

# WED LIKE A CELEB

WEDDING PACKAGE 2017



HONG KONG

# DINNER 晚宴



# WEDDING PACKAGE INCLUDES...

## 婚宴套餐包括...

One night in an 80 sqm Marvelous Suite with harbor view including amenities on your wedding night and in-suite breakfast for two on the next day and late check-out till 3PM  
入住非凡套房一晚，細賞令人炫目的海港美景。除了小禮物外，您們亦可於套房內享用雙人早點，並延遲退房時間至下午三時正

On-day limousine service for three hours  
享用婚禮當日三小時豪華轎車接載服務

LCD screens on the walls and portable digital display to show your wedding photos  
於牆上的LCD屏幕及移動電子螢幕展出您們的婚紗照片

A pre-dinner reception at our fabulous pre-function space with a projection screen and enchanting pillars alongside panoramic harbor views  
客人可於婚宴前夕在設有投影屏幕和廊柱的門廳舉行餐前酒會，飽覽迷人的海港景緻

Preferential rates for use of LED wall as your backdrop and/or for wedding videos  
以優惠價使用LED幕牆，用作您的舞台背景板或播映婚禮影片

The best W spots for photoshoots (excluding dining outlets) so you can capture the perfect wedding moments  
您們可在酒店內各個華麗的W裝置藝術前拍照(餐廳及酒吧除外)，攝下動人一刻

Centerpiece on the reception desk and each dining table plus personalized table menus on each dining table  
以特色擺設點綴您們的迎賓桌及餐桌，餐桌上還會擺放為您們度身訂造的菜單

Choose your linen from our cool collection  
從我們的型格精選中挑選您喜愛的桌布

Complimentary use of built-in audio and visual equipment in Great Room  
免費享用酒店宴會廳先進的內置視聽及照明設施

Select the color to light up the room with the longest Chinese knots in the world, signifying double perfection, good luck and longevity  
根據個人喜好選擇自己喜歡的燈光顏色，襯托宴會廳內三盞中國吉祥如意結水晶吊燈，象徵雙喜、吉祥和永恆

Cut the five-tier dummy wedding cake at the wedding ceremony  
奉上精緻五層結婚蛋糕供切餅儀式及拍照用

One eight-lb strawberry cream cake and a bottle of French bubbly  
奉送八磅士多啤梨忌廉蛋糕一個及法國香檳一瓶

Private mahjong room (for maximum eight mahjong tables) with Chinese tea serving during the game  
私人麻雀房(最多八檯)及提供中式茶茗

Valet parking services from 5:30PM-11:30PM (Maximum 10 parking spaces)  
由下午五時三十分至晚上十一時三十分免費提供代客泊車服務(最多十個車位)

Receiving exclusive wedding services and special offer for the appointed packages  
享有婚宴相關服務以及多種特定優惠

Earn SPG Starpoints for the award winning loyalty program  
賺取Starpoints獎勵積分享用優惠

Exclusive usage of W Hong Kong Wedding App – W LOVE  
獨家使用香港W酒店婚禮App – W LOVE

# HAVE A SIP

## 餐飲套餐

### SOFT & TENDER PACKAGE 套餐

HK\$2,700 per table to include a selection of soft drinks, fresh orange juice and local beer for maximum of four hours. Every additional hour is charged at HK\$600 per hour per table.  
每席HK\$2,700，四小時無限量供應各式汽水，鮮榨橙汁及啤酒飲品。  
額外每小時餐飲收費為每席HK\$600。

### SWEET & SIMPLE PACKAGE 套餐

HK\$3,000 per table to include a selection of soft drinks, fresh orange juice, local beer and house red and white wine for four hours. Every additional hour is charged at HK\$700 per hour per table.  
每席HK\$3,000，四小時無限量供應各式汽水，鮮榨橙汁及啤酒飲品及指定紅白餐酒。  
額外每小時餐飲收費為每席HK\$700。

Package applicable to bookings of a minimum of 20 tables and minimum food and beverage charge applies  
婚宴套餐只適用於二十席或以上之婚宴，並另設最低消費

Above prices are subject to 10% service charge  
上列價格另設加一服務費



# WED LIKE A CELEB MENU

## 活力星級婚宴菜單

**BY JAMES SHARMAN,  
ONE STAR HOUSE PARTY**

Having worked as protégée to Michelin-star winning chef Tom Aikens and at Noma (named World's Best Restaurant for four years), James Sharman is now travelling the world building pop-up restaurants inspired by the people and cultures he meets along the way.

James has created an exclusive wedding menu for W Hong Kong inspired by the city's local produce, unique blend of cultures and traditions as well as the hotel's FUEL philosophy.

