

Western Wedding Privileges 2017 西式婚宴優惠

10% discount for Western Weddings held between Jan 1 and Dec 31, 2017
預訂2017年內舉行之西式婚宴可享9折優惠

For booking of 100 persons or above, the below privileges will be offered
預訂西式婚宴喜酌一百位或以上可獲下列精彩優惠

- ♥ One glass of welcome fruit punch for each guest
迎賓雜果賓治每位客人一杯
- ♥ A dummy wedding cake for photo shooting
精美結婚模型蛋糕供切餅儀式及拍照用
- ♥ A 5-lbs fresh fruit cream cake
五磅鮮果忌廉蛋糕
- ♥ Complimentary seat covers
華麗椅套
- ♥ 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
- ♥ 12% discount coupon for invitation cards provided by "H2 Cards"
「H2 Cards」精美請柬八八折優惠券
- ♥ Complimentary use of LCD projector, DVD player and screen
免費使用LCD投影機、DVD機及銀幕
- ♥ 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 banquet
婚宴時段內提供泊車位兩個
- ♥ Complimentary bridal make-up and hairstyling trial service (one time only) provided by "Cala Wedding"
「Cala Wedding」免費新娘試妝及髮型造型服務一次
- ♥ Discount voucher for pre-marriage check-up provided by "Kinetics Medical & Health Group Co. Ltd."
「毅力醫護健康集團」婚前檢查服務優惠券



Terms and Conditions 條款及細則

- 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
- All prices are subject to 10% service charge based on original prices
所有價錢另收以原價計算之加一服務費
- All sponsored privileges provided by third parties are subject to availability
所有由第三方贊助商所提供之優惠需視乎供應情況而定
- 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

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For booking of 130 persons or above, extra privileges will be offered
預訂西式婚宴喜酌一百三十位或以上可獲下列精彩優惠

- ♡ One night stay in Deluxe Room on your wedding night with complimentary buffet breakfast for two at Kudos
奉送豪華客房住宿一晚連雙人Kudos自助早餐
- ♡ One complimentary bottle of champagne for toasting ceremony
奉送祝酒儀式香檳一瓶
- ♡ Complimentary serving of deluxe “Wedding Tray” on your wedding night in the guest room
婚宴當晚奉上「幸福美點」供新人於房內享用
- ♡ 1st wedding anniversary dining coupon valued at HK\$500 to be used at Kudos or Club @28 of Crowne Plaza Hong Kong Causeway Bay
奉送結婚一週年港幣\$500餐飲現金券 (適用於香港銅鑼灣皇冠假日酒店的Kudos及Club @28)



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Wedding Dinner Buffet Menu A 婚宴自助晚餐菜單 A

Seafood On Ice

Fresh Oyster 新鮮生蠔
Boston Lobster 波士頓龍蝦
Crab Leg 蟹腳
Prawn 凍蝦
Mussel 青口
Whelk 太平洋螺

Dressings

Saffron Garlic Aioli, Cocktail Sauce and Thai Dressing
香蒜紅花欖油醬、雞尾茄醬、泰式海鮮汁

Sashimi & Sushi

Salmon, Octopus, Tuna and Snapper Sashimi 三文魚、八爪魚、吞拿魚及鯛魚刺身
Assorted Sushi 日式雜錦壽司

Appetizer

Norwegian Smoked Salmon 挪威煙三文魚
Assorted Continental Cold Cuts 雜錦凍肉拼盤
Salmon Tartar and Crème Fraiche 鮮奶油三文魚韃靼
Parma Ham with Sweet Melon 巴馬火腿伴香瓜
Duck Liver Pate with Fig Paste 鴨肝醬配無花果醬
Tomato, Buffalo Mozzarella and Basil with Extra Virgin Olive Oil 水牛芝士伴蕃茄

Salad

Caesar Salad with Condiments 凱撒沙律
Beetroot Salad with Pine Nuts 松子紅菜頭沙律
Roasted Chicken and New Potato Salad 燒雞薯仔沙律
Thai Beef Salad 泰式牛肉沙律
Seasonal Fresh Fruit Salad with Shrimps 鮮蝦雜果沙律
Grilled Seafood and Asparagus Salad with Orange Vinaigrette 烤海鮮蘆筍沙律配橙油醋汁
Roasted Pumpkin Salad with Chorizo, Sun-dried Tomatoes, Olive and Herbs 燒南瓜辣肉腸沙律
Mesclun Lettuces 法式雜菜
Cherry Tomato 車厘茄
Cucumber 青瓜

