

*Perfect Day*  
*at*  
HOUSE 1881

A woman in a white wedding dress is standing on a wooden staircase, looking back over her shoulder. The hallway is elegantly decorated with colonial-style architecture, featuring wooden paneling, arched windows, and a large, ornate chandelier hanging from the ceiling. The lighting is warm and soft, creating a romantic atmosphere.

## *The Perfect* setting for you

House 1881 has one goal in mind - to bring your dream wedding to life and make it a celebration to remember. Our splendidly-preserved heritage space with stately Colonial architecture and a profusion of indoor and outdoor venues provides a perfect setting for any romantic occasion.

The Courtyard and The Lawn are tree-lined outdoor areas that serve as stunning backdrops, while The Tea Room, with its fireplace and garden view, is ideal for a more intimate occasion. The Champagne Gallery is a charming, atmospheric venue with its classic fireplace, tall double doors, beautifully varnished wooden floors, and timeless furniture.



# WEDDING AMENITIES

## **CLASSIC WEDDING AMENITIES**

With your guarantee minimum food & beverage charge achieving **HK\$120,000 + 10% service charge or above**, the following amenities will be extended to you:

- 1 Fresh floral table décor for all tables
- 2 Three - tier model wedding cake
- 3 House 1881 wedding signature book
- 4 A bottle of champagne for bridal toasting
- 5 Traditional Chinese tea ceremony accessories
- 6 Enjoy twenty percent off food items at Café Parlour, Stable steak house and Fortune villa prior to your wedding day (subject to availability and blackout dates)
- 7 Use of in-house audio and visuals
- 8 Personalized table plan and signage



## **DELUXE WEDDING AMENITIES**

With your guarantee minimum food & beverage charge achieving **HK\$180,000 + 10% service charge or above**, the following amenities will be extended to you:

- 1 One nights' stay in one of our luxurious deluxe suites including...
  - A bottle of celebratory champagne
  - Late supper served to your suite on the wedding night
  - Complimentary breakfast for 2 at Cafe Parlour on the following morning of hotel stay
- 2 Fresh floral table décor for all tables
- 3 Five - tier model wedding cake
- 4 House 1881 wedding signature book
- 5 A bottle of champagne for bridal toasting
- 6 Traditional Chinese tea ceremony accessories
- 7 Enjoy twenty percent off food items at Café Parlour, Stable steak house and Fortune villa prior to your wedding day (subject to availability and blackout dates)
- 8 A gift certificate valued at HK\$ 2,000 to celebrate your first wedding anniversary
- 9 Use of in-house audio and visuals
- 10 Personalized table plan and signage

# BEVERAGE PACKAGE

## STANDARD PACKAGE

*Soft Drinks*

*Orange Juice*

**\$208 for 2 hours**

**\$248 for 3 hours**

**\$288 for 4 hours**

## SUPERIOR PACKAGE

*Soft Drinks*

*Orange Juice*

*House Beer - Tsing Tao*

**\$248 for 2 hours**

**\$288 for 3 hours**

**\$328 for 4 hours**

## PREMIUM PACKAGE

*Soft Drinks*

*Orange Juice*

*House Beer - Tsing Tao*

*House Wine -*

*House White Wine: **Placido, Pinot Grigio, Castello Banfi, Italy, 2016***

*House Red Wine: **Ruffino, Chianti, Italy, DOCG, 2016***

**\$288 for 2 hours**

**\$328 for 3 hours**

**\$368 for 4 hours**

# BEVERAGE PACKAGE

## OPEN BAR PACKAGE

*Soft Drinks*

*Orange Juice*

*House Beer – **Tsing Tao***

*House Wine –*

*House White Wine: **Placido, Pinot Grigio, Castello Banfi, Italy, 2016***

*House Red Wine: **Ruffino, Chianti, Italy, DOCG, 2016***

*Gin – Gordon's Gin*

*Vodka – Smirnoff Red Vodka*

*Rum – Bacardi*

*Whisky – Johnnie Walker Black Label*

*Brandy – Hennessy VSOP*

*Tequila – Jose Cuervo Clásico Tequila*

*Bourbon – Jim Beam Whiskey*

**\$488 for 2 hours**

**\$528 for 3 hours**

**\$568 for 4 hours**

# WESTERN LUNCH MENU

(MINIMUM OF 50 PAX)

