



【2026 西式婚宴午餐】 Western Wedding Lunch Package 2026



西式自助午餐菜譜 I

每位 HK\$778 per person

Western Buffet Lunch Menu I

西式自助午餐菜譜 II

每位 HK\$978 per person

Western Buffet Lunch Menu II

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:

- 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
- 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
- 免費提供視聽器材、液晶體投射機及屏幕
Free use of PA, AV equipments 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
- 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

備註 Remarks:

以上套餐適用於 2026 年 1 月 1 日至 12 月 31 日

The above package is valid from January 1 to December 31 2026

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 6223 傳真 Fax : 2628 9913 WhatsApp : 6117 9995 電郵 Email: banquet@royalplaza.com.hk



【2026 西式婚宴午餐】 Western Wedding Lunch Package 2026

西式自助午餐菜譜 I Western Buffet Lunch Menu I

每位 **HK\$778** 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、新西蘭青口、翡翠螺)
日式刺身
(吞拿魚、三文魚、八爪魚、馬刀貝)
煙燻挪威三文魚碟
德國式凍肉碟
煙鴨胸配蜜糖芥末
酒香泡椒鳳爪

APPETIZERS

Seafood Platter Served with Lemon Wedges and Cocktail Dip
(Cooked Shrimp, N.Z Mussels and Sea Whelks on Ice)
Japanese Sashimi Corner
(Tuna, Salmon and Octopus, Tsubugai)
Norwegian Smoked Salmon with Condiments
Cold Cut Platter in German Style
Smoked Duck Breast with Honey Mustard
Marinated Chicken Paws with Chilli

沙律類

田園沙律
車厘番茄、粟米粒、青瓜片
番茄水牛芝士沙律
日式蟹籽青瓜沙律
芒果辣雞肉沙律
香草欖油吞拿魚波椒通粉沙律
青蘋果蝦肉杏仁片沙律

SALADS

Garden Green Salad with Dressing and Condiments
Cherry Tomato, Sweet Corn and Sliced Cucumber
Mozzarella Cheese with Tomato Salad
Crab Roe Salad with Cucumber in Japanese Style
Cajun Chicken and Mango Salad
Tuna, Bell Pepper and Penne Salad with Olive Oil and Herbs
Green Apples, Shrimps Salad with Almond

湯類

美國蜆肉雜菜湯
竹笙蟹肉粟米羹
各式麵包及牛油

SOUPS

American Clam and Mixed Vegetables Soup
Sweet Corn Soup with Bamboo Pith and Crab Meat
Selection of Bread Rolls and Butter

燒烤肉類

香草燒牛肉眼扒
金牌黑豚叉燒

Rosted MEAT CORNER

Roasted Beef Ribs-eye with Herbs
Barbecued Filets of Pork Loin with Honey Sauce

熱盤類

迷迭香燒羊鞍
法式燴海鮮
蒜香檸檬燒春雞
韓式燉牛肋條
香草鮮茄焗鯛魚柳
櫻花蝦揚州炒絲苗
泮水芹香百合炒蝦仁
三杯香茅黑豚肉
雙菇扒高山菜
黑鑽松露鮮菇炆伊麵

HOT ENTRÉES

Roasted Rack of Lamb with Rosemary and Gravy
Braised Seafood with Pommery Mustard Sauce
Roasted Spring Chicken with Lemon and Garlic
Braised Beef Short Ribs in Korean Style
Baked Snapper Fillet with Herbs Tomato Sauce
Fried Rice with Barbecued Pork Loin and Dried Cherry Shrimps
Sautéed Prawns with Celery and Lotus Root
Stewed Pork Loin with Lemongrass, Sesame Oil and Rice Liquor
Braised Young Cabbage with Twins Mushrooms
Braised E-fu Noodle with Black Truffle and Mushroom

甜品類

意大利芝士餅
金箔黑芝麻糕
金箔 3.6 牛乳布甸
宇治抹茶紅豆日式芝士蛋糕
鮮果吉士忌廉蛋糕
藍莓芝士蛋糕
金箔軟心朱古力撻
脆脆榛子朱古力慕絲蛋糕
鮮果沙律
迷你杯裝雪糕

DESSERTS

Tiramisu
Black Sesame Pudding with Goldleaf
3.6 Milk Pudding with Gold Leaf
Uji Matcha and Red Bean Japanese Cheesecake
Fresh Fruit Custard Cream Cake
Blueberry Cheesecake
Chocolate Ganache Tart with Gold Leaf
Crunchy Hazelnut Chocolate Mousse Cake
Fresh Fruit Salad
Assorted Mini Cup Ice-cream

咖啡及紅茶

Coffee and 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.

