



Harlan's

Wedding Dinner Package

2020

Harlan's

Bar and Restaurant

DINNER RECEPTION

Set Dinner	Price
	(Per Person)
Menu I	HK\$ 788
Menu II	HK\$ 988
Menu III	HK\$ 1,288
Buffet Dinner	
Menu I	HK\$ 788
Menu II	HK\$ 988

All prices are subject to 10% service charge

PRIVILEGE

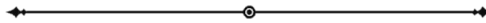
For food & beverage consumption over HK\$110,000+10% service charge at dinner wedding reception, you would enjoy the following privilege:

- ❖ Delight Venue Decoration from "Wemember Limited"
- ❖ A bottle of sparkling wine for toasting
- ❖ 5 lbs of fresh fruit cream cake
- ❖ 5 dozens of canapés as welcome snack (3 selection Items)
- ❖ 3- tier wedding dummy cake for photo shooting
- ❖ Elegant centerpiece on each table
- ❖ Deluxe table clothe
- ❖ Free use of 2 wireless microphones, AV audio, LCD projector with screen
- ❖ (5) Free car parking at The One for 3 hours (Car park space subject to The One car parking lot availability)
- ❖ (2) \$500 cash dining coupons in Harlan's bar & restaurant (Only 1 dining coupon could be redeemed at single dining time)
- ❖ 30 % discount of food tasting for maximum 6 persons (Applied for the confirmed event)
- ❖ "I-PRIMO" Exclusive offers on marriage ring or engagement ring

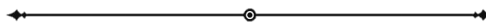
- All menus and packages are valid for the wedding banquet from 1 January 2019 to 31 December 2019
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SET DINNER MENU I

Spanish Serrano Ham, Sweet Melon Jelly, Black Figs, Quince Jam, Aged Balsamic



Cavatelli Pasta with Sea Scallop, Chives & Shellfish Cream Sauce

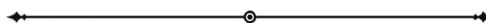


Please advise the number of each selection in 10 days advance for preparation

Seared French Sea Bream Fillet, Chorizo & Capsicum Ragout, Broccolini

Or

Roasted U.S. Prime Sirloin with Fingerling Potatoes, Brussel Sprouts & Veal Jus

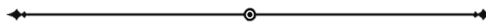


Raspberry White Chocolate Cake, Blood Orange Jelly & Strawberry Ice Cream

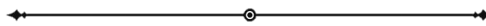
Coffee or Tea

SET DINNER MENU II

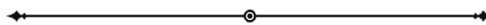
Crudo di Hamachi, Granny Smith Apple, Ginger Sesame Dressing



Seared Foie Gras, Duck Meat Terrine, Apricot Jam, Toasted Baguette



Arborio Risotto with Scampi Tail, Roma Tomato, Braised Fennel & Lobster Jus

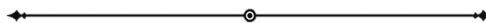


Please advise the number of each selection in 10 days advance for preparation

Seared Alaska Rock Cod, Lump Crab Meat, Mashed Potato, Truffle Dashi

Or

Roasted U.S. Prime Rib-Eye with Pumpkin Puree, Asparagus and Cumin Beef Jus



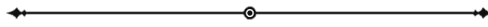
White Peach Wild Strawberry Dome, Raspberry Jelly & Vanilla Ice Cream

Coffee or Tea

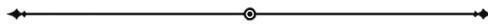
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SET DINNER MENU III

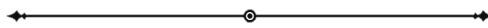
36 Months Iberico Ham, Tea Smoked Scallop, Black Figs, Quince Jam



Pan-seared Spanish Red Prawn, Chorizo, Semi-Dried Tomato, Rocket

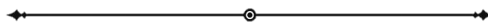


Harlan's Mushroom Soup with French Chanterelles & Chives



Orecchiette Pasta with Smoked Eel, Baby Scallop,

Champagne Cream Sauce and Shaved Bottarga di Muggine



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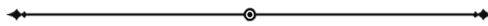
Roasted Italian Seabass Fillet with Lobster Tail and Seafood Broth

Or

Sous-Vided Iberico Pork Loin, Broccolini, Morel Mushroom Ragout

Or

Pan-Seared A4 Wagyu Sirloin with Crispy Polenta, U.S. Asparagus & Own Jus



White Peach Wild Strawberry Dome, Raspberry Jelly & Vanilla Ice Cream

Coffee or Tea

BUFFET DINNER MENU I

Starters

Roasted Sweetcorn, Shrimp Salad with Kidney Bean, Herbs
Smoked Salmon with Capers and Red Onion
Parma Ham and Melon
Home Made Foie Gras Terrine
Pasta Salad with Smoked Ham, Boiled Egg, Asparagus and Cherry Tomato
Roasted Mixed Vegetables with Balsamic Dressing (V)
Potato Salad with Cucumber, Bacon, Apple Cider Vinaigrette and Dijon Mustard

Salad Bar (V)