## SILVER MENU

Greek Salad

Persian Cheese/ Garden Bean/ Olives/ Italian Tomato

\*\*\*

Pan Seared Barramundi

Porcini Mashed Potato/ Seasonal Vegetable/ Beurre Blanc Sauce

Or

Slow Roasted Organic Pork Loin

Porcini Mashed Potato/ Seasonal Vegetable/ Dijon Mustard Sauce

\*\*\*

Cinnamon Orange Compote

Cinnamon Vanilla Crème / Vanilla Sauce

Assorted Cookies

Coffee or Tea

**\$630** per person

## GOLD MENU

Seared Cajun King Prawn

Garden Green/ Avocado Mousseline/ Red Onion Salsa

\*\*\*

Slow Roasted Chicken Breast

Herb Potato/ Brussels Sprouts/ Cranberry jus

Or

Poached Norway Salmon

Herb Potato/ Brussels Sprouts/ Saffron Cream Sauce

\*\*\*

Exotic Cream

Pineapple Jelly/ Fresh Mango/ Yogurt Sponge

Assorted Cookies

Coffee or Tea

**\$680** per person

## PLATINUM MENU

48 Months Iberico Ham

Melon/ Garden Green/ Cotton Cheese/ walnut

\*\*\*

Roasted Sea Bass

Broccolini/ Truffle Potato Mousseline/ Saffron Cream

Or

Pan Seared Austrian Striploin

Broccolini/ Truffle Potato Mousseline/ Merlot Sauce

\*\*\*

Praline Chocolate Gateau

Grape Fruit Jelly/ Passion Fruit Jam/ Caramel Hazelnut

Assorted Cookies

Coffee or Tea

**\$720** per person

# WESTERN DINNER MENU

(MINIMUM OF 50 PAX)

## SILVER MENU

Alaska Crabmeat Salad  
Baby Cress/ Quinao/ Avocado/ Cucumber Gazpacho

\*\*\*

Roasted Butternut Squash Soup  
Ginger/ Diver Scallop/ Pumpkin Seed Oil

\*\*\*

Split Roasted US Sirloin  
Herb Diced Potato/ Baby Vegetable/ Chanterelle Mushroom Sauce  
Or

Poached Ocean Trout  
Herb Diced Potato/ Baby Vegetable/ White Wine Cream Sauce

\*\*\*

Almond Mille Feuilles  
Saffron Jelly/ Strawberry Chocolate Dip  
Petits Fours  
Coffee or Tea

**\$780** per person

## GOLD MENU

Lemon Grass Marinated Prawn  
Garden Green/ Fresh Figs/ Walnut Dressing

\*\*\*

Cream of Cauliflower  
Truffle Espuma

\*\*\*

Slow Cooked Wagyu Beef Cheek  
Root Vegetable/ Potato Whip/ Merlot Sauce  
Or

Pan Seared Chilean Seabass  
Root Vegetable/ Potato Whip/ Saffron Cream Sauce

\*\*\*

Pecan Cheese Cake  
Fig Compote, Forest Berries  
Petits Fours  
Coffee or Tea

**\$950** per person

## PLATINUM MENU

Home Made Foie Gras Terrine  
Spinach/ Toasted Brioche/ Apricot Jam

\*\*\*

French Onion Soup  
Beef/ Gruyere Cheese/ Croutons

\*\*\*

Slow Cook M9 Wagyu Striploin  
Sauté Spinach/ Braised Carrots/ Morel Mushroom Sauce  
Or

Pan Seared Ocean Pacific Cobia  
Sauté Spinach/ Braised Carrots/ White Truffle Cream Potato

\*\*\*

Chocolate Sphere  
Salted Toffee Mousse/ Hot Vanilla Sauce  
Petits Fours  
Coffee or Tea

**\$1,080** per person



# CHINESE WEDDING BANQUET

## SILVER MENU

鴻運乳豬全體  
Roasted Whole Crispy Suckling Pig  
翡翠玉環瑤柱脯  
Braised Whole Conpoy stuffed in Turnip Ring and Melon  
西芹松子帶子桂花蚌  
Sautéed Osmanthus Mussels with Scallop, Sea Clams and Celeries  
百靈菇扒鮮腐竹  
Braised Oyster Mushroom with Beancurd Sheet  
肘子黃耳花膠燉菜膽  
Double Boiled Chinese Cabbage Soup with Pork Hock, Fish Maw and Yellow Fungus  
碧綠澳洲鮑脯  
Braised Sliced Australian Abalone with Vegetables  
蔥絲頭抽蒸花尾躉  
Steamed Garoupa with Soy Sauce, Ginger and Scallion  
金蒜風沙脆皮雞  
Deep-fried Crispy Chicken with Garlic Crumbs  
飄香鮮蝦荷葉飯  
Fried Rice with Shrimps steamed in Lotus Leaf  
鮮蟹肉炆長壽伊麵  
Braised E-fu Noodles with Fresh Crabmeat  
百年好合紅豆沙  
Sweetened Red Bean Cream with Lotus Seeds and Lily Bulbs  
良辰美景雙輝映  
Chinese Petits Four