【2026 西式婚宴午餐】

Western Wedding Lunch Package 2026



西式自助午餐菜譜 II

Western Buffet Lunch Menu II

每位 **HK\$978** per person

(最少 50 位)

(minimum 50 persons)

冷盤類

海鮮拼盤配檸檬角及咯哆汁
(麵包蟹、凍海蝦、新西蘭青口)
日式刺身
(吞拿魚、劍魚、三文魚、
馬刀貝、八爪魚)
煙燻挪威三文魚碟
煙鴨胸伴意式莎樂美腸
柏爾瑪火腿伴香瓜
酒香燻蹄拌海蜆

APPETIZERS

Seafood Platter Served with Lemon Wedges and Cocktail Dip
(Brown Crab, Shrimp and N.Z Mussels on Ice)
Japanese Sashimi Corner
(Tuna, Swordfish, Salmon, Tsubugai and Octopus)

Norwegian Smoked Salmon with Condiments
Smoked Duck Breast with Italian Salami
Parma Ham with Cantaloupe Melon
Marinated Sliced Pork knuckles with Rice Liquor & Jelly Fish

沙律類

田園沙律
車厘番茄、粟米粒、青瓜絲
櫻桃番茄水牛芝士沙律
香蔥脆煙肉薯仔沙律
日式蟹籽青瓜沙律伴蟹肉
越式柚子雞絲沙律
法式吞拿魚沙律
香芒明蝦沙律

SALADS

Garden Green Salad
Cherry Tomato, Sweet Corn and Cucumber Julienne
Mozzarella Cheese with Cherry Tomato Salad
Potato Salad with Bacon Bits and Spring Onion
Crab Roe Salad with Cucumber and Crab Meat in Japanese Style
Vietnam Cold Cut and Chicken Pomelo Salad
French Tuna Fish Salad
Mango Salad with Baby Shrimps

湯類

龍蝦湯
成都酸辣三絲羹
各式麵包及牛油

SOUPS

Lobster Bisque
Hot and Sour Soup with Assorted Meat and Vegetable
Selection of Bread Rolls and Butter

燒烤肉類

燒牛肉眼
燒烤醬豬排骨
金牌芝麻鹽焗雞

Rosted MEAT CORNER

Roasted Beef Rib-eye
Roasted BBQ Pork Short Ribs with BBQ Sauce
Baked Chicken with Rock Salt and Sesame

熱盤類

香草燒羊鞍
黑松露芝士烤春雞
西班牙紅花汁燴海鮮
法式紅酒燴牛肋條
扁意粉配蝦肉野菌伴鮮茄醬
華安二宜樓小炒皇
避風塘辣椒炒蝦
叁蔥豉味玉帶花枝片

金銀蒜雲耳蒸龍躉頭腩
士多啤梨豚肉骨
金瑤鮮菇田園蔬
迷你鮑魚珍珠雞

甜品類

意大利芝士餅
金箔黑芝麻糕
宇治抹茶紅豆日式芝士蛋糕
芒果千層酥
草莓吉士忌廉蛋糕
藍莓芝士蛋糕
脆脆榛子朱古力慕絲蛋糕
焗麵包布甸
鮮果沙律
迷你杯裝雪糕

咖啡及紅茶

HOT ENTRÉES

Roasted Rack of Lamb with Mixed Herb
Roasted Spring Chicken Marinated with Truffle and Cheese
Braised Seafood with Saffron Sauce in Spanish Style
Braised Beef Short Ribs in French Style
Linguine with Shrimps & Mushroom Olives Tomato Coulis
Stir-fried Diced Roasted Pork, Squid, and Bean Curd with Spicy Sauce
Stir-fried Prawns with Garlic and Chili
Sautéed Scallop and Cuttlefish with Spring Onion in Preserved Soybean Sauce
Steamed Giant Garoupa Head and Belly with Black Fungus and Garlic
Stewed Pork Ribs with Strawberry Sauce
Braised Vegetable and Mushroom topped with Conpoy
Glutinous Rice with Diced Abalone and Pork Meat in Lotus Leaf Wrap

DESSERTS

Tiramisu
Black Sesame Pudding with Gold Leaf
Uji Matcha and Red Bean Japanese Cheesecake
Mango Mille Feuille
Strawberry Custard Cream Cake
Blueberry Cheesecake
Crunchy Hazelnut Chocolate Mousse Cake
Baked Bread and Butter Pudding
Fresh Fruit Salad
Assorted Mini Cup Ice-cream

Coffee and Tea

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