Dressings

Caesar, Thousand Island, Italian, Balsamic Vinegar and Olive Oil
凱撒汁、千島汁、意式油醋汁、葡萄醋及橄欖油

Soup

Crab Meat and Conpoy Soup 蟹肉瑤柱羹
Cream of Wild Mushroom 野菌忌廉湯
Served with European Bread and Rolls 配歐陸式麵包

Wedding Dinner Buffet Menu A 婚宴自助晚餐菜單 A

Carving

Roasted Prime Rib with Red Wine Gravy and Black Pepper Sauce
燒帶骨牛肉眼配紅酒汁及黑椒汁

Hot

Chinese BBQ Platter 中式燒味拼盤
Deep-fried Crispy Chicken 當紅炸子雞
Roasted Provencal Lamb Rack with Ratatouille and Red Wine Sauce
香草包糠焗羊扒伴法式燴雜菜配紅酒汁
Seared Sliver Cod Fillet with Miso Cream Sauce 香煎銀雪魚柳配味噌忌廉汁
Steamed Grouper with Ginger, Scallion and Soy Sauce 青蒸大海班
Sautéed Seasonal Vegetables with Shrimps 碧綠炒蝦球
Grilled Tiger Prawns with Lemon Butter Sauce 烤虎蝦配檸檬牛油汁
Deep-fried Sesame Fish with Tartar Sauce 芝麻魚配他他汁
Baked Creamy Mashed Potato 焗香滑忌廉薯蓉
Braised E-fu Noodles with Chives and Straw Mushrooms 韮王草菇伊麵
Fried Rice with Assorted Seafood and Vegetables 翡翠海鮮炒飯
Beef Masala with Steamed Rice 馬沙拉咖喱牛肉及蒸飯

Dessert

Sweetened Red Bean Soup with Lily Bulbs and Lotus Seeds 百年好合
Osmanthus Jelly 皇冠桂花糕
Fresh Seasonal Fruit and Berry Platter 新鮮時果盆
Tiramisu 意大利咖啡芝士餅
Double Chocolate Truffle Bar 特濃朱古力條
Blueberry Cheese Cake 藍莓芝士餅
Green Tea Mousse Cake 綠茶慕絲餅
Crème Brûlée 法式焦糖燉蛋
Fresh Mango Cream Cake 鮮芒忌廉蛋糕
Chocolate and Walnut Napoleon 朱古力合桃拿破崙
Apple Crumble 蘋果金寶
Haagen-Dazs Ice Cream 雪糕

HK\$988 plus 10% service charge per person
每位港幣 \$988另加一服務費

Wedding packages including unlimited serving of house red & white wines, house beer,
soft drinks and orange juice for 3 hours during meal period
婚禮套餐包括在用餐期間3小時無限量供應精選紅白酒、啤酒、橙汁及汽水

Wedding Dinner Buffet Menu B 婚宴自助晚餐菜單 B

Seafood On Ice

Fresh Oyster 新鮮生蠔
Boston Lobster 波士頓龍蝦
Crab Leg 蟹腳
Prawn 凍蝦
Mussel 青口
Whelk 太平洋螺

Dressings

Saffron Garlic Aioli, Cocktail Sauce and Thai Dressing
香蒜紅花欖油醬、雞尾茄醬、泰式海鮮汁

Sashimi & Sushi

Salmon, Octopus, Tuna and Hamachi Sashimi 三文魚、八爪魚、吞拿魚及鰺魚刺身
Assorted Sushi 日式雜錦壽司

Appetizer

Norwegian Smoked Salmon 挪威煙三文魚
Assorted Continental Cold Cuts 雜錦凍肉拼盤
Salmon Tartar and Crème Fraiche 鮮奶油三文魚韃靼
Iberico Ham with Honeydew Melon 西班牙黑毛豬火腿伴蜜瓜
Scallop Carpaccio with Mint Lime Vinaigrette 生帶子薄切配薄荷青檸汁
Tomato, Buffalo Mozzarella and Basil with Extra Virgin Olive Oil 水牛芝士伴蕃茄

