

## 2025 西式婚宴雞尾酒會及午餐 Western Wedding Cocktail & Lunch Packages

### 雞尾酒會 Cocktail Reception

套餐 Menu A – HKD 港幣 830元

套餐 Menu B – HKD 港幣 930元

### 西式套餐 Western Set Lunch

套餐 Menu A – HKD 港幣 780元

套餐 Menu B – HKD 港幣 890元

### 西式自助午餐 Western Buffet Lunch

套餐 Menu A – HKD 港幣 800 元

套餐 Menu B – HKD 港幣 920 元

### 酒水套餐 Beverage Package A                      HKD 港幣 190 元

席間兩小時任飲汽水、橙汁及精選啤酒

Free flow of soft drinks, chilled orange juice and selected beer for two hours during cocktail or lunch period

### 酒水套餐 Beverage Package B                      HKD 港幣 220 元

席間兩小時任飲汽水、鮮橙汁及精選啤酒

Free flow of soft drinks, fresh orange juice and selected beer for two hours during cocktail or lunch period

### 酒水套餐 Beverage Package C                      HKD 港幣 240 元

席間兩小時任飲汽水、橙汁、精選啤酒及紅、白餐酒

Free flow of soft drinks, chilled orange juice, selected beer and house red & white wine for two hours during cocktail or lunch period

所有價目以每位起計算，並均須另加一服務費

All prices are quoted on a per-person basis and subject to 10% service charge

查詢或預訂，請致電 2313 4503 或

電郵至 [eventsales@newworldmillenniumhotel.com](mailto:eventsales@newworldmillenniumhotel.com) 與宴會營業部聯絡。

For enquiries or reservations, please contact our event sales department at 2313 4503 or email [eventsales@newworldmillenniumhotel.com](mailto:eventsales@newworldmillenniumhotel.com)

Western Wedding Packages 2025 西式婚宴  
Cocktail Reception 雞尾酒會

Menu 套餐 A

Cold Appetisers 凍頭盤類

Black Truffle, Cream Cheese, Toasted Rye Bread

黑松露菌、忌廉芝士、麥包多士

Serrano Ham, Cantaloupe Melon

西班牙風乾火腿、甘瓜

Alaskan Crabmeat, Cucumber, Caviar

亞拉斯加蟹肉、青瓜、魚籽醬

Tuna Tartar, Chili, Spring Onion

吞拿魚韃靼、辣椒、青葱

Japanese Potato Salad, Crab Roe

日式薯仔沙律、飛魚籽

Smoked Salmon, Caramel Apple, Crème Fraiche Tartlet

煙燻三文魚、焦糖蘋果、法式酸忌廉撻

Hot Entrées 熱盤類

Deep-fried Chicken, Wasabi Dip

脆香炸雞、青芥末醬

Grilled Teriyaki-Pork Skewer

日式照燒豚肉串

Duck Foie Gras-Mozzarella Arancini

脆炸鴨肝、水牛奶芝士飯丸

Baked Eggplant, Miso Sauce

田樂燒茄子

Shrimp Cake, Thai Chili Dip

香煎鮮蝦肉餅、泰式辣醬

Steamed Dim Sum

蒸點心

(Shrimp Dumpling, Pork Dumpling, Xiao Long Bao)

(晶瑩鮮蝦餃、豬肉燒賣、小籠包)

