

# Wedding Ceremony 2020

# 浪漫證婚



Bel-Air makes the best use of beautiful surrounding for your wedding ceremony, cocktail reception, and entertainment all at one venue at your Home Sweet Home.

- ❖ Private exclusive venue of Grand Function room and Terrace
- ♦ Free room usage from 11am to 4pm
- ♦ Wedding ceremony setup for up to 80 guests
- ♦ Free wedding consultation
- Complimentary one bottle of sparkling wine and a glass of fruit punch per guest for toasting
- House music provided. Complimentary use of in-house AV system and LCD projector & screen¹
- ♦ Free corkage for self bought-in wine²
- ♦ Free parking³
- ♦ No service charge

- 私人享用豪華宴會廳及海景露台
- ◆ 免費使用宴會場地,由上午11時至下午4時
- ◇ 證婚場地可招待80位貴賓
- ◇ 免費婚宴咨詢服務
- ◆ 奉送敬酒香檳乙枝及雜果賓治特飲每位乙杯
- ◆ 提供場地音樂。免費使用音響設施、影碟播放設 備、LCD 液晶投影機及屏幕<sup>1</sup>
- ◆ 自攜葡萄酒免開瓶費<sup>2</sup>
- ◆ 免費訪客泊車<sup>3</sup>
- ◇ 茶芥全免,不設加一服務費

# Notes

- <sup>1</sup> Facilities are subject to availability.
- $^2\,$  Discount corkage offer is limited for wine only, other self-brought in alcoholic beverages will be charged.
- 3 The offer is only valid on the event day; Visitor parking in first come first serve basis.

#### 備註

- <sup>1</sup> 設施提供需視乎供應情況而定。
- 2 開瓶費優惠只限葡萄酒,其他自攜酒精飲品將另收費。
- 3 只限宴會當日有效;訪客車位有限,先到先得。



# Canapés

Smoked salmon & asparagus roll
Roasted beef with gherkin & sour cream
Egg mayo mini croissant
Vegetable crudités with honey wasabi sauce

#### Hot snacks

Deep-fried camembert cheese with truffle honey Cajun chicken and sweet corn tortilla wraps Satay chicken, pork & beef Leek vol-au-vent

#### Salad

Sesame seared tuna with chuka wakame seaweed salad Avocado & prawns salad with quinoa, butternut squash in yuzu dressing Tomato, red onion and bocconcini salad with balsamic dressing Grilled portobello & wild mushroom salad with parmesan cheese

# Soup

Wild mushroom cream soup served with garlic bread, soft roll and butter

# **Carving station**

Roasted U.S beef rib eye with red wine sauce

# **Chafing dishes**

Grilled seabass with lemon butter sauce
Fried squid and chicken fillet with vegetables
Grilled shio koji pork cheek with squash and tomato
Roasted lamb chop with rosemary sauce
Braised e-fu noodles with enoki mushrooms and crabmeat
Fried rice with seafood and black truffle

# Dessert

Chestnut cake
Crispy chocolate cake
Strawberry panna cotta
Chocolate mousse cup
Traditional macarons
Deluxe fruit platter

# Coffee or tea

# HKD598 per person, for 30 persons up

# 冷盤小食

煙三文魚露筍卷 燒牛肉配醃青瓜及酸忌廉 蛋沙律迷你牛角包 蔬菜棒配蜜糖芥末汁

#### 熱小食

炸金文畢芝士配松露蜜糖汁香辣雞肉粟米墨西哥薄餅捲 雜錦沙嗲串 忌廉大蒜酥盒

#### 沙律

香煎黑白芝麻吞拿魚海藻沙律 鮮蝦牛油梨藜麥南瓜沙律柚子汁 番茄水牛芝士沙律配油醋汁 扒大啡菇野菌沙律伴巴馬臣芝士

#### 湯

野菌忌廉湯 配蒜茸包及麵包牛油

# 烤肉車

烤美國肉眼配紅酒汁

# 熱盤

扒海鱸魚柳檸檬牛油汁 翡翠花姿鳳球 鹽麴松阪豬伴烤南瓜及番茄 烤羊扒露絲瑪利汁 蟹肉金菇炆伊府麵 黑松露海鮮炒飯

# 甜品

栗子蛋糕 脆朱古力蛋糕 士多啤梨意式奶凍 香濃朱古力慕絲杯 法式傳統馬卡龍 豪華鮮果拼盤

#### 咖啡或茶

每位港幣 598 元,30 位起