

# Year 2019 Western Wedding Package

The tailor-made Western Wedding Package offered at Gloucester Luk Kwok Hong Kong will ensure your wedding day be the happiest and most memorable occasion in your life.

六國酒店特別在你倆的良辰吉日獻上慇懃細意的服務及完美考究的安排。

我們更爲你悉心策劃一個場面絢麗、款待熱誠的西式婚宴，  
將會令賓主盡興，心中留下永誌難忘的回憶。

Privileges	Lunch	Dinner
	Menu Price Starts from HK\$498 Plus 10% Service Charge Per Person	Menu Price Starts from HK\$638 Plus 10% Service Charge Per Person
Special Discount for Beverages	♥	♥
Free Chauffeur- Driven Limousine Service	♥ (2 hours)	♥ (3 hours)
5-Tiered Wedding Cake for Photo Shooting	♥	♥
Complimentary 5-lb Fresh Cream Cake	-	♥
Complimentary Welcome Fruit Punch Bowl	♥	♥
Complimentary 1 Bottle of Champagne for Toasting	♥	♥
Wedding Banner with Red Base & Golden & Basic Letterings	♥	♥
Complimentary Western Wedding Backdrop	-	♥
Special Discount for Accommodation	♥	♥
Free Parking	-	♥

Minimum Number of Attendees:-

Lunch:

- Falcon Room (Minimum 50 persons for weekdays; 70 persons for weekends, public holidays & eves)
- Le Menu (Minimum 80 persons for weekdays; 100 persons for weekends, public holidays & eves)

Dinner:

- Falcon Room (Minimum 50 persons for weekdays; 70 persons for weekends, public holidays & eves)
- Le Menu (Minimum 80 persons for weekdays; 100 persons for weekends, public holidays & eves)

\*Weekdays: Monday - Thursday; Weekends: Friday - Sunday

For reservation and more information,  
please call our Food & Beverage Department at 2821 8983

詳情或查詢請電 2821 8983 與飲食部聯絡

~此婚宴優惠有效期至 2019 年 12 月 31 日止~

~The above special offers are valid until December 31, 2019~



GLoucester LUK KWOK  
ESTABLISHED 1982  
真材實料

## Wedding Dinner Buffet Menu A (Le Menu)

### Cold Selections – 冷盤

Assorted Sashimi (Salmon, Tilapia & Octopus)	雜錦刺身(三文魚, 鯛魚及八爪魚)
Assorted Sushi and Rice Rolls with Condiments	精選壽司
Seafood on Ice (Cooked Prawn, Sea Whelk & Green Mussel)	各式凍海鮮(熟蝦, 翡翠螺及青口)
Smoked Salmon & Seafood Jelly	煙三文魚及海鮮凍
Cold Cut Platter (Beef Pastrami & Smoked Duck Breast)	凍肉拼盤(黑椒牛肉及香燒煙鴨胸)
Meat Platter (Smoked Ham, Salami & Cold Cut Sausage)	雜錦凍肉拼盤(煙火腿, 沙樂美腸及凍切片什肉腸)

### Salads – 特式沙律

Green Salad with Dressing & Condiments	田園沙律伴各式醬汁
Cherry Tomato, Cucumber, Sweet Corn, Red Kidney Beans	車厘茄, 青瓜, 粟米粒及紅腰豆
Fruit Salad with Seafood	鮮果海鮮沙律
Thai Beef Salad	泰式牛肉沙律
Nicosia Salad with Tuna and Egg	吞拿魚雞蛋尼古西亞沙律
German Potato Salad with Walnut	德國馬鈴薯沙律伴合桃

### Daily Carving – 精選烤肉

Roasted Sirlion of Beef & Ham with Gravy and Black Pepper Sauce	燒西冷扒及火腿 配燒汁及黑椒汁
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### Soup – 熱湯

Mixed Mushroom Cream Soup	雜菌忌廉湯
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### Hot Dishes – 熱盤

