



King Parrot Group

Wedding
Outside
Catering



KING PARROT GROUP

景樂集團

Since 1992, King Parrot Group has been delivering exceptional dining experiences and finest culinary feast to our guests. For over 28 years, we are expertized in serving quality international cuisines and creating gastronomic delights for every special occasions and events. Our team is ready to plan your private engagement party dinner, pre-wedding cocktail party or a more intimate wedding celebration. We offer both the warmest yet modern venues and the most savory menus with our fine chefs. Contact us today to plan your most unforgettable day!

Wedding Outside Catering Menu





Buffet Party

HK\$650 per person - minimum 80 persons

Please choose 4 salads, 1 carving, 5 hot entrées, 1 vegetarian, 1 live cooking and 3 desserts from the following menu

This package includes 2 personal chefs in service

Delivery charges apply





SALAD 2KG - CHOICE OF 4

Smoke Salmon Platter

Red Onion, Capers, Lemon and Crispy Bread

Nicoise Salad

*Sesame Seared Tuna, Cucumber, Cherry Tomato,
French Bean and Potato Egg and Lemon Vinaigrette*

Beetroot Salad

Apple, Pear, Brie, Almond, Croutons and Honey Sour Cream

Fresh Tomato and Mozzarella Salad

Pesto, Almond, Arugula and Balsamic Reduction

Couscous Salad

Roast Vegetable, Tomato and Lemon Cumin Dressing

Thai Pomelo and Shrimp Salad

Mint, Lemongrass, Lime, Dry Shrimp and Coconut

Soba Noodle Salad

Salmon Caviar, Cucumber and Soy Balsamic Dressing

CARVING 12KG - CHOICE OF 1

Slow Roast Iberico Pork Rack Served with Pepper Corn Gravy

Slow Roast Angus Beef Sirloin Served with Pepper Corn Gravy

German Ham in Bread Crust

Roast NZ Lamb Leg with Rosemary Gravy

Roast German Pork Knuckle (12pcs)



HOT ENTREES 4KG - CHOICE OF 5

Thai-Style Yellow Curry Chicken

Roasted Potatoes, Baby Corn, Carrot and Garlic Bread

Braised NZ Lamb Shoulder

Red Wine, Mushroom, Sausage and Cabbage

Baked Jumbo Canadian Scallop

Parsley, Chorizo and Garlic Bread Crumbs

Garlic Parmesan Baked Halibut Fillet

Onion, Asparagus and Mashed Potatoes

Oven Baked U.S. Pork Spare Ribs

Pineapple and Barbecue Sauce

Poached Free Range Chicken

White Truffle Oil and Roasted Vegetable

Assorted German Sausage

Nurnberger, Chipolata, Frankfurter and Sauerkraut

Slow Roasted Crispy Pork Belly

Roasted Potatoes and Honey Pommery

Slow Cooked Australian Beef Cheek Ragu Lasagne

Eggplant, Cheddar Cheese, Zucchini and Mushroom

Seafood Mac and Cheese

Shrimp, Squid, Mushroom, Cheddar and Jack Cheese





LIVE COOKING STATION 8KG - CHOICE OF 1

King Prawn Seafood Paella

Vegetarian Risotto with Asparagus, Eggplant and Boletus Mushroom

Carbonara Spaghetti Parmagiana





DESSERT - CHOICE OF 3

Fresh Fruit Skewer (2kg)

Raspberry Cake Roll (80pcs)

Mango Mousse Cup (80cups)

Matcha Panna Cotta (80cups)

Homemade Assorted Cookies (240pcs)

French Cheese Platter (1kg)





Cocktail Party

HK\$250 per person - minimum 50 persons

Please choose 8 items from the following menu
(Cold, Hot and Sweet Canapés)

Approximately 8 canapés are served per person

This package includes a personal chef in service

Extra charges for additional canapés
(add HK\$30 per person for each extra item)

Delivery charges apply



COLD CANAPÉS

Mozzarella, Cherry Tomato and Avocado Salad with Basil

Octopus Galician Style Skewer *(additional \$10 per person)* 

Dried Fruit and Brie Cheese Skewer

Foie Gras Mousse and Crispy Raspberry on Toast
(additional \$10 per person)

Salmon Caviar on Blinis with Sour Cream

Black Forest Ham on Beer Sticks

Crab Meat and Asparagus Toast

Scallop Tartare on Mini Cucumber

Roast Beef Roll with Parmesan Mousse on Celeriac

Anchovy Cherry Tomato Flat Bread

Tomato with Salad Plums Jelly

Buffalo Mozzarella Panna Cotta with Yuzu Tapioca



 Vegetarian



HOT CANAPÉS

Mini Lorraine Quiche

Lobster Cheese Tart *(additional \$10 per person)*

Mini Lobster Souffle *(additional \$10 per person)*

Mini Beef and Brie Cheese Burger

Mini Impossible Burger ♥

Warm Mushroom and Cream Cheese on Toast ♥

Feta and Caramelized Onion On Toast ♥

Spanish Omelette Cube ♥

Minced Beef and Crispy Cheese in Puff Pastry

German Sausage Pastry Roll

Spinach and Cheese in Filo Pastry Cup ♥

Cauliflower Croquette

Iberico Chorizo Croquette

Crispy Egg Yolk with Anchovy

Cuttlefish Ink with Potato Foam

Crab Meat Filo Tart

Crispy Pork Skin with Honey Beans

Foie Gras, Pineapple Sandwich *(additional \$10 per person)*

Mini Pork and Chicken Satay with Peanut Sauce

Mini Crispy Prawn Cake Sweet and Sour Mayo

Mini Sugar Cane Shrimps

Sweet Corn Polenta

Sweet Corn Pudding

Thai Chicken Salad in Filo Pastry Cup

Thai Beef Salad Tacos *(additional \$10 per person)*

Spicy Grilled Pork Neck on Cucumber

Smoke Salmon with Coconut Cream on Toast

Sous Vide Egg Yolk with Carbonara Mousse

Crispy Pork Skin with Kimchi

Pan Seared Quail Leg with Pancetta

Crispy Tapioca Chips with Honey Bean and Dried Tomato



SWEET CANAPÉS

Themed Wedding Vanilla Cupcake

Mini Donut with Sprinkles

Cookies with Chocolate Chips

Raspberry Cake Roll

Assorted Macaroon

Mini Mixed Berry Fruit Tart

Churros with Chocolate Sauce

Fancy Meringue

Mango Mousse Cup

Lemon Madelines

Cream Puff

Assorted Candy

Marshmallow





Candy Corner

HK\$120 per person - minimum 50 persons

This package includes a personal chef in service (2 hours)

