



【2024 西式婚宴晚餐】 Western Wedding Dinner Package 2024

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| 西式自助晚餐菜譜 Western Buffet Dinner | 菜譜 Menu I | 每位 HK\$1,298 per person |
| | 菜譜 Menu II | 每位 HK\$1,438 per person |
| 餐飲套餐 Beverage Package | 套餐 Package A 包括四小時無限量供應汽水、橙汁及啤酒 Inclusive of unlimited supply of soft drinks, chilled orange juice and beer for 4 hours | 每位 HK\$130 per person |
| | 套餐 Package B 包括四小時無限量供應汽水、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 for 4 hours | 每位 HK\$180 per person |

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:

- 迎賓雜果賓治
Welcome fruit punch for all guests
- 祝酒有汽白酒乙瓶
A bottle of sparkling wine 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
- 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(每個 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
- 精選婚宴優惠券
Wedding discount coupon

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
One night stay in Deluxe Honeymoon Room
- 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 1,200 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\$1,200 net. (Decoration, parking & tunnel fee are excluded)

備註 Remarks:

以上套餐適用於 2024 年 1 月 1 日至 12 月 31 日

The above package is valid from January 1 to December 31, 2024

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

宴會安排可能因應政府實施的《預防及控制疾病(禁止群組聚集)規例》而有所變更

The banquet arrangements may change subject to any updates on Prevention and Control of Disease (Prohibition on Group Gathering) Regulation implemented by the Government

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

【2024 西式婚宴晚餐】 Western Wedding Dinner Package 2024



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

每位 **HK\$1,298** per person
(最少 50 位)
(minimum 50 persons)

冷盤類

海鮮拼盤配檸檬角及咯哆汁
(凍海蝦、麵包蟹、藍青口)
日式刺身
(劍魚、刺身甜蝦、三文魚、鯛魚)
煙燻挪威三文魚碟
和風蟹肉伴青瓜
柏爾瑪火腿伴香瓜
煙雞胸配蜜糖芥末
酒香泡椒鳳爪

沙律類

凱撒沙律
田園沙律
車厘番茄、粟米粒、青瓜片
蘋果芹菜合桃沙律
蟹籽青瓜沙律伴蟹肉
越式柚子雞絲沙律
意式烤牛肉沙律
芒果明蝦沙律

湯類

龍蝦濃湯
干貝合掌瓜甘筍煲豬展
各式麵包及牛油

燒烤肉類

燒牛肉眼扒
英式燒羊腿(燒汁、黑椒汁)
蜜餞黑豚叉燒 拼 冰燒五層腩

APPETIZERS

Seafood Platter Served with Lemon Wedges and Cocktail Dip
(Cooked Shrimp, Brown Crab and Blue Mussel)
Japanese Sashimi Corner
(Swordfish, Sashimi Shrimp and Salmon, Snapper)
Norwegian Smoked Salmon with Condiments
Crab Meat and Cucumber Salad with Sesame Dressing
Parma Ham with Cantaloupe Melon
Smoked Chicken Breast with Honey Mustard Dressing
Marinated Chicken Paws with Chili

SALADS

Caesar Salad
Garden Green Salad with Dressing and Condiments
Cherry Tomato, Sweet Corn and Sliced Cucumber
Apple and Celery Salad with Walnuts
Crab Roe and Cucumber Salad with Crab Meat
Vietnam Cold Cut and Chicken Pomelo Salad
Roasted Beef and Zucchini Salad
Mango Salad with Baby Shrimps

SOUPS

Lobster Bisque
Boiled Pig Tendon Soup with Conpoy, Chayote and Carrot
Selection of Bread Rolls and Butter

Rosted MEAT CORNER

Roasted Beef Rib-eye
Traditional Roasted Lamb Leg (Gravy, Black Peppercorn Gravy)
Barbecued Filets of Pork Loin with Honey Sauce & Roasted Pork Belly

熱盤類

烤焗日式比目魚
第戎芥末香草燒羊鞍
烤鴨胸伴香橙汁
法式紅酒燴牛肋肉
西班牙紅花汁燴海鮮
蜜椒土豆安格斯牛柳粒
碧綠珍菌油泡玻璃蝦球
玫瑰桶子豉油雞
花菇竹筍扒時蔬
瑤柱蝦乾鵝香五穀飯
新竹炒米粉

HOT ENTRÉES

Baked Halibut with Japanese Style
Roasted Rack of Lamb with Dijon Herb Crusted
Roasted Duck Breast with Orange Sauce
Beef Short Ribs Bourguignon
Braised Seafood with Saffron Sauce in Spanish Style
Seared Angus Beef Cubes with Potato in Black Pepper Sauce
Sautéed Prawns with Assorted Mushroom and Vegetables
Boiled Marinated Chicken with Soy Sauce
Braised Seasonal Vegetables with Mushrooms and Bamboo Pith
Five Grains Rice with Dried Conpoy, Dried Shrimp and Roasted Goose
Fried Hsin Chu Taiwanese Vermicelli

甜品類

意大利芝士餅
芒果芝士餅
金箔黑芝麻糕
栗子撻
宇治抹茶紅豆卷
草莓開心果吉士慕絲蛋糕
脆脆榛子朱古力慕絲蛋糕
芒果千層酥
軟心朱古力撻
焗麵包布甸
迷你杯裝雪糕

