



HEARTFELT
WEDDINGS

締造您的摯心婚宴
Devoted to your Heartfelt Wedding

At Cordis, Hong Kong, we understand the significance of your once-in-a-lifetime moment.

Our "Heartfelt Weddings" promise to create an eternal and happy memory
for each and every couple with our crystal chandeliered Ballroom
and exquisite feast by Ming Court.

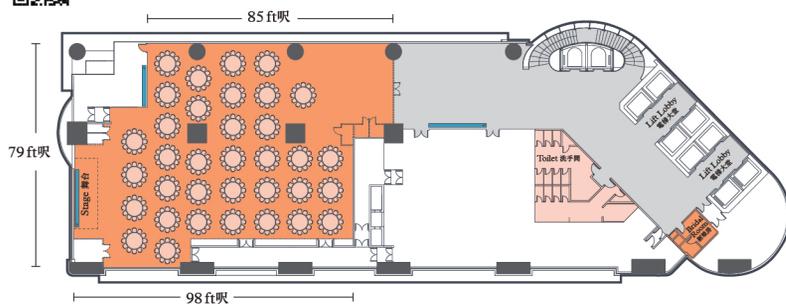
香港康得思酒店重視您的大日子。「摯心婚宴」承諾為您提供殷勤體貼的服務，
專業的婚宴助理將為您用心打點一切，讓您置身綴以璀璨水晶燈的宴會廳內，
享受由高級粵菜食府明閣呈獻的廣東美饌，締造永恆幸福的印記。

CORDIS
HONG KONG

THE BALLROOM 宴會廳



Virtual Tour
虛擬導覽

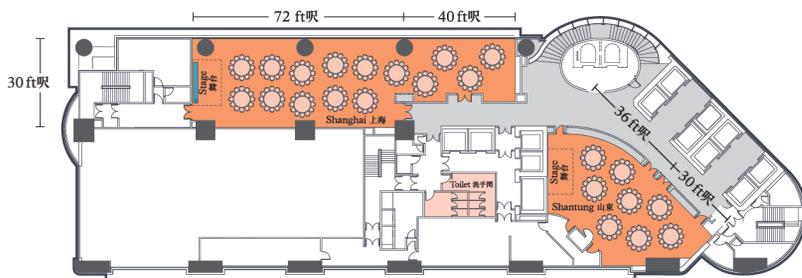


Level 樓層	7
Floor Size 面積 (sq ft 平方呎)	6,600
Ceiling Height 樓底 (ft 呎)	23 (9 / 23)
No. of Tables 席數 (Persons 人數)	35 (420)

SHANGHAI & SHANTUNG ROOM 上海廳及山東廳



Virtual Tour
虛擬導覽

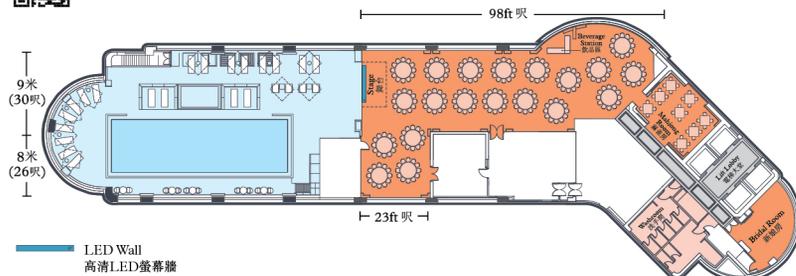


	Shanghai Room 上海廳	Shantung Room 山東廳
Level 樓層	8	8
Floor Size 面積 (sq ft 平方呎)	3,000	1,750
Ceiling Height 樓底 (ft 呎)	9	9
No. of Tables 席數 (Persons 人數)	15 (180)	8 (96)

STAR ROOM 星願亭



Virtual Tour
虛擬導覽



Level 樓層	42
Floor Size 面積 (sq ft 平方呎)	3,400
Ceiling Height 樓底 (ft 呎)	9
No. of Tables 席數 (Persons 人數)	20 (240)

香港康得思酒店中式摯心婚宴 2026/27

CORDIS, HONG KONG

HEARTFELT WEDDINGS CHINESE PACKAGE 2026/27

惠顧8席或以上可尊享以下精選優惠

Complimentary privileges with a minimum of 8 tables include

- 席前享用無酒精雞尾酒
Signature welcome mocktail
- 祝酒氣泡酒一瓶
A bottle of house sparkling wine for toasting
- 自攜洋酒免收開瓶費 (每席一瓶)
Waiver of corkage charge (1 bottle per table)
- 精緻五層結婚蛋糕供切餅儀式用
5-tier wedding cake for cake-cutting ceremony
- 每席精美桌上擺設
Deluxe centerpiece per dining table
- 華麗椅套及桌布
Splendid seat covers and table cloths
- 精美結婚喜帖 (每席十套, 不包括印刷服務)
Invitation cards (10 sets per table, excluding printing)
- 提供液晶體投影器連螢幕及視聽器材
Use of LCD projector with screen and AV facilities
- 以優惠價使用LED幕牆作舞台背景板及播放影片
Use of LED Wall as backdrop and for wedding videos at preferential rate
- 專業婚宴新娘助理
Professional bridal assistant
- 宴會期間免費代客泊車服務 (每四席一個車位)
Valet parking service during event (Complimentary 1 parking space per 4 tables)
- 香港康得思酒店預訂客房折扣優惠
Enjoy preferential rate for guestroom reservation at Cordis, Hong Kong
- 精選婚宴服務優惠券
Wedding service discount coupons
- 預訂香港康得思酒店其他私人宴會額外折扣優惠
Enjoy a special discount for other private events at Cordis, Hong Kong

