



WEDDING LUNCH PACKAGE 2016 INCLUDES... 婚宴套餐包括...

LCD screens on the walls and portable digital display to show your wedding photos

於牆上 LCD 屏幕及移動電子螢幕展出您們的婚紗照片

A specialized backdrop you'll love, decorated with your initials W-spots for photo shooting on your wedding day (except outlets)

時尚迷人的背景，再加上您的英文名字作裝飾，婚禮當天一定非常難忘

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 Hong Kong's best built-in audio visual equipment in the Great Room

免費享用我們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 3-tier W Hong Kong signature wedding cake (includes individual cupcakes!!)

and a bottle of French bubbly for toasting

奉上三層高 W 酒店的特色婚禮蛋糕(包括獨立紙杯蛋糕!!)

和一瓶法國香檳

Valet parking services from 11:30am-3:30pm

(Maximum 5 parking spaces)

由上午 11:30 至下午 3:30 免費提供代客泊車服務 (最多 5 個車位)

Earn SPG Starpoints for the award winning loyalty program - Starwood Preferred Guest

通過加入屢獲殊榮的喜達屋優先顧客計劃，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



BUFFET LUNCH MENU I

HK\$880 PLUS 10% SERVICE CHARGE PER PERSON

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

START

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

木瓜蝦沙律, 伴馬蹄, 菊苣, 腰果, 配柚子汁

Grilled zucchini, tomato confit, arugula, baby mozzarella, basil vinaigrette (v)

烤意大利青瓜沙律, 漬番茄, 芝麻菜, 水牛芝士, 羅勒油醋汁

Beetroot and lentil salad, mustard vinaigrette (v)

甜菜扁豆沙律, 芥末油醋醬

Smoked salmon, asparagus, fennel, pink radish, organic lettuce, lemon dressing

煙三文魚蘆筍沙律, 伴茴香, 小蘿蔔, 有機生菜配檸檬汁

Seared black pepper tuna quinoa salad

烤黑椒吞拿魚藜麥沙律

Smoked duck breast with grilled portobello, artichoke, truffle -balsamic vinaigrette

煙鴨胸沙律伴烤大菇, 洋薊, 松露醋汁

Watermelon, feta cheese, raspberry (v)

菲達芝士西瓜沙律, 紅桑子

Soba cold noodle, mushroom and spicy Chinese chicken, sesame, ginger

蘑菇辣雞蕎麥冷麵, 伴芝麻, 生薑

Mesclun salad 雜錦沙律菜

Condiments: Cucumber, red pepper, fennel, cherry tomato

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

配料: 青瓜, 甜椒, 茴香, 櫻桃茄

醬汁: 油醋汁, 芝麻醬油, 檸檬汁

(n) contains nuts

(p) pork option

(v) vegetarian option

Menu subject to change without prior notice

菜譜如有更改,恕不另行通知



BUFFET LUNCH MENU I

HK\$880 PLUS 10% SERVICE CHARGE PER PERSON

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

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

ACT

Roasted Canadian beef rib eye,
French mustard and chutney
燒加拿大肉眼配法式芥末, 酸辣醬

MAIN

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

黑鱈魚伴蘆筍, 杏鮑菇, 香茅牛油汁

Braised sea bass with black bean sauce

豉汁鱈魚

Singapore kwetiaw seafood

星州海鮮炒貴刁

Thai chicken yellow curry

泰式黃咖喱雞

Black angus beef, celery puree, brussels sprout,
foie gras-truffle sauce

安格斯牛肉配 芹蓉, 椰菜仔, 松露鵝肝汁

French duck breast, baby carrot, zucchini,
orange-apricot sauce

法國鴨胸配甘筍, 意大利青瓜, 香橙甜杏汁

Sautéed vegetable "Italian style", basil (v)

意式羅勒炒雜菜

(n) contains nuts

(p) pork option

(v) vegetarian option

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HONG KONG



BUFFET LUNCH MENU I

HK\$880 PLUS 10% SERVICE CHARGE PER PERSON

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

MAIN (CON'T)

Potato puree (v)

薯蓉

Roasted baby carrot, king oyster mushroom (v)

烤甘筍, 杏鮑菇

Steamed rice

蒸飯

SWEET

Vanilla cheesecake

雲呢拿芝士蛋糕

Caramel-vanilla mille feuille

焦糖雲呢拿千層餅

Sweetened coconut cream with sago

椰汁西米露

Orange crème brulee

香橙焦糖布甸

Strawberry cake

草莓蛋糕

Banana caramel mousse cake

焦糖香蕉慕絲蛋糕

Walnut chocolate cake (n)

