



CATERING  
SERVICE



2026-2027

# Wedding Package

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# Wedding Package

# Wedding Set Menu

## AT PRIVATE FUNCTION ROOMS

### PACKAGE INCLUDES

- Unlimited serving of soft drinks and chilled orange juice for 3 hours (Upgrade options also available)
- Dummy wedding cake for photo taking and cake-cutting ceremony
- Your selection of table linen
- Seat covers
- Easel stand for wedding photo display
- Complimentary use of in-house PA system with microphones
- Complimentary use of LCD projector and screen

### ADDITIONAL PRIVILEGES FOR 100 PERSONS OR ABOVE

- Complimentary (5) lbs of fresh fruit cream cake
- Complimentary (1) bottle of sparkling wine for cake-cutting or toasting ceremony
- Complimentary (1) glass of welcome fruit punch (non-alcoholic) per guest
- Use of bridal room (subjected to availability)

### ADDITIONAL PRIVILEGES FOR 130 PERSONS OR ABOVE

- Fresh fruit cream cake upgrade to (8) lbs
- Sparkling wine upgrade to house champagne for cake-cutting or toasting ceremony
- Complimentary (8) dozens of snacks
- Free corkage for self-arranged wine and hard liquor (free (1) bottle of corkage charge for every 12 guests)

### WEDDING SET

#### GOLD MENU

HK\$998 per person

### WEDDING SET

#### DIAMOND MENU

HK\$1,088 per person

### WEDDING VEGETARIAN SET MENU

HK\$998 per person

### TERMS & CONDITIONS

- The above packages are valid till 31 May 2027
- No service charge
- Minimum charge applies
- Last food serving time at 22:30



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## WEDDING SET MENU

# Gold

**HK\$998 per person**

### STARTER

#### **Iberico Ham**

Charentais Melon, Arugula Salad and Black Truffle Honey

### FIRST COURSE

#### **Seared Marine Scallop Grenobloise**

Braised Endives, Butter Croutons, Lemon Caper Sauce

### MAIN

#### **Grilled Prime Beef Sirloin**

Glazed Root Vegetables, Pommes Mouseline,  
Red Wine Sauce

OR

#### **Slow Roasted Salmon**

Irish Fisherman's Stew with Shrimps, Calamari, Mussels,  
Tomatoes, Potatoes and Vegetables

### SWEET

#### **Strawberry Flan**

White Chocolate Mousse and Champagne Sauce

COFFEE OR TEA

PETITS FOURS

- Menu includes unlimited serving of soft drinks and chilled orange juice for 3 hours (Upgrade options also available)
- Please confirm the number of each main course 14 days in advance
- The above package is valid till 31 May 2027



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## WEDDING SET MENU

# Diamond

**HK\$1,088 per person**

### STARTER

#### **Duck Bresaola Salad**

Duck Terrine, Oven Roasted Cherry Tomatoes,  
Mesclun Salad, Balsamic Vinaigrette

### FIRST COURSE

#### **Blue Crab Panna Cotta**

Cauliflower Panna Cotta, Bonito Jelly,  
Micro Herbs, Pink Caviar

### MAIN

#### **Beef Fillet Mignon**

Creamy Mushroom with Morels, Black Truffle Potato Mash,  
Seasonal Vegetables and Red Wine Sauce

OR

#### **Roasted Miso Cod Fillet**

Cauliflower Purée, Asparagus, Rosted Cherry Tomatoes,  
Grain Mustard Whisky Sauce

### SWEET

#### **Black Current Mousse Cake**

with Mixed Berries

COFFEE OR TEA

PETITS FOURS

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## WEDDING SET MENU

# Vegetarian

**HK\$998 per person**

### STARTER

#### **Eggplant Caviar**

Roasted Eggplant Purée, Vegetable Crudites, Cherry Tomatoes, Arugula and Lemon Dressing

### FIRST COURSE

#### **Cauliflower Patties**

Quinoa, Feta Cheese and Yoghurt Dressing

### MAIN

#### **Spinach and Mushroom Lasagna**

Fricassee of Mushrooms, Spinach, Parmesan, Mozzarella and Ricotta Cheese with Basil Tomato Sauce

### SWEET

#### **Raspberry Mille Feuille**

Mixed Berries Coulis

### COFFEE OR TEA

### PETITS FOURS

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## SIGNATURE SELECTION

# Soup

Include the Club's Signature Soup on your menu!