晚宴額外禮遇

Extra privileges for dinner banquet

- 蜜月客房住宿一晚
十二席或以上: 豪華客房住宿一晚
十八席或以上: 蜜月套房住宿一晚
One-night honeymoon accommodation
12 tables or above: Deluxe Room
18 tables or above: One Bedroom Suite
- 婚宴當晚宵夜及翌日早餐 (兩位)
Midnight supper on wedding night and breakfast for 2 persons
- 法式馬卡龍塔
Macaron tower
- 麻雀耍樂及免費中國茶供應
Mahjong entertainment served with complimentary Chinese tea



虛擬導覽
Virtual Tour

備註: 如需轉換或更改以上之指定服務內容, 本酒店將不會作出任何款項退還、賠償、兌換現金或其他服務。

Remarks: In the event of any changes or modifications, refunds or substitutions for any entitlements, privileges, special discounts or prices will not be available.

如欲查詢詳情, 請與我們的婚禮顧問聯絡: For more information, please contact our wedding specialists: 電話 T +852 3552 3366 電郵 E cdhkg.weddings@cordishotels.com

半自助餐婚宴 SEMI BUFFET MENU

DOUBLE HAPPINESS*

明閣乳豬件
Roasted suckling pig

APPETISER

精選海鮮配雞尾醬汁及檸檬
紐西蘭青口、冰鎮大蝦及黃金螺
Selection of seafood with cocktail sauce and lemon (S)
New Zealand mussel, poached shrimp and golden whelk

挪威煙燻三文魚
Smoked Norwegian salmon with condiment (S)

清真雞胸配蜜糖芥末汁
Halal chicken breast with honey mustard dressing (D)

雜錦芝士拼盤配餅乾
Assorted cheese platter with dried fruit and cracker (V)

SALAD

田園沙律吧
田園沙律菜、蕃茄、青瓜及有機羽衣甘藍 配千島醬、意大利黑醋、橄欖油及芝麻醬
Garden green salad bar (VE)

Garden green, tomato, cucumber and organic kale
with thousand island, balsamic vinegar, olive oil and sesame dressing

凱撒沙律
Classic caesar salad (D, G, P)

紅椰菜蘋果合桃配意大利沙律汁
Red cabbage, apple, walnut salad with Italian dressing (VE, N)

蜜糖燒南瓜藜麥沙律
Roasted honey pumpkin and quinoa salad (V)

SOUP

杞子蟲草花燉雞湯
Double-boiled chicken soup with cordyceps flower and wolfberry (P)

or 或

意大利雜菜湯
Minestrone (V)

鮮焗雜錦特色麵包配牛油及橄欖油
Assorted bread station served with olive oil and butter (D, G)

CHOICE OF MAIN COURSE*

香煎澳洲牛柳

蒜蓉炒新薯、意大利青瓜、蘆筍及油浸車厘茄配蘑菇汁

Pan-grilled Australian beef tenderloin (G, D)

Sautéed garlic potato, yellow zucchini, asparagus, cherry tomato confit with mushroom sauce

or 或

慢烤ASC認證三文魚柳

海帶清湯、時令蔬菜及薯仔粉團

Slow-roasted ASC salmon fillet (S, G, D)

Wakame seaweed broth, seasonal vegetables and potato gnocchi

or 或

素食拿破崙意粉

燈籠椒、白蘑菇、意大利青瓜、蘆筍、車厘茄及番茜

Veggie spaghetti napolitan (G, V)

Pimento, white mushroom, yellow zucchini, asparagus, cherry tomato and parsley

DESSERT*

碧根果焦糖千層酥

Pecan caramel mille-feuille (G, D, N)

明閣精美甜點

Ming Court Chinese petits fours (D, N)

咖啡及茶

Coffee and tea

港幣每位 HKD1,088 元 per person

包括席間三小時無限供應汽水、冰凍橙汁及特選啤酒

Includes 3-hour free flow of soft drinks, chilled orange juice and selected beer

半自助餐最少50位起。凡惠顧100位或以上賓客，可同時享用中式及西式湯品。

Semi-buffet is applicable to a minimum of 50 persons.

For parties of 100 persons or above, guests may enjoy both Chinese and Western soup selections.

