

Portside 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.

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 dinner at the stylish, unique Portside from 5:00pm onwards
- Fabulous buffet dinner menu at HK\$1,150 per person
- Unlimited serving of soft drinks, house beer and fresh orange juice for three hours
- A 5-lb fresh fruit cream cake
- 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 舉行結婚典禮及晚宴(下午五時開始)
- 精選菜譜每位港幣 1,150 元
- 三小時無限量供應汽水，啤酒及鮮橙汁
- 五磅鮮果忌廉蛋糕
- 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
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

Portside Wedding Buffet Dinner

#Thai items (V) Vegetarian items *Chinese items

HK\$1,150 per person

Soup

*Braised seafood broth with shredded conpoy and bamboo fungus 瑤柱竹笙海皇羹

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

Thinly sliced prosciutto ham 意式風乾火腿

Marinated Norwegian Salmon 香草醃三文魚

#Thai pomelo salad 泰式甜柚肉沙律

*(V) Marinated Okra with sesame dressing 麻醬秋葵

* Sichuan style fish cake 川辣魚片頭

Seafood

Poached Shrimp & Black Mussels on Ice 冰鎮蝦，青口

Sushi & Sashimi

Salmon and Tuna sashimi 三文魚，吞拿魚刺身

Salmon, Tuna, Octopus, Squid, Egg, Eel sushi 三文魚，吞拿魚，八爪魚，魷魚，玉子，鰻魚壽司

Carving

Slow Roasted Grain Fed Australian Sirloin, Red Wine Jus & Pepper Cream

慢烤穀飼澳洲西冷，紅酒汁及黑椒忌廉汁

Main course

- *Steamed Sabah garoupa 清蒸沙巴龍躉斑
- * Braised Sea cucumber with scallion, shrimp roe and vegetables 蔥燒蝦子海參扒時蔬
- Roasted spring chicken with mash potato 香草燒春雞伴薯茸
- India chicken curry with nann bread 印度雞咖喱配印度薄餅
- *Crispy shrimps and Cuttle fish 油泡蝦仁花枝片
- (V) *Braised e-fu noodles with enoki mushroom 金菇炆伊麵
- *Fried rice with dried Shrimp & shredded Conpoy wrapped in a Lotus Leaf 荷葉飯

Desserts

- Bread and butter pudding 麵包牛油布甸
- *Glutinous rice ball with sesame 糯米糍
- Chocolate mud cake 朱古力餅
- *Chinese petits fours 美點雙輝
- Tiramisu in bowl 意大利芝士餅
- Fresh fruit platter 鮮果併盤
- Assorted Macaroon 雜錦馬卡龍
- *Sweetened red bean cream with lotus seeds 百年好合
- Blueberry cheesecake 藍啤梨芝士餅

Freshly brewed coffee or tea 鮮磨咖啡或茶

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