

MANDARIN ORIENTAL WEDDING DINNER PACKAGE

~ From HKD18,388 plus 10% service charge per table of 10 - 12 persons

- · One night stay in a City View Suite at Mandarin Oriental, Hong Kong on the night of your wedding banquet
- · Breakfast for two in the comfort of your suite on the following morning
- · In-room dining voucher valued at HKD500 to use on your wedding day
- · Chauffeured limousine transfer by Mercedes Benz (3 hours)
- · Parking for up to 4 cars (from 6:30pm onwards)
- · A stunning wedding cake created by our award-winning pastry chef for photo opportunities
- · Fresh fruit cream cake for the reception (5 lbs)
- · A choice of table linen and seat covers
- · A bottle of champagne for the toast
- Corkage waived for one bottle of spirit per table
- · Wedding dinner menu tasting of selected dishes for six guests
- · Guest signature book
- · Fresh, seasonal floral arrangement for each dining table and reception table
- · Mahjong tables and sets, with Chinese tea service
- Use of microphones (for speeches)
- · Use of an LCD projector with a DVD player for wedding video presentation
- · Preferential rate for extra guest bedrooms if required
- · 15% off dining voucher at Clipper Lounge or Café Causette
- · 10% off on the purchase of cash vouchers at The Mandarin Cake Shop
 - 20% off on the purchase of wedding cake vouchers at Kee Wah Bakery

2026 CHINESE WEDDING DINNER PACKAGE

Inclusions

For minimum 10 tables

Valid from 1 January to 30 December 2026 only.

Rates and amenities are subject to change without prior notice.

Additional privileges for 15 tables or above:

- One night stay in a Statue Square View Suite at Mandarin Oriental, Hong Kong (Complimentary room upgrade from City View Suite)
- · Chocolate favours for each guest personalised with your initials
- · First anniversary dinner gift certificate for the couple valued at HKD1,000 at Mandarin Oriental, Hong Kong

Additional privileges for 20 tables or above:

- · HKD5,000 voucher from the Hotel's wedding decoration partner
- · First anniversary dinner gift certificate for the couple valued at HKD2,000 at Mandarin Oriental, Hong Kong
- 60-minute body treatment for both the bride and groom at award-winning Mandarin Spa



文華東方婚宴晚宴套餐

- 每席港幣18,388元起 適用於10-12人 (另加一服務費)
- · 香港文華東方酒店市區景觀套房於婚宴當天一晚住宿
- · 翌晨於套房內享用雙人早餐
- · 客房餐飲服務禮券於婚宴當天使用(價值港幣500元)
- · 三小時平治房車及司機接送服務
- · 四部免費代客泊車服務 (晚上六時半後適用)
- · 由我們屢獲殊榮的糕點師傅設計的精美結婚蛋糕供拍照用
- · 五磅結婚蛋糕供席前酒會享用
- · 可自選桌布及椅套顏色
- · 香檳一瓶供切餅儀式時祝酒用
- · 每席免收開瓶費一支
- · 品嚐婚宴菜單上的指定菜式(供六位享用)
- · 精美嘉賓提名冊一本
- · 接待處及每席花卉擺設
- . 免費麻雀耍樂及奉送中國茗茶
- · 免費使用麥克風 (新人致辭時用)
- · 免費使用 LCD 投影機
- · 額外房間住宿優惠
- · 八五折優惠餐券適用於快船廊或 Café Causette
- · 文華餅店現金禮券九折優惠
- · 奇華嫁喜禮餅及餅咭八折優惠

2026年 中式婚宴 晚宴套餐

最少筵開10席

推廣期為2026年1月1日 至2026年12月30日。

酒店有權更改價格及 優惠細節而不作另行 通知。

預訂15席或以上的專屬禮遇:

- 香港文華東方酒店皇后像廣場景觀套房一晚住宿 (免費由市區景觀套房升級)
- 每位賓客將獲贈印上新人英文名字縮寫的朱古力
- 新人於香港文華東方酒店慶祝一週年結婚紀念的晚餐餐飲禮券 (價值港幣1,000元)

預訂20席或以上的專屬禮遇:

- 酒店婚禮場地設計合作夥伴現金禮券價值港幣5,000元
- 新人於香港文華東方酒店慶祝一週年結婚紀念的晚餐餐飲禮券 (價值港幣2,000元)
- 新人於屢獲殊榮的文華水療中心免費各享用60分鐘的身體療程



2026 CHINESE WEDDING DINNER BEVERAGE PACKAGE

Package priced at HKD3,400 plus 10% service charge per table of 10 - 12 persons, including unlimited soft drinks, fresh orange juice, mineral water, and beer for 4 hours.

Additional hour at HKD400 plus 10% service charge per hour per table.

每席港幣3,400元(另加一服務費),可無限暢飲汽水、鮮橙汁、礦泉水及啤酒共四小時。延長飲品套餐定價每小時每席港幣400元(另加一服務費)。 (每席為10-12人)

2026年 中式婚宴晚宴 飲品套餐

Package priced at HKD3,800 plus 10% service charge per table of 10 - 12 persons, including unlimited soft drinks, fresh orange juice, mineral water, beer, and house wines for 4 hours.

Additional hour at HKD600 plus 10% service charge per hour per table.

每席港幣3,800元(另加一服務費),可無限暢飲汽水、鮮橙汁、礦泉水、啤酒及餐酒共四小時。延長飲品套餐定價每小時每席港幣600元(另加一服務費)。(每席為10-12人)

Package priced at HKD4,800 plus 10% service charge per table of 10 - 12 persons, including unlimited soft drinks, fresh orange juice, mineral water, beer, and premium house wines for 4 hours.

Additional hour at HKD900 plus 10% service charge per hour per table.

每席港幣4,800元(另加一服務費),可無限暢飲汽水、鮮橙汁、礦泉水、啤酒及精選餐酒共四小時。延長飲品套餐定價每小時每席港幣900元(另加一服務費)。(每席為10-12人)



Roasted Whole Suckling Pig

翡翠珍菌炒蝦球

Wok-fried Prawn, Garden Greens, Mushroom

MANDARIN ORIENTAL DELIGHT

蠔皇八頭南非湯鮑燴天白花菇

Stewed South African 8 Heads Abalone, Shiitake Mushroom, Oyster Sauce

Banquet Menu

雪棗海螺燉雞

Double-boiled Chicken Soup, Sea Conch, Red Date

文華東方 情意綿綿之選

清蒸東星斑

Steamed Spotted Grouper

HKD18,388

plus 10% service charge per table of 10 - 12 persons

南乳醬脆皮燒雞

Roasted Crispy Chicken, Red Bean Curd Sauce

每席港幣18,388元 -適用於10-12人

(另加一服務費)

櫻花蝦肉鬆炒絲苗

Fried Rice, Pork Floss, Sakura Shrimp

瑶柱金菇燴伊麵

Braised E-fu Noodles, Enoki Mushroom, Conpoy

椰香紫米露

Black Glutinous Rice with Coconut Milk

美點雙輝

Chinese Petits Fours



Roasted Whole Suckling Pig

翡翠夏果炒蝦球

Wok-fried Prawn, Garden Greens, Macadamia Nuts

百花炸釀蟹拑

Deep-fried Crab Claw Coated with Shrimp Paste

MANDARIN ORIENTAL SUPREME

蟹肉扒鴛鴦蔬

Twin Vegetables with Crab Meat Sauce

Banquet Menu

高湯雞茸燴燕液

Braised Bird's Nest Soup, Minced Chicken, Supreme Broth

文華東方 濃情蜜意之選

碧綠蠔皇燴八頭南非湯鮑

Stewed Whole South African Abalone 8 Heads, Garden Greens, Oyster Sauce

HKD20,388

plus 10% service charge per table of 10 - 12 persons

清蒸東星斑

Steamed Spotted Grouper

每席港幣20,388元 -適用於10-12人

(另加一服務費)