Please choose 8 items from the following menu

Delivery charges apply

SWEET CANAPÉS



Themed Wedding Vanilla Cupcake

Mini Donut with Sprinkles

Cookies with Chocolate Chips

Raspberry Cake Roll

Assorted Macaroon

Mini Mixed Berry Fruit Tart

Churros with Chocolate Sauce

Fancy Meringue

Mango Mousse Cup

Lemon Madelines

Cream Puff





Drink Package

FREE FLOW DRINK PACKAGE

PRICE

Non-alcoholic Package

*Fresh Orange Juice, Coke or Diet Coke,
Sparkling Water & Still Water*

\$100/hour
min. 2 hours

Alcoholic Package

*House Wine Red and White, Sparkling Wine, Beer,
Fresh Orange Juice, Coke, Sparkling Water & Still Water*

\$120/hour
min. 2 hours

DRINK PACKAGE

PRICE

Soft Drink Package

*Fresh Orange Juice, Coke or Diet Coke,
Sparkling Water & Still Water
min. 50 persons*

\$40
per person

OTHER BEVERAGES

PRICE PER BOTTLE

House Red

Errazuriz Estate Sauvignon Blanc, Chile 75cl

\$200

White

Errazuriz Estate Cabernet Sauvignon, Chile 75cl

\$200

Sparkling Wine

Sorelle Bronca Prosecco, Italy 75cl

\$250

Champagne

Barons de Rothschild Brut, France 75cl

\$500





Additional Party Menu

SPECIAL ITEMS

PRICE

Live cut Iberico Service - 36 months
Jamon Iberico de Bellota (8-9 kg)
with Melon and Crispy Bread
(A chef is included)

\$7500
(3 hours)

Raclette Cheese with Gherkins,
Pearl Onions and Potatoes

\$740/kg

Cheese Board with Grapes and Biscuits

\$780

Fresh Fruit Platter

\$600





Equipment Rental List

PACKAGES	UNIT	PRICE/ UNIT FOR RENTAL
Table top for sit down dining <i>including glassware, chinaware, cutlery and napkins</i>	set	\$60
Table top for standing buffet reception <i>including glassware, chinaware, cutlery and paper napkins</i>	set	\$35
Cocktail Plates and Forks	set	\$12
GLASSWARE		
Glasses <i>Champagne, Wine, Beer, Water</i>	pc	\$10
CHINAWARE		
Plates <i>Various sizes and shapes</i>	pc	\$10
CUTLERY		
Forks, Knives, Spoons, Coffee Spoons, Espresso Spoons	pc	\$10
LINEN		
Cotton Napkins	pc	\$10
Table Cloth - 110 cm x 70 cm	pc	\$100
Table Cloth - 220 cm x 70 cm	pc	\$200
TABLE & SKIRTING		
Round Tables (70 cm) with table cloth	pc	\$300
Bar Tables (75 cm x 75 cm) with table cloth	pc	\$350
Chairs	pc	\$20
Skirting (6 m)	pc	\$150
GENERAL		
Heating Lamp	set	\$200
Chafing Dishes	set	\$200





Delivery and Staff charges

Prices are quoted per van

Depending on each order, additional delivery fees may be required

DELIVERY	PRICE FOR COCKTAIL PARTY (50 PERSONS)	PRICE FOR BUFFET PARTY (50 PERSONS)
To Hong Kong Island	\$500	\$900
To Kowloon	\$500	\$900
To New Territories	\$500	\$900

STAFF SURCHARGES	PRICE (MIN. 4 HOURS)	OVERTIME (PER HOUR)
Chef	\$720	\$180
Server <i>(serve up to 30 persons)</i>	\$560	\$140





WEDDING PARTY CATERING TERMS AND CONDITIONS

1. All party food will be set up by the personal chef(s) included in the package.
2. For every catering order, a disposable dining set (plastic dining utensils, paper napkins & plastic tablecloths) will be provided to each guest. Extra spare quantity of disposable dining sets will be charged HKD\$5 each.
3. Delivery charges are quoted per order. Depending on the order, additional transportation fee will be charged.
4. Delivery services are available from 10am - 7pm.
5. Please place order one month ahead the delivery.
6. Advance full payment is required. (Payment method: Cash, VISA, Master or AE Credit Card)
7. All set items cannot be changed.
8. All payment is non-refundable.
9. Order will only be accepted after confirmation by King Parrot Group, and no change will be accepted after confirmation of order.
10. King Parrot Group reserves the right of final decision.

Remarks:

- *Transportation Fee for special day (e.g. 24th and 31st December, Lunar New Year, The Second Day and Third Day of Lunar New Year) is subject to the final decision of KPG.*
- *Delivery service does not cover outlying islands (Ma Wan, Discovery Bay, Lamma, Cheung Chau, Peng Chau etc.)*





KING PARROT GROUP

景樂集團

Wedding
Party

INVITING YOU TO CELEBRATE

YOUR BIG DAY WITH US



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Coast

📍 Shop C&D, G/F, 9-11 Cleveland Street, Fashion Walk, Causeway Bay
☎ 2576 8650



CAPACITY

Outdoor | 40pax

Indoor | 80pax

HOURS

Monday to Friday

12pm-12am

Saturday & Sunday

11am-12am

MINIMUM SPEND

Monday to Friday

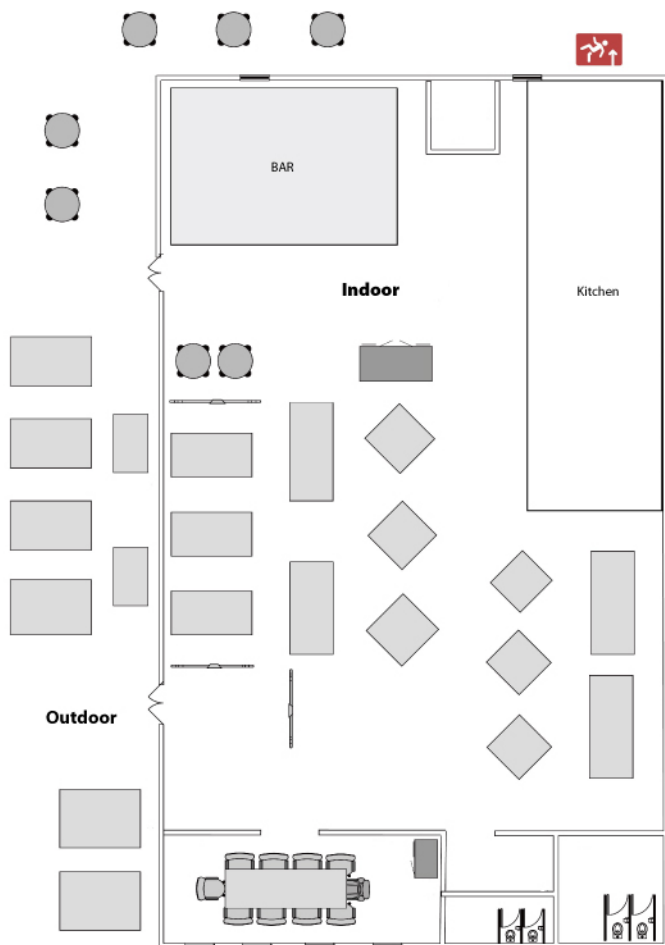
Lunch HK\$15,000 plus 10%

Dinner HK\$50,000 plus 10%

Saturday & Sunday

Lunch HK\$20,000 plus 10%

Dinner HK\$70,000 plus 10%





Set Lunch Menu

APPETIZER

Nicoise Salad with Sesame Seared Tuna



SOUP

New England Clams Chowder



MAIN COURSE (SELECT ONE)

