

【2017 西式婚宴晚餐】
Western Wedding Dinner Package 2017



西式自助晚餐菜譜 I

Western Buffet Dinner Menu I

每位 HK\$988 per person

西式自助晚餐菜譜 II

Western Buffet Dinner Menu II

每位 HK\$1,088 per person

餐飲套餐

Beverage Package

四小時餐飲套餐 A

4 hours Beverage Package A

每位 HK\$130 per person

包括無限量供應汽水、橙汁及啤酒

Inclusive of unlimited supply of soft drinks, chilled orange juice and beer

四小時餐飲套餐 B

4 hours Beverage Package B

每位 HK\$180 per person

包括無限量供應汽水、橙汁、啤酒及酒店特定餐酒

Inclusive of unlimited supply of soft drinks, chilled orange juice, beer and house wine

凡惠顧 50 位或以上，可享有以下優惠：

For party of 50 persons or above, you may enjoy the following privileges:

- 自選西式自助晚餐
A choice of our buffet dinner menu
- 迎賓雜果賓治
Welcome fruit punch for all guests
- 祝酒香檳乙瓶
A bottle of Champagne for toasting
- 3 磅鮮果忌廉蛋糕乙個
A 3-pound fresh fruit cream cake
- 精緻五層結婚模型蛋糕供切餅儀式及拍照用
A 5-tier dummy wedding cake for ceremony and photo taking
- 自攜洋酒及餐酒免收開瓶費 (每 20 位乙瓶)
Free corkage for self-brought liquor or wine (1 bottle per 20 persons)
- 禮堂背景英文字樣 (新人名字)
Backdrop wordings in the English name of the Bride and the Groom
- 嘉賓提名冊乙本
A guest signature book
- 精美西式結婚喜帖連信封(不包括印刷)
Western-style invitation cards with envelopes (printing excluded)
- 典雅餐桌佈置
Elegant centerpiece on each table
- 華麗椅套
Deluxe seat covers
- 免費提供液晶體投射機及屏幕
Free use of PA, AV equipment and LCD projector with screen
- 每惠顧滿 30 位可享免費泊車位乙個(最多 5 小時)視乎供應情況而定
One free parking space for every 30 persons with a maximum of 5 hours each on a first-come-first-serve basis



- “芝柏婚紗” 優惠券價值港幣 7,580 元
“GP Wedding Limited” gift voucher, valued at HK\$7,580
- “現代美容中心” 尊貴護理服務價值港幣 3,000 元
Luxurious Beauty Services Package by “Modern Beauty Salon” valued at HK\$3,000
- “K{AND}S floral decoration” 宴會場地佈置禮券價值港幣 500 元
“K{AND}S floral decoration” HK\$500 discount coupon on venue decoration
- 凡於“MODE WEDDING TUXEDO” 租借男仕禮服套餐或惠顧禮服訂造服務滿港幣 3,000 元或以上，
均可獲贈現金券價值港幣 500 元
HK\$500 cash coupon when purchasing the tuxedo rental package OR tailor-made service with
minimum spending of HK\$3,000 or above at the “MODE WEDDING TUXEDO”
- “Free Concept” 婚禮攝影錄影套餐禮券價值港幣 1,000 元
“Free Concept” HK\$1,000 discount coupon for video and photo service
- “歐惠芳婚禮顧問” 港幣 500 元大利是
“Sharon Au Wedding Consultants” HK\$500 Red Packet
- 優惠價購買“Häagen-Dazs” 結婚禮券作為回禮禮物
Discount offer on purchase of “Häagen-Dazs” Wedding Vouchers as souvenir
- “蓆夢思” 床褥優惠券
“Simmons” discount coupon on purchase of mattress
- “毅力醫護健康集團” 婚前檢查折扣優惠券
“Kinetics” discount coupon on Pre-marital health check & vaccination
- “I-PRIMO” 婚戒優惠券
“I-PRIMO” bridal diamond ring discount coupon
- “葆露絲” 婚紗內衣優惠券
“BONLUXE” discount coupon on purchase of girdle
- “TM Project Consultancy Limited” 婚禮統籌服務優惠券
“TM Project Consultancy Limited” wedding planner discount coupon
- 優惠價安排婚姻監禮服務
Special price for Civil Celebrant Service

凡惠顧 150 位或以上，更可額外享有以下優惠：

For party of 150 persons or above, you may enjoy the following additional privileges:

- 豪華蜜月客房住宿一晚及翌日於客房享用美式早餐(兩位)
One night stay in Deluxe Honeymoon Room with American breakfast for 2 persons through room service
- 豪華轎車(平治房車 S350)連司機接送服務 3 小時，額外每小時港幣 1,000 元
(不包括花車佈置,停車場及隧道費用)
Chauffeur bridal limousine (Mercedes Benz S350) service for 3 hours, additional hour at HK\$1,000 net.
(Decoration, parking & tunnel fee are excluded)

備註 Remarks:

