

## Frequently Asked Questions – Food and Beverage

### FOOD AND BEVERAGE

**Q: Is Chinese banquet available at The Verandah or The Marquee?**

A: We mainly serve Western cuisine or East meets West cuisine. The Verandah serve either set, semi buffet or buffet menu; The Marquee serve buffet menu only. Sample menus are available at our website or please contact our Event Sales Office for more information.

**Q: Does the menu include any drinks?**

A: The menu includes a cup of coffee or tea. For further drinks, please select one of our beverage packages.

**Q: What does the beverage package include?**

A: Our beverage packages include unlimited supplies of one selected house white wine, one selected house red wine, beer, fresh orange juice and soft drinks. Please note that drinks are served according to the beverage package duration selected in terms of consecutive hours. Open Bar packages are also available. Please contact our Event Sales Office for more information.

**Q: Is mineral water include in the beverage package?**

A: Mineral water is not included in the beverage package. Additional charge will be applied if you would like to serve mineral water for your event, including table water for all guests. Please contact our Event Sales Office for more information.

**Q: Can we bring our own food and drinks?**

A: Please note that self-brought food and drinks are not allowed. All food and beverage items must be ordered from The Repulse Bay. In addition, food and beverage items prepared by The Repulse Bay Restaurants must be consumed on the premises during the event. Take away of food after an event is not allowed due to food safety and hygiene reasons.

**Q: Can we bring our own wine, Champagne, sprits or hard liquor?**

A: A corkage fee for self-brought wine, Champagne, sprits or hard liquor will be applied at HK\$350 plus 10% service charge per 75cl (750ml) bottle.

## CREW MEAL

**Q: Do you have a crew meal menu for photographers, band and make-up artist(s)?**

A: Yes, crew meal menu is available. Please contact our Event Sales Office for more information.

**Q: What is the deadline, if any, for orders of the crew meal?**

A: Please order the crew meal at least 3 working days before the event.

**Q: Where will the crew be eating their meal?**

A: For events at The Verandah, crew meals will be served in the Bamboo Bar or The Reading Room. For events at The Marquee, crew meals will be served at Seaview Terrace. Depending on the actual set up and availability.

## SERVING TIME

**Q: What is the earliest or latest time possible we can start the lunch?**

A: Please be informed that the earliest start time for lunch is 12:00 noon, guests may be seated at 11:45 am. The latest start time for lunch is 1:00pm, to be finished by 2:45pm.

**Q: What is the earliest or latest time possible we can start the dinner?**

A: Please be informed that the earliest start time for the dinner is 7:00pm, guests may be seated at 6:45pm. The latest start time for the dinner is 8:30pm, to be finished by 11:00pm at The Verandah and by 10:00pm at The Marquee.

**Q: How long will the menu be served?**

A: For set menu, the serving time varies according to the number of courses:

4 courses menu: Around 2 hours

5 courses menu: Around 2 hours 30 minutes

6 courses menu: Around 3 hours

For buffet menu: Will be served for a maximum of 3 hours or until the latest finish time as mentioned above.

## WEDDING CAKE

**Q: Are there different wedding cake designs that we can order?**

A: Yes, you may order wedding cake of various designs as below (pictures for reference only). Please contact our Event Sales Office more information.



**Q: Can we bring our own cake?**

A: Kindly note that we do not allowed self-brought food and beverage to be consumed during the event, except:

- Wedding cake with cake cutting charge of HK\$100 plus 10% service charge per pound
- Cupcakes with cupcake charge of HK\$500 plus 10% service charge per 100 pieces (or less);
- Candy corner candies, chocolate or tailormade sugar cookies for decoration purpose or as souvenir.

Kindly note that all self-brought food items listed above will be required advance approval with a food indemnity waiver form.

## MENU TASTING

**Q: How many menus will be arranged for menu tasting?**

A: For set menu, please choose a maximum of 1 set menu for tasting.  
For buffet, please select 4 appetisers, 4 main course items, 4 desserts and 1 soup, from a buffet menu. Kindly be reminded that sushi, Cantonese cold cuts, steamed fish and carving/cooking station items are not available for tasting.

**Q: Can we bring an extra person to the tasting session?**

A: You can invite more people to join your tasting; additional charges will apply based on the selected menu price for the tasting.

### HOUSE CHAMPAGNE FOR HEAD TABLE

**Q: When do you serve the complimentary house champagne?**

A: The house champagne may be served during the toasting session or after the ceremony. We can also serve it to the head table when event starts.

**Q: Can we order extra bottles of champagne?**

A: Yes. Please contact our Event Sales Office for special offer.

**Q: Can we upgrade the house champagne to other champagne?**

A: Yes. Please contact our Event Sales Office for more information.

### FOOD AND BEVERAGE ARRANGEMENTS FOR CHILDREN

**Q: What is the price for the children?**

A: Children menu & beverage package price will be applied for children aged 3 – 11 years old. For set menu, a separate set menu will be arranged for your child guests. For buffet menu, they will enjoy the full buffet with children price. For beverage package, they will be charged at half price of your selected beverage package.