

## Elegant Weddings 2021

For life's most important occasion, The Aberdeen Marina Club promises to provide an unparalleled and memorable experience.

### Food & Beverage

- A Choice of Chinese dinner menus from \$13,900 per table of 12 persons
- One bottle of house Champagne for toasting
- Complimentary of a bowl of non-alcoholic fruit punch
- Free corkage for brought-in hard liquor (maximum one bottle per table)
- Complimentary 5-pound Fresh Fruit and Cream Wedding Cake

### Decorations

- Fresh floral centerpiece for each dining table
- Dummy wedding cake for cake cutting ceremony
- Elegant banner
- Complimentary use of chair covers

### Transfer Service

- Round trip transportation by 56-seat coach to and from Admiralty MTR station
- For bookings of 25 tables or above, complimentary transfer by the Club's own charter boat 'Marina Pearl' from Central or Tsim Sha Tsui Public Pier (subject to availability and weather conditions)

### More benefits...

- Complimentary use of LCD projector and DVD player
- Complimentary mahjong facilities with Chinese tea (maximum 8 tables)
- Two complimentary car parking spaces per table for three hours
- An exquisite dinner at one of our signature restaurants on your First Anniversary (for 15 tables or above)

### Optional

- Beverage package at \$2,680 per table with unlimited soft drinks, local beers and fresh orange juice for 4 hours
- Beverage package at \$3,080 per table with unlimited house wines, soft drinks, local beers and fresh orange juice for 5 hours

\*Price is subject to 10% service charge

For further information, please contact the Events sales office on 2814 5442,  
email [events@aberdeenmarinaclub.com](mailto:events@aberdeenmarinaclub.com) or <http://www.aberdeenmarinaclub.com>

## 典雅婚宴 2021

溫馨、浪漫、無可比擬的體驗，盡在深灣遊艇俱樂部

### 飲食安排

- 精選菜譜由港幣\$13,900 起
- 奉送香檳一支
- 奉送雜果賓治(不含酒精)一盤
- 自攜洋酒免收開瓶費(每席乙瓶)
- 奉送五磅結婚蛋糕

### 裝飾擺設

- 席上鮮花擺設
- 華麗結婚蛋糕供拍照用
- 精美結婚橫額
- 精美椅套

### 接送服務

- 五十六座豪華巴士往返金鐘地鐵站一程
- 另二十五席或以上，更可享受深灣明珠號遊艇接送一程。(只限中環或九龍公眾碼頭)  
(需視乎預訂及天氣情況)

### 更多優惠...

- 免費使用投射機及影碟機
- 免費席前麻雀耍樂及香茗招待(最多八枱)
- 每席可享三小時免費泊車(最多兩輛)
- 結婚一週年於本會所餐廳享用雙人晚餐(只適用於十五席或以上)

### 酒水優惠供選擇:

- 四小時特別酒水優惠 (包括汽水, 本地啤酒及新鮮橙汁), 每席港幣\$2,680
- 五小時特別酒水優惠 (包括汽水, 本地啤酒, 紅或白餐酒及新鮮橙汁), 每席港幣\$3,080

\*另收加一服務費

查詢詳情, 請聯絡深灣遊艇俱樂部宴務部, 電話: 2814 5442,  
電郵 [events@aberdeenmarinaclub.com](mailto:events@aberdeenmarinaclub.com) 或瀏覽 <http://www.aberdeenmarinaclub.com>

## Elegant Wedding Chinese Menu I

- 大紅乳豬全體  
Barbecued whole suckling pig  
百花炸釀蟹拑  
Deep fried stuffed crab claws  
醬皇炒帶子蝦球  
Sautéed prawns and scallops with seasonal vegetables in X.O sauce  
蟹肉鮮菇扒西蘭花  
Braised broccoli and straw mushroom with shredded crabmeat sauce  
紅燒瑤柱雞絲燕窩羹  
Braised bird's nest soup with shredded conpoy and chicken  
碧綠南非原隻八頭湯鮑魚  
Braised African eight heads abalone with garden green  
清蒸海星斑  
Steamed whole spotted garoupa  
脆皮炸子雞  
Deep fried crispy farm chicken  
原籠蝦干荷葉飯  
Steamed fried rice with dried shrimp wrapped in a lotus leaf  
and served in a bamboo basket  
鮑汁金菇炆伊麵  
Braised e fu noodles with enoki mushroom in abalone sauce  
雪耳紅棗蓮子茶  
Snow fungus and red dates tea with lotus seeds  
永結同心  
Chinese petits fours