Desserts 甜品類

Fresh Fruit Tart

鮮果撻

French Pastries

法式蛋糕

Mango Pudding

香芒布甸

Cream Puff

忌廉泡芙

Selection of Cookies

精選曲奇餅

每位 HKD 港幣 830 元 per person

Menu 套餐 B

Cold Appetisers 凍頭盤類

Duck Foie Gras Terrine, Beetroot-Fig Jam

鴨肝批、紅菜頭無花果醬

Serrano Ham, Cantaloupe Melon

西班牙風乾火腿、甘瓜

Vietnamese Rice Roll, Mint, Chicken

越式薄荷雞肉米紙卷

Spicy Prawn-Tomato Consommé

香辣蝦、番茄清湯

Slow-cooked Orange Salmon, Avocado Dip

慢煮橙香三文魚、牛油梨醬

Beef Tataki, Caramelized Onions, Horseradish Cream

日式輕熟牛肉、焦糖洋葱、辣根忌廉

Hot Entrées 熱盤類

Deep-fried Sole Fillet, Black Truffle Aioli

脆香炸龍利、黑松露菌醬

Steamed Seafood Chawanmushi

海鮮茶碗蒸

Beef-Mozzarella Meatball, Tomato Sauce

燴牛肉水牛奶芝士肉丸、番茄汁

Roast Duck-Mushroom Filo

焗燒鴨磨菇千層酥

Malaysian Chicken Satay

馬來雞肉沙撈

Steamed Dim Sum

蒸點心

(Shrimp Dumpling, Scallop Dumpling, Xiao Long Bao)

(晶瑩鮮蝦餃、帶子餃、小籠包)

Desserts 甜品類

Fruit Skewer

鮮果串

French Pastries

法式雜餅

Marble Cheese Cake

雲石芝士蛋糕

Brownies

布朗尼蛋糕

Tiramisu

意大利芝士蛋糕

每位 HKD 港幣 930 元 per person

所有價目均須另加一服務費

All prices are subject to 10% service charge

72 Mody Road, Tsim Sha Tsui East, Kowloon, Hong Kong

香港九龍尖沙咀東部麼地 72 號

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**Western Wedding Packages 2025 西式婚宴**  
**Western Set Lunch 西式午餐**

**Menu 套餐 A**

Iberian Ham  
Comte, Melon, Tomato, Micro Herbs  
西班牙黑毛豬風乾火腿、康堤芝士、蜜瓜、番茄、香草苗

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Cream of Cèpes Mushroom Soup  
牛肝菌忌廉湯

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Roast French Spring Chicken  
Duck Foie Gras, Citrus Beetroot, Thyme Jus  
烤焗法國春雞、鴨肝、橙香紅菜頭、百里香燒汁

or 或

Pan-fried Seabream Fillet  
Pumpkin, Maitake Mushrooms, Mussel Cream Sauce  
香煎鯛魚柳、南瓜茸、舞茸菌、青口忌廉汁

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Passion Fruit Brownie  
Fresh Berries  
熱情果朱古力果仁蛋糕、新鮮野莓

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Coffee or tea  
咖啡或茶

**每位 HKD 港幣 780 元 per person**

**Menu 套餐 B**

Baked Jumbo Scallop  
Creamy Spinach, Garlic-White Wine Sauce  
焗珍寶帶子、忌廉菠菜、蒜香白酒汁

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Cognac Lobster Bisque  
干邑龍蝦忌廉湯

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Grilled Rib Eye of Beef  
Potato Gratin, Root Vegetables, Black Pepper Sauce  
扒牛肉肉眼、忌廉焗薯片、根莖菜、黑胡椒燒汁

or 或

Pan-fried Sole Fillet  
Shrimp Mousse, Haricot Verts, Cherry Tomato  
香煎龍利柳、鮮蝦慕絲、法邊豆、車厘番茄

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Tiramisu  
Raspberry Coulis  
意大利芝士餅配紅桑子汁

