

— 2016 —

Western Wedding Packages

西式婚宴套餐

千禧新世界香港酒店

NEW WORLD MILLENNIUM

HONG KONG HOTEL

Cocktail Reception 雞尾酒會

Menu 套餐 A

Cold Appetisers 凍頭盤類

- Cream cheese with walnut on rye bread 忌廉芝士伴合桃麥包
- New Zealand mussels with spicy tomato salsa 紐西蘭青口配辣番茄沙沙汁
- Mango with crabmeat and cucumber 芒果蟹肉伴青瓜
- Grilled shrimp with corn and coriander salsa 扒鮮蝦配粟米芫荽沙沙汁
- Chilled leek chowder with salmon roe 大蒜凍湯伴三文魚籽
- Roasted beef wrapped with gherkin and egg 燒牛肉酸青瓜蛋卷

Hot Entrées 熱盤類

- Deep-fried crab claws with wasabi mayonnaise 脆炸蟹钳配青芥末白汁
- Pan-fried Japanese dumplings with turnip sauce 香煎日式餃子配蘿蔔汁
- Grilled chicken skewers with teriyaki sauce 日式燒汁雞串
- Braised veal sausages with onion sauce 燴牛仔腸配洋葱汁
- Steamed barbecued pork buns 叉燒包
- Deep-fried potato shrimp rolls with mango salsa 脆炸薯絲蝦配香芒沙沙汁

Desserts 甜品類

- Mini fruit tarts 迷你鮮果撻
- Mini French pastries 迷你法式雜餅
- Mini cream puffs 迷你忌廉泡芙
- Assorted cookies 雜錦曲奇餅

Menu 套餐 B

Cold Appetisers 凍頭盤類

- Tomato bruschetta with garlic and basil 意式番茄多士
- Italian Parma ham with melon 意大利巴馬火腿伴蜜瓜
- Smoked salmon rolls with dill mayonnaise 煙三文魚卷配刁草白汁
- Curry crabmeat mini vol-au-vents 咖喱蟹肉迷你酥皮盒
- Assorted sushi 雜錦壽司
- Sea urchin potato salad 海膽薯仔沙律

Hot Entrées 熱盤類

- Cajun-spiced fish finger with pesto tartare sauce 香辣手指魚條配香草他他汁
- Deep-fried snails with minced pork, lemongrass and coriander 香茅田螺豬肉丸
- Grilled chicken skewers with teriyaki sauce 日式燒汁雞串
- Mediterranean sea bass fillet wrapped with paper foil 紙包地中海鱸魚
- Grilled beef short ribs with kimchi sauce 韓式燒牛肋骨
- Steamed egg custard with seafood 日式海鮮茶碗蒸

Desserts 甜品類

- Mini chocolate fruit tarts 迷你朱古力鮮果撻
- Mini French pastries 迷你法式雜餅
- Marble cheesecake 雲石芝士餅
- Chocolate brownies 朱古力果仁餅
- Tiramisu 意大利芝士餅



Western Set Lunch 西式午宴套餐

Menu 套餐 A

Mesclun salad with orange dressing,
seared Cajun spicy scallops, mango and
pomelo segments
香辣帶子雜菜沙律伴芒果及柚子配香橙汁

Seafood minestrone with Parmesan cheese
意大利海鮮雜菜湯伴巴馬臣芝士

Roasted sirloin of beef with creole mustard sauce,
roasted new potatoes and
seasonal vegetables
燒西冷牛扒伴烤新薯及時蔬配芥末汁

or 或

Seared sea bass fillet with
crushed new potato, mushroom veloute and
toasted pine nuts
香煎鱸魚柳伴燴白菌、新薯蓉及烤松子仁

Passion fruit brownies with fresh berries
熱情果果仁餅伴鮮莓

Coffee or tea
咖啡或茶

Menu 套餐 B

Smoked salmon parcel with green apple,
celery and black truffle
煙三文魚卷伴青蘋果、
西芹及黑松露菌

New England clam chowder with barley
新英倫周打蜆湯

Roasted Australian beef tenderloin with
pommery mustard sauce, garlic mashed potato and
grilled Mediterranean vegetables
燒澳洲牛柳伴香蒜薯蓉及烤地中海雜菜配芥末籽汁

or 或

Baked black cod fillet with saffron cream sauce,
butternut squash purée,
green asparagus and herb oil
焗銀鱈魚柳伴南瓜蓉、青蘆筍及香草油配番紅花忌廉汁

