

2023 中式午宴

適用於十席或以上並於 2023 年 1 月 1 日至 9 月 14 日舉行之婚宴

婚宴精選

婚宴酒席優惠精選

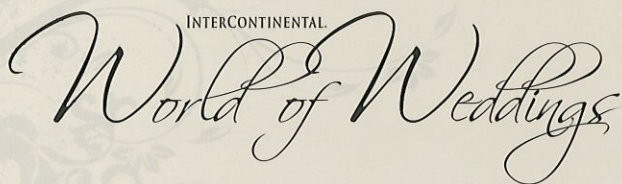
- ❖ 海景軒名廚主理華麗中式婚宴酒席

凡於酒店舉行之婚宴酒席可享以下禮遇

- ❖ 蜜月海景客房一晚住宿兼奉送新鮮果盤一客及香檳一瓶
 - 於客房或海景咖啡廊享用雙人豐富美式早餐
- ❖ 奉送五磅鮮果忌廉蛋糕一個及雜果賓治一盤供席前享用
- ❖ 免收自攜餐酒或烈酒開瓶費（每席一瓶）
- ❖ 精緻結婚蛋糕模型供切餅儀式及拍照用
- ❖ 全場席上鮮花擺設
- ❖ 場地佈置套餐（包括禮堂背板, 新人名字牌匾, 迎賓處及油畫架）
- ❖ 麻雀耍樂及茗茶招待
- ❖ 請柬連封套（每席八套）
- ❖ 使用先進影音設備及音響系統
- ❖ 免費泊車位（每三席一個）



INTERCONTINENTAL[®]
GRAND STANFORD HONG KONG
海景嘉福酒店



2023 WEDDING CHINESE LUNCH PACKAGE

Valid from January 1 to September 14, 2023

Applicable to the wedding banquet with a minimum booking of 10 tables

WEDDING PACKAGES

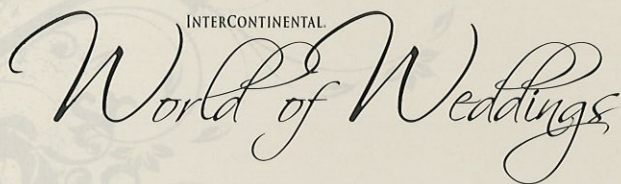
- ❖ Sumptuous Chinese banquet prepared by renowned Hoi King Heen chefs

Enjoy the following privileges with the Wedding Banquet Package

- ❖ An elegantly appointed Harbour View room for one night with a welcome fruit platter and a bottle of Champagne
 - American breakfast for two in the comfort of your room or at Café on M
- ❖ Five-pound fresh fruit cream cake and 50 glasses of non-alcoholic drinks to be served before dinner
- ❖ Free corkage for one bottle of wine or hard liquor per table
- ❖ Elegant dummy wedding cake for cake-cutting ceremony and photo shooting
- ❖ Fresh floral arrangement for dining tables
- ❖ Decoration Package (Including backdrop, name banner, reception and easel stand)
- ❖ Mahjong facilities and Chinese tea service
- ❖ 8 sets of invitation cards with envelopes per table
- ❖ Cutting edge audio visual equipment
- ❖ A complimentary parking spaces for every three tables



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2023 Chinese Wedding Luncheon - Menu A

大紅乳豬全體

Roasted Whole Suckling Pig

XO 醬玉帶花枝

Sautéed Fresh Scallops and Sliced Squid in X O Sauce

金湯海皇燴燕窩

Braised Bird's Nest with Crab Roe and Seafood Soup

碧綠蠔皇原隻湯鮑[十二頭]

Braised Whole Abalone (12 headed) with Vegetable

清蒸大青斑

Steamed Garoupa

當紅炸子雞

Roasted Crispy Chicken

百子海鮮炒飯

Fried Rice with Assorted Seafood and Crab Roe

野菌干燒伊麵

Braised E-fu Noodle with Wild Mushroom

蓮子百合紅棗茶

Double-boiled Red Dates with Lotus Seeds and Dried Lily Bulbs

合時鮮果盤

Fresh Fruit Platter

每席港幣 HK\$9,688.00 (供十二位用)

HK\$9,688.00 per table of 12 persons

席間免費供應本地啤酒, 各式汽水及冰凍橙汁三小時

Package inclusive of unlimited serving of local beer, soft drinks and chilled orange juice for 3 hours

The above menu is applicable to function dates from 1 January to 14 September 2023

此餐譜只適用於二零二三年一月一日至九月十四日舉行之婚宴

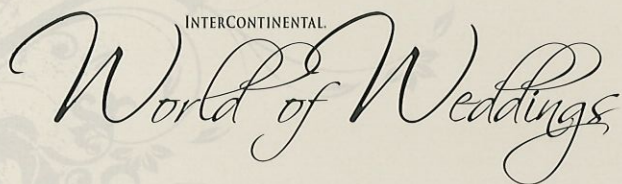
* All prices are subject to a 10% service charge 所有價目另加一服務費

* Above prices are for table of 12 persons 以上價目為每席 12 人用



INTERCONTINENTAL
GRAND STANFORD HONG KONG

海景嘉福酒店



2023 Chinese Wedding Luncheon - Menu B

大紅乳豬全體

Roasted Whole Suckling Pig

羊肚耳翡翠大蝦球

Sautéed Prawns with Vegetables and Morel Mushrooms

花膠竹笙燉雞湯

Double-boiled Soup with Bamboo Piths, Fish Maw and Chicken

碧綠蠔皇原隻湯鮑扣北菇 [十二頭]

Braised Whole Abalone (12 headed) with Mushrooms and Vegetables

清蒸沙巴老虎躉

Steamed Sabah Giant Garoupa

一品蒜香雞

Roasted Crispy Chicken with Crushed Garlic

頭抽和牛炒飯

Fried Rice with Wagyu Beef, Egg and Supreme soy Sauce

金菇蝦籽燴伊麵

Braised E-Fu Noodles with Enoki Mushroom and Shrimp Roe

百年好合

Sweetened Red Bean Cream with Lotus Seeds and Dried Lily Bulbs

合時鮮果盤

Fresh Fruit Platter

每席港幣 HK\$10,388.00 (供十二位用)

HK\$10,388.00 per table of 12 persons

席間免費供應本地啤酒, 各式汽水及冰凍橙汁三小時

Package inclusive of unlimited serving of local beer, soft drinks and chilled orange juice for 3 hours

The above menu is applicable to function dates from 1 January to 14 September 2023

此餐譜只適用於二零二三年一月一日至九月十四日舉行之婚宴

* All prices are subject to a 10% service charge 所有價目另加一服務費

* Above prices are for table of 12 persons 以上價目為每席 12 人用



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海景嘉福酒店

婚禮宴會精選 2023

以下優惠只適用於十席或以上並於 2023 年 1 月 1 日至 9 月 14 日舉行之婚宴

婚宴精選

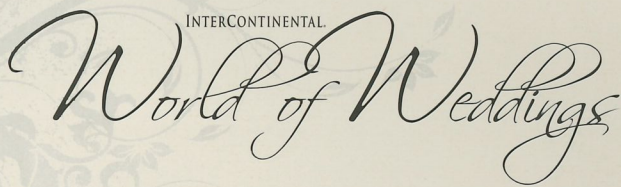
婚宴酒席優惠精選

❖ 海景軒名廚主理華麗中式婚宴酒席

凡於酒店舉行之婚宴酒席可享以下禮遇

- ❖ 蜜月海景客房一晚住宿兼奉送新鮮果盤一客及香檳一瓶
 - 於客房或海景咖啡廊享用雙人豐富美式早餐
- ❖ 奉送五磅鮮果忌廉蛋糕一個及雜果賓治一盤供席前享用
- ❖ 免收自攜餐酒或烈酒開瓶費（每席一瓶）
- ❖ 精緻結婚蛋糕模型供切餅儀式及拍照用
- ❖ 全場席上鮮花擺設
- ❖ 場地佈置套餐（包括禮堂背板，新人名字牌匾，迎賓處及油畫架）
- ❖ 麻雀耍樂及茗茶招待
- ❖ 請柬連封套（每席八套）
- ❖ 使用先進影音設備及音響系統
- ❖ 結婚一週年禮物（海風餐廳現金券價值港幣\$500）
- ❖ 免費泊車位（每三席一個）





婚宴特選 A Special Chinese Wedding Menu A

大紅乳豬全體

Roasted Whole Suckling Pig

彩椒 XO 醬爆象拔蚌花枝

Wok-fried Sliced Squids, Geoduck Clams and Bell Peppers with XO Sauce

蜜汁燒雲腿拼松露百花球

Honey Glazed Yunnan Ham and Deep-fried Shrimp Ball with Black Truffle

瑤柱珍菌扒翡翠

Braised Seasonal Vegetables with Conpoy and Mushrooms

竹笙海皇燴燕窩

Braised Bird's Nest with Bamboo Piths and Assorted Seafood

碧綠原隻湯鮑 [十二頭]

Braised Whole Abalone (12 headed) with Vegetables

清蒸大青斑

Steamed Fresh Garoupa

當紅炸子雞

Roasted Crispy Chicken

香蔥三文魚鴨崧炒飯

Fried Rice with Minced Duck, Chives and Salmon

蝦籽干燒伊麵

Braised E-fu Noodle with Shrimp Roe

紅棗雪耳燉湘蓮

Double-boiled Red Dates with Snow Fungus and Dried Lily Bulbs

美點雙輝

Chinese Petits Fours

合時鮮果盤

Fresh Fruit Platter

每席港幣\$14,000.00 (供十二位用)

HK\$14,000.00 per table of 12 persons

席間免費供應本地啤酒, 各式汽水及冰凍橙汁四小時

Package inclusive of unlimited serving of local beer, soft drinks and chilled orange juice for 4 hours

