

Chinese Wedding Lunch Menu A

花好月圓
中式婚宴午餐Appetizer Combo
四喜乳豬拼盤Wok Fried Scallop with Fungus and Lily Bulb
富貴榆耳百合炒帶子Double-Boiled Chicken with Wild Mushroom and Bamboo Pith in Soup
野菌竹筴燉雞湯Braised Fish Maw with Japanese Mushroom
天白花菇扣花膠Steamed Whole Grouper
清蒸大海斑Crispy Fried Chicken
當紅脆皮雞Fried Rice with Diced Scallops and Dried Shrimps
櫻花蝦帶子炒飯Braised E-Fu Noodle with Straw Mushroom in Abalone Sauce
雙菇伊麵Sweet Soup with Red Beans and Lotus Seeds
蓮子百合紅豆沙Seasonal Fruit Platter
環球鮮果

港幣 **\$5,888** 每席供十二位用
per table of 12 persons
(Subject to 10% service charge 另收加一服務費)



預訂 1.1.2026 - 28.2.2026 及 1.9.2026 - 31.12.2026 期間之
中式婚宴，附加費每席港幣\$1,000。

For bookings of a Chinese wedding banquet during the
period of 1.1.2026 - 28.2.2026 and 1.9.2026 - 31.12.2026,
a supplement fee of HK\$ 1,000 per table applies.

For reservation and enquiry, please contact our banquet team
預訂及查詢請聯絡宴會部

☎ 2783 3277 / 2783 3292 ☎ 2783 3402 ✉ banquet@thecityview.com.hk 📞 5723 3083

Chinese Wedding Lunch Menu B

喜耦天成 中式婚宴午餐

Roasted Suckling Piglet
喜偶天成脆金豬

Wok Fried Scallop and Prawn with Asparagus
露筍帶子炒蝦球

Braised Japanese Mushroom stuffed with Conpoy
花菇瑤柱甫

Deep-Fried Crab Claws coated with Shrimp Mousses
百花炸釀蟹筍

Double-Boiled Morel and Fish Maw with Silkie Chicken in Soup
羊肚菌烏雞燉花膠

Braised Whole Abalone with Goose Web
碧綠原隻鮮鮑扣玉掌

Steamed Whole Grouper
清蒸大海斑

Deep-Fried Crispy Chicken in Beancurd Taro
南乳吊燒雞

Fried Rice with Diced Seafood and Dried Shrimp
櫻花蝦海皇炒飯

Braised E-Fu Noodle with Straw Mushroom in Abalone Sauce
鮮菇鮑汁炆伊麵

Sweet Soup with Red Bean and Lotus Seed
蓮子百合紅豆沙

Seasonal Fresh Fruit Platter
環球鮮果

港幣 **\$6,888** 每席供十二位用
per table of 12 persons
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Chinese Wedding Menu A

佳偶天成

Roasted Suckling Piglet
金豬大紅袍

Sautéed Scallop with Seasonal Vegetable and Deep-Fried Shrimp Mousse Ball
碧綠帶子拼吉列蝦球

Double-Boiled Chicken with Bamboo Pith, Fungus and Fish Maw in Soup
竹笙珍菌花膠燉雞湯

Braised Abalone Slices and Goose Web with Seasonal Vegetable
碧綠鮮鮑片扣鵝掌

Steamed Whole Garoupa
清蒸大海斑

Crispy Fried Chicken
當紅脆皮雞

Fried Rice with Scallop and Conpoy
鴛鴦干貝炒飯

Braised E-Fu Noodle with Shredded Chicken in Abalone Sauce
鮑汁雞絲炆伊麵

Sweet Soup with Japanese Red Bean and Lotus Seed
湘蓮十勝紅豆沙

Two Kinds of Pastries
雙輝美點

Seasonal Fresh Fruit Platter
環球鮮果

港幣 **\$7,888** 每席供十二位用
per table of 12 persons
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Chinese Wedding Menu B

