

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、吉祥和永恒

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揉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
南魚野菌炆伊麵

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
杞棗竹筍燉響螺

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

WESTERN SET DINNER MENU

HK\$1,288

+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

(v) vegetarian 素菜

START

Prawn salad, asparagus, fennel, baby green, avocado, pink grapefruit, ginger-mandarin dressing
大蝦沙律，配蘆筍，茴香，牛油果，西柚，橘子生薑汁

SOUP

Porcini mushroom soup, porcini truffle (v)
松露牛肝菌湯 (v)

MAIN

Pan-fried halibut, sugar snap peas, sun-dried tomato, baby carrot, yellow baby squash, yuzu-butter emulsion
香煎比目魚，伴甜豆，風乾番茄，甘筍，南瓜，柚子牛油汁

OR

Roasted veal loin filet, shitake mushroom, baby carrot, potato purée, pommery mustard sauce
燒小牛肉，伴鮮菇，甘筍，薯蓉，法式芥子醬

SWEET

Strawberry cheese dome, fresh raspberry, white chocolate mango jelly
草莓芝士蛋糕，配白朱古力-芒果果凍

SIP

Freshly brewed illy coffee and fine tea
咖啡或茶

WESTERN SET DINNER MENU

HK\$1,388 +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

START

Citrus cured salmon, baby beets, shaved fennel, baby green, horseradish cream, lemongrass infused virgin olive oil
柑橘漬三文魚，配甜菜，茴香，辣根忌廉，香茅欖油汁

SOUP

Creamy pumpkin soup with sea scallop, lobster claw, black truffle
黑松露帶子龍蝦南瓜湯

MAIN

Pan-fried black cod, baby yellow squash, green bean, sun-dried tomato, sun choke, basil black olive beurre blanc
香煎黑鱈魚，伴小南瓜，法邊豆，風乾番茄，菊苣，黑橄欖羅勒奶油汁

OR

Wagyu beef, celery purée, baby carrot, shitake mushroom
black pepper-foie gras sauce
燒和牛，配芹菜蓉，甘筍，鮮菇，黑椒鵝肝汁

SWEET

Crunchy chocolate and hazelnut-praline dome, fresh strawberry, milk chocolate jelly (n)
榛子朱古力蛋糕，伴牛奶朱古力果凍 (n)

SIP

Freshly brewed illy coffee and fine tea
咖啡或茶

DINNER BUFFET MENU

HK\$1,388 +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

Grilled zucchini, cherry tomato confit, porcini mushroom, truffle sauce (v)
扒意大利青瓜，漬櫻桃茄，牛肝菌，松露醬 (v)

Baby artichoke salad, green bean, green salad, foie gras
洋蔥沙律，法邊豆，鵝肝

Beetroot with coriander citrus vinaigrette (v)
甜菜茼蒿沙律，柑橘油醋汁 (v)

Ahi tuna with quinoa salad
吞拿魚片藜麥沙律

Portobello mushroom with feta cheese, sesame-balsamic vinaigrette (v)
烤啡菇，配菲達芝士，芝麻油醋汁 (v)

Smoked salmon, fennel, orange asparagus, frisee, citrus vinaigrette
煙三文魚，茴香，蘆筍，苦苣，柑橘油醋汁

Baby mozzarella, heirloom tomato, basil (v)
水牛芝士番茄沙牛律，羅勒 (v)

Mesclun salad, cucumber, red pepper, fennel, cherry tomato (v)
雜錦沙律菜，青瓜，紅椒，茴香，櫻桃 (v)

Choose your dressing: balsamic vinaigrette, soy and sesame dressing, lemon dressing
陳醋汁，芝麻醬油，檸檬汁

WET

Seasonal live oyster, Boston lobster, snow crab leg, poached prawn
時令生蠔，波士頓龍蝦，蟹腳，熟蝦

Condiments: cocktail sauce, lemon, tabasco
配料：雞尾酒汁，檸檬，辣椒仔

Salmon, yellowtail kingfish, tuna sashimi, assorted dressing
刺身三文魚，油甘魚，吞拿魚，雜錦醬汁

SOUP

Wild mushroom soup, focaccia crouton (v)
野菌湯，意式麵包丁 (v)

