



MARCO POLO
HONGKONG HOTEL
HONG KONG

2023 - 2024 Western Wedding Package

Of all the days of your life, this is one you will never forget. Those your dearests are going to join your wedding. The newly designed Western wedding package ensures you the perfect day from beginning to end and our banquet menus are designed to suit your own discerning tastes.

For a guaranteed booking of 50 persons, the following privileges will be offered:

凡惠顧五十位或以上，均享以下優惠：

- A Superior room on your wedding night inclusive of American breakfast for two in room
高級客房乙晚及翌日美式早餐兩份
- Invitation card (excluding printing) 酒店精美請柬 (不包括印刷)
- Car parking coupons 泊車券
- A three-tier dummy wedding cake for photo taking 三層華麗結婚蛋糕供拍照用
- One lb fresh fruit cream cake to be served for every 3 tables 鮮果忌廉蛋糕 (每三席乙磅)
- One bottle of sparkling wine for wedding toast 有氣葡萄酒乙瓶供祝酒用
- Projection screen and video projector for viewing the wedding video
使用液晶體投影機及大銀幕供賓客欣賞婚禮影片
- Wedding photo display stand 精美畫架供擺設婚紗照
- Seat covers for all banquet chairs 供應全場華麗椅套
- Floral centerpiece on every dining table and reception table 全場席上鮮花擺設
- Free corkage for one bottle of self-brought in cognac or wine per every 10 guests
自備干邑或餐酒免收開瓶費 (每十位乙瓶)

For a guaranteed booking of 100 persons, the following additional benefits will be offered:

凡惠顧一百位或以上，可享以下額外優惠：

- A Deluxe room on your wedding night inclusive of American breakfast for two in room
豪華客房乙晚及翌日美式早餐兩份
- 60 glasses of welcome fruit punch before meal 席前六十杯迎賓雜果賓治
- Western style wedding registration book 西式嘉賓題名冊
- Banner board for self-arranged decoration 禮堂牌匾供自來裝飾

For a guaranteed booking of 150 persons, the following additional benefits will be offered:

凡惠顧一百五十位或以上，可享以下額外優惠：

- A bridal suite inclusive of American breakfast for two in room
豪華客房提升至蜜月套房乙晚及翌日美式早餐兩份
- Upgrade to unlimited welcome fruit punch before meal 提升至無限量供應迎賓雜果賓治
- Buffet dinner coupon for two in Café Marco 自助晚餐禮券

All prices are subject to a 10 % service charge

Minimum charge on food and beverage consumption will be applied

Menus are valid until 31 August 2024

附設加一服務費; 設有最低消費

菜譜有效至2024年8月31日

For further information and reservations, please contact our Events Team at 2113 3218.

查詢及預訂酒席, 請致電2113 3218 與宴會部接洽

2023 - 2024 Wedding Buffet Lunch Menu I

Appetizers and Salads

Seafood on Ice (Prawn, Oyster, Jade Whelk)
Smoked Salmon with Caper, Onion Ring and Dill Mustard Sauce
Air-dried Beef with Melon and Olive Oil
Assorted Cold Cut with Cornichon and Pickle Pearl Onion
Assorted Nigiri and Sushi with Condiment
Nicoise Salad with Anchovy, Olive, Capsicum and Lemon Dressing
Soba Noodle Salad with Grilled Teriyaki Eel and Gingko Nut
Cherry Tomato Salad with Cheese and Basil Pesto
Assorted Green Salad with Thousand Island and Italian Vinaigrette

Hot Items

Steamed Assorted Dim Sum
Honey-rosemary Glazed Baby Pork Ribs
Stir-fried Beef Cubes with Homemade Black Pepper Sauce
Tandoori Chicken with Chat Masala and Mint Yoghurt Sauce
Grilled Mongolian Lamb Chop with Ratatouille and Rosemary Jus
Steamed Sole Fillet with Spinach, Olive Tomato Salsa and Lemon Cream Sauce
Stir-fried Sliced Chicken with Seasonal Vegetable
Potato Gratin with Parmesan Cheese
Fried Rice with Crab Roe and Dried Shrimp

Soup

Field Mushroom Soup with Basil Cream

Carving

Roast Beef Striploin with Natural Jus and Mustard

Dessert

New York Cheesecake
Apple Crumble with Vanilla Sauce
Caramel Toffee Chocolate Cake with Coffee Cream
Raspberry Mousse Cake
Mango Pudding
Two Flavours of Ice Cream
Seasonal Fresh Fruit Platter

