



Weddings at
MANDARIN ORIENTAL
HONG KONG

2021 WEDDING PACKAGE

Inclusions

Minimum 10 tables

*Rates and amenities are
subject to change without
prior notice.*

MANDARIN ORIENTAL DELIGHT

~ HKD14,888 plus 10% service charge per table of 10 - 12 persons

- One night's stay in a Statue Square View Suite at Mandarin Oriental, Hong Kong
- Breakfast for two in the privacy of your room the following morning
- In-room dining voucher valued at HKD500 to use on your wedding day
- Parking for up to 4 cars (from 6:30pm onwards)
- A stunning wedding cake created by our award-winning pastry chef for photo opportunities
- Fresh fruit cream cake for the reception (5 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
- Wedding dinner menu tasting of selected dishes for six guests
- Guest signature book
- Fresh, seasonal floral arrangement for each dining table and reception table
- Mahjong tables and sets, with Chinese tea service
- 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

Additional privileges for 15 tables or above:

- Chauffeured limousine transfer by Mercedes Benz (3 hours)
- HKD5,000 voucher from the Hotel's wedding decoration partner

MANDARIN ORIENTAL SUPREME

~ HKD16,888 plus 10% service charge per table of 10 - 12 persons

Additional privileges:

- Chocolate favours for each guest personalised with your initials
- First anniversary dinner gift certificate for the couple valued at HKD1,000 at Mandarin Oriental, Hong Kong.

Spending HKD18,888 or above per table of 10 - 12 persons

Additional privileges:

- Chocolate favours for each guest personalised with your initials
- 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



文華東方情意綿綿之選

~ 每席港幣14,888元 - 適用於10-12人 (另加一服務費)

- 香港文華東方酒店的皇后像廣場景觀套房一晚住宿
- 翌晨於房內享用雙人早餐
- 客房餐飲服務禮券於婚宴當天使用 (價值港幣500元)
- 四部免費代客泊車服務 (晚上六時半後適用)
- 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
- 五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
- 品嚐婚宴菜單上的指定菜式 (供六位享用)
- 精美嘉賓提名冊一本
- 接待處及每席花卉擺設
- 免費麻雀耍樂及奉送中國茗茶
- 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

2021年 婚宴優惠

最少筵開10席

酒店有權更改價格及優惠
細節而不作另行通知。

預訂15席或以上的專屬禮遇：

- 三小時平治房車及司機接送服務
- 酒店婚禮場地設計合作夥伴現金禮券價值港幣5,000元

文華東方濃情蜜意之選

~ 每席港幣16,888元 - 適用於10-12人 (另加一服務費)

額外禮遇：

- 每位賓客將獲贈印上新人英文名字縮寫的朱古力
- 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1,000元)

凡預訂每席港幣18,888元或以上(每席為10-12人)

額外禮遇：

- 每位賓客將獲贈印上新人英文名字縮寫的朱古力
- 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



2021 WEDDING BEVERAGE PACKAGE

2021年 婚宴飲品套餐

Package priced at HKD3,200 plus 10% service charge per table of 10 – 12 persons, including unlimited soft drinks, fresh orange juice, mineral water, and beer for 4 hours.

Additional hour at HKD300 plus 10% service charge per hour per table.

每席港幣3,200元（另加一服務費），可無限暢飲汽水、鮮橙汁、礦泉水及啤酒共四小時。延長飲品套餐定價每小時每席港幣300元（另加一服務費）。（每席為10-12人）

Package priced at HKD3,500 plus 10% service charge per table of 10 – 12 persons, including unlimited soft drinks, fresh orange juice, mineral water, beer, and house wines for 4 hours.

Additional hour at HKD500 plus 10% service charge per hour per table.

每席港幣3,500元（另加一服務費），可無限暢飲汽水、鮮橙汁、礦泉水、啤酒及餐酒共四小時。延長飲品套餐定價每小時每席港幣500元（另加一服務費）。（每席為10-12人）

Package priced at HKD4,500 plus 10% service charge per table of 10 – 12 persons, including unlimited soft drinks, fresh orange juice, mineral water, beer, and premium house wines for 4 hours.

Additional hour at HKD800 plus 10% service charge per hour per table.

