

【2019 中式婚宴晚餐】

Chinese Wedding Dinner Package 2019



婚宴套餐價 Wedding Banquet Pricing:

【尊貴婚宴菜譜】

Deluxe Wedding Dinner Menu

【尊貴婚宴菜譜 I】 Deluxe Wedding Dinner Menu I	HK\$12,688
【尊貴婚宴菜譜 II】 Deluxe Wedding Dinner Menu II	HK\$13,688
【尊貴婚宴菜譜 III】 Deluxe Wedding Dinner Menu III	HK\$15,888
【尊貴婚宴菜譜 IV】 Deluxe Wedding Dinner Menu IV	HK\$22,888

<u>餐飲套餐價目 Beverage Package Pricing:</u>	四小時 (4 hours)	六小時 (6 hours)
(餐飲套餐 A) Beverage Package A 無限量供應汽水、橙汁及啤酒 Unlimited supply of soft drinks, chilled orange juice and beer	HK\$1,688	HK\$1,888
(餐飲套餐 B) Beverage Package B 無限量供應汽水、橙汁、啤酒及酒店特定餐酒 Unlimited supply of soft drinks, chilled orange juice, beer and house wine	HK\$1,988	HK\$2,188

備註 Remarks:

- 以上之婚宴套餐適用於 2019 年 1 月 1 日至 2019 年 12 月 31 日。(適用於星期一至星期日及公眾假期)
All menus are valid from January 1, 2019 to December 31, 2019 (Monday to Sunday & Public Holiday)
- 以上價目均另加一服務費，並以每席計算及設有最低餐飲消費額
All prices are subject to 10% service charge and on per table basis. Food and beverage minimum charge applies
- 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 privileges

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 6223 傳真 Fax : 2628 9913 電郵 Email: banquet@royalplaza.com.hk

【2019 中式婚宴晚餐優惠】

2019 Chinese Wedding Dinner Package Privileges



精選優惠 Privileges	惠顧十席或以上 10 tables or above	惠顧二十席或以上 20 tables or above	惠顧三十席或以上 30 tables of above
豪華蜜月房間住宿一晚及翌日於客房享用美式早餐(兩位) (入住時間下午三時, 退房時間上午十一時) One night stay in our Honeymoon Room with American Breakfast for two through Room Service in the next morning (Check-in at 1500hrs & Check-out at 1100hrs)	豪華蜜月客房 Deluxe Honeymoon Room	豪華蜜月套房 Deluxe Honeymoon Suite	
豪華轎車(平治房車 S350) 連司機免費接送服務, 額外每小時 HK\$1,000 (不包括花車佈置, 停車場及隧道費用) Chauffeured bridal limousine (Mercedes Benz S350) Service. Additional hour at HK\$1,000 net (Decoration, parking & tunnel fee are excluded)	三小時 3 hours	五小時 5 hours	
免費代客泊車(主家) 視乎供應情況而定 (額外每小時 HK\$60) Complimentary valet parking for the host on a first-come-first-serve basis. (Additional hour at HK\$60 net)	五小時泊車位乙個 One parking space for 5 hours	八小時泊車位乙個 One parking space for 8 hours	
免費代客泊車(賓客) 視乎供應情況而定 (最多 5 小時, 只限私家房車, 額外每小時 HK\$60) Complimentary valet parking for the guest on a first-come-first-serve basis (Maximum 5 hours for each private car, additional hour at HK\$60 net)	每四席乙個 One parking space for every 4 tables		
禮堂背景字樣 (新人中文或英文名字) Backdrop wordings in Chinese or English name of the Bride and the Groom	✳		
嘉賓題名冊(乙本) Guest signature book	✳		
典雅餐桌佈置 Elegant centerpiece on each table	✳		
精美結婚喜帖連信封 (不包括印刷, 額外每套 HK\$5) Invitation cards with envelopes (Printing excluded & additional purchase at HK\$5 net per set)	每席十套 10 sets per table		
宴席及麻雀耍樂時茶芥不另收費 Serving of Chinese tea and condiments during mahjong session and throughout the event	✳		
鮮果忌廉蛋糕乙個 Fresh fruit cream cake	3 磅 3 pounds	5 磅 5 pounds	8 磅 8 pounds
祝酒香檳(乙瓶) Champagne for toasting (1 bottle)	不適用 N/A	✳	
紅餐酒於席間享用 House red wine during dining time	不適用 N/A	10 瓶 10 bottles	15 瓶 15 bottles
自攜洋酒免收開瓶費 (額外開瓶費每瓶 HK\$180) Free corkage for self-brought wine (Additional bottle at HK\$180 net)	每席乙瓶 1 bottle per table		
免費安排精緻五層結婚模型蛋糕供切餅儀式及拍照之用 A 5-tier dummy wedding cake for ceremony and photo taking	✳		
免費提供視聽器材、液晶體投影機及屏幕 Free use of PA & AV Equipment and LCD, Projector with screen	✳		
麻雀耍樂 (額外每檯 HK\$80) Mahjong facilities (Additional table at HK\$80 net)	8 檯 8 tables	10 檯 10 tables	15 檯 15 tables
結婚一週年紀念餐券價值 HK\$1,000 A dinner coupon for first wedding anniversary valued at HK\$1,000 for consumption	不適用 N/A	✳	
精選婚宴優惠券 Wedding discount coupons	✳		