Fish maw cream corn soup
粟米魚肚羹

ACT

Roasted wagyu sirloin, garlic, thyme

百里香蒜燒和牛西冷

Condiments: french mustard, black pepper sauce, chutney

醬汁: 法式芥末, 黑椒汁, 酸辣醬

LIVE STATION

Prawn risotto, parmigiano-truffle

大蝦燴飯, 伴松露, 巴馬臣芝士

MAIN

Singapore kway teow seafood

星州海鮮炒貴刁

Pan-fried black cod fish, black bean and chili sauce

香煎黑鱈魚, 配豆豉辣醬

Thai prawn in red curry

泰式紅咖喱大蝦

Roasted pork loin, roasted cauliflower, eryngii mushroom, apple-mustard sauce (p)

烤豬柳, 配烤椰菜花, 杏鮑菇, 蘋果醬 (p)

Pan-fried halibut, black olive, basil, lemongrass, butter sauce

香煎比目魚, 伴黑橄欖, 羅勒, 香茅, 牛油汁

Japanese style roasted chicken

日式照燒雞

Roasted Australian rack of lamb, Italian style vegetables, rosemary lamb jus

燒澳洲羊肉架, 伴意式雜菜, 迷迭香羊肉汁

Black Angus beef, porcini mushroom, baby carrot, red wine sauce

燒安格斯牛肉, 牛肝菌, 甘筍, 紅酒汁

Sea scallop fried rice

帶子炒飯

SIDE DISHES

Truffle potato purée (v)

松露薯蓉 (v)

Creamed pepper pasta (v)

忌廉甜椒意大利麵 (v)

Italian style sautéed vegetables,

garlic, basil (v)

香蒜意式燴雜菜 (v)

Roasted cauliflower, garlic, thyme (v)

百里香烤椰菜花 (v)

Grilled zucchini, king oyster mushroom,

coriander (v)

扒意大利青瓜, 杏鮑菇 (v)

Steamed rice

白飯

SWEET

Raspberry cheesecake

紅莓芝士蛋糕

Black sesame pudding

黑芝麻布甸

Strawberry vanilla tart

草莓雲呢拿撻

Caramel-mousse cake

焦糖慕斯蛋糕

Tropical mousse cake

夏果慕斯

Vanilla crème brûlée

雲呢拿焦糖布甸

Assorted cupcake

雜錦杯子蛋糕

Chocolate-orange cake (n)

香橙朱古力蛋糕 (n)

Fresh fruit platter

新鮮水果

SIP

Freshly brewed illy coffee and fine tea

咖啡或茶

DINNER BUFFET MENU

HK\$1,488 +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

Beetroot, grilled artichoke, mustard vinaigrette (v)

甜菜洋蔥沙律, 芥末油醋汁 (v)

Asparagus, piquillo pepper, grilled zucchini, black garlic, Thai basil (v)

扒意大利青瓜蘆筍沙律, 甜椒, 黑蒜, 羅勒 (v)

Vegetables and quinoa salad (v)

素菜藜麥沙律 (v)

Roasted king oyster mushroom, broccoli, green leaf, parmesan cheese, basil vinaigrette (v)

扒杏鮑菇沙律, 西蘭花, 巴馬芝士, 羅勒油醋汁 (v)

Salad of roasted baby carrot, fennel, blood orange (v)

烤甘筍沙律, 茴香, 血橙 (v)

Salad of Boston lobster, papaya, water chestnut, frisee, cashew nut, yuzu dressing (n)

波士頓龍蝦沙律, 木瓜, 馬蹄, 苜蓿, 腰果, 柚子汁 (n)

Grilled artichoke, fennel, red bell pepper, black olive, lemongrass-orange vinaigrette (v)

烤洋蔥, 茴香, 紅椒, 黑橄欖, 橙子香茅油醋汁 (v)