每席港幣4,500元（另加一服務費），可無限暢飲汽水、鮮橙汁、礦泉水、啤酒及精選餐酒共四小時。延長飲品套餐定價每小時每席港幣800元（另加一服務費）。（每席為10-12人）



**MANDARIN
ORIENTAL
DELIGHT**
Banquet Menu

**文華東方
情意綿綿之選**

HKD14,888
*plus 10% service charge
per table of 10 - 12
persons*

每席港幣14,888元 -
適用於10-12人
(另加一服務費)

鴻運乳豬全體
Roast Whole Suckling Pig

碧綠夏果炒澳洲帶子
Wok-fried Australian Scallop, Garden Greens, Macadamia Nuts

蠔皇八頭南非湯鮑燴天白花菇
Stewed South African Abalone (8ppc*), Shiitake Mushroom, Oyster Sauce
**piece per catty*

松茸海螺燉竹笙
Double-boiled Matsutake Mushroom Soup, Sea Conch, Bamboo Pith

清蒸游水東星斑
Steamed Spotted Grouper

當紅炸子雞
Deep-fried Crispy Chicken

瑤柱鮮蟹肉燴絲苗
Braised Rice, Conpoy, Crab Meat

甫魚乾燒伊麵
Braised E-fu Noodles, Dried Sole

遠年陳皮紅豆沙湯丸
Red Bean Cream, Aged Tangerine Peel, Glutinous Rice Dumpling

美點雙輝
Chinese Petits Fours



MANDARIN ORIENTAL DELIGHT

Menu Options

文華東方 情意綿綿之選 菜單選項

碧綠夏果炒澳洲帶子

Wok-fried Australian Scallop, Garden Greens, Macadamia Nuts

其他精選

Alternative Selections

X.O.醬碧綠炒法國鴿甫

Wok-fried French Pigeon Meat, Garden Greens, X.O. Sauce

黑松露醬百合炒蝦球

Wok-fried Prawn, Lily Bulb, Black Truffle Sauce

升級精選

Enhancements

羊肚菌百合杞子炒桂花蚌 - 附加每席港幣600元 (另加一服務費)

Wok-fried Queen Clam, Morel Mushroom, Lily Bulbs, Wolfberry -

Supplement charge HKD600 plus 10% service charge per table

金銀鴛鴦蝦球 - 附加每席港幣600元 (另加一服務費)

Deep-fried and Stir-fried Prawns -

Supplement charge HKD600 plus 10% service charge per table

蠔皇八頭南非湯鮑燴天白花菇

Stewed South African Abalone (8ppc*), Shiitake Mushroom, Oyster Sauce

**piece per catty*

其他精選

Alternative Selections

鮑汁花膠鵝掌

Braised Fish Maw, Goose Web, Abalone Sauce

升級精選

Enhancements

蠔皇六頭南非湯鮑 - 附加每席港幣1,000元 (另加一服務費)

Stewed South African Abalone (6ppc*), Oyster Sauce -

Supplement charge HKD1,000 plus 10% service charge per table

**piece per catty*

鮑甫燴花膠件 - 附加每席港幣1,800元 (另加一服務費)

Stewed Fish Maw Steak, Sliced Abalone -

Supplement charge HKD1,800 plus 10% service charge per table



**MANDARIN
ORIENTAL
DELIGHT**

Menu Options

文華東方
情意綿綿之選
菜單選項

松茸海螺燉竹笙

Double-boiled Matsutake Mushroom Soup, Sea Conch, Bamboo Pith

其他精選

Alternative Selections

鹿茸菌海螺燉竹絲雞

Double-boiled Silkie Chicken Soup, Sea Conch, Velvet Mushroom

高湯雞茸燴燕窩

Braised Bird's Nest Soup, Minced Chicken, Supreme Broth

升級精選

Enhancements

鮮蟹肉燴官燕 - 附加每席港幣1,200元 (另加一服務費)

Braised Bird's Nest Soup, Crab Meat -

Supplement charge HKD1,200 plus 10% service charge per table

津膽燉花膠 - 附加每席港幣1,800元 (另加一服務費)

Double-boiled Fish Maw Soup, Shanghai Cabbage -

Supplement charge HKD1,800 plus 10% service charge per table

清蒸游水東星斑

Steamed Spotted Grouper

其他精選

Alternative Selections

清蒸游水老虎斑

Steamed Tiger Grouper

升級精選

Enhancements

清蒸游水老鼠斑 - 季節性價格

Steamed Pacific Grouper - Seasonal price upon request



MANDARIN ORIENTAL DELIGHT

Menu Options

文華東方 情意綿綿之選 菜單選項

當紅炸子雞
Deep-fried Crispy Chicken

其他精選
Alternative Selections

南乳醬燒雞
Roast Chicken, Red Bean Curd Sauce

金蒜脆皮燒雞
Roast Crispy Chicken, Crushed Garlic

豉油皇脆皮燒雞
Roast Premium Soya Marinated Chicken

升級精選
Enhancements

甜合桃脆皮燒雞 - 附加每席港幣300元（另加一服務費）
Roast Crispy Chicken, Candied Walnuts -
Supplement charge HKD300 plus 10% service charge per table

