

Annual Dinner Package 2026-2027 【2026-2027 周年晚宴套餐】

	Monday to Thursday 星期一至四	Friday to Sunday & Public Holiday 星期五至日及公眾假期
Annual Dinner Menu I 周年晚宴菜譜 I	每席港幣 HK\$9,588 per table (供 12 位用 / 12 persons)	每席港幣 HK\$9,988 per table (供 12 位用 / 12 persons)
Annual Dinner Menu II 周年晚宴菜譜 II	每席港幣 HK\$10,688 per table (供 12 位用 / 12 persons)	每席港幣 HK\$11,388 per table (供 12 位用 / 12 persons)
Annual Dinner Menu III 周年晚宴菜譜 III	每席港幣 HK\$12,188 per table (供 12 位用 / 12 persons)	每席港幣 HK\$12,988 per table (供 12 位用 / 12 persons)
Annual Dinner Menu IV 周年晚宴菜譜 IV	每席港幣 HK\$13,288 per table (供 12 位用 / 12 persons)	每席港幣 HK\$14,288 per table (供 12 位用 / 12 persons)
Annual Dinner Menu V 周年晚宴菜譜 V	每席港幣 HK\$14,888 per table (供 12 位用 / 12 persons)	每席港幣 HK\$15,888 per table (供 12 位用 / 12 persons)
<u>Early bird offer 早鳥優惠</u> New bookings confirmed by 30 November 2026 will enjoy HK\$500 off per table on the above Annual Dinner Packages. 凡於 2026 年 11 月 30 日前預訂以上周年晚宴套餐，每席可減港幣\$500。		

Privileges for 3 tables or above 3 席或以上優惠

- 席間 3 小時無限量供應汽水、橙汁及啤酒
- 迎賓雜果實治
- 免收開瓶費(每席乙瓶)
- 賀年背景音樂
- 免費泊車位，每 5 席乙個，每個最多 5 小時
(視乎供應情況而定)
- 典雅賀年餐桌佈置
- 華麗枱布及椅套
- 中式嘉賓題名冊乙本
- 免費麻雀耍樂 (視乎供應情況而定)
- 免費提供舞台及舞池板
- 精美邀請咭連信封(不包括印刷)
- 免費提供音響設備，先進 LED 燈光效果及舞台射燈效果
- Unlimited supply of soft drinks, chilled orange juice and beer during dinner for 3 hours.
- Welcome fruit punch for all guests.
- Free corkage for self-brought wine or hard liquor (one bottle per table).
- Chinese new year background music.
- One free car parking space for every 5 tables with a maximum of 5 hours each (subject to availability).
- Chinese New Year centerpiece on each table.
- Deluxe tablecloth and seat covers.
- A Chinese signature book.
- Free use of mahjong facilities (subject to availability).
- Complimentary use of stage and dancing floor.
- Invitation cards (printing excluded).
- Free use of PA / AV equipment, LCD projector with screen, LED light and spotlight.

Additional Privileges for 10 tables or above
10 席或以上額外優惠

- 祝酒有氣白酒乙瓶
- 帝京酒店餐飲券 HK\$800 元乙張
- 奉送禮堂橫額 (3'x12'), 不包括公司商標
- 賀年拍照道具
- 3 磅鮮果忌廉蛋糕乙個, 包括公司商標之朱古力牌
- One bottle of sparkling wine for toasting.
- A HK\$800 dining coupon at all outlets at Royal Plaza Hotel.
- Festive PVC banner (3'x12'), logo excluded.
- Chinese New Year props for photo-taking
- 3 pounds of fresh fruit cream cake, include chocolate plaque with company logo.