玫瑰豉油皇脆皮燒雞

Roasted Crispy Soya Chicken

雙子炒飯

Fried Rice, Scallop, Tobiko

上湯鳳城水餃

Shrimp and Pork Dumpling, Supreme Soup

遠年陳皮紅豆沙湯圓

Red Bean Cream, Aged Tangerine Peel, Glutinous Rice Dumpling

美點雙輝

Chinese Petits Fours



Roasted Whole Suckling Pig

柚子汁焗釀蟹蓋

Baked Green Crab Meat, Yuzu Sauce

翡翠油雞樅炒帶子

Wok-fried Scallop, Garden Greens, Confit Termite Mushroom

MANDARIN ORIENTAL DELUXE

蝦籽竹笙扒時蔬

Seasonal Vegetable With Bamboo Pith and Dried Shrimp Roe

Banquet Menu

柱甫北菇燉菜膽

Double-boiled Conpoy Soup, Shiitake Mushroom, Vegetable

文華東方 佳偶天成之選

清蒸東星斑

Steamed Spotted Grouper

HKD22,388

plus 10% service charge per table of 10 - 12 persons

碧綠蠔皇燴八頭南非湯鮑

Stewed Whole South African Abalone 8 Heads, Garden Greens, Oyster Sauce

每席港幣22,388元 -適用於10-12人

(另加一服務費)

金蒜脆皮燒雞

Roasted Crispy Chicken, Crushed Garlic

松露醬野菌蝦粒炒絲苗

Fried Rice, Shrimp, Wild Mushroom, Truffle Sauce

瑤柱蟹肉燴稻庭烏冬

Braised Inaniwa Udon, Crab Meat, Conpoy

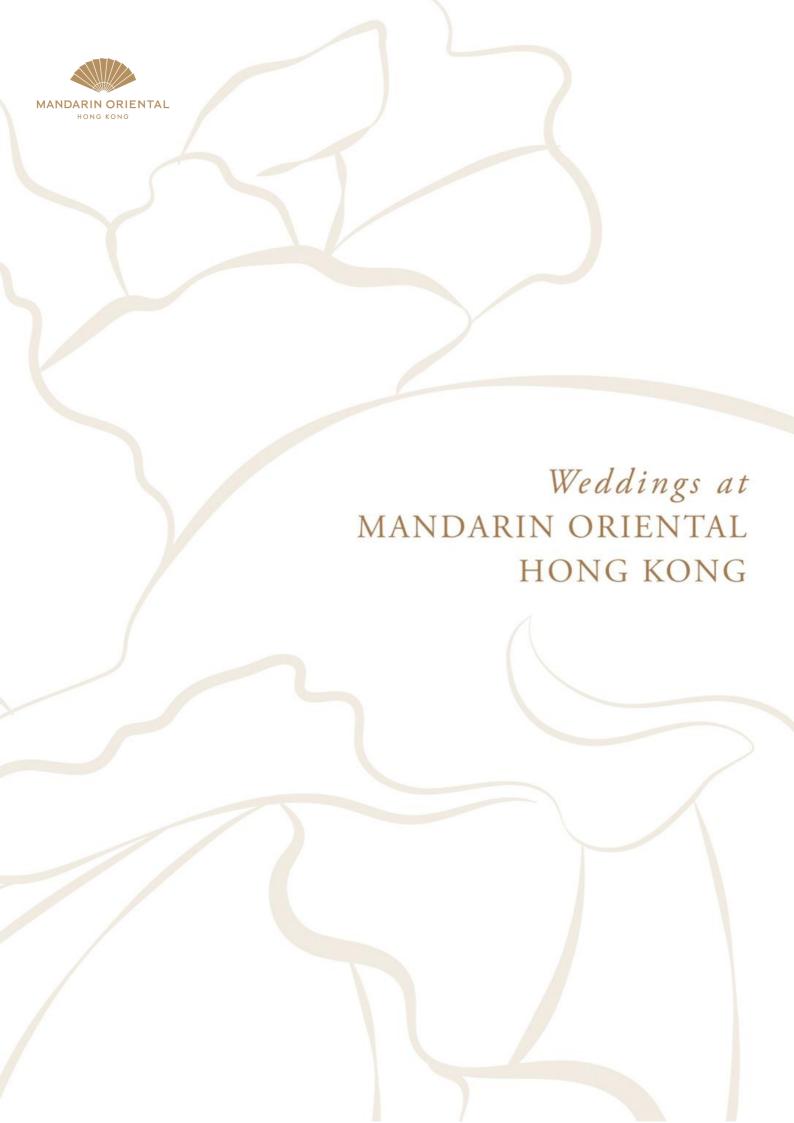
生磨合桃露湯圓

Walnut Cream, Glutinous Rice Dumpling

美點雙輝

Chinese Petits Fours





MANDARIN ORIENTAL WESTERN WEDDING DINNER PACKAGE

~ HKD1,738 plus 10% service charge per person

- · One night stay in a City View Suite at Mandarin Oriental, Hong Kong on the night of your wedding banquet
- · Breakfast for two in the privacy of your room the following morning
- · In-room dining voucher valued at HKD500 to use on your wedding day
- · Chauffeured limousine transfer by Mercedes Benz (3 hours)
- · Parking for up to 4 cars (from 6:30pm onwards)
- · A stunning wedding cake created by our award-winning pastry chef for photo opportunities
- · Fresh fruit cream cake for the reception (5 lbs)
- · A choice of table linen and seat covers
- · A bottle of champagne for the toast
- · Corkage waived for one bottle of spirit per table
- · Guest signature book
- · Fresh, seasonal floral arrangement for each dining table and reception table
- · Mahjong tables and sets, with Chinese tea service
- · Use of microphones (for speeches)
- · Use of an LCD projector with a DVD player for wedding video presentation
- · Preferential rate for extra guest bedrooms if required
- · 15% off dining voucher at Clipper Lounge or Café Causette
- · 10% off on the purchase of cash vouchers at The Mandarin Cake Shop
- 20% off on the purchase of wedding cake vouchers at Kee Wah Bakery

2026 WESTERN WEDDING DINNER PACKAGE

Inclusions

Minimum 100 persons

Valid from 1 January to 30 December 2026 only.

Rates and amenities are subject to change without prior notice.