瑤柱鮮蟹肉燴絲苗
Braised Rice, Conpoy, Crab Meat

其他精選
Alternative Selections

蒜香雞絲炒飯
Fried Rice, Shredded Chicken, Minced Garlic

瑤柱蛋白炒飯
Fried Rice, Conpoy, Egg White

升級精選
Enhancements

飄香荷菜飯 - 附加每席港幣500元（另加一服務費）
Fried Rice, Assorted Meat, Lotus Leaf -
Supplement charge HKD500 plus 10% service charge per table



MANDARIN ORIENTAL DELIGHT

Menu Options

文華東方 情意綿綿之選 菜單選項

甫魚乾燒伊麵
Braised E-fu Noodles, Dried Sole

其他精選
Alternative Selections

金菇銀芽炆伊麵
Braised E-fu Noodles, Enoki Mushroom, Bean Sprout

蝦籽鮮菇炆伊麵
Braised E-fu Noodles, Fresh Mushroom, Dried Shrimp Roe

升級精選
Enhancements

上湯鳳城水餃 - 附加每席港幣500元 (另加一服務費)
Poached Shrimp and Pork Dumpling, Supreme Broth -
Supplement charge HKD500 plus 10% service charge per table

上湯煎粉果 - 附加每席港幣800元 (另加一服務費)
Pan-fried Shrimp and Pork Dumpling served with Supreme Soup -
Supplement charge HKD800 plus 10% service charge per table

遠年陳皮紅豆沙湯丸
Red Bean Cream, Aged Tangerine Peel, Glutinous Rice Dumpling

其他精選
Alternative Selections

合桃露湯丸
Walnut Cream, Glutinous Rice Dumpling

杏仁茶湯丸
Almond Cream, Glutinous Rice Dumpling

海底椰圓肉燉紅棗
Double-boiled Sea Coconut, Longan, Red Date

蓮子桂圓紅棗茶
Sweet Red Date Tea, Longan, Lotus Seed

升級精選
Enhancements

楊枝甘露 - 附加每席港幣500元 (另加一服務費)
Chilled Mango Cream, Pomelo, Sago, Coconut -
Supplement charge HKD500 plus 10% service charge per table

南北杏燉萬壽果 - 附加每席港幣600元 (另加一服務費)
Double-boiled Papaya, Chinese Almond -
Supplement charge HKD600 plus 10% service charge per table



鴻運乳豬全體
Roast Whole Suckling Pig

黑松露醬百合炒蝦球
Wok-fried Prawn, Lily Bulbs, Black Truffle Sauce

百花炸釀蟹拑
Deep-fried Crab Claw coated with Shrimp Paste

瑤柱竹筴扒時蔬
Braised Conpoy, Bamboo Pith, Seasonal Vegetable

高湯雞茸燴燕窩
Braised Bird's Nest Soup, Minced Chicken, Supreme Broth

碧綠蠔皇燴八頭南非鮑魚
Stewed South African Abalone (8ppc*), Garden Greens, Oyster Sauce
**piece per catty*

清蒸游水東星斑
Steamed Spotted Grouper

南乳醬香燒雞
Deep-fried Crispy Chicken, Red Bean Curd Sauce

鮑汁鱈魚雞粒燴絲苗
Braised Rice, Octopus, Chicken, Abalone Sauce

金菇銀芽炆伊麵
Braised E-fu Noodles, Enoki Mushroom, Bean Sprout

合桃露湯丸
Walnut Cream, Glutinous Rice Dumpling

美點雙輝
Chinese Petits Fours

MANDARIN ORIENTAL SUPREME

Banquet Menu

文華東方 濃情蜜意之選

HKD16,888
*plus 10% service charge
per table of 10 - 12
persons*

每席港幣16,888元 -
適用於10-12人
(另加一服務費)



**MANDARIN
ORIENTAL
SUPREME**

Menu Options

文華東方
濃情蜜意之選
菜單選項

黑松露醬百合炒蝦球

Wok-fried Prawn, Lily Bulbs, Black Truffle Sauce

其他精選

Alternative Selections

X.O.醬碧綠小雲耳炒蝦球

Wok-fried Prawn, Cloud Ear Fungus, Garden Greens, X.O. Sauce

碧綠法國鴿甫炒蝦仁

Wok-fried Shrimp, French Pigeon Meat, Garden Greens

升級精選

Enhancements

西蘭花香蔥炒帶子蝦球 - 附加每席港幣800元 (另加一服務費)

