

## Year 2021 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。

我們更為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 <b>HK\$538</b> Plus 10% Service Charge Per Person	Menu Price Starts from <b>HK\$688</b> Plus 10% Service Charge Per Person
Special Discount for Beverages	♥	♥
Free Chauffeur- Driven Limousine Service	-	♥ (3 hours)
5-Tiered Wedding Dummy Cake for Photo Shooting	♥	♥
5-lb Fresh Cream Cake	-	♥
Welcome Fruit Punch Bowl	-	♥
1 Bottle of Sparkling Wine for Toasting	♥	♥
Standard Wedding Banner with Red Base & Golden Letterings	♥	♥
Wedding Backdrop with Couple's Name	-	♥
Standard Invitation Card with Envelope	♥	♥
Special Discount for Accommodation	♥	♥
Basic Audio Visual Equipment	♥	♥
Free Valet Parking Spaces (subject to availability)	-	♥
Wedding Merchants Discount Coupons	♥	♥

#### Remarks:

- Special upgraded package with free flow of beverage are offered
  - Minimum Number of Attendees:-  
Lunch/ Dinner:
    - Falcon Room (Minimum 50 persons for weekdays; 70 persons for weekends, special days, festive days & eves)
    - Le Menu (Minimum 80 persons for weekdays; 100 persons for weekends, special days, festive days & eves)
- \*Weekdays: Monday - Thursday; Weekends: Friday - Sunday

#### Terms & Conditions:-

- Offers and content are subject to change without prior notice
- Hotel reserves the right of final decisions of any disputes

**For details or reservation, please contact our Banquet Department at 2821 8983**

**查詢或預訂請電 2821 8983 與宴會部聯絡**

~此婚宴優惠有效期至 2021 年 12 月 31 日止~

~The above special offers are valid until December 31, 2021~

## Wedding Beverage Package 2021

### 婚宴飲品套餐 2021

2 Hours Package 飲品套餐 2 小時	Price Per Person 每位價目	Special Offer 特別優惠
<b>Package A</b> 套餐 A	HK\$90 (Extra hour at HK\$30)	Unlimited supply of chilled orange juice and aerated water 無限量供應凍橙汁及汽水
<b>Package B</b> 套餐 B	HK\$130 (Extra hour at HK\$40)	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
<b>Package C</b> 套餐 C	HK\$210 (Extra hour at HK\$60)	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 2021 年 12 月 31 日

Prices are valid until December 31, 2021

## *2021 Wedding Dinner Buffet Menu A (Le Menu)*



### Cold Selections – 冷盤

Assorted Sashimi (Salmon, Herring, Sweet Shrimp & Octopus)  
Assorted Sushi and Rice Rolls with Condiments  
Seafood on Ice (Cooked Prawn, Sea Whelk & Green Mussel)  
Smoked Salmon & Seafood Jelly  
Cold Cut Platter (Beef Pastrami & Smoked Duck Breast)  
Meat Platter (Smoked Ham, Salami & Cold Cut Sausage)

雜錦刺身(三文魚, 希靈魚, 甜蝦及八爪魚)  
精選壽司  
各式凍海鮮(熟蝦, 翡翠螺及青口)  
煙三文魚及海鮮凍  
凍肉拼盤(黑椒牛肉及香燒煙鴨胸)  
雜錦凍肉拼盤(煙火腿, 沙樂美腸及凍切片什肉腸)

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### Salads – 特式沙律

Green Salad with Dressing & Condiments  
Cherry Tomato, Cucumber, Sweet Corn, Red Kidney Beans  
Fruit Salad with Seafood  
Thai Beef Salad  
Mozzarella & Tomato Salad  
German Potato Salad with Bacon

田園沙律伴各式醬汁  
車厘茄, 青瓜, 粟米粒及紅腰豆  
鮮果海鮮沙律  
泰式牛肉沙律  
水牛芝士蕃茄沙律  
德國馬鈴薯沙律伴煙肉

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### Daily Carving – 精選烤肉

Roasted Sirloin of Beef & Chicken  
with Gravy and Black Pepper Sauce

燒西冷扒及燒雞  
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  
Stewed Seafood with Mixed Bell Pepper  
Roasted Lamb Rack with Herb Gravy  
Pan-fried Garlic Prawn  
Fresh Chicken with Seasonal Vegetables  
Grilled Fillet of Beef with Black Pepper Sauce  
Pan-fried Ling Fillet with Dill Cream Sauce  
Stir-fried Broccoli with Bamboo Piths and Mushroom  
Indian Lamb Curry  
Braised E-Fu Noodles with Crab Meat and Chive  
Fried Rice with Chicken & Pineapple  
Braised Vegetables with Yunnan Ham

