

2026 Western Wedding Dinner Packages
2026 西式婚宴晚餐

Privileges for 40 persons or above 40 人或以上可享下列禮遇:

- 1 Bowl of Welcome fruit punch
奉送一盤迎賓雜果賓治
- A 5-tier dummy wedding cake for photo session
五層精緻結婚模型蛋糕供拍照用
- Free valet parking throughout the function (2 Cars)
於晚宴期間免費代泊房車(2 部)
- Free corkage for self-brought liquor and wine (one bottle per table)
自攜烈酒及洋酒免收開瓶費 (每席乙瓶)
- Floral centrepieces for each table
全場席上花卉擺設
- Embroidered guest signature book
嘉賓題名冊
- Deluxe seat covers
華麗椅套
- Mahjong
麻雀耍樂設施
- Free use of laser projector and screen
免費享用投影機及屏幕
- Invitation cards (8 sets per table) excluding printing
精美請柬 (每席八套) 不包括印刷
- “Wedding portraiture package at “Chris Ling International Photographers” valued at HKD5,688
Chris Ling International Photographers” 婚紗攝影套餐價值港幣 5,688 元
- HKD500 discount coupon for rental / purchase of wedding / evening gown
“Mayona Wedding Boutique” 外租或購買婚紗或晚裝港幣 500 元现金券
- 20% discount on “Kee Wah Bakery” wedding cakes and vouchers
「奇華餅家」 嫁喜禮餅及禮餅券八折優惠
- “Sharon Au Wedding Consultants” gift coupon
「歐惠芳婚禮顧問」 送出鴻運利是

Privileges for 120 persons or above 120 人或以上可享下列禮遇:

- One-night accommodation with a fresh fruit basket, chocolate and breakfast for 2 persons
豪華蜜月客房一晚連雙人用早餐、鮮果籃及朱古力
- 2Kg Fresh fruit cream wedding cake
奉送 2 公斤鮮果忌廉結婚蛋糕
- A bottle of champagne for toasting
祝酒香檳乙瓶
- Free valet parking throughout the function (4 Cars)
於晚宴期間免費代泊房車(4 部)

Privileges for 180 persons or above 180 人或以上可享下列禮遇:

- 2 Bowl of Welcome fruit punch
奉送 2 盤迎賓雜果賓治
- 3Kg of Fresh fruit cream wedding cake
奉送 3 公斤鮮果忌廉結婚蛋糕
- 6 Dozens of Pre-dinner snacks
奉送 6 打餐前小食
- Free valet parking throughout the function (8 Cars)
於晚宴期間免費代泊房車(8 部)

千禧新世界香港酒店
NEW WORLD MILLENNIUM
HONG KONG HOTEL

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2026 西式婚宴晚餐

Menu A

Cauliflower Panna Cotta,
Lobster, Caviar, Micro Herbs
椰菜花奶凍
龍蝦、魚籽醬、香草苗

Chicken Consommé, Black Truffle Ravioli
雞肉清湯、黑松露菌雲吞

Grilled Beef Tenderloin
Truffle Fondant Potato, Pancetta-Asparagus Bundle, Bordelaise Jus
扒牛柳
黑松露菌燒汁燴薯欖、煙肉青蘆筍扎
乾葱紅酒燒汁

or 或

Pan-fried Atlantic Cod Fillet
Zucchini-Tomato Roulade, Mussel Cream Sauce
香煎大西洋鱈魚
番茄、翠肉瓜卷、青口忌廉汁

Green Tea Cheesecake, Vanilla Sauce
綠茶芝士蛋糕、雲呢拿汁

Coffee or tea
咖啡或茶

HKD1,080 per person
每位港幣 1,080 元

**Free flow of soft drinks, chilled orange juice, selected beer and house red & white wine
for 4 hours during dinner period**
席間四小時任飲汽水、橙汁、精選啤酒及紅、白餐酒

Price are inclusive of 10% service charge
以上價目已包括加一服務費

*New World Millennium Hong Kong Hotel reserves the right to alter the above menu prices and items,
due to unforeseeable market price fluctuations and availability.*
由於價格變動及貨源關係，千禧新世界香港酒店保留修改以上菜單價格及項目之權利。

72 Mody Road, Tsim Sha Tsui East, Kowloon, Hong Kong
香港九龍尖沙咀東部麼地道 72 號

tel 電話 +852 2739 1111 fax 傳真 +852 2311 3122 www.newworldmillenniumhotel.com

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Menu B

Handcrafted Duck Foie Gras Torchon
Caramelized Pineapple, Fig Jam, Toasted Brioche,
Port Wine Reduction
手工製鴨肝醬、焦糖菠蘿、無花果醬
牛油麵包多士、砵酒汁

