

*A perfect day to remember forever: Let our team help you to create a wedding day that is not only stylishly elegant, but one with a wow factor to impress your guests ...*

A Kerry Wedding Experience: **“MADE IN HEAVEN” PACKAGE**

Price at RMB558.00 net per person

Package includes:

- Choice of Chinese set, or buffet, menu
- Champagne fountain with one complimentary bottle of champagne
- One mock wedding cake
- A 5kg wedding cake
- Stylish table setup decorated with ribbon
- Tabletop centerpieces for dining tables
- Red carpet
- Waived corkage fee
- Two guest registration books
- Complimentary use of the Roof Top Garden (only for weddings booked at the Kowloon Ballroom)
- One night stay in a suite, with breakfast for two persons and a bottle of imported red wine
- Box of candy gift for all guests
- Guest invitation cards on guaranteed minimum attendance of 70%
- 30 red packets

\* Price quoted above is net price.

\* Valid until 31 December 2009.

\* Minimum number of 100 guests is required to enjoy the above package rate.

\* AV equipment rental at RMB1,500.00 net per set, inclusive of one set of control panels, two speakers and two wireless microphones.

\* Free flow of soft drinks, juice, local mineral water and local beer throughout the function at RMB50.00 net per person.

For more information, please call (86 10) 65618833 extension 6643.

**CHINESE WEDDING MENU – “MADE IN HEAVEN” PACKAGE**  
**RMB558.00 NET PER PERSON**

中式婚宴菜单天作之合系列,每位人民币 **RMB558.00** 净价

**Menu A**

爱意情绵 (餐前六味小碟)

Assorted Chinese Cold Cuts Combination

金蝉报佳音 (玉环瑶柱脯)

Brewed Scallop in Sliced Winter Melon

富甲满天下 (虫草花炖螺头乳鸽)

Double-boiled Pigeon with Whelk and Herbs

金凤印龙衣 (XO 酱翡翠鲍条鸭柳)

Sautéed Duck and Abalone Fillets and  
Green Vegetables with XO Sauce

双敬喜临门 (泡椒虾球墨鱼仔)

Stir-fried Shrimps and Baby Cuttlefish with  
Fermented Chili

海誓共鸣 (清蒸石斑鱼)

Steamed Garoupa Fish in Light Soya Sauce

邂逅龙影凤 (妙酱阿酥排骨)

Braised Pork Spare Ribs in Special Sauce

金鸡报喜 (玫瑰豉油鸡)

Marinated Soya Chicken

玉碟结良缘 (草菇扒绿苗)

Braised Mushrooms and Vegetables

五族共和 (鲍鱼丝金苗焖伊面)

Braised *E-Fu* Noodles with Sliced Abalone

红粉佳人 (南瓜汤丸露)

Pumpkin Glutinous Rice Ball Cream

桃李盈门 (时令水果拼盘)

Fresh Fruit Platter

月影金袍 (餐前六味小碟)

Assorted Chinese Cold Cuts Combination

情深似海 (潮粤烧味大拼盘)

Assorted Barbecued Meat Combination

心心相印 (青远鸡炖蝴蝶翅)

Double Boiled Shark's Fin with *Qingyuan* Chicken

天长地久 (鲍汁肉松烧蹄筋)

Braised Minced Pork and Tendon in Abalone  
Sauce

龙窝蝶寻芳 (脆奶百花香酥茶鸭)

Deep-fried Duck with Crispy Milk

山盟海誓 (冬菜蒸多宝鱼)

Steamed *Duo Bao* Fish with Pickles

蜜意情浓 (XO 酱蜜豆炒虾仁)

Stir-fried Shrimps with Honey Peas in XO Sauce

情结双依 (四喜东坡肉)

Stewed Pork with Special Sauce

凤入桃园 (什菌上汤浸时蔬)

Braised Seasonal Vegetables with Mushrooms  
in Superior Stock

百子千孙 (生炒糯米饭)

Fried Glutinous Rice with Meat

同心同德 (港式双点心)

Fancy Duet Dessert

春风得意 (时令水果拼盘)

Fresh Fruit Platter