

Christmas Party Package 2026 【2026 聖誕歡聚套餐】

Buffet Dinner Menu A
自助晚餐菜譜 A

HK\$858 per person
每位 HK\$858 元

Buffet Dinner Menu B
自助晚餐菜譜 B

HK\$958 per person
每位 HK\$958 元

Buffet Dinner Menu C
自助晚餐菜譜 C

HK\$1,198 per person
每位 HK\$1,198 元

Book on or before 31 Oct 2026 to enjoy the following exclusive privileges:

凡於 31 Oct 2026 前預訂，可享以下額外優惠：

1. Waive 10% service charge 豁免加一服務費
2. Christmas props for photo shooting 聖誕派對拍照道具

120 persons or above to enjoy exclusive upgrade privileges/ 120 位或以上升級優惠：

1. Complimentary 1 bottle of house wine for every 12 persons 每 12 位敬送指定餐酒乙支
2. 8 dozens of pre-dinner snacks 8 打餐前小食

150 persons or above to enjoy exclusive upgrade privileges/ 150 位或以上升級優惠：

1. Photo booth service for 2 hours 可享 2 小時拍照服務
2. Complimentary Popcorn machine for 2 hours (subject to availability)
享用香甜爆谷機 2 小時（視乎供應情況而定）

For a party of 50 persons or above, you may enjoy the following privileges:

凡惠顧 50 位或以上，可享有以下優惠：

- Unlimited supply of soft drinks, chilled orange juice and beer for 3 hours
3 小時（晚餐）無限量供應汽水、橙汁及啤酒
- Welcome fruit punch for all guests
迎賓雜果賓治
- Free corkage for self-brought wine or liquor (one bottle for every 20 persons)
免收開瓶費（每 20 位乙瓶）
- Christmas background music
聖誕背景音樂
- Christmas centerpiece on each table
聖誕餐桌佈置
- Party favours for all guests
免費提供派對小玩意
- Complimentary use of stage and dancing floor
免費提供舞台及舞池板
- Free use of PA / AV equipment, LCD projector with screen, LED light and spotlight
免費提供視聽器材、液晶體投射機及屏幕、先進 LED 燈光效果及舞台射燈效果
- A signature book
嘉賓題名冊乙本
- Invitation cards (printing excluded)
精美邀請咭連信封（不包括印刷）
- One free car parking space for every 50 persons with a maximum of 5 hours each (subject to availability)
每惠顧滿 50 人，可享免費泊車位乙個，每個最多 5 小時（視乎供應情況而定）

For party of 150 persons or above, you may enjoy the additional privileges:
凡惠顧 150 位或以上，可額外獲得以下優惠：

- One bottle of sparkling wine for toasting
祝酒有汽白酒乙瓶
- HK\$1,000 dining coupon at all outlets at Royal Plaza Hotel
帝京酒店餐飲券 HK\$1,000 乙張
- Festive PVC banner (3'x12'), logo excluded
奉送禮堂橫額 (3'x12'), 不包括公司商標
- Photo-taking with Santa Claus
與聖誕老人合照

ADDED VALUE:

優惠價享用以下優惠：

- Supplement for unlimited supply of house wine at HK\$60 per person
席間無限量供應酒店特定餐酒，額外每位另加港幣 HK\$60 元
- Pre-dinner snacks start from HK\$180 per dozen
精選席前小食每打只需港幣 HK\$180 元起
- Classic Hong Kong snacks trolley at special price HK\$3,888 (Original price: HK\$4,288)
港式懷舊小食餐車只需港幣 HK\$3,888 元起 (原價港幣 HK\$4,288)
- Special price for crew meal
優惠價預訂員工餐盒
- Use of LED Wall as backdrop and for video at special rate
(Grand Ballroom, Level 6 or Junior Ballroom, Level 3)
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

Remarks 備註:

- The above package is valid until 31 December 2026
以上套餐適用至 2026 年 12 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

Christmas Party Package 2026

【2026 聖誕歡聚套餐】

Buffet Dinner Menu A

自助晚餐菜譜 A

每位 HK\$ 858 per person

(minimum 50 persons)(最少 50 位)

APPETIZERS & SALADS

Seafood Platter served with Lemon Wedges and Cocktail Dip
(Cooked Shrimp, Half Shell Mussels and Sea Whelks on Ice)
Japanese Sashimi Corner
(Tuna, Salmon and Sashimi Shrimp)
Norwegian Smoked Salmon with Condiments
Salami and Mortadella Platter
Garden Green Salad with Dressing and Condiments
Beef and Cherry Tomato Salad with Sesame Dressing
Roasted Eggplant and Smoked Chicken Salad with Mustard Vinegar
Seafood and Cheese Salad in Italian Style
Smoked Duck Breast with Cheese Salad
Sliced Pork Knuckle Slices with Jellyfish

SOUP

Cream of Pumpkin with Crab Meat
Selection of Bread Rolls and Butter

ROASTED MEAT CORNER

Roasted Christmas Turkey
Roasted Gammon Ham with Pineapple and Honey

HOT ENTRÉES

Roasted Halibut with Japanese Miso
Braised Beef Short Rib with Porcini Gravy
Roasted Chicken Galantine with Orange and Cumin
Leg of Lamb with Garlic and Rosemary with Tzatziki Sauce
Sautéed Scallop with Celery and Lotus Root
Sweet and Sour Chicken with Pineapple
Braised Mushrooms and Vegetables with Conpoy
Fried Rice with Assorted Seafood, Red Cherry Shrimp and Egg Yolk
Braised E-fu Noodles with Shredded Abalone and Enoki Mushroom

