



WEDDING WESTERN DINNER PACKAGE 2016 INCLUDES... 婚宴套餐包括...

One night in a 80 sqm Marvelous Suite with harbour view including amenities on your wedding night and in-suite breakfast for two

the next day, late check-out till 15:00

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

On-day limousine service for three hours

享用婚禮當日 3 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 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

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 4-tier W Hong Kong signature wedding cake (includes individual cupcakes!!)

and a bottle of French bubbly for toasting

奉上四層高 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 5:30pm-11:30pm

(Maximum 10 parking spaces)

由下午 5:30 至晚上 11:30 免費提供代客泊車服務(最多 10 個車位)

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

Package applicable with minimum of 20 tables and minimum 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



BUFFET DINNER MENU I

HK\$1,288+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

Grilled zucchini, cherry tomato confit, porcini mushroom, balsamic-truffle sauce (v)

扒意大利青瓜伴漬櫻桃茄, 牛肝菌, 松露陳醋汁

Baby artichoke salad, green bean, organic salad, foie gras

洋薊沙律, 伴青豆, 有機菜, 鵝肝

Beetroot with coriander, citrus vinaigrette (v)

甜菜伴芫荽, 柑橘醋汁

Ahi tuna with quinoa salad

吞拿魚藜麥沙律

Watermelon with feta cheese, sesame vinaigrette (v)

菲達芝士, 西瓜沙律, 芝麻油醋汁

Smoked salmon, fennel, orange, asparagus, frisee, citrus vinaigrette

煙三文魚沙律伴茴香, 甜橙, 蘆筍, 菊苣, 柑橘油醋汁

Baby mozzarella, heirloom tomato, shiso (v)

水牛芝士配雜錦番茄, 紫蘇

Mesclun salad, cucumber, red pepper, fennel, cherry tomato (v)

雜錦沙律菜伴青瓜, 紅椒, 茴香, 櫻桃茄

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

WET

Salmon, yellowtail kingfish, tuna sashimi, assorted dressing

三文魚, 油甘魚, 吞拿魚刺身, 雜錦醬汁

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

雞尾酒醬, 檸檬, 辣汁

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

Menu subject to change without prior notice
菜譜如有更改,恕不另行通知



BUFFET DINNER MENU I

HK\$1,288+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)

SOUP

Wild mushroom soup, focaccia crouton (v)

松露野菌湯配意式麵包丁

Fish maw cream corn soup

魚肚粟米羹

ACT

Roasted wagyu sirloin, garlic, thyme

百里香蒜燒和牛西冷

Condiments:

French mustard, black pepper sauce, chutney

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 kwetiau seafood

星州海鮮炒貴刁

Pan-fried black cod, black bean and chili sauce

香煎鱈魚配豆豉辣醬

Thai duck leg in red curry, mango chutney

泰式紅咖哩鴨腿配芒果酸辣醬

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

燒豬柳伴椰菜花, 杏鮑菇, 蘋果芥末醬

Sea bass, black olive, basil, lemon grass, butter sauce

香茅牛油鱸魚伴黑橄欖, 羅勒

Roasted chicken "Japanese style", cabbage

日式燒雞伴包心菜

Roasted Australian rack of lamb,

"Italian style" vegetable, rosemary lamb juice

燒澳洲羊架伴意式雜菜, 迷迭香羊肉汁

(n) contain nuts

(p) contains pork

(v) vegetarian option

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BUFFET DINNER MENU I

HK\$1,288+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)

Braised short ribs, celery root puree, baby carrot, red wine sauce

紅酒燴牛肋骨伴芹蓉,甘筍

Sea scallop fried rice "Thai style"

泰式帶子炒飯

Side Dishes:

Potato puree (v)

薯蓉

Creamed mixed pepper pasta (v)

忌廉雜椒意大利麵

Sautéed vegetable "Italian" style, garlic, basil (v)

羅勒, 香蒜意式炒雜菜

Roasted cauliflower, garlic, thyme (v)

百里蒜香焗椰菜花

Grilled zucchini, king oyster mushroom, coriander (v)

芫荽扒意大利青瓜, 杏鮑菇

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BUFFET DINNER MENU I

HK\$1,288+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

Raspberry cheesecake
紅莓芝士餅
Black sesame pudding
芝麻糕
Vanilla tart
雲呢拿撻
Banana caramel mousse cake
香蕉焦糖慕絲蛋糕
Almond financier with cremeux (n)
忌廉杏仁金磚蛋糕
Orange crème brulee
香橙焦糖布甸
Assorted cupcake
雜錦蛋糕杯
Walnut chocolate cake (n)
合桃朱古力蛋糕
Fresh fruit platter
新鮮水果碟