天賜良緣

Roasted Suckling Piglet
金豬大紅袍

Deep-Fried Scallop and Sautéed Scallop with Seasonal Vegetable
金銀鮮帶子

Deep-Fried Crab Claw coated with Shrimp Mousse
百花炸釀蟹鉗

Braised Conpoy with Seasonal Vegetable
碧綠瑤柱甫

Bird's Nest with Mixed Diced Seafood and Egg White in Supreme Thick Soup
海皇芙蓉燴燕液

Braised Diced Abalone and Japanese Mushroom with Seasonal Vegetable
碧綠花菇鮮鮑甫

Steamed Coral Trout
清蒸海星斑

Crispy Fried Chicken
當紅炸子雞

Stew Dried Seafood with Rice in Abalone Sauce
鮑汁海味燴飯

Braised E-Fu Noodles with Shredded Conpoy and Crab Meat
瑤柱蟹肉伊麵

Double-Boiled Lily Bulb, Red Date, Lotus Seed and Dried Longan in Sweet Soup
百合紅蓮燉桂圓

Two Kinds of Pastries
雙輝美點

Seasonal Fresh Fruit Platter
環球鮮果

港幣 **\$8,888** 每席供十二位用
per table of 12 persons
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Chinese Wedding Menu

龍鳳呈祥

Roasted Suckling Pig
龍鳳呈祥大紅袍

Sautéed Scallop and Prawn with Seasonal Vegetable
碧綠帶子蝦球

Deep-Fried Crab Claws Coated with Shrimp Mousse and Conpoy
干貝百花炸釀蟹鉗

Braised Two Kinds of Seasonal Vegetable with Shredded Crab Meat
蟹肉鴛鴦蔬

Double-Boiled Fish Maw, Sea Conch and Conpoy in Supreme Soup
瑤柱響螺燉花膠湯

Braised Whole Abalone (6 head) with Goose Web
原隻六頭鮑魚扣玉掌

Steamed Coral Trout
清蒸海星斑

Crispy Chicken Coated with Sesame Seed
芝麻脆皮雞

Fried Rice with Sea Urchin, Dried Shrimp and Scallop
海膽櫻花蝦帶子炒飯

Dumpling with Inaniwa Noodle in Supreme Soup
高湯水餃洞庭麵

Bird's Nest with Coconut Sweet Soup
椰香燕液

Two Kinds of Pastries
雙輝美點

Seasonal Fresh Fruit Platter
環球鮮果

港幣 **\$9,888** 每席供十二位用
per table of 12 persons
(Subject to 10% service charge 另收加一服務費)



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Chinese Wedding Menu D

鸞鳳和鳴

Roasted Suckling Pig
龍鳳呈祥片皮金豬

Baked Stuffed Crab Shell with Cheese
芝士焗釀蟹蓋

Wok Fried Scallop and Prawn stuffed with Vegetable
玉簪蝦球鮮帶子

Braised Sea Cucumber stuffed with Shrimp Roe and Minced Pork
蝦籽扒海參

Double-Boiled Matsutake and Fish Maw with Silk Chicken in Supreme Soup
松茸花膠燉烏雞湯

Whole Abalone (6 head) with Conpoy and Vegetable
翡翠原隻六頭鮑魚伴瑤柱甫

Steamed Leopard Coral Trout
清蒸大東星

Crispy Fried Chicken
當紅脆皮雞

Sauteed Lobster Meat with Conpoy and Crispy Rice
干貝龍蝦脆米炒飯

Dumpling in Supreme Soup
高湯粉果

Bird's Nest with Coconut Sweet Soup
椰香燕液

Two Kinds of Pastries
雙輝美點

Seasonal Fresh Fruit Platter
環球鮮果

港幣 **\$13,888** 每席供十二位用
per table of 12 persons

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Wedding Buffet Lunch

婚宴自助午餐

Soup 精美湯羹

Minestrone
意大利什菜湯

served with Bread Rolls and Butter
配各式餐飽及牛油

Appetizers 頭盆

Seafood Platter
海鮮拼盆
(Prawn, French Mussel, Baby Cuttlefish 凍蝦、法國青口、鮮墨魚仔)