Additional Privileges for 18 tables or above
18 席或以上額外優惠

- 席間供應紅/白餐酒 (每席乙瓶)
- 與財神合照
- 八打餐前小食
- 升級至 8 磅鮮果忌廉蛋糕乙個, 包括公司商標之朱古力牌
- One bottle of house red / white wine per table
- Photo-taking with God of Treasure
- 8 dozen of pre-dinner snacks
- Upgrade to 8 pounds of fresh fruit cream cake, include chocolate plaque with company logo.

Added Value
優惠價尊享以下優惠

1. “香甜爆谷機”無限供應兩小時港幣 HK\$2,088 (原價港幣 HK\$2,688)
2. “經典懷舊港式小食餐車連套餐”港幣 HK\$3,888 (原價港幣 HK\$4,288)
3. “Häagen-Dazs 雪糕車”連 150 杯迷你雪糕杯港幣 HK\$3,388 (原價港幣 HK\$4,000)
4. 晚宴期間可無限享用酒店指定餐酒 3 小時, 每席另加港幣 600 元
5. 鮮果拼盤每席另加港幣 300 元
6. 精選席前小食每打港幣 180 元起
7. 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
1. Popcorn machine with unlimited supply of popcorn for 2 hours at HK\$2,088 (Original price at HK\$2,688).
2. Hong Kong classic-style snacks trolley package at HK\$3,888 (Original price at HK\$4,288).
3. Häagen-Dazs Ice cream trolley with 150 mini cups at HK\$3,388 (Original price at HK\$4,000).
4. Supplement for unlimited supply of house wine during dinner for 3 hours at HK\$600 per table.
5. Supplement for fresh fruit platter at HK\$300 per table.
6. Pre-dinner snacks start from HK\$180 per dozen.
7. Use of LED Wall as backdrop and for video at special rate. (Grand Ballroom, Level 6 or Junior Ballroom, Level 3)

Remarks 備註:

- The above package is valid from 1 December 2026 to 31 March 2027 以上套餐適用於 2026 年 12 月 1 日至 2027 年 3 月 31 日。
- All prices are subject to 10% service charge & minimum food and beverage charge 以上價目需另加一服務費及場地設有最低餐飲消費額。
- Reservation in advance is necessary and subject to hotel availability 宴會須預訂及視乎酒店場地之供應情況而定。
- Royal Plaza Hotel reserves the right to change the prices and items of the above package 帝京酒店保留修改以上菜單價格及項目之權利。

For enquiries or reservation, please contact our Event & Catering Sales Office.**查詢或訂座, 請聯絡項目及宴會營業部。****Tel 電話: 2622 6223 Fax 傳真: 2628 9913 WhatsApp: 6117 9995 Email 電郵: banquet@royalplaza.com.hk**



【2026-2027 周年晚宴套餐】
Annual Dinner Package 2026-2027

周年晚宴菜譜 I
Annual Dinner Menu I

鴻運福豬賀新歲
Barbecued Whole Suckling Pig

豉蒜百合炒蝦球海螺片
Sautéed Prawn and Sea Whelk Slices with Lily Bulb and Black Bean Sauce

鵝肝醬焗釀響螺
Baked Sea Conch Stuffed with Diced Sea Conch, Goose Liver Paste, Mushroom,
Onion and Chicken

翡翠玉環瑤柱甫
Steamed Marrow Cucumber Rings stuffed with Conpoy

雞蓉竹笙燴燕窩
Braised Bird's Nest Soup with Minced Chicken and Bamboo Pith

紅燒南非八頭湯鮑魚扣天白花菇
Braised 8 Heads South African Canned Abalones and Mushrooms with Vegetables in Oyster Sauce

薑蔥蒸沙巴龍躉斑
Steamed Fresh Giant Garoupa with Ginger and Spring Onion

脆皮椰子少爺雞
Deep-fried Crispy Chicken with Coconut

香芋銀鈎臘味糯米飯
Fried Glutinous Rice with Taro, Dried Shrimps, Air-dried Meat and Chinese Sausage