* All prices are subject to a 10% service charge 所有價目另加壹服務費

* Above prices are for table of 12 persons 以上價目為每席 12 人用

* Not applicable to booked weddings 不適用於已預定之婚宴



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海景嘉福酒店

婚宴特選 B Special Chinese Wedding Menu B

大紅乳豬全體

Roasted Whole Suckling Pig

吉列蝦球伴玉帶羊肚耳

Sautéed Scallops with Morel Mushrooms and Gillette Shrimps

葡汁焗釀蟹蓋

Baked Crab Shell with Minced Chicken in Mild Curry Sauce

蟹肉蟹籽扒翡翠

Braised Seasonal Vegetables with Crab Meat and Crab Roe

蟲草花花膠燉雞湯

Double-boiled Chicken Soup with Fish Maw and Cordyceps Sinensis

碧綠原隻湯鮑扣花菇 [十二頭]

Braised Whole Abalone (12 headed) with Vegetables and Mushrooms

清蒸沙巴老虎躉

Steamed Sabah Giant Garoupa

南乳脆皮雞

Roasted Crispy Chicken with Red Fermented Bean Curd Sauce

瑤柱海皇蛋白炒飯

Fried Rice with Egg White, Seafood and Conpoy

上湯水餃

Shrimp Dumplings served in Supreme Soup

蓮子百合紅棗茶

Double-boiled Red Dates with Lotus Seeds and Dried Lily Bulbs

美點雙輝

Chinese Petits Fours

合時鮮果盤

Fresh Fruit Platter

每席港幣\$15,000.00 (供十二位用)

HK\$15,000.00 per table of 12 persons

席間免費供應本地啤酒, 各式汽水及冰凍橙汁四小時

Package inclusive of unlimited serving of local beer, soft drinks and chilled orange juice for 4 hours

* All prices are subject to a 10% service charge 所有價目另加壹服務費

* Above prices are for table of 12 persons 以上價目為每席 12 人用

* Not applicable to booked weddings 不適用於已預定之婚宴



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海景嘉福酒店

2023 WEDDING BUFFET LUNCH PACKAGE

- ❖ An elegantly appointed Harbour View room for one night with a welcome fruit platter and a bottle of Champagne #
 - American breakfast for two in the comfort of your room or at Café on M #
 - ❖ Five-pound fresh fruit cream cake and 50 glasses of non-alcoholic drinks to be served before lunch
 - ❖ Free corkage for one bottle of wine or hard liquor per table
 - ❖ Elegant dummy wedding cake for cake-cutting ceremony and photo shooting
 - ❖ Fresh floral arrangement for dining tables
 - ❖ Decoration Package (Including backdrop, name banner, reception and easel stand) #
 - ❖ 8 sets of invitation cards with envelopes for every 10 persons
 - ❖ Cutting edge audio visual equipment
 - ❖ Three complimentary parking spaces #
- # Applicable to the wedding banquet with a minimum booking of 100 persons
Valid from January 1 to September 14, 2023

2023 西式婚宴自助午餐

凡於酒店舉行之婚宴酒席可享以下禮遇

- ❖ 蜜月海景客房一晚送新鮮果盤一客及香檳一瓶 #
 - 於客房或海景咖啡廊享用雙人豐富美式早餐 #
- ❖ 奉送五磅鮮果忌廉蛋糕一個及雜果賓治一盤供席前享用
- ❖ 免收自攜餐酒或烈酒開瓶費（每席一瓶）
- ❖ 精緻結婚蛋糕模型供切餅儀式及拍照用
- ❖ 全場席上及接待處鮮花擺設
- ❖ 場地佈置套餐（包括禮堂背板，新人名字牌區，迎賓處及油畫架）#
- ❖ 請柬連封套（每十人八套）
- ❖ 使用先進影音設備及音響系統
- ❖ 免費泊車位三個 #

適用於預定 100 位或以上之婚宴

適用於二零二三年一月一日至九月十四日舉行之婚宴



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海景嘉福酒店

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WEDDING LUNCH BUFFET MENU A

Cold Selection

Seafood on Ice - Prawns, Sea Whelks, Mussels
Assorted Japanese Nigiri and Maki Rolls
Soy Sauce, Wasabi and Pickles
Buckwheat Soba Noodles on Ice with Condiments
Ham Julienne, Egg Julienne, Crab Meat, Spring Onion,
Seaweed and Kombu Stock
Tomato and Mozzarella Salad, Fresh Basil, Balsamic Dressing
Oven Roasted Capsicum and Garlic with Rosemary,
Extra Virgin Olive Oil
Tuna Nicoise Salad
New Potato Salad with Pickled Cucumber and German Sausage
Coronation Chicken Salad, Apricots and Almonds
Assorted Lettuce Leaves (Four Kinds)
Served with Choice of Dressings and Condiments
Olive Oil, Italian, Caesar and House Dressings

Sunflower Seeds, Chopped Hard Boiled Egg, Parmesan Shavings,
Scallions, Bread Croutons and Bacon

冰鎮海鮮 - 海蝦、翡翠螺、青口
各式壽司及小卷
豉油、芥末、醃菜及漬物
蕎麥麵及配料漬物
火腿絲、雞蛋絲、蟹柳、青葱、
紫菜、日式昆布濃湯
蕃茄芝士沙律配黑醋汁
初榨橄欖油伴蒜蓉香草燒甜椒

吞拿魚尼哥斯沙律
新薯沙律配醃青瓜及德國腸
加冕雞沙律配杏甫及杏仁片
四式田園生菜
汁醬及配料
橄欖油、意大利汁、凱撒汁
及自家醬汁
太陽花籽、雞蛋、巴瑪臣芝士、
乾葱、麵包粒及煙肉

Soup

Cream of Mushroom Soup
Bakery Selection, Butter

蘑菇忌廉湯
麵包及牛油

Carving Station

Roasted Leg of Lamb, Herb Crust, Mint Gravy

香草燒羊腿配薄荷燒汁



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海景嘉福酒店

WEDDING LUNCH BUFFET MENU A – CONT'D

Hot Selection

Ling Fillet with Capers, Lemon and Fried Croutons
Chicken Breast with Herb Cheese Crust, Provencal Vegetables
Stir-fried Seasonal Vegetables with Mushrooms
Beef Massaman Curry
Steamed Jasmine Thai Rice
Pork Loin with Green Apples and Maple Sauce
Sautéed Prawns in Chilli Sauce with Capsicum
Wok-fried Chicken with Black Bean Sauce
Fried Rice with Egg White and Kale

香煎魚柳配檸檬、水瓜欖及脆麵包
香草芝士焗雞胸配雜菜
香菇扒時蔬
馬沙曼牛肉咖喱
泰國絲苗飯
燒豬柳配青蘋果及楓糖醬
彩椒香辣蝦球
豉汁雞球
雲雪芥蘭炒飯

Desserts

Coffee Crème Brulee
Mango Napoleon
Strawberry Cheese Cake
Dark Chocolate and Orange Mousse, Vanilla Cream
Warm Bread and Butter Pudding with Pandan
Sweetened Red Bean Soup with Lotus Seed
Ice Cream Station with Chocolate,
Raspberry and Mango Sauce
Selection of Seasonal Fruit

咖啡法式燉蛋
芒果拿破崙
草莓芝士蛋糕
黑朱古力香橙慕思配雲尼拿汁
班蘭麵包布甸
百年好合
精選雪糕配朱古力、
紅桑子及芒果汁
合時鮮果盤

Freshly Brewed Coffee and Tea

即磨咖啡及茶

Package inclusive of unlimited serving of local beer, soft drinks and chilled orange juice for 3 hours
席間免費供應本地啤酒, 各式汽水及冰凍橙汁三小時

HK\$830.00 plus 10% service charge per person

每位收費 HK\$830.00 另加一服務費



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海景嘉福酒店

WEDDING LUNCH BUFFET MENU B

Cold Selection

Seafood on Ice - Prawns, Sea Whelks, Mussels
Assorted Japanese Nigiri and Maki Rolls
with Soy Sauce, Wasabi and Pickles
Buckwheat Soba Noodles on Ice with Condiments
Ham Julienne, Egg Julienne, Crab Meat, Spring Onion,
Seaweed and Kombu Stock
Tomato and Mozzarella Salad, Fresh Basil, Balsamic Dressing
Smoked Salmon with Lemons, Capers and Horseradish Cream
Grilled Asparagus, Sieved Egg and Truffle Dressing
Spicy Carrot Salad with Red Onion and Parsley
Greek Salad
Chickpea, Chorizo and Capers Salad
Assorted Lettuce Leaves (Four Kinds)
Served with Choice of Dressings and Condiments
Olive Oil, Italian, Caesar and House Dressings

Sunflower Seeds, Chopped Hard Boiled Egg, Parmesan Shavings,
Scallions, Bread Croutons and Bacon

冰鎮海鮮 - 海蝦、翡翠螺、青口
各式壽司及小卷
豉油、芥末、醃菜及漬物
蕎麥麵及配料漬物
火腿絲、雞蛋絲、蟹柳、青蔥、
紫菜、日式昆布濃湯
蕃茄芝士沙律配黑醋汁
煙三文魚配檸檬, 水瓜攪, 辣根忌廉
烤露笋配松露碎蛋汁
香菜紅洋蔥甘笋沙律
希臘沙律
水瓜攪, 辣肉腸伴鷹嘴豆沙律
四式田園生菜
汁醬及配料
橄欖油、意大利汁、凱撒汁
及自家醬汁
太陽花籽、雞蛋、巴瑪臣芝士、
乾葱、麵包粒及煙肉

