



CATERING  
SERVICE

Astrea  
& Tommy



2025-2026

# Wedding Package



# Wedding Set Menu

## AT PRIVATE FUNCTION ROOMS

### PACKAGE INCLUDES

- Unlimited servings of soft drinks and chilled orange juice for 3 hours (Upgrade options also available)
- Dummy wedding cake for photo taking and cake-cutting ceremony
- Your selection of table linens
- Seat covers
- Easel stand for wedding photo display
- Complimentary use of in-house PA system with microphones
- Complimentary use of LCD projector and screen

### ADDITIONAL PRIVILEGES FOR 100 PERSONS OR MORE

- Complimentary (5) lbs of fresh fruit cream cake
- Complimentary (1) bottle of sparkling wine for cake-cutting or toasting ceremony
- Complimentary (1) glass of welcome fruit punch (non-alcoholic) per guest
- Use of bridal room (subjected to availability)

### ADDITIONAL PRIVILEGES FOR 130 PERSONS OR MORE

- Fresh fruit cream cake upgraded to (8) lbs
- Sparkling wine upgrade to house champagne for cake-cutting or toasting ceremony
- Complimentary (8) dozens of snacks
- Free corkage for self-arranged wine and hard liquor (1 complimentary bottle of corkage charge for every 12 guests)

### WEDDING SET

#### GOLD MENU

HK\$998 per person

### WEDDING SET

#### DIAMOND MENU

HK\$1,088 per person

### WEDDING VEGETARIAN SET MENU

HK\$980 per person

### TERMS & CONDITIONS

- The above packages are valid until 31 May 2026
- No service charge applies
- Minimum charge applies
- Last food serving time is at 22:30



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## WEDDING SET MENU

# Gold

**HK\$998 per person**

### STARTER

#### **Iberico Ham**

Fresh Figs, Arugula Salad and Black Truffle Honey

### FIRST COURSE

#### **Dungeness Crab Salad**

Avocado Egg Salad, Oven-dried Cherry Tomato, Micro Green and Spicy Mustard Dressing

### MAIN

#### **Grilled Beef Fillet Steak**

Café de Paris Butter, Dauphinoise Potato, Glazed Carrots, Asparagus and Red Wine Sauce

OR

#### **Roasted Pacific Halibut**

Smashed Herbs and Olive Oil Potatoes, Asparagus, Glazed Carrots and Lemon Caper Sauce

### SWEET

#### **Red Velvet Mousse Cake**

with Strawberry Ice Cream

COFFEE OR TEA

PETITS FOURS

- Menu includes unlimited servings of soft drinks and chilled orange juice for 3 hours (Upgrade options also available)
- Please confirm the number of each main course 14 days in advance
- The above package is valid till 31 May 2026



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## WEDDING SET MENU

# Diamond

**HK\$1,088 per person**

### STARTER

#### **Pan-seared Hokkaido Scallops**

Cauliflower Purée, Basil Oil and Violets

### FIRST COURSE

#### **Pan Seared Foie Gras**

Apple Compote, Crispy Apple and Sauternes Jus

### MAIN

#### **Pan Roasted Chilean Sea Bass**

Mashed Potatoes, Asparagus,  
Cherry Tomato and Smoked Red Capsicum Sauce

OR

#### **Beef Wellington**

Roasted Broccolini, Confit Cherry Tomatoes and  
Dauphinoise Potato, Red Wine Reduction

### SWEET

#### **Honey Glazed Pear Tart Tian**

with Champagne Sorbet

COFFEE OR TEA

PETITS FOURS

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## WEDDING SET MENU

# Vegetarian

**HK\$980 per person**

### STARTER

#### **Caprese Tartine**

with Roasted Aubergine, Cherry Tomatoes, Arugula and Mixed Green Salad with Balsamic Vinaigrette

### FIRST COURSE

#### **Stuffed Portobello Mushroom**

Stuffed with Garlic Chickpeas Puree, Gratinated with Herbs Breadcrumbs

### MAIN

#### **Smoked Pepper Cannelloni**

Smoked Sweet Bell Peppers, Spinach, Parmesan, Mozzarella and Ricotta Cheese with Basil Tomato Sauce

### SWEET

#### **Honey Glazed Pear Tart Tian**

with Champagne Sorbet

COFFEE OR TEA

PETITS FOURS

- Menu includes unlimited servings of soft drinks and chilled orange juice for 3 hours (Upgrade options also available)
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## SIGNATURE SELECTION

# Soup

Include the Club's Signature Soup on your menu!