Salmon, Tilapia Sashimi
三文魚、鯛魚刺身

Japanese Appetizers
日式三小碟
(Seaweed, Spicy Sea Whelk, Tofu with Fresh Salmon Roe
中華沙律、味附螺肉、玉子豆腐伴三文魚籽)

Smoked Norwegian Salmon
煙燻挪威三文魚

Fresh Prawn, Avocado, Mango with Thai-basil Rice Paper Rolls
鮮蝦牛油果、芒果金不換米紙卷

German Cold Cut Platter
德國什肉拼盆

Tomato and Mozzarella Cheese with Toasted Pine Nuts
意大利水牛芝士配蕃茄

Potato Salad with Scallions and Bacon Bits
煙肉碎薯仔沙律

Mixed Lettuce Salad served with 4 kinds of Salad Dressing
空運什花生菜沙律配四式沙律汁
(Condiments: Crouton, Parmesan Cheese,
Black Olive, Shredded Onion and Bell-Pepper
麵包粒、巴爾瑪芝士、黑橄及洋蔥彩椒絲)

Carving 銀車燒烤

Roasted Striploin of Beef with Gravy
烤西冷牛扒、燒肉汁

Beverage 飲品

Coffee and Tea
咖啡及茶

Hot Dishes 主菜

Baked Fillet of Netherlands Plaice Fillet, Prawn Mousse
with Fish Maw Lobster Sauce
荷蘭歐鯨魚鮮蝦慕思 伴花膠龍蝦汁

Baked King Prawn with Herbs and Cheese Sauce
香草芝士焗大蝦

Braised Pork Spare Rib with Goulash
匈牙利汁燴豬軟骨

Roasted Duck Breast with Mango Sauce
法式烤鴨胸肉伴芒果汁

Deep-Fried Squid Cake with Flying Fish Roe Q.B. Dip
酥炸花枝餅伴飛魚籽醬

Seafood Marinara with Gemellini
意大利式海鮮燴孖辦粉

Marinated Chicken with Seasonal Green and Conpoy
菜膽瑤柱貴妃雞

Braised Fish Maw and Fungus with Seasonal Green
in Supreme Broth
魚肚山東木耳浸時蔬

Fried Rice with Japanese Dried Shrimp, Scallop,
Dried Shredded Pork
櫻花蝦帶子肉鬆炒飯

Dessert 甜品

Crème Brûlée with Honey Raspberry
法式焦糖燉蛋 配 蜂蜜紅桑子

Champagne Mango Mini Puff
迷你香檳芒果軟心泡芙

Strawberry Mille Feuille
草莓千層酥

Chocolate Jasmine Tea Mousse
朱古力香片茶慕思

Bamboo Charcoal and Sesame Flavor Swiss Roll with Mango
竹炭胡麻芒果瑞士卷

Mango Mochi
芒果糯米糍

Selection of Fresh Pastries
法式什餅

Fresh Fruit Jelly
美菓啫喱

Pandan Leaf Cake
香蘭葉蛋糕

Bread and Butter Pudding
麵包牛油布甸

Fresh Fruit Platter
鮮果拼盆

Sweet Soup with Red Bean, Lotus Seeds and Lily Bulb
百合蓮子紅豆沙

每位港幣 **\$488** per person
(Subject to 10% service charge 另收加一服務費)

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西式婚宴自助餐，附加費每位港幣\$100。
For bookings of a Western wedding buffet during the
period of 1.1.2026 - 28.2.2026 and 1.9.2026 - 31.12.2026,
a supplement fee of HK\$100 per person applies.

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Crystal Wedding Buffet Dinner

水晶婚宴套餐

Soup 精美湯羹

Cream of Wild Mushroom
野菌忌廉湯

served with Bread Rolls and Butter
配各式餐飽及牛油

Cold Appetizers 凍頭盆

Seafood Platter with
海鮮拼盆
(Snow Crab Leg, Prawns, Holland Mussels, Fresh Clams)
(鱈場蟹腳、凍蝦、荷蘭青口、鮮蜆)