Soup

Cream of Leek and Potato Soup with Bacon Crisp
Bakery Selection, Butter

大蒜薯蓉忌廉湯配脆煙肉
麵包及牛油

Carving Station

Roasted Beef Sirloin with Green Peppercorn Sauce

燒西冷牛扒配青胡椒汁



WEDDING LUNCH BUFFET MENU B – CONT'D

Hot Selection

Braised Lamb with Onion and Potato Boulangere
Salmon Fillet with Herb Crust, Bell Pepper Sauce and Black Olives
Braised Vegetables with Italian Tomato Sauce
Thai Chicken Green Curry
Steamed Jasmine Thai Rice
Sautéed Sichuan Style Shrimp with Honey Peas
Poached Seasonal Vegetables, Dried Scallop Sauce
Vegetarian Fried Noodles

燴羊肉伴洋葱薯塊
香草焗三文魚配黑橄欖及甜椒汁
意式蕃茄燴雜菜
泰式青咖喱雞
泰國絲苗飯
川式蜜豆蝦仁
瑤柱扒時蔬
素菜炒麵

Desserts

Traditional Tiramisu
Caramel and Popcorn Cheese Cake
Banana, Peanut and Chocolate éclair
Baked Almond and Raspberry Pudding, Amaretto Vanilla Sauce
Strawberry and Pistachio Cake
Mango Panna Cotta
Sago Coconut Soup with Taro
Ice Cream Station
with Chocolate, Raspberry and Mango Sauce
Selection of Seasonal Fruit

提拉米蘇
焦糖爆谷芝士蛋糕
香蕉花生朱古力泡芙
焗紅桑子杏仁布甸配杏香酒雲尼拿汁
士多啤梨開心果蛋糕
芒果奶凍
椰汁香芋西米露
精選雪糕
配朱古力、紅桑子及芒果汁
合時鮮果盤

Freshly Brewed Coffee and Tea

即磨咖啡及茶

Package inclusive of unlimited serving of local beer, soft drinks and chilled orange juice for 3 hours
席間免費供應本地啤酒, 各式汽水及冰凍橙汁三小時

HK\$930.00 plus 10% service charge per person

每位收費 HK\$930.00 另加一服務費



INTERCONTINENTAL
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海景嘉福酒店

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WEDDING LUNCH BUFFET MENU C

Cold Selection

Seafood on Ice - Prawns, Sea Whelks, Mussels
Assorted Japanese Nigiri and Maki Rolls
with Soy Sauce, Wasabi and Pickles
Buckwheat Soba Noodles on Ice with Condiments
Ham Julienne, Egg Julienne, Crab Meat, Spring Onion,
Seaweed and Kombu Stock
Smoked Salmon with Lemons, Capers and Horseradish Cream
Curried Sweet Potato Salad, Celery and Scallions
Pasta Caprese Salad
Beetroot, Coriander and Goats Cheese Salad
Thai Style Beef Noodles Salad
Assorted Lettuce Leaves (Four Kinds)
Served with Choice of Dressings and Condiments
Olive Oil, Italian, Caesar and House Dressings

Sunflower Seeds, Chopped Hard Boiled Egg, Parmesan Shavings,
Scallions, Bread Croutons and Bacon

Soup

Manhattan Style Tomato Seafood Chowder
Bakery Selection, Butter

Carving Station

Roast Rib Eye with Red Wine Sauce and Black Pepper Sauce

冰鎮海鮮 - 海蝦、翡翠螺、青口
各式壽司及小卷
豉油、芥末、醃菜及漬物
蕎麥麵及配料漬物
火腿絲、雞蛋絲、蟹柳、青蔥、
紫菜、日式昆布濃湯
煙三文魚配檸檬、水瓜欖、辣根忌廉
甜薯咖喱沙律配乾蔥西芹
蕃茄芝士意大利粉沙律
羊奶芝士甜菜頭沙律
泰式牛肉粉絲沙律
四式田園生菜
汁醬及配料
橄欖油、意大利汁、凱撒汁
及自家醬汁
太陽花籽、雞蛋、巴瑪臣芝士、
乾蔥、麵包粒及煙肉

曼哈頓式蕃茄海鮮周打湯
麵包及牛油

燒肉眼配紅酒汁及黑椒汁



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WEDDING LUNCH BUFFET MENU C – CONT'D

Hot Selection

Beef Tenderloin Medallions with Raspberry Vinegar Shallot Sauce
Crispy Lamb Cutlets with Parmesan Herb Crust, Mustard Sauce
Halibut Fillet, Slow Roast Fennel, Lemon and Dill Butter
Baked Spinach and Ricotta Cannelloni, Tomato Basil Sauce
Chicken Tikka Masala Curry with Steamed Jasmine Thai Rice
Sweet and Sour Chicken with Pineapple and Capsicums
Fried Rice with Dried Scallop and Egg White
Braised E-Fu Noodle with Enoki Mushroom
Stir-fried Prawns with Broccoli

香煎牛柳配乾葱紅桑子醋汁
巴瑪臣芝士焗羊扒配芥末汁
焗茴香左口魚柳及配刁草檸檬汁
焗莧菜芝士義大利麵捲羅勒茄汁
印式烤雞咖喱配泰國絲苗飯
甜酸雞塊
蛋白瑤柱炒飯
金菇炆伊麵
西蘭花炒蝦球

Desserts

Praline Hazelnut Napoleon
Green Tea Opera Cake
64% Chocolate Cake
Mont Blanc Tart
Sticky Toffee and Date Pudding, Caramel Sauce
Glutinous Rice Dumplings with Custard Cream
Baked Sago Pudding with Chestnut
Ice Cream Station
with Chocolate, Raspberry and Mango Sauce
Selection of Seasonal Fruit

榛子醬拿破崙
綠茶劇院蛋糕
64%朱古力蛋糕
栗子撻
椰棗拖肥布甸配焦糖汁
吉士糯米糍
焗栗子西米布甸
精選雪糕
配朱古力、紅桑子及芒果汁
合時鮮果盤

Freshly Brewed Coffee and Tea

即磨咖啡及茶

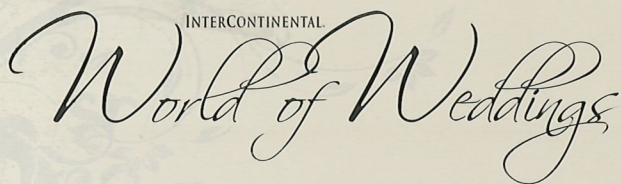
Package inclusive of unlimited serving of local beer, soft drinks and chilled orange juice for 3 hours
席間免費供應本地啤酒, 各式汽水及冰凍橙汁三小時

HK\$1,030.00 plus 10% service charge per person 每位收費 HK\$1,030.00 另加一服務費



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海景嘉福酒店



2023 WEDDING BUFFET DINNER PACKAGE

- ❖ An elegantly appointed Harbour View room for one night with a welcome fruit platter and a bottle of Champagne #
 - American breakfast for two in the comfort of your room or at Café on M #
 - ❖ Five-pound fresh fruit cream cake and 50 glasses of non-alcoholic drinks to be served before lunch
 - ❖ Free corkage for one bottle of wine or hard liquor per table
 - ❖ Elegant dummy wedding cake for cake-cutting ceremony and photo shooting
 - ❖ Fresh floral arrangement for dining tables
 - ❖ Decoration Package (Including backdrop, name banner, reception and easel stand) #
 - ❖ 8 sets of invitation cards with envelopes for every 10 persons
 - ❖ Cutting edge audio visual equipment
 - ❖ Three complimentary parking spaces #
- # Applicable to the wedding banquet with a minimum booking of 100 persons
Valid from January 1 to September 14, 2023

2023 西式婚宴自助晚餐

凡於酒店舉行之婚宴酒席可享以下禮遇

- ❖ 蜜月海景客房一晚送新鮮果盤一客及香檳一瓶 #
 - 於客房或海景咖啡廊享用雙人豐富美式早餐 #
- ❖ 奉送五磅鮮果忌廉蛋糕一個及雜果賓治一盤供席前享用
- ❖ 免收自攜餐酒或烈酒開瓶費（每席一瓶）
- ❖ 精緻結婚蛋糕模型供切餅儀式及拍照用
- ❖ 全場席上及接待處鮮花擺設
- ❖ 場地佈置套餐（包括禮堂背板，新人名字牌匾，迎賓處及油畫架）#
- ❖ 請柬連封套（每十人八套）
- ❖ 使用先進影音設備及音響系統
- ❖ 免費泊車位三個 #

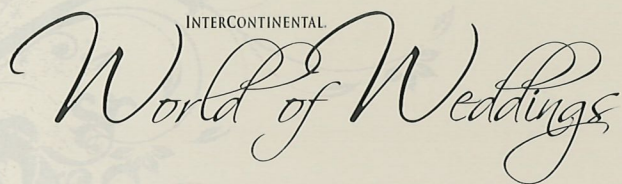
適用於預定 100 位或以上之婚宴

適用於二零二三年一月一日至九月十四日舉行之婚宴



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WEDDING DINNER BUFFET MENU A

Cold Selection

Specialty Seafood on Ice

Prawns, Sea Whelks, Mussels, Crayfishes and Crab Legs
Smoked Salmon with Lemons, Capers and Horseradish Cream
Assorted Japanese Sushi
Soy Sauce, Wasabi and Pickles
Buckwheat Soba Noodles on Ice with Condiments
Ham Julienne, Egg Julienne, Crab Meat, Spring Onion,
Seaweed and Kombu Stock
Selection of Imported Cold Cuts with Olives and Pickles
Grilled Vegetable Anti Pasti with Salsa Verde
Yam Bean, Mango and Red Onion Salad
Cajun Slaw with Apple
Tomato, Green Bean and Smoked Trout Salad
Greek Salad, Tomato, Black Olives, Feta Cheese
Mixed Seasonal Leaves
Thousand Island, Caesar, Balsamic
and French Dressings
Eggs, Tomatoes, Carrots, Onions, Peppers,
Cucumbers, Green Beans, Asparagus and Corn