HK\$13,900 per table of 12 persons  
Price is subject to 10% service charge 另收加一服務費

**Due to the seasonality of items on the menu, price is subject to change  
and can only be confirmed one month prior to the function date.**

## Elegant Wedding Chinese Menu II

金陵化皮乳豬全體  
Barbecued whole suckling pig  
黃金焗釀蟹蓋  
Baked stuffed crab shell  
醬皇碧綠蝦球帶子  
Stir fried prawns and scallops with garden greens in X.O sauce  
玉環瑤柱甫  
Braised melon squash stuffed with whole conpoy  
鮮人參鮑魚燉竹絲雞湯  
Ginseng soup double-boiled with abalone and black chicken  
碧綠南非原隻八頭湯鮑伴婆參  
Braised eight heads South Africa abalone with sea cucumber in oyster sauce  
清蒸海星斑  
Steamed whole spotted garoupa  
脆皮龍崗雞  
Crispy fried farm chicken  
錦繡海鮮燴飯  
Braised fried rice with assorted seafood  
上湯水餃生麵  
Noodle with shrimp dumpling in superior broth  
楊枝甘露  
Chilled mango and sago cream with pomelo  
永結同心  
Chinese petits fours

HK\$16,580 per table of 12 persons  
Price is subject to 10% service charge 另收加一服務費

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## Elegant Wedding Chinese Menu III

金陵化皮乳豬全體  
Barbecued whole suckling pig  
黃金焗釀蟹蓋  
Baked stuffed crab shell  
燒雲腿伴油泡帶子  
Sautéed scallops served with sliced Yunnan ham  
瑤柱扒竹筍釀露筍  
Braised asparagus stuffed in bamboo fungus with conpoy sauce  
紅燒蟹黃海皇燕窩羹  
Braised bird's nest soup with assorted seafood and crab roe  
蠔皇南非原隻五頭湯鮑伴鵝掌  
Braised five heads South Africa abalone with goose web in oyster sauce  
清蒸東星斑  
Steamed whole spotted garoupa  
脆皮茶燻雞  
Crispy fried farm chicken with tea flavor  
葡汁焗海皇飯  
Baked fried rice with seafood in Portuguese sauce  
上湯雲吞麵  
Wonton noodle in superior broth  
南北杏燉萬壽果  
Double boiled papaya with almonds  
永結同心  
Chinese petits fours

HK\$21,680 per table of 12 persons  
Price is subject to 10% service charge 另收加一服務費

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## Elegant Wedding Chinese Menu IV

凍原隻南非八頭鮑魚伴海蜇

Chilled eight heads abalone with jelly fish

芝士焗開邊龍蝦

Baked fresh lobster with cheese sauce

紅燒竹筍釀官燕

Braised bird's nest stuffed in bamboo fungus

露筍炒帶子蝦球

Sautéed prawns and scallops with asparagus

古法蒸東星斑

Steamed spotted garoupa in traditional way

金華玉樹雞

Steamed boneless chicken with sliced Yunnan ham and black mushroom

原個南瓜牛油果咖喱蟹肉三文魚飯

Fried rice with diced salmon, avocado and shredded crab meat

served in a whole pumpkin

上湯水餃

Prawn dumplings in superior broth

燕窩雙皮奶

Double boiled fresh milk with bird's nest

永結同心

Chinese petits fours

HK\$26,680 per table of 12 persons

Price is subject to 10% service charge 另收加一服務費

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