Tiramisu with raspberry sauce
意大利芝士餅伴紅桑子汁

Coffee or tea
咖啡或茶

Western Buffet Lunch 西式自助午餐

Menu 套餐 A

Cold Selection and Salads 冷盤及沙律類

- Smoked marinated fish platter 煙燻魚拼盤
- Assorted pâté and terrines with Cumberland sauce 雜錦肉批凍盤配香味汁
- Assorted cold cuts with honeydew melon 雜錦凍肉拼盤伴蜜瓜
- Assorted sushi 雜錦壽司
- Salmon sashimi 三文魚刺身
- Shrimp cocktail with mango 香芒鮮蝦咯嘜
- Mesclun mixed with herbs and olive oil 法式雜錦生菜配香草橄欖油
- Japanese seaweed salad with cucumber and shrimps 和風蝦沙律
- Tomatoes with purple onions and basil salad 番茄洋葱香草沙律
- Tuna with pasta salad 吞拿魚通粉沙律
- Selection of salad dressing and condiments 各款沙律汁及配料

Soup 湯類

- Honey glazed pumpkin soup 蜜餞南瓜湯
- Bread rolls and butter 麵包伴牛油

Carvery 烤肉類

- Roasted New Zealand striploin of beef with green peppercorn sauce 燒紐西蘭西冷配青胡椒汁

Hot Entrées 熱盤類

- Emince of chicken and bell peppers with mushroom cream sauce 雞肉薄片伴彩椒配白菌忌廉汁
- Pan-fried fillet of sole with white wine sauce and grapes 香煎龍脷魚柳伴提子配白酒汁
- Wok-fried beef slices with black mushroom 北菇炒牛肉
- Pan-fried veal sausages with shallot compote 牛仔腸伴燴乾葱
- Fried rice with egg white and shrimp roe 蛋白蝦籽炒飯
- Sweet and sour pork 咕嚕肉
- Stir-fried seasonal vegetables with garlic 蒜香炒時蔬
- Traditional Indian chicken curry with rice 傳統印度咖喱雞伴白飯
- Roasted spareribs with barbecue sauce 美式燒排骨

Desserts 甜品類

- Fresh fruit platter 鮮果拼盤
- Cream caramel 法式燴蛋
- Marble cheesecake 雲石芝士餅
- French pastries 法式雜餅
- Honeydew melon sago soup 蜜瓜西米露
- Chocolate mousse 朱古力慕絲

Coffee or tea 咖啡或茶



Western Buffet Lunch 西式自助午餐

Menu 套餐 B

Cold Selection and Salads 冷盤及沙律類

- Snow crab legs and jade whelk 鱈場蟹腳及翡翠螺
- Assorted sushi and sashimi 雜錦壽司及刺身
- Smoked salmon with capers 煙三文魚伴酸豆
- Mesclun mixed with herbs and olive oil 法式雜錦生菜配香草橄欖油
- Penne with crabmeat and curry mayonnaise 長通粉伴蟹肉配咖喱白汁
- Apple and celery with seafood salad 蘋果芹菜伴海鮮沙律
- Green asparagus, tomatoes and chopped eggs with black olive vinaigrette 青蘆筍番茄碎蛋沙律
- Selection of salad dressing and condiments 各款沙律汁及配料

Soup 湯類

- Cream of mushroom 白菌忌廉湯
- Bread rolls and butter 麵包伴牛油

Carvery 烤肉類

- Roasted New Zealand beef sirloin with red wine sauce 燒紐西蘭西冷配紅酒汁

Hot Entrées 熱盤類

- Seafood gratin 燴雜錦海鮮
- Emince of pork in shiitake mushroom cream sauce 薄豬肉片配日式蘑菇忌廉汁
- Roasted baby lamb rack in thyme gravy sauce 燒乳羊架配百里香燒汁
- Sautéed shredded chicken with celery 西芹炒雞柳
- Fried rice with conpoy and shrimps 瑤柱鮮蝦炒飯
- Grilled beef tenderloin with green peppercorn sauce 扒牛柳配青胡椒汁
- Stir-fried seasonal vegetables with garlic 蒜香炒時蔬
- Wok-fried prawns with broccoli 西蘭花炒蝦球
- Sweet and sour fish 咕嚕魚柳