Salad

Caesar Salad with Condiments 凱撒沙律
Beetroot Salad with Pine Nuts 松子紅菜頭沙律
Idaho Potato Salad with Chive and Sour Cream 薯仔沙律
Thai Beef Salad 泰式牛肉沙律
Seasonal Fresh Fruit Salad with Shrimps 鮮蝦雜果沙律
Grilled Seafood and Asparagus Salad with Orange Vinaigrette 烤海鮮蘆筍沙律配橙油醋汁
Roasted Pumpkin Salad with Chorizo, Sun-dried Tomatoes, Olive and Herbs 燒南瓜辣肉腸沙律
Mesclun Lettuces 法式雜菜
Cherry Tomato 車厘茄
Cucumber 青瓜

Dressings

Caesar, Thousand Island, Italian, Balsamic Vinegar and Olive Oil
凱撒汁、千島汁、意式油醋汁、葡萄醋及橄欖油

Soup

Braised Bird's Nest with Shredded Fish Maw and Highland Lichen 花膠竹笙燕窩羹
Lobster Bisque with Cognac 龍蝦干邑濃湯
Served with European Bread and Rolls 配歐陸式麵包

Wedding Dinner Buffet Menu B 婚宴自助晚餐菜單 B

Carving

Roasted Prime Rib with Red Wine Gravy and Black Pepper Sauce
燒帶骨牛肉眼配紅酒汁及黑椒汁

Hot

Barbecued Whole Suckling Pig 鴻運乳豬全體
Deep-fried Crispy Chicken 當紅炸子雞
Roasted Provencal Lamb Rack with Ratatouille and Red Wine Sauce
香草包糠焗羊扒伴法式燴雜菜配紅酒汁
Seared Salmon Fillet with Lemon Grass Cream Sauce 香煎三文魚柳配香茅忌廉汁
Steamed Spotted Garoupa 清蒸海星班
Sautéed Seasonal Vegetables with Scallops 碧綠炒帶子
Braised Abalone with Chinese Mushrooms 大花菇扣鮮鮑片
Lobster Thermidor 芝士焗龍蝦
Baked Creamy Mashed Potato with Avocado 焗香滑牛油果薯蓉
Braised E-fu Noodles with Crab Meat 鮮蟹肉燴伊麵
Fried Rice with Assorted Seafood and Vegetables 翡翠海鮮炒飯
Beef Masala with Steamed Rice 馬沙拉咖喱牛肉及蒸飯

Dessert

Sweetened Red Bean Soup with Lily Bulbs and Lotus Seeds 百年好合
Osmanthus Jelly 皇冠桂花糕
Fresh Seasonal Fruit and Berry Platter 新鮮時果盆
Tiramisu 意大利咖啡芝士餅
Double Chocolate Truffle Bar 特濃朱古力條
Blueberry Cheese Cake 藍莓芝士餅
Green Tea Mousse Cake 綠茶慕絲餅
Crème Brûlée with Bird's Nest 法式燕窩焦糖燉蛋
Fresh Mango Cream Cake 鮮芒忌廉蛋糕
Chocolate and Walnut Napoleon 朱古力合桃拿破崙
Macaron 馬卡龍
Apple Crumble 蘋果金寶
Haagen-Dazs Ice Cream 雪糕

HK\$1,188 plus 10% service charge per person
每位港幣 \$1,188另加一服務費

Wedding packages including unlimited serving of house red & white wines, house beer,
soft drinks and orange juice for 3 hours during meal period
婚禮套餐包括在用餐期間3小時無限量供應精選紅白酒、啤酒、橙汁及汽水

Wedding Dinner Buffet Menu C 婚宴自助晚餐菜單 C

Seafood On Ice

Fresh Oyster 新鮮生蠔
Boston Lobster 波士頓龍蝦
Alaska King Crab 阿拉斯加蟹腳
Crab Leg 蟹腳
Prawn 凍蝦
Mussel 青口
Whelk 太平洋螺

Dressings

Saffron Garlic Aioli, Cocktail Sauce and Thai Dressing
香蒜紅花欖油醬、雞尾茄醬、泰式海鮮汁

Sashimi & Sushi

Botan Ebi, Salmon, Octopus, Tuna and Hamachi Sashimi
牡丹蝦、三文魚、八爪魚、吞拿魚及鰺魚刺身
Assorted Sushi 日式雜錦壽司