Wok-fried Scallop and Prawn, Broccoli, Spring Onion -

Supplement charge HKD800 plus 10% service charge per table

黃金蝦球拼碧綠炒帶子 - 附加每席港幣800元 (另加一服務費)

Deep-fried Shrimp Dumpling coated with Salted Egg Yolk and

Wok-fried Scallop with Garden Greens -

Supplement charge HKD800 plus 10% service charge per table

百花炸釀蟹拑

Deep-fried Crab Claw coated with Shrimp Paste

其他精選

Alternative Selections

香芒炸蝦丸

Deep-fried Shrimp Dumpling with Mango

荔茸炸釀帶子

Deep-fried Scallop coated with Taro Paste

升級精選

Enhancements

柚子汁焗釀蟹蓋 - 附加每席港幣1,200元 (另加一服務費)

Baked Crab Shell, Crab Meat, Yuzu Sauce -

Supplement charge HKD1,200 plus 10% service charge per table

葡汁焗釀響螺 - 附加每席港幣1,800元 (另加一服務費)

Baked Sea Conch, Curry-Coconut Sauce -

Supplement charge HKD1,800 plus 10% service charge per table



MANDARIN ORIENTAL SUPREME

Menu Options

文華東方 濃情蜜意之選 菜單選項

瑤柱竹笙扒時蔬

Braised Conpoy, Bamboo Pith, Seasonal Vegetable

其他精選

Alternative Selections

鮮蟹肉扒鴛鴦蔬

Braised Crab Meat, Twin Vegetables

蝦籽竹笙扒時蔬

Braised Bamboo Pith, Dried Shrimp Roe, Seasonal Vegetable

升級精選

Enhancements

燕窩蟹肉扒雙蔬 - 附加每席港幣800元 (另加一服務費)

Braised Bird's Nest with Crab Meat, Twin Vegetables -

Supplement charge HKD800 plus 10% service charge per table

瑤柱花膠條扒時蔬 - 附加每席港幣1,000元 (另加一服務費)

Braised Conpoy, Fish Maw, Seasonal Vegetable -

Supplement charge HKD1,000 plus 10% service charge per table

高湯雞茸燴燕窩

Braised Bird's Nest Soup, Minced Chicken, Supreme Broth

其他精選

Alternative Selections

鹿茸菌海螺燴竹絲雞

Double-boiled Silkie Chicken Soup, Sea Conch, Velvet Mushroom

天白花菇海螺燴雞

Double-boiled Chicken Soup, Sea Conch, Shiitake Mushroom

升級精選

Enhancements

鮮蟹肉燴官燕 - 附加每席港幣1,200元 (另加一服務費)

Braised Bird's Nest Soup, Crab Meat -

Supplement charge HKD1,200 plus 10% service charge per table

松茸花膠燴津膽 - 附加每席港幣1,800元 (另加一服務費)

Double-boiled Matsutake Mushroom Soup, Fish Maw, Shanghai Cabbage -

Supplement charge HKD1,800 plus 10% service charge per table



**MANDARIN
ORIENTAL
SUPREME**

Menu Options

文華東方
濃情蜜意之選
菜單選項

碧綠蠔皇燴八頭南非鮑魚

Stewed South African Abalone (8ppc*), Garden Greens, Oyster Sauce

**piece per catty*

其他精選

Alternative Selections

鮑汁花膠鵝掌

Braised Fish Maw, Goose Web, Abalone Sauce

升級精選

Enhancements

蠔皇六頭南非湯鮑 - 附加每席港幣1,000元 (另加一服務費)

Stewed South African Abalone (6ppc*), Oyster Sauce -

Supplement charge HKD1,000 plus 10% service charge per table

**piece per catty*

鮑甫燴花膠件 - 附加每席港幣1,800元 (另加一服務費)