SIP

Freshly brewed illy coffee and fine tea
咖啡及茶

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

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BUFFET DINNER MENU II

HK\$1,388+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

Beetroot and lentil salad, mustard vinaigrette (v)

甜菜扁豆沙律, 芥末油醋汁

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

烤南瓜沙律伴蘆筍, 甜椒, 香草黑蒜汁

Vegetable and quinoa salad (v)

藜麥素菜沙律

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

燒杏鮑菇伴西蘭花, 有機沙律菜, 巴馬臣芝士, 羅勒油醋汁

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

甘筍茴香沙律伴血橙

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

龍蝦菊苣沙律伴木瓜, 馬蹄, 腰果, 柚子汁

Grilled artichoke, fennel, peperoni, black olive, lemongrass-orange vinaigrette (v)

烤洋薊甜椒沙律伴茴香, 黑橄欖, 甜橙香茅油醋汁

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

烤大蘑菇伴有機生菜, 蘆筍, 松露陳醋汁

Smoked salmon, baby beets, organic lettuce, citrus dressing 煙三文魚配小甜菜, 有機生菜, 柑橘汁

Grilled zucchini, cherry tomato confit, eryngii mushroom

soy-sesame vinaigrette (v)

扒意大利青瓜配漬櫻桃番茄, 杏鮑菇, 芝麻油醋汁

COLD CUT PLATTER (P)

16 months Serrano ham

16個月塞拉諾火腿

Coppa di parma

帕爾馬火腿

Chorizo

西班牙辣肉腸

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BUFFET DINNER MENU II HK\$1,388+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)

MIXED LETTUCE

Assorted condiments: Grilled artichoke, sundried tomato, marinated black olive, garlic mushroom, peperoni (v)
烤洋薊, 風乾番茄, 醃黑橄欖, 蒜香蘑菇, 甜紅椒

Choose your dressing: Italian dressing, balsamic vinaigrette, soy and sesame dressing, lemon dressing (v)
意大利沙律汁, 油醋汁, 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
雞尾酒醬, 檸檬, 辣汁

SELECTION OF SUSHI AND SASHIMI

Yellowtail, kingfish, tuna, octopus, crab, sea scallop, snapper, lobster
油甘魚, 劍魚, 吞拿魚, 八爪魚, 蟹肉, 帶子, 鯛魚, 龍蝦
Assorted dressing
雜錦醬汁

SOUP

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

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, mustard, truffle -foie gras sauce, chutney
黑椒汁, 芥末, 鵝肝松露汁, 酸辣醬

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BUFFET DINNER MENU II

HK\$1,388+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

Scottish salmon, asparagus, cherry tomato
basil-lemongrass sauce
蘇格蘭三文魚伴蘆筍, 櫻桃茄, 香芽羅勒醬
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
Miso black cod fish, bok choy
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
牛肝菌烤雞肉卷配鵝肝汁
Thai lobster rice
泰式龍蝦炒飯
Tagliatelle pasta, cherry tomato, garlic, basil,
parmesan cheese (v)
蒜香羅勒闊麵伴櫻桃茄, 巴馬臣芝士

Side dishes:

Potato puree (v)
薯蓉
Sautéed vegetable "Italian style ", garlic, basil (v)
意式羅勒香蒜炒雜菜
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
Roasted cauliflower, garlic, thyme (v)
百里香蒜椰菜花
Steamed seasonal vegetable (v)
時令蔬菜

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BUFFET DINNER MENU II

HK\$1,388+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

Mango and coconut cheesecake
芝士蛋糕
Red velvet cake
紅絨蛋糕
Tiramisu
意大利芝士餅
Apple vanilla tart
雲呢拿蘋果撻
Raspberry-pistachio cupcake (n)
紅莓開心果杯子蛋糕
Crunchy dark and milk chocolate cake (n)
脆朱古力蛋糕 (N)
Caramel-vanilla mille feuille
焦糖雲呢拿千層餅
Sweetened red bean cream with lotus seed and lily bulb
蓮子百合紅豆沙
Caramel banana, chocolate mousse
焦糖香蕉朱古力慕絲
Coffee - Tonka crème brulee (n)
咖啡焦糖布甸
Fresh fruit platter
新鮮水果碟

SIP

Freshly brewed illy coffee and fine tea
咖啡及茶

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

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WESTERN SET DINNER MENU I HK\$1,188+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