Assorted Organic Garden Green
Gourmet Dressings: Thousand Island, French, Caesar, Honey Balsamic
Condiments: Crunchy Focaccia Croutons, Tomato, Cucumber, Shaved Parmesan, Corn and Pickled

Assorted Salami and Cold Cuts

Cooked Ham, Milano Salami and Pepperoni

Cheese Platter and Condiments

Walnuts, Cracker, Grapes and Honey

Soup

Roasted Pumpkin & Carrot Soup (V)

Breads

Home-made Breads Rolls and Butter

Hot Entrée Selections

Roasted U.S. Prime Rib-Eye with Rosemary Potato
Australian Lamb Chop with Veal Jus
Roasted Pork Knuckle with Pepper Sauce
Steamed Whole Garoupa served with Sweet Soy Sauce
Red Curry Chicken with Thai Eggplant and Steam Rice
Wild Mushroom Penne with Truffle Cream
Sautéed Seasonal Vegetables (V)

Dessert

Double Chocolate Mousse Cake
American Cheesecake
Mini Strawberry Tart
Assorted Mochi
Mango Pudding
Raspberry Panna Cotta
Fruit Platter (V)
Assorted Macaroon
Ice-Cream with Selected Flavors

V = Vegetarian dishes

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BUFFET DINNER MENU II

Seafood Platter

Lobsters, Sea Whelks, Mussels, Clams, Oysters and Red Prawn

Starters

Parma Ham and Spanish Ham with Sweet Melon
Pan-Seared Japanese Tuna
Roasted Pumpkin with U.S. Kale and Raisin Salad (V)
Marinated Mushroom Salad and Caramelized Onion (V)
Caprese Salad with Tomato and Buffalo Mozzarella (V)
Waldorf Chicken Salad
Home Made Foie Gras Terrine
Smoked Salmon and Dill Marinated Salmon

Salad Bar (V)

Assorted Organic Garden Green
Gourmet Dressings: Thousand Island, French, Caesar, Honey Balsamic
Condiments: Crunchy Focaccia Croutons, Tomato, Cucumber, Shaved Parmesan, Corn and Mushroom

Assorted Salami and Cold Cuts

Cooked Ham, Milano Salami and Pepperoni

Cheese Platter and Condiments

Walnuts, Cracker, Grapes and Honey

Soup

Wild Mushroom Cream Soup

Breads

Home-made Breads Rolls and Butter

Hot Entrée Selections

Herb Roasted U.S. Angus Rib Eye
Grilled Australian Lamb Chops
Roasted Pork Knuckle with Pepper Sauce
Steamed Whole Garoupa served with Sweet Soy Sauce
Red Curry Chicken with Thai Eggplant and Steam Rice
Wild Mushroom Penne with Truffle Cream
Mixed Zucchini Orecchiette with Rustic Tomato Sauce (V)
Sautéed Seasonal Vegetables (V)

Dessert

Double Chocolate Mousse Cake
American Cheesecake
Raspberry Lychee Mousse Cake
Profiteroles
Mille Feuille
Crème Brulee
Pear Almond Tart
Assorted Mochi
Mango Pudding
Raspberry Panna Cotta
Fruit Platter (V)
Mini Strawberry Tart
Assorted Macaroon
Ice-Cream with Selected Flavors

V = Vegetarian dishes

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BEVERAGE PACKAGE

	3 hours (per person)	5 hours (per person)
Standard Beverage Package Chilled Juice, Soft Drink, House Beer	HK \$ 188	HK \$ 248
Deluxe Beverage Package Chilled Juice, Soft Drink, House Beer, House Red & White Wine	HK \$ 228	HK \$ 288
Sparkling Beverage Package Chilled Juice, Soft Drink, Imported Beer, House Red & White Wine, Sparkling Wine	HK \$ 298	HK \$ 358

Chilled Juice

Orange, Apple, Cranberry Juice

Soft Drink

Coke, Diet Coke, Sprite

House Beer

Tsing Tao

Imported Beer

Asahi

House Red Wine

Merlot, Sileni Cellar Selection, Marlborough

House White Wine

Sauvignon Blanc, Sileni Cellar Selection, Marlborough

Sparkling Wine

Prosecco di Valdobbiadene Extra Dry, Col De'Scalici

Supplement

Mineral water at HK\$40 per person for 3 hours/ HK\$50 per person for 5 hours

Free Corkage Privilege

For joining the beverage package to enjoy the free corkage privilege in below:

Standard beverage package:

Free Corkage for 10 bottles of wine or liquor

Deluxe beverage package:

Free Corkage for 20 bottles of wine or liquor

Sparkling beverage package:

Free Corkage for all self-brought wine or liquor

Additional Corkage Fee

HK\$300 per bottle of Standard Red/White wine, Champagne

HK\$500 per bottle of Magnum Red/White wine, Champagne

HK\$800 per bottle of Hard liquor

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