

# WED LIKE A CELEB

WEDDING PACKAGE 2017



HONG KONG

A high-speed photograph of a clear glass bottle pouring water into a glass filled with ice cubes. The water is captured mid-pour, creating a dynamic splash and bubbles. The scene is set against a soft, out-of-focus background of warm colors like orange and yellow.

**LUNCH** 午餐

# WEDDING PACKAGE INCLUDES...

## 婚宴套餐包括...

One night in a 40 sqm Wonderful Room including amenities on your wedding night and in-room breakfast for two on the next day and late check-out till 3PM (applicable to bookings of a minimum of 120 persons)  
入住奇妙客房一晚，細賞令人炫目的美景。除了小禮物外，您們亦可於房內享用雙人早點，並延遲退房時間至下午三時正 (適用於120人或以上之婚宴)

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-lunch 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

Valet parking services from 11:30AM-3:30PM (Maximum 5 parking spaces)  
由上午十一時三十分至下午三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

\*Remarks 備註

Minimum food and beverage charge applies 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

# CHINESE LUNCH MENU

**HK\$10,688**

+10% SERVICE CHARGE  
PER TABLE OF 12 PERSONS

Includes a selection of soft drinks, fresh orange juice, local beer, house red and white wine for three hours

套餐包括三小時無限量供應各式汽水，鮮榨橙汁，本地啤酒及指定紅白餐酒

Roasted whole suckling pig

金豬耀紅袍

Double-boiled silky chicken with porcini mushroom and bamboo pith

牛肝菌竹筍燉竹絲雞

Sautéed scallop with celery and bell pepper in signature shrimp sauce

翡翠醬皇彩椒炒帶子

Deep-fried shrimp paste ball stuffed with cheese and crab meat

金絲蟹肉芝士球

Steamed giant garoupa with spring onion in sweet soy sauce

清蒸花尾躉

Deep-fried crispy chicken

當紅炸子雞

Seafood fried rice with diced shrimp and scallop in black truffle sauce and steamed homemade vegetable dumpling

黑松露海皇炒飯拼素餃

Sweetened red date soup with snow fungus and longan

銀耳桂圓紅棗茶

# CHINESE LUNCH MENU

**HK\$11,288**

+10% SERVICE CHARGE  
PER TABLE OF 12 PERSONS

Includes a selection of soft drinks, fresh orange juice, local beer, house red and white wine for three hours

套餐包括三小時無限量供應各式汽水，鮮榨橙汁，本地啤酒及指定紅白餐酒

Roasted whole suckling pig

金豬耀紅袍

Double-boiled conch soup with fish maw and honeylocust seed

雪蓮子花膠燉響螺

Wok-fried prawn with wild mushroom black truffle sauce

松露野菌炒蝦球

Crispy crab claw stuffed with shrimp paste

金絲百花炸蟹鉗

Steamed yellow tiger garoupa with spring onion in sweet soy sauce

清蒸黃皮老虎斑

Deep-fried marinated chicken with crispy garlic

金沙蒜香雞

Braised e-fu noodle with shiitake mushroom and halibut

甫魚香菇燴伊麵

Sweetened coconut cream with pumpkin and red bean paste

椰香南瓜紅豆露

# LUNCH BUFFET MENU

**HK\$880**

+10% SERVICE CHARGE  
PER PERSON

Includes a selection of soft drinks, fresh orange juice, local beer, house red and white wine for three hours

套餐包括三小時無限量供應各式汽水，鮮榨橙汁，本地啤酒及指定紅白餐酒

(n) contains nuts 含堅果 (p) contains pork 含豬肉 (v) vegetarian 素菜

## START

Salad of shrimp, papaya, water chestnut, frisee, cashew nut, yuzu dressing (n)  
明蝦木瓜沙律，伴馬蹄，筍筴，腰果，配柚子汁 (n)

Grilled zucchini, sun-dried tomato, arugula, baby mozzarella, basil vinaigrette (v)  
烤意大利青瓜沙律，風乾番茄，芝麻菜，水牛芝士，羅勒油醋汁 (v)

