

Exclusive Wedding Dinner Privileges 尊享酒店婚禮晚宴禮遇

Complimentary 1 night accommodation in a Premier Seaview with Balcony

免費入住尊貴海景露台客房 1 晚



Enjoy honeymoon amenities in guestroom

享用客房內的蜜月禮品



Breakfast for 2 at Café@WM or in-room dining

婚宴翌日可在 WM 咖啡廳或客房內享用 2 人早餐



5-tiers decorated mock wedding cake for cake-cutting ceremony and photo shooting

5 層模型結婚蛋糕供切餅儀式及拍照使用



Complimentary 6 lbs. fresh fruit cream cake served at pre-dinner reception

奉送 6 磅鮮果忌廉蛋糕於席前享用



Complimentary mahjong entertainment (8 tables)

免費提供 8 桌麻將娛樂



Complimentary Chinese tea service

免費提供中國茗茶



A complimentary bottle of champagne for toasting

奉送祝酒香檳 1 瓶



Complimentary corkage for 1 bottle of self-brought wine per table

每席免收自攜餐酒開瓶費 1 瓶



Complimentary corkage for self-brought hard liquor

免收自攜烈酒開瓶費



Complimentary use of standard audio-visual equipment, LCD projector and screen

免費使用音視聽器材、投影機及銀幕



A complimentary guest signature book

免費提供賓客簽名名冊 1 本



Recommendations of professional wedding venue decoration consultant

推薦專業婚宴會場佈置顧問



Complimentary 20 parking spaces for 5 hours (from 4 p.m. onwards)
供 20 輛車免費停泊 5 小時 (從下午 4 時開始)

Preferential room rate for additional guestrooms or stay extensions
以優惠價預訂額外客房或延長住宿

LED display wall (15.3m X 4.32m) can be arranged in WM Grand Ballroom at HK\$50,000
WM 大禮堂席設巨型LED顯示屏幕 (15.3 米 X 4.32 米)，可附加港幣\$50,000 選用

1 x 45 seaters coach (One Trip, from WM Hotel to Kowloon Area)
單程45座穿梭巴士接載服務 (WM 酒店往九龍區)
* Coach service by the third party 接載服務由第三方提供

Beverage Packages 優惠酒水套餐

Premium Beverage Package

特選套餐

Unlimited serving of house red and white wines with the Standard Beverage Package drinks from 7 pm to 11 pm.
晚上 7 時至 11 時晚宴舉行期間，無限供應精選紅白餐酒及標準酒水套餐飲品。

每席 HK\$ **2,188**
per table 10-12 位用 persons

Beverage Package

標準套餐

Unlimited serving of soft drinks, local house beer, chilled orange juice and mineral water from 7 pm to 11 pm.
晚上 7 時至 11 時晚宴舉行期間，無限供應汽水、本地精選啤酒、冰凍橙汁及礦泉水。

每席 HK\$ **1,888**
per table 10-12 位用 persons



Supplement of HK\$300 per table for one additional hour 額外每小時需另加每席HK \$300



- All prices are subject to 10% service charge • Minimum charge is required • Terms and conditions apply
- Prices may change in accordance with market conditions • The offer is valid from now till 30 Jun 2023

- 所有價目均需收取加一服務費 • 設有最低消費 • 受有關條款及細則約束
- 價格可能因市場情況而改變 • 有效日期由即日起至 2023 年 6 月 30 日



+852 2196 6327
✉ banquet@wmhotel.hk
🌐 www.wmhotel.hk

WM
HOTEL

天作之合

Chinese Wedding Lunch Set Menu A



Whole Barbecued Suckling Pig
紅袍金豬全體

Deep-fried Shrimp
黃金鳳尾蝦

Braised Bird's Nest Soup
with Seafood and Bamboo Pith
海皇竹笙燴燕窩

Braised 8-head Whole South African Abalone
with Vegetables in Oyster Sauce
蠔皇翡翠八頭鮑魚