Desserts 甜品類

- Fresh fruit platter 鮮果拼盤
- Tiramisu 意大利芝士餅
- Egg white soufflé 蛋白梳芙厘
- French pastries 法式雜餅
- Mango sago soup 芒果西米露
- Blueberry cheesecake 藍莓芝士餅
- Chestnut cream cake 栗子忌廉餅

Coffee or tea 咖啡或茶



Western Wedding Lunch 西式婚禮午宴

Special Benefits 精選優惠

	50 persons or more 供50人或以上	100 persons or more 供100人或以上
1. One-night accommodation with fresh fruit basket, chocolate and breakfast for two persons 豪華蜜月客房一晚連雙人早餐、鮮果籃及朱古力	N/A 不適用	Deluxe Room 豪華客房
2. Chauffeured bridal limousine (Mercedes Benz) 豪華花車 (平治房車) 連司機接送	N/A 不適用	3 hours 小時
3. Classic venue decoration 典雅場地佈置	N/A 不適用	✓
4. Backdrop wordings in English 英文禮堂牌匾	✓	✓
5. 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	✓	✓
6. HKD500 discount coupon for rental / purchase of wedding / evening gown at "Mayona Wedding Boutique" 「Mayona Wedding Boutique」外租或購買婚紗或晚裝 港幣500元現金券	✓	✓
7. "Sharon Au Wedding Consultants" HKD500 cash coupon 「歐惠芳婚禮顧問」送出港幣500元鴻運利是	✓	✓
8. Fresh fruit cream wedding cake 鮮果忌廉結婚蛋糕	2 kg 公斤	4 kg 公斤
9. Welcome fruit punch 迎賓雜果賓治	1 bowl 盤	2 bowls 盤
10. 5-tier dummy wedding cake for photo session 五層精緻結婚模型蛋糕供拍照用	✓	✓
11. A bottle of Champagne for toasting 祝酒香檳一瓶	✓	✓
12. Floral arrangements at reception table and centrepiece for each table 全場席上及迎賓處花卉擺設	✓	✓

	50 persons or more 供50人或以上	100 persons or more 供100人或以上
13. Embroidered guest signature book 嘉賓題名冊	✓	✓
14. Deluxe seat covers 華麗椅套	✓	✓
15. Free use of LCD projector with video recorder or notebook computer 免費享用液晶體投射器連錄影機或接駁自携私人電腦	✓	✓
16. Free use of karaoke system with TV, video recorder and video compact disc player 免費享用卡拉OK設備連電視機、錄影機及錄像光碟機	✓	✓
17. Invitation cards (excluding printing) 精美請柬 (不包括印刷)	50 sets 套	100 sets 套
18. Free parking during the function (on a first-come-first-served basis) 於午宴期間免費代泊房車 (先到先得)	2 cars 部	4 cars 部
19. First wedding anniversary semi-buffet dinner coupon for two persons at "La Table" 結婚一週年紀念雙人「La Table」半自助式晚餐券	✓	✓
20. Free corkage for self-brought liquor and wine 自携烈酒及洋酒免收開瓶費	✓	✓

Western Set Dinner 西式晚宴套餐

Crystal

Tian of tri-colour melon with Serrano ham,
mesclun greens and raspberry vinaigrette
西班牙風乾火腿伴三色蜜瓜、法式雜菜及紅桑子醋汁

Chicken consommé with black truffle
黑松露菌清雞湯

Slow-roasted US beef tenderloin and
fondant potatoes with Bordelaise sauce
慢燒美國牛柳伴焗薯配紅酒番茜汁

or 或

Pan-fried black cod fillet, crushed new potato,
zucchini ragout with assorted truffle olives and
semi-dried tomatoes with saffron jus
香煎銀鱈魚柳伴新薯蓉、黑松露菌水欖燴意大利青瓜及
半乾番茄配番紅花汁

Green tea cheesecake with vanilla sauce
綠茶芝士餅配雲呢啤汁

Petits fours
精美甜品

Coffee or tea
咖啡或茶

Pearl

Foie gras terrine with caramelised pear,
mesclun greens and port wine reduction
鵝肝批伴焦糖梨、法式雜菜配砵酒汁

