Wed @ your own pace 33 72

Wedding Cocktail Package 證婚雞尾酒會套餐 2018 HK\$36,888 for 60 persons (六十位用)

Package includes 套餐包括:

- Use 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)
 五款雞尾酒小吃(共三十打)
- Unlimited serving of designated house red & white wine, house beer, orange juice and soft drinks for 2 hours 無限量供應指定紅白餐酒、啤酒、橙汁及汽水兩小時
- 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
- Two glasses of champagne for toasting 香檳兩杯供祝酒儀式之用
- Use of elegant styled feather pen and ring pillow 使用羽毛筆及高貴戒枕
- Complimentary corkage on 5 bottles of self-brought wine or hard liquor 五瓶自攜紅白餐酒或烈酒免收開瓶費
- Use of projector and screen, standard PA system with 2 wireless microphones 使用投影機及屏幕、音響設備及無線咪兩支
- 2 car parking spaces throughout the cocktail function 雞尾酒會時段內提供泊車位兩個
- Hotel accommodation at up to 25% discount on best flexible rate 以最優彈性房價預訂酒店客房住宿享最高七五折優惠
- 20% discount on decoration and other designated services provided by "Cuz Production Company Limited"
 「Cuz Production Company Limited」婚宴場地會場佈置及其他指定服務八折優惠
- 12% discount on invitation cards provided by "H2 Cards"
 「H2 Cards」精美請柬八八折優惠
- Special discount on pre-marital check-up services provided by "Kinetics Medical & Health Group Co. Ltd."
 「毅力醫護健康集團」婚前檢查服務優惠
- Special discount on civil celebrant services provided by "An Oath Celebrant Service"
 「壹誓證婚服務」婚姻監禮人服務優惠

For enquiries or reservation 查詢或預訂 Tel 電話: 3980 3385

Email 電郵: events@cphongkong.com

Terms and Conditions 條款及細則

- Prices are valid for a maximum of 60 guests. Additional guest will be charged at HK\$588 per person 以上套餐適用於最多 60 人,額外賓客每位收費港幣\$588
- Subject to 10% service charge 另收取加一服務費
- All sponsored discounts provided by third parties are subject to availability 所有由第三方贊助商提供之優惠需視乎供應情況而定
- The above package is subject to availability and may change without prior notice 以上套餐視乎供應情況而定,如有更改恕不另行通知
- In case of any dispute, the decision of Crowne Plaza Hong Kong Causeway Bay shall be final 如有任何爭議,香港銅鑼灣皇冠假日酒店保留最終決定權







Wedding Cocktail Canapés Menu 2018

Cold 冷盤

Duck Liver Terrine with Figs 鴨肝批伴無花果
Parma Ham with Cantaloupe Melon 巴馬火腿伴蜜瓜
Homemade Salmon Gravlax Rose on Rye Toast 香草三文魚伴麥包
Organic Quinoa Salad with Crab Meat and Mango 有機藜麥芒果蟹肉沙律
Wild Mushroom and Cream Cheese with Truffle Oil 芝士野菌配黑松露油
Smoked Salmon and Cucumber Cream Cheese Roll 煙三文魚忌廉芝士卷
Truffle Salami and Brie with Fig Paste 黑松露沙樂美腸伴布里芝士配無花果醬
Beef Tataki and Caramelized Onions with Rock Salt Vinaigrette 輕燒牛肉伴焦糖洋蔥配岩鹽油醋
Cherry Plum Tomato and Bocconcini with Truffle Balsamic 車厘茄伴意大利軟芝士配黑松露香醋

Hot 熱盤

Mini Lobster Vol-au-vent 迷你龍蝦酥
Grilled Chili Cilantro Lime Chicken 墨西哥香辣烤雞
Baked New Potato with Chili con carne 焗辣肉新薯
Pancetta wrapped Scallop with Saffron Aioli 煙肉帶子卷伴紅花蛋黃醬
Golden Fried Thai Prawn Cake 黃金炸蝦餅
Maryland Crab Cake with Lemon Mayonnaise 馬里蘭蟹餅配檸檬蛋黃醬
Grilled Chicken or Beef Satay with Peanut Sauce 燒雞肉或牛肉配沙爹醬
Vietnamese Style Deep-fried Garlic Butter Chicken Wing (One Bone Style) 越式香蒜牛油炸雞翼
Teppanyaki Beef Tenderloin with Garlic Chips and Sake Soy Sauce 鐵板牛柳粒伴蒜片配清酒豉油汁
Baked Cheese Mushroom and Spinach Tart 焗野菌菠菜芝士撻
Grilled Zucchini and Mushroom Skewer 烤意大利青瓜蘑菇串

Sweets 甜品

Seasonal Fresh Fruit Skewer 時令鮮果串
Strawberry Tart 迷你士多啤梨撻
Chestnut and Dark Chocolate Tart 朱古力栗子撻
Green Tea Tiramisu 綠茶意大利芝士餅
Chocolate Mousse Cake 朱古力慕絲蛋糕
Double Chocolate Truffle Bar 特濃朱古力條
Green Tea and Red Bean Cake 綠茶紅豆蛋糕
Mango Yogurt Cream Cake 芒果乳酪忌廉蛋糕
Sea Salt Caramel Cheese Cake 海鹽焦糖芝士餅



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Tofu Mousse with Red Bean Mash 豆腐慕絲伴紅豆蓉
Mango Pudding with Coconut Cream 香芒布甸伴椰子忌廉
Raspberry Mousse Chocolate Delight 紅桑子慕絲朱古力脆脆
White Chocolate Mousse with Macadamia Nuts and Coconut 夏威夷果仁椰絲白朱古力慕絲