**\$13,888** per table  
(10 - 12 persons)

## GOLD MENU

大紅乳豬全體  
Barbecued Whole Crispy Suckling Pig  
金莎百花炸釀蟹鉗  
Golden Fried Crab Claw stuffed with Minced Shrimp  
黑松露香芹炒帶子  
Sautéed Scallop with Parsley in Black Truffle Sauce  
蟹肉鮮菇扒翡翠  
Braised Crabmeat with Fresh Mushroom and Vegetables  
紅燒瑤柱雞蓉燕窩羹  
Braised Bird's Nest Soup with Conpoy and Minced Chicken  
碧綠南非八頭湯鮑  
Braised African Abalone with  
清蒸海星斑  
Steamed Fresh Spotted Garoupa  
經典脆皮吊燒雞  
Deep-fried Crispy Chicken  
雙喜鴛鴦飯  
Egg Fried Rice with Prawns and Chicken in Yin Yang Sauce  
鮑汁金菇炆伊麵  
Braised E-fu Noodles with Needle Mushroom in Abalone Sauce  
百年好合紅豆沙  
Sweetened Red Bean Cream with Lotus Seeds and Lily Bulbs  
良辰美景雙輝映  
Chinese Petits Four

**\$15,888** per table  
(10 - 12 persons)

## **PLATINUM MENU**

滿堂吉慶乳豬全體  
Barbecued Whole Crispy Suckling Pig  
情意綿綿多子瑤柱脯  
Braised Whole Conpoy with Sea Moss and Garlic  
翠綠百合珊瑚蚌蝦仁  
Sautéed Coral Clams and Prawns with Vegetables and Lily Bulbs  
香酥荔蓉釀帶子  
Deep-fried Scallop Stuffed in Minced Taro  
蟲草花竹筍螺頭燉津脆  
Double Boiled Chinese Cabbage Soup with Sea Whelk,  
Cordyceps Flower and Bamboo Pith  
碧綠湯鮑(6頭)鵝掌  
Braised Whole Abalone and Goose Webs with Vegetables  
in Premium Oyster Sauce (6 heads)  
蔥絲頭抽蒸老虎斑  
Steamed Tiger Garoupa with Soy Sauce, Ginger and Scallion  
經典脆皮吊燒雞  
Deep-fried Crispy Chicken  
鮑汁章魚雞粒燴飯  
Fried Rice with Dried Octopus and Diced Chicken in Abalone Sauce  
菜遠鮮蝦雲吞稻庭麵  
Braised Udon with Prawn Dumplings and Vegetables  
海底椰紫米露  
Sweetened Cream of Sea Coconut with Black Glutinous Rice  
良辰美景雙輝映  
Chinese Petits Four

**\$17,888** per table  
(10 - 12 persons)

## **DIAMOND MENU**

佳偶天成乳豬全體  
Roasted Whole Crispy Suckling Pig  
三蔥乾燒波士頓龍蝦  
Wok Seared Boston Lobster with Scallion  
香酥焗釀蟹蓋  
Baked Stuffed Crispy Crabs with Onion  
XO醬蘆筍帶子螺片  
Sautéed Scallops with Sliced Sea Whelks and Asparagus in XO Sauce  
羊肚菌花膠燉雞  
Double Boiled Chicken Soup with Fish Maw and Morels  
碧綠湯鮑伴遼參  
Braised Whole Abalone and Sea Cucumber with Vegetables  
in Premium Oyster Sauce  
蔥絲頭抽蒸東星  
Steamed Spotted Garoupa with Soy Sauce, Ginger and Scallion  
琥珀合桃當紅炸子雞  
Crispy Fried Chicken with Caramelized Walnuts  
飄香鮑粒荷葉飯  
Fried Rice with Diced Abalone wrapped with Lotus Leaf  
濃湯叉燒擔擔麵  
Barbecued Pork Dan Dan Noodles in Supreme Soup  
桃膠龍杏燉萬壽果  
Stewed Papaya with Peach Resin and Almond Kernels  
良辰美景雙輝映  
Chinese Petits Four

**\$21,888** per table  
(10 - 12 persons)

# INTERNATIONAL BUFFET MENU

(MINIMUM OF 50 PAX)

## SILVER MENU

### SALADS

*Parlour Green Salad Bar*  
*Selection of Condiments and Dressings*  
*Smoked Chicken, Celery and Green Apple Salad*  
*Japanese Crab Meat and Cucumber Salad*  
*Poached Seafood and Mango Salad*  
*Grilled Vegetables & Mozzarella, Basil Vinaigrette*  
*Thai Papaya Salad with Sweet Dip*

### HOT DISHES

*Pan-fried Salmon with Teriyaki Glaze, Sesame*  
*Braised OX Tail with Merlot Jus, Mushrooms Ragout*  
*Thai Vegetables Green Curry*  
*Butter Chicken Curry*  
*Saffron Pulao*  
*Braised Rice Vermicelli with Beef and Swiss Sauce*  
*Stir-fried Garoupa and Potato with XO Sauce*  
*Wok-Fried Seasonal Vegetables*

