

Wedding Lunch Package 2016

Weekday / Weekend
(Monday to Sunday, excluding Eve of Public Holiday & Public Holiday)
\$958.00++ per table of 10 persons

Eve of Public Holiday & Public Holiday
Additional \$50.00++ per table

Minimum 22 tables; Maximum 30 tables

Banquet

- ❖ Create a sumptuous 8-course lunch from our specially prepared A-la-carte menu
- ❖ Free-flow of soft drinks, Chinese tea and mixers from Cocktail Reception (12noon to 4pm)
- ❖ Complimentary One barrel of 30-litre Beer throughout the lunch
- ❖ Complimentary One bottle of House Wine (750ml) per confirmed table
- ❖ A bottle of Champagne for Champagne Pouring Ceremony
- ❖ Waiver of corkage charge for duty paid and sealed Hard Liquors only
- ❖ Complimentary food tasting for one table of 10 persons
(Monday – Thursday, excluding eve of Public Holiday & Public Holiday)

Ambience

- ❖ Specially designed Wedding Theme of your choice
- ❖ Fresh floral decorations for venue with a selection of overlay for two VIP tables
- ❖ Fresh floral pedestals and a romantic mist to herald your grand entrance to our Grand Ballroom
- ❖ Complimentary standard seat covers for all guests
- ❖ A multi-tier wedding cake for Cake Cutting Ceremony

Accommodation

- ❖ Complimentary One night stay in a luxurious Bridal Suite with breakfast for two

Privileges

- ❖ Pre-wedding meal from our delectable wedding room service menu on wedding day
- ❖ Choice of a wedding favors from a selection of items
- ❖ Specially designed wedding invitation cards for 70% of your guaranteed attendance
(exclude printing for inserts)
- ❖ Elegant guest signature book for your wedding reception
- ❖ Complimentary rental ang pow box for your wedding reception
- ❖ 1 x VIP car park lot for Bridal Car at hotel entrance
- ❖ Complimentary car passes for 20% of your guaranteed attendance
- ❖ Complimentary usage of 2 x LCD projectors with screen
- ❖ Complimentary one round of welcome nibbles for cocktail reception

** Please note that the above quoted rates are subjected to 10% Service Charge and prevailing Goods and Service Tax (GST) unless otherwise stated as NETT.*

** The Hotel reserves the right to change the price and terms and conditions without prior notice.*

Wedding Lunch Package 2016 Menu

Appetizer

Choice of Five Items

| | | | | | |
|----------------------|-----|------------------------|-----|---------------------|------|
| Maki Sushi | 寿司 | Deep-Fried Crab Roll | 炸蟹枣 | Seafood Money Bag | 海鲜袋 |
| Shark's Fin Omelette | 桂花翅 | Soya Chicken | 豉油鸡 | Water Chestnut Roll | 马蹄卷 |
| Prawn Salad | 沙律虾 | Deep-Fried Silver Fish | 银针鱼 | Smoked Duck | 熏鸭 |
| Chicken Gold Coin | 金鸡块 | Drunken Chicken | 醉鸡 | Spiced Chicken Roll | 五香鸡枣 |

Soup

Braised Shark's Fin Soup with Dried Seafood 红烧海味翅
 Braised Shark's Fin Soup with Crabmeat, Fish Maw and Dried Scallop 瑶柱蟹肉鱼鳔翅

OR

Say "NO" to Shark Fin Soup

Braised Spinach Soup with Seafood 海鲜菠菜羹
 Braised Fish Maw Soup with Shredded Chicken 红烧鱼鳔鸡丝羹
 Braised Four Treasures Soup 四宝瑶柱羹

Vegetable

Braised Black Mushroom and Bai Ling Mushroom with Spinach 白灵菇北菇扒波菜
 Stir-Fried Scallops and Fresh Mushroom in X.O Sauce with Broccoli X.O 酱鲜菌带子西兰花
 Braised Black Mushroom and Dried Scallops with Seasonal Vegetables 瑶柱北菇扒时蔬
 Braised Two Kinds of Mushroom and Dried Scallops with Seasonal Vegetables 瑶柱双菌扒时蔬

Fish

Steamed Seabass in Superior Soya Sauce 清蒸金目鲈
 Steamed Ba Ding Fish in "Hong Kong Style" 港蒸活巴丁
 Steamed Red Snapper in Special Bean Paste 豆酥蒸红曹
 Steamed Ba Ding Fish with Minced Garlic Sauce 蒜香蒸活巴丁

Poultry

Roast Crispy Chicken with Peach 水蜜桃炸子鸡
 Roast Crispy Whole Chicken with Fragrant Minced Garlic 蒜香脆皮炸子鸡
 Steamed Whole Chicken with Chinese Herbs 药膳醉翁鸡
 Hot and Spicy Roast Chicken with Fragrant Minced Garlic 麻辣风沙鸡