Appetizer

Smoked Fish Platter 煙魚拼盤
Assorted Continental Cold Cuts 雜錦凍肉拼盤
Salmon, Crabmeat and Avocado Mille-feuille with Sicilian Lemon Sauce
三文魚、蟹肉及牛油果千層配西西里檸檬汁
Iberico Ham with Honeydew Melon 西班牙黑毛豬火腿伴蜜瓜
Scallop Carpaccio with Mint Lime Vinaigrette 生帶子薄切配薄荷青檸汁
Japanese Style Tomato with Sesame Ponsu Sauce 日式番茄伴芝麻酸汁

Salad

Caesar Salad with Condiments 凱撒沙律
Beetroot Salad with Fata Cheese, Peas and Walnuts 紅菜頭芝士合桃沙律
Roasted Potatoes and Mushrooms with Mascarpone 燒薯仔蘑菇沙律
Thai Seafood Salad 泰式海鮮沙律
Seasonal Fresh Fruit Salad with Lobster 鮮果龍蝦沙律
Lobster and Asparagus Salad with Fennel and Blood Orange Vinaigrette
龍蝦蘆筍茴香沙律配血橙油醋汁
Avocado and Chicken Salad with Sun-dried Tomatoes, Olives and Herbs 牛油果雞肉沙律
Mesclun Lettuces 法式雜菜
Cherry Tomato 車厘茄
Cucumber 青瓜

Dressings

Caesar, Thousand Island, Italian, Balsamic Vinegar and Olive Oil
凱撒汁、千島汁、意式油醋汁、葡萄醋及橄欖油

Wedding Dinner Buffet Menu C 婚宴自助晚餐菜單 C

Soup

Double-boiled Chicken Consommé with Fish Maw and Sea Whelks 花膠響螺燉鮮雞
Cream of Porcini with Truffle Oil 牛肝菌忌廉湯伴黑松露油
Served with European Bread and Rolls 配歐陸式麵包

Carving

Roasted Canadian Angus Prime Rib with Red Wine Gravy and Black Pepper Sauce
燒加拿大安吉斯帶骨牛肉眼配紅酒汁及黑椒汁

Hot

Barbecued Whole Suckling Pig 鴻運乳豬全體
Deep-fried Crispy Chicken 當紅炸子雞
Grilled New Zealand Lamb Chop with Port Wine Sauce 香煎紐西蘭羊扒配砵酒汁
Seared Salmon fillet with Lemon Grass Cream Sauce 香煎三文魚柳配香茅忌廉汁
Deep-fried Crab Claw pasted with Minced Shrimp 百花釀蟹鉗
Steamed Spotted Garoupa with Ginger Scallion and Soy Sauce 清蒸海星班
Sautéed Seasonal Vegetables with Garlic and Olive Oil 香蒜橄欖油時蔬
Lobster Thermidor 芝士焗龍蝦
Braised Whole Abalone and Sea Cucumber with Vegetables 翡翠鮮鮑扣海參
Potato Gratin 忌廉焗薯仔
Braised E-fu Noodles with Highland Lichen and Assorted Mushrooms 竹笙野菌燴伊麵
Fried Rice with Assorted Seafood laced in Abalone Sauce 鮑汁海鮮炒飯
Mutton Masala with Steamed Rice 羊肉馬沙拉咖喱及蒸飯

Dessert

Fresh Seasonal Fruit and Berry Platter 新鮮時果盆
Tiramisu 意大利咖啡芝士餅
Double Chocolate Truffle Bar 特濃朱古力條
Blueberry Cheese Cake 藍莓芝士餅
Green Tea Mousse Cake 綠茶慕絲餅
Crème Brûlée with Bird's Nest 法式燕窩焦糖燉蛋
Lychee Jelly 荔枝果子凍
Fresh Mango Cream Cake 鮮芒忌廉蛋糕
Chocolate and Walnut Napoleon 朱古力合桃拿破崙
Pistachio Raspberry Éclair 開心果紅桑子長泡芙
Macaron 馬卡龍
Apple Crumble 蘋果金寶
Haagen-Dazs Ice Cream 雪糕

HK\$1,388 plus 10% service charge per person
每位港幣 \$1,388另加一服務費

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For enquiries or reservation 查詢或預訂
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