

Wedding Chinese Banquet
Greater China Club



Wedding Chinese Banquet

大公館中式婚宴套餐



尊享優惠

Privileges

由現在至2023年12月31日

Now until to December 31, 2023

鳳簫鸞管

Menu I

The Sound of Flute

每席港幣10,888元正

HK\$10,888 per table

箏韻如歌

Menu II

The Sound of Zither

每席港幣12,888元正

HK\$12,888 per table

琴瑟和諧

Menu III

The Sound of Qin

每席港幣14,888元正

HK\$14,888 per table

以上套餐包括以下項目

Above chinese banquet package will include the privileges as below

- ♥ 三小時無限供應各式汽水、橙汁、本地啤酒及紅白餐酒
3 Hours Unlimited Serving of Soft Drinks/ Orange Juice/ Beer/ House White & Red Wine during Dining
- ♥ 免費享用有汽酒兩支
Complimentary Two Bottles of Sparkling Wine for Toasting
- ♥ 8 磅鮮果忌廉蛋糕
8 pounds Fresh Fruit Cream Cake during Pre-Dinner Cocktail
- ♥ 仿製結婚蛋糕供切餅儀式及拍照用
Dummy Cake for Photo Shooting
- ♥ 每席免收開瓶費一支
Complimentary Corkage Fee for One Bottle of Alcohol per Table
- ♥ 特式精美絲花擺設
Exquisite Silk Flower Centerpieces
- ♥ 婚禮場地佈置優惠券
Discount Coupon for Wedding Decoration Service
- ♥ 音響設施，投射機及大屏幕
Usage of Audio System, Projector & Screen
- ♥ 麻雀耍樂設施及席前香茗招待
Mahjong Entertainment with Chinese Tea Service

條款及細則：

Terms & Conditions :

需訂購至少十二圍席（每席十至十二位）方可享用以上優惠

Minimum booking of 12 tables (each table for 10 - 12 persons) is required for all the above packages

以上所有價格另加一服務費

All prices are subject to 10% service charge

大公館保留修改菜單及項目之權利

Greater China Club reserves the right to alter the Chinese wedding menu and items.

Wedding Chinese Banquet

大公館中式婚宴套餐



鳳簫鸞管

Menu I

The Sound of Flute

大紅乳豬全體
Barbecued whole suckling pig

黃金流沙蝦丸
Deep-fried mashed shrimp ball stuffed with
salty egg yolk paste

山珍醬花姿玉帶
Sautéed scallops & cuttlefish with
vegetables

金銀瑤柱扒雙蔬
Braised seasonal vegetables with conpoy

紅燒竹筴雞絲翅
Braised shark's fin soup with bamboo piths &
shredded chicken

翡翠蠔皇金錢扣鮑片
Braised sliced abalone in oyster sauce

古法蒸沙巴龍躉
Steamed Sabah giant garoupa with
shredded mushroom and pork

芝麻蒜香燒雞
Deep-fried chicken coated
with sesame & garlic

鮑汁鱈魚雞粒燴飯
Braised rice with diced chicken & octopus
in abalone sauce

櫻花蝦瑤柱燴伊麵
Braised E-Fu noodles
with sakura shrimps and conpoy

百年好合紅豆沙湯圓
Sweetened red bean cream with sweet dumplings

美點雙輝
Chinese petit fours

每席港幣 10,888 元正
HK\$10,888 per table

箏韻如歌

Menu II

The Sound of Zither

鴻運金豬全體
Barbecued whole suckling pig

黃金沙律汁蝦球
Wok-fried prawns with salad dressing on eggplant

松露海皇寶盒
Bean curd skin rolls stuffed with
seafood & black truffle

珊瑚蟹肉扒時蔬
Braised seasonal vegetables with conpoy and
crab meat

宮廷黃湯海味羹
Assorted seafood soup with saffron

蠔皇原隻鮑魚扣玉掌
Braised whole abalone with goose webs in
oyster sauce

古法蒸沙巴龍躉
Steamed Sabah giant garoupa with
shredded mushroom and pork

金牌脆皮風沙雞
Deep-fried chicken with crispy garlic

富貴榮華炒飯
Fried rice with abalone & sea cucumber in
shrimp sauce

高湯蝦子水餃生麵
Shrimp dumplings with noodles in superme soup

紫米鮮椰露
Sweetened coconut cream with
purple glutinous rice

美點雙輝
Chinese petit fours

每席港幣 12,888 元正
HK\$12,888 per table

琴瑟和諧

Menu III

The Sound of Qin

麒麟金豬全體
Barbecued whole suckling pig

黑蒜川汁玉帶桂花蚌
Sautéed scallops & butterfly clams in
black garlic & spicy sauce

金湯山珍翡翠寶盒
Cabbage pockets stuffed with mushroom in
pumpkin sauce

花膠菜膽燉螺頭
Double-boiled fish maw soup with sea whelk &
Chinese cabbage

蠔皇原隻鮑魚伴海參
Braised whole abalone & sea cucumber with
garden greens

荷香滋補蒸東星斑
Steamed spotted groupa with
red dates & Chinese yam

芝麻蒜香燒雞
Deep-fried chicken coated
with sesame & garlic

烏魚子海皇炒飯
Seafood fried rice with mullet roes

上湯龍蝦燴伊麵
Braised lobster with E-Fu noodles

高湯煎粉果
Deep-fried shrimp dumplings
in superior soup

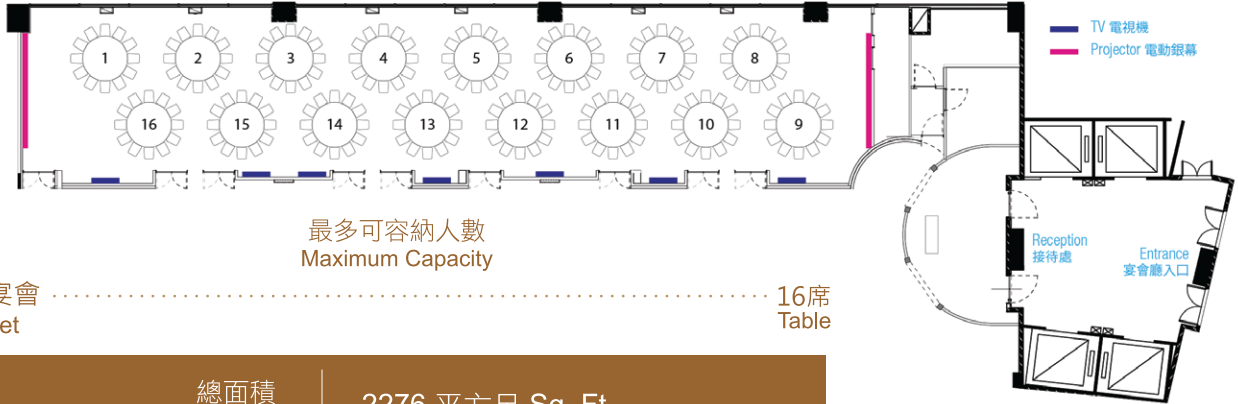
萬壽果百合燉桃膠
Double-boiled papaya
with lily bulbs & peach gum

美點雙輝
Chinese petit fours

每席港幣 14,888 元正
HK\$14,888 per table

Banquet Hall

場地平面圖參考



最多可容納人數
Maximum Capacity

中式宴會
Banquet

16席
Table

總面積
Gross Area

2276 平方尺 Sq. Ft