金菇瑤柱燴伊府麵
Braised E-Fu Noodles with Conpoy and Enoki Mushrooms

新會老陳皮紅豆沙湯圓
Sweetened Red Bean Soup with Sticky Dumplings

大富大貴甜美點
Chinese Petits Fours

每席港幣 HK\$9,588

適用於星期一至四
(Available from Monday to Thursday)

每席港幣 HK\$9,988

適用於星期五至日及公眾假期
(Available from Friday to Sunday & Public Holiday)

包括席間 3 小時無限量供應汽水、橙汁及啤酒

Includes unlimited supply of soft drinks, chilled orange juice and beer during dinner for 3 hours

(適用於 2026 年 12 月 1 日至 2027 年 3 月 31 日)(Validity: 1 December 2026 to 31 March 2027)

以上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.

【2026-2027 周年晚宴套餐】
Annual Dinner Package 2026-2027

周年晚宴菜譜 II
Annual Dinner Menu II

鴻運福豬賀新歲 Barbecued Whole Suckling Pig
櫻花蝦泮塘百合玉帶桂花蚌 Sautéed Scallop and Laurel Clams with Dried Cherry Shrimps and Lotus Root
百花炸釀蟹鉗 Deep-fried Crab Claws Stuffed with Shrimp Paste
發財好市大利 Braised Dried Oysters and Pig Tongue Slices with Sea Moss
高湯花膠海皇燴燕窩 Braised Bird's Nest Soup with Fish Maw and Assorted Seafood
紅燒南非六頭湯鮑魚伴蝦籽扣柚皮 Braised 6 Heads South African Canned Abalones with Pomelo Peels and Dried Shrimp Roe
薑蔥蒸沙巴龍躉斑 Steamed Fresh Giant Garoupa with Ginger and Spring Onion
鮮百合蓮子沙薑農場雞 Steamed Chicken with Lily Bulbs and Lotus Seed in Sand Ginger Sauce
福建鮑汁炒絲苗 Fried Rice in "Fujian" Style
濃湯紫菜鳳冠水餃 Shrimp Dumplings in Seaweed Broth
雙杏銀耳燉萬壽果 Double-boiled Papaya Sweet Soup with Almond and Snow Fungus
大富大貴甜美點 Chinese Petits Fours

每席港幣 HK\$10,688 適用於星期一至四 (Available from Monday to Thursday)	每席港幣 HK\$11,388 適用於星期五至日及公眾假期 (Available from Friday to Sunday & Public Holiday)
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包括席間 3 小時無限量供應汽水、橙汁及啤酒
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【2026-2027 周年晚宴套餐】
Annual Dinner Package 2026-2027

周年晚宴菜譜 III
Annual Dinner Menu III

開運金豬展紅袍 Barbecued Whole Suckling Pig
X.O. 醬珍寶玻璃虎蝦球 Sautéed Jumbo Tiger Prawns in X.O. Sauce
櫻海老海皇焗蟹蓋 Oven Baked Crab Shell stuffed with Snow Crab Meat and Dried Cherry Shrimps
發財大好市 Braised Dried Oysters with Sea Moss
姬松茸南澳青邊鮑魚燉雞湯 Double-boiled Chicken Soup with Blaze Mushroom and Abalone
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
清蒸沙巴龍躉斑 Steamed Fresh Giant Garoupa
鴻運當頭炸子雞 Deep-fried Crispy Chicken
鹽漬鮭魚蟹肉五穀絲苗 Fried Five Grains Rice and Crab Meat with Diced Salted Salmon
紫菜芹香菜肉雲吞 Pork and Vegetable Wontons with Seaweed Broth
蓮子百合燉海底椰 Double-boiled Sea Coconut with Lotus Seeds, Lily Bulbs and Coconut Milk
大富大貴甜美點 Chinese Petits Fours

每席港幣 HK\$12,188

適用於星期一至四
(Available from Monday to Thursday)

