

Wedding Lunch Package 2025

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 romantic Ballroom from 10am to 3pm
- Choice of western menus from HK\$1,100 per person, Chinese menus from HK\$14,388 per table
- 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

- 於浪漫宴會廳舉行結婚典禮及午宴(上午十時至下午三時)
- 精選西餐菜譜每位港幣 1,100 起，精選中餐菜譜每席港幣 14,388 起
- 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

*Function venue subject to availability 宴會場地須視乎實際情況而定
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

Wedding Set Lunch – Menu I

HK\$1,100 per person

(include free flow of soft drinks, fresh orange juice and house beers for 3 hours)

Oak Smoked Salmon, Crab Salad 煙燻三文魚，蟹肉沙律
Baby Cucumber, Yuzu & Avocado 小黃瓜，柚子及牛油果

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Roasted Beef Sirloin & Braised Cheek 香烤西冷及紅燒牛臉頰  
Crispy Potato Pave, Asparagus, Wild Mushroom & Maderia Jus  
香脆馬鈴薯千層，蘆筍，野菌，馬德拉紅酒燒汁

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Strawberry Sakura Trifle 櫻花草莓乳脂杯
Strawberry Compote, Custard Cream, Sakura Cream 草莓醬，卡士達奶油，櫻花奶油

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Freshly brewed coffee or tea 咖啡或茶  
Petits fours 精美甜點

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。

## Wedding Set Lunch – Menu II

HK\$1,250 per person

(include free flow of soft drinks, fresh orange juice and house beers for 3 hours)

Dou of Foie Gras 鴨肝二重奏

Duck Liver Mousse & Seared 鴨肝慕斯，香煎鴨肝

Pistachio Crumble, Burnt Fig, Port Jelly 開心果脆脆，燒無花果，砵酒啫喱

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Shio Koji Marinated Toothfish 鹽麴牙魚

Seasonal Greens, Nori & Sesame Cracker, Sake Butter Sauce

翠綠時蔬，海苔芝麻薄，清酒牛油汁

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Raspberry Rose Mousse, Strawberry Coulis, Fresh Strawberry

紅桑子玫瑰慕斯，草莓汁，新鮮草莓

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Freshly brewed coffee or tea 咖啡或茶

Petits fours 精美甜點

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。

Wedding Buffet Lunch

Thai items V Vegetarian items *Chinese items

HK\$1,100 per person (minimum 60 persons)

Soup 湯

New England clam chowder salt crackers 新英倫周打蜆湯

Appetizers & salad 頭盤及沙律

Selection of sushi and condiments 壽司拼盤

Sashimi of salmon & tuna 三文魚及吞拿魚刺身

Norwegian smoked salmon 挪威煙三文魚

Waldorf smoked chicken salad 華都夫煙雞沙律

Caesar salad 凱撒沙律

V Mixed mushroom salad herbs & balsamic glaze 什菌沙律配黑醋汁

V Oven dried tomato & mozzarella pizziola salad capers & black olive 蕃茄芝士沙律

V Green Salad 田園青沙律

Served with a selection of dressings and condiments 配沙律醬及配料

Breads 麵包

Assorted home-made breads and rolls with butter 各式餐包

Carving 銀車烤肉

Roasted Australian ribeye beef 燒澳洲肉眼

Wedding Buffet Lunch (Cont.)

Thai items V Vegetarian items *Chinese items

HK\$1,100 per person (minimum 60 persons)

Main course 熱盤

Roasted spring chicken lemon, garlic and fried potatoes 燒春雞伴蒜香新薯

Pan fried garoupa lemon caper butter and croutons 法式煎石斑柳

*Wok fried beef with pumpkin 南瓜炒牛肉

VThai vegetable red curry 泰式紅咖喱雜菜配絲苗白飯

* VBraised E-fu noodles with mushrooms 瑤柱金菇伊麵

* Barbecued pork and soya sauce chicken 叉燒, 油雞

* VBraised garden greens with straw mushroom 草菇扒時蔬

Desserts 甜品

Mango cheese cake 芒果芝士餅

Opera cake 法式咖啡蛋糕

Apricot crumble 黃梅甘寶

Chocolate crème brûlée 法式巧克力焦糖燉蛋

Fresh fruit tart 鮮果撻

Lychee and raspberry shot 荔枝紅桑子杯

Freshly brewed coffee or tea 鮮磨咖啡或茶

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.**



Wedding Chinese Lunch Menu I

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

繡球菌文仙果螺頭燉雞湯

Double boiled chicken soup with sea whelk, Sparassis crispa and dried fig

碧綠南非原隻六頭湯鮑魚伴天白菇

Braised six heads South Africa abalone with black mushroom and 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\$14,388 per table of 12 persons

inclusive of unlimited soft drinks, house beer and fresh orange juice for 3 hours

每席\$14,388 (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



Wedding Chinese Lunch Menu II

available until December 2025

大紅乳豬全體

Barbecued whole suckling pig

焗釀鮮蟹蓋

Baked stuffed crab shell

松茸竹筍海皇燕窩羹

Braised bird's nest soup with Matsutake mushroom, bamboo fungus and assorted seafood

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 garupa

吊燒南乳雞

Crispy fried farm chicken with preserved taro paste

瑤柱蛋白炒飯

Fried rice with shredded conpoy and egg white

上湯水餃生麵

Egg 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\$16,688 per table of 12 persons

inclusive of unlimited soft drinks, house beer and fresh orange juice for 3 hours

每席\$16,688 (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