Soup

Shellfish and Fennel Bisque with Cognac and Cream
Bakery Selection, Butter

Carving Station

Roast Beef Sirloin with Red Wine Sauce, Black Pepper Sauce
and Horseradish Cream

冰鎮海鮮

蝦、翡翠螺、青口、小龍蝦、蟹腳
煙三文魚配檸檬、水瓜攪、辣根忌廉
日式壽司
豉油、芥末、醃菜及漬物
蕎麥麵及配料漬物
火腿絲、雞蛋絲、蟹柳、青葱、
紫菜、日式昆布濃湯
精選凍肉配橄欖及醃菜
烤雜菜配青香草醬
香芒沙葛紅洋葱沙律
蘋果雜菜沙律
煙彩虹魚青豆蕃茄沙律
希臘沙律
雜菜沙律
千島汁、凱撒汁、意大利黑醋、
法式沙律汁
雞蛋、蕃茄、甘筍、洋蔥、彩椒、
青瓜、青豆、蘆筍及玉米

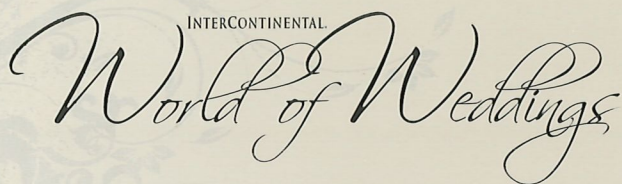
茴香海鮮濃湯配白蘭地忌廉
麵包及牛油

燒西冷配紅酒汁、黑椒汁
及辣根忌廉



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GRAND STANFORD HONG KONG

海景嘉福酒店



WEDDING DINNER BUFFET MENU A – CONT'D

Hot Selection

Pan Fried Sea Bass Fillet with Sherry Vinegar Lentils
and Roast Datterini Tomatoes

Baked Fillet of Black Cod in Saikyo Yaki Style
with Sweet Miso Sauce

Slow Cooked Beef Cheeks, Red Onion Confit and Parmesan Polenta

Pan-fried Escalopes of Veal in Milanese Style

Spicy Crab Rigatoni Pasta with Chilli Tomato Sauce

Roast Seasonal Vegetables with Buttered Green Beans

Tandoori Salmon Cubes with Cucumber Mint Sauce

Steamed Jasmine Thai Rice

Braised Assorted Vegetables with Yunnan Ham

Sautéed Scallops and Sliced Whelk with Broccoli

香煎鱸魚柳配香醋扁豆

及燒車厘茄

銀鱈魚西京燒

慢煮牛面頰配紅洋蔥及芝士玉米餅

米蘭式香煎牛仔扒

蟹肉辣茄汁長通粉

燒焗時令雜菜配牛油炒青豆

印式天多尼三文魚粒配薄荷青瓜醬

泰國絲苗飯

上湯雲腿扒時蔬

西蘭花帶子螺片

Desserts

Baileys Cream Eclairs

Rich Dark Chocolate Tart

Ginger Crème Brûlée

White Forest Cake with Griottine Cherries

Espresso Panna Cotta with Shortbread

Passion Fruit and Kiwi Pavlova

Raspberry, Lychee and Rose Macaron

Warm Bread and Butter Pudding with Dried Cranberries and Honey

Double Boiled Red Dates and Lotus Seeds with Snow Fungus

Ice Cream Station

With Chocolate, Raspberry and Mango Sauce

Selection of Seasonal Fruit

Freshly Brewed Coffee and Tea

咖啡酒忌廉長泡芙

濃厚黑朱古力撻

薑味法式燉蛋

白森林蛋糕

特濃咖啡奶凍配曲奇

奇異果及熱情果蛋白脆餅

紅桑莓、荔枝及玫瑰馬卡龍

蜜糖金巴利果乾麵飽布甸

雪耳紅棗燉蓮子

精選雪糕

配朱古力、紅桑子及芒果汁

合時鮮果盤

即磨咖啡及茶

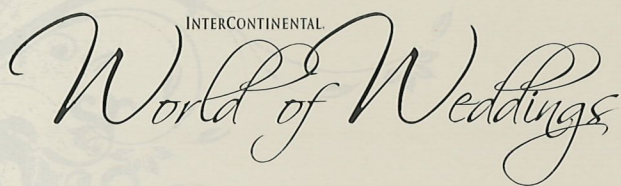
Package inclusive of unlimited serving of local beer, soft drinks and chilled orange juice for 4 hours
席間免費供應本地啤酒, 各式汽水及冰凍橙汁四小時

HK\$1,280.00 plus 10% service charge per person 每位收費 HK\$1,280.00 另加一服務費



INTERCONTINENTAL
GRAND STANFORD HONG KONG

海景嘉福酒店



WEDDING DINNER BUFFET MENU B

Cold Selection

Specialty Seafood on Ice

Prawns, Sea Whelks, Mussels, Crayfishes and Crab Legs

Citrus Cured Salmon with Yuzu Coriander Dressing

Assorted Japanese Sushi

Soy Sauce, Wasabi and Pickles

Buckwheat Soba Noodles on Ice with Condiments

Ham Julienne, Egg Julienne, Crab Meat, Spring Onion,

Seaweed and Kombu Stock

Spiced Beef Shin with Bean Noodles, Vegetables, Garlic and Sesame Dressing

Baby Mozzarella, Sun Dried Tomato and Marinated Cucumber Salad 風乾蕃茄醃青瓜迷你芝士沙律

Salami and Parma Ham with Orange Melon Carpaccio

Italian Tomato Salad with Shallot and Mint

Couscous Salad with Hazelnuts, Pine Nuts,

Parsley and Preserved Lemon

Orzo Pasta Salad with Tuna, Sweet Corn and Pimento

Seared Prawn with Papaya and Lime Leaf Salad

Caesar Salad Station with Bacon, Croutons and Parmesan

Soup

Double-Boiled Fish Maw Soup, Mushrooms and Vegetables

Bakery Selection, Butter

Carving Station

Roast Beef Prime Rib with Red Wine Sauce, Black Pepper Sauce and Horseradish Cream

Pan-fried Chicken Breast with Porcini Mushrooms, Truffle and Tarragon Sauce

冰鎮海鮮

蝦、翡翠螺、青口、小龍蝦、蟹腳

橘子三文魚配姜茜柚子汁

日式壽司

豉油、芥末、醃菜及漬物

蕎麥麵及配料漬物

火腿絲、雞蛋絲、蟹柳、青蔥、

紫菜、日式昆布濃湯

五香牛展配香蒜菜絲粉皮伴芝麻汁

蜜瓜配巴瑪火腿及沙樂美腸

乾葱薄荷意式蕃茄沙律

榛子醃檸檬松子仁小米沙律

吞拿魚玉米紅椒小米形意粉沙律

木瓜蝦沙律

凱撒沙律配煙肉、脆包粒及

巴瑪臣芝士

花膠菜膽燉北菇

麵包及牛油

烤肉眼扒配紅酒汁、黑椒汁

及辣根忌廉

香煎雞胸配牛肝菌松露芝士汁



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WEDDING DINNER BUFFET MENU B – CONT'D

Hot Selection

Slow Cooked Beef Tenderloin with Sauce Diane
Persian Roasted Lamb Rack and Aromatic Spiced Potato
with Mint Yoghurt Sauce
Seafood in Bouillabaisse Broth with Garlic Saffron Rouille
and French Bread
Seasonal Vegetables
Sautéed Prawns in Black Bean Sauce with Green Peppers
Fried Rice with Lobster Meat and Egg White
Sautéed Squid and Scallops with Celery in XO Sauce
Vegetable Fried Noodles with Tofu and Beansprouts
Thai Style Stir Fried Beef with Garlic, Chillies and Hot Basil Leaves

Desserts

Rum Baba Chantilly Cream
Classic Opera Cake, Gold Leaf
Cirtus Pavlova with Lemon Cream and Pistachio
Salted Caramel and Chocolate Pearl Macaron
Vanilla Raspberry Tart
Tropical Fruit Éclair
Dipped Strawberries with Toberlone Sauce
Coconut and Sago Cream Pudding
Warm Valrhona Chocolate Pudding with Vanilla Sauce
Double Boiled Lotus Seeds, Red Dates and Dried Longan
Ice Cream Station
with Chocolate, Raspberry and Mango Sauce
Selection of Seasonal Fruit
Freshly Brewed Coffee and Tea

慢煮牛柳配磨菇忌廉汁
烤羊架配香辣馬鈴薯及乳酪薄荷汁
海鮮濃湯煮雜錦海鮮配蒜香紅花醬
及法式麵包
燒焗時蔬
豉汁彩椒炒蝦球
龍蝦蛋白炒飯
XO 醬西芹花枝炒玉帶
白玉銀絲炒麵
泰式金不換炒牛肉

杯酒巴巴配法式雲尼拿汁
傳統歌劇院蛋糕
香檸開心果橘子蛋白脆餅
鹹焦糖珍珠朱古力馬卡龍
雲尼拿紅桑莓撻
雜果泡芙
朱古力草莓
椰汁西米布甸
暖 Valrhona 朱古力布甸配雲尼拿汁
蓮子桂圓紅棗茶
精選雪糕
配朱古力、紅桑子及芒果汁
合時鮮果盤
即磨咖啡及茶

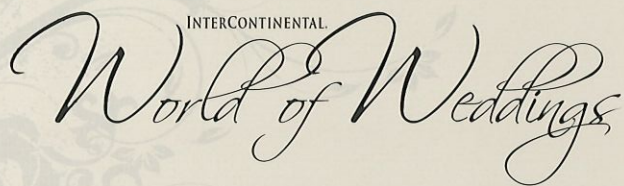
Package inclusive of unlimited serving of local beer, soft drinks and chilled orange juice for 4 hours
席間免費供應本地啤酒, 各式汽水及冰凍橙汁四小時