DESSERTS

Tiramisu
Mange Cheese Cake
Black Sesame Pudding with Goldleaf
Chestnut Tart
Uji Matcha and Red Bean Roll
Strawberry and Pistachio Custard Mousse Cake
Crunchy Hazelnut Chocolate Mousse Cake
Mango Mille Feuille
Chocolate Ganache Trat
Baked Bread and Butter Pudding
Assorted Mini Cup Ice-cream

咖啡及紅茶

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



【2024 西式婚宴晚餐】 Western Wedding Dinner Package 2024

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

每位 **HK\$1,438** per person
(最少 50 位)
(minimum 50 persons)

冷盤類

海鮮拼盤配檸檬角及咯哆汁
(凍海蝦、麵包蟹、藍青口、翡翠螺)
日式刺身
(鯛魚、劍魚、刺身甜蝦、三文魚、
馬刀貝、北寄貝)
和風雞肉伴秋葵
煙燻挪威三文魚碟
柏爾瑪火腿伴香瓜
柑橘子伴意式莎樂美腸
錦繡燒味大拼盤

沙律類

凱撒沙律
田園沙律
車厘番茄、粟米粒、青瓜絲
蘋果芹菜合桃沙律
蟹籽青瓜沙律伴蟹肉
泰式青木瓜豬頸肉沙律
意式烤牛肉沙律
法式吞拿魚沙律
涼拌榨菜腎片

湯類

蟹肉龍蝦濃湯
竹筍海皇花膠燴燕窩

各式麵包及牛油

燒烤肉類

燒美國牛肉眼
英式燒羊腿(燒汁、黑椒汁)
北京片皮烤鴨

APPETIZERS

Seafood Platter Served with Lemon Wedges and Cocktail Dip
(Cooked Shrimp, Brown Crab, Blue Mussels and Sea Whelks on Ice)
Japanese Sashimi Corner
(Snapper, Swordfish, Sashimi Shrimp, Salmon and Tsubugai, Beijibeii)
Chicken and Okra Salad with Sesame Dressing
Norwegian Smoked Salmon with Condiments
Parma Ham with Cantaloupe Melon
Citrus Fruit with Italian Salami
Assorted Barbecued Meat Platter

SALADS

Caesar Salad
Garden Green Salad
Cherry Tomato, Sweet Corn and Cucumber Julienne
Apple and Celery Salad with Walnuts
Crab Roe and Cucumber Salad with Crab Meat
Thai Papaya and Pork Jowl Salad
Roasted Beef and Zucchini Salad
Tuna Fish Salad in French Style
Marinated Gizzard with Preserved Vegetable

SOUPS

Lobster Bisque with Crab Meat
Braised Bird' Nest and Fish Maws Soup with Assorted Seafood and
Bamboo Pith
Selection of Bread Rolls and Butter

Rosted MEAT CORNER

Roasted US Prime Rib
Traditional Roasted Lamb Leg (Gravy, Black Peppercorn Gravy)
Beijing-Style Roasted Duck

熱盤類

烤牛柳伴露筍配牛肝菌燒汁
第戎芥末香草燒羊鞍
烤比目魚配青檸牛油汁
西班牙汁燴海鮮
黑松露雞肉扁意粉
金不換牛肝鮮菌炒黑豚
雲耳紅棗蒸龍躉頭腩

叁蔥蜜豆黑豚腩叉燒
迷你鮑魚珍珠雞
雪菜火鴨絲炆米粉
XO 醬琥珀蝦球炒帶子
蝦籽北菇冬筍海參

甜品類

意大利芝士餅
香芒千層酥
栗子忌廉蛋糕
草莓牛乳布甸
檸檬馬令撻
軟心朱古力撻
草莓奶凍雪芳蛋糕
法式馬卡龍
紅桑子吉士忌廉蛋糕
藍莓芝士蛋糕
脆脆榛子朱古力慕絲蛋糕
紅桑子白古力慕絲蛋糕
焗麵包布甸
鮮果沙律
迷你杯裝雪糕

咖啡及紅茶

HOT ENTRÉES

Grilled Beef Tenderloin and Asparagus with Porcini Sauce
Roasted Rack of Lamb with Djon herb Crusted
Roasted Marinated Halibut Fillets with Lime Beurre Blanc Sauce
Seafood Stew with Olive and Chili in Spanish Style
Sautéed Linguini with Chicken in Black Truffle Cream Sauce
Sautéed Pork Loin Slices and Boletus Mushroom with Basil Leaves
Steamed Giant Garoupa Head and Belly with Black Fungus, Red Dates
Stir-fried BBQ Pork with Assorted Onion and Honey Bean
Glutinous Rice with Diced Abalone and Pork Meat in Lotus Leaf Wrap
Fried Vermicelli with Duck Meat Shredded and Pickled Vegetables
Sautéed Prawns and Scallop with Caramelized Walnut in XO Sauce
Braised Mushroom , Bamboo Pith and Sea cucumber with Dried Shrimp Roe

DESSERTS

Tiramisu
Fresh Mango Mille Feuille
Chestnut Cream Cake
Strawberry Milk Pudding
Lemon Meringue Tarts
Chocolate Ganache Tarts
Strawberry Panna Cotta Chiffon Cake
French Macaroon
Raspberry Custard Cream Cake
Blueberry Cheese Cake
Crunchy Hazelnut Chocolate Mousse Cake
Raspberry White Chocolate Mousse Cake
Baked Bread and Butter Pudding
Fresh Fruit Salad
Assorted Mini Cup Ice-cream

Coffee & Tea

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