

DINNER BANQUET PACKAGE 晚宴套餐

Disney's Fairy Tale Weddings Dinner Banquet Package

- Chinese or Western set menu or Western buffet
- # A selection of Disney-themed décor and fresh floral centerpieces
- Professional audio and visual equipment* with lighting support and Disney background music arrangement
- One-night accommodation in a Kingdom Suite at Hong Kong Disneyland Hotel with in-room honeymoon breakfast
- Disney's Fairy Tale Weddings keepsakes for bride and groom
- Personalized Disney's Fairy Tale Weddings Certificate
- 5-tier Disney's Fairy Tale Weddings mock cake for cake-cutting ceremony and photography
- Disney-themed fresh wedding cake served during pre-dinner cocktails
- Disney's Fairy Tale Weddings premium for banquet Guests
- 2 bottles of champagne for toasting
- On-site personal Wedding Specialist to coordinate every detail on your big day
- A dedicated in-house Bridal Assistant
- Pocket-size location map for banquet Guests
- Save the Date e-card to banquet Guests

Setting Options

Ballroom	# A selection of Disney-themed décor and fresh floral centerpieces	Ballroom Facilities
Sleeping Beauty Ballroom	"Mickey & Minnie" Theme or "Cinderella" Theme	24'W x 12'D Stage 7.5'H x 10'W Screen
Cinderella Ballroom (1+6+7+8) OR Cinderella Ballroom	"Mickey & Minnie" Theme or "Cinderella" Theme	24'W x 12'D Stage 9'H x 12'W Screen
	"Royal Wedding" Theme	24'W x 12'D Stage 8'H x 14'W Screen
	"A Touch of Fantasy" Theme	36'W x 12'D Stage 10'H x 36'W LED Wall

* Rental fee of LED Wall would apply except "A Touch of Fantasy" Theme.
The above package is valid for wedding events taking place on or before September 30, 2018.
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迪士尼童話婚禮 晚宴套餐

- 中式或西式晚餐或自助晚餐
- # 迪士尼主題場地佈置及特色鮮花擺設
- 專業音響、影視器材*、燈光器材及迪士尼背景音樂
- 雙人入住香港迪士尼樂園酒店國賓套房一晚，並於婚宴翌日於房間享用特色蜜月早餐
- 迪士尼童話婚禮新人禮物
- 特製迪士尼童話婚禮證書
- 迪士尼童話婚禮5層蛋糕，供切餅儀式及拍照使用
- 迪士尼特色結婚蛋糕，供婚宴前享用
- 迪士尼童話婚禮回禮禮物
- 香檳2瓶，供新人祝酒儀式之用
- 會場婚禮統籌專家，於婚禮當天妥善安排各項細節
- 新娘專屬助手，專責於婚禮當天協助新娘
- 為賓客提供簡便婚宴場地位置地圖
- Save the Date 電子婚禮邀請卡

場地細節及選項

宴會廳	# 迪士尼主題場地佈置及特色鮮花擺設選項	宴會廳設備
睡公主宴會廳	「米奇與米妮」主題或「仙履奇緣」主題	24'W x 12'D 舞台 7.5'H x 10'W 投射屏幕
仙杜瑞拉宴會廳 (1+6+7+8) 或 仙杜瑞拉宴會廳	「米奇與米妮」主題或「仙履奇緣」主題	24'W x 12'D 舞台 9'H x 12'W 投射屏幕
	「皇室盛宴」主題	24'W x 12'D 舞台 8'H x 14'W 投射屏幕
	「瑰麗戀曲」主題	36'W x 12'D 舞台 10'H x 36'W 電子顯示屏幕

* 除「瑰麗戀曲」主題晚宴外，使用電子顯示屏幕需另外收費。
以上套餐適用於2018年9月30日或之前舉辦之婚宴。
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Disney Specials A Selection of Elegant Additions

- Exclusive Disney's Fairy Tale Weddings photography packages at Hong Kong Disneyland Park, Hong Kong Disneyland Hotel or Disney's Hollywood Hotel
- Your first dance choreographed by a Disney Professional
- State-of-the-art Disney cake projection mapping
- Disney Characters greeting and private performances by spectacular Disney cast members
- Disney's Grand Steward to make all the important announcements
- Live music from professional musicians, with your choice of a jazz quartet, violinist and pianist, or singer and guitarist.
- Gobo light projection of your names
- A variety of cocktail canapés served before dinner
- Disney-themed dessert items
- Customized fresh floral decorations
- Limousine service
- Disney's Fairy Tale Weddings premiums
- Hotel accommodation and theme park tickets

The above items are subject to additional charges.

