



2025 - 2026

Exquisite Global Cuisine for Every Occasion

精致环球美食，适合每个场合

Chinese Menu / Cantonese wedding banquets

中式菜单 / 粤式婚宴



Introduction / 介绍

At Crown Events Co., we are delighted to offer a selection of curated Cantonese wedding banquet packages designed to celebrate your special day with elegance and tradition. Whether you desire an authentic experience, a modern twist, or an opulent feast, our menus reflect the rich heritage of Cantonese cuisine while offering flexibility to accommodate your preferences. Each package has been carefully crafted to ensure your guests enjoy a memorable culinary journey, featuring symbolic dishes that bring blessings of happiness, prosperity, and longevity.

Explore our thoughtfully designed packages below:



1. Traditional Elegance Package / 传统优雅套餐

\$80 per person / 每人80美元

Focus: A classic Cantonese banquet highlighting authentic dishes and cultural symbolism. Perfect for those seeking a classic Cantonese wedding banquet experience

Inclusions / 菜单:

- **Appetizer / 前菜:**
 - Assorted Cold Platter / 冷盘拼盘: Barbecued pork (叉烧), jellyfish (海蜇), marinated chicken (白斩鸡), pickled vegetables (腌制蔬菜)
 - *Ingredients / 食材:* Pork (猪肉), soy sauce (酱油), honey (蜂蜜), Chinese five-spice (五香粉), jellyfish (海蜇), sesame oil (芝麻油), rice vinegar (米醋), chicken (鸡肉), seasonal vegetables (时令蔬菜).
- **Soup / 汤:**
 - Double-Boiled Chicken Soup with Ginseng / 老火人参鸡汤
 - *Ingredients / 食材:* Chicken (鸡肉), ginseng root (人参), goji berries (枸杞), ginger (姜), scallions (葱).
- **Seafood / 海鲜:**
 - Steamed Whole Fish / 清蒸全鱼
 - *Ingredients / 食材:* White fish (白鱼), soy sauce (酱油), ginger (姜), scallions (葱), sesame oil (芝麻油).
- **Poultry / 家禽:**
 - Soy Sauce Chicken / 红烧酱油鸡
 - *Ingredients / 食材:* Chicken (鸡肉), soy sauce (酱油), ginger (姜), star anise (八角), sugar (糖).
- **Meat / 肉类:**
 - Braised Pork Belly with Preserved Vegetables / 梅菜扣肉
 - *Ingredients / 食材:* Pork belly (五花肉), soy sauce (酱油), ginger (姜), garlic (蒜), preserved mustard greens (梅菜).
- **Vegetables / 蔬菜:**
 - Braised Mushrooms and Bok Choy / 红烧香菇菜心
 - *Ingredients / 食材:* Shiitake mushrooms (香菇), bok choy (菜心), oyster sauce (蚝油), garlic (蒜), sesame oil (芝麻油).
- **Noodles or Rice / 主食:**
 - Longevity Noodles with Abalone / 鲍鱼长寿面
 - *Ingredients / 食材:* E-Fu noodles (伊面), abalone (鲍鱼), shiitake mushrooms (香菇), soy sauce (酱油), scallions (葱).
- **Dessert / 甜品:**
 - Sweet Red Bean Soup with Mochi Balls / 红豆沙汤圆
 - *Ingredients / 食材:* Red beans (红豆), sugar (糖), glutinous rice flour (糯米粉), orange zest (橙皮).



2. Modern Fusion Package / 现代融合套餐

\$90 per person / 每人90美元

Focus: A mix of traditional Cantonese dishes with modern and fusion-inspired elements for a contemporary experience. Ideal for couples who want to blend tradition with contemporary flair.