以上套餐適用於 2017 年 1 月 1 日至 12 月 31 日

The above package is valid from January 1 to December 31, 2017

以上價目需另加一服務費及場地設有最低餐飲消費額

All prices are subject to 10% service charge & minimum charge of food and beverage

宴會須預訂及視乎酒店場地之供應情況而定

Reservation in advance is necessary and subject to hotel availability

帝京酒店保留修改以上菜單價格及項目之權利

Royal Plaza Hotel reserves the right to change the prices and items of the above package

如欲查詢或預訂，請聯絡項目及宴會營業部

For enquiries or reservation, please contact our Event and Catering Sales Office

電話 Tel : 2622 6222 / 2622 6272 傳真 Fax : 2628 9913 電郵 Email: banquet@royalplaza.com.hk

【2017 西式婚宴晚餐】
Western Wedding Dinner Package 2017



西式自助晚餐菜譜 I
Western Buffet Dinner Menu I

每位 HK\$988 per person
(最少 50 位)
(minimum 50 persons)

冷盤類

煙三文魚
熟凍海蝦
熟凍松葉蟹爪
熟凍麵包蟹
花雕醉鴿
雜錦壽司及飯卷
三文魚刺身
柏爾瑪火腿伴香瓜
煙雞胸配蜜糖芥末

APPETIZERS

Smoked Salmon with Condiments
Cooked Shrimp on Ice
Snow Crab Legs on Ice
Cooked French Crab on Ice
Pigeons Marinated in Chinese Wine
Assorted Sushi and Rice Rolls
Salmon Sashimi
Parma Ham with Melon
Smoked Chicken Breast with Honey Mustard

沙律類

田園沙律
車厘番茄、粟米粒、青瓜片
泰式青木瓜沙律伴雞絲
蟹籽青瓜沙律伴蟹肉
越式扎肉雞絲沙律
意式烤雞沙律
明蝦蜜瓜沙律

SALADS

Garden Green Salad with Dressing and Condiments
Cherry Tomato, Sweet Corn and Slice Cucumber
Green Papaya in Thai Sauce Salad with Shredded Chicken
Crab Roe and Cucumber Salad with Crab Meat
Vietnam Cold Cut and Chicken Julienne Salad
Roasted Chicken and Zucchini Salad
Melon Salad with Baby Shrimps

湯類

海龍皇湯
竹笙素翅上素羹
各式麵包及牛油

SOUPS

Bouillabaisse
Vegetarian Shark's Fin Soup with Bamboo Piths
Selection of Bread Rolls and Butter

燒烤肉類

燒羊架
燒酥皮三文魚

CARVING

Roasted Rack of Lamb
Roasted Salmon Fillets in Puff Pastry



熱盤類

香橙蜜餞銀雪魚配薑味牛油汁
泰式青咖喱雞伴白元茄
法式芥末烤鴨胸伴露筍
慢烤牛柳配黑松露炒雜菌
燒汁焗豬柳伴蜜桃
豉椒珍菌爆鴛鴦蚌

甜酸魚塊

蒜香銀絲蒸扇貝
金菇甜椒牛肉卷
鳳梨荔香咕嚕蝦球
竹笙扒時蔬
芝士茄茸焗田園蔬菜
櫻花蝦玉帶炒絲苗
金菇海味炆伊麵

甜品類

意大利芝士餅
黑森林蛋糕
燕窩牛乳布甸
栗子忌廉蛋糕
藍莓芝士蛋糕
脆脆榛子朱古力慕絲蛋糕
熱情果焦糖燉蛋
鮮果沙律
草莓千層酥
焗麵包布甸
迷你“Mövenpick”杯裝雪糕

咖啡及紅茶

HOT ENTRÉES

Orange and Honey Glazed Cod Fish Fillet with Ginger Butter
Braised Chicken and White Eggplant in Thai Curry Sauce
Roasted Duck Breast with Mustard Crust and Asparagus
Slow Cooked Beef Tenderloin with Black Truffle and Wild Mushrooms
Baked Pork Loin with Peach Gravy
Sautéed Coral Freshwater Mussels, Clams and Mushrooms with Spring Onion, Black Bean and Chilli Sauce
Deep-fried Sole Fillets with Sweet and Sour Sauce
Steamed Scallop with Vermicelli and Garlic
Roasted Beef Roulade with Enoki Mushrooms and Capsicum
Sweet and Sour Prawns with Pineapple and Lychee
Braised Seasonal Vegetables with Bamboo Piths
Baked Garden Vegetables with Cheese and Tomato Sauce
Fried Rice with Dried Cherry Shrimps and Diced Scallops
Braised E-fu Noodles with Enoki Mushrooms and Dried Seafood

DESSERTS

Tiramisu
Black Forest Cake
Milk Pudding with Bird's Nest
Chestnut Cream Cake
Blueberry Cheese Cake
Crunchy Hazelnut Chocolate Mousse Cake
Passion Fruit Crème Brulee
Fresh Fruit Salad
Strawberry Mille Feuille
Baked Bread and Butter Pudding
Assorted Mövenpick Mini Cup Ice-cream