Stewed Fish Maw Steak, Sliced Abalone -

Supplement charge HKD1,800 plus 10% service charge per table

清蒸游水東星斑

Steamed Spotted Grouper

其他精選

Alternative Selections

清蒸游水老虎斑

Steamed Tiger Grouper

升級精選

Enhancements

清蒸游水老鼠斑 - 季節性價格

Steamed Pacific Grouper - Seasonal price upon request



MANDARIN ORIENTAL SUPREME

Menu Options

文華東方 濃情蜜意之選 菜單選項

南乳醬香燒雞

Deep-fried Crispy Chicken, Red Bean Curd Sauce

其他精選

Alternative Selections

當紅炸子雞

Deep-fried Crispy Chicken

金蒜脆皮燒雞

Roast Crispy Chicken, Crushed Garlic

豉油皇脆皮燒雞

Roast Premium Soya Marinated Chicken

升級精選

Enhancements

甜合桃脆皮燒雞 - 附加每席港幣300元（另加一服務費）

Roast Crispy Chicken, Candied Walnuts -

Supplement charge HKD300 plus 10% service charge per table

鮑汁鱈魚雞粒燴絲苗

Braised Rice, Octopus, Chicken, Abalone Sauce

其他精選

Alternative Selections

蒜香雞絲炒飯

Fried Rice, Shredded Chicken, Minced Garlic

瑤柱蛋白炒飯

Fried Rice, Conpoy, Egg White

升級精選

Enhancements

飄香荷葉飯 - 附加每席港幣500元（另加一服務費）

Fried Rice, Assorted Meat, Lotus Leaf -

Supplement charge HKD500 plus 10% service charge per table



MANDARIN ORIENTAL SUPREME

Menu Options

文華東方 濃情蜜意之選 菜單選項

金菇銀芽炆伊麵

Braised E-fu Noodles, Enoki Mushroom, Bean Sprout

其他精選

Alternative Selections

甫魚乾燒伊麵

Braised E-fu Noodles, Dried Sole

蝦籽鮮菇炆伊麵

Braised E-fu Noodles, Fresh Mushroom, Dried Shrimp Roe

升級精選

Enhancements

上湯鳳城水餃 - 附加每席港幣500元 (另加一服務費)

Poached Shrimp and Pork Dumpling, Supreme Broth -

Supplement charge HKD500 plus 10% service charge per table

上湯煎粉果 - 附加每席港幣800元 (另加一服務費)

Pan-fried Shrimp and Pork Dumpling served with Supreme Soup -

Supplement charge HKD800 plus 10% service charge per table

合桃露湯丸

Walnut Cream, Glutinous Rice Dumpling

其他精選

Alternative Selections

遠年陳皮紅豆沙湯丸

Red Bean Cream, Aged Tangerine Peel, Glutinous Rice Dumpling

杏仁茶湯丸

Almond Cream, Glutinous Rice Dumpling

海底椰圓肉燉紅棗

Double-boiled Sea Coconut, Longan, Red Date

蓮子桂圓紅棗茶

Sweet Red Date Tea, Longan, Lotus Seed

升級精選

Enhancements

楊枝甘露 - 附加每席港幣500元 (另加一服務費)

Chilled Mango Cream, Pomelo, Sago, Coconut -

Supplement charge HKD500 plus 10% service charge per table

南北杏燉萬壽果 - 附加每席港幣600元 (另加一服務費)

Double-boiled Papaya, Chinese Almond -

Supplement charge HKD600 plus 10% service charge per table

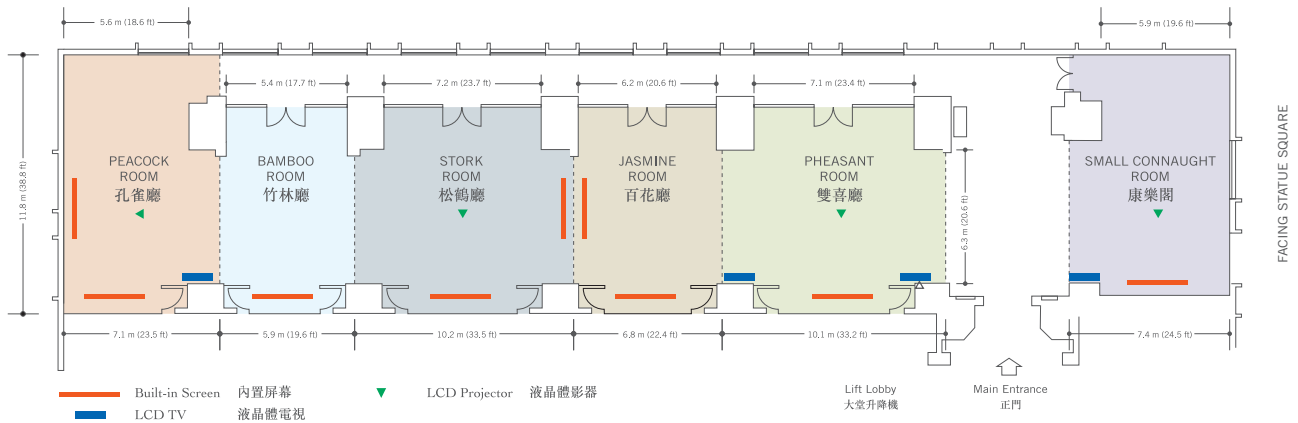


THE CONNAUGHT ROOM

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。



FACING STATUE SQUARE

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 Connaught Room	康樂廳	570 / 6134	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





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