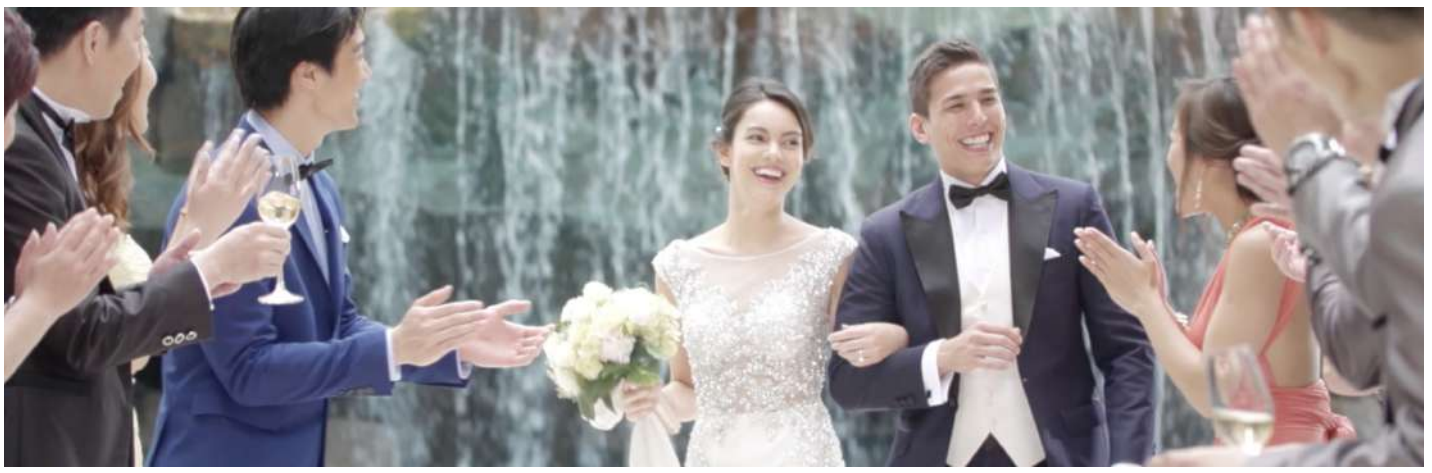




HONG KONG *Parkview*
陽明山莊

At Hong Kong Parkview, we bring your fairytale wedding to life. We provide every aspect of service for the perfect wedding including wedding attire, gourmet dinner menus, floral arrangements, honeymoon suite, entertainment and much more...

選擇陽明山莊，讓我們為您倆締造一個童話式的婚禮。
每一項細節，由婚紗禮服、囍宴佳餚、花卉擺設、
蜜月套房以至各項娛樂設施等，我們都照顧周全，
為您倆留下永誌難忘的甜蜜回憶。



完美婚宴組合優惠

中、西式晚宴套餐 - 10席/120人以上

中、西式午宴套餐 - 8席/100人以上

	鸞	鳳	和	鳴
豪華蜜月套房並奉送香檳、士多啤梨及浪漫情侶早餐	一晚	一晚	一晚	兩晚
幻彩燈光效果		*	*	*
心型結婚蛋糕 (四至九席贈送三磅) ^	五磅	五磅	八磅	八磅
席前供應不含酒精雜果實治^	*	*	*	*
香檳一瓶供祝酒用 ^	*	*	*	*
免收每席開瓶費 ^	二瓶	二瓶	二瓶	二瓶
穿梭巴士贈券接載賓客由中環愛丁堡廣場前往陽明山莊及由陽明山莊返回灣仔、金鐘及中環 ^ 或每六十位奉送旅遊專車接載賓客往返陽明山莊及港島區	*	*	*	*
賓客免費泊車 (視乎供應情況而定) ^	*	*	*	*
每檯雅致鮮花擺設 ^	*	*	*	*
禮堂背景幕掛字 ^	*	*	*	*
精美畫架供擺設婚紗照用 ^	*	*	*	*
精緻婚禮邀請卡每席八套 (不包括印刷) ^	*	*	*	*
嘉賓題名冊 ^	*	*	*	*
五層結婚蛋糕模型供拍照用 ^	*	*	*	*
麻雀耍樂 ^	*	*	*	*
液晶投影機、投影屏幕、光碟機及電視機 ^	*	*	*	*
可使用會所標誌區域拍攝婚紗照	*	*	*	*
茗茶及醬芥 ^	*	*	*	*