HK\$1,430.00 plus 10% service charge per person 每位收費 HK\$1,430.00 另加一服務費



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海景嘉福酒店



2023 中式午宴

適用於十席或以上並於 2023 年 9 月 15 日至 12 月 31 日舉行之婚宴

婚宴精選

婚宴酒席優惠精選

- ❖ 海景軒名廚主理華麗中式婚宴酒席

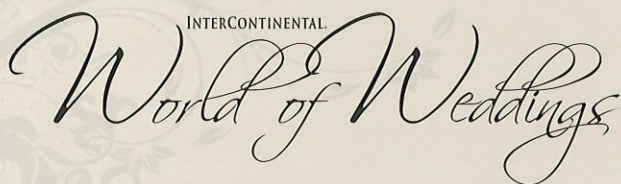
凡於酒店舉行之婚宴酒席可享以下禮遇

- ❖ 蜜月海景客房一晚住宿兼奉送新鮮果盤一客及香檳一瓶
 - 於客房或海景咖啡廊享用雙人豐富美式早餐
- ❖ 奉送五磅鮮果忌廉蛋糕一個及雜果賓治一盤供席前享用
- ❖ 免收自攜餐酒或烈酒開瓶費（每席一瓶）
- ❖ 精緻結婚蛋糕模型供切餅儀式及拍照用
- ❖ 全場席上鮮花擺設
- ❖ 場地佈置套餐（包括禮堂背板, 新人名字牌匾, 迎賓處及油畫架）
- ❖ 麻雀耍樂及茗茶招待
- ❖ 請柬連封套（每席八套）
- ❖ 使用先進影音設備及音響系統
- ❖ 免費泊車位（每三席一個）



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海景嘉福酒店



2023 WEDDING CHINESE LUNCH PACKAGE

Valid from September 15 to December 31, 2023

Applicable to the wedding banquet with a minimum booking of 10 tables

WEDDING PACKAGES

- ❖ Sumptuous Chinese banquet prepared by renowned Hoi King Heen chefs

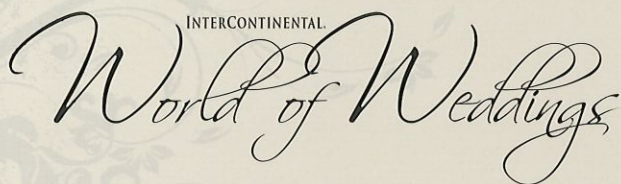
Enjoy the following privileges with the Wedding Banquet Package

- ❖ An elegantly appointed Harbour View room for one night with a welcome fruit platter and a bottle of Champagne
 - American breakfast for two in the comfort of your room or at Café on M
- ❖ Five-pound fresh fruit cream cake and 50 glasses of non-alcoholic drinks to be served before dinner
- ❖ Free corkage for one bottle of wine or hard liquor per table
- ❖ Elegant dummy wedding cake for cake-cutting ceremony and photo shooting
- ❖ Fresh floral arrangement for dining tables
- ❖ Decoration Package (Including backdrop, name banner, reception and easel stand)
- ❖ Mahjong facilities and Chinese tea service
- ❖ 8 sets of invitation cards with envelopes per table
- ❖ Cutting edge audio visual equipment
- ❖ A complimentary parking spaces for every three tables



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海景嘉福酒店



2023 Chinese Wedding Luncheon - Menu A

大紅乳豬全體

Roasted Whole Suckling Pig

X O 醬玉帶花枝

Sautéed Fresh Scallops and Sliced Squid in X O Sauce

金湯海皇燴燕窩

Braised Bird's Nest with Crab Roe and Seafood Soup

碧綠蠔皇原隻湯鮑 [十二頭]

Braised Whole Abalone (12 headed) with Vegetable

清蒸大青斑

Steamed Garoupa

當紅炸子雞

Roasted Crispy Chicken

百子海鮮炒飯

Fried Rice with Assorted Seafood and Crab Roe

野菌干燒伊麵

Braised E-fu Noodle with Wild Mushroom

蓮子百合紅棗茶

Double-boiled Red Dates with Lotus Seeds and Dried Lily Bulbs

合時鮮果盤

Fresh Fruit Platter

每席港幣 HK\$10,288.00 (供十二位用)

HK\$10,288.00 per table of 12 persons

席間免費供應本地啤酒, 各式汽水及冰凍橙汁三小時

Package inclusive of unlimited serving of local beer, soft drinks and chilled orange juice for 3 hours

The above menu is applicable to function dates from 15 September to 31 December 2023

此餐譜只適用於二零二三年九月十五至十二月三十一日舉行之婚宴

* All prices are subject to a 10% service charge 所有價目另加一服務費

* Above prices are for table of 12 persons 以上價目為每席 12 人用



INTERCONTINENTAL
GRAND STANFORD HONG KONG

海景嘉福酒店



2023 Chinese Wedding Luncheon - Menu B

大紅乳豬全體

Roasted Whole Suckling Pig

羊肚耳翡翠大蝦球

Sautéed Prawns with Vegetables and Morel Mushrooms

花膠竹笙燉雞湯

Double-boiled Soup with Bamboo Piths, Fish Maw and Chicken

碧綠蠔皇原隻湯鮑扣北菇 [十二頭]

Braised Whole Abalone (12 headed) with Mushrooms and Vegetables

清蒸沙巴老虎躉

Steamed Sabah Giant Garoupa

一品蒜香雞

Roasted Crispy Chicken with Crushed Garlic

頭抽和牛炒飯

Fried Rice with Wagyu Beef, Egg and Supreme soy Sauce

金菇蝦籽燴伊麵

Braised E-Fu Noodles with Enoki Mushroom and Shrimp Roe

百年好合

Sweetened Red Bean Cream with Lotus Seeds and Dried Lily Bulbs

合時鮮果盤

Fresh Fruit Platter

每席港幣 HK\$10,988.00 (供十二位用)

HK\$10,988.00 per table of 12 persons

席間免費供應本地啤酒, 各式汽水及冰凍橙汁三小時

Package inclusive of unlimited serving of local beer, soft drinks and chilled orange juice for 3 hours

The above menu is applicable to function dates from 15 September to 31 December 2023

此餐譜只適用於二零二三年九月十五至十二月三十一日舉行之婚宴

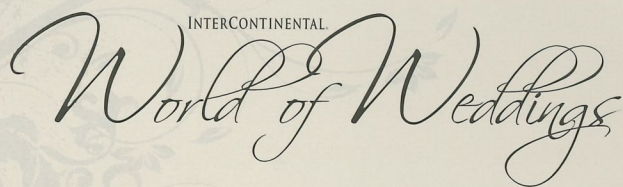
* All prices are subject to a 10% service charge 所有價目另加一服務費

* Above prices are for table of 12 persons 以上價目為每席 12 人用



INTERCONTINENTAL
GRAND STANFORD HONG KONG

海景嘉福酒店



婚禮宴會精選 2023

以下優惠只適用於十席或以上並於 2023 年 9 月 15 日至 12 月 31 日舉行之婚宴

婚宴精選

婚宴酒席優惠精選

- ❖ 海景軒名廚主理華麗中式婚宴酒席

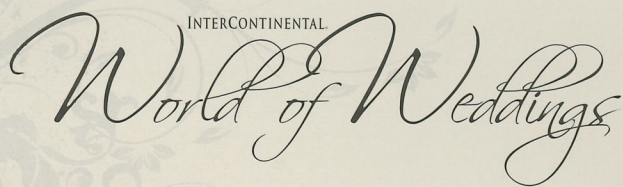
凡於酒店舉行之婚宴酒席可享以下禮遇

- ❖ 蜜月海景客房一晚住宿兼奉送新鮮果盤一客及香檳一瓶
 - 於客房或海景咖啡廊享用雙人豐富美式早餐
- ❖ 奉送五磅鮮果忌廉蛋糕一個及雜果賓治一盤供席前享用
- ❖ 免收自攜餐酒或烈酒開瓶費（每席一瓶）
- ❖ 精緻結婚蛋糕模型供切餅儀式及拍照用
- ❖ 全場席上鮮花擺設
- ❖ 場地佈置套餐（包括禮堂背板，新人名字牌匾，迎賓處及油畫架）
- ❖ 麻雀耍樂及茗茶招待
- ❖ 請柬連封套（每席八套）
- ❖ 使用先進影音設備及音響系統
- ❖ 結婚一週年禮物（海風餐廳現金券價值港幣\$500）
- ❖ 免費泊車位（每三席一個）



INTERCONTINENTAL®
GRAND STANFORD HONG KONG

海景嘉福酒店



婚宴特選 A Special Chinese Wedding Menu A

大紅乳豬全體

Roasted Whole Suckling Pig

彩椒 XO 醬爆象拔蚌花枝

Wok-fried Sliced Squids, Geoduck Clams and Bell Peppers with XO Sauce

蜜汁燒雲腿拼松露百花球

Honey Glazed Yunnan Ham and Deep-fried Shrimp Ball with Black Truffle

瑤柱珍菌扒翡翠

Braised Seasonal Vegetables with Conpoy and Mushrooms

竹笙海皇燴燕窩

Braised Bird's Nest with Bamboo Piths and Assorted Seafood

碧綠原隻湯鮑 [十二頭]

Braised Whole Abalone (12 headed) with Vegetables

清蒸大青斑

Steamed Fresh Garoupa

當紅炸子雞

Roasted Crispy Chicken

香蔥三文魚鴨崧炒飯

Fried Rice with Minced Duck, Chives and Salmon

蝦籽干燒伊麵

Braised E-fu Noodle with Shrimp Roe

紅棗雪耳燉湘蓮

Double-boiled Red Dates with Snow Fungus and Dried Lily Bulbs

美點雙輝

Chinese Petits Fours

合時鮮果盤

Fresh Fruit Platter

每席港幣\$15,000.00 (供十二位用)

HK\$15,000.00 per table of 12 persons

席間免費供應本地啤酒, 各式汽水及冰凍橙汁四小時

Package inclusive of unlimited serving of local beer, soft drinks and chilled orange juice for 4 hours