Seafood

Prawns in Twin Style (Wasabi & Thousand Island) 千岛芥末鸳鸯虾球
 Stir-Fried Prawns with Broccoli in Szechuan Sauce 酱爆虾球伴西兰花
 Poached Prawns with Superior Stock 上汤浸生虾

Rice & Noodles

Fried Rice Vermicelli with Honey Pork and Prawns 家乡焖面线
 Steamed Fragrant Rice with Seafood and Yam in Lotus Leaf 芋香海鲜荷叶饭
 Braised Ee Fu Noodles with Dried Scallops and Yellow Chives 瑶柱韭王焖伊面
 Fried Udon Noodles with Deluxe Seafood 海鲜炒乌冬面

Dessert

Yam Paste with Ginkgo Nuts and Pumpkins 金瓜福果芋泥
 Sweetened Red Bean Paste with Lotus Seeds and Lily Buds 百年好合
 Double-Boiled Snow Fungus and Sea Coconut with Osmanthus Flowers 桂花雪耳白玉丹
 Cream of Mango with Pomelo and Sago 杨枝甘露

**The Hotel reserves the right to change the menu without prior notice.*



GRAND PARK
— CITY HALL —

Jade Wedding Package 2016

Weekday

(Monday to Thursday only,
excluding Eve of Public Holiday & Public Holiday)
\$1078.00++ per table of 10 persons

Weekend

(Friday to Sunday only,
excluding Eve of Public Holiday & Public Holiday)
\$1238.00++ per table of 10 persons

Eve of Public Holiday & Public Holiday
Additional \$50.00++ per table

Minimum 25 tables; Maximum 30 tables

Banquet

- ❖ Create a sumptuous 8-course dinner from our specially prepared A-la-carte menu
- ❖ Free-flow of soft drinks, Chinese tea and mixers from Cocktail Reception (7pm to 11pm)
- ❖ Complimentary One barrel of 30-litre Beer throughout the dinner
- ❖ Complimentary One bottle of House Wine (750ml) per confirmed table
- ❖ A bottle of Champagne for Champagne Pouring Ceremony
- ❖ Waiver of corkage charge for duty paid and sealed Hard Liquors only
- ❖ Complimentary food tasting for one table of 10 persons
(Monday – Thursday, excluding eve of Public Holiday & Public Holiday)

Ambience

- ❖ Specially designed Wedding Theme of your choice
- ❖ Fresh floral decorations for venue with a selection of overlay for two VIP tables
- ❖ Fresh floral pedestals and a romantic mist to herald your grand entrance to our Grand Ballroom
- ❖ Complimentary standard seat covers for all guests
- ❖ A multi-tier wedding cake for Cake Cutting Ceremony

Accommodation

- ❖ Complimentary One night stay in our luxurious Bridal Suite with Breakfast for two
- ❖ Complimentary One Day-Use room from 2pm to 7pm in our Superior Room for your helpers, room only

Perks

- ❖ Pre-wedding meal from our delectable wedding room service menu on wedding day
- ❖ Choice of a wedding favors from a selection of items
- ❖ Specially designed wedding invitation cards for 70% of your guaranteed attendance
(exclude printing for inserts)
- ❖ Elegant guest signature book for your wedding reception
- ❖ Complimentary rental ang pow box for your wedding reception
- ❖ 1 x VIP car park lots for Bridal Car at hotel entrance
- ❖ Complimentary car passes for 20% of your guaranteed attendance
- ❖ Complimentary usage of 2 x LCD projectors with screen
- ❖ Complimentary one round of welcome nibbles for cocktail reception

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Jade Wedding Package 2016 Menu

Appetizer

Choice of Five Items

| | | | | | |
|----------------------|-----|------------------------|------|---------------------|-------|
| Maki Sushi | 寿司 | Deep-Fried Crab Roll | 炸蟹 枣 | Seafood Money Bag | 鲜 袋 |
| Shark's Fin Omelette | 桂花翅 | Soya Chicken | 豉油鸡 | Water Chestnut Roll | 马蹄卷 |
| Prawn Salad | 沙律虾 | Deep-Fried Silver Fish | 银针鱼 | Smoked Duck | 熏鸭 |
| Chicken Gold Coin | 金鸡块 | Drunken Chicken | 醉鸡 | Spiced Chicken Roll | 五香鸡 枣 |

Soup

Braised Shark's Fin Soup with Dried Seafood 红烧海味翅
 Braised Shark's Fin Soup with Crabmeat, Fish Maw and Dried Scallop 瑶柱蟹肉鱼鳔翅

OR

Say "NO" to Shark Fin Soup

Braised Spinach Soup with Seafood 海鲜菠菜羹
 Braised Fish Maw Soup with Shredded Chicken 红烧鱼鳔鸡丝羹
 Braised Four Treasures Soup 四宝瑶柱羹

