

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及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

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
洋薊沙律，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, 苣荬, 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