迪士尼奇妙魅力 娛樂及禮賓自選服務

- 於香港迪士尼樂園、香港迪士尼樂園酒店或迪士尼好萊塢酒店獨家取景，拍攝迪士尼童話結婚照
- 迪士尼專業編舞師特別編排「第一支舞」
- 迪士尼童話婚禮立體投影蛋糕
- 迪士尼朋友到賀，並由迪士尼專業演藝人員送上特色娛樂節目助興
- 迪士尼禮賓司專責宣佈婚禮每個重要時刻
- 現場樂隊演奏及演唱，可選爵士四重奏、小提琴及鋼琴合奏，或歌手演唱及結他演奏
- 新人名字燈光投影
- 各款餐前雞尾酒小點
- 迪士尼特色精緻甜點
- 度身設計鮮花擺設
- 豪華專車接送服務
- 迪士尼童話婚禮回禮禮物
- 酒店住宿及樂園門票

以上項目需額外收費

Dinner Banquet Beverage Options

Beverage Options	3 Hours	5 Hours
Unlimited serving of orange juice, soft drinks, mineral water and local beer	HK\$2,588 per table of 12 persons	HK\$3,088 per table of 12 persons
Unlimited serving of orange juice, soft drinks, mineral water, local beer, house red and white wines	HK\$3,088 per table of 12 persons	HK\$3,588 per table of 12 persons

晚宴餐飲套餐

餐飲選項	3小時	5小時
無限供應飲品， 包括橙汁、汽水、礦泉水 及本地啤酒	每席港幣\$2,588 (供12位賓客)	每席港幣\$3,088 (供12位賓客)
無限供應飲品， 包括橙汁、汽水、礦泉水、 本地啤酒及紅白餐酒	每席港幣\$3,088 (供12位賓客)	每席港幣\$3,588 (供12位賓客)

Chinese Dinner Banquet 中式晚宴

MENU I 菜譜一

鴻運乳豬全體
Roasted Whole Suckling Pig

蹄香百花炸蟹鉗
Deep-fried Crab Claw coated with Water Chestnut
and Shrimp Paste

鮮蘆筍炒帶子
Stir-fried Scallop and Asparagus

金錢扣多子柱脯盅
Stewed Whole Conpoy, Black Mushroom
and Garlic in Oyster Sauce

米奇冬瑤海螺燉雞
Double-boiled Chicken Soup with Winter Melon,
Conpoy and Sea Whelk

生扣鵝掌鮑脯
Braised Abalone and Goose Web
with Seasonal Vegetable

清蒸大海東星斑
Steamed Fresh Eastern Spotted Garoupa

芝麻鹽焗雞
Baked Whole Chicken with Sesame

金瑤海鮮炒飯
Fried Rice with Conpoy and Seafood

上湯水餃伊麵
E-Fu Noodle with Shrimp Dumpling
in Supreme Broth

特色甜品碟：
楊枝甘露 / 米奇咖啡凍糕
Dessert Delights:
Chilled Sago Cream with Mango and Pomelo /
Chilled Mickey's Coffee Jelly



每席港幣 HK\$15,588 per table
每席供12位用 12 persons per table

MENU II 菜譜二

鴻運乳豬全體
Roasted Whole Suckling Pig

黑松露蘑菇焗蟹蓋
Baked Crab Shell stuffed with Black Truffle,
Mushroom and Crabmeat

甜豆舞茸炒龍蝦球
Sautéed Lobster with Sweet Bean
and Maitake Mushroom

珊瑚竹笙蘆筍
Braised Crabmeat with Crab Roe
on Asparagus and Bamboo Pith

爵士花膠元貝燉海螺
Double-boiled Whole Conpoy and Sea Whelk Soup
with Honey Dew Melon and Fish Maw