Grilled Wagyu Beef Flat Iron Steak (10oz)
*Crispy Cauliflower, Lyonnaise Potatoes and
Chimichurri Sauce*

Grilled Whole Turbot Fish
Fennel, Tarragon, Lemon and Beurre Blanc Sauce



DESSERT

Hojicha Mousse Cake with
Rock Salt Cream Cheese Foam

HK\$300 plus 10% per person



Set Dinner Menu

1ST COURSE

Seafood Ceviche Pomelo
Sweet Shrimps and Hokkaido Scallop



2ND COURSE

Creamy Seafood Chowder
Mussels ,Fish, Clams and Croutons



3RD COURSE

Seared Salmon Wrap
Serrano Ham, Mushroom and Fennel Pea Puree



4TH COURSE (SELECT ONE)

Roast Free Range Chicken
Miso Daikon, Broccolini and Bearnaise Sauce

Grilled U.S. Beef Tenderloin and Oyster
(add HK\$80 per person)



5TH COURSE

Fresh Strawberry Napoleon
Mochi Sweets and Raspberry

HK\$560 plus 10% per person

Buffet Menu



SEAFOOD ON ICE

- Snow Crab Leg
- New Zealand Black Mussels
- New Zealand Fresh Clams
- Steamed Shrimp
- Fresh Sashimi Station
Norway Salmon, Hokkaido Hamachi, Amaebi Spot Prawn

SALAD

- Fresh Salad Station
Romaine Lettuce, Butter Lettuce, Arugula, Radicchio, Frisée, Kale
Condiment: Croutons, Cherry Tomato, Cucumber, Sweetcorn, Crispy Bacon, Anchovies
Dressing: Balsamic Vinaigrette, French Dressing, Thousand Island dressing, House Made Caesar Dressing
- Roast Sweet Potato
Goat Cheese, Arugula and Maple Vinaigrette
- Watermelon Salad
Feta Cheese, Red Onion, Cucumber and Mint Vinaigrette
- Roast Cauliflower Salad
Quinoa, Apricots, Cucumber, Parmesan and Greek Yogurt Dressing
- Cherry Tomato Bocconcini Salad
Fresh Basil, Cucumber, Olive Oil and Balsamic Reduction
- Grape and Kale Salad
Walnuts, Feta Cheese and Lemon Vinaigrette
- Beetroot Salad
Apple, Pear, Brie, Almond, Croutons and Honey Sour Cream



HOT CANAPÉS

- Mini Lorraine Quiche
- Lobster Cheese Tart *(additional HK\$10 per person)*
- Mini Lobster Souffle *(additional HK\$10 per person)*
- Mini Beef and Brie Cheese Burger
- Mini Impossible Burger ♥
- Warm Mushroom and Cream Cheese on Toast ♥
- Feta and Caramelized Onion on Toast ♥
- Spanish Omelette Cube ♥
- Minced Beef and Crispy Cheese in Puff Pastry
- German Sausage Pastry Roll
- Spinach and Cheese in Filo Pastry Cup ♥
- Cauliflower Croquette
- Iberico Chorizo Croquette
- Crispy Egg Yolk with Anchovy
- Cuttlefish Ink with Potato Foam
- Crab Meat Filo Tart
- Crispy Pork Skin with Honey Beans
- Foie Gras , Pineapple Sandwich *(additional HK\$10 per person)*
- Mini Pork and Chicken Satay with Peanut Sauce
- Mini Crispy Prawn Cake Sweet and Sour Mayo
- Mini Sugar Cane Shrimps
- Sweet Corn Polenta
- Sweet Corn Pudding
- Thai Chicken Salad in Filo Pastry Cup
- Thai Beef Salad Tacos *(additional HK\$10 per person)*
- Spicy Grilled Pork Neck on Cucumber
- Smoke Salmon with Coconut Cream on Toast
- Sous Vide Egg Yolk with Carbonara Mousse
- Crispy Pork Skin with Kimchi
- Pan Seared Quail Leg with Pancetta
- Crispy Tapioca Chips with Honey Bean and Dried Tomato

SWEET CANAPÉS

- | | |
|--------------------------------|------------------|
| Themed Wedding Vanilla Cupcake | Fancy Meringue |
| Mini Donut with Sprinkles | Mango Mousse Cup |
| Cookies with Chocolate Chips | Lemon Madelines |
| Raspberry Cake Roll | Cream Puff |
| Assorted Macaroon | Assorted Candy |
| Mini Mixed Berry Fruit Tart | Marshmallow |
| Churros with Chocolate Sauce | |



Canapés Menu

HK\$250 plus 10% per person

Please choose 8 items from the following menu
(Cold, Hot and Sweet Canapés)

Approximately 8 canapés are served per person

Extra charges for additional canapés
(add HK\$30 per person per item)

COLD CANAPÉS

Mozzarella, Cherry Tomato and Avocado Salad with Basil 🍷

Octopus Galician Style Skewer
(additional \$10 per person)

Dried Fruit and Brie Cheese Skewer

Foie Gras Mousse and Crispy Raspberry on Toast
(additional \$10 per person)

Salmon Caviar on Blinis with Sour Cream

Black Forest Ham on Beer Sticks

Crab Meat and Asparagus Toast

Scallop Tartare on Mini Cucumber

Roast Beef Roll with Parmesan Mousse on Celeriac

Anchovy Cherry Tomato Flat Bread

Tomato with Salad Plums Jelly

Buffalo Mozzarella Panna Cotta with Yuzu Tapioca





Drink Packages

Prices are quoted per person

All prices are subject to 10% service charge

FREE FLOW NON-ALCOHOLIC PACKAGE

Free flow of Soft Drinks, Fresh Juices, Coffee & Tea

HK\$120 / 2 hours | HK\$50 for each extra hour



FREE FLOW STANDARD ALCOHOLIC PACKAGE

Free flow of House Red & White Wines, Beer, Soft Drinks and Fresh Juices

Red Wine - Shiraz, Red Bridge, South Australia

White Wine - Chardonnay, Red Bridge, South Australia

HK\$250 / 2 hours | HK\$100 for each extra hour

** additional HK\$80 per guest for House Spirits*



FREE FLOW PREMIUM ALCOHOLIC PACKAGE

Free flow of Red & White Wines, Sparkling Wine,
House Spirits, Beer, Soft Drinks and Fresh Juices

*Red Wine - Chateau Livisan or Thierry & Pascale Matrot,
Bourgogne Pinot Noir*

*White Wine - Domaine Guy Amiot Bourgogne Blanc or
Mount Riley Sauvignon Blanc*

Sparkling Wine - Loredan Gasparini Prosecco Brut Superiore N.V.