Freshly Brewed Coffee or Tea

冷盤及沙律類

海鮮拼盤 (凍蝦, 生蠔, 翡翠螺)
煙三文魚伴洋葱香草芥末醬
風乾牛肉伴蜜瓜
雜錦凍肉拼盤
雜錦壽司拼盤
意式吞拿魚沙律
日式鰻魚冷麵沙律
香草車厘茄芝士沙律
雜菜沙律配千島醬或意大利醬汁

熱盤類

各式點心
蜜糖香草焗豬肋骨
黑椒炒牛柳粒
印度燒雞
燒羊排伴雜菜千層
蒸龍脷柳伴莧菜配蕃茄檸檬忌廉汁

蒜香彩鳳炒時蔬

芝士焗薯仔
蟹子金勾炒飯

湯類

香草磨菇忌廉湯

銀爐燒烤

芥末燒牛里脊肉

甜品類

紐約芝士蛋糕
蘋果金寶配雲尼拿醬
咖啡朱古力拖肥蛋糕
桑莓慕絲蛋糕
芒果布甸
雪糕
鮮果拼盤

即磨咖啡或茶

* A minimum of 50 persons is required 最少惠顧50位

Inclusive of unlimited serving of soft drinks, beer and chilled orange juice for 2 hours 已包括兩小時無限量供應汽水、啤酒及冰凍橙汁 Additional HK\$60 plus 10% service charge per person to upgrade inclusive of unlimited serving of house red and white wine for 2 hours 以優惠價每位港幣60元附設加一服務費, 即可提升至包括兩小時無限量供應紅、白餐酒	
From now until 14 September 2023 即日起至2023年9月14日	HK\$850 plus 10% service charge per person 每位港幣850元附設加一服務費
Valid for 15 September 2023 – 29 February 2024 2023年9月15日至2024年2月29日	HK\$900 plus 10% service charge per person 每位港幣900元附設加一服務費
Valid for 1 March 2024 – 31 August 2024 2024年3月1日至2024年8月31日	HK\$950 plus 10% service charge per person 每位港幣950元附設加一服務費

2023- 2024 Wedding Buffet Lunch Menu II

Appetizers and Salads

Seafood on Ice (Lobster, Prawn, Mussels)

Smoked Salmon with Caper, Onion Ring and Dill Mustard Sauce

Selection of Sushi and Sashimi with Traditional Condiment

Assorted Italian Cold Cut with Cornichon, Pickle Pearl Onion,

Honey Mustard Sauce

Japanese Soba Noodles with Dashi and Pickles

Jelly Fish Salad with Cucumber, Coriander, Onion and Chili Bean Sauce

Yam Noodle Salad with Shrimp, Pacific Clam and Thai Dressing

Chicken Tikka Salad with Red Onion, Cilantro, Grilled Pineapple and Mint

Yoghurt Sauce

Caesar Salad with Anchovy, Bacon, Parmesan Cheese

Assorted Green Salad with Thousand Island and Italian Vinaigrette

Hot Items

Pan-fried Lamb Chop with Oven-dried Tomato, Sautéed Potato and French Mustard Jus

Thai Red Curry with Chinese Roast Duck, Lychee, Pineapple and Coconut Milk

Sautéed Crispy Chicken with Chili and Garlic

Wok-fried Squids with Celery, Water Chestnut and Candied Walnut

Baked Barramundi with Fontina Cheese and Tomato

Barbecued Pork Ribs with Homemade Barbecued Sauce

Braised E-fu Noodles with Dried Shrimps

Braised Broccolis with Abalone Mushrooms

Oven Roasted New Potato with Garlic and Herbs

Fried Rice with Assorted Seafood and Egg White

Soup

Crab Bisque with Mud Crab Meat and Tarragon Cream

Carving

Red Wine and Herb Roast Beef Sirloin with Thyme Jus

冷盤及沙律類

海鮮拼盤

(龍蝦, 凍蝦, 青口)