Additional privileges for 150 persons or above:

- One night's stay in a Statue Square View Suite at Mandarin Oriental, Hong Kong (Complimentary room upgrade from City View Suite)
- · Chocolate favours for each guest personalised with your initials
- First anniversary dinner gift certificate for the couple valued at HKD1,000 at Mandarin Oriental, Hong Kong

Additional privileges for 180 persons or above:

- · HKD5,000 voucher from the Hotel's wedding decoration partner
- · First anniversary dinner gift certificate for the couple valued at HKD2,000 at Mandarin Oriental, Hong Kong
- · 60-minute body treatment for both the bride and groom at award-winning Mandarin Spa



文華東方西式婚宴晚宴優惠

每位港幣1,738元 (另加一服務費)

- · 香港文華東方酒店市區景觀套房於婚宴當天一晚住宿
- · 翌晨於房內享用雙人早餐
- · 客房餐飲服務禮券於婚宴當天使用 (價值港幣500元)
- · 三小時平治房車及司機接送服務
- · 四部免費代客泊車服務 (晚上六時半後適用)
- · 由我們屢獲殊榮的糕點師傅設計的精美結婚蛋糕供拍照用
- · 五磅結婚蛋糕供席前酒會享用
- · 可自選桌布及椅套顏色
- · 香檳一瓶供切餅儀式時祝酒用
- · 每席免收開瓶費一支
- · 精美嘉賓提名冊一本
- · 接待處及每席花卉擺設
- · 免費麻雀耍樂及奉送中國茗茶
- · 免費使用麥克風 (新人致辭時用)
- · 免費使用 LCD 投影機
- · 額外房間住宿優惠
- · 八五折優惠餐券適用於快船廊或 Café Causette
- · 文華餅店現金禮券九折優惠
- · 奇華嫁喜禮餅及餅咭八折優惠

2026年西式婚宴晚宴套餐

訂座需不少於100人

推廣期為2026年1月1日 至12月30日。

酒店有權更改價格及 優惠細節而不作另行 通知。

預訂150人或以上的專屬禮遇:

- · 香港文華東方酒店皇后像廣場景觀套房一晚住宿(免費由市區景觀套房升級)
- 每位賓客將獲贈印上新人英文名字縮寫的朱古力
- · 新人於香港文華東方酒店慶祝一週年結婚紀念的晚餐餐飲禮券 (價值港幣1,000元)

預訂180人或以上的專屬禮遇:

- · 酒店婚禮場地設計合作夥伴現金禮券價值港幣5,000元
- · 新人於香港文華東方酒店慶祝一週年結婚紀念的晚餐餐飲禮券 (價值港幣2,000元)
- · 新人於屢獲殊榮的文華水療中心免費享用各60分鐘的身體療程



2026 WESTERN WEDDING DINNER BEVERAGE PACKAGE

Package priced at HKD358 plus 10% service charge per person, including unlimited soft drinks, fresh orange juice, mineral water, and beer for 4 hours.

Additional hour at HKD80 plus 10% service charge per hour per person.

每位港幣358元(另加一服務費),可無限暢飲汽水、鮮橙汁、礦泉水及啤酒共四小時。延長飲品套餐定價每小時每位港幣80元(另加一服務費)。

2026年

西式婚宴晚宴

飲品套餐

Package priced at HKD408 plus 10% service charge per person, including unlimited soft drinks, fresh orange juice, mineral water, beer, and house wines for 4 hours.

Additional hour at HKD100 plus 10% service charge per hour per person.

每位港幣408元(另加一服務費),可無限暢飲汽水、鮮橙汁、礦泉水、啤酒及餐酒共四小時。延長飲品套餐定價每小時每位港幣100元(另加一服務費)。

Package priced at HKD518 plus 10% service charge per person, including unlimited soft drinks, fresh orange juice, mineral water, beer, and premium house wines for 4 hours.

Additional hour at HKD120 plus 10% service charge per hour per person.

每位港幣518元(另加一服務費),可無限暢飲汽水、鮮橙汁、礦泉水、啤酒及精選餐酒共四小時。延長飲品套餐定價每小時每位港幣120元(另加一服務費)。



MANDARIN ORIENTAL WESTERN DINNER BUFFET MENU

文華東方 西式婚宴自助晚餐

HKD1,738

plus 10% service charge

per person

每位港幣1,738元(另加一服務費)

Potato Salad, Purple Basil, Dried Chilli
Penne Pasta, Gammon Ham, Pesto Mayonnaise
Japanese Crabmeat, Cucumber, Crab Roe, Mayonnaise
Roast Pumpkin, Prawn, Garden Herb
Seafood Salad, Squid, Salmon, Mussel, Lemon Dressing
Parma Ham, Rock Melon
Marinated Dill Salmon, Honey Mustard Dressing
Marinated Cherry Tomato, Baby Bocconcini, Basil, Pine Nuts
Shrimp Salad, Roast Pumpkin, Black Sesame Vinaigrette
Grilled Vegetable Platter
Scottish Smoked Salmon, Horseradish Cream, Capers
Oriental Roasted Duck Salad, Asian Vegetables
Pearl Barley Salad, Garlic Spiced Tomatoes, Smoked Lamb Loin

Selection of Hors d'oeuvres

Mandarin Chilled Seafood Selection
Freshly Shucked Oysters
3 Types of Chef Selections
Chilled Shellfish
Prawns, Jonah Crab Claw, Alaskan Crab Legs, Blue Mussels,
Condiments and Dressings
Red Wine Shallot Dressing, Cocktail Sauce, Lemon Wedges

From the Garden
Rocket Leaves, Cos Lettuce, Curly Endive, Lollo Rosso, Cresses
Condiments
Sesame Vinaigrette, Sumac Spiced Caesar Dressing, Asian
Spiced Semi Dried Tomatoes,
Salted Peanuts, Prawn Crackers, Tomato Salsa

From the Terrine Lobster Bisque, Brandy, Tarragon

Hearth Breads Mini French Baguette, Soft Roll, Hard Roll Creamy Butter

Selection of Mandarin Oriental Sushi and Sashimi
Selection of Sashimi
Norwegian Salmon, Octopus, Ebi, Snow Fish, Maguro
Selection of Nigiri
Saba, Tamago, Abalone, Ikura, Unagi, Inari
Selection of Maki
California Roll, Kappa-Maki, Tekka, Futo, Barbecued Eel
Condiments
Soy Sauce, Pickled Ginger, Wasabi



From the Carvery Gammon Ham, Whole Grain Mustard Jus Roast Prime Rib of Beef, Horseradish Cream, Natural Jus

MANDARIN ORIENTAL WESTERN DINNER BUFFET MENU

文華東方 西式婚宴自助晚餐

HKD1,738

plus 10% service charge

per person

每位港幣1,738元(另加一服務費)

From the Chafing Dish
Roast Potato, Thyme Butter
Steamed Broccoli, Almond Flakes
Tandoori Salmon, Chilled Cucumber Spaghetti, Garlic Naan
Fried Rice "Yeung Chow" Style
Steamed Halibut, Spinach, Champagne Cream
Seared Chicken Breast, Creamed Leek, Rosemary Jus
Seared Lamb Cutlet, Ratatouille Vegetable, Natural Jus
Braised Pork Belly, Bok Choy, Sweet Mango Salsa
Braised Beef Cheek, Mashed Potato, Baby Onion, Port Wine
Sauce

Sweet and Sour Pork, Pineapple and Bell Pepper Wok Fried Scallop, Green Vegetables, Garlic and Ginger *Deep Fried Soft Shell Crab, Tartar Sauce

Desserts

Asian Spiced Fresh Fruit Salad, Rice Pudding Egg Tartlets, Mango Pudding Fresh Cream Cake, Baked Semolina Cake Sherry Trifle, Green Tea Crème Brûlée Warm Red Bean Soup, Baked Fruit Jalousie Black Tea Jelly with Condensed Milk Fruit and Berry Salad Crunchy Apple and Almond Cinnamon Crumble Pie Fresh Strawberries with Whipped Cream Lemon Meringue Tart White Chocolate Raspberry Truffle Cake Blackberry Sherry Trifle Whiskey and Ginger Mousse Mango Strudel, Vanilla Cream Assorted Mini French Pastries Rice Pudding, Orange Ginger Sauce Bread and Butter Pudding Blueberry Cheesecake