翡翠蠔皇六頭鮑魚
Braised Whole Abalone (6 Heads)
with Seasonal Vegetable in Oyster Sauce

清蒸大海東星斑
Steamed Fresh Eastern Spotted Garoupa

仔寶脆皮燒雞
Roasted Chicken served with
Crispy Yunnan Ham and Roasted Walnut

龍仔富豪三色飯
Fried Rice Trio with Yunnan Ham, Lobster,
Scallop and Roasted Duck

鮮茄濃湯炸鮮蝦粉果
Deep-fried Shrimp Dumpling
in Tomato Supreme Broth

特色甜品碟：
芒果布甸 / 意大利芝士蛋糕 / 笑口棗
Dessert Delights:
Mango Pudding / Tiramisu / Sesame Balls



每席港幣 HK\$21,888 per table
每席供12位用 12 persons per table

Western Dinner Banquet 西式晚宴

MENU I 菜譜一

香煎帶子卷配黑松露及蘆筍沙律
Seared Scallop Roll
with Black Truffle and Asparagus Salad

白甘笋忌廉湯配西班牙火腿脆片
Cream of Parsnip with Serrano Ham and Chips

烤意式蟹肉卷及慢煮三文魚柳配
雲呢拿泡沫伴青豆蓉及蔬菜
Baked Crabmeat Cannelloni and Slow Cooked
Salmon Fillet with Vanilla Foam
served with Green Pea Puree and Baby Vegetable

或 OR

慢烤美國牛腩及燒牛肩膀牛排配
馬爹利酒黑松露汁伴烤薯及時蔬
Slow Cooked U.S. Beef Brisket
and Oven Grilled Flat Iron Steak
served with Roasted Vitelotte Potatoes,
Spring Vegetable with Madeira Truffle Sauce

心形芒果朱古力慕斯蛋糕
Heart Shaped Mango and Chocolate Mousse Cake

咖啡或紅茶
Coffee or Tea

什錦朱古力及法式杏仁餅
Assorted Pralines and Macaroons



每位港幣 HK\$1,299 per person

MENU II 菜譜二

煙三文魚配黑魚子醬小班戟及尼哥斯沙律
Smoked Salmon Sphere
filled with Caviar Blinis with Nicoise Salad

水煮蛋菠菜配荷蘭汁及烤焗蟹餅
Poached Egg Hollandaise on Baby Spinach
and Oven Baked Crabmeat Timbale

法式海鮮濃湯
Bouillabaisse

烤西班牙豬柳及香煎龍蝦伴意式蘑菇餛飩及蔬菜
配加華度酒蘋果醬汁及松露泡沫

Grilled Iberico Pork Tenderloin and Seared Lobster
with Wild Mushroom Ravioli
served with Baby Vegetable,
Calvados Apple Sauce and Truffle Foam

或 OR

慢烤美國牛腩肉及荷蘭小牛排配紅酒汁
伴忌廉焗薯及時蔬

Slow Roasted U.S. Beef Short Rib
and Dutch Baby Rack of Veal with Pinot Noir Jus,
Potatoes Dauphinoise and Seasonal Vegetable

士多啤梨慕斯蛋糕
Strawberry Mousse Cake

咖啡或紅茶
Coffee or Tea

什錦朱古力及法式杏仁餅
Assorted Pralines and Macaroons



每位港幣 HK\$1,799 per person

Chinese Dinner Banquet (Menu I) Enhancement Options 中式晚宴 (菜譜一) 額外選項

蹄香百花炸蟹鉗
Deep-fried Crab Claw
coated with
Water Chestnut
and Shrimp Paste

額外選擇 Alternative Selections:

金絲炸百花蝦
Deep-fried Shrimp coated with Shrimp Paste

甜桃炸日本帆立貝(柚子蜜汁)
Deep-fried Hokkaido Scallop and Walnut
served with Pomelo Honey Dressing

百合蘭度蝦球
Stir-fried Prawn with Lily Bulb and Kale

芝麻蝦拼黃金蝦
Duo of Deep-fried Sesame Shrimp and Salted Egg Yolk Prawn

炸釀南瓜蟹蓋
Baked Tasmanian Crab Shell Pumpkin Au Gratin
每席額外港幣\$150 (供12位用) ; 另設加一服務費
Add HK\$150 plus 10% service charge per table of 12 persons