中式燒味拼盤  
燴海鮮雜甜椒  
燒羊架伴香草汁  
蒜香煎蝦  
上湯菜胆雞  
扒牛柳伴黑椒汁  
香煎青衣柳刁草忌廉汁  
竹筍鮮菇扒西蘭花  
印度咖喱羊肉  
蟹肉干燒伊麵  
菠蘿雞粒炒飯  
雲腿扒時蔬

## 2021 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

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### Desserts Corner – 甜品

Tiramisu  
Red Bean Milk Pudding  
Seasonal Fresh Fruit  
Matcha Dojima Roll  
Charlotte 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  
紅豆牛奶布甸  
新鮮雜果  
綠茶堂島卷  
雜莓夏洛特蛋糕  
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

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### Beverages – 飲品

Coffee & Tea

咖啡及紅茶

***HK \$708 Plus 10% Service Charge Per Person***

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

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

*~ Menu is subject to change without prior notice ~*

## 2021 Wedding Dinner Buffet Menu B (Le Menu)



### Cold Selections – 冷盤

<p>Assorted Sashimi (Salmon, Tuna, Hamachi &amp; Octopus)          Assorted Sushi and Rice Rolls with Condiments          Seafood on Ice (Cooked Prawn, Sea Whelk, Cancer Pagurus &amp; Crab Leg)          Salmon Platter (Smoked Salmon &amp; Dill Salmon)          Cold Cut Platter (Beef Pastrami Smoked Duck Breast)          Meat Platter (Smoked Ham, Salami &amp; Cold Cut Sausage)</p>	<p>雜錦刺身(三文魚, 吞拿魚, 油甘魚及八爪魚)          精選壽司          各式凍海鮮(熟蝦, 翡翠螺, 麵包蟹及長腳蟹)          煙三文魚拼盤(煙三文魚, 香草三文魚)          凍肉拼盤(黑椒牛肉及香燒煙鴨胸)          雜錦凍肉拼盤(煙火腿, 沙樂美腸及凍切片什肉腸)</p>
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### Salads – 特式沙律

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| <p>Mesclum Salad with Dressing &amp; Condiments<br/>         Cherry Tomato, Cucumber, Sweet Corn, Red Kidney Beans<br/>         Fruit Salad with Seafood<br/>         Thai Chicken Salad<br/>         Nicosia Salad with Tuna and Egg<br/>         German Potato Salad with Bacon</p> | <p>法式雜菜伴各式醬汁<br/>         車厘茄, 青瓜, 粟米粒及紅腰豆<br/>         雜果海鮮沙律<br/>         泰式燒雞沙律<br/>         吞拿魚雞蛋尼古西亞沙律<br/>         德國馬鈴薯沙律伴煙肉</p> |
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### Daily Carving – 精選烤肉

<p>Roasted Angus Rib Eye &amp; Ham          with Gravy and Black Pepper Sauce</p>	<p>燒安格斯肉眼扒及火腿          配燒汁及黑椒汁</p>
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### Soup – 熱湯

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| <p>Seafood Chowder</p> | <p>海鮮周打湯</p> |
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### Hot Dishes – 熱盤

<p>Roasted Chinese Barbecue Meat Platter          Baked Seafood with Escargots and Cheese Cream Sauce          Roasted Lamb Rack with Herb Gravy          Sautéed Prawn with Chilli and Salt          Fresh Chicken with Seasonal Vegetables          Grilled Fillet of Beef with Black Pepper Sauce          Pan-fried Garoupa Fillet with Saffron Sauce          Stir-fried Broccoli with Bamboo Piths and Mushroom          Indian Beef Curry          Braised E-Fu Noodles with Crab Meat and Chive          Fried Rice with Chicken &amp; Pineapple          Braised Vegetables with Mushroom</p>	<p>中式燒味拼盤          焗海鮮田螺芝士汁          燒羊架伴香草汁          椒鹽蝦          上湯菜胆雞          扒牛柳伴黑椒汁          香煎石斑柳紅花忌廉汁          竹筴鮮菇扒西蘭花          印度咖喱牛肉          蟹肉干燒伊麵          菠蘿雞粒炒飯          雜菇扒時蔬</p>
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## 2021 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  
Red Bean Milk Pudding  
Seasonal Fresh Fruit  
Strawberry Dojima Cake  
Charlotte 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  
紅豆牛奶布甸  
新鮮雜果  
士多啤梨堂島卷  
雜莓夏洛特蛋糕  
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

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### Beverages – 飲品

Coffee & Tea

咖啡及紅茶

***HK \$758 Plus 10% Service Charge Per Person***

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

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

*~ Menu is subject to change without prior notice ~*