> Select 10 items from Hors d'oeuvres Select 10 items from Chafing Dishes Select 1 item from The Carvery Select 12 items from Desserts



Appetizer

(please select one appetizer for all guests)

Smoked Salmon
King Crab Roll, Caviar, Apple, Lemon
OR
Lobster Salad
Watermelon, Feta Cheese, Basil Sorbet
OR
Wild Mushrooms (V)

Wild Mushrooms (V)
Raw, Pickle, Black Garlic, Sorrel, Blini

2nd course

(please select one 2nd course for all guests)

Hokkaido Scallop
Seared, Uni, Sea Grapes, Crustacean Foam
OR
Lobster Bisque
Brandy, Tarragon
OR
Wild Mushroom Soup(V)(G.F.)
White Button, Morel, Black Truffle

Main Course

(please select one main course for all guests)

Seared Seabass
French, White Bean, Bacon, Fennel Salad, White Wine Cream
OR
U.S. Beef 2 Ways
Prime, Tenderloin, Cheek, Heirloom Carrot, Bordelaise Sauce
OR
Celeriac (V) (G.F.)
'Tagliatelle' Black Truffle, Hazelnut

Dessert

(please select one dessert for all guests)

Chocolate Dome
Verbena, Raspberry, Melting Chocolate
OR
Bread and Butter Pudding
Butter Ice Cream
OR
Lemon Cheesecake
New York, Blueberry Compote, Cassis Ice Cream

Arabica Coffee or Selection of Tea Mignardise

MANDARIN ORIENTAL WESTERN DINNER SET MENU

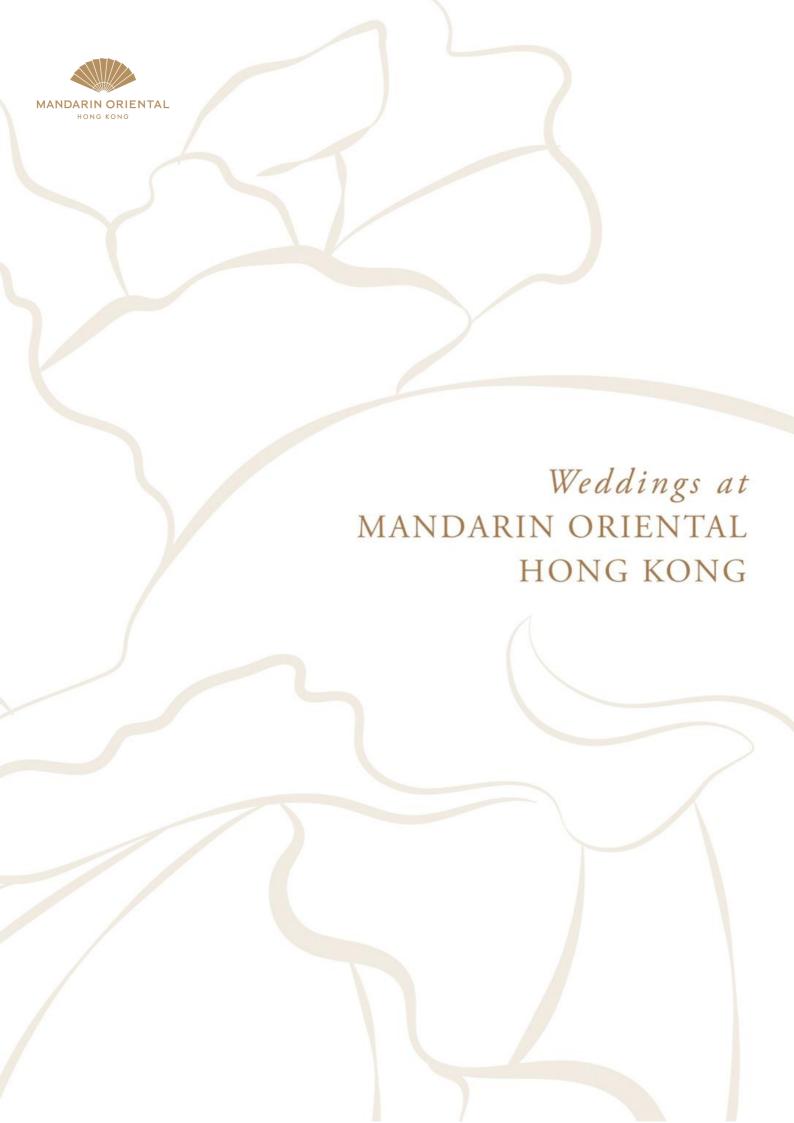
文華東方 西 式 婚 宴 晚 餐

HKD1,738

plus 10% service charge per person

每位港幣1,738元(另加一服務費)





MANDARIN ORIENTAL WEDDING LUNCH PACKAGE

~ From HKD11,688 plus 10% service charge per table of 10 - 12 persons

- One night stay in a City View Suite at Mandarin Oriental, Hong Kong on the night of your wedding banquet
- · Breakfast for two in the privacy of your room the following morning
- · A stunning wedding cake created by our award-winning pastry chef for photo opportunities
- · Fresh fruit cream cake for the reception (2 lbs)
- · A choice of table linen and seat covers
- · A bottle of champagne for the toast
- · Corkage waived for one bottle of spirit per table
- · Guest signature book
- · Fresh, seasonal floral arrangement for each dining table and reception table
- · Use of microphones (for speeches)
- · Use of an LCD projector with a DVD player for wedding video presentation
- · Preferential rate for extra guest bedrooms if required
- · 15% off dining voucher at Clipper Lounge or Café Causette
- · 10% off on the purchase of cash vouchers at The Mandarin Cake Shop
- 20% off on the purchase of wedding cake vouchers at Kee Wah Bakery

2026 CHINESE WEDDING LUNCH PACKAGE

Inclusions

Minimum 10 tables

Valid from 1 January to 30 December 2026 only.

Rates and amenities are subject to change without prior notice.

Additional privileges for 15 tables or above:

- One night's stay in a Statue Square View Suite at Mandarin Oriental, Hong Kong (Complimentary room upgrade from City View Suite)
- · In-room dining voucher valued at HKD500 to use on your wedding day

Additional privileges for 20 tables or above:

- First anniversary dinner gift certificate for the couple valued at HKD2,000 at Mandarin Oriental, Hong Kong
- 60-minute body treatment for both the bride and groom at award-winning Mandarin Spa



文華東方婚宴午宴優惠

- ~ 每席港幣11,688元 適用於10-12人 (另加一服務費)
- 香港文華東方酒店市區景觀套房於婚宴當天一晚住宿
- · 翌晨於房內享用雙人早餐
- · 由我們屢獲殊榮的糕點師傅設計的精美結婚蛋糕供拍照用
- · 兩磅結婚蛋糕供席前酒會享用
- · 可自選桌布及椅套顏色
- · 香檳一瓶供切餅儀式時祝酒用
- · 每席免收開瓶費一支
- · 精美嘉賓提名冊一本
- · 接待處及每席花卉擺設
- · 免費使用麥克風 (新人致辭時用)
- · 免費使用 LCD 投影機
- · 額外房間住宿優惠
- · 八五折優惠餐券適用於快船廊或 Café Causette
- · 文華餅店現金禮券九折優惠
- · 奇華嫁喜禮餅及餅咭八折優惠

2026年

中式婚宴

午宴套餐

最少筵開10席

推廣期為2026年1月1日 至12月30日。

酒店有權更改價格及 優惠細節而不作另行 通知。

預訂15席或以上的專屬禮遇:

- 香港文華東方酒店皇后像廣場景觀套房一晚住宿 (免費由市區景觀套房升級)
- 客房餐飲服務禮券於婚宴當天使用(價值港幣500元)

預訂20席或以上的專屬禮遇:

- 新人於香港文華東方酒店慶祝一週年結婚紀念的晚餐餐飲禮券 (價值港幣2,000元)
- 新人於屢獲殊榮的文華水療中心免費各享用60分鐘的身體療程



2026 CHINESE WEDDING LUNCH BEVERAGE PACKAGE

Package priced at HKD2,700 plus 10% service charge per table of 10 - 12 persons, including unlimited soft drinks, fresh orange juice, mineral water, and beer for 3 hours.