Wild mushroom cappuccino with
Portobello mushroom
野菌忌廉湯伴波特菇

Roasted US beef tenderloin with
Bourguignon sauce
served with herb potatoes and vegetables
燒美國牛柳伴香草薯仔及雜菜配柏根地紅酒汁

or 或

Boston lobster thermidor with
seasonal vegetables
芝士焗波士頓龍蝦伴時蔬

Pistachio chocolate cake with strawberry sauce
開心果朱古力餅配士多啤梨汁

Petits fours
精美甜品

Coffee or tea
咖啡或茶

Western Buffet Dinner 西式自助晚餐

Crystal

Cold Selection and Salads 冷盤及沙律類

- Snow crab legs and jade whelk 鱈場蟹腳及翡翠螺
- Chicken galantine with sweet onion sauce 凍雞肉卷配甜洋葱汁
- Assorted smoked fish platter with dill mayonnaise 雜錦煙魚碟伴刁草白汁
- Assorted sushi and sashimi 雜錦壽司及刺身
- Soba noodles with seaweed 日式蕎麥冷麵伴紫菜
- Grilled mixed vegetables and spinach salad 扒雜菜及菠菜沙律
- Assorted garden greens salad 雜錦青菜沙律
- Tuna salad with French bean and sun-dried tomatoes 吞拿魚、青豆及番茄乾沙律
- Chicken salad with feta cheese and lentils 雞肉希臘芝士扁豆沙律
- Marinated olives and vegetable salad 水欖雜菜沙律
- Selection of salad dressing and condiments 各款沙律汁及配料

Soup 湯類

- Morel mushroom soup with garlic croutons 摩利菌忌廉湯伴香蒜麵包粒
- Bread rolls and butter 麵包伴牛油

Carvery 烤肉類

- Roasted rib eye of beef with mustard sauce and horseradish 燒肉眼牛扒配芥末汁及辣根

Hot Entrées 熱盤類

- Grilled beef tenderloin with mustard and red wine sauce 扒芥末牛柳配紅酒汁
- Pan-fried chicken breast with mango curry sauce 香煎雞胸配芒果咖喱汁
- Seared sea bass with foie gras 香煎海鱸魚伴鵝肝
- Malaysian lamb curry with coconut and cashew nut cream sauce 馬來西亞咖喱羊肉配椰香腰果忌廉汁
- Grilled duck breast with plum jus 扒鴨胸配西梅汁
- Barbecued meat platter 燒味拼盤
- Steamed garoupa with soya sauce 清蒸石斑
- Stir-fried squid with celery 西芹炒鮮魷
- Wok-fried beef and broccoli with oyster sauce 蠔汁西蘭花炒牛肉
- Braised e-fu noodles with straw mushroom 乾燒伊府麵
- Sautéed seasonal vegetables with oyster sauce 蠔油炒時蔬

Desserts 甜品類

- Sliced fresh fruit 新鮮生果
- Bread pudding 麵包布甸
- Tiramisu 意大利芝士餅
- American cheesecake 美式芝士餅
- French pastries 法式雜餅
- Mango sago soup 芒果西米露
- Chocolate crème brûlée 朱古力法式燉蛋

Coffee or tea 咖啡或茶



Western Buffet Dinner 西式自助晚餐

Pearl

Cold Selection and Salads 冷盤及沙律類

- Snow crab legs, cooked shrimp and jade whelk 鱈場蟹腳、熟蝦及翡翠螺
Foie gras terrine with raspberry purée 鵝肝凍批配紅桑莓醬
Roasted prawn skewers with mango dressing 燒蝦串配芒果汁
Smoked duck breast stuffed with foie gras 煙鴨胸釀鵝肝
Dill marinated salmon 刁草三文魚
Tomato and feta cheese salad with broccoli 番茄希臘芝士沙律伴西蘭花
Assorted sushi and sashimi 雜錦壽司及刺身
Marinated mozzarella with artichoke salad 意大利芝士伴雅枝竹沙律
Thai beef salad 泰式牛肉沙律
Assorted garden greens salad 雜錦青菜沙律
Grilled eggplant with chickpea salad 扒茄子雞豆沙律
Selection of salad dressing and condiments 各款沙律汁及配料

Soup 湯類

- Lobster bisque with crabmeat and sweet corn 蟹肉粟米龍蝦湯
Bread rolls and butter 麵包伴牛油

Carvery 烤肉類

- Roasted Australian rib eye of beef with mushroom sauce and horseradish 燒澳洲肉眼牛扒配蘑菇汁及辣根

