



Photos for reference only

## 海洋公園宴會套餐 OCEAN PARK WEDDING BANQUET PACKAGE

### 熊貓薈餐廳 CLUB PANDA

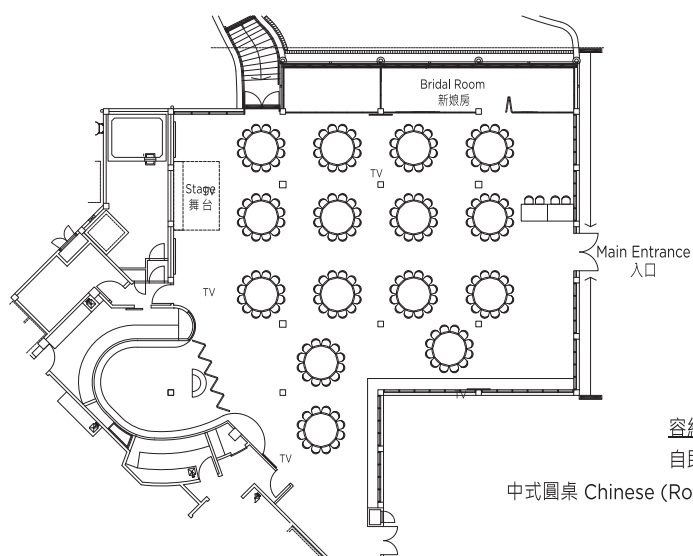
#### 午間婚宴 WESTERN LUNCH BUFFET

時間 TIME	自助餐 BUFFET	最少人數 MINIMUM PAX
12:00nn - 3:00pm	每位 per person <b>HK\$818.00*</b>	120 pax/人



#### 晚間婚宴 DINNER BUFFET/ BANQUET

時間 TIME	自助餐 BUFFET DINNER	中式晚宴 (每席12位) CHINESE BANQUET (12 pax per table)	最少人數 MINIMUM PAX
6:00pm - 10:00pm	每位 per person <b>HK\$1,088.00*</b>	每席 per table from <b>HK\$11,888.00*</b> 起	120 pax/人



容納人數 Capacity  
自助餐 Buffet: 180  
中式圓桌 Chinese (Round Table): **15**

以上價格適用於2025年6月30日或之前舉行之婚宴 The above prices are valid for wedding event on or before 30 June, 2025  
資料如有更改，恕不另行通知 All rates and information are subject to change without prior notice

\* 以上價格另設加一服務費  
\* The above prices are subject to 10% service charge.



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## 海洋公園宴會套餐 OCEAN PARK WEDDING BANQUET PACKAGE

### 中/西式宴會套餐 CHINESE / WESTERN BANQUET PACKAGE

#### ♥ 宴會佈置及周全配套服務

- 特色場地佈置及柏花擺設
- 提供別緻新娘房
- 提供專業音響、背景音樂、影視器材及投射屏幕
- 海洋公園主題結婚模型蛋糕供拍照之用
- 海洋公園主題結婚蛋糕 (5磅)
- 汽泡酒一瓶供祝酒儀式用
- 海洋公園邀請卡 (不包括印刷) 及婚禮場地位置地圖
- 海洋公園結婚紀念證書
- 結婚戒枕及羽毛筆
- 特色回禮禮物 120份

#### 自選收費項目

#### ♥ 升級餐酒套餐

#### ♥ Decorations and Comprehensive Services

- Special venue setting and silk floral décor
- Exquisite bridal room
- Professional audio, background music, visual equipment and LCD projector with screen
- Ocean Park themed dummy wedding cake for photographs
- Ocean Park themed 3D fresh wedding cake (5 pounds)
- One bottle of sparkling wine for toasting
- Ocean Park wedding invitation cards (exclude printing) and pocket-sized location map
- Ocean Park commemorative wedding certificate
- Wedding ring pillow and quill pen
- 120 special gifts for guest

#### Additional-charged items

#### ♥ Upgrade wine packages

#### 附送 Gifts

每位賓客送海洋公園日間入場門票一張 Ocean Park complimentary daytime admission ticket for each guest  
(只限當日使用 valid on wedding date only)