* All prices are subject to a 10% service charge 所有價目另加壹服務費

* Above prices are for table of 12 persons 以上價目為每席 12 人用

* Not applicable to booked weddings 不適用於已預定之婚宴



INTERCONTINENTAL
GRAND STANFORD HONG KONG

海景嘉福酒店

婚宴特選 B Special Chinese Wedding Menu B

大紅乳豬全體

Roasted Whole Suckling Pig

吉列蝦球伴玉帶羊肚耳

Sautéed Scallops with Morel Mushrooms and Gillette Shrimps

葡汁焗釀蟹蓋

Baked Crab Shell with Minced Chicken in Mild Curry Sauce

蟹肉蟹籽扒翡翠

Braised Seasonal Vegetables with Crab Meat and Crab Roe

蟲草花花膠燉雞湯

Double-boiled Chicken Soup with Fish Maw and Cordyceps Sinensis

碧綠原隻湯鮑扣花菇 [十二頭]

Braised Whole Abalone (12 headed) with Vegetables and Mushrooms

清蒸沙巴老虎躉

Steamed Sabah Giant Garoupa

南乳脆皮雞

Roasted Crispy Chicken with Red Fermented Bean Curd Sauce

瑤柱海皇蛋白炒飯

Fried Rice with Egg White, Seafood and Conpoy

上湯水餃

Shrimp Dumplings served in Supreme Soup

蓮子百合紅棗茶

Double-boiled Red Dates with Lotus Seeds and Dried Lily Bulbs

美點雙輝

Chinese Petits Fours

合時鮮果盤

Fresh Fruit Platter

每席港幣\$16,000.00 (供十二位用)

HK\$16,000.00 per table of 12 persons

席間免費供應本地啤酒, 各式汽水及冰凍橙汁四小時

Package inclusive of unlimited serving of local beer, soft drinks and chilled orange juice for 4 hours

* All prices are subject to a 10% service charge 所有價目另加壹服務費

* Above prices are for table of 12 persons 以上價目為每席 12 人用

* Not applicable to booked weddings 不適用於已預定之婚宴



INTERCONTINENTAL
GRAND STANFORD HONG KONG

海景嘉福酒店

2023 WEDDING BUFFET LUNCH PACKAGE

- ❖ An elegantly appointed Harbour View room for one night with a welcome fruit platter and a bottle of Champagne #
 - American breakfast for two in the comfort of your room or at Café on M #
 - ❖ Five-pound fresh fruit cream cake and 50 glasses of non-alcoholic drinks to be served before lunch
 - ❖ Free corkage for one bottle of wine or hard liquor per table
 - ❖ Elegant dummy wedding cake for cake-cutting ceremony and photo shooting
 - ❖ Fresh floral arrangement for dining tables
 - ❖ Decoration Package (Including backdrop, name banner, reception and easel stand) #
 - ❖ 8 sets of invitation cards with envelopes for every 10 persons
 - ❖ Cutting edge audio visual equipment
 - ❖ Three complimentary parking spaces #
- # Applicable to the wedding banquet with a minimum booking of 100 persons
Valid from September 15 to December 31, 2023

2023 西式婚宴自助午餐

凡於酒店舉行之婚宴酒席可享以下禮遇

- ❖ 蜜月海景客房一晚送新鮮果盤一客及香檳一瓶 #
 - 於客房或海景咖啡廊享用雙人豐富美式早餐 #
- ❖ 奉送五磅鮮果忌廉蛋糕一個及雜果賓治一盤供席前享用
- ❖ 免收自攜餐酒或烈酒開瓶費（每席一瓶）
- ❖ 精緻結婚蛋糕模型供切餅儀式及拍照用
- ❖ 全場席上及接待處鮮花擺設
- ❖ 場地佈置套餐(包括禮堂背板, 新人名字牌匾, 迎賓處及油畫架) #
- ❖ 請柬連封套（每十人八套）
- ❖ 使用先進影音設備及音響系統
- ❖ 免費泊車位三個 #

適用於預定 100 位或以上之婚宴

適用於二零二三年九月十五至十二月三十一日舉行之婚宴



INTERCONTINENTAL[®]
GRAND STANFORD HONG KONG

海景嘉福酒店

INTERCONTINENTAL
World of Weddings

WEDDING LUNCH BUFFET MENU A

Cold Selection

Seafood on Ice - Prawns, Sea Whelks, Mussels
Assorted Japanese Nigiri and Maki Rolls
Soy Sauce, Wasabi and Pickles
Buckwheat Soba Noodles on Ice with Condiments
Ham Julienne, Egg Julienne, Crab Meat, Spring Onion,
Seaweed and Kombu Stock
Tomato and Mozzarella Salad, Fresh Basil, Balsamic Dressing
Oven Roasted Capsicum and Garlic with Rosemary,
Extra Virgin Olive Oil
Tuna Nicoise Salad
New Potato Salad with Pickled Cucumber and German Sausage
Coronation Chicken Salad, Apricots and Almonds
Assorted Lettuce Leaves (Four Kinds)
Served with Choice of Dressings and Condiments
Olive Oil, Italian, Caesar and House Dressings

Sunflower Seeds, Chopped Hard Boiled Egg, Parmesan Shavings,
Scallions, Bread Croutons and Bacon

Soup

Cream of Mushroom Soup
Bakery Selection, Butter

Carving Station

Roasted Leg of Lamb, Herb Crust, Mint Gravy

冰鎮海鮮 - 海蝦、翡翠螺、青口
各式壽司及小卷
豉油、芥末、醃菜及漬物
蕎麥麵及配料漬物
火腿絲、雞蛋絲、蟹柳、青葱、
紫菜、日式昆布濃湯
蕃茄芝士沙律配黑醋汁
初榨橄欖油伴蒜蓉香草燒甜椒

吞拿魚尼哥斯沙律
新薯沙律配醃青瓜及德國腸
加冕雞沙律配杏甫及杏仁片
四式田園生菜
汁醬及配料
橄欖油、意大利汁、凱撒汁
及自家醬汁
太陽花籽、雞蛋、巴瑪臣芝士、
乾葱、麵包粒及煙肉

蘑菇忌廉湯
麵包及牛油

香草燒羊腿配薄荷燒汁



INTERCONTINENTAL®
GRAND STANFORD HONG KONG
海景嘉福酒店

WEDDING LUNCH BUFFET MENU A – CONT'D

Hot Selection

Ling Fillet with Capers, Lemon and Fried Croutons
Chicken Breast with Herb Cheese Crust, Provencal Vegetables
Stir-fried Seasonal Vegetables with Mushrooms
Beef Massaman Curry
Steamed Jasmine Thai Rice
Pork Loin with Green Apples and Maple Sauce
Sautéed Prawns in Chilli Sauce with Capsicum
Wok-fried Chicken with Black Bean Sauce
Fried Rice with Egg White and Kale

香煎魚柳配檸檬、水瓜欖及脆麵包
香草芝士焗雞胸配雜菜
香菇扒時蔬
馬沙曼牛肉咖喱
泰國絲苗飯
燒豬柳配青蘋果及楓糖醬
彩椒香辣蝦球
豉汁雞球
雲雪芥蘭炒飯

Desserts

Coffee Crème Brulee
Mango Napoleon
Strawberry Cheese Cake
Dark Chocolate and Orange Mousse, Vanilla Cream
Warm Bread and Butter Pudding with Pandan
Sweetened Red Bean Soup with Lotus Seed
Ice Cream Station with Chocolate,
Raspberry and Mango Sauce
Selection of Seasonal Fruit

咖啡法式燉蛋
芒果拿破崙
草莓芝士蛋糕
黑朱古力香橙慕思配雲尼拿汁
班蘭麵包布甸
百年好合
精選雪糕配朱古力、
紅桑子及芒果汁
合時鮮果盤

Freshly Brewed Coffee and Tea

即磨咖啡及茶

Package inclusive of unlimited serving of local beer, soft drinks and chilled orange juice for 3 hours
席間免費供應本地啤酒, 各式汽水及冰凍橙汁三小時

HK\$880.00 plus 10% service charge per person

每位收費 HK\$880.00 另加一服務費



INTERCONTINENTAL
GRAND STANFORD HONG KONG

海景嘉福酒店

WEDDING LUNCH BUFFET MENU B

Cold Selection

Seafood on Ice - Prawns, Sea Whelks, Mussels
Assorted Japanese Nigiri and Maki Rolls
with Soy Sauce, Wasabi and Pickles
Buckwheat Soba Noodles on Ice with Condiments
Ham Julienne, Egg Julienne, Crab Meat, Spring Onion,
Seaweed and Kombu Stock
Tomato and Mozzarella Salad, Fresh Basil, Balsamic Dressing
Smoked Salmon with Lemons, Capers and Horseradish Cream
Grilled Asparagus, Sieved Egg and Truffle Dressing
Spicy Carrot Salad with Red Onion and Parsley
Greek Salad
Chickpea, Chorizo and Capers Salad
Assorted Lettuce Leaves (Four Kinds)
Served with Choice of Dressings and Condiments
Olive Oil, Italian, Caesar and House Dressings

Sunflower Seeds, Chopped Hard Boiled Egg, Parmesan Shavings,
Scallions, Bread Croutons and Bacon

Soup

Cream of Leek and Potato Soup with Bacon Crisp
Bakery Selection, Butter

Carving Station

Roasted Beef Sirloin with Green Peppercorn Sauce

冰鎮海鮮 - 海蝦、翡翠螺、青口
各式壽司及小卷
豉油、芥末、醃菜及漬物
蕎麥麵及配料漬物
火腿絲、雞蛋絲、蟹柳、青蔥、
紫菜、日式昆布濃湯
蕃茄芝士沙律配黑醋汁
煙三文魚配檸檬、水瓜欖、辣根忌廉
烤露笋配松露碎蛋汁
香菜紅洋蔥甘笋沙律
希臘沙律
水瓜欖、辣肉腸伴鷹嘴豆沙律
四式田園生菜
汁醬及配料
橄欖油、意大利汁、凱撒汁
及自家醬汁
太陽花籽、雞蛋、巴瑪臣芝士、
乾葱、麵包粒及煙肉