### LIVE CARVING STATION

*Slow Roasted Dijon Mustard Organic Pork Loin*  
*Shallot Glaze Jus*

### COLD APPETIZERS

*Herb Dill Salmon with Condiments*  
*48 Months Iberico Ham with Seasonal Melon*

### SOUP

*Clam Chowder with Herbs Crouton*

### BREAD BASKET

*Assorted Bread Rolls*  
*Butter and Margarine*

### DESSERT

*Black Forest Cake*  
*Pina Colada*  
*Sour Cherry Mousse Cup*  
*Peanut Mousse Tart*  
*Coconut Pineapple Crème Brulee*  
*Seasonal Fresh Fruit Salad with Berries*  
*Bread and Butter Pudding, Vanilla Sauce*

*Coffee or Tea*

**\$850 per person**

## GOLD MENU

### SALADS

*Parlour Green Salad Bar*  
*Selection of Condiments and Dressings*  
*Smoke Duck Breast with Chick Pea Salad*  
*Thai Spicy Minced Pork and Glass Noodles*  
*Seafood and Cannellini Bean Salad*  
*Slow Cook Turkey, Green Apple Salad*  
*Grilled Vegetables & Mozzarella, Basil Vinaigrette*  
*Fortune Villa Chinese Cold Delight*  
*Chilled Tossed Cucumber, Marinated Jelly Fish*

### COLD APPETIZERS

*Herbs Dill Salmon with Condiments*  
*48 Months Iberico Ham with Seasonal Melon*  
*Cheese Board with Condiments*  
*France Prawn, Red Snow Crab Claws on Ice*  
*Lemon Wedges and Cocktail Sauce*

### SOUP

*Cream of Butternut Squash with Ginger*

All prices are in Hong Kong Dollars and subject to a 10% service charge.  
Please advise our associates if you have any food allergies or special dietary requirements.

# INTERNATIONAL BUFFET MENU

(MINIMUM OF 50 PAX)

## GOLD MENU (CONT'D)

### HOT DISHES

*Baked Miso Cod Fillet, Spring onion*  
*Penne with Mushrooms and Pesto Sauce, Parmesan*  
*Spicy Malvani Chicken Curry*  
*Steamed Basmati Rice*  
*Mashed Potato, Truffle Flavors*  
*Sweet and Sour Pork with Pineapple*  
*Stir-fried Seasonal Vegetables*  
*Wok Fried Broccoli with Spicy Chicken*  
*Fortune Villa Barbecue Platter*  
*(Poached Chicken and Roasted Pork Belly)*

### LIVE CARVING STATION

*Slow-roasted Beef Sirloin*  
*Mustard, Horseradish Cream and Red Wine Sauce*

### DESSERTS

*Berries Tea Raspberry Mousse*  
*Praline Chocolate Mousse*  
*Peanut Mousse Tart*  
*Guava Yogurt Mousse*  
*Cassis Mousse Cup*  
*Seasonal Fresh Fruit Salad with Berries*  
*Bread and Butter Pudding, Vanilla Sauce*

*Coffee or Tea*

**\$950 per person**

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## PLATINUM MENU

### SALADS

*Parlour Green Salad Bar*  
*Selection of Condiments and Dressings*  
*Greek Salad*  
*Smoked Duck and Chick Pea Salad*  
*Quinoa and Cucumber Herb Vinaigrette*  
*Thai Spicy Minced Pork and Glass Noodle*  
*Poached Seafood and Mango Salad*  
*Fortune Villa Chinese Cold Delight*  
*Beef Shank with Wine Sauce, Marinated Jelly Fish*

### HOT DISHES

*Pan-fried Seabass, Dill-Capers Cream*  
*Rack of Lamb with Herb Mustard Crust, Aged Port Jus*  
*Braised Beef Cheek with Merlot Jus, Root Vegetables*  
*Mashed Potato, White Truffle Cream*  
*Thai Green Curry Chicken*  
*Steamed Peal Rice*  
*Deep-Fried Prawn with Sweet and Sour Dip*  
*Stir-Fried Mixed Seafood Udon*  
*Wok-Fried Seasonal Vegetables*  
*Fortune Villa Barbecue Platter*  
*Barbecue Platter (Roasted Duck and Roasted Pork Belly)*

### COLD APPETIZERS

*Herbs Dill Salmon with Condiments*  
*48 Months Iberico Ham with Seasonal Melon*  
*Cheese Board with Condiments*  
*France Prawn, Red Snow Crab Claws, on Ice*  
*Lemon Wedges and Cocktail Sauce*

### SOUP

*Lobster Bisque with Cognac, Herb Croutons*

### LIVE CARVING STATION

*Slow-Roasted Beef Prime Rib*  
*Mustard, Horseradish Cream and Merlot Sauce*

### DESSERT

*Raspberry Financier*  
*Peanut Mousse Tart*  
*White Chocolate with Lemon Cream*  
*Green Tea Red Bean Sesame Mousse*  
*Baked Apple Crumble*  
*Bread and Butter Pudding, Vanilla Sauce*  
*Seasonal Mix Berry Salad*