HK\$420 / 2 hours | HK\$200 for each extra hour





KING PARROT GROUP

景樂集團

Wedding Party

INVITING YOU TO CELEBRATE
YOUR BIG DAY WITH US





KING PARROT GROUP

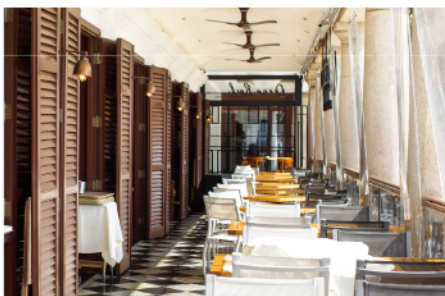
景樂集團

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嵐·石
**Ocean
Rock**
SEAFOOD & TAPAS
海鮮 & 牛扒餐廳



Ocean Rock

📍 Shop 102, 1/F, Murray House, Stanley

☎ 2899 0858



CAPACITY

Outdoor | 80pax

Indoor | 50pax

HOURS

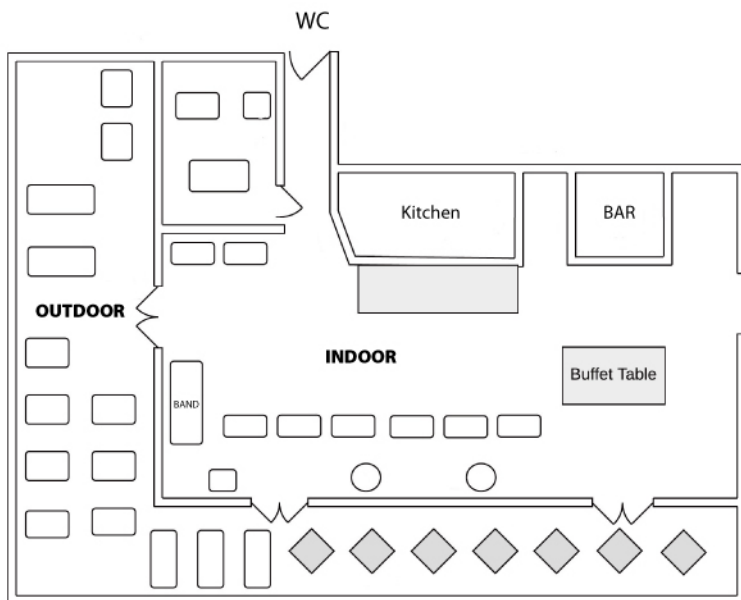
Sunday to Thursday
11:30am-11:30pm

Friday & Saturday
11:30am-12am

MINIMUM SPEND

Monday to Friday:
Lunch HK\$30,000 plus 10%
Dinner HK\$50,000 plus 10%

Saturday & Sunday:
Lunch HK\$80,000 plus 10%
Dinner HK\$80,000 plus 10%





Set Lunch Menu

APPETIZER

Salad Nicoise

*Sesame Bluefin Tuna, Sardines, French Bean, New Potato,
Red Onion, Boiled Egg*



SOUP

French Bouillabaisse

Sea Prawn, Sea Bass, Cuttlefish, Fresh Tomato, Chives



MAIN COURSE (SELECT ONE)

U.S. Choice Beef Sirloin

*Sautéed Seasonal Vegetable, Truffle Mashed Potatoes,
Horseradish Port Wine Sauce*

Traditional Seafood Paella

Tiger King Prawn, Mussels, Clams, Chorizo



DESSERT

French Crème Brûlée

Pistachio Flavor, Fresh Orange, Raspberry

HK\$350 plus 10% per person



Set Dinner Menu

1ST COURSE

Hokkaido Scallop, Alaskan King Crab Meat, Pomelo Salad
Quinoa, Pine Seed, Feta Cheese, Tamarind Sauce



2ND COURSE

Oyster Chowder, Lobster Tail
Grilled Lobster Tail 1/2 pc Skewer, Onion, Spelt Rice



3RD COURSE

Pan Seared Grouper Risotto
*Grilled Asparagus, Beet Root Puree,
Pineapple & Mango Salsa*



4TH COURSE (SELECT ONE)

Roasted Australia M6 Sirloin
*Sauteed Seasonal Vegetable, Truffle Mashed Potatoes,
Horseradish Port Wine Sauce*

Roasted French Yellow Chicken



5TH COURSE

Melting Warm Cheese Pudding
*Movenpick Vanilla Ice Cream, Fresh Berries,
Caramel Nougat, Pistachio*

HK\$750 plus 10% per person

Buffet Menu



SEAFOOD ON ICE

South American Cooked Shrimp | Canada Blue Mussels | Canada Sea Whelks

CHARCUTERIE PLATTER

Spanish Iberico Chorizo | Spanish Serrano Ham
German Smoked Black Forest Ham | Norway Smoked Salmon

SALAD

Fresh Salad Bar

Romaine Lettuce, Butter Lettuce, Arugula, Baby Spinach, Radicchio, Frisee

*Condiment : Herb Croutons, Cherry Tomato, Peanut, Cashew Nut,
Crispy Bacon, White Anchovies*

*Dressing : Balsamic Vinaigrette, French Dressing, Thousand Island Dressing,
House Made Caesar Dressing*

Greek Salad

Cucumber, Cherry Tomato, Red Bell Pepper, Red Onion, Feta Cheese, Fresh Lemon, Ex. Olive Oil

Pumpkin Salad

Roasted Pumpkin, Quinoa, Fresh Chive, Eggplant, Sour Cream

Tomato & Buffalo Mozzarella Salad

Italian Buffalo Mozzarella, Fresh Tomato, Fresh Basil, Arugula, Pesto, Balsamic Vinaigrette

Nicoise Salad

Sesame Bluefin Tuna, Spain Sardines, French Bean, New Potato, Red Onion, Boiled Egg

Pasta Salad

Fregola Pasta, Carrot, Celery, Green Bean, Apple Vinaigrette

Beet Root Salad

Beet, Orange, Grapefruit, Broad Bean, Spain Manchego Cheese, Greek Yogurt Dressing