10 個泊車位 Complimentary parking spaces for 10 cars

熊貓薈餐廳自助餐午宴菜譜 CLUB PANDA LUNCH BUFFET MENU

冷盤及沙律 Appetizers and Salads

煙三文魚 Smoked Salmon with Condiments

龍蝦咯嗲 Lobster Cocktail

水牛芝士伴香草蕃茄 Mozzarella and Tomato Salad with Fine Herbs

田園沙律 Garden Mixed Salad

意式海鮮沙律 Italian Seafood Salad

煙鴨胸凱撒沙律 Smoke Chicken with Caesar Salad

湯 Soup

意大利海鮮蕃茄湯 Italian Seafood Tomato Soup

燒烤 Barbecued

廣式燒味拼盤 Cantonese Barbecued Platter

脆皮乳豬件 Roasted Suckling Pig

主菜 Main Courses

日式雞扒配燒雜菜 Grilled Chicken Teriyaki with Roasted Vegetables

烤紐西蘭香草羊鞍 Roasted New Zealand Rack of Lamb Provence

檸檬牛油煎魚柳 Pan Fried Fish Fillet with Lemon Butter Sauce

彩椒海中寶 Wok-fried Seafood with Capsicum & Pine Nut

西芹腰果黑豚肉丁 Sauté Diced Kurobuta Pork with Celery and Cashew Nuts

芝士白汁焗西蘭花 Wok-fried Boneless Chicken with Broccoli

海鮮野菌天使麵 Seafood Angel Hair with Wild Mushrooms

菠蘿海鮮炒飯 Fried Rice with Mixed Seafood and Pineapple

甜品 Dessert

雲石芝士餅 Marble Cheese Cake

意大利芝士杯 Tiramisu

鮮果啫喱 Fresh Fruit Jelly

芒果布甸 Honeydew Mango Pudding

朱古力餅 Chocolate Trifle Gateau

草莓栗茸泡芙 Strawberry and Chestnut Puff

迷你雪糕杯 Häagen-Dazs™ Mini Cup Häagen-Dazs™

鮮果拼盤 Seasonal Fruits Platter

咖啡或茶 Coffee or Tea

熊貓薈餐廳中菜菜單 CLUB PANDA CHINESE BANQUET MENU

金豬耀紅袍  
Barbecued Whole Suckling Pig

松露海鮮卷  
Deep Fried Seafood with Truffle Stuffed in Pastry

碧綠金銀帶子  
Stir-fried Canada Scallops with Seasonal Vegetable

瑤柱扒雙蔬  
Stewed Seasonal Vegetable with Mushroom in Conpoy Sauce

龍王燕窩羹  
Australian Lobster Broth with Bird Nest

蠔皇花菇伴鮑魚  
Braised Abalone with Black Mushrooms in Oyster Sauce

清蒸深海花尾躉  
Steamed Sustainable Giant Garoupa  
Origin-China

金枝玉葉脆皮雞  
Deep Fried Crispy Chicken

瑤柱海鮮蛋白炒飯  
Fried Rice with Conpoy, Seafood & Egg White

鮑汁燴伊麵  
Braised E-Fu Noodles with Abalone Sauce

蓮子百合紅豆沙  
Hot Red Bean Cream with Lotus Seed and Lily Bulbs

鮮果拼盤  
Seasonal Fresh Fruit Platter

美點鴛鴦  
Chinese Petit Fours



熊貓薈餐廳自助晚宴菜譜 CLUB PANDA WEDDING DINNER BUFFET MENU

冷盤及沙律 Appetizers and Salads

煙三文魚 Smoked Salmon with Condiments  
龍蝦咯嗲 Lobster Cocktail  
水牛芝士伴香草蕃茄 Mozzarella and Tomato Salad with Fine Herbs  
田園沙律 Garden Mixed Salad  
意式海鮮沙律 Italian Seafood Salad  
煙鴨胸凱撒沙律 Smoke Chicken with Caesar Salad

時令海鮮盤 Assorted Seafood Platter on Ice

紐西蘭青口 New Zealand Mussel  
雪花蟹腳 Queen Crab Legs  
迷你鮑魚仔 China Abalone

燒烤 Barbecued

廣式燒味拼盤 Cantonese Barbecued Platter  
脆皮乳豬件 Roasted Sucking Pig

切肉 Carving Cart

烤美國安格斯肉眼牛扒 Roasted US Angus Beef Rib Eye Steak

湯 Soup

意大利海鮮蕃茄湯 Italian Seafood Tomato Soup

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日式雞扒配燒雜菜 Grilled Chicken Teriyaki with Roasted Vegetables  
烤紐西蘭香草羊鞍 Roasted New Zealand Rack of Lamb Provence  
檸檬牛油煎魚柳 Pan Fried Fish Fillet with Lemon Butter Sauce  
彩椒海中寶 Wok-fried Seafood with Capsicum & Pine Nut  
西芹腰果黑豚肉丁 Sauté Diced Kurobuta Pork with Celery and Cashew Nuts  
芝士白汁焗西蘭花 Wok-fried Boneless Chicken with Broccoli  
海鮮野菌天使麵 Seafood Angel Hair with Wild Mushrooms  
菠蘿海鮮炒飯 Fried Rice with Mixed Seafood and Pineapple

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意大利芝士杯 Tiramisu  
鮮果啫喱 Fresh Fruit Jelly  
芒果布甸 Honeydew Mango Pudding  
朱古力餅 Chocolate Trifle Gateau  
草莓栗茸泡芙 Strawberry and Chestnut Puff  
迷你雪糕杯 Häagen-Dazs™ Mini Cup Häagen-Dazs™  
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咖啡或茶 Coffee or Tea