

THE FULLERTON WEDDING BUFFET DINNER PACKAGE 2026
2026富麗敦自助晚宴套餐

Menu 1 菜單(一)	港幣 HK\$1,688 per person 每位
Menu 2 菜單(二)	港幣 HK\$1,888 per person 每位
Menu 3 菜單(三)	港幣 HK\$2,088 per person 每位

Enjoy the following privileges with a minimum of 60 persons:

凡惠顧60位或以上，可享以下禮遇：

- Signature welcome mocktails for all guests
每位來賓均奉送無酒精迎賓飲品
- A 5-tier faux wedding cake for photo shooting and cutting ceremony
5層精美模擬結婚蛋糕供拍照及切餅儀式之用
- A 3-pound fresh fruit cream cake for the reception
奉送3磅鮮果忌廉蛋糕
- One bottle of champagne for toasting
敬奉祝酒香檳乙瓶
- Corkage fee will be waived for self-brought wines or spirits (maximum 1 bottle per table). Corkage fee will be incurred at HK\$500 per bottle for any additional self-brought wines and HK\$1,000 per bottle of self-brought spirits
免收自攜餐酒或烈酒開瓶費（每席乙瓶）（額外開瓶費適用於每瓶自攜餐酒為港幣500元，及每瓶自攜烈酒為港幣1,000元）
- 12 sets of complimentary invitation cards per table (excluding printing services)
奉送精美請柬（每席12套，並不包括印刷服務）
- Exquisitely designed guest signature book
免費提供精緻嘉賓提名冊乙本
- Elegant floral centerpieces on reception table and all dining tables
全場席上及迎賓桌鮮花擺設
- Your choice of table linens and seat covers
提供多款桌布及椅套供選擇
- Complimentary use of in-house audio-visual equipment
免費使用宴會場地內的基本影音設備
- Complimentary coach service between Ocean Park MTR Station and the hotel from 8:00 a.m. to 11:00 p.m. daily, on a first-come, first-served basis
免費乘搭往返海洋公園港鐵站和酒店的穿梭巴士，每天早上8時至晚上11時，座位有限，先到先得
- A dedicated in-house Bridal Assistant at your service throughout the wedding reception
一名婚宴助理將於宴會期間專責協助新娘

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2026富麗敦自助晚宴套餐

Enjoy the following additional privileges with a minimum of 100 persons:

凡惠顧100位或以上，可享下列額外禮遇：

- One-night stay at Premier Oceanfront Room on the wedding night with welcome fruit platter, a bottle of house Champagne, complimentary in-room dining credit valued at HK\$1,000 during the stay, and breakfast for two on the following day
於婚宴當晚入住高級豪華海景客房1晚連翌日雙人早餐，並可享客房用餐服務消費額價值港幣1,000元，另奉送迎賓鮮果及香檳乙瓶
- 3-hour chauffeur-driven Mercedes Benz limousine service (excluding decoration, tunnel toll and parking fees); or a single trip of 49-seater shuttle bus transfer service from the hotel to Admiralty MTR Station
3小時平治豪華轎車接送服務（不包括花車裝飾、隧道及泊車費用）；或1架49座位酒店穿梭巴士單程接送服務（由酒店直達金鐘港鐵站）
- Complimentary upgrade to a 5-pound fresh fruit cream cake for the reception
升級至5磅鮮果忌廉蛋糕
- 5 dozens of pre-dinner canapés of your choice
自選5打餐前小食
- Complimentary valet parking service for up to 5 vehicles
免費代客泊車服務（最多5輛私家車）
- An exquisite first anniversary dinner of your choice at one of our restaurants for a memorable celebration (valued at HK\$1,500)
新人可獲贈餐飲消費額價值港幣1,500元，於結婚一周年紀念在自選酒店餐廳內享用雙人晚餐

Enjoy the following additional privileges with a minimum of 200 persons:

凡惠顧200位或以上，更可享下列額外禮遇：

- Extended chauffeur-driven Mercedes Benz limousine service of up to 5 hours (excluding decoration, tunnel toll and parking fees); or two single trips of 49-seater shuttle bus transfer service from the Hotel to Admiralty MTR Station
延長至5小時平治豪華轎車接送服務（不包括花車裝飾、隧道及泊車費用）；或兩架49座位酒店穿梭巴士單程接送服務（由酒店直達金鐘港鐵站）
- Complimentary upgrade to an 8-pound fresh fruit cream cake for the reception
升級至8磅鮮果忌廉蛋糕
- Additional 5 dozens of pre-dinner canapés of your choice (total 10 dozens)
額外5打餐前小食（總共10打）
- An exquisite first anniversary dinner of your choice at one of our restaurants for a memorable celebration (valued at HK\$2,500)
餐飲消費額升級至價值港幣2,500元，於結婚一周年紀念在自選酒店餐廳內享用雙人晚餐