Inclusions / 菜单:

- **Appetizer / 前菜:**
 - Assorted Cold Platter / 冷盘拼盘: See Traditional Elegance Package
 - Sushi or Sashimi Platter / 寿司或刺身拼盘
 - *Ingredients / 食材:* Tuna (金枪鱼), salmon (三文鱼), shrimp (虾), seaweed (海苔), sushi rice (寿司饭), wasabi (芥末), soy sauce (酱油).
- **Soup / 汤:**
 - Fish Maw Soup with Mushrooms / 鱼肚羹
 - *Ingredients / 食材:* Fish maw (鱼肚), shiitake mushrooms (香菇), dried scallops (干贝), chicken broth (鸡汤), ginger (姜).
- **Seafood / 海鲜:**
 - Grilled Salmon with Miso Glaze / 味增烤三文鱼
 - *Ingredients / 食材:* Salmon (三文鱼), miso paste (味增), mirin (味醂), soy sauce (酱油), brown sugar (红糖).
- **Poultry / 家禽:**
 - Peking Duck / 北京烤鸭
 - *Ingredients / 食材:* Duck (鸭肉), hoisin sauce (海鲜酱), cucumbers (黄瓜), green onions (葱), flour pancakes (薄饼).
- **Meat / 肉类:**
 - Beef Tenderloin in Black Pepper Sauce / 黑椒牛柳
 - *Ingredients / 食材:* Beef tenderloin (牛里脊), black pepper (黑胡椒), oyster sauce (蚝油), garlic (蒜), onions (洋葱).
- **Vegetables / 蔬菜:**
 - Stir-Fried Seasonal Vegetables with Garlic / 蒜蓉时蔬
 - *Ingredients / 食材:* Broccoli (西兰花), carrots (胡萝卜), snow peas (荷兰豆), garlic (蒜), soy sauce (酱油).
- **Noodles or Rice / 主食:**
 - Yangzhou Fried Rice / 扬州炒饭
 - *Ingredients / 食材:* Rice (米饭), shrimp (虾), barbecued pork (叉烧), peas (豌豆), carrots (胡萝卜), egg (鸡蛋).
- **Dessert / 甜品:**
 - Mango Pudding and Matcha Cheesecake / 芒果布丁与抹茶芝士蛋糕
 - *Ingredients / 食材:* Mango puree (芒果泥), cream (奶油), gelatin (明胶), matcha powder (抹茶粉), cream cheese (奶油奶酪), sugar (糖).



3. Luxurious Indulgence Package / 豪华尊享套餐

\$110 per person / 每人110美元

Focus: A premium banquet featuring high-end ingredients and sophisticated presentation. For those who wish to indulge in a premium and sophisticated dining experience

Inclusions / 菜单:

- **Appetizer / 前菜:**
 - Lobster Salad and Assorted Cold Platter / 龙虾沙拉与冷盘拼盘
 - *Ingredients / 食材:* Lobster (龙虾), mayonnaise (蛋黄酱), lettuce (生菜), cucumbers (黄瓜), jellyfish (海蜇), pork (猪肉).
- **Soup / 汤:**
 - Fish Maw Soup with Dried Scallops / 干贝鱼肚羹
 - *Ingredients / 食材:* Fish maw (鱼肚), dried scallops (干贝), shiitake mushrooms (香菇), chicken broth (鸡汤), ginger (姜).
- **Seafood / 海鲜:**
 - Lobster with Ginger and Scallions / 姜葱龙虾
 - *Ingredients / 食材:* Lobster (龙虾), ginger (姜), scallions (葱), soy sauce (酱油).
- **Poultry / 家禽:**
 - Roasted Quail with Five-Spice / 五香烤鹌鹑
 - *Ingredients / 食材:* Quail (鹌鹑), five-spice powder (五香粉), soy sauce (酱油), honey (蜂蜜).
- **Meat / 肉类:**
 - Wagyu Beef in Oyster Sauce / 蚝油和牛
 - *Ingredients / 食材:* Wagyu beef (和牛), oyster sauce (蚝油), garlic (蒜), onions (洋葱).
- **Vegetables / 蔬菜:**
 - Braised Asparagus with Abalone / 鲍鱼芦笋
 - *Ingredients / 食材:* Asparagus (芦笋), abalone (鲍鱼), oyster sauce (蚝油).
- **Noodles or Rice / 主食:**
 - Truffle Fried Rice with Crab / 松露蟹肉炒饭
 - *Ingredients / 食材:* Rice (米饭), crab meat (蟹肉), truffle oil (松露油), egg (鸡蛋).
- **Dessert / 甜品:**
 - Almond Jelly with Bird's Nest / 杏仁冻与燕窝
 - *Ingredients / 食材:* Almond milk (杏仁奶), gelatin (明胶), bird's nest (燕窝), sugar (糖).



