



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

海龍王餐廳 NEPTUNE'S RESTAURANT

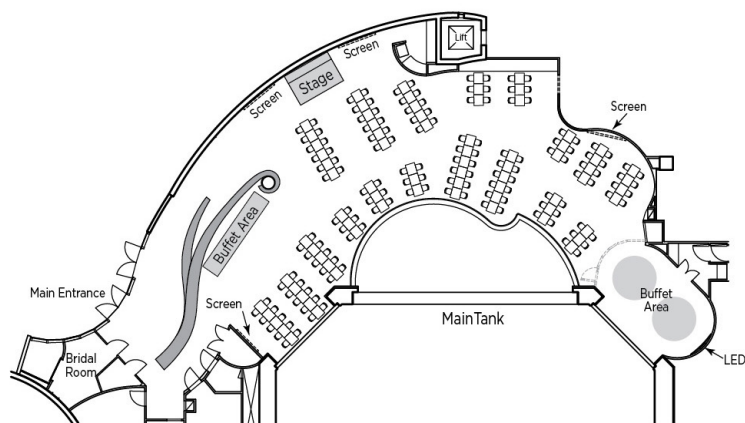
午間婚宴 WESTERN BUFFET/ SET LUNCH

時間 TIME	自助餐 BUFFET	西式套餐 WESTERN LUNCH	最少人數 MINIMUM PAX
12:00nn - 3:00pm	每位 per person HK\$918.00*	每位 per person HK\$918.00*	120 pax/人

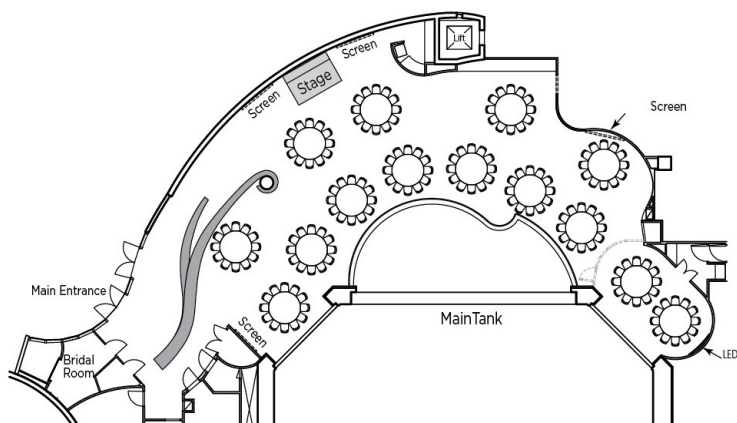


晚間婚宴 DINNER BUFFET/ BANQUET

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 HK\$1,248.00*	每席 per table from HK\$14,888.00* 起	120 pax/人



容納人數 Capacity
自助餐 Buffet: **150**



容納人數 Capacity
中式圓桌 Chinese (Round Table) **14**

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.



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

海龍王餐廳自助午宴菜譜 NEPTUNE'S RESTAURANT WEDDING LUNCH BUFFET MENU

冷盤及沙律 Appetizers and Salads

- 帕爾馬火腿配蜜瓜 Italian Prosciutto and Honey Melons
田園蔬菜沙律 Garden Greens with Assorted Dressing
🐟 煙三文魚 Smoked Salmon with Condiments
🐟 香芒龍蝦酥盒 Lobster with Mango in Puff Pastry Case
🐟 意式海鮮螺絲粉沙律 Italian Seafood Fusilli Salad
香辣鴨胸凱撒沙律 Cajun Duck Breast and Caesar Salad
華都夫雞肉沙律 Waldorf Chicken Salad
🐟 鮮蝦咯嗲 Shrimp Cocktail

燒烤 Barbecued

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

湯 Soup

- 🐟 龍蝦湯 Lobster Bisque

主菜 Main Courses

- 🐟 醬皇彩椒海中鮮 Stir Fried Seafood with Bell Peppers in Conpoy Sauce
西檸香草烤春雞 Roasted Spring Chicken with Lemon and Mixed Herbs
香草烤羊架 Roasted Rack of Lamb in "Provencale Style"
烤牛柳伴蘑菇汁 Roasted Tenderloin of Beef Wild Mushrooms Sauce
🐟 碧綠松茸炒龍蝦球 Stir fried Lobster with Matsutake and Vegetable
🐟 瑤柱海鮮蛋白炒飯 Fried Rice with Conpoy, Seafood & Egg White
意式煙肉忌廉意粉 Spaghetti Carbonara
清炒時蔬 Stir fried Seasonal Vegetable

甜品 Dessert

- 法式雜餅 Selection of French Pastries
鮮果拼盤 Fresh Fruit Platter
藍莓芝士餅 Blueberry Cheese Cake
特濃朱古力餅 Austrian Sacher Cake
草莓慕絲餅 Strawberry Mousse Cake
迷你雪糕杯 Häagen-Dazs™ Mini Cup Häagen-Dazs™

每位港幣 **\$918.00** per person

🐟 環保海鮮 Sustainable Seafood

餐牌內容或作更改而不作另行通知 The above content of menu is subjected to change without prior notice
環保海鮮來源地可能因存貨而變更 The origin of sustainable seafood maybe altered depending on availability

海龍王餐廳西式午宴菜譜 NEPTUNE'S RESTAURANT WEDDING SET LUNCH MENU

頭盤 Appetizer

🐟 香煎珍寶帶子伴蟹肉柚子沙律
Grilled Jumbo Scallop with Crab Meat Pomelo Salad

湯 Soup

🐟 干邑龍蝦湯
Cognac Lobster Bisque with Poach Lobster

主菜 Main Courses

燒美國牛柳配鴨肝汁
Roasted US Beef Tenderloin with Duck Liver Sauce
或OR
🐟 香煎鱸魚柳伴黑菌忌廉汁
Pan Fried Sea Bass Fillet with Truffle Cream Sauce
或OR
🐟 菠菜龍蝦野菌卷
Baked Baby Spinach with Lobster and Mushroom Cannelloni

