



## 炫美婚宴套餐 Dazzling Wedding Package

有效期至 2022 年 2 月 28 日 (12 月 24 日、25 日、31 日及 1 月 1 日除外)

Valid until 28 February 2022 (except 24, 25 & 31 December and 1 January)

永恆金鑽宴 Eternal Golden Menu	每席港幣 HK\$ 10,888* per table
甜蜜紅寶宴 Passionate Red Menu	每席港幣 HK\$ 11,888* per table
翡翠良緣宴 Cheery Green Menu	每席港幣 HK\$ 13,188* per table
浪漫紫花宴 Romantic Purple Menu	每席港幣 HK\$ 14,688* per table

包括開席後 3 小時無限量供應汽水、橙汁及啤酒

Include 3 hours unlimited soft drinks, chilled orange juice and house beer during dinner

\*另加一服務費，每席 12 人 Subject to 10% service charge, 12 persons per table

### 凡惠顧婚宴套餐可享以下優惠

#### Enjoy the following privileges on your special day :

- #悅來酒店豪華浪漫蜜月套房一晚，奉送香檳乙瓶、生果籃及翌日二人豪華自助早餐  
Stylishly decorated honeymoon suite for one night with one bottle of champagne and fruit basket at Panda Hotel and deluxe buffet breakfast for two at Coffee Shop on the following day
- #3 小時花車及司機免費接送服務  
Limousine service with chauffeur for 3 hours
- 5 層華麗結婚蛋糕供切餅儀式之用  
5-tier dummy wedding cake for cake cutting ceremony
- 10 磅鮮忌廉蛋糕供席前享用  
10 lbs fresh cream cake to be served at pre-dinner reception
- 席前迎賓雜果賓治乙盤  
1 silver bowl of welcome fruit punch at pre-dinner reception
- 葡萄汽酒兩杯供祝酒之用  
2 glasses of sparkling wine for toasting
- 免收自攜洋酒開瓶費 (每席乙瓶)  
Free corkage for brought-in hard liquor (one bottle per table)
- 免費提供禮堂橫匾  
Complimentary wedding banner set-up
- 免費提供席上及接待處絲花擺設  
Flower centerpiece per table and floral arrangement for the reception table
- 免費提供視訊音響設備  
Use of audio and visual equipment
- 免費提供精美畫架擺放新人婚照  
Easel stand for wedding picture
- 5 個 5 小時免費泊車車位  
5 complimentary parking spaces for 5 hours each
- 免費提供穿梭巴士服務接載賓客往來九龍灣港鐵站  
Complimentary shuttle bus service for guests travel between Kowloon Bay MTR Station and KITEC
- 每席奉送結婚請柬 8 套  
8 invitation cards per table (不包括印刷服務 printing service not included)
- 免費提供嘉賓名冊乙本  
A guest signature book
- 奉送喜善餐廳港幣\$300 現金餐券  
Complimentary meal coupon at restaurant "Xi Shan" valued at HK\$300

#### 惠顧翡翠良緣宴及浪漫紫花宴額外享以下優惠

#### Special privileges for Cherry Green and Romantic Purple Package :

- 每席奉送紅酒或白酒兩瓶  
Two bottles of House Red or White Wine for each table
- 席前 2 小時無限量供應迎賓雜果賓治  
Unlimited welcome fruit punch served for 2 hours at pre-dinner reception

九龍灣國際展覽中心 Kowloonbay International Trade and Exhibition Centre

香港九龍灣展覽徑1號 1 Trademart Drive, Kowloon Bay, Hong Kong

查詢熱線 Sales Hotline : (852) 2620 2305 電郵 Email : salesmgr@kitec.com.hk www.kitec.com.hk



### 奉送由贊助商提供的特色優惠

#### Additional benefits from sponsors include :

- 蒙娜麗莎攝影套餐優惠券  
Complimentary wedding portrait voucher from MONALISA BRIDAL
  - 紅酒館指定紅白酒低至 85 折優惠  
Up to 25% discount upon purchase of selected wines at Good Wine Cellar
  - 奇華餅家嫁喜禮餅及禮餅券 8 折優惠  
20% discount upon purchase of Chinese wedding cakes and coupons at Kee Wah Bakery
  - 六福珠寶指定首飾折扣優惠  
Discount upon purchase of selected items at Lukfook Jewellery
  - Ps Wedding Decoration 婚宴場地佈置 Love Package 85 折優惠  
15% discount upon purchase Love Package plan at Ps Wedding Decoration
  - WOAH!Photobooth 即影即有自拍租用服務優惠券  
Complimentary photo booth rental voucher from WOAH!Photobooth
  - An Oath Celebrant Service 證婚服務 85 折優惠  
15% off on Wedding Celebrant Service at An Oath Celebrant Service
- ◇ 以上優惠需符合指定餐飲消費金額，並視乎供應情況而作出修改。贊助商提供的特色優惠詳情及使用細則請參閱有關優惠券或換領信。如有任何更改，恕不另行通知。  
A minimum food & beverage charge will be applied. Offers are subject to availability and change without prior notice. Please refer to related coupons/redemption letters for Terms & Conditions.
- # 優惠不適用於午間婚宴套餐  
Not valid for lunch wedding package