MAIN COURSE, TAPAS

Crab & Prawn Cake

Crab Meat, Prawn, Fresh Dill, Guacamole Cucumber Salsa

Spinach and Mozzarella in Filo Pastry

Spinach, Mozzarella, Cream, Onion, Sweet Paprika

Roast French Chicken

French Yellow Chicken, Wild Mushroom, Fresh Garlic, Fresh Rosemary, Butter

Crispy Roasted Sucking Pig (Our Signature Dish)

Sucking Pig, Grilled Pineapple, Crisp Shoestring Potato, Balsamic Port Wine Sauce

Lo Yu in Salt Crust

Whole Seabass, Fresh Lemon, Fresh Thyme, Olive Oil, Garlic

Slow Braised Beef

U.S. Beef, Pearl Onion, Shallot, Red Wine, Port Wine

Oven Roast Vegetables

Beet Root, Carrot, Celery Root, Cauliflower, Sun Dried Tomato, Olive Oil, Fresh Thyme

Scalloped Potato Gratin

U.S. Potato, Cream, Nutmeg, Aged Parmesan Cheese

Original Flammekueche

Sour Cream, Chorizo, Bacon, Aged Parmesan Cheese, Red Onion

SOUP

Wild Mushroom Cream Soup

Wild Mushroom, Dried Capes (Porcini), Cream, Chicken Stock

LIVE STATION

Roasted U.S. Choice Rib Eye

Port Wine Sauce, Black Pepper Sauce, Dijon Mustard, Honey Mustard

Traditional Seafood Paella

Sea Prawn, Mussels, Clams, Snapper, Scallop

Fresh Steamed U.S. Clams

White Wine, Onion, Butter, Tomato, Fresh Parsley

DESSERTS

Seasonal Fresh Fruit Platter

Mocha Crème Brulee

Baked Cheese Cake with Fresh Berries

Green Tea Tiramisu Cup

Black Forest Roll

Movenpick Ice Cream

HK \$750 plus 10% per person



Canapés Menu

HK\$250 plus 10% per person

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(add HK\$30 per person per item)

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Mozzarella, Cherry Tomato and Avocado Salad with Basil 

Octopus Galician Style Skewer *(additional HK\$10 per person)*

Dried Fruit and Brie Cheese Skewer

Foie Gras Mousse and Crispy Raspberry on Toast
(additional HK\$10 per person)

Salmon Caviar on Blinis with Sour Cream

Black Forest Ham on Beer Sticks

Crab Meat and Asparagus Toast

Scallop Tartare on Mini Cucumber

Roast Beef Roll with Parmesan Mousse on Celeriac

Anchovy Cherry Tomato Flat Bread

Tomato with Salad Plums Jelly

Buffalo Mozzarella Panna Cotta with Yuzu Tapioca





HOT CANAPÉS

- Mini Lorraine Quiche
- Lobster Cheese Tart *(additional HK\$10 per person)*
- Mini Lobster Souffle *(additional HK\$10 per person)*
- Mini Beef and Brie Cheese Burger
- Mini Impossible Burger ♡
- Warm Mushroom and Cream Cheese on Toast ♡
- Feta and Caramelized Onion on Toast ♡
- Spanish Omelette Cube ♡
- Minced Beef and Crispy Cheese in Puff Pastry
- German Sausage Pastry Roll
- Spinach and Cheese in Filo Pastry Cup ♡
- Cauliflower Croquette
- Iberico Chorizo Croquette
- Crispy Egg Yolk with Anchovy
- Cuttlefish Ink with Potato Foam
- Crab Meat Filo Tart
- Crispy Pork Skin with Honey Beans
- Foie Gras, Pineapple Sandwich *(additional HK\$10 per person)*
- Mini Pork and Chicken Satay with Peanut Sauce
- Mini Crispy Prawn Cake Sweet and Sour Mayo
- Mini Sugar Cane Shrimps
- Sweet Corn Polenta
- Sweet Corn Pudding
- Thai Chicken Salad in Filo Pastry Cup
- Thai Beef Salad Tacos *(additional HK\$10 per person)*
- Spicy Grilled Pork Neck on Cucumber
- Smoked Salmon with Coconut Cream on Toast
- Sous Vide Egg Yolk with Carbonara Mousse
- Crispy Pork Skin with Kimchi
- Pan Seared Quail Leg with Pancetta
- Crispy Tapioca Chips with Honey Bean and Dried Tomato

SWEET CANAPÉS

- | | |
|--------------------------------|------------------|
| Themed Wedding Vanilla Cupcake | Fancy Meringue |
| Mini Donut with Sprinkles | Mango Mousse Cup |
| Cookies with Chocolate Chips | Lemon Madelines |
| Raspberry Cake Roll | Cream Puff |
| Assorted Macaroon | Assorted Candy |
| Mini Mixed Berry Fruit Tart | Marshmallow |
| Churros with Chocolate Sauce | |

♡ Vegetarian



Drink Packages

Prices are quoted per person
All prices are subject to 10% service charge

FREE FLOW NON-ALCOHOLIC PACKAGE

Free Flow of Soft Drinks, Fresh Juices, Coffee & Tea

HK\$120 / 2 hours | HK\$50 for each extra hour



FREE FLOW STANDARD ALCOHOLIC PACKAGE

Free Flow of House Red & White Wines, Beer, Soft Drinks and Fresh Juices

Red Wine - Shiraz, Red Bridge, South Australia
White Wine - Chardonnay, Red Bridge, South Australia

HK\$250 / 2 hours | HK\$100 for each extra hour

* additional HK\$80 per guest for House Spirits

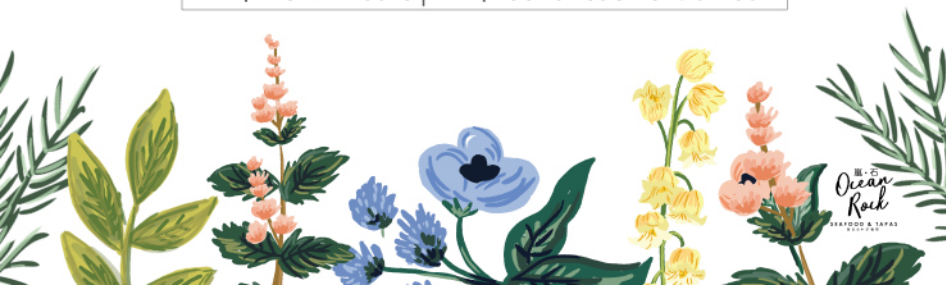


FREE FLOW PREMIUM ALCOHOLIC PACKAGE

Free flow of Red & White Wines, Sparkling Wine,
House Spirits, Beer, Soft Drinks and Fresh Juices

*Red Wine - Chateau Liviersan or Thierry & Pascale Matrot,
Bourgogne Pinot Noir*
*White Wine - Domaine Guy Amiot Bourgogne Blanc or
Mount Riley Sauvignon Blanc*
Sparkling Wine - Loredan Gasparini Prosecco Brut Superiore N.V.