Steamed Giant Garoupa with Spring Onion in Soy Sauce
蔥油蒸龍躉斑

Deep-fried Crispy Chicken with Garlic
金蒜脆皮風沙雞

Fried Rice with Foie Gras, Vegetables in Supreme Sauce
極品醬鵝肝翡翠炒絲苗

Braised E-fu Noodles with Shrimp Roe,
Sea Cucumber and Yunnan Mushrooms
蝦子海參雲南野菌燴伊麵

Double-boiled Snow Fungus, Red Date and Lotus Seed
紅棗銀耳百合蓮子茶

Chinese Petit Fours
甜蜜美點



每席 HK\$ 9,888
per table
10-12 位用 persons



鸞鳳和鳴

Chinese Wedding Lunch Set Menu B



Whole Barbecued Suckling Pig

大紅乳豬全體

Sautéed Prawn and Sliced Cuttlefish with Vegetables

琥珀翡翠花姿片蝦球

Double-boiled Chicken Soup
with Conch and Cordyceps Flower

蟲草花螺頭燉雞

Braised Sliced Abalone
with Chinese Mushroom and Seasonal Greens

碧綠花菇扣鮑脯

Steamed Deep-Sea Giant Garoupa,
with Spring Onion in Soy Sauce

蔥油頭抽蒸深海龍躉

Deep-fried Crispy Chicken

當紅炸子雞

Quinoa Fried Rice with Seafood and Pineapple

海鮮鳳梨藜麥炒絲苗

Shrimp Dumplings in Supreme Soup

上湯鮮蝦水餃

Sweetened Red Bean Cream
with Lotus Seed and Fresh Lily Bulb

蓮子鮮百合紅豆沙

Chinese Petit Fours

美滿雙輝映



每席 HK\$ **10,888**
per table
10-12 位用 persons



花好月圓

Chinese Wedding Dinner Set Menu C



Whole Barbecued Suckling Pig

鴻運金豬大紅袍

Stir-fried Twin Clams with Supreme Sauce

極品醬爆鴛鴦蚌

Deep-fried Prawns with Thousand Island Sauce

黃金大明蝦球

Braised Garden Greens with Conoy and Straw Mushroom

金瑤扒時蔬

Double-boiled Fish Maw Soup with Dendrobii Caulis and Conch

石斛螺頭燉花膠

Braised Sliced Abalone and Goose Web with Seasonal Vegetables

翡翠鮑脯扣鵝掌

Steamed Deep-Sea Giant Garoupa, Russula Mushrooms and Garlic in Soy Sauce

野生紅菇蒜子蒸深海龍躉

Deep-fried Crispy Chicken

鴻運脆皮炸子雞

Fried Rice with Berkshire Barbecued Pork and Vegetables

田園黑豚肉叉燒炒絲苗

Braised E-fu Noodles with Lobster and Sakura Shrimps

櫻花蝦龍蝦燴伊麵

Sweetened Almond Cream with Sesame Dumpling

杏仁茶芝麻湯丸

Chinese Petit Fours

甜蜜美點雙輝映



每席 HK\$ **11,888**
per table
10-12 位用 persons



金玉良緣

Chinese Wedding Dinner Set Menu D



Whole Barbecued Suckling Pig

美滿金豬全體

Sautéed Scallop, Coral Clam and Termite Mushroom with Seasonal Green

碧綠雞縱菌炒珊瑚帶子

Deep-fried Crab Claw Coated with Shrimp Mousse

酥炸金絲蟹鉗

Braised Whole Conpoy Stuffed in Marrow Ring

翡翠玉環瑤柱脯

Braised Bird's Nest Soup with Crabmeat and Assorted Seafood

生拆蟹肉海皇燕窩羹

Braised 8-head Whole South African Abalone & Shiitake Mushroom with Oyster Sauce

