

Glamour Weekday Wedding Dinner Package 2025

Valid from Mondays to Fridays (except for festive dates and public holidays)

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

Food & Beverage

- A special Chinese dinner menus from HK\$15,388 per table of 10 – 12 persons
精選中餐菜譜每席港幣\$15,388 起
- Unlimited serving of soft drinks, house beer and fresh orange juice for three hours
三小時無限量供應汽水，啤酒及鮮橙汁
- One bottle of house Champagne for toasting 香檳一瓶供祝酒用
- One bowl of welcome fruit punch (non-alcoholic) 雜果賓治(不含酒精)一盤
- A 5-lb fresh fruit cream cake 五磅鮮果忌廉蛋糕
- Corkage waived for self-brought wines and hard liquor (maximum one bottle per table) 免收自備餐酒及洋酒開瓶費(每席乙瓶)
- For bookings of 10 tables or above, 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)

Decorations

- Fresh floral centerpiece for each dining table 每席鮮花擺設
- Elegant dummy wedding cake for cake-cutting ceremony 華麗結婚蛋糕供拍照用
- Your choice of an extensive collection of table linens and seat covers 每席均提供多種檯布及椅套以供選擇

Transfer Service

- Round trip transportation by a 60-seater coach to and from Admiralty MTR station
六十座位豪華巴士往返金鐘地鐵站一程

More benefits...

- Usage of Marina Suite for wedding ceremony 免費享用海翔廳舉行證婚儀式
- Use of the club's audio-visual equipment 使用會所提供的視聽器材
- Mahjong facilities with Chinese tea (maximum 8 tables) 免費席前麻雀耍樂及中式香茗招待(最多八枱)
- Three hours parking for two cars per table 三小時免費泊車(每席最多兩輛)
- For bookings of 15 tables or above, an exquisite dinner at one of our signature restaurants on your 1st Anniversary 另十五席或以上，結婚一週年於會所餐廳享用雙人晚餐

* Price is subject to 10% service charge 以上價格須另收加一服務費

For enquiries and reservations, please contact the Events Sales team at
(852) 2814 5442, email to events@aberdeenmarinaclub.com
如有任何查詢或預訂，請與深灣遊艇俱樂部宴會及會議營業部聯絡
電話: (852) 2814 5442 電郵 events@aberdeenmarinaclub.com



Weekday Wedding Menu I

Monday through Friday (except for festive dates and public holidays) available until December 2025

大紅乳豬全體
Barbecued whole suckling pig
百花炸釀蟹拑
Deep fried stuffed crab claws
芹香帶子蝦仁
Sautéed shrimp and scallops with Chinese celery
瑤柱扒鮮菇西蘭花
Sautéed mushroom and broccoli with conpoy sauce
繡球菌文仙果螺頭燉雞湯
Double boiled chicken soup with sea whelk, Sparassis crispa and dried fig
碧綠原隻南非六頭湯鮑
Braised six heads South Africa abalone with garden green
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
瑤柱金菇炆伊麵
Braised e-fu noodles with shredded conpoy and enoki mushrooms
百年好合
Sweetened red bean cream with lotus seeds
永結同心
Chinese petits fours

HK\$15,388 per table of 12 persons
inclusive of unlimited soft drinks, house beer and fresh orange juice for 3 hours
每席\$15,388 (供十二位專用)
包括三小時無限量飲品供應(汽水,啤酒及新鮮橙汁)。

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

Please share your allergies and dietary requirements if any with our team.
如有任何食物敏感或需要特別膳食安排,請向服務員提供相關資料。



Weekday Wedding Menu II

Monday through Friday (except for festive dates and public holidays) available until December 2025

大紅乳豬全體
Barbecued whole suckling pig
焗釀鮮蟹蓋
Baked stuffed crab shell
XO 醬皇蝦球桂花蚌
Sautéed prawns and Osmanthus clams in X.O chili sauce
瑤柱扒鮮菇西蘭花
Sautéed mushroom and broccoli with conpoy sauce
紅燒蟹肉竹筍燕窩羹
Braised bird's nest soup with shredded crabmeat and bamboo fungus
碧綠南非原隻六頭湯鮑魚
Braised six heads South Africa abalone with garden green
清蒸海星斑
Steamed whole spotted groupa
吊燒南乳雞
Crispy fried farm chicken with preserved taro paste
雙籽海鮮炒飯
Seafood fried rice, mullet roe and crab roe
上湯煎粉果
Pan fried shrimp dumplings served with superior broth
楊枝甘露
Chilled mango and sago cream with pomelo
永結同心
Chinese petits fours

HK\$18,088 per table of 12 persons
inclusive of unlimited soft drinks, house beer and fresh orange juice for 3 hours
每席\$18,088 (供十二位專用)
包括三小時無限量飲品供應(汽水,啤酒及新鮮橙汁)。

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

Please share your allergies and dietary requirements if any with our team.
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