Roasted Chinese Barbecue Meat Platter	中式燒味拼盤
Stewed Seafood with Mixed Bell Pepper	燴海鮮雜甜椒
Roasted Lamb Rack with Herb Gravy	燒羊架伴香草汁
Pan-fried Garlic Prawn	蒜香煎蝦
Fresh Chicken with Seasonal Vegetables	上湯菜胆雞
Grilled Fillet of Beef with Black Pepper Sauce	扒牛柳伴黑椒汁
Pan-fried Snapper with Dill Cream Sauce	香煎立魚刁草忌廉汁
Stir-fried Broccoli with Bamboo Piths and Mushroom	竹筍鮮菇扒西蘭花
Indian Lamb Curry	印度咖喱羊肉
Braised E-Fu Noodles with Crab Meat and Chive	蟹肉干燒伊麵
Fried Rice with Chicken & Pineapple	菠蘿雞粒炒飯
Braised Vegetables with Yunnan Ham	雲腿扒時蔬



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HONGKONG  
五福禮社

## *Wedding Dinner Buffet Menu A (Le Menu)*

### *Cooking Station – 即煮粥麵*

Noodles Station  
Congee Station

即煮麵食  
即煮粥品

### *Desserts Corner – 甜品*

Tiramisu  
Panna Cotta  
Seasonal Fresh Fruit  
Baked Bread & Butter Pudding  
Chocolate Mousse Cake  
New York Cheese Cake  
Chocolate Fountain  
Hot Waffle  
Sweetened Red Bean Cream with Lotus Seeds and Lily Bulb  
Premium Ice-cream

意大利芝士餅  
牛奶布甸  
新鮮雜果  
焗牛油麵包布甸  
朱古力慕絲蛋糕  
紐約芝士蛋糕  
朱古力噴泉  
熱窩芙餅  
蓮子百合紅豆沙  
名牌雪糕

### *Beverages – 飲品*

Coffee & Tea

咖啡及紅茶

*HK \$638 plus 10% service charge per person*

*Minimum Attendance: 80 persons – Weekdays (Monday – Thursday);*

*100 persons – Weekends (Friday – Sunday), Public Holidays & Eves*

*~ Menu items are subject to change without prior notice ~*



GLoucester LUK KWOK  
五福臨門

## Wedding Dinner Buffet Menu B (Le Menu)

### Cold Selections – 冷盤

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|--|--------------------------|
| Assorted Sashimi (Salmon, Tilapia & Octopus)         | 雜錦刺身(三文魚, 鯛魚及八爪魚)        |
| Assorted Sushi and Rice Rolls with Condiments        | 精選壽司                     |
| Seafood on Ice (Cooked Prawn, Sea Whelk & Crab Leg)  | 各式凍海鮮(熟蝦, 翡翠螺及長腳蟹)       |
| Salmon Platter (Smoked Salmon & Dill Salmon)         | 煙三文魚拼盤(煙三文魚, 香草三文魚)      |
| Cold Cut Platter (Beef Pastrami Smoked Duck Breast)  | 凍肉拼盤(黑椒牛肉及香燒煙鴨胸)         |
| Meat Platter (Smoked Ham, Salami & Cold Cut Sausage) | 雜錦凍肉拼盤(煙火腿, 沙樂美腸及凍切片什肉腸) |

### Salads – 特式沙律

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|---|------------------|
| Mesclum Salad with Dressing & Condiments              | 法式雜菜伴各式醬汁        |
| Cherry Tomato, Cucumber, Sweet Corn, Red Kidney Beans | 車厘茄, 青瓜, 粟米粒及紅腰豆 |
| Fruit Salad with Seafood                              | 雜果海鮮沙律           |
| Roasted Chicken with Peach Salad                      | 蜜桃燒雞沙律           |
| Nicosia Salad with Tuna and Egg                       | 吞拿魚雞蛋尼古西亞沙律      |
| German Potato Salad with Walnut                       | 德國馬鈴薯沙律伴合桃       |

### Daily Carving – 精選烤肉

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|--|-----------------------|
| Roasted Cab Rib Eye of Beef & Ham<br>with Gravy and Black Pepper Sauce | 燒安格斯肉眼扒及火腿<br>配燒汁及黑椒汁 |
|--|-----------------------|