香港W酒店與城中炙手可熱的名廚James Sharman（世界知名米芝蓮名廚Tom Aikens的得意弟子，以及曾四度榮獲「全球最佳餐廳」之丹麥星級餐廳Noma擔任二廚），攜手創造出摩登又時尚的婚宴菜單。James 經常周遊列國搜尋創作料理的靈感，探索當地獨特的文化及風土人情，並開設多間「快閃」餐廳，足跡遍佈全球。

不斷追求創新的James，於設計此婚宴菜單時巧妙地把時令食材採合本地的傳統及文化，把香港W酒店所推崇「活力」及創意的理念完美呈現。

# WED LIKE A CELEB MENU

BY JAMES SHARMAN,  
ONE STAR HOUSE PARTY

**HK\$28,800** +10% SERVICE CHARGE  
PER TABLE OF 12 PERSONS

This menu offers a more fun, healthy and modern approach to a Chinese banquet, allowing guests to indulge while still having the energy to go longer, stay later and still feel fabulous the morning after.

以健康時尚又玩味的手法打造別具特色的中式婚宴，令賓客於盡情享受婚禮盛宴的同時，亦能於婚宴翌日容光煥發、活力無限地迎接新的一天。

## THE PIG

Pork Belly - Pickled Radish - Char Siu Pickled Wolf Berries  
紅燒豬腩伴醃漬蘿蔔片及醃漬叉燒風味杞子

## THE SCALLOP

Scallop - Broccoli - Lotus Root  
香煎帶子配西蘭花蓉及香脆蓮藕薄片

## THE GOOSE WEB

Goose Web - Cabbage  
鵝掌金磚配紅椰菜蓉

THE GOOSE WEB

## THE SOUP

Chicken Soup - Abalone - Onion Shells  
原隻鮑魚燉洋蔥雞湯

## THE FISH

Baked Grouper - Scallions - Soy Emulsion  
香蔥焗石斑魚配秘製鼓油醬

## THE CHICKEN & THE PUMPKIN

Crispy Chicken - Pumpkin - Ginger - Sesame  
炸子雞配薑粒芝麻南瓜蓉

## THE DUMPLING

BBQ Pork Dumplings - Wild Garlic  
蒸叉燒野蒜餃

## THE RICE

Fried Rice - Baked in Bamboo - Seafood  
竹筒海鮮炒飯

## THE ICED MILK TEA

Iced Milk Tea Dessert - Walnut Butter & Ginger  
奶茶甜品配核桃牛油及甜薑

## THE MOCHI FONDUE

Hawthorn Mochi - Sweet Red Bean Cream - Smoked Salted Chocolate  
自家製山楂麻糬配紅豆忌廉蓉及煙燻鹽味朱古力醬



# DOUBLE HAPPINESS PACKAGE

**HK\$13,088** +10% SERVICE CHARGE  
PER TABLE OF 12 PERSONS

Roasted whole suckling pig  
金豬耀紅袍

Wok-fried prawn with celery in black truffle sauce  
松露翡翠炒蝦球

Stewed bird's nest soup with crab meat, bamboo pith  
and egg white  
西施竹筍蟹肉燕窩羹

Braised sliced abalone with goose web and Shanghai cabbage  
鮑片津膽扣鵝掌

Steamed fresh spotted garoupa with spring onion in sweet soy sauce  
清蒸東星斑

Deep-fried marinated chicken with crispy garlic  
金沙蒜香雞

Fried rice with diced shrimp, chicken and mushroom in abalone  
sauce wrapped in lotus leaf  
鮑汁荷葉飯

