

Wedding Cocktail Package 2017 證婚雞尾酒會套餐

HK\$33,888

10% discount for Wedding Cocktails held between Jan 1 and Dec 31, 2017
預訂2017年內舉行之證婚雞尾酒會可享9折優惠

Privileges 尊享優惠

- ♥ Usage of designated venue for 3 hours(10am – 1pm / 2pm – 5pm)
使用證婚場地三小時(上午十時至下午一時 / 下午二時至五時)
- ♥ 5 types of canapés (a total of 30 dozens)
五款雞尾酒小食 (總共三十打)
- ♥ Unlimited serving of house red & white wine, house beer, orange juice & soft drinks for 2 hours
兩小時無限量供應紅白餐酒、啤酒、橙汁及汽水
- ♥ A 5-lb fresh fruit cream cake
五磅鮮果忌廉蛋糕
- ♥ Dummy wedding cake for photo shooting
仿製結婚蛋糕供拍照之用
- ♥ Complimentary bottle of champagne for toasting
免費祝酒儀式香檳一瓶
- ♥ Complimentary use of elegant styled feather pen and ring pillow
免費供應羽毛筆及高貴戒指
- ♥ Complimentary use of LCD projector and screen, standard PA system with 2 wireless microphones
免費使用LCD投影機及屏幕，音響設備及無線咪兩支
- ♥ Free corkage on self brought-in wine or hard liquor (max. 10 bottles in total)
自攜餐酒或洋酒免收開瓶費 (最多共十瓶)
- ♥ 2 car parking spaces throughout the cocktail function
雞尾酒會時段內提供泊車位兩個
- ♥ Book our hotel accommodation at up to 25% discount off best flexible rate
以最優彈性房價預訂酒店客房住宿享最高75折優惠



Terms and Conditions 條款及細則

- Prices are valid for a maximum of 60 guests, additional guests will be charged at HK\$488 per person
價格供六十位賓客使用，額外賓客每位收費HK\$488
- All prices are subject to 10% service charge based on original price
所有價錢另收以原價計算之加一服務費
- The above privileges are not applicable to weddings currently booked or under negotiation
以上優惠不適用於已確定或洽商中之婚宴
- In case of any dispute, Crowne Plaza Hong Kong Causeway Bay reserves the rights for final decision.
如有任何爭議，香港銅鑼灣皇冠假日酒店保留最終決定權

Canapés Menu 2017

Cold 冷盤

- Smoked Salmon and Cucumber Cream Cheese Roll 煙三文魚忌廉芝士卷
Salmon Tartare with Crème Fraiche 鮮奶油三文魚鞦韆
Marinated Tuna Tartare with Sesame and Scallion 吞拿魚鞦韆伴芝麻及青蔥
Duck Liver Terrine with Figs 鴨肝批伴無花果
Beef Tataki and Caramelized Onions with Rock Salt Vinaigrette 輕燒牛肉伴焦糖洋蔥配岩鹽油醋
Slow-cooked Chicken Caesar Tortilla Wrap 慢煮雞胸凱撒沙律卷
Truffle Salami and Brie with Quince Paste 黑菌沙樂美腸伴布里芝士配花梨醬
Parma Ham with Cantaloupe Melon 巴馬火腿伴蜜瓜
Grilled Eggplant and Goat Cheese Roll with Pine Nuts and Pesto 烤茄子山羊芝士卷配香草醬
Vietnamese Vegetarian Rice Paper Roll 越式素米紙卷

Hot 熱盤

- Pancetta Wrapped Scallop with Saffron Aioli 煙肉帶子卷伴紅花蛋黃醬
Mini Lobster Vol-au-vent 迷你龍蝦酥
Maryland Crab Cake with Lemon Mayonnaise 馬里蘭蟹餅配檸檬蛋黃醬
Teppanyaki Beef Tenderloin with Garlic Chips and Sake Soy Sauce 鐵板牛柳粒伴蒜片配青酒豉油汁
Seared Ox Tongue Skewer with Sour Pear Sauce 香煎牛脷串配酸梨汁
Thai Style Grilled Pork Cheek Skewer with Basil Sweet Chili Sauce 泰式串燒豬頸肉配金不換甜椒醬
Grilled Chicken or Beef Satay with Peanut Sauce 燒雞肉或牛肉沙爹配沙爹醬
Vietnamese Style Deep-fried Garlic Butter Wing (One Bone Style) 越式香蒜牛油炸雞翼
Vegetarian Spring Roll with Plum Sauce 素春卷配酸梅醬
Grilled Zucchini and Mushroom Skewer 烤意大利青瓜蘑菇串

Sweets 甜品

- Seasonal Fresh Fruit Skewer 鮮果串
Mini Strawberry Tart 迷你草莓撻
Sea Salt Caramel Cheese Cake 海鹽焦糖芝士餅
Green Tea Tiramisu 綠茶意大利芝士餅
Pistachio Raspberry Éclair 開心果紅桑子長泡芙
Double Chocolate Truffle Bar 特濃朱古力條
White Chocolate Mousse with Macadamia Nuts and Coconut 夏威夷果仁椰絲白朱古力慕絲
Raspberry Mousse Chocolate Delight 紅桑子慕絲朱古力脆脆
Tofu Mousse with Red Bean Mash 豆腐慕絲伴紅豆蒜
Mango Pudding with Coconut Cream 香芒布甸伴椰子忌廉