核桃朱古力蛋糕

Fresh fruit platter

新鮮水果碟

SIP

Freshly brewed illy coffee and fine tea

咖啡及茶

(n) contains nuts

(p) pork option

(v) vegetarian option

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BUFFET LUNCH MENU II

HK\$950 PLUS 10% SERVICE CHARGE PER PERSON

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

START

Soba noodle, edamame, pickled mushroom, sesame vinaigrette (v)

蕎麥麵伴枝豆, 醃蘑菇配芝麻香醋

Parma ham with asparagus, piquillo pepper, grill zucchini (p)
帕爾馬火腿配蘆筍, 甜紅椒, 烤意大利青瓜

Roasted beef with roasted king oyster mushroom, broccolis organic leave, parmesan cheese, basil vinaigrette

燒牛肉配杏鮑菇, 西蘭花, 有機沙律菜, 巴馬臣芝士, 羅勒油醋汁

Salad of shrimp with baby carrot, fennel, blood orange
蝦沙律配甘筍, 茴香, 血橙

Chicken breast with spanish corn salad, cherry tomato, roasted red pepper, coriander-pesto vinaigrette

西班牙粟米, 雞肉沙律伴櫻桃茄, 烤紅椒, 香菜, 芫荽香菜汁

Smoked salmon salad, fennel, orange citrus dressing

煙三文魚沙律伴茴香, 甜橙柑橘汁

Buffalo mozzarella and heirloom tomato salad, basil, lemon (v)

水牛芝士配雜錦番茄, 羅勒、檸檬汁

Watermelon, cherry tomato, sesame dressing (v)

櫻桃茄西瓜沙律配芝麻汁

Mixed organic lettuce

雜錦有機沙律菜

Condiment:

Grilled artichoke, grilled peperoni, sun-dried tomato, fennel, cucumber, smoked salmon

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

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

(n) contains nuts

(p) pork option

(v) vegetarian option

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BUFFET LUNCH MENU II

HK\$950 PLUS 10% SERVICE CHARGE PER PERSON

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

WET

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

Salmon and tuna sashimi and sushi, assorted dressing
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

ACT

Roasted Canadian prime rib beef, black pepper sauce,
French mustard and chutney
烤加拿大牛肋骨配黑椒汁, 法式芥末, 酸辣醬

MAIN

Roasted chicken roll, baby carrot, brussels sprout, 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 vegetable "Italian style", mint jelly

澳洲小羊排伴意式蔬菜, 薄荷啫哩

Wagyu beef, porcini mushroom, black pepper sauce

和牛, 配牛肝菌, 黑椒汁

Lemongrass sea bass filet, black olive, basil

香茅鱸魚伴黑橄欖, 羅勒

Herbs-garlic roasted pork tenderloin with

mustard honey sauce (p)

香蒜燒豬柳配蜜糖芥末醬

Rigatoni aglio olio with cherry tomato (v)

辣椒蒜香長通粉伴櫻桃茄

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

百里香蒜炒意大利青瓜, 牛肝菌

(n) contains nuts

(p) pork option

(v) vegetarian option

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BUFFET LUNCH MENU II

HK\$950 PLUS 10% SERVICE CHARGE PER PERSON

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

MAIN (CON'T)

Sautéed baby carrot & snow peas, Thai basil (v)

泰國羅勒炒甘筍, 豌豆

Truffle potato puree (v)

松露薯蓉

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

杏鮑菇, 洋薊配黑蒜, 新鮮芫荽

Sautéed kimchi, asparagus, carrot, turnip (v)

泡菜炒蘆筍, 甘筍, 蘿蔔

Thai yellow curry

泰式黃咖喱

CHINESE BBQ PLATTER

Soy chicken 豉油雞

BBQ pork (p) 叉燒

Roasted duck 烤鴨

Pork belly (p) 燒肉

RICE/NOODLES

Singapore kwetiaw seafood

星州海鮮炒貴刁

Thai lobster fried rice (n)

泰式龍蝦炒飯

Vegetable fried rice (v)

雜菜炒飯

Stir fried vegetable Chinese noodle (v)

素菜炒麵

Steamed rice (v)

白飯

(n) contains nuts

(p) pork option

(v) vegetarian option

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BUFFET LUNCH MENU II HK\$950 PLUS 10% SERVICE CHARGE PER PERSON

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

SWEET

Blueberry cheesecake
藍莓芝士蛋糕
Praline-orange mille feuille
果仁香橙千層餅
Mango sago coconut sweet soup
椰汁芒果西米露
Tiramisu
意大利芝士餅
Red velvet cake
紅絨蛋糕
6 layer chocolate
6層朱古力蛋糕
Lemon meringue tartlet
蛋白檸檬撻
Mango-passion cake
香芒熱情果蛋糕
Fresh fruit platter
新鮮水果碟