Hot Entrées 熱盤類

- Chicken piccata with tomato salsa 薄雞肉片配番茄沙沙汁
Grilled US black pork with enoki mushroom and cabbage 日式扒美國黑豚肉伴金菇及野菜
Wok-fried sliced beef with asparagus 蘆筍炒牛肉
Grilled lamb cutlet with garlic sauce 扒羊排配香蒜汁
Barbecued meat platter with suckling pig 乳豬燒味拼盤
Steamed garoupa with soya sauce 清蒸石斑
Grilled French sea bream with saffron cream sauce 扒法國鮭魚配番紅花忌廉汁
Grilled king prawn skewers with Mediterranean vegetables 扒大蝦串伴地中海雜菜
Fried noodles Singaporean style 新加坡炒麵
Sautéed seasonal vegetables 清炒時菜
Fried rice Tao Li style 桃里炒飯

Desserts 甜品類

- Sliced fresh fruit 新鮮生果
Apple crumble 蘋果金寶
Mocha chocolate cake 咖啡朱古力餅
French pastries 法式雜餅
Strawberry cake 士多啤梨餅
Mango mousse cake 芒果慕絲餅
Tiramisu 意大利芝士餅
Green tea red bean cake 綠茶紅豆蛋糕

Coffee or tea 咖啡或茶



Western Wedding Dinner 西式婚禮晚宴

Special Benefits 精選優惠

	50 persons or more 供50人或以上	120 persons or more 供120人或以上	240 persons or more 供240人或以上
1. One-night accommodation with fresh fruit basket, chocolate and breakfast for two persons 豪華蜜月客房一晚連雙人早餐、鮮果籃及朱古力	Deluxe Room 豪華客房	Premier Room 超豪華客房	Deluxe Harbour View Room 豪華海景客房
2. Chauffeured bridal limousine (Mercedes Benz) 豪華花車 (平治房車) 連司機接送	N/A 不適用	3 hours 小時	5 hours 小時
3. Classic venue decoration 典雅場地佈置	N/A 不適用	✓	✓
4. Backdrop wordings in English 英文禮堂牌匾	✓	✓	✓
5. 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	✓	✓	✓
6. HKD500 discount coupon for rental / purchase of wedding / evening gown at "Mayona Wedding Boutique" 「Mayona Wedding Boutique」外租或購買婚紗或晚裝 港幣500元現金券	✓	✓	✓
7. "Sharon Au Wedding Consultants" HKD500 cash coupon 「歐惠芳婚禮顧問」送出港幣500元鴻運利是	✓	✓	✓
8. Fresh fruit cream wedding cake 鮮果忌廉結婚蛋糕	2 kg 公斤	3 kg 公斤	5 kg 公斤
9. Welcome fruit punch 迎賓雜果賓治	1 bowl 盤	1 bowl 盤	2 bowls 盤
10. 5-tier dummy wedding cake for photo session 五層精緻結婚模型蛋糕供拍照用	✓	✓	✓
11. 6 dozen pre-dinner snacks 六打餐前小食	N/A 不適用	N/A 不適用	✓
12. A bottle of Champagne for toasting 祝酒香檳一瓶	✓	✓	✓

Western Wedding Dinner 西式婚禮晚宴

Special Benefits 精選優惠

	50 persons or more 供50人或以上	120 persons or more 供120人或以上	240 persons or more 供240人或以上
12. Floral arrangements at reception table and centrepiece for each table 全場席上及迎賓處花卉擺設	✓	✓	✓
13. Embroidered guest signature book 嘉賓題名冊	✓	✓	✓
14. Deluxe seat covers 華麗椅套	✓	✓	✓
15. Free use of LCD projector with video recorder or notebook computer 免費享用液晶體投射器連錄影機或接駁自携私人電腦	✓	✓	✓
16. Free use of karaoke system with TV, video recorder and video compact disc player 免費享用卡拉OK設備連電視機、錄影機及錄像光碟機	✓	✓	✓
17. Invitation cards (excluding printing) 精美請柬 (不包括印刷)	50 sets 套	100 sets 套	200 sets 套
18. Free parking from 5 p.m. until the end of function (on a first-come-first-served basis) 免費代泊房車，由下午五時開始至晚宴結束 (先到先得)	2 cars 部	4 cars 部	8 cars 部
19. First wedding anniversary semi-buffet dinner coupon for two persons at "La Table" 結婚一週年紀念雙人「La Table」半自助式晚餐券	✓	✓	✓
20. Free corkage for self-brought liquor and wine 自携烈酒及洋酒免收開瓶費	✓	✓	✓

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