Custom Enhancements & Add-Ons / 定制增强与附加选项

Enhance your Cantonese wedding banquet by customizing your 8-course menu or expanding it to 10 or 12 courses with premium add-ons. Options like lobster, abalone, or innovative appetizers and desserts provide greater variety and flexibility, allowing you to tailor the banquet to your preferences. This approach ensures a unique, indulgent, and memorable dining experience for your guests while maintaining the structure of your chosen package.

Replace Standard Courses / 标准菜品

Swap a standard dish with one of our premium add-ons to create a personalized 8-course menu that suits your taste and style.

Expand Your Banquet / 扩展您的宴会

Upgrade your package to a luxurious 10- or 12-course menu by adding extra dishes for an enhanced dining experience.

Additional Appetizers / 额外前菜 \$10

- Dim Sum Platter (Steamed buns, siu mai, dumplings) / 点心拼盘 (包子、烧卖、饺子)
- Jellyfish and Cucumber Salad / 海蜇黄瓜沙拉
- Lobster Salad with Fresh Fruit / 鲜果龙虾沙拉

Additional Soups / 额外汤品 \$7

- Buddha Jumps Over the Wall / 佛跳墙
- Crab and Sweet Corn Soup / 蟹肉玉米羹
- Herbal Black Chicken Soup with Dates / 药膳黑鸡汤

Additional Seafood Dishes / 额外海鲜菜肴 \$15

- King Crab with Garlic and Vermicelli / 蒜蓉粉丝蒸帝王蟹
 - Lobster in Cheese Sauce or Ginger and Scallion / 芝士龙虾或姜葱龙虾
 - Abalone with Oyster Sauce / 蚝油鲍鱼
 - Braised Sea Cucumber with Mushrooms / 红烧海参香菇
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Additional Meat Dishes / 额外肉类菜肴 \$12

- Crispy Roast Pork Belly / 脆皮烧肉
 - Steamed Pork Ribs with Black Beans / 豉汁蒸排骨
 - Honey-Glazed Char Siu (BBQ Pork) / 蜜汁叉烧
 - Braised Duck with Taro / 芋头焖鸭
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Additional Vegetable Dishes / 额外蔬菜菜肴 \$8

- Stir-Fried Lotus Root with Snow Peas and Black Fungus / 炒藕片荷兰豆木耳
 - Braised Tofu with Mushrooms and Bok Choy / 红烧豆腐香菇菜心
 - Eggplant in Garlic Sauce / 鱼香茄子
 - Sweet and Sour Cabbage / 糖醋卷心菜
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Additional Noodles or Rice / 额外主食 \$8

- Fried Rice with Dried Scallops and Egg Whites / 瑶柱蛋白炒饭
 - Crab Meat and Roe Fried Rice / 蟹肉蟹黄炒饭
 - Stir-Fried Rice Noodles with Beef (Ho Fun) / 干炒牛河
 - Braised E-Fu Noodles with Truffle Oil / 松露油焖伊面
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Additional Desserts / 额外甜品 \$8

- Mango Sago with Pomelo / 杨枝甘露
 - Chilled Coconut Pudding / 椰汁布丁
 - Sesame Glutinous Rice Balls in Ginger Syrup / 姜汁汤圆
 - Red Bean Pastry or Custard Buns / 红豆酥或奶黄包
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