THE FULLERTON WEDDING BUFFET DINNER PACKAGE 2026
2026富麗敦自助晚宴套餐

BEVERAGE PACKAGES

婚宴飲品套餐

Wine selection will be confirmed three months prior to your wedding date
酒店將於婚宴3個月前落實並提供精選餐酒的資料

PACKAGE A

飲品套餐（一）

HK\$330 per person

每位港幣330元

- Free-flowing soft drinks, fresh orange juice, mineral water and selected beer for 4 hours
4小時無限暢飲汽水、鮮橙汁、礦泉水及指定啤酒
- Additional hour at **HK\$60** per person
每位只需另加港幣60元可延長享用以上指定飲品額外1小時

PACKAGE B

飲品套餐（二）

HK\$380 per person

每位港幣380元

- Free-flowing house red and white wines, soft drinks, fresh orange juice, mineral water and selected beer for 4 hours
4小時無限暢飲精選紅白餐酒、汽水、鮮橙汁、礦泉水及指定啤酒
- Additional hour at **HK\$100** per person
每位只需另加港幣100元可延長享用以上指定飲品額外1小時

2026 THE FULLERTON WEDDING BUFFET DINNER MENU 1
2026富麗敦自助晚宴菜單 (一)

APPETISERS 頭盤

Seafood on Ice (Lobster, Prawn, Blue Mussel) 精選海鮮 (龍蝦、蝦、藍青口) 
Japanese Sashimi (Salmon, Tuna, Sweet Shrimp) 日式刺身 (三文魚、吞拿魚、甜蝦) 
Assorted Sushi and Maki Rolls 日式壽司及卷物 
Smoked Salmon and Peppered Tuna, Onion Ring 煙三文魚、黑椒吞拿魚、洋葱圈 
Charcuterie Platter with Olive and Pickle 凍肉拼盤伴橄欖及酸黃瓜 
Tomato and Mozzarella Cheese with Basil 羅勒番茄水牛芝士 

SALAD 沙律

Thai Papaya Salad with Tomato 泰式青木瓜番茄沙律 
Garden Green Salad 田園沙律 
(Romaine Lettuce, Butter Lettuce, Oak Leaf, Kale 羅馬生菜、牛油生菜、橡葉生菜、羽衣甘藍)

DRESSING 醬料

Balsamic, Italian Herbs Vinaigrette, Caesar Dressing, French Dressing, Dijon Honey Dressing, Olive Oil
黑醋汁 、意大利香草汁 、凱撒汁 、油醋汁 、蜜糖芥末汁 、橄欖油 
Lemon, Shallot Vinaigrette, Cocktail Sauce, Tabasco, Tartar Sauce
檸檬 、紅蔥香醋汁 、雞尾酒汁 、辣椒汁 、他他汁 

CONDIMENTS 配料

Crudités, Hard-boiled Egg, Diced Bacon, Bread Crouton 雜菜片 、水煮蛋 、煙肉粒、麵包粒 
Scallion, Olive, Sun-dried Tomato, Walnut 青蔥 、橄欖 、風乾番茄 、核桃 
Japanese Soya, Ginger Pickle, Wasabi 日本醬油 、酸薑 、芥末 

SOUPS 湯

Braised Sweet Corn with Assorted Mushrooms and Bamboo Pith in Supreme Broth 竹筴雜菌粟米羹 
Cream of Asparagus and Leek with Smoked Bacon 蘆筍及大蒜忌廉湯配煙肉 
Assorted Artisan Breads 精選手工麵包 

HOT SELECTION 熱盤

Teriyaki Cod Fish with Spinach and Sake Sauce 照燒銀鱈魚、菠菜、清酒汁 
Pan-fried Sirloin with Grilled Vegetable 煎西冷牛扒伴烤雜菜 
Roasted Chicken Breast with Wild Mushroom and Rosemary Jus 野菌燒雞胸配迷迭香汁 
Lamb Rogan Josh, Roti 印度咖喱燴羊肉配烤餅 
Fried Rice with Conpoy, Shrimp and Pine Nut 松子瑤柱鮮蝦炒香苗 
Poached Seasonal Vegetable with Wolfberry and Wood Fungus 杞子雲耳浸時蔬 
Honey Roasted Pumpkin, Almond 蜜糖烤南瓜、杏仁 
Assorted Chinese Barbecue Platter 中式燒味拼盤 