Assorted Sashimi (Salmon, Tuna, and Tilapia Sashimi)
三文魚、吞拿魚、鯛魚刺身

German Cold Cut Platter
德國凍肉腸拼盆

Parma Ham with Melon
意大利巴瑪腿伴蜜瓜

Thin Beef Slices rolled with Kimchee
韓式薄牛肉泡菜卷

Hot Appetizers 熱頭盆

Simmered Egg topped with Crabmeat and Crab Roes
蟹肉、蟹子燉蛋

Mini Abalone Cheese Tart
迷你鮑魚芝士撻

Ebi Tempura
海老(蝦)天婦羅

Sautéed New Potatoes with Rosemary and Garlic
香蒜炒新薯

Salad 沙律

Nicoise Tuna Salad with Swiss Cheese
瑞士芝士金槍魚尼斯沙律

Potato Salad with Sea Whelk
味付螺肉薯仔沙律

Kernel Corn and Pineapple Salad
Mixed Lettuce Salad served with 4 kinds of Salad Dressing
金粟、菠蘿沙律
(空運什花生菜沙律配四式沙律汁)
(Condiments: Croutons, Parmesan Cheese, Black Olive, Shredded Onion and Bell Pepper 麵包粒, 巴爾瑪芝士, 洋蔥彩椒絲及黑櫻)

Carving 銀車燒烤

Rosemary Leg of Lamb
露絲瑪利燒羊腿

Hot Dishes 主菜

Baked Fillet of Netherlands Pikeperch, Fish Maw,
Prawn Mousse with Lobster Sauce
荷蘭梭鱸魚伴花膠, 鮮蝦慕思 伴 龍蝦汁

Beef Medallion with Black Truffle Foie Gras Gravy
香嫩牛柳配黑松露鵝肝汁

Baked Fresh Prawns with Cheese Sauce
芝士焗南美大蝦

Roasted Pork Leg Drumstick with B.B.Q Sauce
B.B.Q汁燒豚肉寸骨

Roasted U.S. Duck Breast with Wild Mushroom
香草燒鴨胸配野菌汁

Seasonal Green with Fish Maw, Ear Fungus in Supreme Broth
魚肚山東木耳浸時蔬

Marinated Chicken in Soy Sauce
玫瑰豉油雞

Fried Rice with Japanese Dried Shrimp,
Dried Shrimp Roe and Fresh Shrimp
哈哈炒飯 (櫻花蝦干, 蝦籽, 蝦仁)

Dessert 甜品

Green Tea and Chocolate Spiral Mousse in Shooter Glass
朱古力綠茶旋風慕絲杯

Banana Pan Cake Roll
香蕉班戟卷

Mini Chocolate Puff
朱古力泡芙

Mango Crispy Mille Feuille
芒果千層酥

Black Forest Cake
黑森林蛋糕

New York Cheese Cake
紐約芝士餅

Ginger-Crème Brûlée
薑汁法式燉蛋

Bread and Butter Pudding
麵包牛油布甸

Fresh Fruit Platter
鮮果拼盆

Sweet Soup with Red Bean, Lotus Seeds and Lily Bulbs
百合蓮子紅豆沙

Beverage 飲品

Coffee and Tea
咖啡及茶

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每位港幣 **\$588** per person
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Diamond Wedding Buffet Dinner

鑽石婚宴套餐

Soup 精美湯羹

Fish Maw, Shredded Conch Lobster Bisque
花膠海蜆絲龍蝦湯

served with Bread Rolls and Butter
配各式餐飽及牛油

Cold Appetizers 凍頭盆

Air Flown Oyster
空運生蠔

Seafood Platter with
海鮮拼盆
(Snow Crab Leg, French Crab, Prawns, Holland Mussels)
(鱈場蟹腳、法國膏蟹、凍蝦、荷蘭青口)

Assorted Sashimi (Hokkaido Scallop, Fresh Salmon, Tuna, Octopus)
北海道帶子、鮮三文魚、金槍魚、八爪魚