蠔皇金錢八頭南非鮑

Steamed Fresh Tiger Garoupa with Spring Onion in Soy Sauce

蔥油頭抽蒸老虎斑

Roasted Crispy Chicken with Wild Mushrooms

雲南野菌吊燒脆皮雞

Fried Rice with Assorted Seafood, Sakura Shrimps and Vegetables

櫻花蝦海皇翡翠炒絲苗

Braised E-fu Noodles with Fish Maw and Sea Cucumber

花膠海參炆伊麵

Lotus Seeds, Dried Lily Bulb, Longan Pulp and Red Dates Sweet Soup

蓮子百合圓肉紅棗四寶茶

Chinese Petit Fours

甜蜜美點雙輝映



每席 HK\$ **13,888**
per table
10-12 位用 persons



山盟海誓

Chinese Wedding Dinner Set Menu E



Whole Barbecued Suckling Pig

紅袍金豬全體

Sautéed Scallop with Seasonal Greens in Black Truffle Sauce

黑松露醬翡翠蝦球帶子

Baked Stuffed Crab Shell with Crab Meat

酥炸焗釀蟹蓋

Braised Whole Conpoy in Marrow Ring and Garlic with Vegetables

金錢多子瑤柱脯

Double-boiled Chicken Soup with Blaze Mushroom, Conch and Fish Maw

姬松茸花膠螺頭燉雞

Braised 6-head Whole South African Abalone & Shiitake Mushroom with Oyster Sauce

蠔皇扣南非六頭鮑魚

Steamed Fresh Spotted Garoupa in Soy Sauce

清蒸東星斑

Roasted Crispy Chicken with Black Garlic

黑蒜果木脆皮雞

Fried Rice with Deep Fried Garlic, Ginger and Wagyu Beef

金蒜薑米和牛炒絲苗

Deep-fried Shrimp Dumplings in Supreme Soup

高湯鮮蝦水餃

Double-boiled Fresh White Fungus, Red Date and Lotus Seed

紅棗銀耳燉雪蓮子

Chinese Petit Fours

甜蜜美點雙輝映



每席 HK\$ **16,888**
per table
10-12 位用 persons



西式婚宴菜譜 *A*
Wedding Set Menu

APPETIZER 前菜

Grilled Hokkaido Scallops Salad
with Honey Mustard Dressing
香煎北海道帶子沙律配蜜糖芥末汁

SOUP 湯

Lobster Bisque
法式龍蝦湯

MAIN COURSE 主菜

Char-grilled Australian Prime Beef Tenderloin
with Red Wine Glaze
炭燒澳洲特級牛柳配紅酒汁

Or 或

Teriyaki Marinated Halibut Fillet
with Miso Butter Sauce
照燒比目魚柳配味噌牛油汁

Or 或

Slow-cooked Chicken Breast
with Couscous & Yuzu Yogurt
慢煮雞胸肉配中東米及柚子乳酪汁

DESSERT 甜品

Chocolate Mousse with Crispy Rice
and Raspberry Sauce
朱古力脆脆慕絲配紅桑子汁

Coffee or English Tea
香濃咖啡或英式紅茶



HK\$988
每位 per person

西式婚宴菜譜 *B*
Wedding Set Menu

APPETIZER 前菜

Boston Lobster Salad with Citrus Vinaigrette
波士頓龍蝦沙律配柑橘油醋汁

SOUP 湯

Cream of Porcini Mushroom Soup
牛肝菌松露忌廉湯

MAIN COURSE 主菜

Pan-roasted USA Prime Beef Rib Eye
煎焗美國特級牛肉眼扒

Or 或

Pan-fried USA Cod Fish Fillet
with Champagne Cream Sauce
香煎美國銀鱈魚柳配香檳忌廉汁

Or 或

Roasted New Zealand Rack of Lamb
with Ratatouille and Rosemary Glaze
燒紐西蘭羊鞍配燴雜菜及迷迭香燒汁

