

—— 2017 ——

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

- Black truffle cream cheese with toasted walnut bread 黑松露菌忌廉芝士伴合桃多士
Green mussels with spicy tomato salsa 青口伴香辣番茄沙沙汁
Alaska crabmeat with cucumber and caviar 亞拉斯加蟹肉伴青瓜及魚子醬
Spicy tuna tartare 香辣吞拿魚他他
Japanese potato salad 日式薯仔沙律
Smoked Norwegian salmon with caramelised apple 煙燻挪威三文魚伴焦糖蘋果

Hot Entrées 熱盤類

- Deep-fried chicken with Korean spicy dip 香脆炸雞伴韓式辣醬
Grilled pork skewers with teriyaki sauce 日式照燒豬肉串
Crispy vegetable spring rolls 脆炸素菜春卷
Grilled eggplant with miso sauce 茄子田樂燒
Steamed pork dumplings 乾蒸燒賣
Braised veal sausages with onion gravy 洋蔥燒汁燴牛仔腸

Desserts 甜品類

- Fruit tarts 鮮果撻
Mini French pastries 迷你法式糕點
Cream puffs 忌廉泡芙
Selection of cookies 精選曲奇餅

Menu 套餐 B

Cold Appetisers 凍頭盤類

- Parma ham with melon 巴馬火腿伴蜜瓜
Hokkaido scallops with caviar 北海道帶子伴魚子醬
Slow-cooked salmon with Ikura 慢煮三文魚伴三文魚籽
Seared shrimps with roasted corn salsa 香煎鮮蝦配烤粟米沙沙汁
Roasted beef with cheese and celery 燒牛肉伴芝士及西芹
Chilled tomato with champagne jelly 凍番茄伴香檳啫喱

Hot Entrées 熱盤類

- Deep-fried sole fillet with lime and cilantro dip 香脆龍脷柳伴青檸芫荽醬
Grilled chicken skewers with teriyaki sauce 日式照燒雞肉串
Steamed Japanese egg custard with seafood 日式海鮮茶碗蒸
Braised meat balls with tomato and cheese sauce 番茄芝士肉丸
Steamed shrimp dumplings 蒸鮮蝦餃
Baked duck filo pastry with mushroom 焗磨菇鴨肉酥

Desserts 甜品類

- Chocolate fruit tarts 朱古力鮮果撻
Mini French pastries 迷你法式糕點
Marble cheese cake 雲石芝士餅
Mini brownies 迷你朱古力果仁餅
Tiramisu 意大利芝士餅



Western Set Lunch 西式午宴套餐

Menu 套餐 A

Smoked Norwegian salmon with
Green apple and celery salad and
Black truffle dressing
煙燻挪威三文魚伴青蘋果西芹沙律配黑松露菌醬汁

Minestrone
意大利雜菜湯

Slow-cooked chicken and mushroom roulade with
Pumpkin puree, green asparagus and
Foie gras jus
慢煮磨菇雞肉卷伴南瓜蓉、青蘆筍配鵝肝燒汁

or 或

Pan-fried seabass fillet with
Crushed new potato, mushroom ragout and
Basil cream sauce
香煎鱸魚柳伴新薯薯蓉、香草燴磨菇配羅勒忌廉汁

Passion fruit brownies with fresh berries
熱情果朱古力果仁餅伴新鮮野莓

Coffee or tea
咖啡或茶

Menu 套餐 B

Seared Cajun sea scallop with
Mango, pomelo, mesclun and orange aioli
香辣帶子伴香芒、
甘柚及青菜葉配橙香蛋黃醬

Seafood chowder
海鮮周打忌廉湯

Slow-roasted whole rib eye of beef with
Herb-roasted potato wedges, confit root vegetables and
Red wine jus
慢烤原條牛肉肉眼伴香草烤薯角、油封根菜配紅酒燒汁

or 或

Pan-fried salmon fillet with
Sautéed spinach with mushroom and bacon and
Coriander lime butter sauce
香煎三文魚柳伴煙肉磨菇炒菠菜配芫茜青檸牛油汁

Tiramisu with raspberry coulis
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

Chilled seafood 凍海鮮

(Snow crab legs, green mussels, edible crabs 鱈場蟹腳、青口、麵包蟹)

Deluxe meat pate, cold cut and prosciutto ham 精選肉批、凍肉腸及風乾火腿

Smoked Norwegian salmon 煙燻挪威三文魚

Deluxe sushi and maki rolls 精選壽司及太卷

Shrimp cocktail with mango salsa 鮮蝦香芒咯嘜

Tuna and penne pasta salad 吞拿魚長通粉沙律

Japanese potato salad 日式薯仔沙律

Deluxe salad bar 精選沙律吧

Mesclun salad with iceberg lettuce, sweet corns, tomato, celery, cucumber and carrot

田園沙律 (生菜葉、甜粟米、番茄、西芹、青瓜及甘筍)