Bouillabaisse
海龍皇湯

Roast Rack of Lamb
Butternut Squash Risotto, Asparagus,
Rosemary Jus
烤焗羊鞍
伴冬南瓜燉飯、青露筍
迷迭香燒汁

or 或

Baked Boston Lobster Thermidor
Oven Roasted Mediterranean Vegetables, Micro Herbs
白汁芝士焗波士頓龍蝦
烤焗地中海式野菜、香草苗沙律

Pistachio-Chocolate Cake, Strawberry Coulis
開心果朱古力蛋糕，士多啤梨汁

Coffee or tea
咖啡或茶

HKD1,180 per person
每位港幣 1,180 元

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2026 Western Wedding Dinner Packages
2026 西式婚宴自助晚餐

Buffet Dinner – Menu A

Cold Selection and Salads 冷盤及沙律類

Seafood on Ice 凍鎮海鮮
Crab Leg, Mussel, Brawn Crab, Shrimp 蟹腳、青口、麵包蟹、鮮蝦
Cocktail Sauce, Shallot Red Wine Vinaigrette, Thai Chili Sauce 咯嘜汁、乾葱紅酒醋汁、泰式辣汁
Deluxe Cold Cuts, Prosciutto, Pickles 精選凍肉腸、風乾肉、醃菜
Norwegian Smoked Salmon 煙燻挪威三文魚
Deluxe Sushi, Sashimi, California Roll 精選壽司、刺身、加州卷
Japanese Soba Noodles 日式蕎麥冷麵
Slow Cooked Citrus Salmon, Ikura 慢煮橙香三文魚、魚籽
Duck Foie Gras Terrine, Fig Jam 鴨肝醬、無花果醬
Mozzarella, Tomato-Basil Pesto Salad 水牛奶芝士、番茄、羅勒香草醬沙律
Nicoise Salad, Tuna, Black Olive, Tomato 尼哥斯沙律
Roast Vegetable-Penne Salad 烤野菜、長通粉沙律
Selection of Garden Greens 田園青菜沙律
Romaine Lettuce, Lollo Rosso, Frisée 羅馬生菜、卷生菜、細葉生菜
Carrot, Cucumber, Sweetcorn, Kidney Beans, Cherry Tomato 甘筍、青瓜、粟米、紅腰豆、車厘番茄
Selection of Condiments & Dressings 精選沙律配料、醬汁
Garlic Croutons, Crispy Bacon, Parmesan Cheese 蒜香麵包粒、香脆煙肉、巴馬臣芝士
Caesar-Thousand Island-Japanese Dressings, Balsamic Vinegar, Olive Oil
凱撒汁、千島汁、日式汁、意大利黑醋、橄欖油

Soup 湯類

Hungarian Beef Goulash Soup 匈牙利牛肉湯
Sichuan Seafood Hot and Sour Soup 四川海鮮酸辣湯
Fresh Bakery Basket, Butter 新鮮麵包、牛油

Carvery 烤肉類

Honey Glazed Bone Ham, Honey Mustard Jus 蜜汁烤焗火腿、芥末燒汁

Hot Entrées 熱盤類

Cantonese Barbecued Specialties 廣東燒味精選
(Soy Sauce Chicken, Barbecued Pork, Roasted Goose) (豉油雞、蜜汁叉燒、明爐燒鵝)
Grilled Beef Tenderloin, Bordelaise Jus 扒牛柳、乾葱紅酒燒汁
Slow Cooked Chicken- Foie Gras Roulade, Cèpes Jus 慢煮雞肉鴨肝卷、牛肝菌燒汁
Seared Seabass, Tarragon Cream Sauce 香煎海鱸魚、龍蒿草忌廉汁
Roast Pork Loin, Pineapple, Onion Jus 烤焗豬扒、菠蘿、洋葱燒汁
Indian Curry Lamb, Green Pea Rice 印度咖喱羊肉、青豆飯
Steamed Garoupa, Soy Sauce 原條清蒸石斑
Wok-fried Squid, Celery 西芹炒鮮魷
Wok-fried Scallop, Broccoli 西蘭花炒帶子
Braised E-Fu Noodles, Straw Mushrooms 乾燒伊府麵
Sautéed Seasonal Vegetable 清炒時蔬

Desserts 甜品類

Fresh Sliced Fruits 新鮮生果片
Bread and Butter Pudding 牛油麵包布甸
Tiramisu 意大利芝士蛋糕
American Cheese Cake 美國芝士蛋糕
Apple Financier 蘋果金磚蛋糕
Chocolate Crème Brûlée 朱古力焦糖燉蛋
Mango Sago Soup 香芒西米露