** 以上婚宴優惠, 本酒店將保留最終決定權及不作另行通知
** The above privileges are subject to change without prior notice.

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<p>鸞鳳和鳴金豬全體 Barbecued Whole Suckling Pig</p> <p>夏果百合水晶蝦球伴蜜味脆鮮奶 Sautéed Prawns with Lily Bulbs and Macadamia Nuts accompanied by Deep-fried Honey Dew Melon Milk Fritters</p> <p>金腿芙蓉蟹肉燴官燕 Bird's Nest Soup with Crab Meat, Egg White and Yunnan Ham</p> <p>蠔皇原隻八頭湯鮑魚扣鵝掌 Braised 8 Heads Canned Abalone and Goose Webs with Vegetables in Oyster Sauce</p> <p>清蒸老虎斑 Steamed Fresh Brown Marble Garoupa</p> <p>金牌芝麻鹽焗雞 Baked Chicken with Rock Salt and Sesame</p> <p>櫻花海老鵝肝黑豚炒香苗 Fried Rice with Barbecued Kurobuta Pork, Goose Liver and Dried Red Cherry Shrimps</p> <p>高湯煎粉果 Pan-fried Shrimps Dumplings served with Supreme Soup</p> <p>富貴百子團圓露 Sweetened Red Bean Soup with Sticky Dumplings, Lotus Seeds and Lily Bulbs</p> <p>良緣美點 Petits Fours</p> <p>合時鮮果盤 Fresh Fruit Platter</p>	<p>鸞鳳和鳴金豬全體 Barbecued Whole Suckling Pig</p> <p>黑松露珍菌帶子桂花蚌 Sautéed Scallops and Laurel Clams with Black Truffle</p> <p>金柚子珍寶脆蝦球 Fried Crispy Jumbo Prawns with Yuzu Sauce</p> <p>玉環瑤柱甫 Steamed Marrow Cucumber Rings stuffed with Conpoy</p> <p>菜膽竹筍螺頭燉海參 Double-boiled Sea Cucumber Soup with Bamboo Pith, Sea Conch and Vegetables</p> <p>蠔皇原隻八頭湯鮑魚扣天白花菇 Braised 8 Heads Canned Abalone and Mushrooms with Vegetables in Oyster Sauce</p> <p>清蒸老虎斑 Steamed Fresh Brown Marble Garoupa</p> <p>鍋焗松茸人參雞 Baked Chicken with Matsutake and Ginseng Sauce</p> <p>古法鵝香瑤柱荷葉絲苗 Fried Rice with Mixed Meat and Dried Conpoy wrapped in Lotus Leaf</p> <p>金菇鮑絲燴伊府麵 Braised E-Fu Noodles with Shredded Abalone and Enoki Mushrooms</p> <p>富貴百子團圓露 Sweetened Red Bean Soup with Lotus Seeds and Lily Bulbs with Sticky Dumplings</p> <p>良緣美點 Petits Fours</p> <p>合時鮮果盤 Fresh Fruit Platter</p>
每席 HK\$12,688 / per table	每席 HK\$13,688 / per table