Vegan
純素



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素食



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含麩質



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含木本堅果或花生



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含奶類食品



Contains Fish
魚類



Contains Shellfish
含貝類海鮮



Contains Soy
含大豆



Contains Egg
含蛋類



Spicy
辣

2026 THE FULLERTON WEDDING BUFFET DINNER MENU 1
2026富麗敦自助晚宴菜單 (一)

LIVE COOKING PASTA STATION 現煮意粉

Penne Pasta and Spaghetti 長通粉、意大利粉  
Pesto Sauce, Carbonara Cream Sauce, Tomato Sauce, and Bolognese Sauce
意式香草醬 、卡邦尼忌廉汁  、番茄醬  及意式肉醬 
Seafood and Condiments 海鮮及配料  

CARVING STATION 烤肉

Roasted Australian Pork Shoulder with Apple Mustard Jus 香烤澳洲豬肩配蘋果芥末汁 

DESSERTS 甜品

Strawberry Cheesecake 士多啤梨芝士蛋糕    
Cassis Chestnut Tart 黑加侖子栗子撻    
Crunchy Chocolate 朱古力脆脆     
Red Fruit Opera Cake 士多啤梨歌劇院蛋糕     
Strawberry Pavlova 雜莓脆蛋白   
Tiramisu 意大利芝士蛋糕    
Apple Crumble with Vanilla Sauce 焗蘋果金寶配雲呢拿汁    
Assorted Seasonal Fruit Platter with Berries 雜莓鮮果拼盤 

Freshly Brewed Coffee or English Tea
即磨咖啡或英式早餐茶

HK\$1,688 per person
每位港幣1,688元

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Vegan
純素



Vegetarian
素食



Contains Gluten/Wheat
含麩質



Contains Tree Nuts/Peanuts
含木本堅果或花生



Contains Dairy Products
含奶類食品



Contains Fish
魚類



Contains Shellfish
含貝類海鮮



Contains Soy
含大豆



Contains Egg
含蛋類



Spicy
辣

2026 THE FULLERTON WEDDING BUFFET DINNER MENU 2
2026富麗敦自助晚宴菜單 (二)

APPETISERS 頭盤

Seafood on Ice (Lobster, Prawn, Brown Crab) 精選海鮮 (龍蝦、蝦、麵包蟹) 
Japanese Sashimi (Salmon, Tuna and Sweet Shrimp) 日式刺身 (三文魚、吞拿魚、甜蝦) 
Assorted Sushi and Maki Rolls 日式壽司及卷物 
Smoked Salmon 煙三文魚 
Parma Ham, Coppa, Salami, Honeydew Melon 風乾火腿、高柏火腿、莎樂美腸、蜜瓜

SALAD 沙律

Tomato Carpaccio and Bay Scallop Salad with White Balsamic and Basil
番茄及鮮帶子沙律配意式香醋及香草 
Waldorf Salad 華多夫沙律 
Garden Green Salad 田園沙律 
(Romaine Lettuce, Butter Lettuce, Oak Leaf, Kale 羅馬生菜、牛油生菜、橡葉生菜、羽衣甘藍)

DRESSING 醬料

Balsamic, Italian Herbs Vinaigrette, Caesar Dressing, French Dressing, Dijon Honey Dressing, Olive Oil
黑醋汁 
、意大利香草汁 
、凱撒汁 
、油醋汁 
、蜜糖芥末汁 
、橄欖油 
Lemon, Shallot Vinaigrette, Cocktail Sauce, Tabasco, Tartar Sauce
檸檬 
、紅蔥香醋汁 
、雞尾酒汁 
、辣椒汁 
、他他汁 

CONDIMENTS 配料

Crudités, Hard-boiled Egg, Diced Bacon, Bread Crouton 雜菜片 
、水煮蛋 
、煙肉粒、麵包粒 
Scallion, Olive, Sun-dried Tomato, Walnut 青蔥 
、橄欖 
、風乾番茄 
、核桃 
Japanese Soya, Ginger Pickle, Wasabi 日本醬油 
、酸薑 
、芥末 

SOUPS 湯

Braised Fish Maw with Conpoy and Sea Cucumber in Supreme Broth 花膠瑤柱海參羹 
Miso Soup with Pumpkin Velouté, Coconut Milk 日式椰奶南瓜麵豉湯 
Assorted Artisan Breads 精選手工麵包 