Beetroot salad, orange, balsamic vinaigrette (v)  
甜菜沙律，香橙，油醋醬 (v)

Smoked salmon, asparagus, fennel, pink radish, green lettuce, lemon dressing  
煙三文魚蘆筍沙律，伴茴香，小蘿蔔，生菜，檸檬汁

Seared black pepper tuna quinoa salad  
香煎黑椒吞拿魚藜麥沙律

Smoked duck breast with artichoke truffle vinaigrette  
煙鴨胸沙律，洋薊，松露油醋汁

Roasted cauliflower & pumpkin salad, apple vinaigrette (v)  
烤椰菜花南瓜沙律，蘋果油醋汁 (v)

Soba cold noodle mushroom and spicy Chinese chicken, sesame, ginger  
口水雞蕎麥冷麵，蘑菇，芝麻，生姜

Mesclun salad

雜錦沙律菜

Condiments: cucumber, red pepper, fennel, cherry tomato

配料：青瓜，紅椒，茴香，櫻桃茄

Choose your dressing: balsamic vinaigrette,  
soy and sesame dressing, lemon dressing (v)  
醬汁：油醋汁，芝麻醬油，檸檬汁 (v)

## WET

Crab leg, poached prawn, cocktail sauce, lemon and tabasco  
蟹腳，熟蝦，雞尾酒醬，檸檬，辣汁

Salmon and tuna sashimi, assorted dressing  
三文魚、吞拿魚刺身，雜錦醬汁



## SOUP

Pumpkin soup, focaccia crouton (v)

南瓜湯, 意式香草包丁 (v)

## ACT

Roasted Canadian beef rib eye, French mustard and chutney

燒加拿大肉眼, 法式芥末, 酸辣醬

## MAIN

Black cod fish, asparagus, eringii mushroom, lemongrass butter sauce

黑鱈魚, 蘆筍, 杏鮑菇, 香茅牛油汁

Roasted pork with black bean sauce

豉汁燒豬柳

Singapore kway teow seafood

星州海鮮炒貴刁

Thai chicken yellow curry

泰式黃咖喱雞

Black Angus beef, roasted baby potato, brussels sprout, truffle sauce

安格斯牛肉, 烤馬鈴薯, 椰菜仔, 松露汁

French duck breast, baby carrot, zucchini, black pepper-orange sauce

法國鴨胸, 甘筍, 意大利青瓜, 香橙甜杏汁

Italian style sautéed vegetables, basil (v)

意式羅勒炒雜菜 (v)

Truffle potato purée (v)

松露薯蓉 (v)

Roasted baby carrot, king oyster mushroom (v)

烤甘筍, 杏鮑菇 (v)

Chinese stir-fried vegetable noodle (v)

素菜炒麵 (v)

Steamed rice (v)

蒸飯 (v)

## SWEET

Vanilla cheesecake

雲呢拿芝士蛋糕

Caramel custard pudding

焦糖奶油布甸

Sweetened coconut cream with sago

椰汁西米露

Mango-passion fruit cake

香芒熱情果蛋糕

Strawberry panna cotta

草莓奶凍

Tropical mousse cake

夏果慕斯蛋糕

Six-layer chocolate cake (n)

六層朱古力蛋糕 (n)

Fresh fruit platter

新鮮水果

## SIP

Freshly brewed illy coffee and fine tea

咖啡或茶

# LUNCH BUFFET MENU

**HK\$950**

+10% SERVICE CHARGE  
PER PERSON

Includes a selection of soft drinks, fresh orange juice, local beer, house red and white wine for three hours

套餐包括三小時無限量供應各式汽水，鮮榨橙汁，本地啤酒及指定紅白餐酒

(n) contains nuts 含堅果 (p) contains pork 含豬肉 (v) vegetarian 素菜

## START

Soba noodle, edamame, pickled mushroom, sesame vinaigrette (v)  
蕎麥麵，伴枝豆，醃蘑菇，配芝麻香醋 (v)

Parma ham with artichoke, piquillo pepper (p)  
帕爾馬火腿，配洋薊，甜紅椒 (p)

Roasted beef with portobello mushroom, arugula, parmesan cheese, truffle vinaigrette  
燒牛肉，配啡菇，芝麻菜，巴馬臣芝士，松露油醋汁