鮮蘆筍炒帶子
Stir-fried Scallop and
Asparagus

額外選擇 Alternative Selections:

富貴火腿翡翠蝦球
Stir-fried Prawn with Deep-fried Yunnan Ham and Vegetable

燒汁北海道帶子西蘭花
Sautéed Hokkaido Scallop with Broccoli in Yaki Sauce

X.O.醬珊瑚蚌帶子
Wok-fried Scallop with Coral Clam in Homemade X.O. Chili Sauce

多籽蟹肉扒蘆筍
Braised Crabmeat with Crab Roe topped on Asparagus

黑松露西蘭花帶子
Stir-fried Scallop and Broccoli with Black Truffle
每席額外港幣\$150 (供12位用) ; 另設加一服務費
Add HK\$150 plus 10% service charge per table of 12 persons

蟹黃扒鮮蘆筍
Stir-fried Asparagus with Crab Roe Cream
每席額外港幣\$300 (供12位用) ; 另設加一服務費
Add HK\$300 plus 10% service charge per table of 12 persons

Chinese Dinner Banquet (Menu I) Enhancement Options 中式晚宴 (菜譜一) 額外選項

金錢扣多子柱肺盅
Stewed Whole Conpoy,
Black Mushroom and
Garlic in Oyster Sauce

額外選擇 Alternative Selections:

瑤柱玉環釀北菇
Steamed Minced Shrimp and Pork stuffed in Marrow Ring
topped with Black Mushroom Conpoy Sauce

多子扣玉環柱肺
Steamed Whole Conpoy in Marrow Ring and Garlic with Vegetable

發財多子瑤柱肺
Steamed Whole Conpoy and Black Moss and Garlic with Vegetable
每席額外港幣\$500 (供12位用) ; 另設加一服務費
Add HK\$500 plus 10% service charge per table of 12 persons

蘆筍百合龍蝦球
Sautéed Lobster with Lily Bulb and Asparagus
每席額外港幣\$500 (供12位用) ; 另設加一服務費
Add HK\$500 plus 10% service charge per table of 12 persons

Minimum spending requirement applies to the package and menu above, and valid for wedding events on or before September 30, 2018.

以上套餐及價格，須符合最低消費要求及適用於2018年9月30日或之前舉行之婚宴。

Hong Kong International Theme Parks Limited reserves the right to alter the above menu prices and items, due to unforeseeable market price fluctuations and availability.

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因此，在雙方就上述事項簽署書面協議之前，本文件對雙方均不具有約束力，任何一方均可隨時因任何原因撤出討論並毋須對另一方承擔任何責任。

Chinese Dinner Banquet (Menu I) Enhancement Options 中式晚宴 (菜譜一) 額外選項

米奇冬菇海螺燉雞
Double-boiled
Chicken Soup
with Winter Melon,
Conpoy and Sea Whelk

額外選擇 Alternative Selections:

鮮人參海螺燉雞
Double-boiled Chicken Soup with Fresh Ginseng and Sea Whelk

肘子菜膽竹笙燉雞
Double-boiled Chicken Soup
with Pork Knuckle, Bamboo Pith and Chinese Cabbage

松茸菜膽燉珍珠雞
Double-boiled Guinea Fowl Soup
with Matsutake Mushroom and Vegetable

筒膠雪耳燉乳鴿
Double-boiled Pigeon Soup with Fish Maw and Snow Fungus

松茸珍菌海鮮羹
Braised Seafood Soup with Matsutake and Assorted Mushroom

竹笙花膠海鮮羹
Braised Seafood Soup with Fish Maw and Bamboo Pith
每席額外港幣\$200 (供12位用) ; 另設加一服務費
Add HK\$200 plus 10% service charge per table of 12 persons

松茸野菌燉螺頭
Double-boiled Sea Whelk Soup
with Matsutake and Assorted Mushroom
每席額外港幣\$300 (供12位用) ; 另設加一服務費
Add HK\$300 plus 10% service charge per table of 12 persons

雪蛤海皇羹
Braised Seafood Soup with Harsmar
每席額外港幣\$300 (供12位用) ; 另設加一服務費
Add HK\$300 plus 10% service charge per table of 12 persons

龍蝦湯燴松茸鮮菌
Braised Lobster Soup
with Matsutake Mushroom "Western Stylee"
每席額外港幣\$500 (供12位用) ; 另設加一服務費
Add HK\$500 plus 10% service charge per table of 12 persons