Japanese Chilled Noodles with Abalone, Uni Ika
日式磯煮鮮魚、海膽魷魚冷麵

Cheese Emmentaler Sausage
瑞士芝士愛美拿腸

Parma Ham with Melon
意大利風乾火腿配蜜瓜

Smoked Norwegian Salmon
煙燻挪威三文魚

Sesame Foie Gras Pate with Mango in Pie
芒果芝麻鵝肝醬批

Hot Appetizers 熱頭盆

Baked Snow Crab Meat in Shell with Cheese Sauce
雪花蟹肉、芝士焗蟹殼蓋

Prawn Toast with Crabmeat Sauce
黃金蟹粉蝦多士

Thai-Chicken Wing stuffed with Glutinous Rice
泰式糯米釀雞翼

Deep-Fried Purple Sweet Potato Cake
酥炸紫心甜薯餅

Salad 沙律

German Cold Cut Potato Salad
德國凍切肉薯仔沙律

Sea Whelk and Fresh Fruit Salad
味付螺肉鮮果沙律

Pomelo and Shrimp Thai Salad
泰式柚子蝦沙律

Mixed Lettuce Salad served with 4 kinds of Salad Dressing
空運什花生菜沙律配四式沙律汁
(Condiments: Croutons, Parmesan Cheese, Black Olive,
Shredded Onion and Bell-Pepper
麵包粒、巴爾瑪芝士、洋蔥彩椒絲及黑橄)

Carving 銀車燒烤

Roasted U.S. Prime Rib-eye
香草燒美國優質肉眼

Hot Dishes 主菜

Sautéed Fresh Prawns with Salted Egg Yolk
黃金流沙鮮蝦

Roasted Rack of Lamb Provencal with Rosemary Sauce
寶雲酥燒羊仔鞍

Steamed Egg with Crab Meat and Scallop
日式帶子蟹肉嫩蛋

Gemelli Pasta with Smoked Duck Breast,
Mushroom and Pasta
柏施圖香草、白菌、煙鴨胸意大利仔辨粉

Emince of Sliced Pork Meat
瑞士依文士豚肉片

Steamed Whole Garoupa
清蒸大海斑

Marinated Chicken with Conpoy
瑤柱貴妃雞

Egg White Fried Rice with Dried Shrimp and Yunnan Ham
富貴櫻花蝦蛋白炒飯

Dessert 甜品

Gold Foil Osmanthus Sugar, Pineapple,
Tokachi Red Bean Pudding
金箔桂花糖菠蘿十勝紅豆糕

Portuguese Egg Tart with Bird's Nest
燕窩葡撻

Pandan Leaf Cake Roll
香蘭葉蛋糕卷

Matcha and Strawberry Puff
抹茶、紅草莓泡芙

Mango and Strawberry Neapolitan
紅草莓、芒果拿破崙餅

Japanese Rock Salt, Fresh Strawberry Cheese Cake
沖繩岩鹽、紅草莓芝士餅

Earl Grey Tea Chocolate Cake
伯爵茶朱古力餅

Assorted Macaron
法國馬卡龍曲奇

Fresh Fruit Platter
鮮果拼盆

Sweet Soup with Red Bean, Lotus Seeds and Lily Bulbs
百合蓮子紅豆沙

Beverage 飲品

Coffee and Tea
咖啡及茶

每位港幣 **\$688** per person

(Subject to 10% service charge 另收加一服務費)



預訂 1.1.2026 - 28.2.2026 及 1.9.2026 - 31.12.2026 期間之西式婚宴自助餐，附加費每位港幣\$100。

For bookings of a Western wedding buffet during the period of 1.1.2026 - 28.2.2026 and 1.9.2026 - 31.12.2026, a supplement fee of HK\$100 per person applies.

Chinese Wedding Beverage Package

中式婚宴餐飲套餐

Package 餐飲套餐 A

Unlimited serving of soft drinks,
chilled orange juice and house beer
for 3 hours during dinner time

席間無限量供應汽水、橙汁及指定啤酒共三小時

每席港幣 **\$980** per table of 12 persons

Package 餐飲套餐 B

Unlimited serving of soft drinks, chilled
orange juice, house beer and house wine for
3 hours during dinner time

席間無限量供應汽水、橙汁、指定啤酒及
紅白餐酒共三小時

每席港幣 **\$1,280**
per table of 12 persons

Package 餐飲套餐 C

Unlimited serving of soft drinks,
chilled orange juice, house beer and
house wine throughout the function for 5 hours