HK\$420 / 2 hours | HK\$200 for each extra hour







KING PARROT GROUP

景樂集團

Wedding
Party

INVITING YOU TO CELEBRATE

YOUR BIG DAY WITH US



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Since 1992, King Parrot Group has been delivering exceptional dining experiences and finest culinary feast to our guests. For over 28 years, we are expertized in serving quality international cuisines and creating gastronomic delights for every special occasions and events. Our team is ready to plan your private engagement party dinner, pre-wedding cocktail party or a more intimate wedding celebration. We offer both the warmest yet modern venues and the most savory menus with our fine chefs. Contact us today to plan your most unforgettable day!



Prost

📍 Shop 302, L3, Mira Place 1, Tsim Sha Tsui

☎ 2473 0168



CAPACITY

Outdoor | 100pax

Indoor | 120pax

HOURS

Sunday to Thursday

12pm-1am

Friday & Sunday

12pm-2am

MINIMUM SPEND

Monday to Friday

Lunch HK\$20,000 plus 10%

Saturday & Sunday

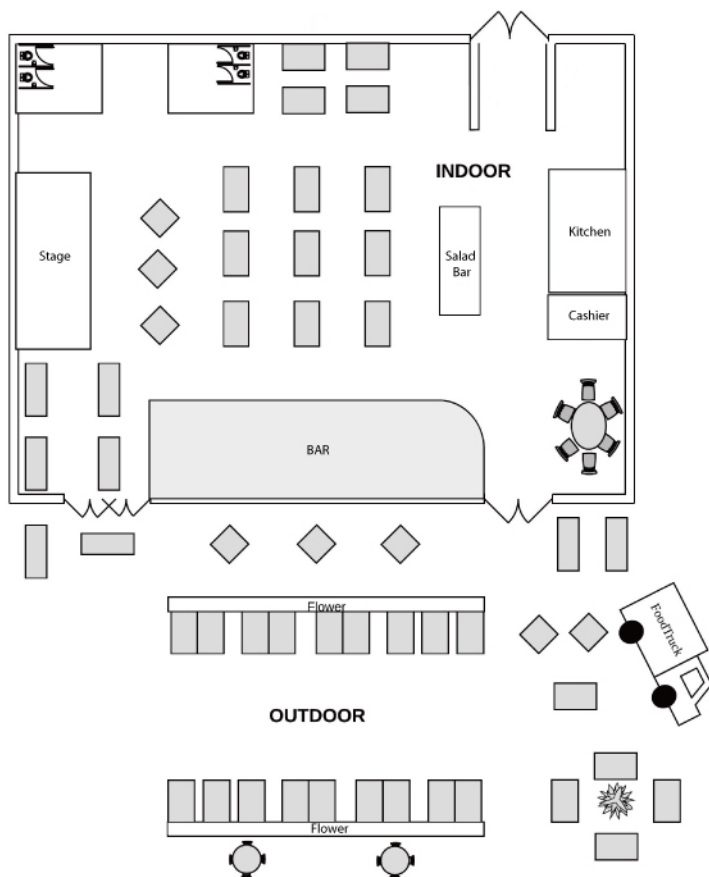
Lunch HK\$28,000 plus 10%

Sunday to Thursday

Dinner HK\$70,000 plus 10%

Friday & Saturday

Dinner HK\$85,000 plus 10%





Set Lunch Menu

APPETIZER

Crab Meat & Smoked Salmon Cake
Tobiko Fish Roe, Grilled Asparagus, Sour Cream



SOUP

Clam Chowder
South Sea Clam Meat, Cream, Sweet Pepper, Finely Chives



MAIN COURSE (SELECT ONE)

Pan Fried Pacific Ocean King Prawn &
New Zealand Ling Fish Fillet

Grilled U.S. Beef Angus Sirloin (Prime)
Roast New Potatoes, Broccolini, Himalayan Rock Salt, Cabernet jus

Canada Savoury Choice Pork Loin Bone-in
(add HK\$30 per person)



DESSERT

Chestnut Tiramisu
with Almond Crisp and Lady Finger

HK\$320 plus 10% per person



Set Dinner Menu

1ST COURSE

Hokkaido Scallop & Dill Marinated Salmon
Orange, Salmon Roe, Radishes, Extra Virgin Olive Oil



2ND COURSE

Lobster Bisque
Lobster Meat, Heavy Cream, Finely Chives



3RD COURSE

Pan Fried Pacific Ocean King Prawn &
Atlantic Ocean Sea Bass Fillet
*Australian Live Blue Mussel, Spinach Risotto,
Grilled Asparagus, Butter Sauce*



4TH COURSE (SELECT ONE)

Grilled U.S. Beef Natural Black Angus Rib Eye (Prime)
*French Potato Au Grain, French Bean,
Himalayan Rock Salt, Cabernet jus*

Spanish Iberico Bellota Pork Loin Bone-in



5TH COURSE

Strawberry Ice Parfait with Pistachio Caramel
*Pistachio and Crunchy, Served
with Mango Sauce & Mixed Berries*

HK\$500 plus 10% per person

Buffet Menu



CHARCUTERIE

Iberian Serrano Ham Mattarella, Boneless, Trimmed, Pressed 8-10 Months
Iberian Chorizo De Cerdo Extra
Italian Parma Ham Boneless Mattarella
Italian Premium Mattarella Half
Beef Pastrami Sliced

SEAFOOD ON ICE

Salmon Platter <i>Dill Marinated Norway Salmon</i>	Canada Jade Whelk <i>House Made Cocktail Sauce</i>
Poached Thailand Shrimp	New Zealand Shell Mussels

SALAD

Mixed French Lettuce, Romaine Lettuce, Rocket Lettuce
House Made Germany Red Wine Vinegar, French Dressing, Thousand Island Dressing

Grilled Ratatouille Salad
Zucchini, Yellow Squash, Red Peppers, Red Onions, Ex Olive Oil

Fregola Pasta Salad
Raised Egg, Cherry Tomatoes, Green Beans, Red Onion, Olive Oil

Waldorf Salad
Apple, Grape, Walnut, Mayonnaise, Sour Cream

Potato Salad
Pickles, Germany Vinegar, Onions

Beet Root Salad
Red Onion, Raw Almonds, Red Wine Vinegar, Sugar, Olive Oil

SOUP

Cream of Morel Mushroom
French Cêpes, Truffle Oil



CARVING

Roast U.S. Beef Striploin(Choice) with Shallot Confit Red Wine Sauce

Roast U.S. Beef Striploin(Prime) with Shallot Confit Red Wine Sauce
(add HK\$60 per person)