Grilled portobello mushroom, green lettuce, asparagus, balsamic-truffle vinaigrette (v)

烤啡菇生菜沙律, 蘆筍, 松露油醋汁 (v)

Smoked salmon, baby beets, green lettuce, citrus dressing

煙三文魚沙律, 甜菜, 柚子汁

Grilled zucchini, cherry tomato confit, eryngii mushroom soy-sesame vinaigrette (v)

扒意大利青瓜, 漬櫻桃茄, 杏鮑菌, 芝麻醬油汁 (v)

COLD CUT PLATTER (p)

16 months Serrano ham

16個月塞拉諾火腿

Coppa di parma

意大利巴馬火腿腸

Chorizo

西班牙辣肉腸

MIXED LETTUCE

Assorted condiments: grilled artichoke, sundried tomato, marinated black olives, garlic mushroom, peperoni (v)

配料: 烤洋蔥, 風乾番茄, 醃橄欖, 蒜香蘑菇, 意大利辣肉腸 (v)

Choose your dressing: italian dressing, balsamic vinaigrette, soy and sesame dressing, lemon dressing (v)

醬汁: 意大利醬, 油醋汁, 芝麻醬油, 檸檬汁 (v)

WET

Seasonal live oyster, Boston lobster, snow crab leg, poached prawn

時令生蠔, 波士頓龍蝦, 蟹腳, 熟蝦

Condiments: cocktail sauce, lemon, tabasco

配料: 雞尾酒汁, 檸檬, 辣椒仔

SELECTION OF SUSHI AND SASHIMI

Yellowtail, kingfish, tuna, octopus, crab maki, sea scallop, snapper, sbster maki

油甘魚, 劍魚, 吞拿魚, 八爪魚, 蟹棒細卷, 帶子, 鯛魚, 龍蝦細卷

Assorted dressings

雜錦醬汁

SOUP

Creamy lobster bisque and prawn, focaccia crouton

大蝦, 龍蝦濃湯, 意式麵包丁

Braised spinach soup with sweet corn (v)

粟米菠菜羹 (v)

ACT

Roasted Canadian prime beef rib

燒加拿大牛肋骨

Australian lamb rack with herbs, traditional mint jelly

香草烤澳洲羊架, 經典薄荷啫喱

Condiments: black pepper sauce, mustards, truffle-foie gras sauce, chutney

醬汁: 黑椒汁, 芥末, 鵝肝松露汁, 酸辣醬

MAIN

Scottish salmon, asparagus, cherry tomato basil-lemongrass sauce

蘇格蘭三文魚, 伴蘆筍, 櫻桃茄, 香茅羅勒醬

Roasted pork loin, baby potato, zucchini apple-mustard sauce (p)

燒豬柳, 伴馬鈴薯, 意大利青瓜, 蘋果芥末醬 (p)

Miso black cod fish, Chinese cabbage

味噌黑鱈魚, 伴白菜

Australian slow cooked veal, gnocchi, artichoke, wild mushroom sauce

慢煮澳洲小牛肉, 伴薯仔麵團, 洋蔥, 野菌汁

French duck breast, braised apple, green pepper sauce

法國鴨胸, 配燴蘋果, 青辣椒汁

Roasted chicken roll, porcini mushroom, foie gras sauce

牛肝菌烤雞肉卷, 鵝肝汁

Prawn with black pepper sauce
黑椒汁沙大蝦

Tagliatelle pasta, cherry tomato, garlic, basil, parmesan cheese (v)
蒜香羅勒闊麵, 伴櫻桃茄, 巴馬臣芝士 (v)

SIDE DISHES

Potato purée (v)
薯蓉 (v)

Italian style sautéed vegetables, garlic, basil (v)
意式羅勒, 香蒜炒雜菜 (v)

Stir-fried sugar snap peas, eryngii mushroom, lotus, garlic, lemongrass, thyme (v)
雜錦香草炒糖蜜糖豆, 杏鮑菇, 藕片 (v)

Roasted cauliflower, garlic, thyme (v)
百里香蒜椰菜花 (v)