蟹黃花膠海鮮羹
Braised Seafood Soup with Crab Roe and Fish Maw
每席額外港幣\$700 (供12位用) ; 另設加一服務費
Add HK\$700 plus 10% service charge per table of 12 persons

Chinese Dinner Banquet (Menu I) Enhancement Options 中式晚宴 (菜譜一) 額外選項

生扣鵝掌鮑脯
Braised Abalone
and Goose Web
with Seasonal
Vegetable

額外選擇 Alternative Selections:

碧綠金錢鮮鮑片
Braised Sliced Abalone and Black Mushroom with Vegetable

翡翠花菇扣八頭湯鮑
Braised Whole Abalone (8 Heads)
with Black Mushroom and Vegetable

翡翠蠔皇六頭鮑魚
Braised Whole Abalone (6 Heads)
with Seasonal Vegetable in Oyster Sauce
每席額外港幣\$550 (供12位用) ; 另設加一服務費
Add HK\$550 plus 10% service charge per table of 12 persons

碧綠筒膠扣鮑脯
Braised Fish Maw and Sliced Abalone with Seasonal Vegetable
每席額外港幣\$800 (供12位用) ; 另設加一服務費
Add HK\$800 plus 10% service charge per table of 12 persons

翡翠蠔皇四頭鮑魚
Braised Whole Abalone (4 Heads)
with Seasonal Vegetable in Oyster Sauce
每席額外港幣\$1,200 (供12位用) ; 另設加一服務費
Add HK\$1,200 plus 10% service charge per table of 12 persons

芝麻鹽焗雞
Baked Whole Chicken
with Sesame

額外選擇 Alternative Selections:

蒜香脆皮燒
Roasted Crispy Chicken with Garlic

脆皮炸龍崗雞
Deep-fried Crispy Chicken

壹品南乳燒雞
Roasted Chicken with Preserved Red Bean Sauce

黃金脆皮芝麻雞
Roasted Sesame Chicken served with Lemon Juice

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Chinese Dinner Banquet (Menu I) Enhancement Options 中式晚宴 (菜譜一) 額外選項

金瑤海鮮炒飯
Fried Rice with Conpoy
and Seafood

額外選擇 Alternative Selections:

鮑汁三文魚鴨粒炒飯
Fried Rice with Salmon and Duck in Abalone Sauce

鮑汁福建炒飯
Fried Rice "Fujian Style" in Abalone Sauce

雞絲蝦仁鴛鴦炒香苗
Fried Rice Duo with Shredded Chicken and Shrimp

煙肉蝦仁炒飯
Fried Rice with Shrimp and Bacon

臘味糯米飯
Steamed Glutinous Rice with Chinese Preserved Meat

飄香荷葉飯
Fried Rice with Duck, Chicken and Vegetable wrapped in Lotus Leaf

每席額外港幣\$100 (供12位用) ; 另設加一服務費
Add HK\$100 plus 10% service charge per table of 12 persons

錦繡澳洲和牛炒飯
Fried Rice with Wagyu Beef and Vegetable

每席額外港幣\$200 (供12位用) ; 另設加一服務費
Add HK\$200 plus 10% service charge per table of 12 persons

金腿龍蝦蛋白炒飯
Fried Rice with Yunnan Ham, Lobster and Egg White

每席額外港幣\$300 (供12位用) ; 另設加一服務費
Add HK\$300 plus 10% service charge per table of 12 persons

Chinese Dinner Banquet (Menu I) Enhancement Options 中式晚宴 (菜譜一) 額外選項

上湯水餃伊麵
E-Fu Noodle
with Shrimp Dumpling
in Supreme Broth

額外選擇 Alternative Selections:

蟹肉本菇炆伊麵
Braised E-Fu Noodle with Crabmeat and Mushroom

瑤柱野菌炆伊麵
Braised E-Fu Noodle with Conpoy and Assorted Wild Mushroom

上湯鮮蝦雲吞伊麵
E-Fu Noodle in Supreme Broth with Shrimp Wonton

上湯鮮蝦水餃
Shrimp Dumpling in Supreme Broth
每席額外港幣\$100 (供12位用) ; 另設加一服務費
Add HK\$100 plus 10% service charge per table of 12 persons