煙三文魚伴洋葱香草芥末醬

雜錦刺身壽司拼盤

雜錦凍肉拼盤

日式蕎麥麵

海蜇青瓜洋葱沙律

泰式海鮮沙律

印度燒雞沙律

凱撒沙律

雜菜沙律配千島醬或意大利醬汁

熱盤類

煎羊排伴炒薯仔芥末汁

泰式咖喱燒鴨

椒鹽香酥雞

西芹馬蹄炒鮮魷

意式芝士焗鱈魚伴鮮茄醬

燒豬肋骨伴燒烤醬

蝦子干燒伊麵

鮑魚菇扒西蘭花

香草蒜蓉焗新薯

海皇蛋白炒飯

湯類

香草蟹肉濃湯

銀爐燒烤

香草紅酒烤牛肉

2023 - 2024 Wedding Buffet Lunch Menu II

Dessert

Yoghurt Cheesecake
 Cream Brulee
 Tiramisu
 Raspberry Mousse Cake
 Mango Pudding
 Cream Puff
 Green Tea Red Bean Rolls
 Two Flavours of Ice Cream
 Seasonal Fresh Fruit Platter

Freshly Brewed Coffee or Tea

甜品類

乳酪芝士蛋糕
 法式焦糖燉蛋
 意大利芝士蛋糕
 桑莓慕絲蛋糕
 芒果布甸
 忌廉泡芙
 綠茶紅豆蛋糕卷
 雪糕
 鮮果拼盤

即磨咖啡或茶

* A minimum of 50 persons is required 最少惠顧50位

Inclusive of unlimited serving of soft drinks, beer and chilled orange juice for 2 hours 已包括兩小時無限量供應汽水、啤酒及冰凍橙汁 Additional HK\$60 plus 10% service charge per person to upgrade inclusive of unlimited serving of house red and white wine for 2 hours 以優惠價每位港幣60元附設加一服務費, 即可提升至包括兩小時無限量供應紅、白餐酒	
From now until 14 September 2023 即日至2023年9月14日	HK\$990 plus 10% service charge per person 每位港幣990元附設加一服務費
Valid for 15 September 2023 – 29 February 2024 2023年9月15日至2024年2月29日	HK\$1,050 plus 10% service charge per person 每位港幣1,050元附設加一服務費
Valid for 1 March 2024 – 31 August 2024 2024年3月1日至2024年8月31日	HK\$1,100 plus 10% service charge per person 每位港幣1,100元附設加一服務費

2023 - 2024 Wedding Dinner Buffet Menu I

Appetizers

Seafood on Ice (Crab Leg, Prawn, Oyster)

Assorted Sushi and Roll with Wasabi, Pickle Ginger and Soya Sauce

Assorted Sashimi with Wasabi, Pickle Ginger and Soya Sauce

Smoked Salmon and Gravlax with Caper, Onion Ring and
Dill Mustard Sauce

Marinated Japanese Octopus with Wakame Seaweed

Sliced Parma Ham with Melon and Langnese Honey

Assorted Cold Cut with Cornichon and Pickle Pearl Onion

Salads

Grilled Scallop Salad with Orange, Cucumber, Semi-dried Tomato,
Pea Sprout and Ginger Chili Dressing

Red Snapper Ceviche Salad with Caperberry, Cherry Tomato, Olive and
Dill Lemon Sour Cream Dressing

Pasta Salad with Salami, Grilled Onion, Roast Capsicum, Artichoke and
Balsamic Dressing

Seared Cajun Chicken Salad with Green Bean, Grilled Pear,
Sweet Garlic Mayonnaise Dressing

Thai Roast Beef Salad with Lemon Grass, Chili, Coriander,
Spicy Thai Chili Sauce

Grilled Mediterranean Vegetable Salad with Feta Cheese and
Basil Pesto

Romaine Salad with Anchovy, Bacon, Parmesan and Caesar Dressing

Assorted Green Salad with Thousand Island and Italian Vinaigrette

Soup

Manhattan Clam Chowder

Carving

Roast Striploin with Garlic Sauce

冷盤

海鮮拼盤

(長腳蟹, 凍蝦, 生蠔)

