



MARCO POLO
HONGKONG HOTEL
HONG KONG

2023 – 2024 Cucina Terrace Wedding Ceremony Package 2023-2024 戶外證婚之選

With a confirmed booking of wedding lunch / dinner package, the below special package price for wedding ceremony will be applied.

凡於限時優惠期內預訂任何婚宴套餐，可尊享以下證婚套餐優惠

Cucina Terrace, 6/F, Marco Polo Hongkong Hotel 馬哥孛羅香港酒店 6 樓 Cucina 戶外雅座 (60 persons 供 60 位用)	Package I 套餐 I	Package II (with canapés & drinks) 套餐 II (包括餐前小食及飲品)
From now until 14 September 2023 即日起至 2023 年 9 月 14 日	\$35,000	\$43,000
15 September 2023 to 29 February 2024 2023 年 9 月 15 日至 2024 年 2 月 29 日	\$38,000	\$46,000
1 March 2024 to 31 August 2024 2024 年 3 月 1 日至 8 月 31 日	\$42,000	\$50,000

Alfresco Wedding with Harbour View 戶外海景證婚

- Use of outdoor venue for 2 hours 使用戶外證婚場地兩小時 (10am-12nn) / (3pm-5pm)
 - Use of backup venue under bad weather condition 後備場地提供
 - Package II includes tailor-made canapé menu and 1-hour unlimited serving of soft drinks, beer and chilled orange juices 套餐 II 包括自訂餐前小食菜單及一小時無限量供應汽水、啤酒及冰凍橙汁
 - One bottle of sparkling wine for toasting 有氣葡萄酒乙瓶供祝酒用
 - Free corkage for 6 bottles of self-brought in cognac or wine 六瓶自備干邑或餐酒免收開瓶費
 - Wedding venue decorations 提供婚禮場地佈置
 - A three-tier dummy wedding cake for photo taking 三層華麗結婚蛋糕供拍照用
 - Seat covers for all banquet chairs 全場供應華麗椅套
 - Use of feather pen, ring cushion and easel stand for wedding portrait display 提供典雅羽毛筆、高貴戒枕和油畫架
 - Use of PA system 使用音響設備
 - Parking coupons 泊車券
 - Preferential rate for bridal suite 以優惠價預訂蜜月套房
- Food and beverage will be served in indoor venue
以上食物及飲品將在室內場地提供
- All prices are subject to a 10 % service charge and minimum charges apply
以上所有價目附設最低消費及加一服務費
- Menus are valid until 31 August 2024
菜譜適用至 2024 年 8 月 31 日

Please call our Events team at +852 2113 3218

or email to bqt.hkh@marcopolohotels.com for enquiries or reservations

查詢或預訂，請致電 +852 2113 3218 或電郵至 bqt.hkh@marcopolohotels.com 與宴會部接洽

2023- 2024 Deluxe Canapés Menu

Please select 6 canapés from below (Total: 300 pieces)

Appetiser and Salad

Wasabi Sesame Crusted Tuna

Seared Scallop with Chili Calamansi Lime Salsa and Tobiko

Smoked Salmon Mousse with Quail Egg and Shaved Truffle

Parma Ham with Melon

Homemade Gravlax with Cucumber Cup, Caviar
and Dill Mustard Sauce

Barbecued Lamb Loin in Tartlet with Feta Cheese Crumble

Garden Vegetable Stick with Hummus Guacamole Dip

Hot Items

Mushroom Risotto Ball with Parmesan Cheese Sauce

Baked Mini Fish Tart with Garlic Mash

Prawn Spring Roll with Thai Chili Sauce

Parma Ham Lamb Roll with Mint Yoghurt

Mini Beef Burger with Gorgonzola Cheese

Teriyaki Chicken Skewer

Vegetable Parcel with Sun-dried Tomato Basil Pesto

Pan-fried Vegetable Shrimp Roll with Chili Bean Mayonnaise

Dessert

Mango Coconut Capsule

Chocolate Lollies

Passion Fruit Beignet

Mini Lemon Meringue Tart

Tiramisu Trifle

Mini Fruit Tartlet

冷盤及沙律類

芥茉芝麻吞拿魚粒

香煎帶子

煙三文魚蓉伴鵝鶉蛋

風乾火腿伴蜜瓜

煙三文魚伴青瓜及魚子醬

焗羊肉批

蔬菜條伴牛油果醬

熱盤類

芝士蘑菇球

焗薯蓉魚批

泰式蝦春卷

意大利火腿羊肉卷

迷你芝士牛肉漢堡包

日式燒雞串燒

香草蕃茄蔬菜卷

香煎蝦卷

甜品類

椰子芒果糕

朱古力棒棒糖

法式熱情果冬甩

迷你檸檬撻

意大利芝士蛋糕杯

迷你鮮果撻