SIP

Freshly brewed illy coffee and fine tea
咖啡及茶

(n) contains nuts
(p) pork option
(v) vegetarian option

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CHINESE LUNCH MENU I
HK\$10,288+10% SERVICE CHARGE
PER TABLE OF 12 PERSONS

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

Roasted whole suckling pig
金豬耀紅袍

Double-boiled sea whelk soup with
Chinese cabbage and mushroom
菜膽香菇燉響螺

Stir-fried prawn with vegetable
碧綠如意炒蝦球

Baked crab shell stuffed with wild mushroom and cheese
芝士野菌焗釀蟹蓋

Steamed fresh yellow tiger garoupa
清蒸黃皮老虎斑

Deep-fried crispy chicken
當紅炸子雞

Fried rice with scallop and black truffle sauce
黑松露帶子炒飯

Sweetened sesame cream with crispy dumpling
芝麻糊伴煎堆仔

(n) contains nuts
(p) pork option
(v) vegetarian option

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CHINESE LUNCH MENU II
HK\$10,888+10% SERVICE CHARGE
PER TABLE OF 12 PERSONS

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

Roasted whole suckling pig
金豬耀紅袍

Double-boiled sea whelk soup with black garlic and fish maw
黑蒜花膠燉響螺湯

Sautéed scallop with wild mushroom in Sing Yin X.O. sauce
星宴X.O.醬野菌炒帶子

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

Steamed fresh yellow tiger garoupa
清蒸黃皮老虎斑

Deep-fried chicken with crispy garlic
大漠風砂雞

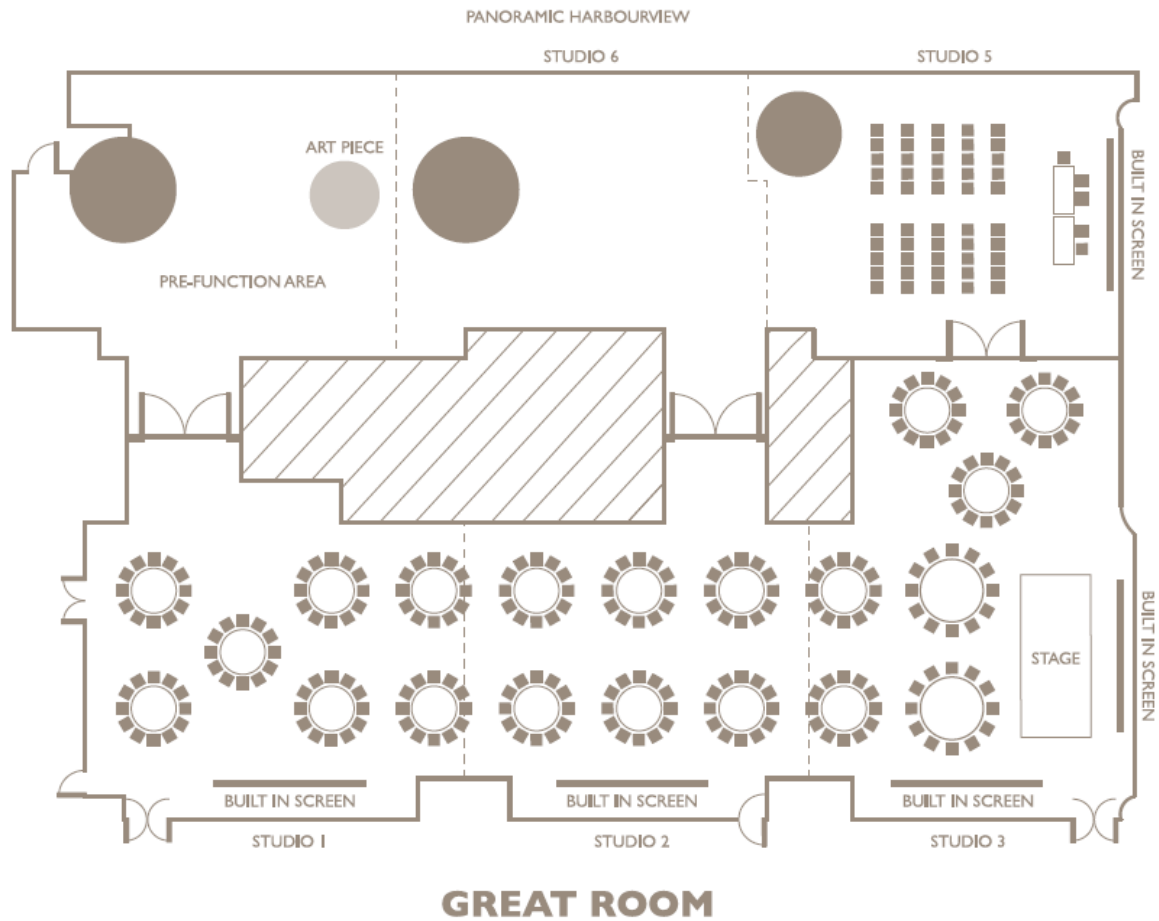
Crispy rice with mixed seafood in lobster bisque
海皇西施泡飯