Vegetable

Braised Black Mushroom and Bai Ling Mushroom with Spinach 白灵菇北菇扒波菜
 Stir-Fried Scallops and Fresh Mushroom in X.O Sauce with Broccoli X.O 酱鲜菌带子西兰花
 Braised Black Mushroom and Dried Scallops with Seasonal Vegetables 瑶柱北菇扒时蔬
 Braised Two Kinds of Mushroom and Dried Scallops with Seasonal Vegetables 瑶柱双菌扒时蔬

Fish

Steamed Seabass in Superior Soya Sauce 清蒸金目鲈
 Steamed Ba Ding Fish in "Hong Kong Style" 港蒸活巴丁
 Steamed Red Snapper in Special Bean Paste 豆酥蒸红曹
 Steamed Ba Ding Fish with Minced Garlic Sauce 蒜香蒸活巴丁

Poultry

Roast Crispy Chicken with Peach 水蜜桃炸子鸡
 Roast Crispy Whole Chicken with Fragrant Minced Garlic 蒜香脆皮炸子鸡
 Steamed Whole Chicken with Chinese Herbs 药膳醉翁鸡
 Hot and Spicy Roast Chicken with Fragrant Minced Garlic 麻辣风沙鸡

Seafood

Prawns in Twin Style (Wasabi & Thousand Island) 千岛芥末鸳鸯虾球
 Stir-Fried Prawns with Broccoli with Szechuan Sauce 酱爆虾球伴西兰花
 Poached Prawns with Superior Stock 上汤浸生虾

Rice & Noodles

Fried Rice Vermicelli with Honey Pork and Prawns 家乡焖面线
 Steamed Fragrant Rice with Seafood and Yam in Lotus Leaf 芋香海鲜荷叶饭
 Braised Ee Fu Noodles with Dried Scallops and Yellow Chives 瑶柱韭王焖伊面
 Fried Udon Noodles with Deluxe Seafood 海鲜炒乌冬面

Dessert

Yam Paste with Ginkgo Nuts and Pumpkins 金瓜福果芋泥
 Sweetened Red Bean Paste with Lotus Seeds and Lily Buds 百年好合
 Double-Boiled Snow Fungus and Sea Coconut with Osmanthus Flowers 桂花雪耳白玉丹
 Cream of Mango with Pomelo and Sago 杨枝甘露

**The Hotel reserves the right to change the menu without prior notice.*

Ruby Wedding Package 2016

Weekday
(Monday to Thursday only,
excluding Eve of Public Holiday & Public Holiday)
\$1238.00++ per table of 10 persons

Weekend
(Friday to Sunday only,
excluding Eve of Public Holiday & Public Holiday)
\$1318.00++ per table of 10 persons

Eve of Public Holiday & Public Holiday
Additional \$50.00++ per table

Minimum 25 tables; Maximum 30 tables

Banquet

- ❖ Create a sumptuous 9-course dinner from our specially prepared A la carte menu
- ❖ Free flow of soft drinks, Chinese tea and mixers from Cocktail Reception (7pm to 11pm)
- ❖ Complimentary 2 barrels of 30-litre Beer throughout the dinner
- ❖ Complimentary One bottle of House Wine (750ml) per confirmed table
- ❖ A bottle of Champagne for Champagne Pouring Ceremony
- ❖ Waiver of corkage charge for duty paid and sealed Hard Liquors only
- ❖ Complimentary food tasting for one table of 10 persons
(Monday – Thursday, excluding eve of Public Holiday & Public Holiday)

Ambience

- ❖ Specially designed Wedding Theme of your choice
- ❖ Fresh floral decorations for venue with a selection of overlay for two VIP tables
- ❖ Fresh floral pedestals and a romantic mist to herald your grand entrance to our Grand Ballroom
- ❖ Complimentary standard seat covers for all guests
- ❖ A multi-tier wedding cake for Cake Cutting Ceremony

Accommodation

- ❖ Complimentary One night stay in a luxurious Bridal Suite with Breakfast for two
- ❖ Complimentary One night stay in a Superior Room for your wedding helpers, room only

Perks

- ❖ Pre-wedding meal from our delectable wedding room service menu on wedding day
- ❖ Choice of a wedding favors from a selection of items
- ❖ Specially designed wedding invitation cards for 70% of your guaranteed attendance
(exclude printing for inserts)
- ❖ Elegant guest signature book for your wedding reception
- ❖ Complimentary rental ang pow box for your wedding reception
- ❖ 1 x VIP car park lots for Bridal Car at hotel entrance
- ❖ Complimentary car passes for 20% of your guaranteed attendance
- ❖ Complimentary usage of 2 x LCD projectors with screen
- ❖ Complimentary non-refillable candy bar for cocktail reception