上湯鮮蝦脆粉果
Deep-fried Shrimp Dumpling served with Supreme Broth
每席額外港幣\$150 (供12位用) ; 另設加一服務費
Add HK\$150 plus 10% service charge per table of 12 persons

阿拉斯加蟹肉灌湯餃
Pork Dumpling with Alaska Crabmeat and Conpoy in Supreme Broth
每席額外港幣\$400 (供12位用) ; 另設加一服務費
Add HK\$400 plus 10% service charge per table of 12 persons

Minimum spending requirement applies to the package and menu above, and valid for wedding events on or before September 30, 2018.

以上套餐及價格，須符合最低消費要求及適用於2018年9月30日或之前舉行之婚宴。

Hong Kong International Theme Parks Limited reserves the right to alter the above menu prices and items, due to unforeseeable market price fluctuations and availability.

由於價格變動及資源關係，香港國際主題樂園有限公司保留修改以上菜單價格及項目之權利。

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Chinese Dinner Banquet (Menu I) Enhancement Options 中式晚宴 (菜譜一) 額外選項

特色甜品碟：
楊枝甘露 / 米奇咖啡凍糕
Dessert Delights:
Chilled Sago Cream
with Mango and Pomelo
/ Chilled Mickey's
Coffee Jelly

額外選擇 Alternative Selections:

珍珠雙喜紅豆沙 / 米奇鴛鴦酥
Sweetened Red Bean Soup with Sago, Lotus Seed, Lily Bulb
/ Disney Petit Fours

珍珠香芋紫米露 / 笑口棗
Sweetened Sago Cream with Taro and Black Glutinous Rice
/ Sesame Balls

楊枝甘露布甸 / 米奇桂花紅豆糕
Chilled Sago Cream with Mango and Pomelo Pudding
/ Mickey Themed Red Bean Cake

紅豆沙湯丸 / 笑口棗
Sweetened Red Bean Cream with Glutinous Rice Dumpling
/ Sesame Balls

芒果布甸 / 意大利芝士蛋糕
Mango Pudding / Tiramisu

每席額外港幣\$100 (供12位用) ; 另設加一服務費
Add HK\$100 plus 10% service charge per table of 12 persons

銀耳燉萬壽果 / 荳蓉綠茶糯米卷
Double-boiled Sweetened Snow Fungus Soup with Papaya
/ Green Tea Glutinous Rice Roll

每席額外港幣\$100 (供12位用) ; 另設加一服務費
Add HK\$100 plus 10% service charge per table of 12 persons

栗蓉焗西米布甸 / 擂沙湯圓
Baked Sago Pudding with Chestnut Mousse
/ Black Sesame Sticky Rice Dumpling

每席額外港幣\$200 (供12位用) ; 另設加一服務費
Add HK\$200 plus 10% service charge per table of 12 persons

生磨杏仁茶湯丸 / 米奇鴛鴦酥
Sweetened Almond Cream with Glutinous Rice Dumpling
/ Disney Petit Fours

每席額外港幣\$200 (供12位用) ; 另設加一服務費
Add HK\$200 plus 10% service charge per table of 12 persons

椰汁紅蓮燉雪蛤 / 香芒糯米糍
Double Boiled Sweetened Harsmar Soup with Red Dates
and Coconut Milk / Glutinous Rice Ball stuffed with Mango

每席額外港幣\$600 (供12位用) ; 另設加一服務費
Add HK\$600 plus 10% service charge per table of 12 persons

合時鮮果盤
Seasonal Fruit Platter

每席額外港幣\$600 (供12位用) ; 另設加一服務費
Add HK\$600 plus 10% service charge per table of 12 persons

Western Dinner Banquet Menu Enhancement Options 西式晚宴菜譜額外選項

青檸雪芭或芒果熱情果雪芭
Lime or Mango Passion Fruit Sherbet
每位額外港幣\$30 ; 另設加一服務費
Add HK\$30 plus 10% service charge per person

慢煮雞肉卷配意大利南瓜飯
Slow Cooked Chicken Roulade on Pumpkin Risotto
每位額外港幣\$140 ; 另設加一服務費
Add HK\$140 plus 10% service charge per person

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