Lobster and prawn salad, asparagus, fennel,
ginger-orange dressing

龍蝦大蝦沙律配蘆筍, 茴香, 生姜香橙汁

SOUP

Porcini mushroom soup, truffle (v)

牛肝菌湯伴松露

MAIN

Roasted veal loin filet, zucchini, baby carrot, potato puree,
honey-mustard sauce

燒小牛肉 配意大利青瓜, 甘筍, 薯蓉, 蜜糖芥末醬

OR

Pan fried halibut, artichoke, baby carrot, yuzu - basil sauce

香煎比目魚 配洋薊, 甘筍, 柚子羅勒汁

SWEET

Strawberry cheese cake, milk chocolate chantilly,
white chocolate jelly

草莓芝士蛋糕伴牛奶朱古力忌廉, 白朱古力啫喱

SIP

Freshly brewed illy coffee and fine tea

咖啡及茶

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

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WESTERN SET DINNER MENU II

HK\$1,288+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

Crab and smoked salmon salad avocado, fennel, apple
蟹肉煙三文魚沙律配牛油果, 茴香, 蘋果

SOUP

Creamy lobster soup with sea scallop, truffle crouton
龍蝦忌廉湯伴帶子, 松露麵包丁

MAIN

Wagyu beef, celery puree, baby carrot,
black pepper-foie gras sauce
燒和牛配芹蓉, 甘筍, 鵝肝黑椒汁

OR

Pan-fried black cod, asparagus, sunchoke,
lemongrass-butter sauce
香煎鱈魚配蘆筍, 菊芋, 香茅牛油汁