永恆金鑽宴

*Eternal Golden Menu*

鴻運乳豬全體

Roasted Whole Suckling Pig

XO醬碧玉桂花蚌

Sautéed Clams with Vegetables in XO Sauce

荔蓉金華帶子盒

Deep-fried Mash Taro stuffed with Scallop & Yunnan Ham

蟹皇扒鴛鴦蔬

Braised Twin Vegetables with Crab's Cream

紅燒瑤柱雙喜大生翅

Braised Shark's Fin Soup with Shredded Conpoy & Assorted Meat  
或 Or

銀耳海鮮瑤柱羹

Seafood Thick Soup with Shredded Conpoy and Silver Fungus

蠔皇花菰鮮鮑片

Braised Sliced Abalone with Chinese Mushrooms in Oyster Sauce

清蒸沙巴大海斑

Steamed Fresh Sabah Garoupa

當紅花彫炸子雞

Deep-fried Crispy Chicken in Chinese Wine Flavor

菠蘿鮮蝦炒飯

Fried Rice with Diced Shrimps and Pineapples

蝦籽雜菌炆伊麵

Braised E-fu Noodles with Mixed Mushrooms and Shrimp Roes

蓮子百合紅豆沙

Sweetened Red Bean Cream with Lotus Seeds & Lily Buds

鴛鴦美點

Chinese Petit Fours

**每席港幣 HK\$10,888 per table**

另加一服務費 Subject to 10% service charge  
(每席 12 人 persons per table)



甜蜜紅寶宴

*Passionate Red Menu*

鴻運乳豬全體

Roasted Whole Suckling Pig

甜蜜腰果炒帶子

Sautéed Scallops with Honey Beans and Cashew Nuts

京都大蝦球

Sautéed King Prawns in "Beijing" Style

瑤柱鮮菇扒露筍

Braised Asparagus with Mushrooms & Shredded Conpoy

紅燒鮮蟹肉金山翅

Braised Shark's Fin Soup with Fresh Crab Meat

或 Or

燕窩珊瑚海皇羹

Bird's Nest and Seafood Thick Soup with Crab Roes

翡翠花菇鮮鮑片

Braised Sliced Abalone with Vegetables and Mushrooms

清蒸沙巴大海斑

Steamed Fresh Sabah Garoupa

當紅炸子雞

Deep-fried Crispy Chicken

鴨粒蘭度炒飯

Fried Rice with Diced Roasted Duck and Kale

鮑魚汁磨菇伊麵

Braised E-Fu Noodles with Mushrooms in Abalone Sauce

生磨杏仁露湯丸

Sweetened Almond Cream with Dumplings

鴛鴦美點

Chinese Petit Fours

**每席港幣 HK\$11,888 per table**

另加一服務費 Subject to 10% service charge

(每席 12 人 persons per table)

*The Glass Pavilion*

翡翠良緣宴

*Cherry Green Menu*

豪華乳豬全體

Roasted Whole Suckling Pig

鮮果大蝦沙律

King Prawn Salad with Fresh Fruit

多子翠玉環瑤柱甫

Braised Zucchini & Garlic with Whole Dried Conpoy

龍鬚花姿釀蟹鉗

Deep-fried Crab Claw stuffed with Mashed Cuttlefish

紅燒紅梅鮮蟹肉翅

Braised Shark's Fin Soup with Fresh Crab Meat and Crab's Cream  
或 Or

燕窩珊瑚海皇羹

Bird's Nest and Seafood Thick Soup with Crab Roe & Cream

蠔皇原隻鮑魚花菰菜膽

Braised Whole Abalone with Mushrooms and Vegetables in Oyster Sauce

清蒸大海星斑

Steamed Fresh Spotted Groupa

金蒜香燒脆皮雞

Deep-fried Crispy Chicken in Garlic Flavor

鱈魚雞粒炒飯

Fried Rice with Diced Octopus and Chicken

蟹肉蝦籽伊麵

Braised E-Fu Noodles with Crab Meat and Shrimp Roes

鮮人參銀耳萬壽果

Double-Boiled Sweetened Papaya Soup with Silver Fungus and Fresh Ginseng

鴛鴦美點

Chinese Petit Fours

**每席港幣 HK\$13,188 per table**

另加一服務費 Subject to 10% service charge  
(每席 12 人 persons per table)



浪漫紫花宴

*Romantic Purple Menu*

豪華乳豬全體

Roasted Whole Suckling Pig

鮮露筍炒帶子螺片

Sautéed Scallops and Sliced Sea Whelks with Fresh Asparagus

翡翠草菰瑤柱甫

Braised Vegetables & Mushrooms with Whole Conpoy

酥炸百花釀蟹鉗

Deep-fried Crab Claws stuffed with Mashed Shrimps

菜膽肘子燉鮑翅

Braised Shark's Fin Superior Soup with Vegetables & Yunnan Ham  
或 Or

燕窩珊瑚海皇羹

Bird's Nest and Seafood Thick Soup with Crab Roes

蝦子原隻大湯鮑菜膽

Braised Whole Abalones with Vegetables and Shrimp Roes

清蒸大海東星斑

Steamed Fresh Leopard Coral Garoupa

薑蔥脆皮雞

Roasted Crispy Chicken in Scallion and Ginger Flavor

黃金海皇炒飯

Seafood Fried Rice with Egg Yolk

雙璜草菰炆伊麵

Braised E-fu Noodles with Mushrooms

紅蓮燉雪耳海底椰

Double Boiled Coconut and Snow Fungus with Red Dates and Lotus Seeds

鴛鴦美點

Chinese Petit Fours

**每席港幣 HK\$14,688 per table**

另加一服務費 Subject to 10% service charge  
(每席 12 人 persons per table)