

Wedding Buffet

AT PRIVATE FUNCTION ROOMS

PACKAGE INCLUDES

- Unlimited serving of soft drinks and chilled 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 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\$900 per person

BUFFET SILVER MENU

HK\$1,015 per person

TERMS & CONDITIONS

- The above packages are valid till 31 May 2025
- No service charge
- Minimum charge applies
- A minimum booking of 40 persons is required
- Last food serving time at 22:30



CATERING
SERVICE

WEDDING BUFFET MENU

Pearl

HK\$900 per person

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

APPETIZERS

Assorted Cold Cut Platter with Pickles

Parma Ham, Coppa Ham, Chorizo, Mortadella, Salami

Norwegian Smoked Salmon with Condiments

Peppered Tuna with Wasabi Mayonnaise

Prawn Cocktail with Citrus Dressing

Italian Roasted Vegetables Platter

CHILLED CRUSTACEANS AND SEAFOOD

Freshly Shucked Seasonal Oysters

NZ Black Mussels

Sea Whelk and Chilled Prawns

Served with Cocktail Sauce, Black Pepper Mignonette, Fresh Lemon Wedge

JAPANESE FAVOURITES

Assorted Sushi with Condiments

Selection of Sashimi

Salmon, Tuna, Octopus and Snapper

Eggplant with Japanese Sesame Dressing, Atsu-age, Wakame Seaweed and Tomato Salad

SALADS

Classic Caesar Salad

Thai Beef Salad

Coronation Chicken Salad

Caprese Salad

Nicoise Salad

Tuna, Potatoes, Onions and Capsicum

 Vegetarian Item



CATERING
SERVICE

WEDDING BUFFET MENU (Continue)

Pearl

SOUP

Chinese Style Braised Sweet Corn Soup with Fish Maw
Assorted Bread Rolls and Butter

CARVING

Roasted U.S. Beef Sirloin with Red Wine Jus

HOT DISHES

Slow Roasted Leg of Lamb
with Rosemary Jus

Coq Au Vin

(Red Wine Braised Chicken)

Fillet of Sea Bass Grenobloise

Sweet and Sour Pork

Steamed Chicken with Ginger and
Green Onion in Soya Sauce

Steamed Whole Garoupa with Ginger and
Spring Onion

Fried Prawns with Salt and Pepper

Beef Rendang

Indian Cauliflower and Potato Curry 

Creamy Mashed Potatoes 

Broccoli with Almond Butter 

Braised E-fu Noodles 

Steamed Rice 

DESSERT

Mango Chestnut Tower

Malt Panna Cotta

Blueberry Cheesecake

Mocha Butter Pie

Rich Chocolate Truffle Cake

Lemon Curd Tartlet

Bread and Butter Pudding with Vanilla Sauce

Berries Sherry Trifle

Seasonal Fresh Fruits Platter

COFFEE OR TEA

 Vegetarian Item

The above packages are valid till 31 May 2025



CATERING
SERVICE

WEDDING BUFFET MENU

Silver

HK\$1,015 per person

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

APPETIZERS

Prosciutto Ham with Figs and Rocket

Smoked Duck Breast with Mango Salsa

Prawn Cocktail with Citrus Dressing

Tuna Carpaccio with Tapenade and Shaved Fennel

Scottish Smoked Salmon and Gravlox Dill Salmon

Italian Roasted Vegetables Platter 

CHILLED CRUSTACEANS AND SEAFOOD

Freshly Shucked Seasonal Oysters

NZ Black Mussels

Jade Whelks and Clams

King Crab Legs

Chilled Prawns

Served with Cocktail Sauce, Black Pepper Mignonette, Fresh Lemon Wedge

JAPANESE FAVOURITES

Assorted Sushi and Rolls with Condiments

Selection of Sashimi

Salmon, Tuna, Surf Clam, Sweet Shrimp and Hamachi

Poached Chicken with Garlic Sesame Dressing

Ohitashi with Honey Sakura Shrimp

 Vegetarian Item



CATERING
SERVICE

WEDDING BUFFET MENU(Continue)

Silver

SALADS

Grilled Eggplant with Feta 

Caprese Salad 

Smoked Ham Waldorf Salad

**Salad Bar with House Dressing
and Condiments** 

Romaine Lettuce, Mixed Mesclun, Arugula

CANTONESE BBQ PLATTER

BBQ Pork Belly, Soya Chicken, BBQ Pork

CARVING

Roasted Bone-in Prime Ribs of Beef with Red Wine Jus

HOT DISHES

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

**Pan-seared Barramundi Fillet with
Cherry Tomato and Dill Cream Sauce**

**Pork Spare Ribs
with Pickled Plum Sauce**

**Steamed Garoupa with Spring Onion
in Soya Sauce**

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

**Poached Salmon, Quinoa Salad
with Honey Mustard Dressing**

**Crabmeat Salad with Roasted Pumpkin and
Cherry Tomatoes**

SOUP

**Lobster Bisque
Assorted Bread Rolls and Butter**

Braised Beef Cheek Bourguignon

Fried Prawns with Salt and Pepper

Chicken Makhani 

Indian Vegetables Curry 

Potato au Gratin 

**Roasted Cauliflower with Garlic and
Anchovy Oil**

**Thai Style Shrimp and Pineapple
Fried Rice**

Steamed Rice 

 Vegetarian Item  Contains Nuts



CATERING
SERVICE

WEDDING BUFFET MENU(Continue)

Silver

DESSERT 

Chestnut Custard Tart

Cappuccino Crème Brulee

Apples Crumble with Custard Sauce

Ovaltine Serradura Pudding

German Cheese Cake

Chocolate Fudge Cake

Raspberry and Chocolate Lamington

Mini Fruit Tartlets

Seasonal Fresh Fruits Platter

**Selections of Cheeses with Artisanal
Bread and Crackers**

COFFEE OR TEA

 Vegetarian Item

The above packages are valid till 31 May 2025



CATERING
SERVICE