^適用於四至九席

另收加一服務費

備註

- 陽明山莊保留更改及終止此優惠之所有權利。如有任何爭議，陽明山莊保留最終決定權

Perfect Wedding Package Privileges

Chinese or Western Dinner Package – 10 tables / 120 persons or more

Chinese or Western Lunch Package – 8 tables / 100 persons or more

	Tulip	Rosebud	Jasmine	Orchid
Exquisite Honeymoon Bridal Suite with Champagne, Strawberries and Romantic Breakfast	1 Night	1 Night	1 Nights	2 Nights
Vivid Gobo Lighting Effects		*	*	*
Heart-shaped Fresh Fruit Cream Cake (3 lbs for bookings of 4-9 tables) ^	5 lbs	5 lbs	8 lbs	8 lbs
Non-alcoholic Welcome Fruit Punch ^	*	*	*	*
One Bottle of Champagne for Toasting ^	*	*	*	*
Free Corkage Per Table ^	2 bottle	2 bottle	2 bottles	2 bottles
Shuttle Bus Tickets for All Wedding Guests from Edinburgh Place Central to Parkview and Return to Wanchai, Admiralty and Central ^ Or A 60-Seater Coach Per 60 Persons between Parkview and Hong Kong Island	*	*	*	*
Parking Spaces for Guests (subject to availability) ^	*	*	*	*
Fresh Floral Centrepiece for Each Dining Table ^	*	*	*	*
Backdrop Lettering ^	*	*	*	*
Wedding Photo Display Easel ^	*	*	*	*
8 sets of Parkview Invitation Cards (excluding printing) ^	*	*	*	*
Guest Signature Book ^	*	*	*	*
A 5-tier Dummy Wedding Cake for Photo Shooting ^	*	*	*	*
Mahjong ^	*	*	*	*
LCD Projector with Screen, DVD Player and TV ^	*	*	*	*
Exclusive access to our clubhouse signature areas for wedding photo shooting	*	*	*	*
Chinese Tea and Condiments ^	*	*	*	*

^Applicable to bookings of 4-9 tables

Subject to 10% service charge

Remarks

- Hong Kong Parkview reserves the right to amend and terminate the offers without prior notice. Should there be any disputes, Hong Kong Parkview's decision is final

中式菜譜 Chinese Menu

珠聯璧合金豬件全體
Barbecued Whole Suckling Pig

松露炒花枝蝦球
Stir-fried Sliced Cuttlefish and
Prawn with Truffle

海皇燴燕窩
Braised Bird's Nest Soup with Seafood

蠔皇湯鮑片
Braised Sliced Abalone in Oyster Sauce
with Vegetables

清蒸大沙巴龍躉
Steamed Fresh Sabah Garoupa

當紅脆皮雞
Good Fortune Crispy Chicken

錦繡炒飯
Yeung Chow Style Fried Rice

上湯水餃湯麵
Braised Noodles with Dumplings
in Superior Soup

百年好合紅豆沙
Sweetened Red Bean Soup

心心相印美點
Cantonese Petits Fours

原價每席 **HK\$14,388** per table (12人一席)
另收加一服務費 10% service charge

西式菜譜 Western Menu

烤帶子沙律伴芹菜蘋果配蜜糖檸檬汁
Grilled Scallops with Rocket,
Celeriac and Apple with Honey Lemon Dressing

松露牛肝菌忌廉湯
Cream of Porcini with Shaved Truffle

香煎鱈魚柳伴時菜及薯蓉配刁草忌廉汁
Pan-seared Cod Fillet, Mashed Potato,
Seasonal Vegetables with Dill Cream Sauce

或 OR

烤美國牛柳伴時菜及新薯仔配紅酒汁
Grilled Beef Tenderloin, Seasonal Vegetables,
New Potato with Burgundy Sauce

暖心朱古力布甸伴雲呢噠雪糕
Warm Chocolate Pudding with Vanilla Ice Cream

咖啡或茶
Coffee or Tea

濃情朱古力
Petits Fours

每位 **HK\$1,188** per person
另收加一服務費 10% service charge

中式菜譜 Chinese Menu

珠聯璧合金豬件全體
Barbecued Whole Suckling Pig

幸福百花球
Deep-fried Almond-coated Shrimp Patties

翡翠玉帶彩鳳片
Sautéed Scallops and Sliced Chicken
with Garden Greens

瑤柱扒雙蔬
Braised Twin Vegetables with Conpoy

蟹肉海皇燴燕窩
Bird's Nest Broth with Crabmeat and Seafood

花菇伴蠔皇湯鮑片
Braised Sliced Abalone with Black Mushrooms
in Oyster Sauce

清蒸大沙巴龍躉
Steamed Whole Fresh Sabah Garoupa

當紅脆皮雞
Good Fortune Crispy Chicken

錦繡海皇炒飯
Fried Rice with Assorted Seafood

鮑汁金菇炆伊麵
Braised E-fu Noodles with Enoki in Abalone Sauce

百年好合紅豆沙湯圓
Sweetened Red Bean Delight with Dumplings

心心相印美點
Cantonese Petits Fours

甜蜜美滿鮮果盤
Seasonal Fresh Fruit Platter

原價每席 **HK\$15,888** per table (12人一席)