Salad of shrimp with quinoa, asparagus, citrus vinaigrette  
藜麥明蝦沙律，伴蘆筍，柑橘油醋汁

Chicken breast with Spanish corn salad, cherry tomato, coriander-pesto vinaigrette  
西班牙粟米，雞胸沙律，伴櫻桃茄，芫荽香菜油醋汁

Smoked salmon salad, fennel, jalapeno-lemon dressing  
煙三文魚沙律，伴茴香，墨西哥辣椒-檸檬汁

Buffalo mozzarella and heirloom tomato salad, basil (v)  
水牛芝士，配雜錦番茄，羅勒 (v)

Beetsroot salad, grapefruit, balsamic dressing (v)  
甜菜沙律，西柚，陳醋汁 (v)

## MIXED ORGANIC LETTUCE

Condiments: grilled artichoke, grilled red bell pepper, sun-dried tomato, fennel, cucumber, smoked salmon  
配料：烤洋薊，烤紅椒，風乾番茄，茴香，青瓜，煙三文魚

Dressing: blue cheese dressing, balsamic dressing, Italian dressing, lemon olive oil, sesame vinaigrette  
醬汁：藍芝士汁，陳年香醋汁，意大利沙律汁，檸檬橄欖油，芝麻油醋汁

## WET

Crab leg, poached prawn, cocktail sauce, lemon and tabasco  
蟹腳，熟蝦，雞尾酒汁，檸檬，辣椒仔

Swordfish, salmon and tuna sashimi and sushi, assorted dressing  
劍魚，三文魚、吞拿魚，壽司，刺身，雜錦醬料



## SOUP

Wild mushroom soup, truffle, focaccia crouton (v)

松露野菌湯, 配意式麵包丁 (v)

## ACT

Roasted Canadian prime rib beef, black pepper sauce, French mustard and chutney

燒加拿大牛肋骨, 配黑椒汁, 法式芥末, 酸辣醬

## MAIN

Roasted chicken roll, baby carrot, brussels sprouts, chicken juice

烤雞卷, 配甘筍, 椰菜苗, 雞肉汁

Miso black cod fish, zucchini

味噌黑鱈魚, 配意大利青瓜

Australian lamb cutlet with Italian style vegetables, mint jelly

燒澳洲羊架, 伴意式蔬菜, 薄荷啫喱

Wagyu beef, porcini mushroom sauce

和牛, 配牛肝菌汁

Lemongrass halibut, black olive, basil

香茅比目魚, 伴黑橄欖, 羅勒

Roasted pork tenderloin with herbs, garlic, honey mustard sauce (p)

香蒜燒豬柳, 蜜糖芥末醬 (p)

Thai yellow chicken curry

泰式黃咖喱雞

Rigatoni aglio olio with cherry tomato (v)

辣椒蒜香長通粉, 伴櫻桃茄 (v)

Sautéed zucchini, porcini mushroom, garlic, thyme (v)

百里香蒜炒意大利青瓜, 牛肝菌 (v)

Sautéed baby carrot & cauliflower, Thai basil (v)

泰國羅勒炒甘筍, 椰菜花 (v)

Truffle potato purée (v)

松露薯蓉 (v)

King oyster mushroom, artichoke, black garlic, fresh coriander (v)

杏鮑菇, 洋薊, 配黑蒜, 新鮮芫荽 (v)

Sautéed kimchi, asparagus, carrot, turnip (v)

泡菜炒蘆筍, 甘筍, 蘿蔔 (v)

Singapore kway teow seafood

星州海鮮炒貴刁

Vegetable fried rice (v)

雜菜炒飯 (v)

## CHINESE BBQ PLATTER

Soya chicken

豉油雞

BBQ pork (p)

叉燒 (p)

Roasted duck  
烤鴨

Pork belly (p)  
燒肉 (p)