With a supplement charge of **HK\$40 per person**

*Please select ONE item for the whole party*

**Potage of Sweet Corn with Fresh Coriander**

**England Clam Chowder**

**Porcini Mushroom with Fresh Chive**

**Cauliflower and Bacon Cream Soup with Garlic Crouton**

With a supplement of **HK\$50 per person**

**Lobster Bisque**



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# Wedding Buffet

## AT PRIVATE FUNCTION ROOMS

### PACKAGE INCLUDES

- Unlimited serving of soft drinks and chilled orange juice for 3 hours (Upgrade options also available)
- Dummy wedding cake for photo taking and cake-cutting ceremony
- Your selection of table linen
- Seat covers
- Easel stand for wedding photo display
- Complimentary use of in-house PA system with microphones
- Complimentary use of LCD projector and screen

### ADDITIONAL PRIVILEGES FOR 100 PERSONS OR ABOVE

- Complimentary (5) lbs of fresh fruit cream cake
- Complimentary (1) bottle of sparkling wine for cake-cutting or toasting ceremony
- Complimentary (1) glass of welcome fruit punch (non-alcoholic) per guest
- Use of bridal room (subjected to availability)

### ADDITIONAL PRIVILEGES FOR 130 PERSONS OR ABOVE

- Fresh fruit cream cake upgrade to (8) lbs
- Sparkling wine upgrade to house champagne for cake-cutting or toasting ceremony
- Complimentary (8) dozens of snacks
- Free corkage for self-arranged wine and hard liquor (free (1) bottle of corkage charge for every 12 guests)

### BUFFET PEARL MENU

HK\$948 per person

### BUFFET SILVER MENU

HK\$1,068 per person

### TERMS & CONDITIONS

- The above packages are valid till 31 May 2027
- No service charge
- Minimum charge applies
- A minimum booking of 40 persons is required
- Last food serving time at 22:30



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## WEDDING BUFFET MENU

# Pearl

**HK\$948 per person**

Menu includes unlimited serving of soft drinks and chilled orange juice for 3 hours (Upgrade options also available)

### APPETIZERS

#### Charcuterie Platter

Parma Ham, Coppa Ham, Chorizo, Smoked Duck Breast, Salami

#### Smoked Salmon with Traditional Condiments

#### Carpaccio of Tuna with Soy-Sesame Dressing

#### Drunken Chicken Wolfberry

#### Mediterranean Style Roasted Vegetables

### CHILLED CRUSTACEANS AND SEAFOOD

#### Snow Crab Legs

#### Black Mussels

#### Sea Whelk

#### Cooked Prawns

Cocktail Sauce, Black Pepper Mignonette, Fresh Lemon Wedge

### JAPANESE FAVOURITES

#### Assorted Sushi with Condiments

#### Selection of Sashimi

Salmon, Tuna, Snapper and Octopus

#### Pickled Lotus Root with Fish Roe Mayo

#### Wakame Seaweed and Tomato Salad

### SALADS

#### Shrimp and Melon Salad

#### Ham and Pineapple Salad

#### Classic Caesar Salad

#### Ranch Potato Salad

#### Tunisian Salmon Salad

### SOUP

#### Porcini Mushroom Soup

#### Sweet Corn Soup and Chicken Soup

#### Assorted Bread Rolls and Butter



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 = Vegetarian Item

 = Contains Nuts

## WEDDING BUFFET MENU (Continue)

# Pearl

### CARVING

**Roasted Beef Sirloin with Red Wine Jus**

**Slow Roasted Leg of Lamb with Rosemary Jus**

### HOT DISHES

**Steamed Whole Garoupa**

**Creamy Mashed Potatoes** 

**Stir Fried Squids and Chicken with Celery**

**Broccoli with Garlic Butter** 

**Sweet and Sour Pork**

**Braised E-fu Noodles with Mushrooms** 

**Fried Prawns with Cheese Sauce**

**Indian Chicken Curry** 

**Pork Spareribs with Smoky BBQ Sauce**

**Beef Rendang** 

**Piccata of Sea Bass with  
Lemon Butter Sauce**

**Steamed Rice** 

### DESSERT

**Tiramisu Cake** 

**Rich Chocolate Truffle Cake** 

**Raspberry Apricot Mousse Cake** 

**Strawberry Custard Tart** 

**Panna Cotta with Berries** 

**Osmanthus Wolfberry Jelly** 

**Blueberry Cheesecake** 

**Fresh Fruits Platter** 

### HOT DESSERT

**Bread and Butter Pudding with Vanilla Sauce** 

### COFFEE OR TEA



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 = Vegetarian Item

 = Contains Nuts

## WEDDING BUFFET MENU

# Silver

**HK\$1,068 per person**

Menu includes unlimited serving of soft drinks and chilled orange juice for 3 hours (Upgrade options also available)

### APPETIZERS

#### Charcuterie Platter

Parma Ham, Coppa Ham, Chorizo, German Sausage, Salami

#### Smoked Salmon with Traditional Condiments

### CHILLED CRUSTACEANS AND SEAFOOD

#### Snow Crab Legs

#### Chilled Prawns

#### Black Mussels

### JAPANESE FAVOURITES

#### Assorted Sushi and Rolls with Condiments

#### Selection of Sashimi

Salmon, Tuna, Hamachi, Hokkigai and Sweet Shrimp

### SALADS

#### Chicken Waldorf Salad

#### Shrimp and Melon Salad

#### Roasted Cauliflower and Lentils Salad

#### Russian Potato Salad

#### Snapper Ceviche

#### Drunken Chicken Wolfberry

#### Mediterranean Style Roasted Vegetables

#### Assorted Cheese Platter

#### Jade Whelks

#### Clams

Cocktail Sauce, Black Pepper Mignonette, Fresh Lemon Wedge

#### Tamako Tofu with Crab

#### Onsen Tamago

#### Caprese Salad

#### Salad Bar with House Dressing and Condiments

Romaine Lettuce, Mixed Mesclun, Cherry Tomato, Cucumber



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## WEDDING BUFFET MENU (Continue)