甜品 Dessert

朱古力慕絲配杏仁蛋白餅
Creamy "Guanaja" Chocolate Mousse and Parfait, Chocolate Biscuit
Sea Salt, Griottes Cherry and Macaroon

鮮磨咖啡或茶 Freshly Brewed Coffee or Tea

每位港幣 **\$918.00** per person

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海龍王餐廳自助晚宴菜譜 NEPTUNE'S RESTAURANT WEDDING DINNER BUFFET MENU

冷盤及沙律 Appetizers and Salads

- 西班牙火腿配蜜瓜 Iberico Ham and Golden Melons
- 田園蔬菜沙律 Garden Greens with Assorted Dressing
- 🦞 日式蟹肉冷麵 Crab Meat with Soba Noodle and Sesame Dressing
- 🦞 煙三文魚 Smoked Salmon with Condiments
- 🦞 香芒龍蝦酥盒 Lobster with Mango in Puff Pastry Case
- 🦞 意式海鮮螺絲粉沙律 Italian Seafood and Fusilli Salad
- 香辣鴨胸凱撒沙律 Cajun Duck Breast and Caesar Salad
- 華都夫煙雞沙律 Waldorf Smoke Chicken Salad
- 🦞 大蝦咯嗲 Prawn Cocktail

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

- 🦞 龍蝦湯 Lobster Bisque
- 竹筍白玉羹 Bean Curd and Bamboo Pit Supreme Broth

主菜 Main Courses

- 🦞 醬皇彩椒海中鮮 Sustainable Seafood Stir Fried with Bell Peppers and Conpoy Sauce
- 慢火烤焗香檸春雞 Slow Cooking Roasted Lemon Spring Chicken with Wild Mushrooms and Calva dos Sauce
- 香草烤羊架 Roasted Rack of Lamb in Provencale Style
- 🦞 醬燒雪花鱸魚 Chilean Sea bass Fillet with Teriyaki sauce
- 烤牛柳伴羊肚菌汁 Roasted Tenderloin of Beef with Moral Sauce
- 🦞 碧綠松茸炒龍蝦球 Stir-fried Australian Lobster with Matsutake and Vegetable
- 🦞 瑤柱海鮮蛋白炒飯 Fried Rice with Conpoy, Seafood & Egg White
- 🦞 意式煙肉忌廉意粉 Spaghetti Carbonara
- 雙菇扒時蔬 Braised Black and Straw Mushrooms on Seasonal Vegetable

甜品 Dessert

- 法式雜餅 Selection of French Pastries
- 鮮果拼盤 Fresh Fruit Platter
- 藍莓芝士餅 Blueberry Cheese Cake
- 特濃朱古力餅 Austrian Sacher Cake
- 草莓慕絲餅 Strawberry Mousse Cake
- 迷你雪糕杯 Häagen-Dazs™ Mini Cup Häagen-Dazs™

每位港幣 **\$1,248.00** per person

🦞 環保海鮮 Sustainable Seafood

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金豬耀紅袍

Barbecued Whole Suckling Pig

🐟 松露海鮮卷

Deep Fried Seafood with Truffle Stuffed in Pastry
Origin-Canada Scallop, Australian Lobster

🐟 蟹肉扒雙蔬

Braised Crab Meat with Twin Vegetables
Origin-Alaska Crab Meat

🐟 松露虎蝦球

Stir-fried Australian King Prawn with Seasonal Vegetable in Truffle Sauce
Origin-Australian King Prawn

🐟 龍王燕窩羹

Australian Lobster Broth with Bird Nest
Origin-Australian Lobster

🐟 蠔皇花膠伴鮑魚

Braised Abalone with Fish Maw in Oyster Sauce
Origin- Australian Abalone, Canada Fish Maw

🐟 清蒸深海花尾躉

Steamed Sustainable Giant Garoupa
Origin-China

當鴻脆皮炸子雞

Deep Fried Crispy Chicken

🐟 太極鴛鴦飯

Fried Rice Topped with Contrasting of
Shredded Chicken in Tomato Sauce and Seafood in Cream Sauce

🐟 鮑汁瑤柱燴伊麵

Braised E-fu Noodles with Conpoy in 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

每席十二位 港幣 **\$14,888.00** per table of 12 persons

🐟 環保海鮮 Sustainable Seafood

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金豬耀紅袍

Barbecued Whole Suckling Pig

🐟 松露海鮮卷

Deep Fried Seafood with Truffle Stuffed in Pastry

🐟 蘆筍如意百合帶子

Sautéed Scallops with Asparagus with Lily Bulbs and Elm Fungus

🐟 玉環瑤柱甫

Braised Melon Squash stuffed with Whole Conpoy

🐟 菜膽松茸燉花膠

Double-boiled Fish Maw Soup with Matsutake and Vegetables

🐟 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

松露脆皮雞

Deep Fried Crispy Chicken with Truffle

🐟 蝦頭醬桂花海鮮炒飯

Fried Rice with Seafood in Shrimp Paste

🐟 鮑汁瑤柱燴伊麵

Braised E-fu Noodles with Conpoy in Abalone Sauce

楊枝甘露

Mango and Pomelo in Coconut Sago Soup

鮮果拼盤

Seasonal Fresh Fruit Platter

美點鴛鴦

Chinese Petit Fours

每席十二位 港幣 **\$16,888.00** per table of 12 persons

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