備註 Remarks:

- 價目以每席計算，每席 12 位用、另加一服務費。
Prices stated are based on per table of 12 persons and are subject to 10% service charge.
- 以上之婚宴套餐適用於 2019 年 1 月 1 日至 2019 年 12 月 31 日。(適用於星期一至星期日及公眾假期)
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<p>鸞鳳和鳴金豬全體 Barbecued Whole Suckling Pig</p> <p>黑皮雞縱芹香珍寶虎蝦球 Sautéed Jumbo Tiger Prawns with Celery and Black Termite Mushrooms</p> <p>黃金芝苈焗釀蟹蓋 Oven Baked Crab Shell Stuffed with Crab Meat, Mushrooms and Cheese</p> <p>蝦籽花膠海味扒翡翠 Braised Vegetables with Shredded Fish Maw, Conpoy and Shrimps Roe</p> <p>羊肚菌海皇黃耳燴官燕 Braised Bird's Nest Soup with Morel Mushrooms, Diced Seafood and Yellow Fungus</p> <p>蠔皇原隻六頭湯鮑魚扣鵝掌 Braised 6 Heads Canned Abalone and Goose Webs with Vegetables in Oyster Sauce</p> <p>清蒸東星斑 Steamed Leopard Coral Garoupa</p> <p>金沙蒜花脆燒雞 Deep-fried Crispy Chicken flavored with Garlic</p> <p>瑤柱蝦乾鵝香五穀飯 Fried Five Grains Rice with Dried Conpoy, Dried Shrimps and Roasted Goose,</p> <p>上湯煎粉果 Pan-fried Shrimp Dumplings served with Supreme Soup</p> <p>珍珠玉露燉雪蛤 Double-boiled Coconut Sago Soup with Hashima</p> <p>良緣美點 Petits Fours</p> <p>合時鮮果盤 Fresh Fruit Platter</p>	<p>鸞鳳和鳴金豬全體 Barbecued Whole Suckling Pig</p> <p>泮塘百合萵筍炒帶子 Sautéed Scallops with Celtuce, Fresh Lily Bulb and Lotus Root</p> <p>北海雲丹燒焗開邊波士頓龍蝦 Baked Half Boston Lobster with Sea Urchin Mayonnaise Dressing</p> <p>發財多子金柱玉甫 Braised Conpoy with Garlic and Sea Moss with Vegetables</p> <p>蘭州蜜瓜響螺燉花膠皇 Double-boiled Fish Maws Soup with Sea Couch and Honeydew Melon</p> <p>頂級南非六頭湯鮑魚扣海參 Braised 6 Heads Canned South African Abalone and Sea Cucumber with Vegetables in Oyster Sauce</p> <p>清蒸東星斑 Steamed Leopard Coral Garoupa</p> <p>金華玉樹麒麟雞 Steamed Chicken Slices with Yunnan Ham and Mushrooms</p> <p>佛跳牆海味炆絲苗 Braised Fried Rice with Assorted Dried Seafood in Abalone Sauce</p> <p>蟹肉燴伊府麵 Braised E-Fu Noodles with Crab Meat</p> <p>蓮子百合杏汁燉官燕 Ground Almond Sweet Soup with Bird's Nest, Lotus Seeds and Lily bulbs</p> <p>良緣美點 Petits Fours</p> <p>合時鮮果盤 Fresh Fruit Platter</p>
每席 HK\$15,888 / per table	每席 HK\$22,888/ per table

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