HOT SELECTION 熱盤

Sautéed Fresh Prawn with Salted Egg Yolk 黃金明蝦球 
Steamed Stuffed Chicken Breast with Foie Gras 鵝肝釀雞胸 
Roasted Rack of Lamb with Ratatouille 燒羊鞍配法式燴雜菜
Teriyaki Mackerel with Broad Bean 日式照燒鯖魚伴蠶豆 
Assorted Chinese Barbecue Platter 中式燒味拼盤 
Braised Black Mushroom with Seasonal Vegetable 北菇扒時蔬 
Rigatoni in Basil Tomato Cream Sauce 意大利番茄羅勒通心粉 
Gratin Potato with Cream Cheese 忌廉芝士焗薯 



 Vegan 純素  Vegetarian 素食  Contains Gluten/Wheat 含麩質  Contains Tree Nuts/Peanuts 含木本堅果或花生  Contains Dairy Products 含奶類食品
 Contains Fish 魚類  Contains Shellfish 含貝類海鮮  Contains Soy 含大豆  Contains Egg 含蛋類  Spicy 辣

2026 THE FULLERTON WEDDING BUFFET DINNER MENU 2
2026富麗敦自助晚宴菜單 (二)

LIVE RISOTTO COOKING STATION 現煮燴意大利飯

Lobster, Morel Mushroom, Fennel, Herbed Butter, Shellfish Broth
龍蝦、羊肚菌、茴香、香草牛油、貝類上湯

CARVING STATION 烤肉

Roasted U.S. Sirloin with Morel Mushroom Cream Sauce,
Roasted New Potato, Mustard, Horseradish Cream
燒美國西冷配羊肚菌忌廉汁、燒新薯、芥末、辣根忌廉

DESSERTS 甜品

Matcha Cheesecake 抹茶芝士蛋糕
Milk Chocolate Banana Cake 牛奶朱古力香蕉蛋糕
Madagascar Vanilla Crème Brûlée 馬達加斯加雲呢拿焦糖燉蛋
Chocolate Yuzu Tart 柚子朱古力撻
Vanilla Red Fruit Roll 雲呢拿紅莓卷
Bailey's Milk Chocolate Glass 百利甜酒牛奶朱古力杯
Bread and Butter Pudding with Vanilla Sauce 麵包布甸配雲呢拿汁
Assorted Seasonal Fruit Platter with Berries 雜莓鮮果拼盤

Freshly Brewed Coffee or English Tea
即磨咖啡或英式早餐茶

HK\$1,888 per person
每位港幣1,888元

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2026 THE FULLERTON WEDDING BUFFET DINNER MENU 3
2026富麗敦自助晚宴菜單 (三)

APPETISERS 頭盤

Seafood on Ice (Blue Mussel, Lobster, Prawn) 精選海鮮 (藍青口、龍蝦、蝦) 
Smoked Salmon Gravlax with Honey Mustard Dill Sauce 煙三文魚配香草三文魚芥末蜜糖汁 
Japanese Sashimi (Scallop, Sergestid Shrimp, Sea Bream, Salmon, Tuna)
日式刺身 (帶子、櫻花蝦、鯛魚、三文魚、吞拿魚) 
Assorted Sushi and Maki Rolls 日式壽司及卷物 
(Salmon, Tuna, Sweet Shrimp 三文魚、吞拿魚、甜蝦) 

SALAD 沙律

Spinach, Orange and Duck Breast Salad 菠菜橘子鴨胸沙律 
Thai Beef Salad 泰式牛肉沙律 
Garden Green Salad 田園沙律 
(Romaine Lettuce, Butter Lettuce, Oak Leaf, Kale 羅馬生菜、牛油生菜、橡葉生菜、羽衣甘藍)

DRESSING 醬料

Balsamic, Italian Herbs Vinaigrette, Caesar Dressing, French Dressing, Dijon Honey Dressing, Olive Oil
黑醋汁 、意大利香草汁 、凱撒汁 、油醋汁 、蜜糖芥末汁 、橄欖油 
Lemon, Shallot Vinaigrette, Cocktail Sauce, Tabasco, Tartar Sauce
檸檬 、紅蔥香醋汁 、雞尾酒汁 、辣椒汁 、他他汁 

CONDIMENTS 配料

Crudities Slice, Boiled Egg, Bacon Bit, Bread Crouton 雜菜片 、水煮蛋 、碎煙肉、麵包粒 
Scallion, Olive, Sun-dried Tomato, Walnut 青蔥 、橄欖 、風乾番茄 、核桃 
Japanese Soya, Ginger Pickle, Wasabi 日本醬油 、酸薑 、芥末 