DESSERT 甜品

Baked French Apple Pie
with Vanilla Ice Cream
法式蘋果批配雲呢拿雪糕

Coffee or English Tea
香濃咖啡或英式紅茶



HK\$1,288
每位 per person



自助餐菜譜 *A*

Wedding Buffet Menu



HK\$ 988

每位 *per person*

Subject to 10% service charge 另收取10%服務費

1

SEAFOOD 海鮮

Australian Mussels
澳洲青口

Canadian Sea Whelks
加拿大海螺

Chilled Sea Prawns
凍海蝦

Served with Cocktail Sauce, Lemon

COLD DISH 冷盤

Smoked Salmon with Caper & Dill
煙三文魚配水瓜柳

Black Pepper Crust Tuna with Mango Salsa
黑椒吞拿魚配芒果莎莎醬

Selection of Italian Cold Cuts Platter
精選意大利凍肉

JAPANESE STATION 日本美食

Assorted Sushi Roll
雜錦壽司卷物

Assorted Sashimi
雜錦刺身

Tempura Prawns
天婦羅炸蝦

Teriyaki Pork Belly Skewer
照燒豚肉串燒

Chicken Skewer
炭燒雞肉串燒

SALAD BAR 沙律吧

Assorted Salad Leaves
雜菜沙律

Quinoa, Purple Potatoes, Sweet Corn,
Red Kidney Beans, Cherry Tomato, Red Onion
藜麥, 紫薯, 甜粟米,
紅腰豆, 車厘茄, 紫洋葱

◆ 4 Kinds of Salad Dressing

Thousand Island Dressing, Caesar Dressing,
Italian Vinaigrette, Japanese Sesame Dressing
千島汁, 凱撒沙律汁, 意大利油醋汁, 胡麻醬汁