Braised e-fu noodle with wild mushroom and halibut  
甫魚野菌炆伊麵

Sweetened red bean cream with glutinous dumpling  
紅豆沙湯圓

Chinese petits fours  
美點雙輝

# LONGEVITY PACKAGE

**HK\$14,088** +10% SERVICE CHARGE  
PER TABLE OF 12 PERSONS

Roasted whole suckling pig  
金豬耀紅袍

Sautéed scallop with celery in X.O. chilli sauce  
X.O. 醬翡翠炒帶子

Deep fried shrimp paste ball stuffed with lobster meat  
金絲龍蝦棗

Braised seasonal vegetables with conpoy and egg white  
鴛鴦金瑤扒時蔬

Double boiled conch soup with bamboo pith, wolfberry and red date  
杞棗竹笙燉響螺

Stewed fish maw with goose web and Chinese cabbage in oyster sauce  
花膠蠔皇扣鵝掌

Steamed fresh spotted garoupa with spring onion in sweet soy sauce  
清蒸東星斑

Deep-fried crispy chicken  
脆皮炸子雞

Fried rice with diced shrimp, chicken and mushroom wrapped in lotus leaf  
飄香荷葉飯

Homemade pork and shrimp dumpling in supreme broth  
上湯水餃

Sweetened red bean cream with lotus seed and lily  
蜜蓮紅蓮露

Chinese petits fours  
美點雙輝



# GOOD LUCK PACKAGE

**HK\$15,088** +10% SERVICE CHARGE  
PER TABLE OF 12 PERSONS

Roasted whole suckling pig  
金豬耀紅袍

Wok-fried sea scallop and prawn with celery in black truffle sauce  
松露野菌炒帶子蝦球

Deep-fried crab claw stuffed with shrimp paste  
龍鬚百花炸蟹鉗

Steamed marrow vegetables stuffed with whole conpoy in abalone sauce  
金瑤釀玉環

Double-boiled fish maw soup with silky chicken and morel mushroom  
羊肚菌花膠燉竹絲雞

Braised sliced abalone with goose web in oyster sauce  
蠔皇鮑片扣鵝掌

Steamed fresh spotted garoupa with spring onion in sweet soy sauce  
清蒸東星斑

Crispy chicken flavored with bonito sauce  
木魚吊燒雞

Seafood fried rice with diced shrimp, scallop and egg white  
海皇蛋白炒香苗

Pan-fried crispy pork dumpling in supreme broth  
上湯煎粉果

Chilled sago cream with pomelo and mango  
楊枝甘露

Chinese petits fours  
美點雙輝

# DOUBLE COIN PACKAGE

**HK\$16,888** +10% SERVICE CHARGE  
PER TABLE OF 12 PERSONS

Roasted whole suckling pig  
金豬耀紅袍

Wok-fried sea scallop and prawn with spring onion in signature shrimp sauce  
香蔥醬皇炒帶子蝦球

Baked crab shell with foie gras, crab meat, onion and king oyster mushroom  
鵝肝焗釀蟹蓋

Steamed conpoy and sea scallop stuffed with marrow vegetables  
玉環鴛鴦甫

Stewed bird nest with shrimp, scallop and eringi mushroom  
紅燒海皇燕窩羹

Braised whole abalone and mushroom in oyster sauce  
蠔皇百靈扣原隻鮑魚

Steamed fresh spotted garoupa with spring onion in sweet soy sauce  
清蒸東星斑

Crispy fried chicken marinated with preserved bean curd paste  
南乳一品雞

Crispy rice with mixed seafood in lobster bisque  
海皇西施泡飯

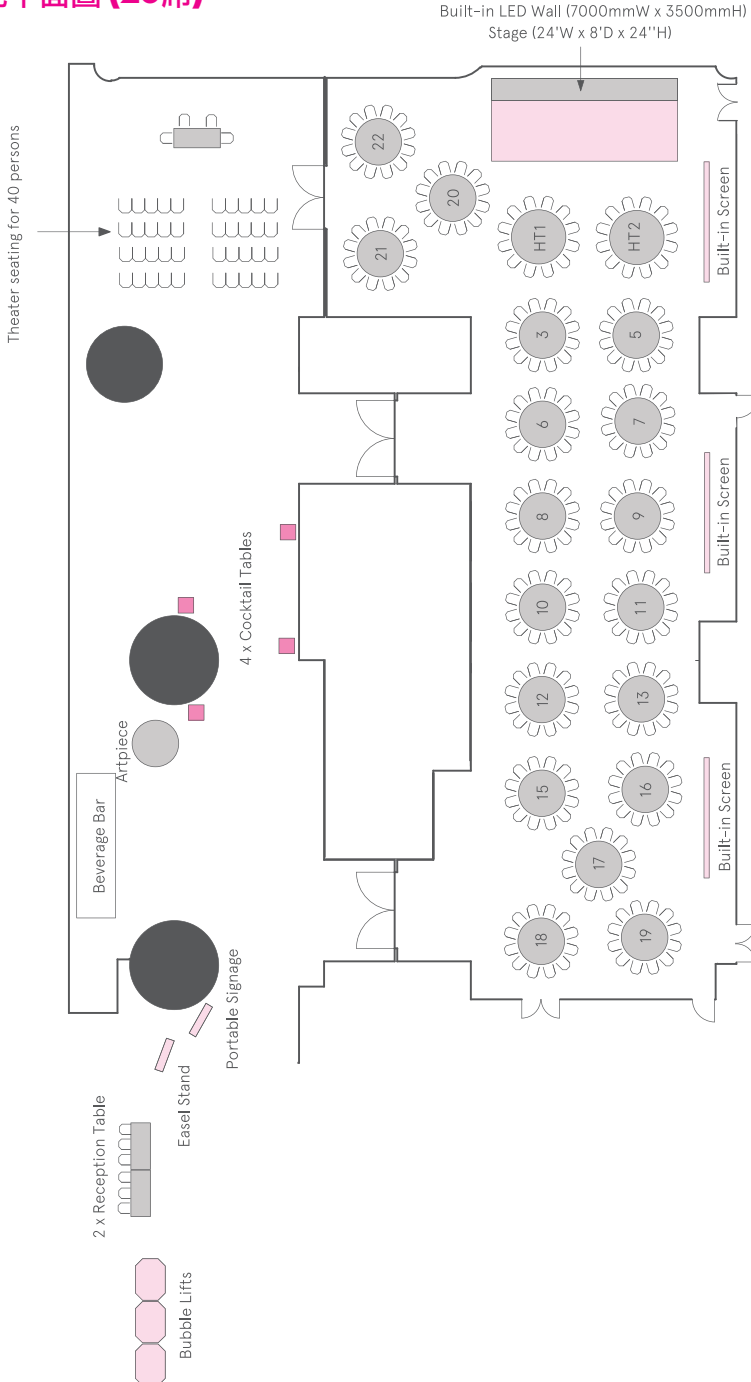
Braised e-fu noodle with crab meat and shiitake mushroom  
生拆蟹肉燴伊麵