大蒜薯蓉忌廉湯配脆煙肉
麵包及牛油

燒西冷牛扒配青胡椒汁



INTERCONTINENTAL®

GRAND STANFORD HONG KONG

海景嘉福酒店

WEDDING LUNCH BUFFET MENU B – CONT'D

Hot Selection

Braised Lamb with Onion and Potato Boulangere
Salmon Fillet with Herb Crust, Bell Pepper Sauce and Black Olives
Braised Vegetables with Italian Tomato Sauce
Thai Chicken Green Curry
Steamed Jasmine Thai Rice
Sautéed Sichuan Style Shrimp with Honey Peas
Poached Seasonal Vegetables, Dried Scallop Sauce
Vegetarian Fried Noodles

燴羊肉伴洋葱薯塊
香草焗三文魚配黑橄欖及甜椒汁
意式蕃茄燴雜菜
泰式青咖喱雞
泰國絲苗飯
川式蜜豆蝦仁
瑤柱扒時蔬
素菜炒麵

Desserts

Traditional Tiramisu
Caramel and Popcorn Cheese Cake
Banana, Peanut and Chocolate éclair
Baked Almond and Raspberry Pudding, Amaretto Vanilla Sauce
Strawberry and Pistachio Cake
Mango Panna Cotta
Sago Coconut Soup with Taro
Ice Cream Station
with Chocolate, Raspberry and Mango Sauce
Selection of Seasonal Fruit

提拉米蘇
焦糖爆谷芝士蛋糕
香蕉花生朱古力泡芙
焗紅桑子杏仁布甸配杏香酒雲尼拿汁
士多啤梨開心果蛋糕
芒果奶凍
椰汁香芋西米露
精選雪糕
配朱古力、紅桑子及芒果汁
合時鮮果盤

Freshly Brewed Coffee and Tea

即磨咖啡及茶

Package inclusive of unlimited serving of local beer, soft drinks and chilled orange juice for 3 hours
席間免費供應本地啤酒, 各式汽水及冰凍橙汁三小時

HK\$980.00 plus 10% service charge per person

每位收費 HK\$980.00 另加一服務費



INTERCONTINENTAL®

GRAND STANFORD HONG KONG

海景嘉福酒店

INTERCONTINENTAL
World of Weddings

WEDDING LUNCH BUFFET MENU C

Cold Selection

Seafood on Ice - Prawns, Sea Whelks, Mussels
Assorted Japanese Nigiri and Maki Rolls
with Soy Sauce, Wasabi and Pickles
Buckwheat Soba Noodles on Ice with Condiments
Ham Julienne, Egg Julienne, Crab Meat, Spring Onion,
Seaweed and Kombu Stock
Smoked Salmon with Lemons, Capers and Horseradish Cream
Curried Sweet Potato Salad, Celery and Scallions
Pasta Caprese Salad
Beetroot, Coriander and Goats Cheese Salad
Thai Style Beef Noodles Salad
Assorted Lettuce Leaves (Four Kinds)
Served with Choice of Dressings and Condiments
Olive Oil, Italian, Caesar and House Dressings

Sunflower Seeds, Chopped Hard Boiled Egg, Parmesan Shavings,
Scallions, Bread Croutons and Bacon

冰鎮海鮮 - 海蝦、翡翠螺、青口
各式壽司及小卷
豉油、芥末、醃菜及漬物
蕎麥麵及配料漬物
火腿絲、雞蛋絲、蟹柳、青蔥、
紫菜、日式昆布濃湯
煙三文魚配檸檬、水瓜攪、辣根忌廉
甜薯咖喱沙律配乾蔥西芹
蕃茄芝士意大利粉沙律
羊奶芝士甜菜頭沙律
泰式牛肉粉絲沙律
四式田園生菜
汁醬及配料
橄欖油、意大利汁、凱撒汁
及自家醬汁
太陽花籽、雞蛋、巴瑪臣芝士、
乾蔥、麵包粒及煙肉

Soup

Manhattan Style Tomato Seafood Chowder
Bakery Selection, Butter

曼哈頓式蕃茄海鮮周打湯
麵包及牛油

Carving Station

Roast Rib Eye with Red Wine Sauce and Black Pepper Sauce

燒肉眼配紅酒汁及黑椒汁



INTERCONTINENTAL®

GRAND STANFORD HONG KONG

海景嘉福酒店

WEDDING LUNCH BUFFET MENU C – CONT'D

Hot Selection

Beef Tenderloin Medallions with Raspberry Vinegar Shallot Sauce
Crispy Lamb Cutlets with Parmesan Herb Crust, Mustard Sauce
Halibut Fillet, Slow Roast Fennel, Lemon and Dill Butter
Baked Spinach and Ricotta Cannelloni, Tomato Basil Sauce
Chicken Tikka Masala Curry with Steamed Jasmine Thai Rice
Sweet and Sour Chicken with Pineapple and Capsicums
Fried Rice with Dried Scallop and Egg White
Braised E-Fu Noodle with Enoki Mushroom
Stir-fried Prawns with Broccoli

香煎牛柳配乾葱紅桑子醋汁
巴瑪臣芝士焗羊扒配芥末汁
焗茴香左口魚柳及配刁草檸檬汁
焗莧菜芝士義大利麵捲羅勒茄汁
印式烤雞咖喱配泰國絲苗飯
甜酸雞塊
蛋白瑤柱炒飯
金菇炆伊麵
西蘭花炒蝦球

Desserts

Praline Hazelnut Napoleon
Green Tea Opera Cake
64% Chocolate Cake
Mont Blanc Tart
Sticky Toffee and Date Pudding, Caramel Sauce
Glutinous Rice Dumplings with Custard Cream
Baked Sago Pudding with Chestnut
Ice Cream Station
with Chocolate, Raspberry and Mango Sauce
Selection of Seasonal Fruit

榛子醬拿破崙
綠茶劇院蛋糕
64%朱古力蛋糕
栗子撻
椰棗拖肥布甸配焦糖汁
吉士糯米糍
焗栗子西米布甸
精選雪糕
配朱古力、紅桑子及芒果汁
合時鮮果盤

Freshly Brewed Coffee and Tea

即磨咖啡及茶

Package inclusive of unlimited serving of local beer, soft drinks and chilled orange juice for 3 hours
席間免費供應本地啤酒, 各式汽水及冰凍橙汁三小時

HK\$1,080.00 plus 10% service charge per person

每位收費 HK\$1,080.00 另加一服務費



2023 WEDDING BUFFET DINNER PACKAGE

- ❖ An elegantly appointed Harbour View room for one night with a welcome fruit platter and a bottle of Champagne #
 - American breakfast for two in the comfort of your room or at Café on M #
 - ❖ Five-pound fresh fruit cream cake and 50 glasses of non-alcoholic drinks to be served before lunch
 - ❖ Free corkage for one bottle of wine or hard liquor per table
 - ❖ Elegant dummy wedding cake for cake-cutting ceremony and photo shooting
 - ❖ Fresh floral arrangement for dining tables
 - ❖ Decoration Package (Including backdrop, name banner, reception and easel stand) #
 - ❖ 8 sets of invitation cards with envelopes for every 10 persons
 - ❖ Cutting edge audio visual equipment
 - ❖ Three complimentary parking spaces #
- # Applicable to the wedding banquet with a minimum booking of 100 persons
Valid from September 15 to December 31, 2023

2023 西式婚宴自助晚餐

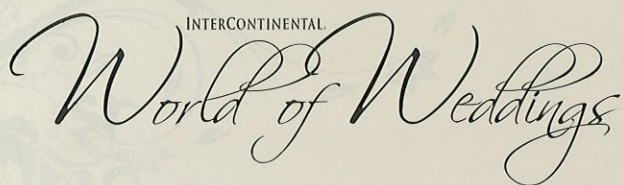
凡於酒店舉行之婚宴酒席可享以下禮遇

- ❖ 蜜月海景客房一晚送新鮮果盤一客及香檳一瓶 #
 - 於客房或海景咖啡廊享用雙人豐富美式早餐 #
- ❖ 奉送五磅鮮果忌廉蛋糕一個及雜果賓治一盤供席前享用
- ❖ 免收自攜餐酒或烈酒開瓶費 (每席一瓶)
- ❖ 精緻結婚蛋糕模型供切餅儀式及拍照用
- ❖ 全場席上及接待處鮮花擺設
- ❖ 場地佈置套餐(包括禮堂背板, 新人名字牌匾, 迎賓處及油畫架) #
- ❖ 請柬連封套 (每十人八套)
- ❖ 使用先進影音設備及音響系統
- ❖ 免費泊車位三個 #

適用於預定 100 位或以上之婚宴

適用於二零二三年九月十五至十二月三十一日舉行之婚宴





WEDDING DINNER BUFFET MENU A

Cold Selection

Specialty Seafood on Ice

Prawns, Sea Whelks, Mussels, Crayfishes and Crab Legs

Smoked Salmon with Lemons, Capers and Horseradish Cream

Assorted Japanese Sushi

Soy Sauce, Wasabi and Pickles

Buckwheat Soba Noodles on Ice with Condiments

Ham Julienne, Egg Julienne, Crab Meat, Spring Onion,
Seaweed and Kombu Stock

Selection of Imported Cold Cuts with Olives and Pickles

Grilled Vegetable Anti Pasti with Salsa Verde

Yam Bean, Mango and Red Onion Salad

Cajun Slaw with Apple

Tomato, Green Bean and Smoked Trout Salad

Greek Salad, Tomato, Black Olives, Feta Cheese

Mixed Seasonal Leaves

Thousand Island, Caesar, Balsamic
and French Dressings

Eggs, Tomatoes, Carrots, Onions, Peppers,
Cucumbers, Green Beans, Asparagus and Corn