Coffee or tea 咖啡或茶

HKD1,130 per person
每位港幣 1,130 元

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for 4 hours during dinner period**
席間四小時任飲汽水、橙汁、精選啤酒及紅、白餐酒

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(Minimum 40 persons 40 位或以上)

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Buffet Dinner – Menu B

Cold Selection and Salads 冷盤及沙律類

Seafood on Ice 凍鎮海鮮
Crab Legs, Sea Whelk, Brawn Crab, Shrimp 蟹腳、海螺、麵包蟹、鮮蝦
Cocktail Sauce, Shallot Red Wine Vinaigrette, Thai Chili Sauce 咯嗲汁、乾葱紅酒醋汁、泰式辣汁
Deluxe Cold Cuts, Prosciutto, Pickles 精選凍肉腸、風乾肉、醃菜
Norwegian Smoked Salmon 煙燻挪威三文魚
Deluxe Sushi, Sashimi, California Roll 精選壽司、刺身、加州卷
Japanese Soba Noodles 日式蕎麥冷麵
Scallop Ceviche, Shiso, Wasabi, Yuzu 醃漬帶子、紫蘇葉、青芥末、柚子
Cauliflower Panna Cotta, Lobster, Tobiko 椰菜花奶凍、龍蝦、飛魚籽
Mozzarella, Tomato-Basil Pesto Salad 水牛奶芝士、番茄、羅勒香草醬沙律
Cajun Chicken, Sweet Corn, Cucumber-Salad 香辣雞肉、粟米、青瓜沙律
Grilled Prawn-Vegetable-Couscous Salad 炭燒鮮蝦、野菜、中東米沙律
Selection of Garden Greens 田園青菜沙律
Romaine Lettuce, Lollo Rosso, Frisée 羅馬生菜、卷生菜、細葉生菜
Carrot, Cucumber, Sweetcorn, Kidney Beans, Cherry Tomato 甘筍、青瓜、粟米、紅腰豆、車厘番茄
Selection of Condiments & Dressing 精選沙律配料、醬汁
Garlic Croutons, Crispy Bacon, Parmesan Cheese 蒜香麵包粒、香脆煙肉、巴馬臣芝士
Caesar-Thousand Island-Japanese Dressings, Balsamic Vinegar, Olive Oil
凱撒汁、千島汁、日式汁、意大利黑醋、橄欖油

Soup 湯類

Cognac Lobster Bisque 干邑龍蝦忌廉湯
Double-boiled Silky Black Chicken Soup, Chinese Yam, Wolfberry 淮山杞子燉竹絲雞湯
Fresh Bakery Basket, Butter 新鮮麵包、牛油

Carvery 烤肉類

Roast Rib Eye of Beef, Black Pepper Jus 烤焗牛肉肉眼、黑胡椒燒汁

Hot Entrées 熱盤類

Cantonese Suckling Pig, Barbecued Specialties 廣東乳豬燒味精選
(Suckling Pig, Soy Sauce Chicken, Barbecued Pork, Roasted Goose) (化皮乳豬、豉油雞、蜜汁叉燒、明爐燒鵝)
Roast Rack of Lamb, Rosemary Jus 烤羊架、迷迭香燒汁
Grilled Beef Tenderloin, Confit Tomato, Bordelaise Jus 扒牛柳、油封番茄、乾葱紅酒燒汁
Roast Duck Breast à l'Orange 橙香烤鴨胸
Barbecued Baby Pork Rib 烤焗美式豬肋骨
Seared Sea Bream, Saffron Cream Sauce 香煎鯛魚、番紅花忌廉汁
Indian Curry Prawns, Basmati Rice 印度咖喱蝦球、印度飯
Steamed Garoupa, Soy Sauce 原條清蒸石斑
Braised Vegetables, Black Mushrooms 北菇扒時蔬
Wok-fried Scallop, Broccoli 西蘭花炒帶子
Fried Rice- Fukien Style 福建炒絲苗

Desserts 甜品類

Fresh Sliced Fruits 新鮮生果片
Baked Apple Crumble 焗蘋果甘寶
Mocha Chocolate Cake 咖啡朱古力蛋糕
Strawberry Cake 士多啤梨蛋糕
Apple Financier 蘋果金磚蛋糕
Tiramisu 意大利芝士蛋糕
Green Tea and Red Bean Cake 綠茶紅豆蛋糕

Coffee or Tea 咖啡或茶

HKD1,250 per person

每位港幣 1,250 元

**Free flow of soft drinks, chilled orange juice, selected beer and house red & white wine
for 4 hours during dinner period**

席間四小時任飲汽水、橙汁、精選啤酒及紅、白餐酒

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