With a supplement charge of **HK\$40 per person**

*Please select ONE item for the whole party*

**Potage of Sweet Corn with Fresh Coriander**

**England Clam Chowder**

**Porcini Mushroom with Fresh Chives**

**Cauliflower and Bacon Cream Soup with Garlic Croutons**

With a supplement of **HK\$50 per person**

**Lobster Bisque**



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# Wedding Buffet

## AT PRIVATE FUNCTION ROOMS

### PACKAGE INCLUDES

- Unlimited servings of soft drinks and chilled orange juice for 3 hours (Upgrade options also available)
- Dummy wedding cake for photo taking and cake-cutting ceremony
- Your selection of table linens
- Seat covers
- Easel stand for wedding photo display
- Complimentary use of in-house PA system with microphones
- Complimentary use of LCD projector and screen

### ADDITIONAL PRIVILEGES FOR 100 PERSONS OR ABOVE

- Complimentary (5) lbs of fresh fruit cream cake
- Complimentary (1) bottle of sparkling wine for cake-cutting or toasting ceremony
- Complimentary (1) glass of welcome fruit punch (non-alcoholic) per guest
- Use of bridal room (subjected to availability)

### ADDITIONAL PRIVILEGES FOR 130 PERSONS OR ABOVE

- Fresh fruit cream cake upgraded to (8) lbs
- Sparkling wine upgrade to house champagne for cake-cutting or toasting ceremony
- Complimentary (8) dozens of snacks
- Free corkage for self-arranged wine and hard liquor (1 complimentary bottle of corkage charge for every 12 guests)

### BUFFET PEARL MENU

HK\$928 per person

### BUFFET SILVER MENU

HK\$1,048 per person

### TERMS & CONDITIONS

- The above packages are valid until 31 May 2026
- No service charge applies
- Minimum charge applies
- A minimum booking of 40 persons is required
- Last food serving time is at 22:30



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## WEDDING BUFFET MENU

# Pearl

**HK\$928 per person**

- Menu includes unlimited servings of soft drinks and chilled orange juice for 3 hours (Upgrade options also available)

### APPETISERS

#### Assorted Cold Cut Platter

Parma Ham, Coppa Ham, Chorizo, Mortadella, Salami

#### Smoked Salmon with Traditional Condiments

#### Tuna Tataki with Wasabi Sesame Dressing

#### Prawn Cocktail with Rose Dressing

#### Mediterranean Style Roasted Vegetables

### CHILLED CRUSTACEANS AND SEAFOOD

#### Freshly Shucked Seasonal Oysters

#### Black Mussels

#### Sea Whelk

#### Cooked Prawns

Cocktail Sauce, Black Pepper Mignonette, Fresh Lemon Wedge

### JAPANESE FAVOURITES

#### Assorted Sushi with Condiments

#### Selection of Sashimi

Salmon, Tuna, Snapper and Octopus

#### Beef Tongue with Long Onion

#### Wakame Seaweed and Tomato Salad

### SALADS

#### Classic Caesar Salad

#### Coronation Chicken Salad

#### Grilled Eggplant with Feta

#### Thai Beef Salad

#### Tuna Nicoise Salad

### SOUP

#### Chinese Style Braised

#### Sweet Corn Soup with Fish Maw

#### Cream of Mushroom

#### Assorted Bread Rolls and Butter



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 Vegetarian Item

## WEDDING BUFFET MENU (Continue)

# Pearl

### CARVING

**Roasted US Beef Sirloin with Red Wine Jus**

**Slow Roasted Leg of Lamb with Rosemary Jus**

### HOT DISHES

**Steamed Whole Garoupa**

**Fillet of Sea Bass Grenobloise**

**Steamed Chicken with  
Ginger and Green Onion in Soya sauce**

**Beef Rendang**

**Creamy Mashed Potatoes** 

**Sweet and Sour Pork**

**Broccoli with Almond Butter** 

**Fried Prawns with Salt and Pepper**

**Braised E-fu Noodles** 

**Keto Pork Chops with  
Garlicky Cream Sauce**

**Indian Cauliflower and Potato Curry** 

**Steamed Rice** 

### DESSERT

**Tiramisu Cake** 

**Rich Chocolate Truffle Cake** 

**Mango Chestnut Tower** 

**Lemon Curd Tartlet** 

**Malt Milk Panna Cotta** 

**Apple Pie** 

**Blueberry Cheesecake** 

**Fresh Fruits Platter** 

**Bread and Butter Pudding  
with Vanilla Sauce** 

### COFFEE OR TEA

 Vegetarian Item



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# WEDDING BUFFET MENU

# Silver

**HK\$1,048 per person**

- Menu includes unlimited servings of soft drinks and chilled orange juice for 3 hours (Upgrade options also available)