Steamed seasonal vegetables (v)
時令蔬菜 (v)

Wok fried rice with assorted mushroom (v)
素菜雜菌炒飯 (v)

SWEET

Mango and coconut cheesecake
椰子香芒芝士蛋糕

Red velvet cake
紅絨蛋糕

Tiramisu
意大利芝士餅

Pear-almond tart
香梨杏仁撻

Raspberry-pistachio cupcake (n)
紅莓開心果杯子蛋糕 (n)

Crunchy dark and milk chocolate cake (n)
脆朱古力蛋糕 (n)

SIP

Freshly brewed illy coffee and fine tea
咖啡或茶

Strawberry mille feuille
草莓層餅

Sweetened red bean cream with
lotus seed and lily bulb
蓮子百合紅豆沙

Caramel chocolate mousse cake
焦糖朱古力慕絲

Coffee tonka crème brûlée (n)
咖啡焦糖布甸 (n)

Fresh fruit platter
新鮮水果



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

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 groupa 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 素食

START

Salad of shrimp, papaya, water chestnut, frisee, cashew nut, yuzu dressing (n)
明蝦木瓜沙律，伴馬蹄，茼苳，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

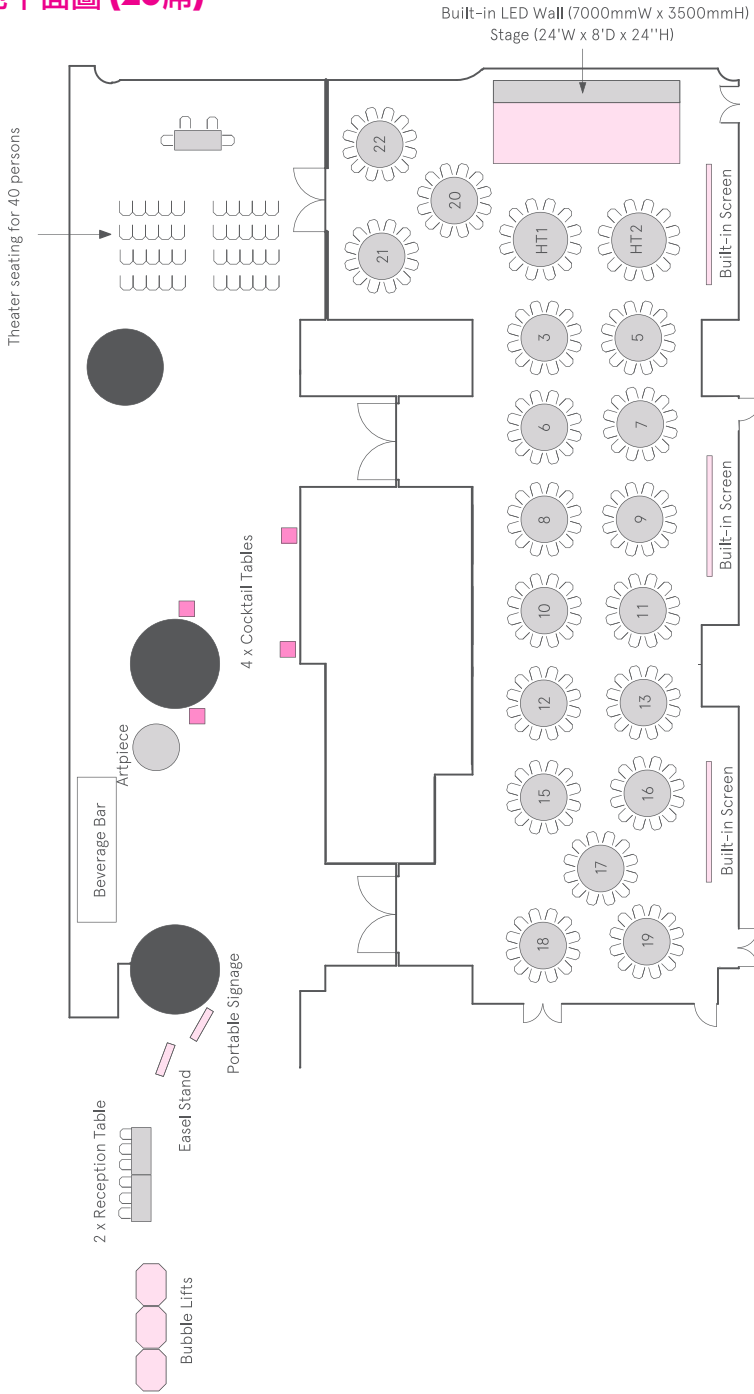
Fresh fruit platter
新鮮水果

SIP

Freshly brewed illy coffee and fine tea
咖啡或茶

FLOOR PLAN (20 TABLES)

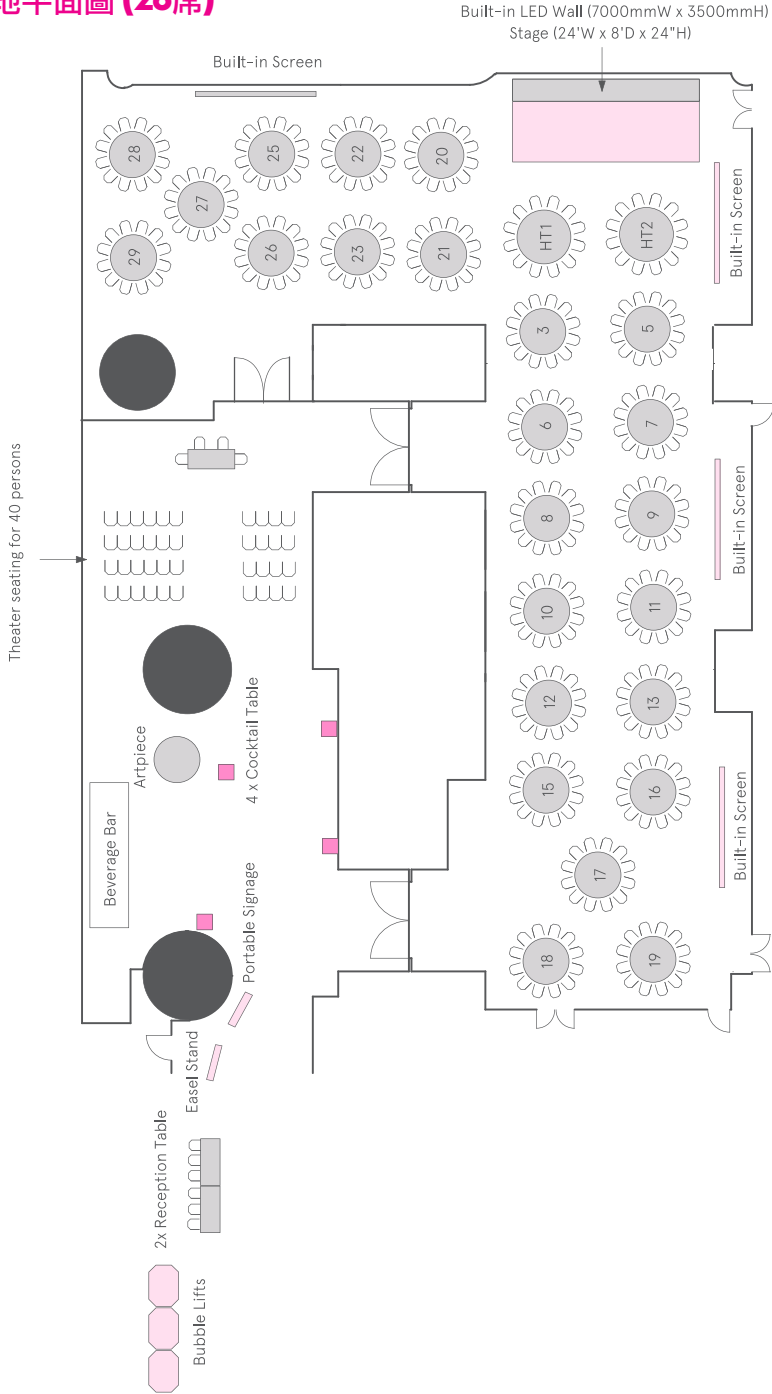
場地平面圖 (20席)