Additional hour at HKD300 plus 10% service charge per hour per table.

每席港幣2,700元(另加一服務費),可無限暢飲汽水、鮮橙汁、礦泉水及啤酒共三小時。延長飲品套餐定價每小時每席港幣300元(另加一服務費)。 (每席為10-12人)

2026年

中式婚宴午宴飲品套餐

Package priced at HKD3,200 plus 10% service charge per table of 10 - 12 persons, including unlimited soft drinks, fresh orange juice, mineral water, beer, and house wines for 3 hours.

Additional hour at HKD500 plus 10% service charge per hour per table.

每席港幣3,200元(另加一服務費),可無限暢飲汽水、鮮橙汁、礦泉水、啤酒及餐酒共三小時。延長飲品套餐定價每小時每席港幣500元(另加一服務費)。(每席為10-12人)

Package priced at HKD4,200 plus 10% service charge per table of 10 - 12 persons, including unlimited soft drinks, fresh orange juice, mineral water, beer, and premium house wines for 3 hours.

Additional hour at HKD800 plus 10% service charge per hour per table.

每席港幣4,200元(另加一服務費),可無限暢飲汽水、鮮橙汁、礦泉水、啤酒及精選餐酒共三小時。延長飲品套餐定價每小時每席港幣800元(另加一服務費)。(每席為10-12人)



Roasted Whole Suckling Pig

翡翠腰果炒蝦球

Wok-fried Prawn, Garden Greens, Cashew Nuts

MANDARIN ORIENTAL DELIGHT

杞子上湯浸時蔬

Poached Seasonal Vegetable, Wolfberry, Supreme Broth

Banquet Menu

菜膽北菇燉雞

文華東方 情意綿綿之選 Double-boiled Chicken Soup, Shiitake Mushroom, Vegetable

清蒸花尾龍躉

Steamed Oasis Giant Grouper

HKD11,688

plus 10% service charge per table of 10 - 12 persons

當紅炸子雞

Deep-fried Chicken

每席港幣11,688元 -適用於10-12人

(另加一服務費)

瑤柱鱆魚雞粒燴絲苗

Braised Rice, Chicken, Octopus, Conpoy

蛋白杏仁茶

Almond Cream, Egg White

美點雙輝

Chinese Petits Fours



Roasted Whole Suckling Pig

碧綠野菌炒蝦球

Wok-fried Prawn, Garden Greens, Wild Mushroom

MANDARIN ORIENTAL SUPREME

瑶柱上湯浸時蔬

Poached Seasonal Vegetable, Conpoy, Supreme Broth

Banquet Menu

棗皇竹笙燉竹絲雞

Double-boiled Silkie Chicken Soup, Bamboo Pith, Red Date

文華東方 濃情蜜意之選

清蒸花尾龍躉

Steamed Oasis Giant Grouper

HKD12,688

plus 10% service charge per table of 10 - 12 persons

南乳醬燒雞

Roasted Chicken, Red Bean Curd Sauce

每席港幣12,688元 -適用於10-12人

(另加一服務費)

X.O.醬海皇炒絲苗

Fried Rice, Seafood, X.O. Sauce

遠年陳皮紅豆沙

Red Bean Cream, Aged Tangerine Peel

美點雙輝

Chinese Petits Fours



Roasted Whole Suckling Pig

碧綠油雞樅炒帶子

Wok-fried Scallop, Garden Greens, Confit Termite Mushroom

MANDARIN ORIENTAL DELUXE

蟹肉扒時蔬

Seasonal Vegetable with Crab Meat Sauce

Banquet Menu

松茸海螺燉雞

Double-boiled Chicken Soup, Sea Conch, Matsutake Mushroom

文華東方 佳偶天成之選

古法蒸花尾龍躉

Steamed Oasis Giant Grouper, Shredded Pork, Chinese Mushroom

HKD14,688

plus 10% service charge per table of 10 - 12 persons

琥珀合桃脆皮燒雞

Roasted Crispy Chicken, Candied Walnuts

每席港幣14,688元 -適用於10-12人

(另加一服務費)