雜錦壽司拼盤

雜錦刺身

煙三文魚配洋葱圈香草芥末汁

日式醃八爪魚

巴馬火腿伴蜜瓜

雜錦凍肉拼盤

沙律類

燒帶子青瓜沙律

香檸鯛魚蕃茄沙律

辣肉腸意粉沙律

印度燒雞沙律

泰式燒牛肉沙律

燒地中海雜菜芝士沙律

凱撒沙律

雜菜沙律配千島醬或意大利醬汁

湯類

曼哈頓周打蜆肉湯

銀爐燒烤

燒牛柳伴燒蒜汁

2023- 2024 Wedding Dinner Buffet

Menu I

Hot Items

Roast Duck with Plum Sauce
 Oven-roast Chicken with Herb and Thyme Jus
 Barbecued Pork Ribs with Homemade Barbecue Sauce
 Stir-fried Mixed Seafood with Lobster Sauce
 Teriyaki Glazed Salmon with Sautéed Leek and Spring Onion
 Wok-fried Beef Short Ribs with Black Pepper Sauce
 Chili Garlic Roast Lamb Leg with Pommery Mustard Sauce
 Vegetable Moussaka and Mozzarella Cheese
 Braised Chinese Baby Cabbage and Yunnan Ham in Superior Stock
 Braised E-fu Noodles with Shredded Abalone and Enoki Mushroom
 Fried Rice with Crab Roe and Shredded Conpoy

Dessert

Caramel Cheesecake
 Tiramisu
 Apple Crumble with Vanilla Sauce
 Honey Chocolate Cake
 Raspberry Mousse Cake
 Mango Pudding with Passion Fruit
 Strawberry Shortcake
 White Chocolate Panna Cotta
 Lemon Meringue Tartlet
 Two Flavours of Ice Cream
 Seasonal Fresh Fruit Platter

Freshly Brewed Coffee or Tea

熱盤類

明爐燒鴨
 香草燒雞
 燒豬肋骨伴燒烤醬
 炒海鮮配龍蝦汁
 日式燒三文魚
 黑椒炒牛仔骨
 燒羊脾伴芥末醬
 芝士千層雜菜
 雲腿上湯白菜仔
 鮑絲金菇炆伊麵
 蟹子瑤柱炒飯

甜品類

焦糖芝士蛋糕
 意大利芝士餅
 蘋果金寶配雲尼拿醬
 蜜糖朱古力蛋糕
 桑莓慕絲蛋糕
 芒果熱情果布甸
 士多啤梨蛋糕
 白朱古力奶凍
 香檸撻
 雪糕
 鮮果拼盤

即磨咖啡或茶

* A minimum of 50 persons is required 最少惠顧50位

Inclusive of unlimited serving of soft drinks, beer and chilled orange juice for 3 hours 已包括三小時無限量供應汽水、啤酒及冰凍橙汁 Additional HK\$80 plus 10% service charge per person to upgrade inclusive of unlimited serving of house red and white wine for 3 hours 以優惠價每位港幣80元附設加一服務費, 即可提升至包括三小時無限量供應紅、白餐酒	
From now until 14 September 2023 即日起至2023年9月14日	HK\$1,150 plus 10% service charge per person 每位港幣1,150元附設加一服務費
Valid for 15 September 2023 – 29 February 2024 2023年9月15日至2024年2月29日	HK\$1,350 plus 10% service charge per person 每位港幣1,350元附設加一服務費
Valid for 1 March 2024 – 31 August 2024 2024年3月1日至2024年8月31日	HK\$1,430 plus 10% service charge per person 每位港幣1,430元附設加一服務費

2023 - 2024 Wedding Dinner Buffet Menu II

Appetizers

Seafood on Ice (Lobster, Crab Leg, Prawn, Oyster)

Assorted Fresh Sashimi with Condiment

Assorted Sushi and Roll with Condiment

Crab and Avocado Tian with Gazpacho Sauce

Grilled Scallop and Potato Fritter with Garlic Aioli

Gravlax and Smoked Fish with Caper, Onion Ring and Dill Mustard Sauce

Sliced Parma Ham with Melon and Langnese Honey

Assorted Italian Cold Cut and Sausage with Cornichon and

Pickle Pearl Onion

Soba Noodle with Crab Roe and Spring Onion

Salads

Grilled Octopus Salad with Orange, Olive, Semi-dried Tomato, Cucumber and Chili Lime Dressing

Crispy Fish Salad with Coriander, Onion and Fish Sauce

Grilled Eggplant Salad with Chicken and Sesame Soya Dressing

Thai Roast Beef Salad with Lemon Grass, Chili, Coriander,

Spicy Thai Chili Sauce

Pasta Salad with Spicy Chorizo Sausage, Artichoke, Italian Parsley and Semi-dried Tomato Dressing