Selection of salad dressing and condiments 沙律醬汁及配料

Soup 湯類

Pumpkin cream soup 南瓜忌廉湯

Bread roll and butter 麵包伴牛油

Carvery 烤肉類

Roasted sirloin of beef with red wine jus 烤西冷牛肉配紅酒燒汁

Hot Entrées 熱盤類

Emince of chicken 依文士雞肉

Pan-fried fillet of sole with champagne cream sauce 香煎龍脷柳配香檳忌廉汁

Pan-fried veal sausages with shallot compote 香煎牛仔肉腸燴乾葱

Roasted barbecued baby back pork rib 美式燒排骨

Malaysian chicken curry with coconut rice 馬來咖喱雞肉伴椰香飯

Fried rice with egg white and beef 蛋白牛肉炒飯

Sweet and sour pork 咕嚕肉

Wok-fried broccoli and beef 西蘭花炒牛肉

Sautéed seasonal vegetables with garlic 香蒜炒時蔬

Desserts 甜品類

Fresh fruit platter 鮮果拼盤

Cream caramel 焦糖燉蛋

Marble cheese cake 雲石芝士餅

Mini French pastries 迷你法式糕點

Chocolate mousse 朱古力慕絲

Honeydew melon sago cream 蜜瓜西米露

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

Chilled seafood 凍海鮮

(Snow crab legs, green mussels, edible crabs, cooked shrimps 鱈場蟹腳、青口、麵包蟹、凍蝦)

Deluxe meat pate, cold cut and prosciutto ham 精選肉批, 凍肉腸及風乾火腿

Smoked Norwegian salmon 煙燻挪威三文魚

Deluxe sushi and maki rolls 精選壽司及太卷

Seared ahi tuna with wasabi dip 香煎吞拿魚配青芥末醬汁

Spicy seafood salad 香辣海鮮沙律

Light curry chicken and cauliflower salad 淡咖喱雞肉椰菜花沙律

Deluxe salad bar 精選沙律吧

Mesclun salad with iceberg lettuce, sweet corns, tomato, celery, cucumber, carrot, beetroot
田園沙律 (生菜葉、甜粟米、番茄、西芹、青瓜、甘荀、紅菜頭)

Selection of salad dressing and condiments 沙律醬汁及配料

Soup 湯類

Seafood chowder soup 海鮮周打忌廉湯

Bread roll and butter 麵包伴牛油

Carvery 烤肉類

Roasted sirloin of beef with red wine jus 烤西冷牛肉配紅酒燒汁

Hot Entrées 熱盤類

Baked seafood with cheese sauce 白汁芝士焗海鮮

Pan-fried fillet of salmon with saffron cream sauce 香煎三文魚柳配番紅花忌廉汁

Grilled chicken breast with forest mushroom jus 扒雞胸配野菌燒汁

Roasted rack of lamb with rosemary jus 烤羊架配迷迭香燒汁

Indonesia beef rendang with turmeric rice 印尼巴東牛肉伴黃薑飯

Fried rice with egg white and conpoy 瑤柱蛋白炒飯

Sweet and sour chicken 咕嚕雞球

Wok-fried broccoli and prawn 西蘭花炒蝦球

Sautéed seasonal vegetables with garlic 香蒜炒時蔬

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

Mini French pastries 迷你法式糕點

Blueberry cheese cake 藍莓芝士餅

Mango sago cream 香芒西米露

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

Smoked air-dried ham with
Mesclun, melon and Parmigiano Reggiano cheese

煙燻風乾火腿伴青菜葉、
蜜瓜及陳香巴馬臣芝士

Cream of wild mushroom

野菌忌廉湯

Slow-roasted whole tenderloin of beef with
Fondant potatoes, confit carrot and Bordelaise jus

慢烤原條牛柳
伴燒汁燴薯、油封甘荀配乾葱紅酒燒汁

or 或

Pan-fried groupa fillet with
Zucchini ragout, mussel saffron jus

香煎石斑魚柳
伴香草燴意大利青瓜配青口番紅花汁

Green tea cheesecake with vanilla sauce

綠茶芝士餅配雲呢噠汁

Coffee or tea

咖啡或茶

Pearl

Foie gras terrine with caramelised pineapple,
Mesclun and port wine reduction

鵝肝醬伴焦糖波羅及青菜葉配啖酒汁

Double-boiled chicken consommé with

Black truffle

黑松露菌雞肉清湯

Grilled lamb chop with
Pumpkin risotto, grilled asparagus and

Rosemary jus

扒羊扒伴南瓜意大利燴飯及青蘆筍配迷迭香燒汁

or 或

Baked Boston lobster thermidor with

Grilled Mediterranean vegetables

白汁磨菇焗波士頓龍蝦伴扒地中海野菜

Pistachio chocolate cake with

Strawberry coulis

開心果朱古力餅配士多啤梨汁

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

Chilled seafood 凍海鮮

(Snow crab legs, green mussels, edible crabs 鱈場蟹腳、青口、麵包蟹)