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)

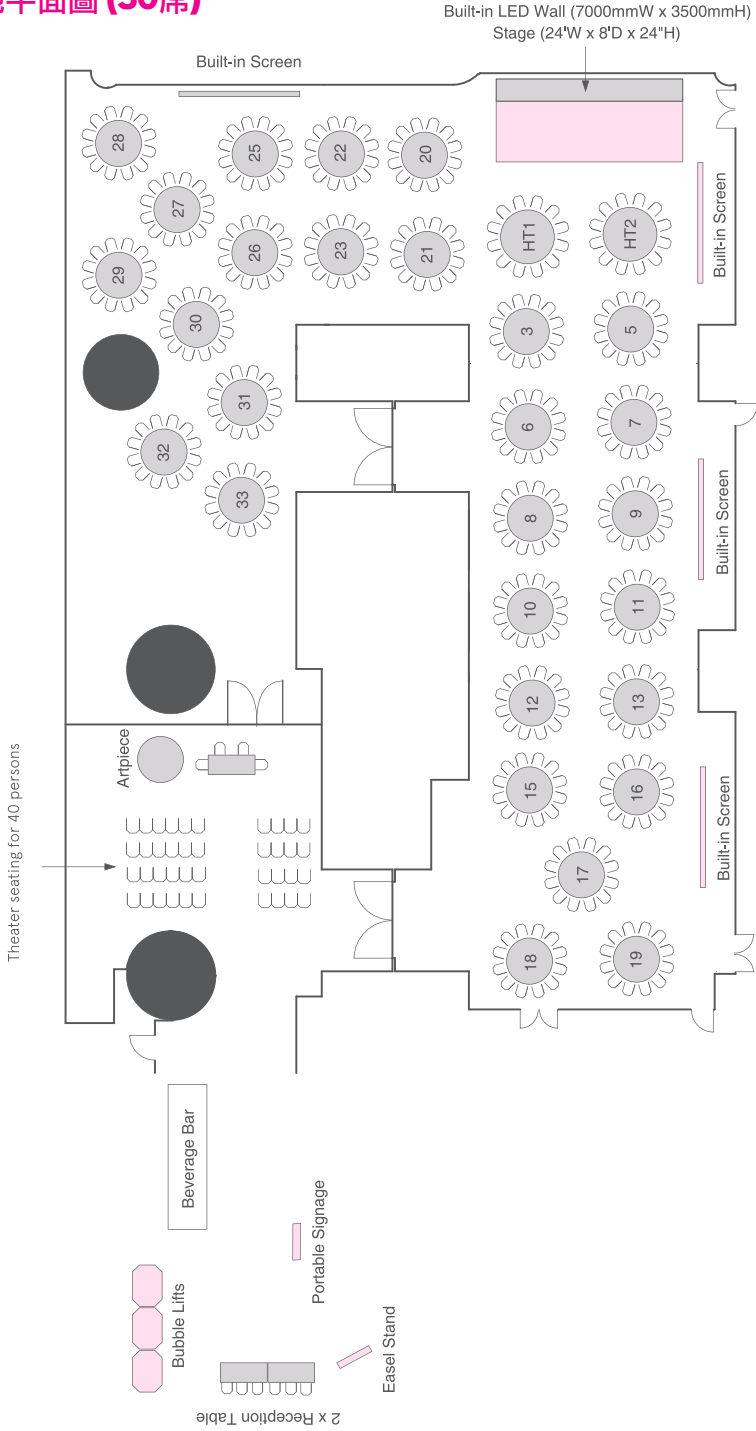
場地平面圖 (26席)



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

ENQUIRIES

Phone: +852 3717 2927

Email: wedding.whk@whotels.com

Website: w-hongkong.com

Address: 1 Austin Road West, Kowloon Station, Kowloon, Hong Kong