* 每位賓客尊享一客 Plated Service

另加一服務費 Price is subject to 10% service charge

由於市場價格浮動，菜譜將於婚宴日期一個月前再確定。本酒店保留調整菜單價格以保存原有菜式或改動食材以保持相同價格之權利
In the case of unforeseeable market price fluctuations for any of the menu items as at the date of contract signing versus up to one month before the banquet, hotel reserves the right to put on an adjustment on the menu price or substitute with any alternative dish so as to maintain the same price



輕婚宴菜譜
INTIMATE WEDDING MENU



金陵乳豬全體伴層餅
Roasted whole suckling pig with Chinese puff

酥炸蟹棗拼方魚炒蝦球
Deep-fried crabmeat and sautéed prawn with chopped dried fish

舞茸花膠筒燉雞
Double-boiled chicken soup with fish maw and maitake mushroom

翡翠花菇原隻六頭湯鮑
Braised whole abalone (6-head) with shiitake mushroom and vegetable in oyster sauce

原籠荷葉麵醬蒸鱈魚
Steamed cod fillet with bean sauce in lotus leaf

皇湯金華麒麟雞
Steamed chicken with Jinhua ham and shiitake mushroom in supreme soup

蟹籽海皇炒香苗
Fried rice with assorted seafood and crab roe

清湯煎鴨肉粉粿
Deep-fried roasted duck dumpling in supreme soup

椰汁珍珠西米露
Sweetened sago cream with coconut milk

新疆棗皇糕拼迷你老婆餅
Steamed Xinjiang red date pudding and baked mini winter melon puff

每位港幣HKD1,288元 per person

包括席間三小時無限供應汽水、冰凍橙汁及特選啤酒
Includes 3-hour free flow of soft drinks, chilled orange juice and selected beer

另加一服務費 Price is subject to 10% service charge

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午宴菜譜 LUNCH MENU



金陵乳豬全體
Roasted whole suckling pig

百年好合炒帶子
Sautéed scallop with lotus seed and lily bulb

花膠絲瑤柱燴燕窩
Braised bird's nest with shredded fish maw and conpoy

翡翠蠔皇原隻八頭湯鮑
Braised whole abalone (8-head) with vegetable in oyster sauce

薑蔥頭抽蒸沙巴龍躉
Steamed giant garoupa with spring onion, ginger and first-press soya sauce

當紅炸子雞
Deep-fried crispy chicken

黑豚肉叉燒鮮蝦蔥花炒香苗
Fried rice with shrimp, barbecued kurobuta pork and spring onion

鮑汁金菇炆伊麵
Braised e-fu noodles with enoki mushroom in abalone sauce

紅棗圓肉杞子燉雪耳
Double-boiled snow fungus with red date, dried longan and wolfberry

杞子桂花糕拼遠年陳皮紅豆酥
Chilled wolfberry and osmanthus pudding and baked red bean pastry with aged tangerine peel

每席港幣HKD11,888元 per table

包括席間三小時無限供應汽水、冰凍橙汁及特選啤酒
Includes 3-hour free flow of soft drinks, chilled orange juice and selected beer

每席供十至十二位用 (另加一服務費)

10 - 12 persons per table (price is subject to 10% service charge)

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晚宴菜譜 DINNER MENU



- 金陵乳豬全體
Roasted whole suckling pig
- 鮮淮山露筍炒蝦球帶子
Sautéed scallop and prawn with Chinese yam and asparagus
- 酥炸鵝肝花枝球
Deep-fried cuttlefish ball stuffed with foie gras
- 蟹黃蟹肉扒翡翠
Braised vegetable with crabmeat and crab roe
- 原粒瑤柱無花果燉花膠
Double-boiled soup with fish maw, whole conpoy and fig
- 翡翠蠔皇花菇原隻八頭湯鮑
Braised whole abalone (8-head) with shiitake mushroom and vegetable in oyster sauce
- 薑蔥頭抽蒸沙巴龍躉
Steamed giant groupa with spring onion, ginger and first-press soya sauce
- 當紅炸子雞
Deep-fried crispy chicken
- 黑豚肉叉燒鮮蝦蔥花炒香苗
Fried rice with shrimp, barbecued kurobuta pork and spring onion
- 鮑汁鮮菇炆伊麵
Braised e-fu noodles with straw mushroom in abalone sauce
- 陳皮紅豆沙湯圓
Sweetened red bean soup with glutinous rice dumpling and tangerine peel
- 杞子桂花糕拼合桃酥
Chilled wolfberry and osmanthus pudding and baked walnut pastry

每席港幣HKD14,888元 per table

酒水套餐 Beverage Package

每席港幣HKD2,988元 per table

席間四小時無限供應汽水、鮮橙汁及特選啤酒
4-hour free flow of soft drinks, fresh orange juice and selected beer

每席供十至十二位用 (另加一服務費)

10 - 12 persons per table (price is subject to 10% service charge)

由於市場價格浮動，菜譜將於婚宴日期一個月前再確定。本酒店保留調整菜單價格以保存原有菜式或改動食材以保持相同價格之權利
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