每席港幣 HK\$12,988

適用於星期五至日及公眾假期
(Available from Friday to Sunday & Public Holiday)

包括席間 3 小時無限量供應汽水、橙汁及啤酒

Includes unlimited supply of soft drinks, chilled orange juice and beer during dinner for 3 hours

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【2026-2027 周年晚宴套餐】
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周年晚宴菜譜 IV
Annual Dinner Menu IV

風生水起

蟹籽煙三文魚撈起

"Lo Hei" with Smoked Salmon and Crab Roe Accompanied by Assorted Pickled and Sweet Sauce

香芹如意淮山炒鴛鴦蚌皇

Sautéed Twins Clam Slices with Celery, Elm Fungus and Fresh Yam

高湯焗開邊本地乳龍蝦

Sautéed Half Lobster in Chicken Broth

發財好市大利

Braised Dried Oysters and Pig Tongue Slices with Sea Moss

松茸菜膽螺頭燉花膠

Double-boiled Fish Maw Soup with Matsutakes, Sea Conch and Vegetables

頂級墨西哥鮑片拌蝦籽扣魚肚

Braised Mexican Abalone Slices and Fish Maw with Vegetables in Oyster Sauce

清蒸海星斑

Steamed Fresh Spotted Garoupa

龍井茶皇脆燒雞

Roasted Chicken Smoked with Longjing Tea Leaves Fragrant

蝦油紫菜鮮蝦炒絲苗

Fresh Prawn Fried Rice and Seaweed with Shrimp Oil

高湯煎粉果

Pan-fried Shrimp Dumplings Served with Supreme Soup

銀杏薏米腐竹露

Ginkgo Sweet Soup with Coxi Seeds and Bean Curd Sheet

大富大貴甜美點

Chinese Petits Fours

每席港幣 HK\$13,288

適用於星期一至四

(Available from Monday to Thursday)

每席港幣 HK\$14,288

適用於星期五至日及公眾假期

(Available from Friday to Sunday & Public Holiday)

包括席間 3 小時無限量供應汽水、橙汁及啤酒

Includes unlimited supply of soft drinks, chilled orange juice and beer during dinner for 3 hours

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【2026-2027 周年晚宴套餐】
Annual Dinner Package 2026-2027

周年晚宴菜譜 V
Annual Dinner Menu V

家肥屋潤

脆皮紅袍金豬齊撈起

"Lo Hei" with Suckling Pig with Assorted Pickled and Sweet Sauce

叁蔥豉蒜油泡帶子龍蝦球

Sautéed Scallops and Lobster Fillet with Onion in Soybean Sauce

燕液蟹肉扒鴛鴦蔬

Braised Twins Vegetables with Crab Meat, Crab Roes and Bird's Nest

發財瑤柱甫

Braised Whole Conpoy with Garlic and Sea Moss

蘭州蜜瓜響螺燉花膠筒

Double-boiled Fish Maws Soup with Sea Couch and Honeydew Melon

紅燒海味佛跳牆

(南非六頭湯鮑魚、滋補海參、天白花菇、鮑汁鵝掌)

Braised 6 Heads Canned Whole Abalones with Sea Cucumber,
Mushrooms and Goose Webs in Oyster Sauce

清蒸東星斑

Steamed Leopard Coral Groupa

明爐潮蓮燒鵝

Roasted Goose

太極雞絲鴛鴦飯

Fried Rice topped with Crab Meat in Cream Sauce and Shredded Chicken in Tomato Sauce

鮮蝦菜肉雲吞

Shrimp Dumplings in Soup

紅蓮桂圓燉桃膠

Sweet Soup with Peach Resin, Dried Longan, Red Dates and Lotus Seeds

大富大貴甜美點

Chinese Petits Fours

每席港幣 HK\$14,888

適用於星期一至四

(Available from Monday to Thursday)

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適用於星期五至日及公眾假期

(Available from Friday to Sunday & Public Holiday)

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