SWEET

Crunchy chocolate and hazelnut praline cake,
pistachio crumble (n)
朱古力榛子蛋糕伴開心果脆脆

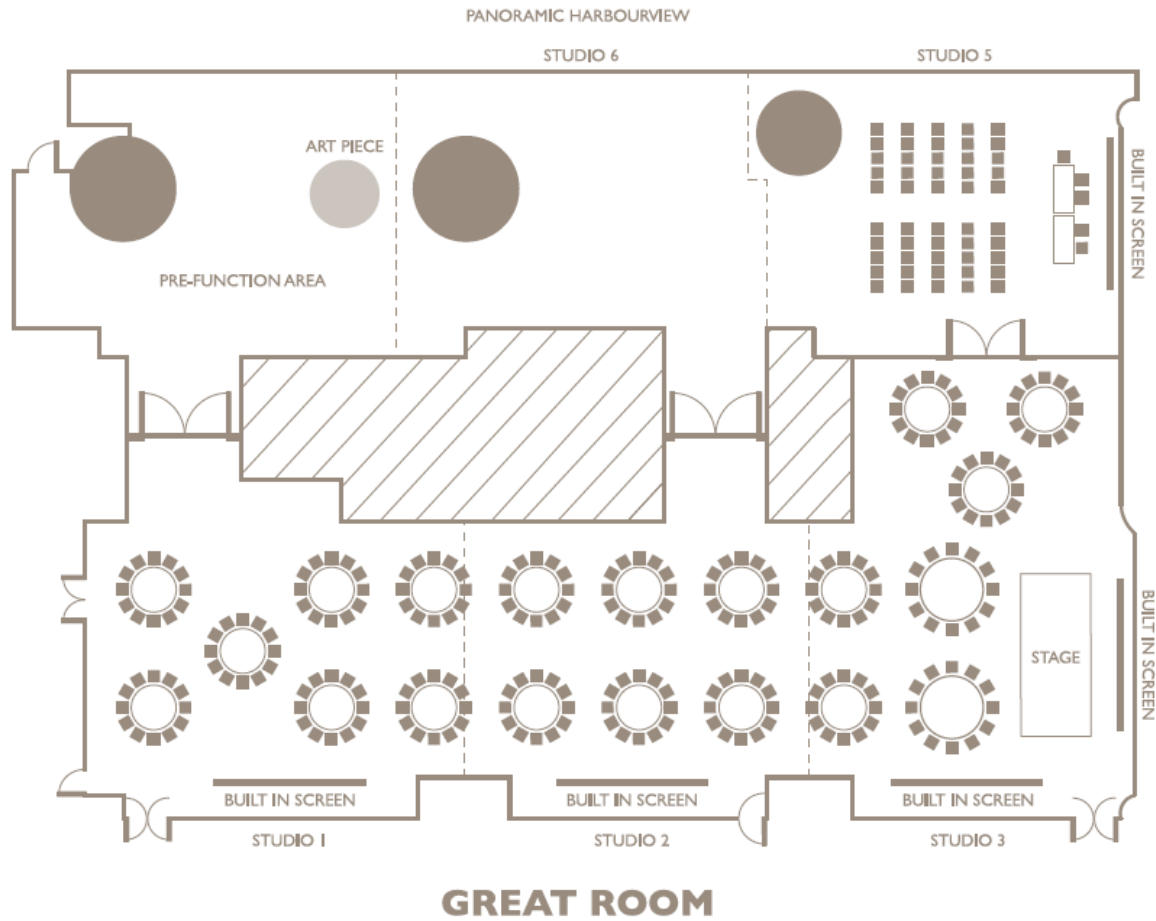
SIP

Freshly brewed illy coffee and fine tea
咖啡及茶

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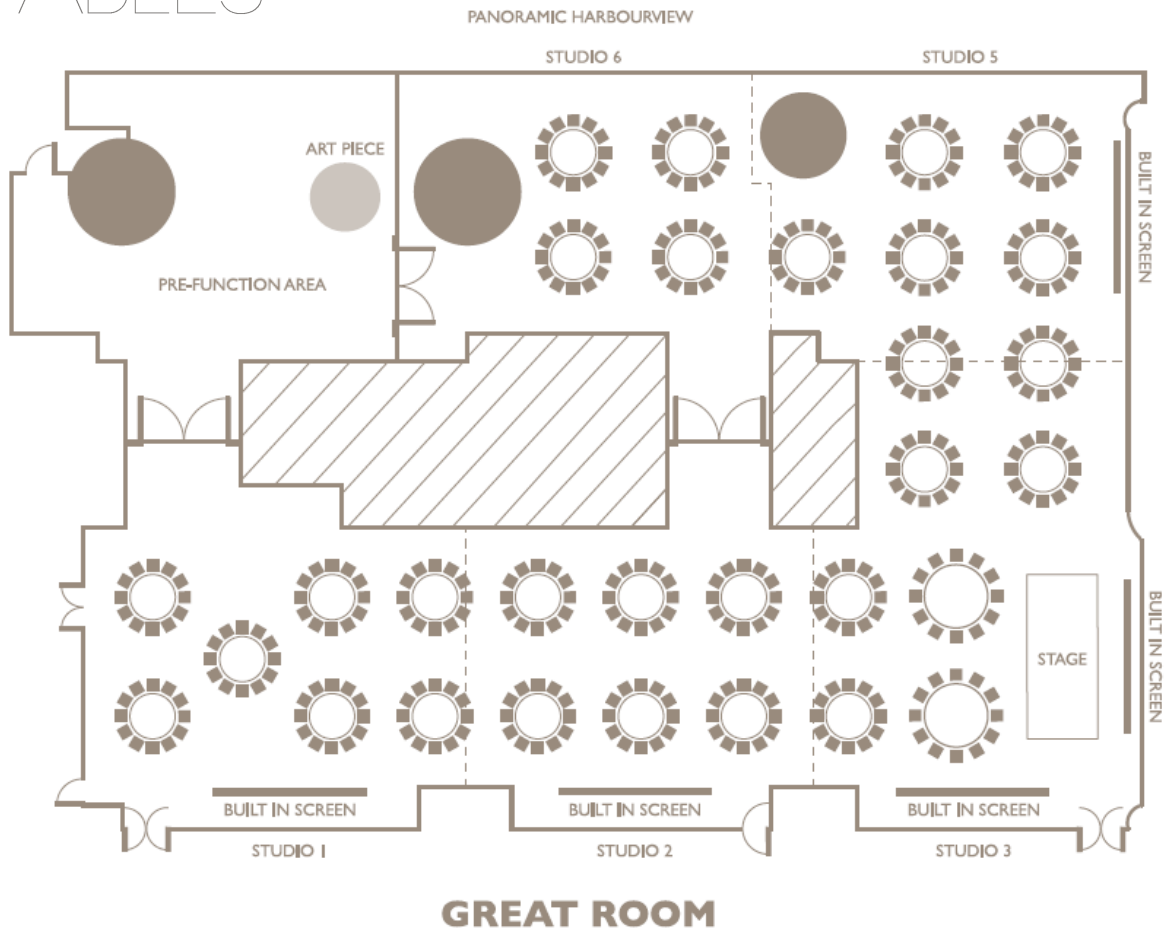
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FLOOR PLAN FOR 20 TABLES



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