## APPETISERS

### Assorted Cold Cut Platter

Parma Ham, Coppa Ham, Chorizo, Mortadella, Salami

### Assorted Cheese Platter

### Octopus Lagareiro

### Prawn Cocktail with Rose Dressing

### Mediterranean Style Roasted Vegetables

### Smoked Salmon with Traditional Condiments

## CHILLED CRUSTACEANS AND SEAFOOD

### Freshly Shucked Seasonal Oysters

### Black Mussels

### Jade Whelks

### Clams

### King Crab Legs

### Chilled Prawns

Cocktail Sauce, Black Pepper Mignonette, Fresh Lemon Wedge

## JAPANESE FAVOURITES

### Assorted Sushi and Rolls with Condiments

### Selection of Sashimi

Salmon, Tuna, Hamachi, Hokkigai and Sweet Shrimp

### Poached Chicken with Garlic Sesame Dressing

### Ohitashi with Spinach and Shimeji Mushroom

## SALADS

### Caribbean Chicken Salad

### Waldorf Salad

### Caprese Salad

### Poached Salmon and Quinoa Salad with Honey Mustard Dressing

### Roasted Beetroot with Honey and Toasted Almond

### Salad Bar with House Dressing and Condiments

Romaine Lettuce, Mixed Mesclun, Cherry Tomato, Cucumber

 Vegetarian Item



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## WEDDING BUFFET MENU (Continue)

# Silver

### SOUP

**Lobster Bisque**

### CARVING

**Roasted Prime Ribs of Beef with Red Wine Jus**

**Slow Roasted Lamb Chops with Dijon and Rosemary Jus**

### HOT DISHES

**Steamed Whole Garoupa**

**Pork Spareribs with Black Vinegar Sauce**

**Fried Prawns with Sweet and Sour Tomato Sauce**

**Thai Style Shrimps and Pineapple Fried Rice**

**Braised Beef Cheek Bourguignon**

**Pan-seared Snapper with Chorizo and Tomato**

### DESSERT

**Tiramisu Cake** 

**Creme Brulee** 

**German Cheesecake** 

**Ovaltine Serradura Pudding** 

**Apples Crumble with Custard Sauce** 

### COFFEE OR TEA

**Assorted Bread Rolls and Butter**

### CANTONESE BBQ PLATTER

**Roasted Pork Belly, Soya Chicken, Cha Siu**

**Stir-fried Mushrooms and Zucchini with Black Fungus** 

**Roasted Cauliflower with Garlic and Parmesan**

**Chicken Makhani** 

**Indian Vegetables Curry** 

**Potato au Gratin** 

**Steamed Rice** 

**Rich Chocolate Truffle Cake** 

**Traditional Carrot Cake** 

**Mini Fruit Tartlets** 

**Fresh Fruits Platter** 

 Vegetarian Item



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# Wedding Cocktail

## AT PRIVATE FUNCTION ROOMS

### PACKAGE INCLUDES

- Use of the function room for 3 hours  
(Duration: 9:00am – 12:00nn **OR** 2:00pm – 5:00pm)
- Theatre set up for 50 persons
- Complimentary (3) lbs of fresh fruit cream cake
- Complimentary (1) glass of welcome fruit punch (non-alcoholic) per guest
- Unlimited serving of house sparkling wine, house red and white wine, selected beer, chilled orange juice, assorted soft drinks and mineral water for 3 hours  
(Upgrade options also available)
- Dummy wedding cake for photo taking and cake-cutting ceremony
- Seat covers
- Easel stand for wedding photo display
- Complimentary use of in-house PA system with microphones
- Complimentary use of LCD projector and screen

### ADDITIONAL PRIVILEGES FOR 100 PERSONS OR ABOVE

- Fresh Fruit Cream Cake upgrade to (5) lbs
- Complimentary (1) bottle of sparkling wine for cake-cutting or toasting ceremony
- Use of bridal room (subjected to availability)

### WEDDING COCKTAIL MENU

HK\$48,888 for  
maximum 50 persons

### PRICE FOR ADDITIONAL GUESTS

HK\$978 per person

### TERMS & CONDITIONS

- The above packages are valid until 31 May 2026
- No service charge applies
- Minimum charge applies
- A minimum booking of 50 persons is required



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## WEDDING COCKTAIL MENU

# Cocktail

Menu includes unlimited servings of house sparkling wine, house red and white wine, selected beer, chilled orange juice, assorted soft drinks and mineral water for 3 hours  
(Upgrade options also available)

### COLD ITEMS

**Caprese Bruschetta** 

**Iberico Ham with Fig Jam**

**Shrimp and Guacamole Tartlet**

**Crab Meat and Egg Salad Crostini**

**Tuna Tataki with  
Sichuan Pepper Soy Vinaigrette**

**Smoked Salmon with Dill and Horseradish**

**Bocconcini and Marinated Olives** 

### CARVING

**Beef Wellington with Red Wine Reduction**

### HOT ITEMS

**Beef Rissoles Bulgogi**

**Finger Fish and Chips**

**Maple Glazed Bacon Chicken Bites**

**Fried Coconut Prawns with Mango Mayo**

**Mini Fisherman's Pie**

**Mini Curry Puff (Beef)**

**Wild Mushroom Vol-au-vent** 

**Mini Quiche with Oven-dried Cherry  
Tomato and Spinach** 

### DESSERT

**Miniature Cheese Tarts** 

**Strawberry Chocolate Bites** 

**Caramel Apple with Crumble** 

**Tiramisu cake** 

**Mini Fruit Tartlets** 

 Vegetarian Item



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