### Soup – 熱湯

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|----------------|-------|
| Seafod Chowder | 海鮮周打湯 |
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### Hot Dishes – 熱盤

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|---|------------|
| Roasted Chinese Barbecue Meat Platter               | 中式燒味拼盤     |
| Baked Seafood with Escargots and Cheese Cream Sauce | 焗海鮮田螺芝士汁   |
| Roasted Lamb Rack with Herb Gravy                   | 燒羊架伴香草汁    |
| Sautéed Prawn with Chilli and Salt                  | 椒鹽蝦        |
| Fresh Chicken with Seasonal Vegetables              | 上湯菜胆雞      |
| Grilled Fillet of Beef with Black Pepper Sauce      | 扒牛柳伴黑椒汁    |
| Pan-fried Garoupa Fillet with Saffron Sauce         | 香煎石斑柳紅花忌廉汁 |
| Stir-fried Broccoli with Bamboo Piths and Mushroom  | 竹筍鮮菇扒西蘭花   |
| Indian Beef Curry                                   | 印度咖喱牛肉     |
| Braised E-Fu Noodles with Crab Meat and Chive       | 蟹肉干燒伊麵     |
| Fried Rice with Chicken & Pineapple                 | 菠蘿雞粒炒飯     |
| Braised Vegetables with Yunnan Ham                  | 雲腿扒時蔬      |



GLoucester LUK KWOK  
HONG KONG  
真 誠 禮 貌

## *Wedding Dinner Buffet Menu B (Le Menu)*

### Cooking Station – 即煮粥麵

Noodles Station  
Congee Station

即煮麵食  
即煮粥品

### Desserts Corner – 甜品

Tiramisu  
Green Tea Pudding  
Seasonal Fresh Fruit  
Baked Bread & Butter Pudding  
Chocolate Mousse Cake  
New Yoek Cheese Cake  
Chocolate Fountain  
Hot Waffle  
Sweetened Red Bean Cream with Lotus Seeds and Lily Bulb  
Premium Ice Cream

意大利芝士餅  
綠茶牛奶布甸  
新鮮雜果  
焗牛油麵包布甸  
朱古力慕絲蛋糕  
紐約芝士蛋糕  
朱古力噴泉  
熱窩芙餅  
蓮子百合紅豆沙  
特級雪糕

### Beverages – 飲品

Coffee & Tea

咖啡及紅茶

*HK \$678 plus 10% service charge per person*

*Minimum Attendance: 80 persons – Weekdays (Monday – Thursday);*

*100 persons – Weekends (Friday – Sunday), Public Holidays & Eves*

*~ Menu items are subject to change without prior notice ~*



## Wedding Beverage Package 2019

### 婚宴飲品套餐 2019

<b>2 Hours Package 飲品套餐 2 小時</b>	<b>Price Per Person 每位價目</b>	<b>Special Offer 特別優惠</b>
Package A 套餐 A	HK\$80 (Extra hour at HK\$20)	Unlimited supply of chilled orange juice and aerated water 無限量供應凍橙汁及汽水
Package B 套餐 B	HK\$120 (Extra hour at HK\$30)	Unlimited supply of chilled orange juice, aerated water and local beer 無限量供應凍橙汁、汽水及本地啤酒
Package C 套餐 C	HK\$200 (Extra hour at HK\$50)	Unlimited supply of chilled orange juice, aerated water, local beer and house red/ white wine 無限量供應凍橙汁、汽水、本地啤酒及紅白酒

## Special Beverage Prices For Western Wedding Banquets

### 惠顧西式婚宴可享飲品特價優惠

	<u>Special Price 特價</u>
Fresh Orange Juice 鮮榨橙汁	HK\$38
Chilled Orange Juice 凍橙汁	HK\$34
Aerated Water 汽水	HK\$32
Beer 啤酒	
- Domestic (本地)	HK\$34
- Imported (入口)	HK\$38
Distilled Water 蒸餾水或礦泉水	HK\$32

~ Above prices are subject to 10% service charge ~

~ 以上價目均另加一服務費 ~

有效期至 2019 年 12 月 31 日

Prices are valid until December 31, 2019