



## Western Wedding Buffet Packages 2010

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<b>Buffet Lunch</b> 自助午餐	<b>HK\$320.00</b> per person
<b>Buffet Dinner</b> 自助晚餐	<b>HK\$400.00</b> per person

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With a minimum of 100 persons, we are pleased to offer you an exclusive package which includes the following: 凡預訂婚宴 100 人或以上,均可享有以下免費服務及特別優惠:

- ♥ Unlimited supply of soft drinks, chilled orange juice and local beer for 2 hours during lunch and 3 hours during dinner  
無限量供應啤酒、橙汁及汽水飲品共兩小時(自助午餐)及三小時(自助晚餐)
- ♥ One night accommodation of honeymoon suite with fresh fruit basket  
蜜月套房一晚住宿兼奉送新鮮果籃
- ♥ Buffet breakfast for two at our Salisbury Dining Room  
翌晨於再臨閣餐廳免費享用雙人自助早餐
- ♥ Dummy wedding cake for ceremony and photo shooting  
精緻結婚禮餅模型供切餅儀式及拍照用
- ♥ Complimentary 5 pounds fresh cream fruit cake 奉送五磅鮮果忌廉蛋糕
- ♥ One bottle of sparkling wine for toasting 敬送祝酒香檳一瓶
- ♥ Free corkage for brought-in wine or liquor (one bottle per table)  
自携洋酒/餐酒可免收開瓶費(每席乙瓶)
- ♥ Wedding backdrop with Chinese or English wordings  
奉送禮堂新人 中式/西式 名字牌匾
- ♥ Two complimentary parking spaces 提供主家免費泊車位兩個
- ♥ Complimentary use of television, DVD player and LCD projector  
免費提供電視, DVD 機及液晶體投影機重溫難忘片段
- ♥ A guest signature book 嘉賓題名冊
- ♥ Chair covers 全場華麗椅套
- ♥ Provision of our rooftop / podium garden as a photo shooting venue (subject to availability)  
提供遠眺維港景色之天台花園或平台花園作拍攝婚照場地(視乎當日場地租用情況)
- ♥ 1<sup>st</sup> anniversary dining coupon for two persons at Salisbury Dining Room  
再臨閣結婚週年雙人自助晚餐券乙張
- ♥ Wedding photo package by "Cite Du Louvre" value at \$4,188;  
\$1,000 cash coupon for purchase of wedding / evening gown rental service &  
\$1,200 coupon for "Guest sign-in cloth" sized 18" x 28".  
免費獲贈羅浮宮婚紗影城攝影套餐禮券價值\$4,188, 另加送\$1,000 現金券  
適用於購買/租用婚紗優惠以及贈送題名絲絹價值\$1,200
- ♥ Gift certificate of Sulwhasoo Spa treatments (valued at HK\$2,000)  
免費獲贈"雪花秀 Spa"水療禮券 (價值 HK\$2,000)

### All prices are subject to 10% service charge

For reservation and enquiries, please contact our Banquet and Conference Sales Office at

Tel: (852) 2268 7880-2

E-mail: [fnb@ymcahk.org.hk](mailto:fnb@ymcahk.org.hk)

預定及查詢詳情, 請聯絡宴會營業部. 電話: (852) 2268 7880-2 電子郵箱: [fnb@ymcahk.org.hk](mailto:fnb@ymcahk.org.hk)



## WESTERN WEDDING BUFFET LUNCH MENU

### 湯

羅宋湯  
麵飽籃精選

### 沙律

鮮雜生菜沙律、番茄角  
薯仔沙律、刁草青瓜  
薄荷蘋果沙律  
玉米及腰豆  
雞肉菠蘿沙律  
香草茄醬茄子沙律  
燒牛肉配酸瓜  
沙律調料汁及配料

### 凍盤

鮮蝦及青口  
日本海鮮盤  
吞拿魚、三文魚刺身  
雜錦壽司  
煙三文魚及鮫魚  
自製肉批  
雜錦凍肉

### 切肉車

燒澳洲肉眼扒

### 熱盤

蒸原條東星斑  
咕嚕骨  
燒羊腿伴香草汁  
翡翠珊瑚蚌  
香草炸雞柳  
揚州炒飯  
焗肉醬意大利闊麵  
田園時蔬

### 甜點

蓮子紅豆沙  
黑森林蛋糕  
法式雜餅  
熱帶鮮果盤  
黃梅椰絲餅  
泡夫球朱古力汁  
芒果布甸  
柑肉啫喱凍

### 咖啡或茶

每位港幣\$320.00  
另加一服務費  
(最低人數100位)