宴會全程無限量供應汽水、橙汁、指定啤酒及
紅白餐酒共五小時

每席港幣 **\$1,680**
per table of 12 persons

Western Wedding Beverage Package

西式婚宴餐飲套餐

Package 餐飲套餐 A

Unlimited serving of soft drinks,
chilled orange juice and house beer
for 3 hours during dinner time

席間無限量供應汽水、橙汁及指定啤酒共三小時

每位港幣 **\$88** per person

Package 餐飲套餐 B

Unlimited serving of soft drinks, chilled orange
juice, house beer and house wine for 3 hours
during dinner time

席間無限量供應汽水、橙汁、指定啤酒及
紅白餐酒共三小時

每位港幣 **\$108** per person

Package 餐飲套餐 C

Unlimited serving of soft drinks,
chilled orange juice, house beer and
house wine throughout the function for 5 hours

宴會全程無限量供應汽水、橙汁、指定啤酒及
紅白餐酒共五小時

每位港幣 **\$148** per person

The above packages are subject to 10% service charge
以上婚宴酒水套餐須另加一服務費

For reservation and enquiry, please contact our banquet team
預訂及查詢請聯絡宴會部

☎ 2783 3277 / 2783 3292 ☎ 2783 3402 ☎ banquet@thecityview.com.hk ☎ 5723 3083

Wedding Privileges

婚宴優惠

Western Wedding Buffet Dinner Package

西式婚宴套餐

Chinese Wedding Package

中式婚宴套餐

Min. 96 persons
96 人或以上

Min. 144 persons
144 人或以上

Min. 8 tables
8 席或以上

Min. 12 tables
12 席或以上

Complimentary one-night stay in honeymoon suite with breakfast buffet for two persons at City Café (Discount on additional room night)
浪漫蜜月套房一晚連城景閣自助早餐兩位 (額外住房折扣優惠)



Complimentary buffet dinner coupon for two persons at City Café
免費城景閣自助餐餐券兩位用



Chinese/ Western wedding decoration
中式或西式婚禮場地佈置



Complimentary use of the LED wall as a backdrop
免費使用LED幕牆作為活動背景



Free use of seat covers for all dining tables
免費提供全場華麗椅套



Floral arrangement on each dining table and reception table
提供接待處及每席花卉擺設



Complimentary 3-tier dummy wedding cake for photo session
精緻三層結婚模型蛋糕供拍照用



Heart-shaped fresh fruit cream cake
心形鮮果忌廉結婚蛋糕

5-lb 磅

8-lb 磅

5-lb 磅

8-lb 磅

A complimentary glass of welcome fruit punch for every guest
奉送每位客人餐前迎賓雜果賓治一杯



Champagne for toasting
祝酒香檳供新人享用



Free corkage on self-brought in wine or liquor
免收開瓶費

One bottle per table
每席 1 瓶

All
全免

One bottle per table
每席 1 瓶

All
全免

Complimentary car parking spaces (for private car only)
免費泊車位 (只限私家車使用)

3 Cars 部

4 Cars 部

3 Cars 部

4 Cars 部

8 Invitations cards per table (printing service is not included)
每席奉送喜帖八張 (不包括印刷)



Wedding photo display stand
提供精美畫架擺設新人甜蜜婚紗照



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Wedding Privileges

婚宴優惠

Western Wedding Buffet Dinner Package

西式婚宴套餐

Chinese Wedding Package

中式婚宴套餐

Min. 96 persons
96 人或以上

Min. 144 persons
144 人或以上

Min. 8 tables
8 席或以上

Min. 12 tables
12 席或以上

Guest signature book
嘉賓題名冊



Free use of TV set, DVD player, projector at wedding banquet
於婚宴進行時免費使用電視機、DVD 機及投影機



Chinese or Western romantic background music for march-in
中西式浪漫背景音樂供進場儀式用



20% discount for dining at City Café, The Balcony or
Amazing on the wedding day (prior reservation is required)
新人及親友結婚當日於城景閣、樂雅軒或 Amazing 用膳
可獲八折優惠 (需預訂)