Caesar Salad with Roasted Chicken
烤雞凱撒沙律

Japanese Crab Meat and Salmon Roe Salad
日式三文魚子蟹肉沙律

Fresh Fruit Salad with Avocado & Prawn
牛油果大蝦鮮果沙律

Italian Grilled Vegetables with Buffalo Cheese
意式烤雜菜配水牛芝士沙律

SOUP 湯

Double-boiled Chicken Soup with
Cordyceps Flower and Snow Fungus
清燉蟲草花雪耳雞湯

Cream of Porcini Mushroom Soup
牛肝菌蘑菇忌廉湯

Served with Assorted Bread and Butter
配精選麵包及牛油



自助餐菜譜 *A*

Wedding Buffet Menu



2

HK\$ 988

每位 *per person*

Subject to 10% service charge 另收取10%服務費

CARVING STATION 烤肉

Roasted U.S. Prime Beef Tenderloin
with Red Wine Glaze
美國特級燒牛肉配紅酒汁

HOT DISH 熱盤

Teriyaki Halibut Fillet with Miso Butter Sauce
照燒比目魚柳配味噌牛油汁

Braised Austrian Beef Cheeks in Red Wine Sauce
紅酒燴奧地利牛面頰肉

Roasted Iberico Baby Pork Ribs
醬燒西班牙豬肋骨

Deep-fried Crispy Chicken with Garlic
金蒜脆皮風沙雞

Fried Rice with White Egg and Diced Conpoy
瑤柱蛋白海鮮炒絲苗

Spaghetti Carbonara with Crab Meat
卡邦尼蟹肉意粉

Stir-fried Broccoli with Prawns
蒜蓉西蘭花炒蝦球

Stir-fried Honey Bean with Lily Bulbs
and Cashew Nuts in Chinese Style
蜜豆百合炒腰果

DESSERT 甜品

Blueberry Cheesecake
藍莓芝士蛋糕

72% Chocolate Fondant Cake
72%朱古力軟心蛋糕

Chocolate Brownie
朱古力布朗尼

Strawberry Mousse Cake
草莓慕絲蛋糕

Mango Cream Roll
芒果忌廉卷蛋

Mocha Panna Cotta
意式抹茶奶凍

Coconut Milk Sago Pudding
金箔椰汁西米糕

Bread Pudding with Vanilla
麵包布甸配雲呢拿汁

Fresh Fruit Platter
鮮果拼盤

Haagen-Dazs Ice Cream
哈根達斯雪糕

Coffee or English Tea
香濃咖啡或英式紅茶



自助餐菜譜 *B*

Wedding Buffet Menu

HK\$ 1,188
每位 *per person*

Subject to 10% service charge 另收取10%服務費

1

SEAFOOD 海鮮

Snow Crab Leg
松葉蟹腳

Boston Lobster
波士頓龍蝦

Chilled Sea Prawns
凍海蝦

Canadian Sea Whelks
加拿大海螺

Served with Cocktail Sauce, Thai Sauce,
Tabasco, Lemon, Lime

COLD DISH 冷盤

Smoked Salmon with Caper & Dill
煙三文魚配水瓜柳

Black Pepper Crust Tuna with Mango Salsa
黑椒吞拿魚配芒果莎莎醬

Selection of Italian Cold Cuts Platter
精選意大利凍肉

JAPANESE STATION 日本美食

Assorted Sushi Roll
雜錦壽司卷物

Assorted Sashimi
雜錦刺身

Tempura Prawns
天婦羅炸蝦

Teriyaki Pork Belly Skewer
照燒豚肉串燒

Chicken Skewer
炭燒雞肉串燒

SALAD BAR 沙律吧

Assorted Salad Leaves
雜菜沙律

Quinoa, Purple Potatoes, Sweet Corn,
Red Kidney Beans, Cherry Tomato, Red Onion
藜麥，紫薯，甜粟米，
紅腰豆，車厘茄，紫洋蔥

◆ 4 Kinds of Salad Dressing

Thousand Island Dressing, Caesar Dressing,
Italian Vinaigrette, Japanese Sesame Dressing
千島汁，凱撒沙律汁，意大利油醋汁，胡麻醬汁

Classic Caesar Salad with Iberico Ham
凱撒沙律配西班牙火腿

Fresh Fruit Salad with Avocado & Prawn
牛油果大蝦鮮果沙律

Scallop Salad with Quinoa in Honey Yogurt Dressing
蜜糖乳酪帶子藜麥沙律

Italian Grilled Vegetables with Buffalo Cheese
意式烤雜菜配水牛芝士沙律

SOUP 湯

Chinese Double Boiled Soup
with Chicken and Sea Whelk
蟲草花螺頭燉雞湯

Cream of Mushroom Soup with Black Truffle
黑松露蘑菇忌廉湯

Served with Assorted Bread and Butter
配精選麵包及牛油



自助餐菜譜 *B*

Wedding Buffet Menu

HK\$ 1,188
每位 per person

Subject to 10% service charge 另收取10%服務費

2

CARVING STATION 烤肉

Roasted U.S. Angus Rib Eye
with Red Wine Glaze
烤美國安格斯肉眼扒配紅酒汁

HOT DISH 熱盤

Steamed Sabah Grouper with Ginger & Spring Onion
薑蔥蒸沙巴龍躉

Live Australian Blue Mussels in White Wine Sauce
白酒煮澳洲活藍青口

Barbecued Whole Suckling Pig
紅燒乳豬

Braised Austrian Beef Cheeks in Red Wine Sauce
紅酒燴奧地利牛面頰肉

Stir-fried Broccoli with Prawns
蒜蓉西蘭花炒蝦球

Stir-fried Celery with Lily and wit
Sea Whelk Sliced in Chinese Style
西芹百合炒螺

Braised E-fu Noodles with Crab Meat in Supreme Soup
上湯蟹肉燴伊麵

Baked Rice with Seafood
in Black Truffle Cream Sauce
黑松露醬海鮮焗飯

DESSERT 甜品

Tiramisu
意大利芝士蛋糕

Blueberry Cheesecake
藍莓芝士蛋糕

Black Forest Cake
黑森林蛋糕

72% Chocolate Fondant Cake
72%朱古力軟心蛋糕

Strawberry Mousse Cake
草莓慕絲蛋糕

Mixed Berries Panna Cotta
雜莓奶凍

Coconut Milk Sago Pudding
金箔椰汁西米糕

Lemon Meringue Tart
檸檬意大利馬令撻

Fresh Fruit Platter
鮮果拼盤

Haagen-Dazs Ice Cream
哈根達斯雪糕

Coffee or English Tea
香濃咖啡或英式紅茶

