

# Portside Wedding Lunch 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.

深情婚禮  
溫馨浪漫、無可比擬的體驗，盡在深灣遊艇俱樂部

## Privileges include:

- Wedding ceremony and lunch at the stylish, unique Portside from 10am to 3pm
- Fabulous buffet lunch menu at HK\$920 per person
- Unlimited serving of soft drinks, house beer and fresh orange juice for three hours
- One bottle of house Champagne for toasting
- Elegant dummy wedding cake for cake-cutting ceremony
- Three hours parking for two cars per 12 guests
- Fresh floral centerpiece for each dining table
- Corkage waived for self-brought wines and hard liquor

## 專享禮遇

- 於浪漫池畔 Portside 舉行結婚典禮及午宴(上午十時至下午三時)
- 精選菜譜每位港幣 920 元
- 三小時無限量供應汽水，啤酒及鮮橙汁
- 香檳一瓶供祝酒用
- 華麗結婚蛋糕供拍照用
- 三小時免費泊車(每 12 位賓客兩輛)
- 每席鮮花擺設
- 免收自備餐酒及洋酒開瓶費

\* 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](mailto: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](mailto:events@aberdeenmarinaclub.com)

## Portside Wedding Buffet Lunch

# Thai items (V) Vegetarian items \*Chinese items

HK\$920 per person

### Soup

Roasted Sweet Corn Soup with Crab Meat 燒蟹肉粟米湯

Freshly Baked House Breads & Rolls, Butter & Olive Oil 新鮮麵包及麵包卷，牛油及橄欖油

### Cold Appetizers & Salad

(V) Aqua Greens Salad Bar 水耕蔬菜沙律吧

Green Butter lettuce, Red Butter lettuce, Red Coral leave 綠牛油生菜，紅牛油生菜，紅珊瑚菜

Cherry Tomato, Cucumber, Carrot, Sweetcorn, Sunflower Seeds, Pumpkin Seeds

車厘茄，青瓜，甘筍，粟米，葵花子，南瓜子

Italian Cold Cuts 意式凍肉拼盤

Norwegian Smoked Salmon 挪威煙三文魚

#Thai Mango Salad 泰式芒果沙律

\*(V) Sweet & Sour gluten, Satay gluten 甜酸齋，沙爹齋

\*(V) Marinated cucumber and fungus 拍青瓜雲耳

### Sushi & Sashimi

Maki & Nigiri Sushi Selection 壽司卷和握壽司精選

Salmon & Tuna sashimi 三文魚及吞拿魚刺身

### Carving 銀車烤肉

Herbs Roasted Suckling Pig 西式香草烤乳豬

### Main course

Pan fried Miso Salmon Fillet 麵豉醬三文魚

\*Sichuan style fried Shrimp and Celery 四川西芹蝦仁

(V) #Thai Red Curry Vegetables with Steamed Rice 泰式紅咖喱什菜配白飯

Slow cook Beef Cheek with Red Wine Sauce 紅酒慢煮牛面頰

\*Soya sauce Chicken 玫瑰豉油雞

\*Barbecued Pork 蜜汁叉燒

\*Yeung Chow Fried Rice 揚州炒飯

## Desserts 甜品

Mango Cheesecake 芒果芝士餅

\*Chill Papaya with snow fungus soup 凍木瓜燉雪耳

Apricot Crumble 黃梅甘寶

Crème Brûlée 法式焦糖燉蛋

\*Egg Tart 蛋撻

Chocolate Truffle Cake 軟心朱古力蛋糕

\*Chinese Petits Fours 美點雙輝

Freshly brewed coffee or tea 鮮磨咖啡或茶

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