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Coffee or tea  
咖啡或茶

**每位 HKD 港幣 890 元 per person**

所有價目均須另加一服務費  
All prices are subject to 10% service charge

**Western Wedding Packages 2025 西式婚宴**

**Buffet Lunch 自助午餐**

**Menu 套餐 A**

**Cold Selection and Salads 冷盤及沙律類**

- Seafood on Ice 凍鎮海鮮  
Crab Legs, Mussel, Brawn Crab 蟹腳、青口、麵包蟹  
Cocktail Sauce, Shallot Red Wine Vinaigrette, Thai Chili Sauce 咯嗲汁、乾葱紅酒醋汁、泰式辣汁  
Deluxe Cold Cuts, Prosciutto, Pickles 精選凍肉腸、風乾肉、醃菜  
Norwegian Smoked Salmon 煙燻挪威三文魚  
Deluxe Sushi, Sashimi, California Roll 精選壽司、刺身、加州卷  
Tomato, Red Onion, Feta Cheese - Salad 番茄、紅洋蔥、希臘芝士沙律  
Nicoise Salad 尼哥斯沙律  
Waldorf Ham Salad 蘋果合桃火腿沙律  
Selection of Garden Greens 田園青菜沙律  
Romaine Lettuce, Lollo Rosso, Frisée 羅馬生菜、卷生菜、細葉生菜  
Carrot, Cucumber, Sweetcorn, Kidney Beans, Cherry Tomato 甘筍、青瓜、粟米、紅腰豆、車厘番茄  
Selection of Condiments & Dressings 精選沙律配料、醬汁  
Garlic Croutons, Crispy Bacon, Parmesan Cheese 蒜香麵包粒、香脆煙肉、巴馬臣芝士  
Caesar-Thousand Island-Japanese Dressings, Balsamic Vinegar, Olive Oil  
凱撒汁、千島汁、日式汁、意大利黑醋、橄欖油

**Soup 湯類**

- Cream of Mushroom Soup 磨菇忌廉湯  
Fresh Bakery Basket, Butter 新鮮麵包、牛油

**Carvery 烤肉類**

- Roast Sirloin of Beef, Red Wine Jus 烤焗西冷牛肉、紅酒燒汁

**Hot Entrées 熱盤類**

- Braised Beef Bourguignon 布根地式燴牛肉  
Japanese Baked Miso Salmon 西京燒三文魚  
Roasted Duck Breast à l'Orange 橙香烤鴨胸  
Barbecued Baby Pork Rib 烤焗美式豬肋骨  
Indian Chicken Curry, Coconut Rice 印度咖喱雞肉、椰香飯  
Braised Bean Curd, Mushrooms 紅燒北菇豆腐  
Wok-fried Broccoli, Cuttlefish 西蘭花炒花枝片  
Sautéed Seasonal Vegetables 清炒時蔬  
Singapore Fried Rice Vermicelli 星洲炒米

**Desserts 甜品類**

- Fresh Sliced Fruits 新鮮生果片  
Cream Caramel 焦糖嫩蛋  
Marble Cheese Cake 雲石芝士蛋糕  
French Pastries 法式蛋糕  
Chocolate Mousse 朱古力慕絲  
Honeydew Melon Sago Soup 蜜瓜西米露

Coffee or tea 咖啡或茶

**每位 HKD 港幣 800 元 per person**

以上價目須另加一服務費

Price is subject to 10% service charge

**(40 位或以上 Minimum 40 persons)**

**Western Wedding Packages 2025 西式婚宴**

**Buffet Lunch 自助午餐**

**Menu 套餐 B**

**Cold Selection and Salads 冷盤及沙律類**

Seafood on Ice 凍鎮海鮮  
Crab Legs, Mussel, Brawn Crab 蟹腳、青口、麵包蟹  
Cocktail Sauce, Shallot Red Wine Vinaigrette, Thai Chili Sauce 咯嗲汁、乾葱紅酒醋汁、泰式辣汁  
Deluxe Cold Cuts, Prosciutto, Pickles 精選凍肉腸、風乾肉、醃菜  
Norwegian Smoked Salmon 煙燻挪威三文魚  
Deluxe Sushi, Sashimi, California Roll 精選壽司、刺身、加州卷  
Roast Chicken, Tomato, Red Onion-Salad 燒雞、番茄、紅洋蔥沙律  
Japanese Potato, Ham, Ikura-Salad 日式薯茸、火腿、三文魚籽沙律  
Thai Prawn, Pomelo, Cilantro- Salad 泰式鮮蝦、甘柚、芫茜沙律  
Selection of Garden Greens 田園青菜沙律  
Romaine Lettuce, Lollo Rosso, Frisée 羅馬生菜、卷生菜、細葉生菜  
Carrot, Cucumber, Sweetcorn, Kidney Beans, Cherry Tomato 甘筍、青瓜、粟米、紅腰豆、車厘番茄  
Selection of Condiments & Dressing 精選沙律配料、醬汁  
Garlic Croutons, Crispy Bacon, Parmesan Cheese 蒜香麵包粒、香脆煙肉、巴馬臣芝士  
Caesar-Thousand Island-Japanese Dressings, Balsamic Vinegar, Olive Oil  
凱撒汁、千島汁、日式汁、意大利黑醋、橄欖油

