

## Special Wedding Dinner Package

菜單適用於 2019 年 9 月 1 日至 2020 年 9 月 30 日舉行之婚宴  
The package is applicable to weddings held from September 1, 2019 to September 30, 2020

### Special Wedding Amenities

- Complimentary 8 dozens of deluxe canapés 免費奉送八打精美席前小食
- Special price at HK\$600 plus 10% service charge per table to upgrade beverage package with house red and white wine for 4 hours 以優惠價港幣\$600 升級四小時無限量精選紅白餐酒供應
- For booking 10 tables or above, complimentary menu tasting for 6 persons in Chinese restaurant (Mondays to Thursdays only) 另十席或以上，可於本會所中餐廳享用六位免費試菜 (只限星期一至四，非公眾假期)

### Food & Beverage

- One bottle of house Champagne for toasting 奉送香檳一支
- Complimentary welcome Fruit Punch bowl (non-alcoholic) 奉送雜果賓治(不含酒精)一盤
- Complimentary 5 Lbs. fresh fruit cream wedding cake 奉送五磅結婚蛋糕
- Free corkage for brought-in hard liquor (maximum one bottle per table) 自攜洋酒免收開瓶費 (每席乙瓶)

### Decorations

- Fresh floral centerpiece for each dining table 席上鮮花擺設
- Dummy wedding cake for cake cutting ceremony 華麗結婚蛋糕供拍照用
- Elegant banner 精美結婚橫額
- Complimentary use of elegant table cloth and chair covers 精美枱布椅套

### Transfer Service

- Round trip transportation by a 56-seater coach to and from Admiralty MTR station 五十六座位豪華巴士往返金鐘地鐵站一程
- 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) 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)

### More benefits...

- Complimentary usage of Marina Suite for wedding ceremony 免費享用海翔廳舉行證婚儀式
- Complimentary mahjong facilities with Chinese tea (maximum 8 tables) 免費席前麻雀耍樂及香茗招待(最多八枱)
- Two complimentary car parking per table for three hours 每席可享三小時免費泊車(最多兩輛)
- Complimentary use of LCD projectors and screens 免費使用投射機及屏幕
- An exquisite dinner at one of our signature restaurants on your 1<sup>st</sup> Anniversary (for 15 tables or above) 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)

詳情請向深灣遊艇俱樂部宴務部查詢，電話：2814 5442

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

## Special Wedding Dinner Menu I

大紅乳豬全體
Barbecued whole suckling pig
黃金焗釀蟹蓋
Baked stuffed crab shell with cheese sauce
芹香彩鳳蝦仁
Sautéed fresh shrimp and chicken fillet with Chinese celery
瑤柱鮮菇扒翡翠
Braised garden green and straw mushroom with conpoy sauce
紅燒瑤柱雞茸燕窩羹
Braised bird's nest soup with shredded conpoy and minced chicken
碧綠南非原隻八頭湯鮑魚
Braised African eight heads abalone with vegetables
清蒸沙巴龍躉
Steamed whole Sabah estuary garoupa
當紅炸子雞
Crispy fried farm chicken
飄香荷葉飯
Steamed fried rice wrapped in a lotus leaf
鮑汁金菇炆伊麵
Braised e-fu noodles with enoki mushrooms and abalone sauce
百年好合
Sweetened red bean cream with lotus seeds
永結同心
Chinese petits fours

	星期一至星期五 (公眾假期除外) Mondays to Fridays (except Public Holidays)	星期六至星期日及公眾假期 Saturdays, Sundays and Public Holidays
Now to December, 2019	每席港幣 HK\$12,088 per table	每席港幣 HK\$13,688 per table
January to September, 2020	每席港幣 HK\$13,088 per table	每席港幣 HK\$14,688 per table

以上菜單已包括四小時無限量飲品供應(汽水,本地啤酒及新鮮橙汁)。

The above menu includes unlimited pouring of soft drinks, fresh orange juice and local beer for 4 hours

套餐價錢以每席十二位為準及另收加一服務費

Package charged at 12 persons per table and price is subject to 10% service charge

## Special Wedding Dinner Menu II

大紅乳豬全體
Barbecued whole suckling pig
百花炸釀蟹柑
Deep fried stuffed crab claws
醬皇炒帶子蝦仁
Sautéed prawns and scallops with seasonal vegetables in X.O sauce
玉環瑤柱甫
Braised whole conpoy stuffed in a melon squash
松茸菜膽螺頭炖竹絲雞湯
Double boiled black chicken soup with sea whelk and Matsutake mushroom and brassica
碧綠南非原隻八頭湯鮑魚
Braised African eight heads abalone with vegetables
清蒸海星斑
Steamed whole spotted groupa
當紅炸子雞
Crispy fried farm chicken
鱈魚雞粒撈飯
Braised fried rice with diced chicken and dried octopus
鮑汁金菇炆伊麵
Braised e-fu noodles with enoki mushrooms and abalone sauce
八寶蓮子茶
Double boiled red dates with dried longan
永結同心
Chinese petits fours

	星期一至星期五 (公眾假期除外) Mondays to Fridays (except Public Holidays)	星期六至星期日及公眾假期 Saturdays, Sundays and Public Holidays
Now to December, 2019	每席港幣 HK\$13,688 per table	每席港幣 HK\$15,488 per table
January to September, 2020	每席港幣 HK\$14,688 per table	每席港幣 HK\$16,688 per table

以上菜單已包括四小時無限量飲品供應(汽水,本地啤酒及新鮮橙汁)。

The above menu includes unlimited pouring of soft drinks, fresh orange juice and local beer for 4 hours

套餐價錢以每席十二位為準及另收加一服務費

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