



**【2026 中式婚宴午餐】**  
**Chinese Wedding Lunch Package 2026**



中式午餐菜譜 I

Chinese Lunch Menu I

每席 **HK\$9,088** (供 12 位用)  
**HK\$9,088** per table (12 persons)

中式午餐菜譜 II

Chinese Lunch Menu II

每席 **HK\$10,688** (供 12 位用)  
**HK\$10,688** per table (12 persons)

凡惠顧中式婚宴午餐 5 席或以上，可享有以下優惠：

For party of 5 tables or above, you may enjoy the following privileges:

- 包括席間 2 小時無限量供應汽水、橙汁及啤酒  
Unlimited supply of soft drinks, chilled orange juice and beer for 2 hours
- 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
- 中式嘉賓提名冊乙本  
Chinese-style guest signature book
- 精美結婚喜帖連信封 (不包括印刷)  
Invitation cards with envelopes (printing excluded)
- 典雅餐桌佈置  
Elegant centerpiece on each table
- 每惠顧滿 3 席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 3 tables with a maximum of 5 hours each on a first-come-first-serve basis
- 以優惠價於六樓喜宴堂或三樓喜酌堂使用 LED 幕牆作舞台背景板及播放影片  
Use of LED Wall as backdrop and for wedding video at special rate  
(Grand Ballroom, Level 6 or Junior Ballroom, Level 3)
- 精選婚宴優惠券  
Wedding discount coupons

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 WhatsApp : 6117 9995 電郵 Email: banquet@royalplaza.com.hk

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**Chinese Wedding Lunch Package 2026**



<p><b>中式婚宴午餐菜譜 I</b> <b>Chinese Wedding Lunch Menu I</b></p>	<p><b>中式婚宴午餐菜譜 II</b> <b>Chinese Wedding Lunch Menu II</b></p>
<p>大紅乳豬全體 Barbecued Whole Suckling Pig</p> <p>X.O 醬銀鈎炒南澳洲翡翠鮑片 Sautéed Australia's Abalone Slice with Sun-dried Shrimp and X.O Sauce</p> <p>蝦籽扣日本刺參伴鮑魚汁扣鵝掌 Braised Sea Cucumber and Goose Webs with Dried Shrimp Roe in Abalone Sauce</p> <p>高湯竹笙瑤柱燴燕窩 Bird's Nest Soup with Conpoy and Bamboo Piths</p> <p>清蒸沙巴大龍躉 Steamed Fresh Giant Garoupa</p> <p>金沙蒜花脆燒雞 Deep-fried Crispy Chicken flavored with Garlic</p> <p>櫻花蝦黑豚炒香苗 Fried Rice with Barbecued Pork Loin and Dried Red Cherry Shrimp</p> <p>金菇鮑絲燴伊府麵 Braised E-fu Noodles with Shredded Abalone and Enoki Mushroom</p> <p>百年好合 Sweetened Red Bean Soup with Lotus Seeds and Lily Bulbs</p> <p>永結同心 Petits Fours</p>	<p>鸞鳳和鳴金豬全體 Barbecued Whole Suckling Pig</p> <p>香芹如意淮山炒鴛鴦蚌皇 Sautéed Twins Clam Slices with Celery, Elm Fungus and Fresh Yam</p> <p>蠔皇原隻六頭湯鮑魚扣天白花菇 Braised 6 Heads Canned Abalones and Mushrooms with Vegetables in Oyster Sauce</p> <p>鱈場蟹肉海皇燴燕窩 Bird's Nest Soup with Snow Crabmeat and Seafood</p> <p>清蒸海星斑 Steamed Fresh Spotted Garoupa</p> <p>金牌芝麻鹽焗雞 Baked Chicken with Rock Salt and Sesame</p> <p>蝦油黑豚鮮蝦炒絲苗 Fried Rice with Fresh Shrimp, Barbecued Pork Loin and Shrimp Oil</p> <p>紫菜芹香菜肉雲吞 Pork and Vegetable Wontons in Seaweed Broth</p> <p>紅蓮桂圓紅棗茶 Sweet Soup with Dried Longan, Red Dates and Lotus Seeds</p> <p>永結同心 Petits Fours</p>
<p><b>每席 HK\$9,088/ per table</b></p>	<p><b>每席 HK\$10,688/ per table</b></p>

包括席間兩小時無限量供應汽水、橙汁及啤酒  
Unlimited supply of soft drinks, chilled orange juice and beer for 2 hours

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 2026 年 1 月 1 日至 2026 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, 2026 to December 31, 2026 (Monday to Sunday & Public Holiday)
- 酒店場地設有最低餐飲消費額。  
Minimum food and beverage 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