SPECIAL

Whole Crispy Roast German Pork Knuckle

Assorted German Sausage
Nurnberger, Kaseknacker, Rostbratwurst

Denette German Pizza
Bacon, Red Onion, Parmesan Cheese, Sour Cream

MAIN COURSE

Braised Ox Tail
Peal Onion, Mushrooms

Germany Chicken Curry
*Eggplant, Okra, Cherries and Egg Roast Seabass
Garlic Butter Sauce*

New Orleans Seafood Jambalaya
Shrimp, Fish Fillet, Squid, Mussels

Sautéed Fresh Vegetables
Onion, Garlic, Bacon

Pumpkin Lasagna
Eggplant, Spinach, White Mushroom, Parmesan Cheese, Marinara

Roast Butter and Marjoram New Potatoes

DESSERT

Caramel Walnut Tart
Fresh, Cream, Blueberries

Almond Cinnamon Roll
Fondant, Pistachio

Chestnut Puff
Chocolate Coating, Fresh Fruit

Germen Cheese Cake

Melted Chocolate Pudding

Mango Yoghurt Mousse Cups

Fresh Fruit Platter

HK\$650 plus 10%per person



Canapés Menu

HK\$250 plus 10% per person

Please choose 8 items from the following menu
(Cold, Hot and Sweet Canapés)

Approximately 8 canapés are served per person

Extra charges for additional canapés
(add HK\$30 per person per item)

COLD CANAPÉS

Mozzarella, Cherry Tomato and Avocado Salad with Basil 🍷

Octopus Galician Style Skewer
(additional \$10 per person)

Dried Fruit and Brie Cheese Skewer

Foie Gras Mousse and Crispy Raspberry on Toast
(additional \$10 per person)

Salmon Caviar on Blinis with Sour Cream

Black Forest Ham on Beer Sticks

Crab Meat and Asparagus Toast

Scallop Tartare on Mini Cucumber

Roast Beef Roll with Parmesan Mousse on Celeriac

Anchovy Cherry Tomato Flat Bread

Tomato with Salad Plums Jelly

Buffalo Mozzarella Panna Cotta with Yuzu Tapioca





HOT CANAPÉS

- Mini Lorraine Quiche
- Lobster Cheese Tart *(additional HK\$10 per person)*
- Mini Lobster Souffle *(additional HK\$10 per person)*
- Mini Beef and Brie Cheese Burger
- Mini Impossible Burger ♡
- Warm Mushroom and Cream Cheese on Toast ♡
- Feta and Caramelized Onion on Toast ♡
- Spanish Omelette Cube ♡
- Minced Beef and Crispy Cheese in Puff Pastry
- German Sausage Pastry Roll
- Spinach and Cheese in Filo Pastry Cup ♡
- Cauliflower Croquette
- Iberico Chorizo Croquette
- Crispy Egg Yolk with Anchovy
- Cuttlefish Ink with Potato Foam
- Crab Meat Filo Tart
- Crispy Pork Skin with Honey Beans
- Foie Gras , Pineapple Sandwich *(additional HK\$10 per person)*
- Mini Pork and Chicken Satay with Peanut Sauce
- Mini Crispy Prawn Cake Sweet and Sour Mayo
- Mini Sugar Cane Shrimps
- Sweet Corn Polenta
- Sweet Corn Pudding
- Thai Chicken Salad in Filo Pastry Cup
- Thai Beef Salad Tacos *(additional HK\$10 per person)*
- Spicy Grilled Pork Neck on Cucumber
- Smoke Salmon with Coconut Cream on Toast
- Sous Vide Egg Yolk with Carbonara Mousse
- Crispy Pork Skin with Kimchi
- Pan Seared Quail Leg with Pancetta
- Crispy Tapioca Chips with Honey Bean and Dried Tomato

SWEET CANAPÉS

- | | |
|--------------------------------|------------------|
| Themed Wedding Vanilla Cupcake | Fancy Meringue |
| Mini Donut with Sprinkles | Mango Mousse Cup |
| Cookies with Chocolate Chips | Lemon Madelines |
| Raspberry Cake Roll | Cream Puff |
| Assorted Macaroon | Assorted Candy |
| Mini Mixed Berry Fruit Tart | Marshmallow |
| Churros with Chocolate Sauce | |



Drink Packages

Prices are quoted per person

All prices are subject to 10% service charge

FREE FLOW NON-ALCOHOLIC PACKAGE

Free flow of Soft Drinks, Fresh Juices, Coffee & Tea

HK\$120 / 2 hours | HK\$50 for each extra hour



FREE FLOW STANDARD ALCOHOLIC PACKAGE

Free flow of House Red & White Wines, Beer, Soft Drinks and Fresh Juices

Red Wine - Shiraz, Red Bridge, South Australia

White Wine - Chardonnay, Red Bridge, South Australia

HK\$250 / 2 hours | HK\$100 for each extra hour

** additional HK\$80 per guest for House Spirits*



FREE FLOW PREMIUM ALCOHOLIC PACKAGE

Free flow of Red & White Wines, Sparkling Wine, House Spirits, Beer, Soft Drinks and Fresh Juices

*Red Wine - Chateau Liversan or Thierry & Pascale Matrot,
Bourgogne Pinot Noir*

*White Wine - Domaine Guy Amiot Bourgogne Blanc or
Mount Riley Sauvignon Blanc*

Sparkling Wine - Loredan Gasparini Prosecco Brut Superione N.V.