另收加一服務費 10% service charge

西式菜譜 Western Menu

龍蝦沙律伴鮮蘆筍配柚子汁
Lobster Salad and Asparagus with Citrus Dressing

鮮雞肉清湯伴鮑魚青蒜絲
Chicken Consommé with Shredded Abalone and
Leek Julienne

香煎鱈魚柳伴幼嫩蔬菜及薯蓉配味噌忌廉汁
Pan-seared Cod Fillet, Baby Vegetables,
Mashed Potatoes with Miso Cream Sauce

或 OR

慢煮羊架伴幼嫩蔬菜及新薯仔配香草汁
Slow-cooked Rack of Lamb, Baby Vegetables,
New Potato with Rosemary Sauce

特濃朱古力慕絲餅
Dark Chocolate Mousse Cake

咖啡或茶
Coffee or Tea

濃情朱古力
Petits Fours

每位 **HK\$1,288** per person

另收加一服務費 10% service charge

中式菜譜 Chinese Menu

珠聯璧合金豬件全體
Barbecued Whole Suckling Pig

海鮮芝士焗牛油果
Baked Seafood with Cheese and Avocado

X.O.醬帶子花枝片
Stir-fried Scallops and Sliced Cuttlefish
in X.O. Supreme Chilli Sauce

蟹肉扒雙蔬
Stewed Vegetables with Crab Meat

花膠海皇燴燕窩
Bird's Nest with Fish Maw and Seafood

蠔皇原隻湯鮑魚伴鵝掌(六頭)
Braised Whole Abalone with Goose Webs
in Oyster Sauce (Six-head)

清蒸老虎斑
Steamed Fresh Brown Marbled Grouper

當紅脆皮雞
Good Fortune Crispy Chicken

瑤柱蛋白炒絲苗
Fried Rice with Conpoy and Egg White

鮑汁雙菇炆伊麵
Braised E-fu Noodles with Twin Mushrooms
in Abalone Sauce

蓮子百合元肉紅棗茶
Sweetened Red Date Delight with Lotus Seeds,
Lily Bulbs and Longan

心心相印美點
Cantonese Petits Fours

甜蜜美滿鮮果盤
Seasonal Fresh Fruit Platter

原價每席HK\$17,388 per table (12人一席)

另收加一服務費 10% service charge

西式菜譜 Western Menu

北海道帶子薄片伴鮮蘆筍配黑松露香醋汁
Hokkaido Scallop Carpaccio and Asparagus,
Celeriac with Black Truffle Vinaigrette

干邑龍蝦湯
Lobster Bisque

香煎智利鱸魚伴海膽、幼嫩蔬菜及薯蓉
配他力根香草忌廉汁
Pan-seared Chilean Sea Bass, Sea Urchine,
Baby Vegetables, Mashed Potatoes
with Tarragon Cream Sauce

或 OR

燒特級安格斯牛柳伴幼嫩蔬菜及焗薯配紅酒汁
Roast Premium Angus Beef Tenderloin,
Baby Vegetables, Potato Gratin with Red Wine Sauce

朱古力慕絲批配栗子蓉
Chocolate Terrine with Chestnut Purée

咖啡或茶
Coffee or Tea

濃情朱古力
Petits Fours

每位HK\$1,388 per person

另收加一服務費 10% service charge

中式菜譜 Chinese Menu

珠聯璧合金豬件全體
Barbecued Whole Suckling Pig

翡翠帶子蝦球
Sautéed Scallops and Shrimps with Garden Greens

香酥百花蟹拑
Deep-fried Crab Claw Stuffed with Shrimp Paste

瑤柱扒雙蔬
Braised Seasonal Vegetables with Dried Conpoy

花膠海皇燴燕窩
Bird's Nest with Fish Maw and Seafood

蠔皇原隻鮑魚扣鵝掌 (六頭)
Braised Whole Abalone and Goose Webs
in Oyster Sauce (Six-head)

清蒸大星斑
Steamed Whole Fresh Spotted Garoupa

一品蒜香脆皮雞
Deep-fried Garlic Glazed Crispy Chicken

鮑汁鷄粒炒飯
Fried Rice with Diced Chicken
in Abalone Sauce

上湯水餃皇
Dumplings in Supreme Soup

蛋白杏仁茶湯圓
Almond Cream with Egg White and Dumplings

心心相印美點
Cantonese Petits Fours

甜蜜美滿鮮果盤
Seasonal Fresh Fruit Platter

原價每席 HK\$18,888 per table (12人一席)