Sweetened almond cream with egg white and crispy dumpling
蛋白杏仁茶伴煎堆仔

(n) contains nuts
(p) pork option
(v) vegetarian option

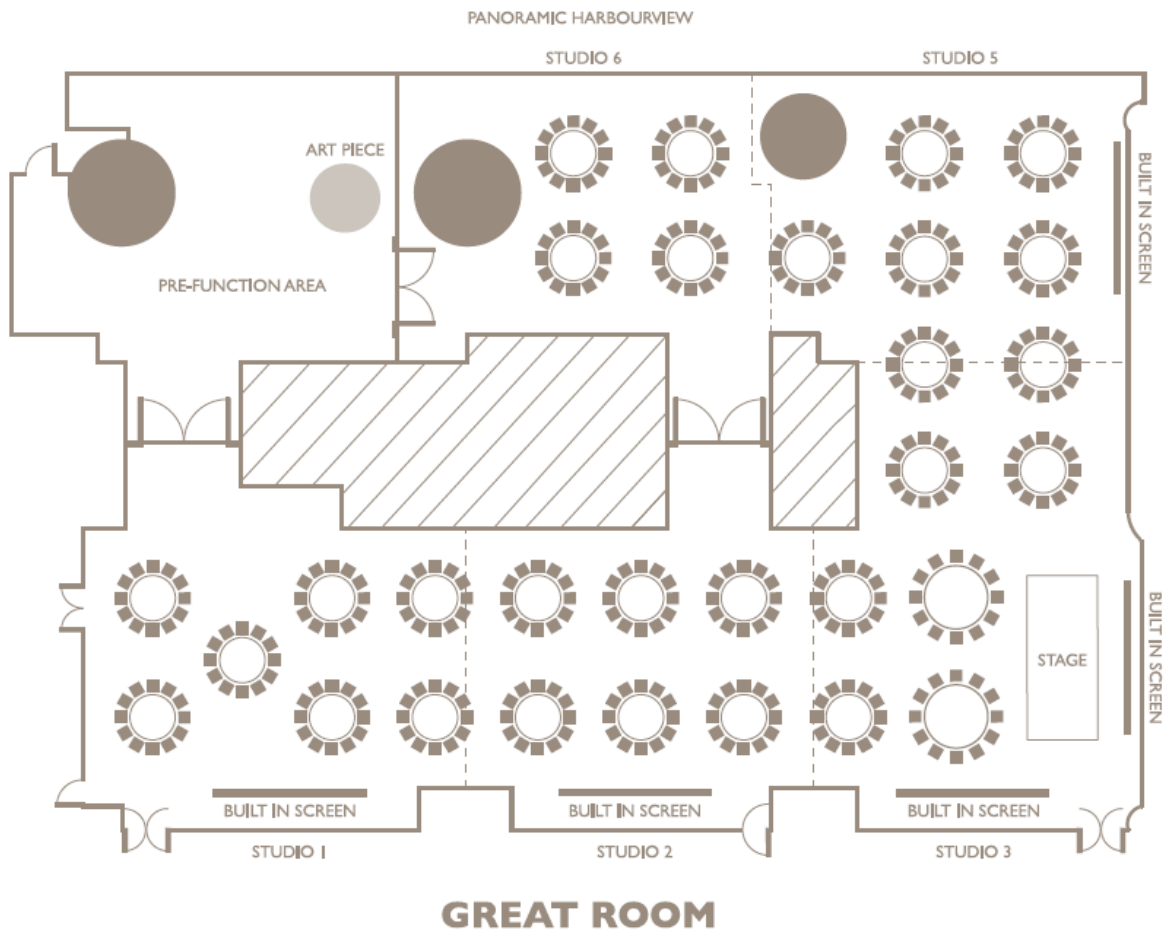
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FLOOR PLAN FOR 20 TABLES



THE MAXIMUM CAPACITY OF STUDIO 1, 2 & 3 IS 20 TABLES WITH A TOTAL NUMBER OF 240 GUESTS
SIGNING CEREMONY CAN BE SET UP AT STUDIO 5

FLOOR PLAN FOR 30 TABLES



THE MAXIMUM CAPACITY OF GREAT ROOM IS 30 TABLES WITH A TOTAL NUMBER OF 360 GUESTS