、青瓜、大蔥及梅子醬 Served with Pancake, Cucumber, Scallion and Plum Sauce	每隻 \$800 per piece
鴻運乳豬 (三公斤, 最少預訂兩隻) Roasted Whole Suckling Pig (3kg, a minimum order of two pieces)	每隻 \$1,388 per piece
凡惠顧50人或以上, 即可以優惠價享用下列美食: Add below delicacies at a special price with a booking of 50 persons or above:	
新鮮生蠔 Fresh Oyster Station	每位 \$108 per person
亞洲麵類 Asian Noodles Station 自選雞湯雲吞或雞蛋麵配蔬菜、冬菇、雞肉、蝦、牛肉、魚蛋及芽菜 Choice of Wonton and Egg Noodles with Chicken Stock Served with Vegetables, Mushrooms, Shredded Chicken, Shrimps, Beef, Fish Balls and Bean Sprouts	每位 \$98 per person
意大利粉 Italian Pasta Station 自選意粉、長通粉或寬條麵配番茄、肉醬或忌廉汁 及洋蔥、香蒜、辣椒、煙肉、火腿、蝦、青口、香菇、青椒、香蒜醬 Choice of Spaghetti, Penne, Fettuccini with Tomato, Meat or Cream Sauce Served with Onion, Garlic, Chilli, Bacon, Ham, Shrimps, Mussels, Mushrooms, Bell Peppers, Pesto	每位 \$98 per person
夾餅 Waffle Station 自選雜莓、菠蘿、草莓、忌廉、烘堅果、朱古力碎、朱古力醬、雲尼拿醬或楓樹糖漿 Choice of Mixed Berries, Pineapple, Strawberries, Whipped Cream, Toasted Nuts, Chocolate Chips, Chocolate Sauce, Vanilla Sauce or Maple Syrup	每位 \$60 per person
凱撒沙律 Caesar Salad 羅馬生菜伴凱撒汁配脆煙肉、芝士片、蝦、雞、鯷魚、煙三文魚、蒜蓉麵包粒 Romaine Lettuce Tossed in Caesar Dressing Served with Crispy Bacon, Shaved Parmesan, Shrimps, Cajun Chicken, Anchovies, Smoked Salmon and Crouton	每位 \$98 per person
Mövenpick 雪糕 Mövenpick Ice-cream	每位 \$88 per person

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