Baby Spinach Salad with Pear, Candied Walnut, Grilled Red Onion and Walnut Thyme Dressing

Assorted Green Salad with Thousand Island and Italian Vinaigrette

Soup

Lobster Bisque

Carving

Roast Beef Cube Roll with Rosemary Jus and Béarnaise Sauce

冷盤

海鮮拼盤

(龍蝦, 長腳蟹, 凍蝦, 生蠔)

雜錦刺身拼盤

雜錦壽司拼盤

蟹肉牛油果沙律

燒帶子伴炸薯片

雜錦煙魚拼盤

巴馬火腿伴蜜瓜

意大利凍肉

蟹籽蔥香蕎麥麵

沙律類

燒八爪魚青瓜蕃茄沙律

炸魚洋蔥芫茜沙律

燒茄子雞肉沙律

泰式燒牛肉沙律

辣肉腸意粉沙律

合桃梨子莧菜沙律

雜菜沙律配千島醬或意大利醬汁

湯類

龍蝦濃湯

銀爐燒烤

燒牛肉卷伴香草

2023- 2024 Wedding Dinner Buffet Menu II

Hot Items

Roasted Suckling Pig
 Honey-rosemary Glazed Welsh Baby Pork Ribs
 Braised Ox-tail with Red Wine and Root Vegetable
 Oven-roast Lamb Chop with Mustard Crust and Mint Jus
 Stir-fried Prawn and Scallop with Saffron Pernod Cream Sauce
 Oven-baked Miso Cod Fillet with Crispy Leek
 Stir-fried Pork Rib with Vinegar Sauce
 Indian Butter Chicken Curry
 Beef Lasagna with Mozzarella Cheese
 Braised Broccoli with Dried Scallop and Mushroom Sauce
 Garlic Mash with Truffle Oil
 Braised E-fu with Crab Meat
 Italian Seafood Ristotto

Dessert

Caramel Cheesecake
 Tiramisu
 Apple Crumble with Vanilla Sauce
 Honey Chocolate Cake
 Raspberry Mousse Cake
 Mango Pudding with Passion Fruit
 Strawberry Shortcake
 White Chocolate Panna Cotta
 Lemon Meringue Tartlet
 Assorted French Macaron
 Green Tea Opera
 Two Flavours of Ice Cream
 Seasonal Fresh Fruit Platter

Freshly Brewed Coffee or Tea

熱盤類

中式乳豬件
 蜜糖香草焗豬肋骨
 紅酒燴牛尾
 焗羊排
 紅花忌廉炒帶子蝦
 日式麵鼓醬焗鱈魚
 糖醋排骨
 印度咖喱雞
 芝士牛肉千層麵
 瑤柱扒西蘭花
 蒜蓉蓉蓉伴黑松露油
 蟹肉燴伊麵
 海鮮意大利飯

甜品類

焦糖芝士蛋糕
 意大利芝士餅
 蘋果金寶配雲尼拿醬
 蜜糖朱古力蛋糕
 桑莓慕絲蛋糕
 芒果熱情果布甸
 士多啤梨蛋糕
 白朱古力奶凍
 香檸撻
 雜錦法式小餅
 法式綠茶蛋糕
 雪糕
 鮮果拼盤

即磨咖啡或茶

* A minimum of 50 persons is required 最少惠顧50位

Inclusive of unlimited serving of soft drinks, beer and chilled orange juice for 3 hours 已包括三小時無限量供應汽水、啤酒及冰凍橙汁	
Additional HK\$80 plus 10% service charge per person to upgrade inclusive of unlimited serving of house red and white wine for 3 hours 以優惠價每位港幣80元附設加一服務費, 即可提升至包括三小時無限量供應紅、白餐酒	
From now until 14 September 2023 即日至2023年9月14日	HK\$1,350 plus 10% service charge per person 每位港幣1,350元附設加一服務費
Valid for 15 September 2023 – 29 February 2024 2023年9月15日至2024年2月29日	HK\$1,550 plus 10% service charge per person 每位港幣1,550元附設加一服務費
Valid for 1 March 2024 – 31 August 2024 2024年3月1日至2024年8月31日	HK\$1,630 plus 10% service charge per person 每位港幣1,630元附設加一服務費