Soup

Shellfish and Fennel Bisque with Cognac and Cream

Bakery Selection, Butter

Carving Station

Roast Beef Sirloin with Red Wine Sauce, Black Pepper Sauce
and Horseradish Cream

冰鎮海鮮

蝦、翡翠螺、青口、小龍蝦、蟹腳

煙三文魚配檸檬、水瓜欖、辣根忌廉

日式壽司

豉油、芥末、醃菜及漬物

蕎麥麵及配料漬物

火腿絲、雞蛋絲、蟹柳、青蔥、

紫菜、日式昆布濃湯

精選凍肉配橄欖及醃菜

烤雜菜配青香草醬

香芒沙葛紅洋蔥沙律

蘋果雜菜沙律

煙彩虹魚青豆蕃茄沙律

希臘沙律

雜菜沙律

千島汁、凱撒汁、意大利黑醋、
法式沙律汁

雞蛋、蕃茄、甘筍、洋蔥、彩椒、
青瓜、青豆、蘆筍及玉米

茴香海鮮濃湯配白蘭地忌廉

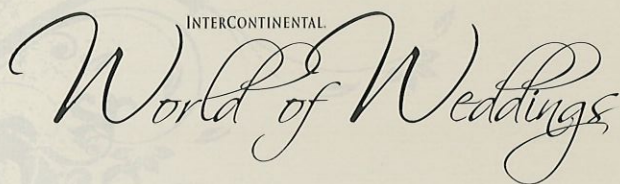
麵包及牛油

燒西冷配紅酒汁、黑椒汁
及辣根忌廉



INTERCONTINENTAL
GRAND STANFORD HONG KONG

海景嘉福酒店



WEDDING DINNER BUFFET MENU A – CONT'D

Hot Selection

Pan Fried Sea Bass Fillet with Sherry Vinegar Lentils
and Roast Datterini Tomatoes

Baked Fillet of Black Cod in Saikyo Yaki Style
with Sweet Miso Sauce

Slow Cooked Beef Cheeks, Red Onion Confit and Parmesan Polenta

Pan-fried Escalopes of Veal in Milanese Style

Spicy Crab Rigatoni Pasta with Chilli Tomato Sauce

Roast Seasonal Vegetables with Buttered Green Beans

Tandoori Salmon Cubes with Cucumber Mint Sauce

Steamed Jasmine Thai Rice

Braised Assorted Vegetables with Yunnan Ham

Sautéed Scallops and Sliced Whelk with Broccoli

香煎鱸魚柳配香醋扁豆

及燒車厘茄

銀鱈魚西京燒

慢煮牛面頰配紅洋蔥及芝士玉米餅

米蘭式香煎牛仔扒

蟹肉辣茄汁長通粉

燒焗時令雜菜配牛油炒青豆

印式天多尼三文魚粒配薄荷青瓜醬

泰國絲苗飯

上湯雲腿扒時蔬

西蘭花帶子螺片

Desserts

Baileys Cream Eclairs

Rich Dark Chocolate Tart

Ginger Crème Brûlée

White Forest Cake with Griottine Cherries

Espresso Panna Cotta with Shortbread

Passion Fruit and Kiwi Pavlova

Raspberry, Lychee and Rose Macaron

Warm Bread and Butter Pudding with Dried Cranberries and Honey

Double Boiled Red Dates and Lotus Seeds with Snow Fungus

Ice Cream Station

With Chocolate, Raspberry and Mango Sauce

Selection of Seasonal Fruit

Freshly Brewed Coffee and Tea

咖啡酒忌廉長泡芙

濃厚黑朱古力撻

薑味法式燉蛋

白森林蛋糕

特濃咖啡奶凍配曲奇

奇異果及熱情果蛋白脆餅

紅桑莓、荔枝及玫瑰馬卡龍

蜜糖金巴利果乾麵飽布甸

雪耳紅棗燉蓮子

精選雪糕

配朱古力、紅桑子及芒果汁

合時鮮果盤

即磨咖啡及茶

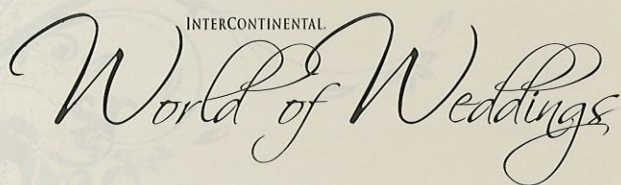
Package inclusive of unlimited serving of local beer, soft drinks and chilled orange juice for 4 hours
席間免費供應本地啤酒, 各式汽水及冰凍橙汁四小時

HK\$1,430.00 plus 10% service charge per person 每位收費 HK\$1,430.00 另加一服務費



INTERCONTINENTAL
GRAND STANFORD HONG KONG

海景嘉福酒店



WEDDING DINNER BUFFET MENU B

Cold Selection

Specialty Seafood on Ice

Prawns, Sea Whelks, Mussels, Crayfishes and Crab Legs

Citrus Cured Salmon with Yuzu Coriander Dressing

Assorted Japanese Sushi

Soy Sauce, Wasabi and Pickles

Buckwheat Soba Noodles on Ice with Condiments

Ham Julienne, Egg Julienne, Crab Meat, Spring Onion,

Seaweed and Kombu Stock

Spiced Beef Shin with Bean Noodles, Vegetables, Garlic and Sesame Dressing

Baby Mozzarella, Sun Dried Tomato and Marinated Cucumber Salad 風乾蕃茄醃青瓜迷你芝士沙律

Salami and Parma Ham with Orange Melon Carpaccio

Italian Tomato Salad with Shallot and Mint

Couscous Salad with Hazelnuts, Pine Nuts,

Parsley and Preserved Lemon

Orzo Pasta Salad with Tuna, Sweet Corn and Pimento

Seared Prawn with Papaya and Lime Leaf Salad

Caesar Salad Station with Bacon, Croutons and Parmesan

冰鎮海鮮

蝦、翡翠螺、青口、小龍蝦、蟹腳

橘子三文魚配茭茜柚子汁

日式壽司

豉油、芥末、醃菜及漬物

蕎麥麵及配料漬物

火腿絲、雞蛋絲、蟹柳、青葱、

紫菜、日式昆布濃湯

五香牛展配香蒜菜絲粉皮伴芝麻汁

蜜瓜配巴瑪火腿及沙樂美腸

乾蔥薄荷意式蕃茄沙律

榛子醃檸檬松子仁小米沙律

吞拿魚玉米紅椒小米形意粉沙律

木瓜蝦沙律

凱撒沙律配煙肉、脆包粒及

巴瑪臣芝士

花膠菜膽燉北菇

麵包及牛油

Soup

Double-Boiled Fish Maw Soup, Mushrooms and Vegetables

Bakery Selection, Butter

Carving Station

Roast Beef Prime Rib with Red Wine Sauce, Black Pepper Sauce and Horseradish Cream

烤肉眼扒配紅酒汁、黑椒汁

及辣根忌廉

Pan-fried Chicken Breast with Porcini Mushrooms, Truffle and Tarragon Sauce

香煎雞胸配牛肝菌松露芝士汁



INTERCONTINENTAL
GRAND STANFORD HONG KONG

海景嘉福酒店

WEDDING DINNER BUFFET MENU B – CONT'D

Hot Selection

Slow Cooked Beef Tenderloin with Sauce Diane
Persian Roasted Lamb Rack and Aromatic Spiced Potato
with Mint Yoghurt Sauce
Seafood in Bouillabaisse Broth with Garlic Saffron Rouille
and French Bread
Seasonal Vegetables
Sautéed Prawns in Black Bean Sauce with Green Peppers
Fried Rice with Lobster Meat and Egg White
Sautéed Squid and Scallops with Celery in XO Sauce
Vegetable Fried Noodles with Tofu and Beansprouts
Thai Style Stir Fried Beef with Garlic, Chillies and Hot Basil Leaves

Desserts

Rum Baba Chantilly Cream
Classic Opera Cake, Gold Leaf
Cirtus Pavlova with Lemon Cream and Pistachio
Salted Caramel and Chocolate Pearl Macaron
Vanilla Raspberry Tart
Tropical Fruit Éclair
Dipped Strawberries with Toberlone Sauce
Coconut and Sago Cream Pudding
Warm Valrhona Chocolate Pudding with Vanilla Sauce
Double Boiled Lotus Seeds, Red Dates and Dried Longan
Ice Cream Station
with Chocolate, Raspberry and Mango Sauce
Selection of Seasonal Fruit
Freshly Brewed Coffee and Tea

慢煮牛柳配蘑菇忌廉汁
烤羊架配香辣馬鈴薯及乳酪薄荷汁
海鮮濃湯煮雜錦海鮮配蒜香紅花醬
及法式麵包
燒焗時蔬
豉汁彩椒炒蝦球
龍蝦蛋白炒飯
XO 醬西芹花枝炒玉帶
白玉銀絲炒麵
泰式金不換炒牛肉

蒜酒巴巴配法式雲尼拿汁
傳統歌劇院蛋糕
香檸開心果橘子蛋白脆餅
鹹焦糖珍珠朱古力馬卡龍
雲尼拿紅桑莓撻
雜果泡芙
朱古力草莓
椰汁西米布甸
暖 Valrhona 朱古力布甸配雲尼拿汁
蓮子桂圓紅棗茶
精選雪糕
配朱古力、紅桑子及芒果汁
合時鮮果盤
即磨咖啡及茶

Package inclusive of unlimited serving of local beer, soft drinks and chilled orange juice for 4 hours
席間免費供應本地啤酒, 各式汽水及冰凍橙汁四小時

HK\$1,580.00 plus 10% service charge per person 每位收費 HK\$1,580.00 另加一服務費