HK\$420 / 2 hours | HK\$200 for each extra hour





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Tong's

📍 1 Tong Yan San Tsuen Road, Ping Shan, Yuen Long

☎ 3521 0144



CAPACITY

Outdoor | 30pax

Indoor | 200pax

HOURS

Monday to Thursday
12pm-12am

Friday
12pm-1am

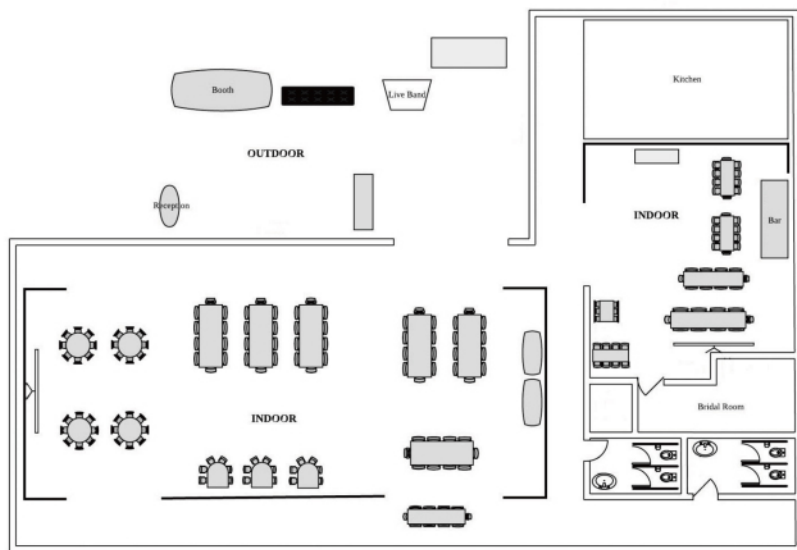
Saturday
11am-1am

Sunday
11am-12am

MINIMUM SPEND

Monday to Friday:
Lunch HK\$50,000 plus 10%
Dinner HK\$80,000 plus 10%

Saturday & Sunday:
Lunch HK\$80,000 plus 10%
Dinner HK\$100,000 plus 10%





Set Lunch Menu

APPETIZER

Shellfish Ceviche

*Canadian Sea Whelk, Hokkaido Scallops,
New Zealand Blue Mussel, Chili, Citrus Juice*



SOUP

Organic Tomato Soup

Roma Tomato, Cherry Tomato, Basil Oil, Croutons, Cream



MAIN COURSE (SELECT ONE)

Pan-seared Atlantic Aegean Sea Bream Fillet

Roast Cauliflower, Pumpkin Seed, Ponzu Butter

Orange Barbeque German Pork Loin Ribs

French Fries, Jalapeno



DESSERT

Crème Brulee

HK\$350 plus 10% per person



Set Dinner Menu

1ST COURSE

Hokkaido Scallop Tartare
*Smoked Scotland Salmon, Mache Lettuce,
Oyster Jelly, Artichoke Puree*



2ND COURSE

Creamy Lobster Bisque
Lobster Meat, Brandy, Fresh Cream



3RD COURSE

Pan-seared Atlantic Red Mullet Fillet
Saffron, Quinoa, Curry Oil, White Lemon Puree



4TH COURSE (SELECT ONE)

Charcoal Grilled U.S. Cabernet Braised Short Ribs
Crunchy Polenta, Seasonal Vegetable, Café de Paris Butter

Roasted French Spring Chicken
Honey, Pommery, Chicken Jus



5TH COURSE

Red Bean Mousse Cake
Coconut Parfait, Hazelnut, Honey Comb

HK\$780 plus 10% per person

Buffet Menu



SEAFOOD ON ICE

Hokkaido Scallop | Fresh Sea Prawn | New Zealand Blue Mussels
(add HK\$80 per person for Snow Crab Leg or Canadian Lobster Tail)

CHARCUTERIE PLATTER

Parma Ham, Salami, Chorizo | Smoked Salmon

CHEESE PLATTER

Camembert, Brie Ermitage, Gruyere, Parmesan

SALAD

International Mesclun Salad

Red Chicory, Butter Lettuce, Frisee, Radiaccio, Romaine and Lola Rosa.

Organic Vegetables

Arugula, Carrot, Cucumber, Cherry Tomato, Radish and Celery

Roma Tomato Salad

Mozzarella Cheese, Fresh Basil, Balsamico Pearl

Organic Potatoes Salad

Iberico Ham, Crispy Quinoa, Black Raisin

Japanese Octopus Salad

Green Apple, Fuji Apple, Dragon-fruit, Strawberry, Mango

Thai Seafood Salad

Pomelo, Cherry Tomato, Lime Dressing, Cashew Nut

AHI Tuna Fish Salad

White & Black Sesame, Honey Bean, Fennel, Sesame Dressing

Black Truffle Egg Salad with Sea Prawn

Baby Corn, Ratche, Cucumber, Mango, Black Truffle Paste



SOUP

Cream of Forest Mushroom
Laugen Chips, Parmesan Cheese

Bread Basket
Soft Bread, Focaccia

HOT MAIN

Roast Whole Suckling Pig
Hoisin Sauce, Golden Pineapple Salsa

Grilled Aegean Sea Bream Fillet
Pesto, Pomegranate, Garlic Chips

Poached Free Range Chicken
Scallions Oil, Thai Chilli Sauce

Baked Japanese Half Shell Scallop
Truffle Paste, Cream, Cheddar Cheese

Seasonal Vegetables with Almond Butter

PASTA & RICE

Classic Carbonara
Penne, Onion, Pancetta, Parmesan

Tong's Road House Fried Rice
Char Siu, Zucchini, Green Onion, Mango

PIZZA

Rustic Margherita
Tomato, Mozzarella, Oregano

CARVING

Top Choice Roast Rib Eye of Beef
Beef Jus, Béarnaise Sauce, Pommery Sauce, Black Sauce

Roast Lamb Rack *(add HK\$30 per person)*

DESSERT

Apple Crumble

Crème Brulee

Panna Cotta

White & Black Chocolate Fountain with Marshmallow

Ice Cream Station

Seasonal Fresh Fruit Platter

Freshly Brewed Coffee or Tea

RICH YOUR BUFFET SELECTION:

Tempura Counter(*Shrimp, Yam, Eggplant, Okra*) add HK\$30 each person

Fresh Oyster add HK\$42 each piece

Charcoal Grill Action Trolley add HK\$100 each person

Grill Canadian Lobster Tail add HK\$120 each piece

Weekday HK\$550 plus 10% per person
Weekend & Holiday HK\$650 plus 10% per person





Canapés Menu

HK\$250 plus 10% per person

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(Cold, Hot and Sweet Canapés).

Approximately 8 canapés are served per person.

Extra charges for additional canapés
(add HK\$30 per person per item)

COLD CANAPÉS

Mozzarella, Cherry Tomato and Avocado Salad with Basil 

Octopus Galician Style Skewer *(additional HK\$10 per person)*

Dried Fruit and Brie Cheese Skewer

Foie Gras Mousse and Crispy Raspberry on Toast
(additional HK\$10 per person)

Salmon Caviar on Blinis with Sour Cream

Black Forest Ham on Beer Sticks

Crab Meat and Asparagus Toast

Scallop Tartare on Mini Cucumber

Roast Beef Roll with Parmesan Mousse on Celeriac

Anchovy Cherry Tomato Flat Bread

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Buffalo Mozzarella Panna Cotta with Yuzu Tapioca





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- Mini Lorraine Quiche
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- | | |
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| Mini Donut with Sprinkles | Mango Mousse Cup |
| Cookies with Chocolate Chips | Lemon Madelines |
| Raspberry Cake Roll | Cream Puff |
| Assorted Macaroon | Assorted Candy |
| Mini Mixed Berry Fruit Tart | Marshmallow |
| Churros with Chocolate Sauce | |



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Sparkling Wine - Loredan Gasparini Prosecco Brut Superiore N.V.

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