Deluxe meat pate, cold cut and prosciutto ham 精選肉批, 凍肉腸及風乾火腿

Smoked Norwegian salmon 煙燻挪威三文魚

Deluxe sushi and maki rolls 精選壽司及太卷

Japanese cold soba noodles 日式蕎麥冷麵

Slow-cooked salmon with ikura 慢煮三文魚伴三文魚籽

Foie gras terrine with fig jam 鵝肝醬伴無花果醬

Tomato and mozzarella cheese salad with basil oil 番茄水牛芝士沙律配羅勒油

Nicoise salad 尼哥斯沙律

Light curry chicken and pasta salad 淡咖喱雞肉意粉沙律

Deluxe salad bar 精選沙律吧

Mesclun salad with iceberg lettuce, romaine lettuce, sweet corns, tomato, celery, cucumber, carrot, beetroot and chickpeas

田園沙律 (生菜葉、羅馬生菜、甜粟米、番茄、西芹、青瓜、甘筍、紅菜頭、鷹嘴豆)

Selection of salad dressing and condiments 沙律醬汁及配料

Soup 湯類

Sweet corn and crab meat cream soup 粟米蟹肉忌廉湯

Double-boiled chicken and sea whelk soup 螺頭燉老雞湯

Bread roll and butter 麵包伴牛油

Carvery 烤肉類

Roasted rib eye of beef with black pepper jus 烤牛肉肉眼配黑胡椒燒汁

Hot Entrées 熱盤類

Pan-fried fillet of beef with red wine jus 香煎牛柳配紅酒燒汁

Grilled chicken breast stuffed with garlic cream cheese 扒香蒜芝士釀雞胸

Seared seabass with basil butter sauce 香煎海鱸魚配羅勒牛油汁

Deep-fried pork cutlet with cabbage salad 脆炸吉列豬扒伴椰菜絲沙律

Indian lamb curry with rice and green peas 印度羊肉咖喱伴青豆飯

Steamed whole garoupa 清蒸原條石斑

Wok-fried squid with celery 西芹炒鮮魷

Wok-fried broccoli and scallop 西蘭花炒帶子

Cantonese barbecued meat platter 粵式燒味拼盤

Braised e-fu noodles with straw mushroom 乾燒伊府麵

Sautéed seasonal vegetables 清炒時蔬

Desserts 甜品類

Fresh fruit platter 鮮果拼盤

Bread and butter pudding 牛油麵包布甸

Tiramisu 意大利芝士餅

American cheesecake 美國芝士餅

Mini French pastries 迷你法式糕點

Chocolate crème brulee 朱古力焦糖燉蛋

Mango sago cream 香芒西米露

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

Chilled seafood 凍海鮮

(Snow crab legs, green mussels, edible crabs, jade whelks 鱈場蟹腳、青口、麵包蟹、翡翠螺)

Deluxe meatpate, cold cut and prosciutto ham 精選肉批、凍肉腸及風乾火腿

Smoked Norwegian salmon 煙燻挪威三文魚

Deluxe sushi and maki rolls 精選壽司及太卷

Japanese cold soba noodles 日式蕎麥冷麵

Seared Hokkaido scallops with caviar 香煎北海道帆立貝伴魚子醬

Foie gras terrine with fig jam 鵝肝醬伴無花果醬

Thai seafood salad 泰式海鮮沙律

Japanese potato salad with sea urchin 日式薯仔沙律伴海膽

Grilled vegetables salad 扒野菜沙律

Deluxe salad bar 精選沙律吧

Mesclun salad with rocket lettuce, romaine lettuce, sweet corns, tomato, celery, cucumber, carrot, beetroot, chickpeas

田園沙律 (火箭菜、羅馬生菜、甜粟米、番茄、西芹、青瓜、甘筍、紅菜頭、鷹嘴豆)

Selection of salad dressing and condiments 沙律醬汁及配料

Soup 湯類

Lobster bisque 龍蝦忌廉湯

Double-boiled chicken soup with Chinese yam and wolfberries 淮山杞子燉老雞湯

Bread roll and butter 麵包伴牛油

Carvery 烤肉類

Roasted rib eye of beef with black pepper jus 烤牛肉肉眼配黑胡椒燒汁

Hot Entrées 熱盤類

Roasted rack of lamb with black truffle jus 烤焗羊架配黑松露菌燒汁

Slow-roasted US pork loin with mustard jus 慢烤美國豬肉配芥末燒汁

Seared sea bream with saffron cream sauce 香煎海鱸魚配香草牛油汁

Pan-fried fillet of beef with sun-dried tomato and Mozzarella cheese 香煎牛柳配番茄乾及意大利芝士

Indian prawn curry with basmati rice 印度蝦咖喱伴印度飯

Steamed whole garoupa 清蒸原條石斑

Wok-fried chicken with celery, chinese celery and homemade XO chilli sauce XO醬雙芹炒雞柳

Wok-fried broccoli and prawn 西蘭花炒蝦球

Cantonese suckling pig and barbecued meat platter 粵式乳豬燒味拼盤

Fried rice Fujian style 福建炒飯

Sautéed seasonal vegetables 清炒時蔬

Desserts 甜品類

Fresh fruit platter 鮮果拼盤

Baked apple crumble 焗蘋果甘寶

Mocha chocolate cake 咖啡朱古力餅

Strawberry cake 士多啤梨餅

Mini French pastries 迷你法式糕點

Tiramisu 意大利芝士餅

Green tea and red bean cake 紅豆綠茶餅

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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