### SOUP

Russian Borsch  
Basket of Assorted Breads

### SELECTION OF SALAD

Assorted Lettuce Salad, Tomato Wedge  
Potato Salad, Cucumber with Dill  
Apple with Mint  
Sweet Corn and Kidney Bean  
Chicken and Pineapple  
Egg Plant with Herb Tomato Sauce  
Roasted Beef with Pickle  
Salad Dressings and Condiments

### SELECTION OF COLD ITEMS

Fresh Shrimp and Mussel on ice  
Japanese Seafood Platter  
Tuna and Salmon Sashimi  
Assorted Sushi  
Smoked Salmon and Tangini  
Home-made Pate  
Assorted Cold Cuts

### AT THE CARVING STATION

Roasted Australia Rib Eye of Beef

### SELECTION OF HOT DISHES

Steamed Whole Garoupa  
Sweet and Sour Pork  
Roasted Leg of Lamb with Rosemary Gravy  
Stir-fried Clam Meat with Vegetables  
Deep-fried Chicken Fillet with Herbs  
Fried Rice "Yeung Chow" Style  
Baked Lasagna with Minced Beef  
Garden Vegetables

### FROM THE DESSERT CORNER

Sweetened Red Bean Soup with Lotus Seed  
Black Forest Cake  
Assorted French Pastries  
Tropical Fruit Platter  
Coconut and Apricot Cake  
Profiteroles in Chocolate Sauce  
Mango Pudding  
Mandarin Terrine

### COFFEE OR TEA

HK\$320.00 PER PERSON  
PLUS 10% SERVICE CHARGE  
(Minimum 100 persons)



## WESTERN WEDDING BUFFET DINNER MENU

### 湯

龍蝦魚翅湯  
麵飽籃精選

### 沙律

法國雜錦生菜、番茄角  
薯仔沙律、刁草青瓜  
甘荀絲配提子乾、玉米及腰豆  
雞肉及菠蘿、雜錦海鮮及木瓜  
沙律調料汁及配料

### 凍盤

鮮蝦、青口及松葉蟹腳  
日本海鮮拼盤  
吞拿魚及三文魚刺身  
雜錦壽司  
煙三文魚及鮫魚  
自製肉批  
雜錦凍肉  
巴瑪火腿伴蜜瓜

### 切肉車

燒美國牛肉

### 熱盤

蒸原條東星斑  
燴海鮮配香草忌廉汁  
伊文士牛仔片配蘑菇汁  
燒羊架伴香草汁  
意式豬肉件配番茄醬  
泰式燒雞  
楊州炒飯  
星洲炒米粉  
奶油焗薯片  
蟹肉扒時蔬

### 甜點

蓮子紅豆沙  
芝麻笑口棗  
法式雜餅  
熱帶鮮果盤  
鴛鴦朱古力毛士  
泡夫球朱古力汁  
芒果布甸  
蛋白球配香草汁

### 咖啡或茶

每位港幣\$400.00  
另加一服務費  
(最低人數100位)

### SOUP

Lobster Bisque with Sharks' Fin  
Basket of Assorted Breads

### SELECTION OF SALAD

Assorted French Lettuce, Tomato Wedge  
Potato Salad, Cucumber with Dill  
Shredded Carrot with Raisin, Sweet Corn and Kidney Bean  
Chicken and Pineapple, Seafood and Papaya  
Salad Dressings and Condiments

### SELECTION OF COLD ITEMS

Fresh Shrimp, Mussel and Matsuba Crab Leg  
Japanese Seafood Platter  
Tuna and Salmon Sashimi  
Assorted Sushi  
Smoked Salmon and Tangini  
Home-made Pate  
Assorted Cold Cuts  
Parma Ham and Melon

### AT THE CARVING STATION

Roasted U.S. Prime Rib of Beef

### SELECTION OF HOT DISHES

Steamed Whole Garoupa  
Stewed Assorted Seafood in Tarragon Cream Sauce  
Emince of Veal in Mushroom Sauce  
Roasted Rack of Lamb with Rosemary Gravy  
Pork Piccata with Tomato Concasse  
Roasted Chicken "Thai" Style  
Fried Rice "Yeung Chow" Style  
Fried Vermicelli "Singapore" Style  
"Anna" Potato  
Garden Vegetables with Crabmeat

### FROM THE DESSERT CORNER

Sweetened Red Bean Soup with Lotus Seed  
Deep-fried Burst Sesame Ball  
Assorted French Pastries  
Tropical Fruit Platter  
Dark and White Chocolate Mousse  
Profiteroles in Chocolate Sauce  
Mango Pudding  
Floating Island in Vanilla Sauce

### COFFEE OR TEA

HK\$400.00 PER PERSON  
PLUS 10% SERVICE CHARGE  
(Minimum 100 persons)