另收加一服務費 10% service charge

西式菜譜 Western Menu

龍蝦沙律伴鮮蘆筍配柚子汁
Lobster Salad and Asparagus with Citrus Dressing

松露清湯伴鮑魚青蒜絲
Truffle Consommé with Abalone and Leek

鴨肝雲吞伴蔬菜絲配魚子醬
Duck Foie Gras with Julienne Vegetables and Caviar

紅莓雪葩伴薄荷啫喱
Raspberry Sherbet with Mint Jelly

香煎智利鱸魚伴海膽·幼嫩蔬菜及薯蓉配他力根忌廉汁
Pan-seared Chilean Sea Bass, Sea Urchin, Baby Vegetables,
Mashed Potatoes with Tarragon Cream Sauce

或 OR

燒和牛牛柳伴幼嫩蔬菜及新薯仔配摩利菌汁
Roasted Wagyu Beef Tenderloin, Baby Vegetables,
New Potato with Morel Sauce

香芒千層餅
Mango Mille Feuille

咖啡或茶
Coffee or Tea

濃情朱古力
Petits Fours

每位 HK\$1,488 per person

另收加一服務費 10% service charge

午餐 LUNCH

冷盤 COLD

蟹腳、青口、大蝦及帶子
Crab Legs, Mussels, Prawns and Scallops on Ice

三文魚、吞拿魚、鯛魚及八爪魚刺身
Sashimi of Salmon, Tuna, Sea Bream and Octopus

日式雜錦壽司
Assorted Japanese Sushi

挪威煙三文魚
Norwegian Smoked Salmon

雜錦凍肉拼盤
Continental Cold Cuts

巴馬火腿伴蜜瓜
Parma Ham with Sweet Melon

輕煎香草吞拿魚伴蒜蓉蛋黃醬
Seared Herb Crusted Tuna with Aioli

沙律 SALAD

蕃茄伴水牛芝士及火箭菜配黑醋汁
Tomato, Bocconcini and Rocket Leaves with Balsamic Basil Vinaigrette

雜錦生菜
Mesclun Lettuce

凱撒沙律
Caesar Salad

泰式牛肉沙律
Thai Beef Salad

甜桃鴨肉沙律
Garden Peach and Duck Salad

馬鈴薯沙律配青蔥酸忌廉汁
Idaho Potato Salad with Chives and Sour Cream Dressing

鮮果杏仁沙律
Fresh Fruit Salad with Almonds

配各款沙律醬汁
Served with a Variety of Dressings

湯 SOUP

黑松露野菌忌廉湯
Cream of Wild Mushroom with Black Truffle

配歐陸式麵包及牛油
Served with Continental Bread, Rolls and Butter

燒肉精選 CARVERY

燒澳洲肉眼配紅酒燒汁及黑椒汁
Roast Australian Rib Eye with Red Wine Gravy and Black Pepper Sauce

熱盤 HOT

中式燒味拼盤
Chinese Barbecued Meat Platter

燒羊架配迷迭香青胡椒汁
Roast Lamb Rack with Green Peppercorn Sauce and Rosemary

燒海鱸魚配水瓜柳及檸檬牛油汁
Roast Seabass with Capers and Lemon Butter Sauce

哥頓布魯炸豬排
Pork Loin Cordon Bleu

印度咖喱雞配印度飯
Indian Chicken Curry with Madras Rice

香草蒜蓉燒新薯
Roast New Potatoes with Garlic and Herbs

清炒時蔬伴草菇
Sautéed Seasonal Vegetables with Fresh Straw Mushrooms

意式千層麵配水牛芝士及帕瑪臣芝士
Lasagna alla Bolognese with Fresh Mozzarella and Parmesan Cheese

錦繡炒飯
Yeung Chow Style Fried Rice

甜品 SWEET

新鮮時令果盤伴雜莓
Fresh Seasonal Fruit and Mixed Berry Platter

意大利咖啡芝士餅
Tiramisu

鮮果啫喱
Fresh Fruit Jelly

蘋果金寶
Apple Crumble

黑松露忌廉朱古力布朗尼
Brownie with Truffle Cream

士多啤梨芝士餅
Strawberry Cheesecake

法式焦糖燉蛋
Crème Brûlée

朱古力熱情果慕絲
Chocolate and Passion Fruit Mousse

紅豆沙湯丸
Sweetened Red Bean Soup with Glutinous Rice Dumplings

咖啡或茶
Coffee or Tea

每位 HK\$858 per person

另收加一服務費 10% service charge