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GRAND PARK
CITY HALL

Ruby Wedding Package 2016 Menu

Appetizer
Choice of Five Items

| | | | | | |
|----------------------|-----|------------------------|-----|----------------------------|-------|
| Maki Sushi | 寿司 | Suckling Pig | 乳猪 | Seafood Money Bag | 海鲜袋 |
| Shark's Fin Omelette | 桂花翅 | Soya Chicken | 豉油鸡 | Abalone Clam in Thai Style | 泰式贵妃鲍 |
| Prawn Salad | 沙律虾 | Deep-Fried Silver Fish | 银针鱼 | Smoked Duck | 熏鸭 |
| Chicken Gold Coin | 金鸡块 | Drunken Chicken | 醉鸡 | Spiced Chicken Roll | 五香鸡枣 |
| Water Chestnut Roll | 马蹄卷 | Deep-Fried Crab Roll | 炸蟹枣 | | |

Soup

- Braised Shark's Fin Soup with Dried Seafood 红烧海味翅
 Braised Shark's Fin Pumpkin Soup with Crabmeat 蟹肉金汤鱼翅
 Braised Shark's Fin Soup with Crabmeat, Fish Maw and Dried Scallop 瑶柱蟹肉鱼鳔翅

OR

Say "NO" to Shark Fin Soup

- Braised Spinach Soup with Seafood 海鲜菠菜羹
 Braised Fish Maw Soup with Shredded Chicken 红烧鱼鳔鸡丝羹
 Braised Four Treasures Soup 四宝瑶柱羹

Vegetable

- Braised Black Mushroom and Bai Ling Mushroom with Spinach 白灵菇北菇菠菜
 Braised Black Mushrooms and Dried Scallops with Seasonal Vegetables 瑶柱北菇扒时蔬
 Braised Two Kinds of Mushroom and Dried Scallops with Seasonal Vegetables 瑶柱双菌扒时蔬

Fish

- Steamed Seabass in Superior Soya Sauce 清蒸金目鲈
 Steamed Seabass with Minced Garlic Sauce 蒜香蒸金目鲈
 Steamed Ba Ding Fish in "Hong Kong Style" 港蒸活巴丁
 Steamed Red Snapper in Special Bean Paste 豆酥蒸红曹
 Steamed Cod Fish in "Hong Kong Style" 港式蒸雪鱼
 Steamed Red Garoupa with Black Fungus and Preserved Vegetables 家乡蒸海红斑

Poultry

- Roast Crispy Chicken with Peach 水蜜桃炸子鸡
 Roast Crispy Whole Chicken with Fragrant Minced Garlic 蒜香脆皮炸子鸡
 Steamed Whole Chicken with Chinese Herbs 药膳醉翁鸡
 Hot and Spicy Roast Chicken with Fragrant Minced Garlic 麻辣风沙鸡
 Roast Duck in Canton Style 广东脆皮鸭

Seafood

- Prawns in Twin Style (Wasabi & Thousand Island) 千岛芥末鸳鸯虾球
 Stir-Fried Prawns with Broccoli in Szechuan Sauce 酱爆虾球伴西兰花
 Poached Prawns with Superior Stock 上汤浸生虾
 Deep-Fried Crispy Rice Prawn with Tomato-Mayo & Kiwi Fruits 脆米奇果千岛虾
 Deep-Fried Prawns with Oatmeal and Mayonnaise 沙汁麦片虾

Additional Main

- Braised Sea Cucumber and King Oyster Mushroom with Spinach 杏鲍菇海参扒波菜
 Braised Baby Abalone and Mushrooms with Seasonal Vegetables 珍珠鲍北菇扒时蔬
 Stir-Fried Scallops and Sliced Cuttlefish in X.O Sauce with Broccoli X.O 酱花枝带子西兰花
 Stir-Fried Scallops and Fresh Mushroom in X.O Sauce with Broccoli X.O 酱鲜菌带子西兰花

Rice & Noodles

- Fried Rice Vermicelli with Honey Pork and Prawns 家乡焖面线
 Steamed Fragrant Rice with Seafood and Yam in Lotus Leaf 芋香海鲜荷叶饭
 Braised Ee Fu Noodles with Dried Scallops and Yellow Chives 瑶柱韭王焖伊面
 Fried Udon Noodles with Deluxe Seafood 海鲜炒乌冬面

Dessert

- Yam Paste with Gingko Nuts and Pumpkins 金瓜福果芋泥
 Sweetened Red Bean Paste with Lotus Seeds and Lily Buds 百年好合
 Double-Boiled Snow Fungus and Sea Coconut with Osmanthus Flowers 桂花雪耳白玉丹
 Cream of Mango with Pomelo and Sago 杨枝甘露

**The Hotel reserves the right to change the menu without prior notice.*