蒜香鮮蝦雞粒炒絲苗

Fried Rice, Chicken, Shrimp, Garlic

鮑汁珍菌炆伊麵

Braised E-fu Noodles, Mushroom, Abalone Sauce

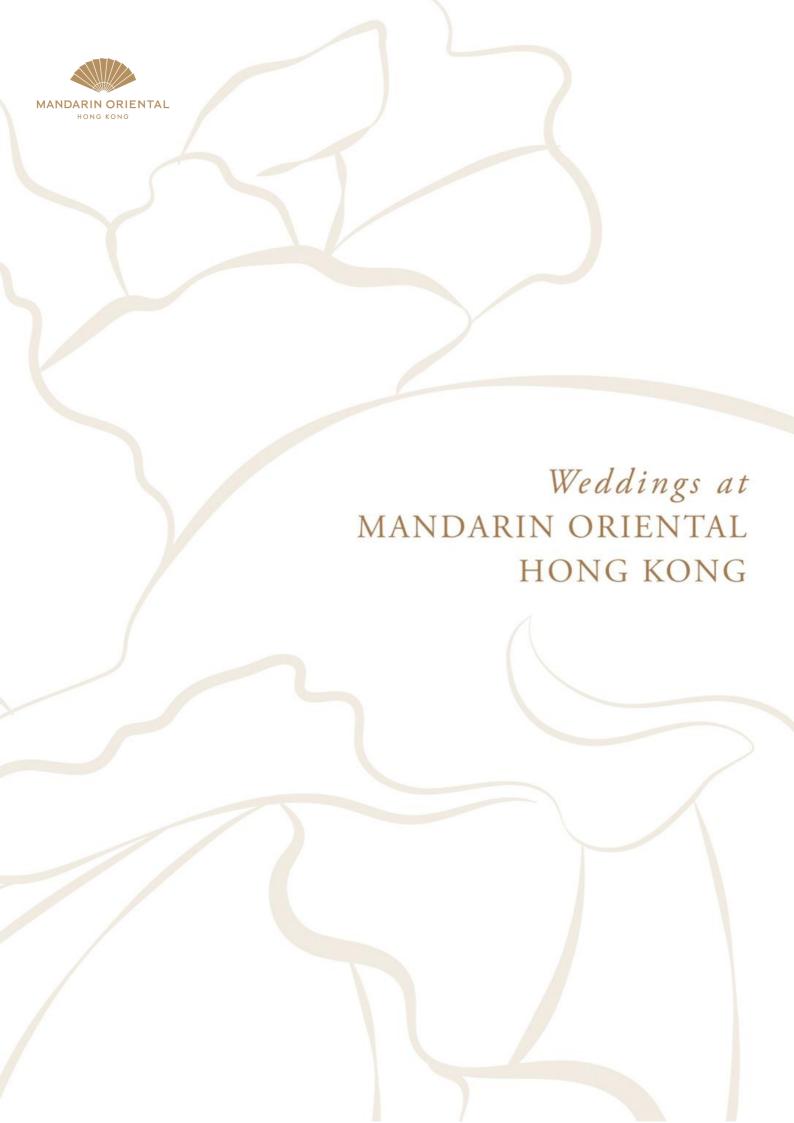
生磨合桃露湯圓

Walnut Cream, Glutinous Rice Dumpling

美點雙輝

Chinese Petits Fours





MANDARIN ORIENTAL WESTERN WEDDING LUNCH PACKAGE

~ HKD1,188 plus 10% service charge per person

- One night stay in a City View Suite at Mandarin Oriental, Hong Kong on the night of your wedding banquet
- · Breakfast for two in the privacy of your room the following morning
- · A stunning wedding cake created by our award-winning pastry chef for photo opportunities
- · Fresh fruit cream cake for the reception (2 lbs)
- · A choice of table linen and seat covers
- · A bottle of champagne for the toast
- · Corkage waived for one bottle of spirit per table
- · Guest signature book
- · Fresh, seasonal floral arrangement for each dining table and reception table
- · Use of microphones (for speeches)
- · Use of an LCD projector with a DVD player for wedding video presentation
- · Preferential rate for extra guest bedrooms if required
- · 15% off dining voucher at Clipper Lounge or Café Causette
- · 10% off on the purchase of cash vouchers at The Mandarin Cake Shop
- 20% off on the purchase of wedding cake vouchers at Kee Wah Bakery

2026 WESTERN WEDDING LUNCH PACKAGE

Inclusions

Minimum 100 persons

Valid from 1 January to 30 December 2026 only.

Rates and amenities are subject to change without prior notice.

Additional privileges for 150 persons or above:

- One night's stay in a Statue Square View Suite at Mandarin Oriental, Hong Kong (Complimentary room upgrade from City View Suite)
- · In-room dining voucher valued at HKD500 to use on your wedding day

Additional privileges for 180 persons or above:

- · First anniversary dinner gift certificate for the couple valued at HKD2,000 at Mandarin Oriental, Hong Kong
- · 60-minute body treatment for both the bride and groom at award-winning Mandarin Spa



文華東方西式婚宴午宴優惠

- 每位港幣1,188元 (另加一服務費)
- · 香港文華東方酒店市區景觀套房於婚宴當天一晚住宿
- · 翌晨於房內享用雙人早餐
- · 由我們屢獲殊榮的糕點師傅設計的精美結婚蛋糕供拍照用
- · 兩磅結婚蛋糕供席前酒會享用
- · 可自選桌布及椅套顏色
- · 香檳一瓶供切餅儀式時祝酒用
- · 每席免收開瓶費一支
- · 精美嘉賓提名冊一本
- · 接待處及每席花卉擺設
- · 免費使用麥克風(新人致辭時用)
- · 免費使用 LCD 投影機
- · 額外房間住宿優惠
- · 八五折優惠餐券適用於快船廊或 Café Causette
- · 文華餅店現金禮券九折優惠
- · 奇華嫁喜禮餅及餅咭八折優惠

2026年

西式婚宴

午宴套餐

訂座需不少於100人

推廣期為2026年1月1日 至12月30日。

酒店有權更改價格及 優惠細節而不作另行 通知。

預訂150人或以上的專屬禮遇:

- · 香港文華東方酒店皇后像廣場景觀套房一晚住宿 (免費由市區景觀套房升級)
- · 客房餐飲服務禮券於婚宴當天使用 (價值港幣500元)

預訂180人或以上的專屬禮遇:

- · 新人於香港文華東方酒店慶祝一週年結婚紀念的晚餐餐飲禮券 (價值港幣2,000元)
- · 新人於屢獲殊榮的文華水療中心免費享用各60分鐘的身體療程



2026 WESTERN WEDDING LUNCH BEVERAGE PACKAGE

Package priced at HKD280 plus 10% service charge per person, including unlimited soft drinks, fresh orange juice, mineral water, and beer for 3 hours.

Additional hour at HKD60 plus 10% service charge per hour per person.

每位港幣280元(另加一服務費),可無限暢飲汽水、鮮橙汁、礦泉水 及啤酒共三小時。延長飲品套餐定價每小時每位港幣60元(另加一服務費)。

2026年 西式婚宴午宴 飲品套餐 Package priced at HKD350 plus 10% service charge per person, including unlimited soft drinks, fresh orange juice, mineral water, beer, and house wines for 3 hours.

Additional hour at HKD80 plus 10% service charge per hour per person.

每位港幣350元(另加一服務費),可無限暢飲汽水、鮮橙汁、礦泉水、啤酒及餐酒共三小時。延長飲品套餐定價每小時每位港幣80元(另加一服務費)。

Package priced at HKD450 plus 10% service charge per person, including unlimited soft drinks, fresh orange juice, mineral water, beer, and premium house wines for 3 hours.

Additional hour at HKD100 plus 10% service charge per hour per person.

每位港幣450元(另加一服務費),可無限暢飲汽水、鮮橙汁、礦泉水、啤酒及精選餐酒共三小時。延長飲品套餐定價每小時每位港幣100元(另加一服務費)。



MANDARIN ORIENTAL WESTERN LUNCH BUFFET MENU

文華東方 西式婚宴自助午餐

HKD1,188

plus 10% service charge
per person

每位港幣1,188元(另加一服務費)

Hors d'oeuvresPotato Salad, Purple Basil, Dried Chilli

Penne Pasta, Gammon Ham, Pesto Mayonnaise
Japanese Crab Meat, Cucumber, Crab Roe, Mayonnaise
Roasted Pumpkin, Prawn, Garden Herb
Seafood Salad, Squid, Salmon, Mussel, Lemon Dressing
Parma Ham, Rock Melon
Marinated Dill Salmon, Honey Mustard Dressing
Marinated Cherry Tomato, Baby Bocconcini, Basil, Pine Nut
Shrimp Salad, Roasted Pumpkin, Black Sesame Vinaigrette
Grilled Vegetable Platter
Scottish Smoked Salmon, Horseradish Cream, Capers
Oriental Roasted Duck Salad, Asian Vegetables
Pearl Barley Salad, Garlic Spiced Tomatoes, Smoked Lamb Loin

Garden Greens

Rocket Leaves, Cos Lettuce, Curly Endive, Lollo Rosso, Cresses

Condiments - Sesame Vinaigrette, Sumac Spiced Caesar Dressing,

Asian Spiced Semi Dried Tomatoes, Salted Peanuts, Prawn

Crackers, Tomato Salsa

Soup Terrine

Lobster Bisque, Brandy, Tarragon

Bread Selection

Mini French Baguette, Soft Roll, Hard Roll
Creamy Butter

The Carvery

Gammon Ham, Whole Grain Mustard Jus
Roast Prime Rib of Beef, Horseradish Cream, Natural Jus