Sweetened walnut cream with glutinous dumpling  
合桃露湯圓

Chinese petits fours  
美點雙輝

# FLOOR PLAN (20 TABLES)

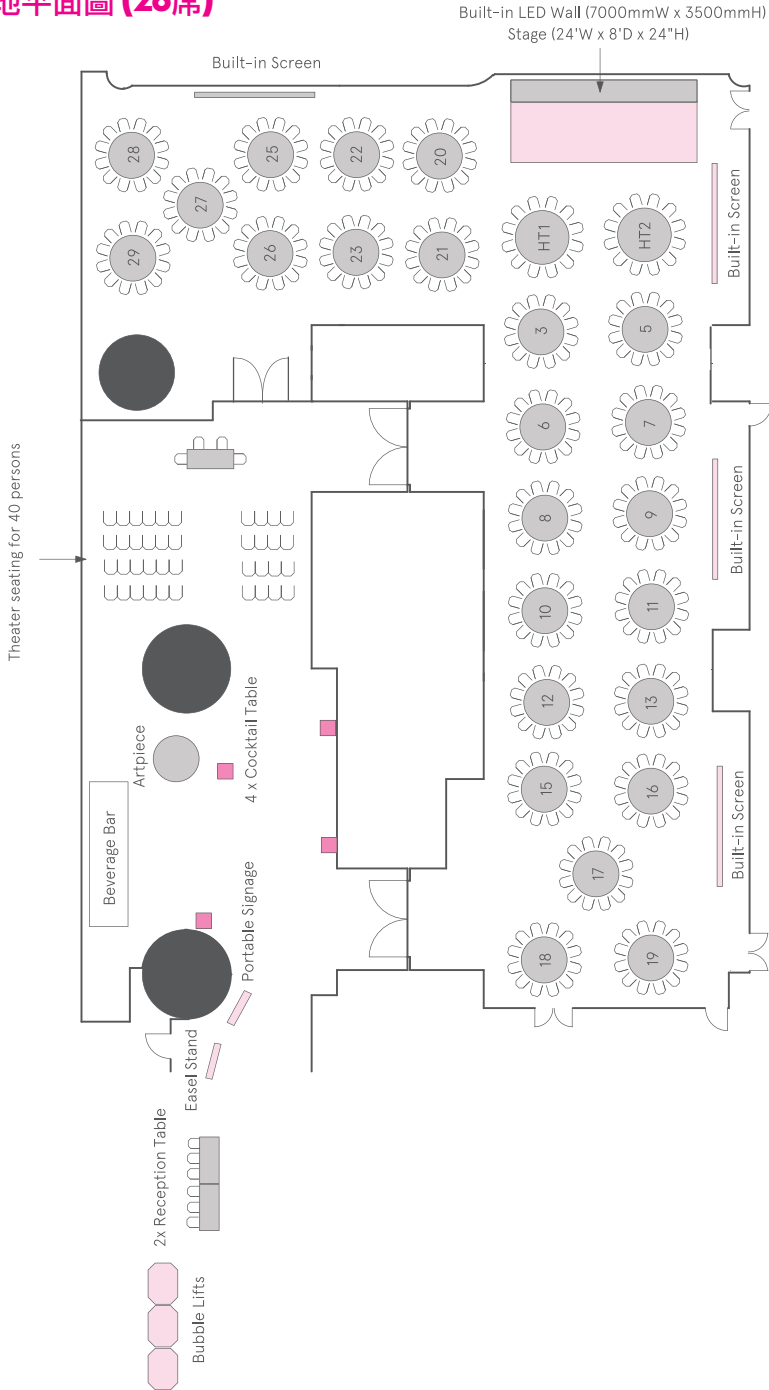
## 場地平面圖 (20席)