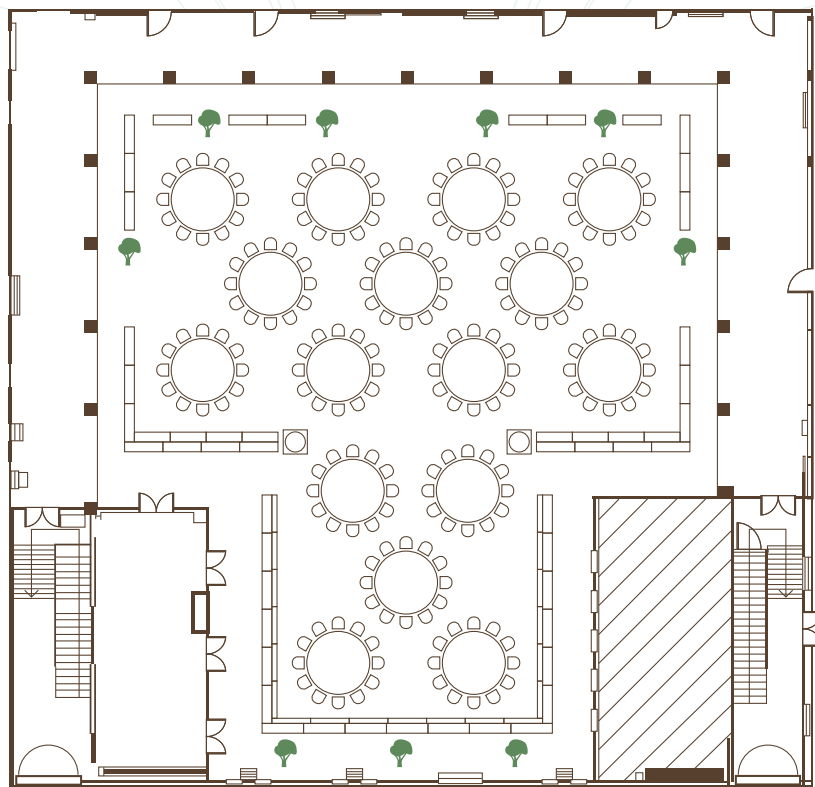
*Coffee or Tea*

**\$1,050 per person**

# COURTYARD

## 中庭

FLOOR PLANS

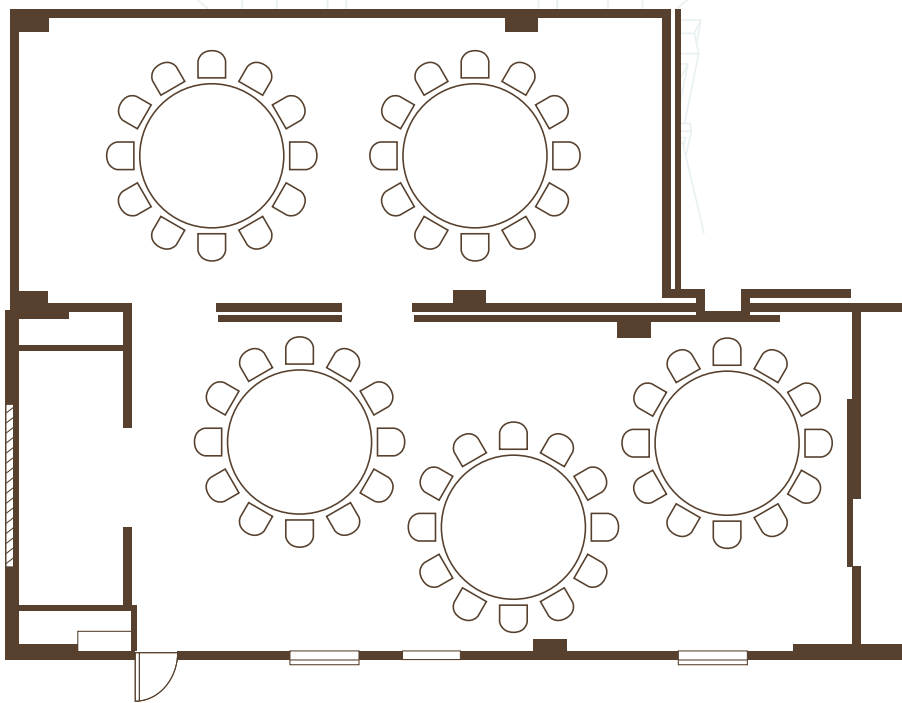


\* 16 Round Table / 圓桌

192 pax / 位

# FORTUNE VILLA

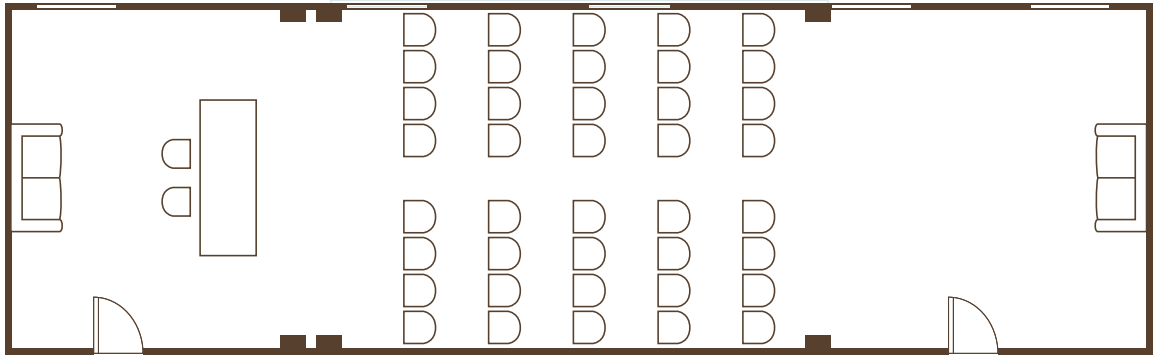
## 富悦軒



\* 5 Round Table / 圓桌  
60 pax / 位

ROYAL

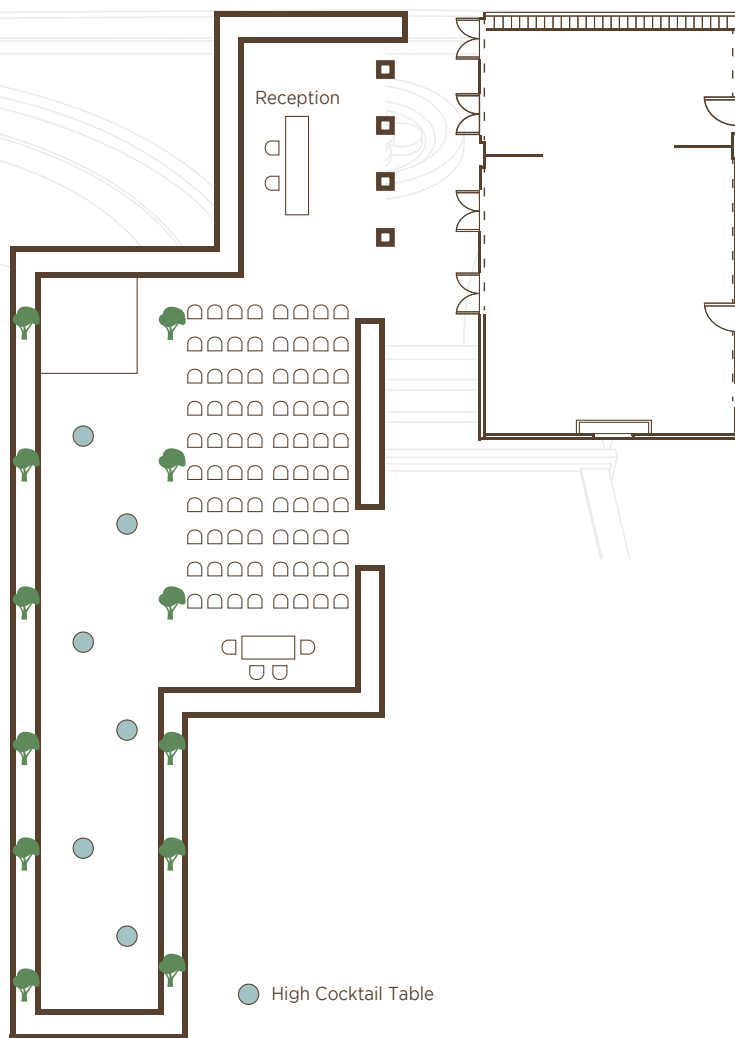
富逸廳



\* Theatre / 劇院  
40 pax / 位

# THE LAWN + TEA ROOM

## 庭園 + 茶居

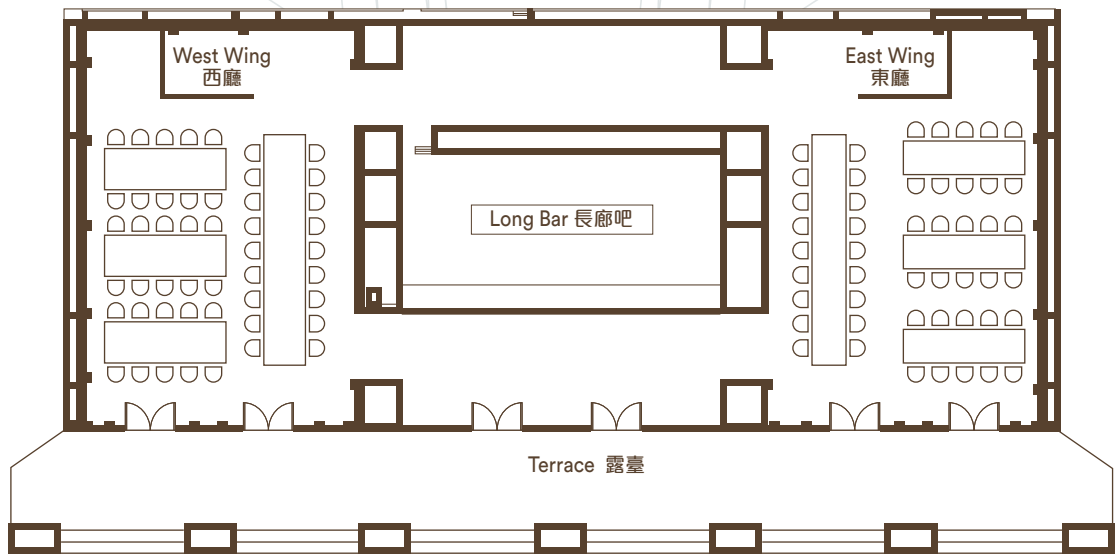


\* Theatre / 劇院  
80 pax / 位



# CAFÉ PARLOUR

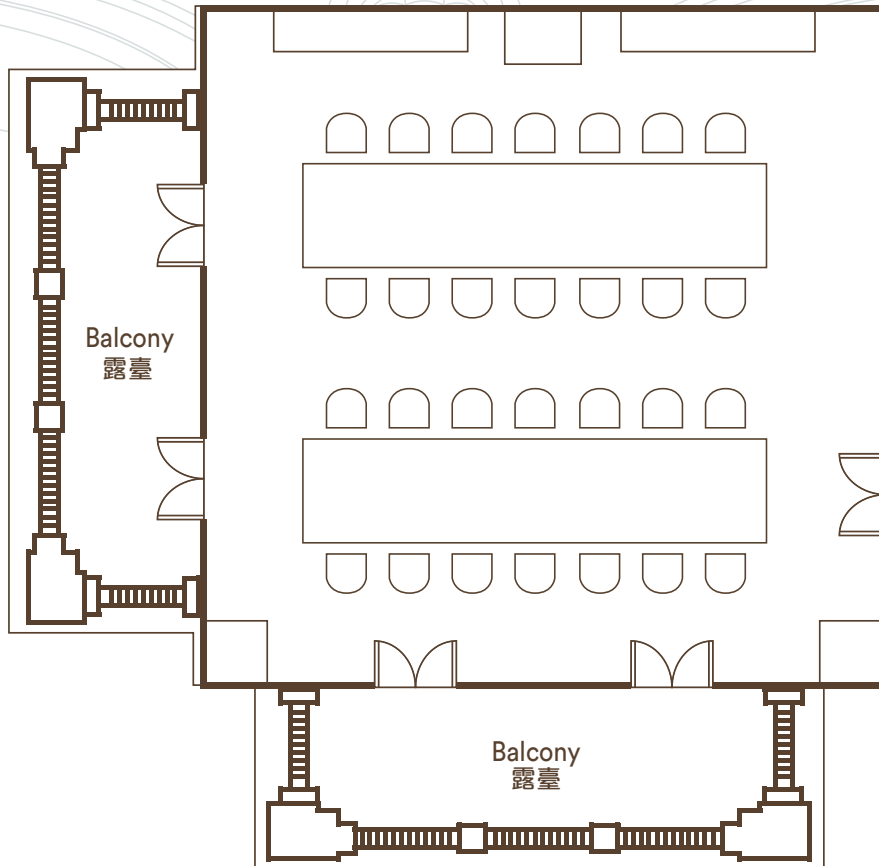
## 長廊咖啡廳



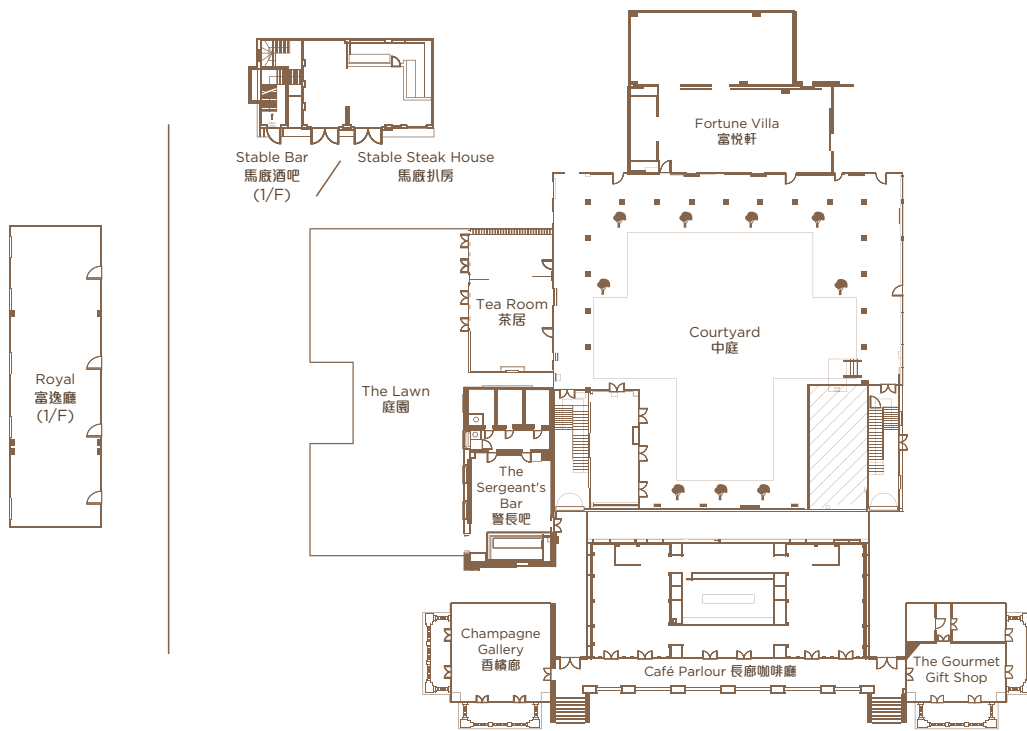
\* 8 Long Table / 長桌  
100 pax / 位

# CHAMPAGNE GALLERY

香檳廊



\* 2 Long Table / 長桌  