### SWEET

Blueberry cheesecake  
藍莓芝士蛋糕

Praline-orange mille feuille  
香橙果仁層餅

Mango sago coconut sweet soup  
楊枝金露

Raspberry green tea panna cotta  
紅莓抹茶奶凍

Strawberry cream cake  
草莓忌廉蛋糕

Six-layer chocolate cake  
六層朱古力蛋糕

Lemon tart  
檸檬撻

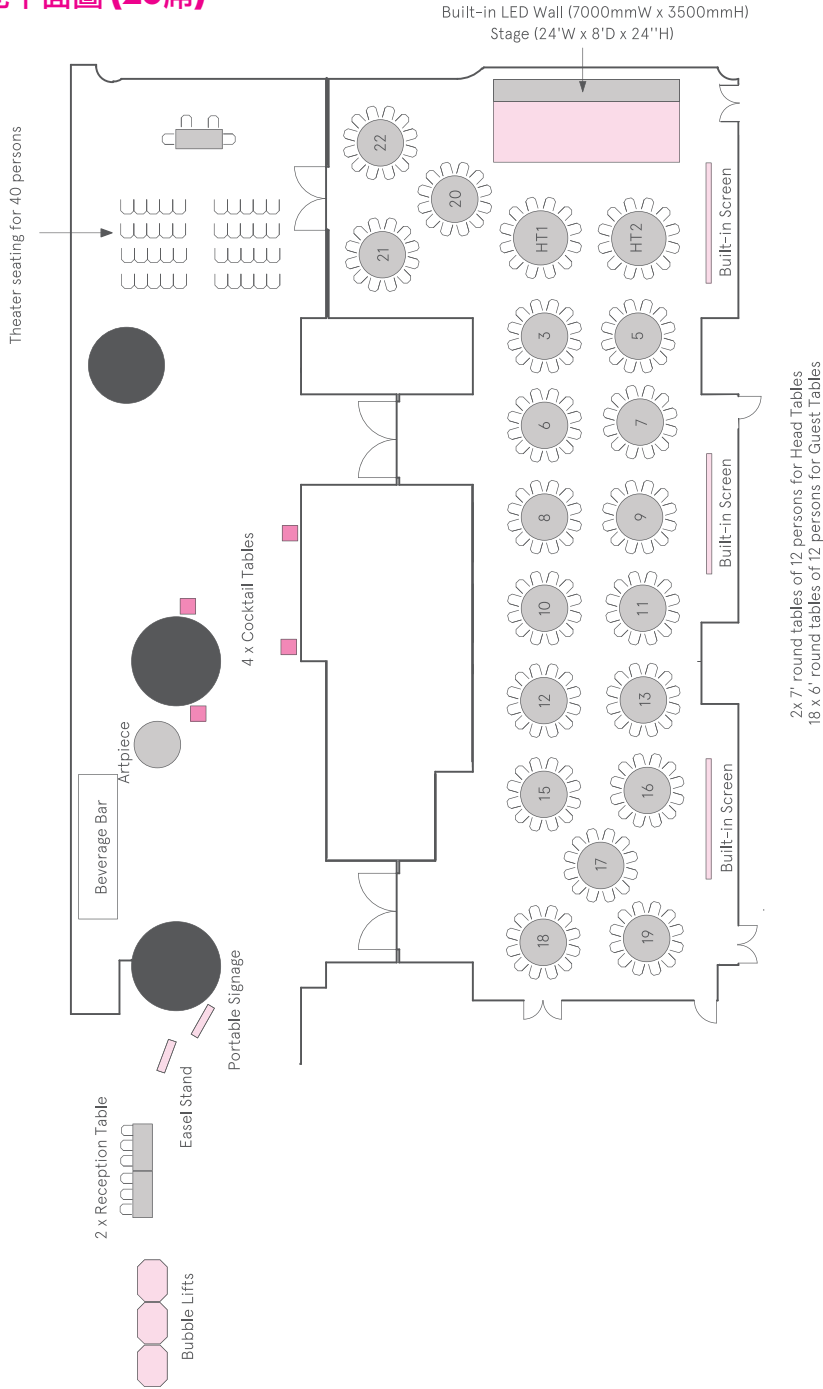
Tropical cake  
夏果蛋糕

Fresh fruit platter  