# Silver

### SOUP

**Lobster Bisque**

**Assorted Bread Rolls and Butter**

### CARVING

**Roasted Prime Ribs of Beef with Red Wine Jus**

**Slow Roasted Lamb Chops with Dijon and Rosemary Jus**

### HOT DISHES

**Steamed Whole Garoupa**

**Stir Fried Chicken with Celery and Lily Bulb**

**Fried Prawns with Sweet and Sour Tomato Sauce**

**Yeung Chow Fried Rice**

**Stir-fried Mushrooms and Zucchini with Black Fungus** 

### DESSERT

**Tiramisu Cake** 

**Creme Brulee** 

**Coffee Praline Panna Cotta** 

**Baked Pistachio Cheesecake**  

### HOT DESSERT

**Apples Crumble with Custard Sauce**  

### COFFEE OR TEA

**Double Boiled Chicken, Sea Whelk, Winter Mushrooms and Cordyceps Sinensis Soup**

### CANTONESE BBQ PLATTER

**Roasted Pork Belly, Soya Chicken**

**Braised Beef Cheek Bourguignon**

**Pan-seared Snapper with Chorizo and Tomato**

**Roasted New Potato** 

**Jardiniere of Vegetables** 

**Chicken Makhani** 

**Steamed Rice** 

**Rich Chocolate Truffle Cake** 

**Mixed Fruit Almond Cube Pudding** 

**Peach & Peach Compote Mousse** 

**Fresh Fruits Platter** 



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SERVICE

 = Vegetarian Item

 = Contains Nuts

2026-2027

# Wedding Package

COCKTAIL MENU

# Wedding Cocktail

## AT PRIVATE FUNCTION ROOMS

### PACKAGE INCLUDES

- Use of the function room for 3 hours  
(Duration: 9:00am – 12:00nn **OR** 2:00pm – 5:00pm)
- Theatre set up for 50 persons
- Complimentary (3) lbs of fresh fruit cream cake
- Complimentary (1) glass of welcome fruit punch (non-alcoholic) per guest
- Unlimited serving of house sparkling wine, house red and white wine, selected beer, chilled orange juice, assorted soft drinks and mineral water for 3 hours  
(Upgrade options also available)
- Dummy wedding cake for photo taking and cake-cutting ceremony
- Seat covers
- Easel stand for wedding photo display
- Complimentary use of in-house PA system with microphones
- Complimentary use of LCD projector and screen

### ADDITIONAL PRIVILEGES FOR 100 PERSONS OR ABOVE

- Fresh Fruit Cream Cake upgrade to (5) lbs
- Complimentary (1) bottle of sparkling wine for cake-cutting or toasting ceremony
- Use of bridal room (subjected to availability)

### WEDDING COCKTAIL MENU

HK\$48,888 for  
maximum 50 persons

### PRICE FOR ADDITIONAL GUESTS

HK\$978 per person

### TERMS & CONDITIONS

- The above packages are valid till 31 May 2027
- No service charge
- Minimum charge applies
- A minimum booking of 50 persons is required



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## WEDDING COCKTAIL MENU

# Cocktail

Menu includes unlimited serving of house sparkling wine, house red and white wine, selected beer, chilled orange juice, assorted soft drinks and mineral water for 3 hours  
(Upgrade options also available)

### COLD ITEMS

**Prosciutto Ham with Water Melon**

**Shrimp Cocktail with Rose Sauce**

**Crab Meat Tartlet with Mango Mayo**

**Black Peppered Tuna with Wasabi Mayo**

**Beetroot Curd Smoked Salmon**

**Crostini with Green Peas and Feta Cheese** 

**Tamarind Glaze Sesame Bean Curd** 

### LIVE STATION

**Pan-seared Prime Beef Ragout with Asparagus and Black Truffle Sauce**

### HOT ITEMS

**Thai Basil Chicken Balls**

**Miso Marinated Salmon Skewer**

**Prawn with Saffron Batter**

**Mini Beef Cheek Pot Pie**

**Quiche Lorraine**

**Maple Glazed Bacon and Dry Prunes**

**Mini Indian Vegetables Samosa** 

**Breaded Mushroom with Tartar Sauce** 

### DESSERT

**Cheesecake Pops with Chocolate** 

**Key Lime Tarts** 

**Macaron Tower** 

**Tiramisu Glass** 

**Mini Fruit Tartlets** 

### REMARKS:

2 pieces per item per order



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