2x 7' round tables of 12 persons for Head Tables  
 18 x 6' round tables of 12 persons for Guest Tables

# FLOOR PLAN (26 TABLES)

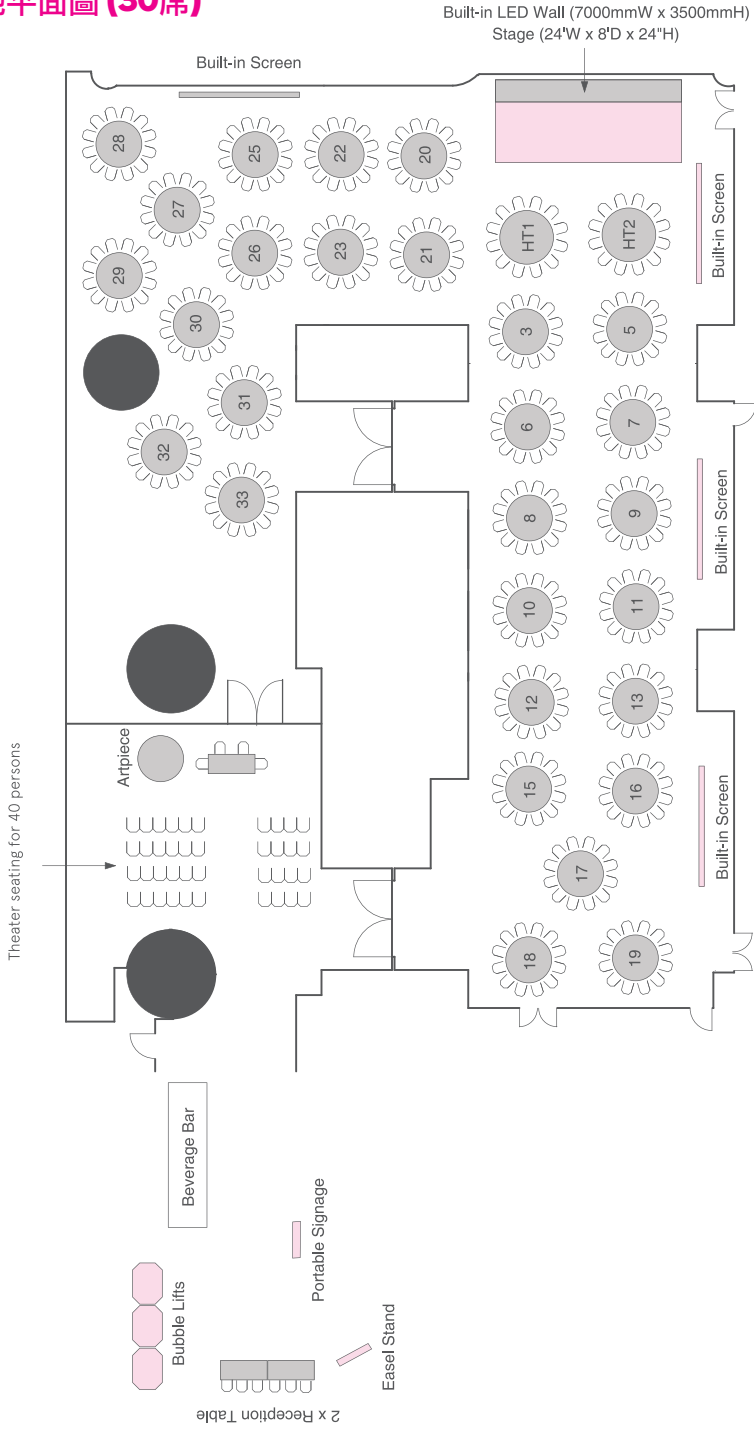
## 場地平面圖 (26席)



2 x 7' round tables of 12 persons for Head Tables  
 24 x 6' round tables of 12 persons for Guest Tables

# FLOOR PLAN (30 TABLES)

## 場地平面圖 (30席)



2 x 7' round tables of 12 persons for Head Tables  
28 x 6' round tables of 12 persons for Guest Tables