28 pax / 位



Area 場地名稱	Ceiling Height 天花板高度	Banquet 宴會 (pax / 位)		Reception 酒會	Meeting / Wedding Ceremony 會議/婚禮儀式 (pax / 位)
		Round Table (12 persons each) 圓桌 (每席12位)	Long Table 長桌		
(Meter <sup>2</sup> / Feet <sup>2</sup> ) (平方米/平方尺)	(Meter / Feet) (米 / 尺)				
<b>Hotel Garden Floor (HG/F) 酒店花園樓層</b>					
*The Lawn 庭園	217 / 2,340	N/A	5 tables / 桌 (6") (60 pax / 位)	5 tables / 桌 (90 pax / 位)	72
*Courtyard 中庭	320 / 3,444	3.9 - 5.1 / 12' - 16'	14 tables / 桌 (6") (with stage 連舞台) 16 tables / 桌 (6") (without stage 不連舞台)	12 tables / 桌 (with stage 連舞台) 14 tables / 桌 (without stage 不連舞台)	200
Café Parlour 長廊咖啡廳	130 / 1,409	3.5 - 3.8 / 11' - 12'	N/A	Indoor 室內 : 100 Indoor & Verandah 室內及露臺 : 120	N/A
East Wing 東廳	57 / 613	3.5 - 3.8 / 11' - 12'	2 tables / 桌 (6") (24 pax / 位)	50	54
West Wing 西廳	57 / 613	3.5 - 3.8 / 11' - 12'	2 tables / 桌 (6") (24 pax / 位)	50	54
Long Bar 長廊吧	17 / 182	3.5 - 3.8 / 11' - 12'	N/A	N/A	N/A
Verandah 露臺	61 / 666	3.5 - 3.8 / 11' - 12'	N/A	20	N/A
Champagne Gallery 香檳廊	46 / 496	3.7 / 12'	2 tables / 桌 (7") (28 pax / 位)	32	40
The Sergeant's Bar 警長吧	36 / 389	3.5 / 11'	1 table / 桌 (7") (14 pax / 位)	3 tables / 桌 (30 pax / 位)	40
Fortune Villa 富悅軒	79 / 852	3.2 - 3.5 / 10' - 11'	Front Section 前廳: 3 Back Section 後廳: 2	N/A	N/A
Tea Room 茶居	49 / 531	3.7 / 12'	3 tables / 桌 (6") (comfortable) 4 tables / 桌 (6") (packed)	N/A	50
Stable Steak House 馬廐扒房 (indoor)	28 / 300	3.2 / 10'	N/A	24	N/A
Stable Bar 馬廐酒吧	43 / 465	2.3 - 4.5 / 7' - 14'	N/A	10	N/A
<b>Hotel First Floor (1/F) 酒店一樓</b>					
Royal 富逸廳	68 / 705	3.7 - 5.1 / 12' - 16'	2 tables / 桌 (6") (24 pax / 位)	2 tables / 桌 (28 pax / 位)	40

Remarks: \* marked as an outdoor venue  
備註: \*此為戶外之宴會場地

\*\* house 1881 reserves the right to make amendments to the prices and packages detail without prior notice  
\*\* 1881 公館保留即時更改價格及內容的權利, 恕不另行通知

\* For inquiry, please contact **+852 3988 0123** or email : **events@house1881.com**

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www.house1881.com

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HOUSE 1881