新鮮水果

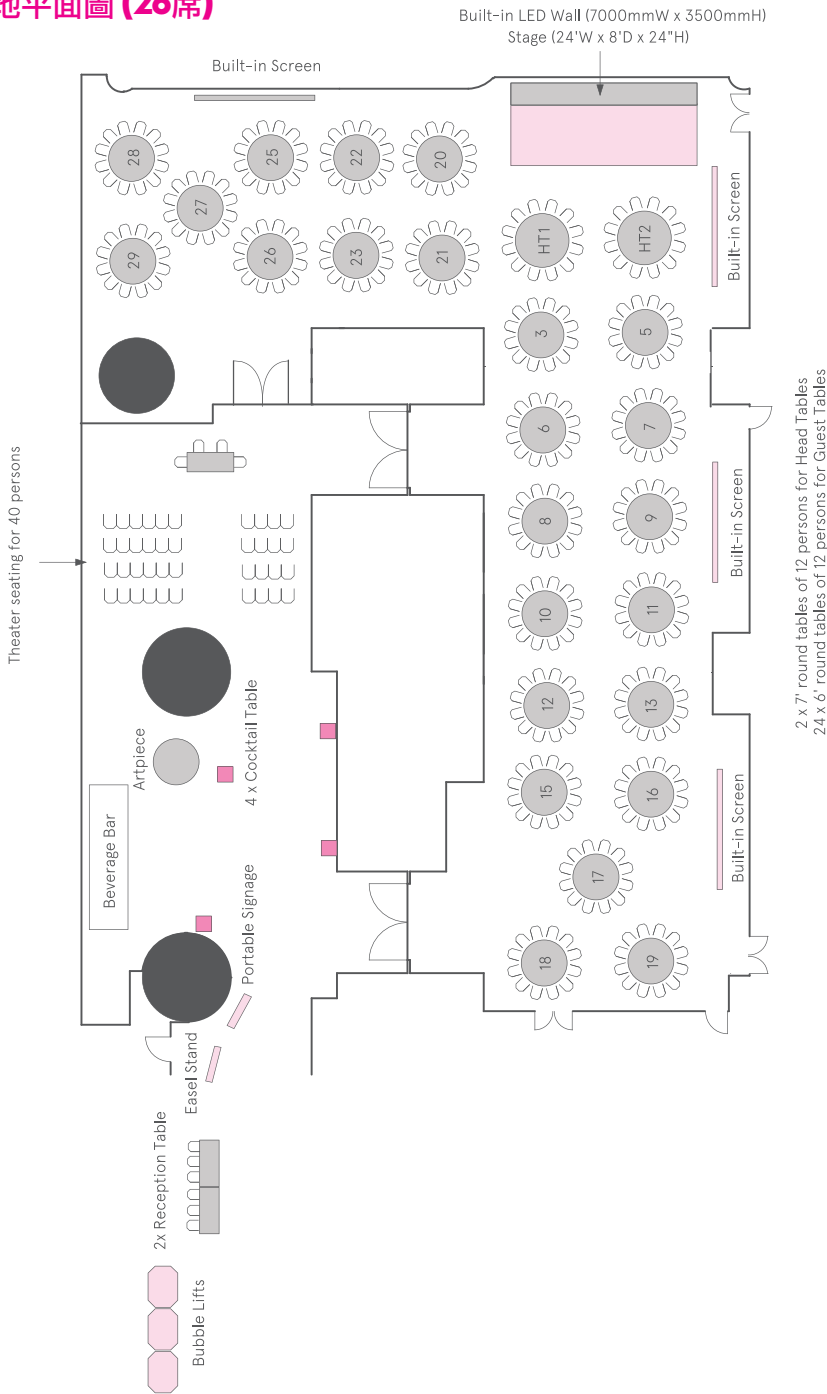
### SIP

Freshly brewed illy coffee and fine tea  
咖啡或茶

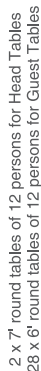
FLOOR PLAN (20 TABLES)  
場地平面圖 (20席)



FLOOR PLAN (26 TABLES)  
場地平面圖 (26席)



### 場地平面圖 (30席)



## **ENQUIRIES**

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