Chafing Dishes

Roasted Potato, Thyme Butter
Steamed Broccoli, Almond Flakes

Tandoori Salmon, Chilled Cucumber Spaghetti, Garlic Naan
Fried Rice "Yeung Chow" Style
Steamed Halibut, Spinach, Champagne Cream
Seared Chicken Breast, Creamed Leek, Rosemary Jus
Seared Lamb Cutlet, Ratatouille Vegetable, Natural Jus
Braised Pork Belly, Bok Choy, Sweet Mango Salsa

Braised Beef Cheek, Mashed Potato, Baby Onion, Port Wine

Sweet and Sour Pork, Pineapple and Bell Pepper
Wok-fried Scallop, Green Vegetables, Garlic and Ginger
Deep-fried Soft Shell Crab, Tartar Sauce

MANDARIN ORIENTAL WESTERN LUNCH BUFFET MENU

文華東方 西式婚宴自助午餐

HKD1,188

plus 10% service charge
per person

每位港幣1,188元(另加一服務費)

Desserts

Asian Spiced Fresh Fruit Salad, Rice Pudding Egg Tartlets, Mango Pudding Fresh Cream Cake, Baked Semolina Cake Sherry Trifle, Green Tea Crème Brûlée Warm Red Bean Soup, Baked Fruit Jalousie Black Tea Jelly with Condensed Milk Fruit and Berry Salad Crunchy Apple and Almond Cinnamon Crumble Pie Fresh Strawberries with Whipped Cream Lemon Meringue Tart White Chocolate Raspberry Truffle Cake Blackberry Sherry Trifle Whiskey and Ginger Mousse Mango Strudel, Vanilla Cream Assorted Mini French Pastries Rice Pudding, Orange Ginger Sauce Bread and Butter Pudding Blueberry Cheesecake

> Select 7 items from Hors d'oeuvres Select 1 item from The Carvery Select 8 items from Chafing Dishes Select 6 items from Desserts



MANDARIN ORIENTAL WESTERN LUNCH BUFFET MENU

文華東方 西式婚宴自助午餐

HKD1,188

plus 10% service charge
per person

每位港幣1,188元(另加一服務費)

Upgrade Selection:

The Carvery

Gammon Ham, Whole Grain Mustard Jus
Roast Prime Rib of Beef, Horseradish Cream, Natural Jus
(Supplement charge of HKD150+10% per person)

Seafood Selection

Freshly Shucked Oysters

3 types of Chef Selections

Chilled Shellfish

Prawns, Jonah Crab Claw, Alaskan Crab Legs, Blue

Mussels,

Condiments - Red Wine Shallot Dressing,

Cocktail Sauce, Lemon Wedges
(Supplement charge of HKD200+10% per person)

Sushi and Sashimi

Selection of Sashimi - Norwegian Salmon, Octopus, Ebi,
Snow Fish, Maguro
Selection of Nigiri - Saba, Tamago, Abalone, Ikura,
Unagi, Inari
Selection of Maki - California Roll, Kappa-Maki, Tekka,
Futo, Barbecued Eel
Condiments - Soy Sauce, Pickled Ginger, Wasabi
(Supplement charge of HKD250+10% per person)



MANDARIN ORIENTAL WESTERN LUNCH SET MENU

文華東方 西式婚宴午餐

HKD1,188

plus 10% service charge
per person

每位港幣1,188元(另加一服務費)

Appetiser

(please select one appetizer for all guests)

Iberico Ham
Melon, Fresh Fig, Rocket Leaves
or
Crab Meat Salad
Avocado, Semi-dried Tomato, Blinis
or
Heirloom Beetroot (V)
Presented in Different Textures and Techniques,
Blue Cheese, Mizuna

Main Course

(please select one main course for all guests)

Roasted Fillet of Seabass
Line Caught, Bouchot Mussels, Clams, Cannellini Beans,
Aromatic Yellow Curry Emulsion
or
Slow Cooked Chicken Breast
Celeriac Purée, Baby Kale, Chicken Jus
or
Pearl Barley Risotto (V)
Wild Mushrooms, Truffle, Parmesan, Herbs

Dessert

(please select one dessert for all guests)

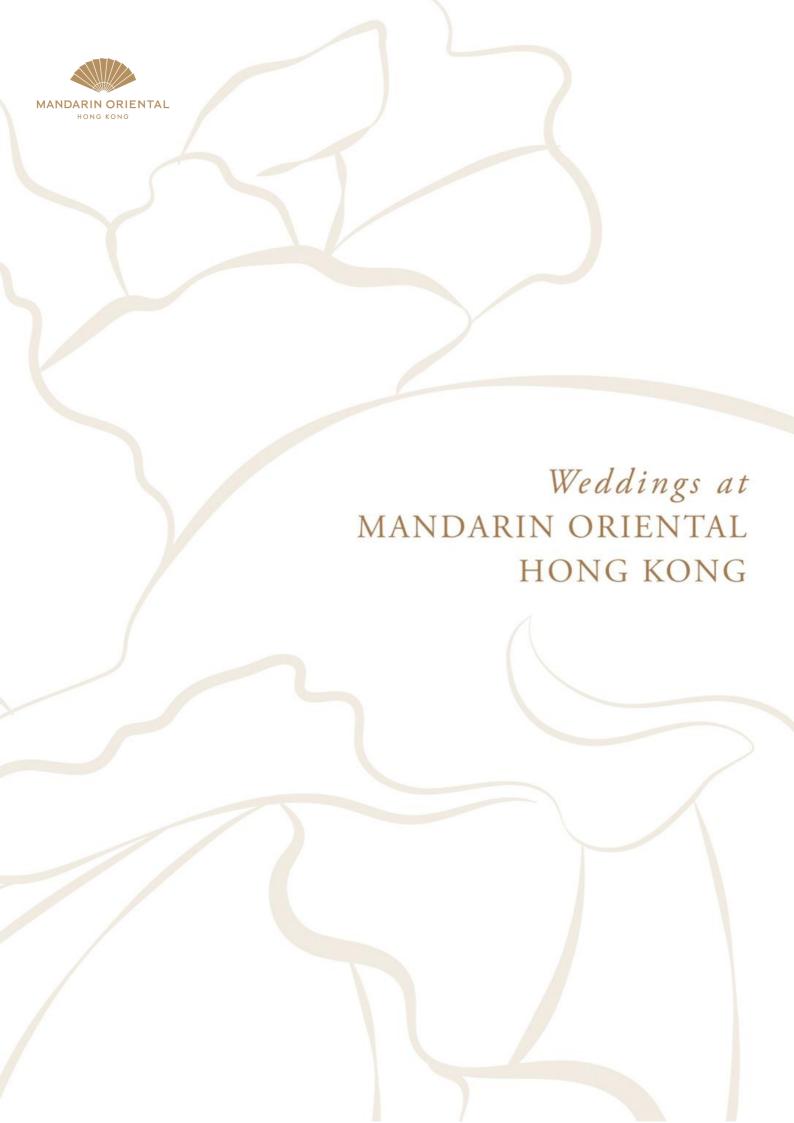
Champagne Chocolate Truffle Cake
Raspberry Compote, Vanilla Ice Cream
OR
1963 Mandarin Cheesecake
Heart Shape, Rose Petal, Strawberry Sorbet
OR
French Apple Tart
Frangipane, Caramel Apple, Calvados Ice Cream

Selection of Coffee or Tea Mignardise

V = Vegetarian

Please note the same menu will be served for all guests.