Pre-wedding photo package from "Beauty Hera"
valued at HK\$4,188 and cash coupon on videography,
gowns rental and bridal styling service
希臘女神本地婚紗攝影套餐價值港幣 \$4,188 及婚禮拍攝、
禮服租賃、婚宴造型服務現金券



Discount on Häagen-Dazs wedding voucher
Häagen-Dazs 結婚禮券優惠



Limousine service (Mercedes Benz) for 3 hours
3 小時豪華平治花車連司機接送



Special discount on rental of Cotton Candy Machine,
Popcorn Machine & Photo Booth
棉花糖機、爆谷機及即影即有拍照亭服務折扣優惠



\$3,000 cash coupon on Chinese Etiquette from
"Lo Kan Fong Chinese Wedding Company"
羅勤芳中華禮儀大妗服務港幣 \$3,000 現金券



Discount on purchase of selected jewellery items
at "Lukfook Jewellery"
六福珠寶購買指定首飾折扣優惠



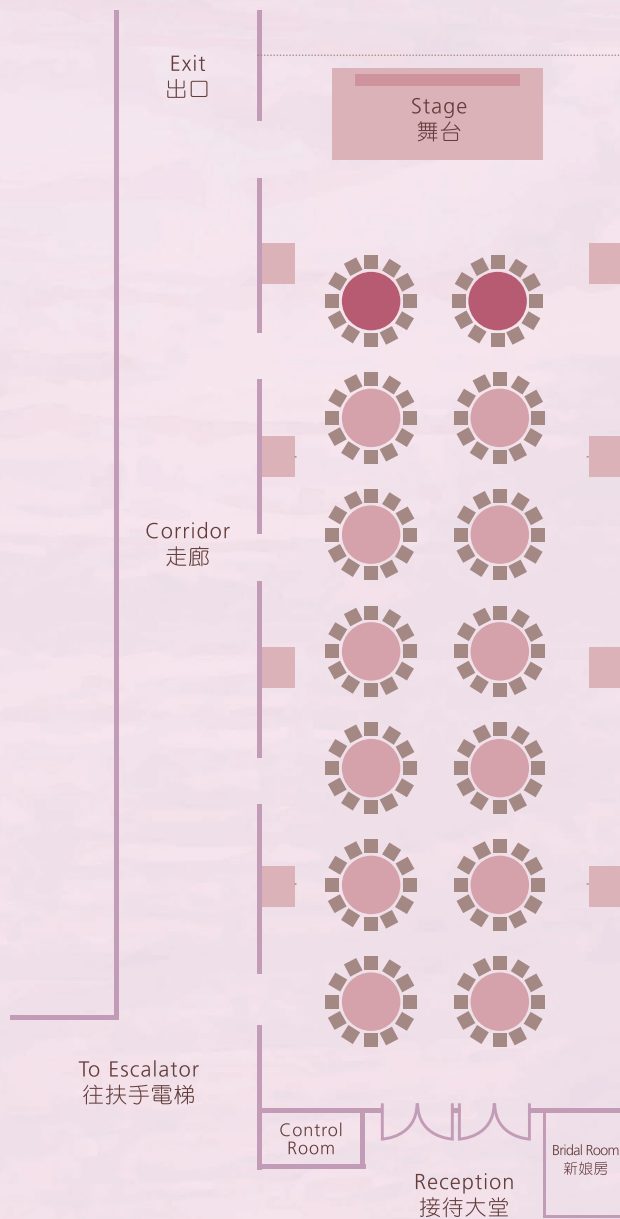
Up to half price on pre-marital check
婚前檢查低至半價優惠



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Crystal Ballroom 水晶殿



◆— Location 位置 : 2nd Floor 二樓 —◆

Venue 場地	Size (Sq.m) 面積 (平方米)	Ceiling Height (m) 天花高度 (米)	Capacity 容納人數	
			(Round Table 圓桌)	(Cocktail 酒會)
Crystal Ballroom 水晶殿	212	5.0	168 seats 位 (14 tables 席)	200 seats 位

*Floor plan not to scale
平面圖比例只供參考

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