**Soup 湯類**

Minestrone 意大利雜菜湯  
Fresh Bakery Basket, Butter 新鮮麵包、牛油

**Carvery 烤肉類**

Roast Sirloin of Beef, Red Wine Jus 烤焗西冷牛肉、紅酒燒汁

**Hot Entrées 熱盤類**

Baked Seafood, Black Truffle Cream Sauce 黑松露菌白汁焗海鮮  
Pan-fried Salmon Fillet, Saffron Cream Sauce 香煎三文魚、番紅花忌廉汁  
Grilled Chicken Breast, Foie Gras Jus 扒雞胸、鴨肝燒汁  
Roast Rack of Lamb, Rosemary Jus 烤焗羊架、迷迭香燒汁  
Indonesian Beef Rendang, Turmeric Rice 印尼巴東牛肉、黃薑飯  
Fried Rice, Egg White, Conpoy 瑤柱蛋白炒絲苗  
Wok-fried chicken, Cuttlefish, Vegetables 碧綠花枝鳳片  
Wok-fried Prawns, Broccoli 西蘭花炒蝦球  
Sautéed Seasonal Vegetables 清炒時蔬

**Desserts 甜品類**

Fresh Sliced Fruits 新鮮生果片  
Tiramisu 意大利芝士蛋糕  
Egg White Soufflé 蛋白梳芙厘  
Apple Financier 蘋果金磚蛋糕  
Blueberry Cheese Cake 藍莓芝士蛋糕  
Mango Sago Soup 香芒西米露  
Chestnut Cream Cake 栗子忌廉蛋糕

Coffee or tea 咖啡或茶

**每位 HKD 港幣 920 元 per person**

以上價目須另加一服務費

Price is subject to 10% service charge

**(40 位或以上 Minimum 40 persons)**

千禧新世界香港酒店  
NEW WORLD MILLENNIUM  
HONG KONG HOTEL

Western Wedding Lunch Packages 2025 西式午餐婚宴

精選優惠 Special Benefits	100 人或以上 100 persons or above	150 人或以上 150 persons or above
豪華蜜月客房一晚連雙人用早餐、鮮果籃及朱古力 One-night accommodation with a fresh fruit basket, chocolate and breakfast for 2 persons	---	城景客房 City View Room (Room allocation is subject to availability)
典雅場地佈置 Classic venue decoration	---	✓
英文禮堂牌匾 Backdrop wordings in English	✓	✓
“Chris Ling International Photographers” 婚紗攝影套餐價值港幣 5,688 元 Wedding portraiture package at “Chris Ling International Photographers”, valued at HKD5,688	✓	✓
“Mayona Wedding Boutique” 外租或購買婚紗或晚裝港幣 500 元現金券 HKD500 discount coupon for rental / purchase of wedding / evening gown at “Mayona Wedding Boutique”	✓	✓
「歐惠芳婚禮顧問」送出港幣 500 元鴻運利是 “Sharon Au Wedding Consultants” HKD500 cash coupon	✓	✓
鮮果忌廉結婚蛋糕 Fresh fruit cream wedding cake	2 公斤 kg	4 公斤 kg
迎賓雜果賓治 Welcome fruit punch	1 盤 bowl	2 盤 bowls
五層精緻結婚模型蛋糕供拍照用 A 5-tier dummy wedding cake for photo session	✓	✓
祝酒香檳一瓶 A bottle of champagne for toasting	✓	✓
全場席上花卉擺設 Floral centrepieces for each table	✓	✓
嘉賓題名冊 Embroidered guest signature book	✓	✓
華麗椅套 Deluxe seat covers	✓	✓
免費享用投影機及屏幕 Free use of Laser projector and screen	✓	✓
精美請柬 (不包括印刷) Invitation cards (excluding printing)	80 套 sets	120 套 sets
於宴會期間免費代泊房車 Free parking during the function	4 部 cars	6 部 cars
自攜烈酒及洋酒免收開瓶費 (每 12 位乙瓶) Free corkage for self-brought liquor and wine (One bottle for every 12 persons)	✓	✓

72 Mody Road, Tsim Sha Tsui East, Kowloon, Hong Kong

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