MANDARIN ORIENTAL WEDDING COCKTAIL PACKAGE

~ HKD1,188 plus 10% service charge per person

- · A stunning wedding cake created by our award-winning pastry chef for photo opportunities
- · Fresh fruit cream cake for the reception (2 lbs)
- · A bottle of champagne for the toast
- · Guest signature book
- · Fresh, seasonal floral arrangement for each cocktail table and reception table
- Four-hour venue usage (session 1: 0800-1200hrs/ session 2: 1300-1700hrs)
- · Use of microphones (for speeches)
- · Use of an LCD projector with a DVD player for wedding video presentation
- · Preferential rate for extra guest bedrooms if required
- · 15% off dining voucher at Clipper Lounge or Café Causette
- · 10% off on the purchase of cash vouchers at The Mandarin Cake Shop
- · 20% off on the purchase of wedding cake vouchers at Kee Wah Bakery

Inclusions

WEDDING

COCKTAIL

PACKAGE

2026

2026年 婚宴雞尾酒會

Additional privileges for 120 persons or above

· Fresh fruit cream cake for the reception (5 lbs)

· Parking for up to 2 cars

Minimum 50 persons 訂座需不少於50人

Valid from 1 January to 30 December 2026 only.

推廣期為2026年1月1日 至12月30日。

Rates and amenities are subject to change without prior notice.

酒店有權更改價格及 優惠細節而不作另行通 知。

文華東方婚宴雞尾酒會優惠

[~] 每位港幣1,188元 (另加一服務費)

- · 由我們屢獲殊榮的糕點師傅設計的精美結婚蛋糕供拍照用
- · 兩磅結婚蛋糕供席前酒會享用
- · 香檳一瓶供切餅儀式時祝酒用
- · 精美嘉賓提名冊一本
- · 接待處及每枱花卉擺設
- · 四小時場地使用 (時段一: 0800-1200hrs/ 時段二: 1300-1700hrs)
- · 免費使用麥克風 (新人致辭時用)
- · 免費使用 LCD 投影機
- · 額外房間住宿優惠
- · 八五折優惠餐券適用於快船廊或 Café Causette
- · 文華餅店現金禮券九折優惠
- · 奇華嫁喜禮餅及餅咭八折優惠

預訂120人或以上

- · 五磅結婚蛋糕供席前酒會享用
- · 兩部免費代客泊車服務



2026 WEDDING COCKTAIL BEVERAGE PACKAGE

Package priced at HKD280 plus 10% service charge per person, including unlimited soft drinks, fresh orange juice, mineral water, and beer for 3 hours.

Additional hour at HKD60 plus 10% service charge per hour per person.

每位港幣280元(另加一服務費),可無限暢飲汽水、鮮橙汁、礦泉水 及啤酒共三小時。延長飲品套餐定價每小時每位港幣60元(另加一服務費)。

Inclusions

2026年

婚宴雞尾酒會 飲品套餐 Package priced at HKD350 plus 10% service charge per person, including unlimited soft drinks, fresh orange juice, mineral water, beer, and house wines for 3 hours.

Additional hour at HKD80 plus 10% service charge per hour per person.

每位港幣350元(另加一服務費),可無限暢飲汽水、鮮橙汁、礦泉水、啤酒及餐酒共三小時。延長飲品套餐定價每小時每位港幣80元(另加一服務費)。

Package priced at HKD450 plus 10% service charge per person, including unlimited soft drinks, fresh orange juice, mineral water, beer, and premium house wines for 3 hours.

Additional hour at HKD100 plus 10% service charge per hour per person.

每位港幣450元(另加一服務費),可無限暢飲汽水、鮮橙汁、礦泉水、啤酒及精選餐酒共三小時。延長飲品套餐定價每小時每位港幣100元(另加一服務費)。



Canapés

2026 WEDDING COCKTAIL

MENU

文華東方婚宴 雞尾酒會

HKD1,188

plus 10% service charge
per person

每位港幣1,188元(另加一服務費)

Cold

Duck Roll, Cucumber, Hoi Sin Sauce
Ikura, Dill Cream, Mille Feuille
Foie Gras Terrine, Peach Jelly
Alaskan King Crab, Fennel Blossom, Filo Pastry
Ham Jelly, Melon, Parma Ham
Sago Cracker, Smoked Salmon, Yuzu (GF)
Stilton and Apple Salad, Endive (V)
Semi-dried Tomato, Fresh Fig Tart (V)

Warm

Torched Scallop, Kelp, Yuzu Soy
Roasted Langoustine, Onion Fondue, Pate de Brick
Caramelised Iberico Pork Pluma, Granny Smith Apple, Ribbon Sorrel
Beluga Caviar, Potato Terrine, Silver Leaf
Charcoal Beef, Dijon Mustard, Watercress
Mushroom Risotto (V)
Mini Vegetable Samosa, Mint Yoghurt (V)
Crispy Brie Cheese, Fig Jam (V)

Dessert

Blueberry Cheesecake
Chocolate Eclair
Pavlova, Seasonal Berries
Mille- Feuille , Mango
Red Fruit Opera Cake
Assorted Mini Cupcake
Financier, Rose Petal Jam
Chocolate Lollipops, Mandarin Orange

V = Vegetarian
GF = Gluten-free

For 50 persons or below, please select 4 items from each category For 51 persons or above, please select 6 items from each category

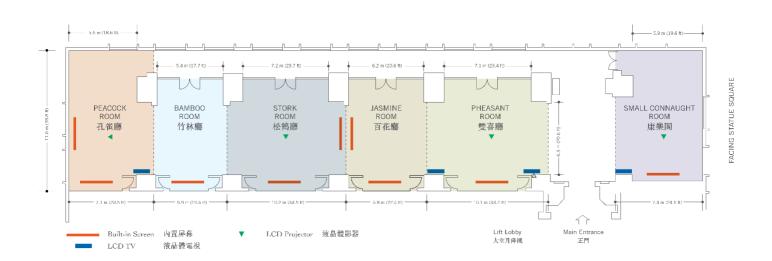


THE CONNAUGHT ROOM

康樂廳

The romantic and sophisticated Connaught Room, situated on the first floor, offers the perfect location for lavish weddings and intimate receptions. Having hosted some of Hong Kong's most significant events, this versatile space can accommodate up to 600 for a cocktail reception or 250 for a lunch or dinner but it can also be divided into six smaller areas.

瑰麗典雅的康樂廳,位於酒店一樓,為婚宴場地理想之選,無論是豪華婚宴或溫馨酒會均十分適合。康樂廳寬敞偌大,可舉行600人雞尾酒會或250人婚宴筵席。此外,康樂廳亦可分間為六個小型宴會場地,迎合不同新人的需要。



Function Room		Size (sq.m/sq.ft)	Ceiling Height (m/ft)	Cocktail Reception	Banquet	
宴會廳		面積(平方米/平方呎)	樓高(米/呎)	酒會	宴會	
The Connaught Room	康樂廳	570 / 6,134	2.9 / 9.6	600	300	
Small Connaught Room	康樂閣	78 / 840	2.9 / 9.6	50	30	
Pheasant Room	雙喜廳	85 / 915	2.9 / 9.6	60	30	
Jasmine Room	百花廳	62 / 668	2.9 / 9.6	50	20	
Stork Room	松鶴廳	83 / 893	2.9 / 9.6	60	30	
Bamboo Room	竹林廳	54 / 581	2.9 / 9.6	30	20	
Peacock Room	孔雀廳	76 / 818	2.9 / 9.6	50	30	





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