

—— 2015 ——

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

HKD350 per person

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 on spicy tomato salsa 紐西蘭青口配番茄汁
Mango with crabmeat on cucumber 芒果蟹肉伴青瓜
Grilled shrimp with corn and coriander salsa 扒鮮蝦配粟米沙沙汁
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加

Desserts 甜品類

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

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 with condiments 雜錦壽司
Sea urchin potato salad 日式海膽薯仔沙律

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 seafood egg custard 日式海鮮茶碗蒸

Desserts 甜品類

- Mini chocolate fruit tarts 迷你朱古力果撻
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 seared Cajun spicy scallops,
mango and pomelo segments with
orange dressing
香辣帶子沙律

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
燒西冷牛扒配芥末汁

or 或

Seared sea bass fillet on crushed new potatoes
and mushroom veloute with
toasted pine nuts
香煎鱸魚柳伴燴白菌

Passion fruit brownies with fresh berries
熱情果朱古力果仁餅

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 with condiments 煙魚拼盤
- 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 with bell peppers in mushroom cream sauce 薄雞肉片伴燈籠椒配白菌忌廉汁
- 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 sausage 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
- Roasted spareribs with barbecued 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
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 燒乳羊架配香草汁
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. European-style venue decoration 歐陸式典雅場地佈置	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 "Pretty Woman Professional Bridal Services" 「俏佳人禮服型像工作室」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. 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. 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. Western-style invitation cards (excluding printing) 精美西式請柬 (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, Serrano ham,
mesclun greens and raspberry vinaigrette
西班牙火腿蜜瓜沙律

Chicken consommé flavoured with black truffle
黑松露菌清雞湯

Slow-roasted US beef tenderloin with
fondant potatoes and Bordelaise sauce
燒美國牛柳配紅酒番茜汁

or 或

Pan-fried black cod fillet on
crushed new potatoes, zucchini ragout of
assorted truffle olives,
semi-dried tomatoes and saffron jus
香煎銀鱈魚柳配番紅花汁

Green tea cheesecake with vanilla sauce
綠茶芝士餅配雲呢噠汁

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
鵝肝批配砵酒汁

Wild mushroom cappuccino with
Portobello mushroom
野菌忌廉湯

Roasted US beef tenderloin with
Bourguignon sauce
served with herb potatoes and vegetables
燒美國牛柳配柏根地紅酒汁

or 或

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

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 雜錦煙魚碟伴香草白汁
Assorted sushi and sashimi 雜錦壽司及刺身
Soba noodles with seaweed 日式冷麵伴紫菜
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 燒牛腰脊肉配芥末汁

Hot Entrées 熱盤類

- Grilled beef tenderloin with mustard crust 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 crusted with foie gras 香煎海鱸魚伴鵝肝
Malaysian lamb curry with coconut and cashew nut cream sauce 馬來西亞椰汁咖喱羊肉
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 醬爆西芹炒鮮魷
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, fresh shrimp and jade whelk 鱈場蟹腳、鮮蝦及翡翠螺
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 香草三文魚
Tomatoes and feta cheese salad with broccoli 番茄芝士沙律伴西蘭花
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

Hot Entrées 熱盤類

- Chicken piccata with tomato salsa 薄雞肉片配番茄沙沙汁
Grilled US Kagoshima pork with enoki mushroom and cabbage 日式扒美國黑豚肉伴野菜
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 扒法國鯷魚配番紅花汁
Grilled king prawn skewers with Mediterranean vegetables 扒大蝦串伴雜菜
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. European-style venue decoration 歐陸式典雅場地佈置	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 "Pretty Woman Professional Bridal Services" 「俏佳人禮服型像工作室」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	100 persons or more 供100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. 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. 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. Western-style invitation cards (excluding printing) 精美西式請柬 (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	✓	✓	✓

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

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