SOUPS 湯

French Lobster Bisque 法式龍蝦湯 
Double-boiled Silky Chicken Soup with Cordyceps Flower 蟲草花燉竹絲雞湯 
Assorted Artisan Breads 精選手工麵包 

HOT SELECTION 熱盤

Roasted Rack of Lamb with Roasted Potato, Mustard and Rosemary Jus
烤羊鞍、烤馬鈴薯、芥末迷迭香汁 
Herb Crusted Kurobuta Pork Loin, Red Cabbage, Cajun Tomato Coulis
吉列黑毛豬柳、紫椰菜、番茄汁 
Chicken Tikka with Turmeric Rice and Papadam 烤雞肉黃薑飯配印度胡椒脆餅 
Braised Seasonal Vegetable with Crab Meat 蟹肉扒時蔬 



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純素



Vegetarian
素食



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含貝類海鮮



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含大豆



Contains Egg
含蛋類



Spicy
辣

2026 THE FULLERTON WEDDING BUFFET DINNER MENU 3
2026富麗敦自助晚宴菜單 (三)

HOT SELECTION 熱盤

- Snapper with Papaya Coconut Spicy Sauce 香辣木瓜椰子汁鯛魚    
- Asparagus, Chickpea and Cherry Tomato Pasta 蘆筍鷹嘴豆車厘茄意粉   
- Wok-fried Diced Beef, Wild Mushroom and Black Pepper Sauce 野菌黑椒牛柳粒 
- Seafood Fried Rice with Yunnan Ham 金華火腿海鮮炒飯    

LIVE COOKING STATION 即席烹調菜式

- Peking Duck with Condiments 北京片皮鴨及配料   

CARVING STATION 烤肉

- Roasted U.S. Prime Rib with Morel Mushroom Sauce 香烤美國牛扒配羊肚菌汁 

DESSERTS 甜品

- Key Lime Pie 青檸批    
- Passionfruit Cheesecake 熱情果芝士蛋糕     
- Caramel Hazelnut Puff 焦糖榛子泡芙     
- Red Velvet Cake 紅絲絨蛋糕    
- Tiramisu 意大利芝士蛋糕     
- Assorted Cupcakes 杯子蛋糕    
- Bread and Butter Pudding with Vanilla Sauce 麵包布甸配雲呢拿汁     
- Assorted Seasonal Fruit Platter with Berries 雜莓鮮果拼盤 

Freshly Brewed Coffee or English Tea
即磨咖啡或英式早餐茶

HK\$2,088 per person
每位港幣2,088元

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Contains Fish
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Contains Shellfish
含貝類海鮮



Contains Soy
含大豆



Contains Egg
含蛋類



Spicy
辣

TERMS AND CONDITIONS

條款及細則

1. Prices are in Hong Kong Dollars and are subject to a 10% service charge.
以上價錢以港幣計算，並需另收加一服務費。
2. The above package offers are applicable to any Western wedding buffet dinner held on or before 31 December 2026.
以上禮遇適用於2026年12月31日或之前舉行之西式結婚自助晚宴。
3. A minimum food and beverage charge is applied to each venue and subject to the wedding date.
各個宴會場地均設最低餐飲費用，並視乎婚禮日期而定。
4. The above menus are based on a minimum of 60 persons over a 2.5-hour period.
以上菜單只適用於最少60位賓客，供應時間為兩小時三十分。
5. Your well-being and comfort are our utmost priority. Please inform our Event Specialists of any food allergies or special dietary requirements that you may have.
為客人的健康著想，如閣下或其他賓客對任何食物有過敏反應或特別膳食需求，請與宴會統籌團隊聯絡。
6. The Fullerton Ocean Park Hotel Hong Kong reserves the right to alter the above prices and package offers, subject to market price fluctuations and availability.
由於價格變動及食材供應關係，香港富麗敦海洋公園酒店保留修改以上價錢及菜單之權利。

For enquiries and reservations, please contact our Events Specialists on **+852 2166 7339** or email at **fop.weddings@fullertonhotels.com**.

Please visit **<https://www.fullertonhotels.com/fullerton-ocean-park-hotel-hongkong>** to learn more.

如欲查詢或預訂，歡迎致電**+852 2166 7339**或電郵至**fop.weddings@fullertonhotels.com**。

與宴會統籌團隊聯絡。如欲了解更多，請瀏覽酒店官方網站

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