Coffee & Tea

以上婚宴套餐價目，需另加一服務費。帝京酒店保留修改以上菜單價格及項目之權利。

All prices are subject to 10% service charge. Royal Plaza Hotel reserves the right to change the prices and items of the above menus

【2017 西式婚宴晚餐】
Western Wedding Dinner Package 2017



西式自助晚餐菜譜 II
Western Buffet Dinner Menu II

每位 HK\$1,088 per person
(最少 50 位)
(minimum 50 persons)

冷盤類

煙三文魚
熟凍藍青口
熟凍翡翠螺
熟凍麵包蟹
熟凍海蝦
熟凍松葉蟹爪
四喜烤麸、花雕醉雞

燒味拼盤

雜錦壽司及飯卷
三文魚刺身
煙鴨胸配蜜糖青芥

沙律類

羅馬生菜沙律
車厘番茄、粟米粒、青瓜絲
蘋果合桃沙律
和風蟹籽沙律
泰式青芒雜菜沙律
韓式泡菜沙律
泰式牛肉粉絲沙律
法式吞拿魚沙律
明蝦蜜瓜沙律

湯類

鮮龍蝦湯
韭王海味羹
各式麵包及牛油

燒烤肉類

燒肉眼
燒酥皮三文魚

APPETIZERS

Smoked Salmon with Condiments
Cooked Blue Mussels on Ice
Cooked Sea Whelks on Ice
Cooked French Crab on Ice
Cooked Shrimp on Ice
Snow Crab Legs on Ice
Wheat Gluten with Mushrooms, Bamboo Shoots and Marinated Chicken in Chinese Wine
Assorted Barbecued Meat Platter
Assorted Sushi and Rice Rolls
Salmon Sashimi
Smoked Duck Breast with Honey Wasabi

SALADS

Romaine Salad with Dressing and Condiments
Cherry Tomato, Sweet Corn and Cucumber Julienne
Apple & Celery Salad with Walnuts
Japanese Crab Roe and Cucumber Salad
Green Mango Salad in Thai Style
Korean Kimchi Salad
Thai Beef Salad with Glass Noodles
French Tuna Fish Salad
Melon Salad with Baby Shrimps

SOUPS

Lobster Bisque
Shredded Yellow Chive and Dried Seafood Soup
Selection of Bread Rolls and Butter

CARVING

Roasted Beef Rib Eye
Roasted Fillets of Salmon in Puff Pastry



熱盤類

慢燒牛柳配香茅青檸牛油汁
燒日式青芥羊架
醬烤銀雪魚柳配蟹籽紅花汁
燒鴨胸伴意大利瓜配海鮮醬
西班牙汁燴海鮮
泰式香葉辣椒炒鮮魷
北菇雲腿蒸魚柳
豉椒三蔥炒青口
野菌牛仔柳
無錫醋香骨
鼎湖上素扒雙蔬
黑松露雞肉扁意粉
瑤柱蟹肉蛋白炒飯
鮑魚汁瑤柱炆伊麵

甜品類

意大利芝士餅
雜果千層酥
栗子忌廉蛋糕
燕窩牛乳布甸
焦糖果仁撻
軟心朱古力撻
脆脆焦糖威風蛋糕
迷你香檸撻
芒果吉士忌廉蛋糕
藍莓芝士蛋糕
脆脆榛子朱古力慕絲蛋糕
草莓千層酥
焗麵包布甸
鮮果沙律
迷你“Mövenpick”杯裝雪糕

咖啡及紅茶

HOT ENTRÉES

Slow Cooked Beef Tenderloin with Lime and Lemon Grass Sauce
Roasted Rack of Lamb with Wasabi Crust and Mustard Sauce
Roasted Teriyaki Cod Fish Fillet with Crab Roe Saffron Sauce
Roasted Duck Breasts, Sautéed Zucchini and Leek with Seafood Sauce
Spanish Style Seafood Stew with Olive and Chili
Wok-fried Squid with Hot Basil Leaves and Chili
Steamed Fillets of Ling with Black Mushrooms and Yunnan Ham
Sautéed Mussels with Spring Onion and Black Bean in Chilli Sauce
Veal Fricassee with Wild Mushrooms
Stewed Pork Ribs with Herb and Vinegar
Braised Assorted Vegetables
Sautéed Linguini with Chicken in Black Truffle Cream Sauce
Fried Rice with Conpoy, Crab Meat and Egg White
Braised E-fu Noodles with Shredded Conpoy in Abalone Sauce

DESSERTS

Tiramisu
Fresh Fruit Mille Feuille
Chestnut Cream Cake
Milk Pudding with Bird's Nest
Caramel Nuts Tarts
Chocolate Ganache Tarts
Honey Comb Chiffon Cake
Mini Lemon Tarts
Mango Custard Cream Cake
Blueberry Cheese Cake
Crunchy Hazelnut Chocolate Mousse Cake
Strawberry Mille Feuille
Baked Bread and Butter Pudding
Fresh Fruit Salad
Assorted Mövenpick Mini Cup Ice-cream

Coffee & Tea

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