DESSERTS

Christmas Stollen
Chocolate Yule Log
3.6 Hokkaido Milk Pudding with Gold Leaf
White Wine Jelly with Mixed Berries
Strawberry Mille Feuille
Crème Brûlée
Hazelnut Chocolate Tart
Raspberry White Chocolate Cheese Cake
Black Sesame Pudding with Gold Leaf
Assorted "Haggen-Dazs" Mini Cup Ice-cream
Fresh Fruit Salad

Coffee and Tea

冷盤及沙律類

海鮮拼盤配檸檬角及咯哆汁
(凍海蝦、半殼青口、翡翠螺)
日式刺身
(吞拿魚、三文魚、甜蝦刺身)
煙燻挪威三文魚碟
意式凍肉拼盤
田園沙律
和風牛肉櫻桃沙律
燒茄子伴煙雞肉沙律配芥菜油醋
意式芝士海鮮沙律
蜜糖芥末煙鴨胸芝士沙律
舟山海蜆拼酒香燻蹄

湯類

南瓜蟹肉忌廉湯
各式麵包及牛油

燒烤肉類

聖誕火雞
蜜糖菠蘿烤火腿片

熱盤類

比目魚西京燒
燉牛肋條配牛肝菌燒汁
燒焗香橙籽然雞扒
香草蒜子烤羊脾配青瓜乳酪
泮水芹香百合炒帶子
鳳梨咕嚕雞球
瑤柱鮮菇扒時蔬
櫻花蝦蛋黃海皇炒香苗
金菇鮑絲燴伊府麵

甜品類

聖誕果子蛋糕
聖誕樹頭蛋糕
金箔北海道 3.6 牛奶布甸
雜紅莓白酒果凍
草莓千層酥
法式焦糖燉蛋
榛子朱古力撻
紅桑子白朱古力芝士餅
金箔黑芝麻布甸
迷你 "Haggen-Dazs" 杯裝雪糕
鮮果沙律

咖啡及紅茶

All prices are subject to 10% service charge. Royal Plaza Hotel reserves the right to change the prices and items of the above menus.
以上聖誕聚餐價目，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。

Christmas Party Package 2026
【2026 聖誕歡聚套餐】

Buffet Dinner Menu B
自助晚餐菜譜 B

每位 HK\$958 per person
(minimum 50 persons)(最少 50 位)

APPETIZERS & SALADS

Seafood Platter served with Lemon Wedges and Cocktail Dip
(Cooked Shrimp, Jade Whelk and Half Shell Mussel on Ice)
Japanese Sashimi Corner
(Tuna, Salmon, Sashimi Shrimp and Bejibei)
Norwegian Smoked Salmon with Condiments
Salami and Mortadella Platter
Caesar Salad with Dressing and Condiments
Garden Green Salad with Dressing and Condiments
Crab Roe Salad with Cucumber in Japanese Style
Seafood and Fennel Salad in French Style
Spicy Roasted Beef Salad in Thai Style
Apple and Celery Salad with Shrimps

SOUP

Cream of Cauliflower and Scallop
Sweet Corn Soup with Bamboo Pith and Gum Tragacanth
Selection of Bread Rolls and Butter

ROASTED MEAT CORNER

Roasted Christmas Turkey
Roasted Beef Rib Eye
Stir-fried BBQ Pork with Assorted Onion and Honey Bean

HOT ENTRÉES

Teriyaki Baked Sea Bream
Roasted Rack of Lamb with Rosemary
Roasted Beef Ribs with Cognac Raisins Sauce
Roasted Spring Chicken Marinated with Cheese
Penne with Seafood and Garlic Slices Herbs Tomato Sauce
Sautéed Scallop & Lily Bulbs and Cashew Nuts with Black Truffle Sauce
Honey Glazed Iberico Pork with Apple Puree
Vegetable with Black Mushroom, Bamboo Shoot and Dried Shrimp Roe
Fried Rice with Diced Chicken and Pineapple

DESSERTS

Christmas Stollen
Chocolate Yule Log
3.6 Hokkaido Milk Pudding with Gold Leaf
White Wine Jelly with Mixed Berries
Strawberry Mille Feuille
Crème Brûlée
Hazelnut Chocolate Tart
Raspberry White Chocolate Cheese Cake
Black Sesame Pudding with Gold Leaf
Assorted "Haggen-Dazs" Mini Cup Ice-cream
Fresh Fruit Salad

Coffee and Tea

冷盤及沙律類

海鮮拼盤配檸檬角及咯嘑汁
(凍海蝦、翡翠螺、半殼青口)
日式刺身
(吞拿魚、三文魚、甜蝦刺身、北寄貝)
煙燻挪威三文魚碟
意式凍肉拼盤
香草烤雞凱撒沙律
田園沙律
日式蟹籽青瓜沙律
法式茴香海鮮沙律
泰式燒牛肉粉絲沙律
蘋果芹菜鮮蝦沙律

湯類

菜花帶子忌廉湯
金粟竹笙燴拉絲雪燕
各式麵包及牛油

燒烤肉類

聖誕火雞
燒牛肉眼
叁蔥蜜豆黑豚腩叉燒

熱盤類

照燒焗鯛魚
露斯瑪莉燒羊扒
烤牛肋肉伴干邑提子汁
芝士烤春雞
香草蒜片鮮茄汁海鮮長通粉
黑松露腰果百合炒帶子
蜜燒黑毛豬柳伴蘋果蓉
蝦籽花菇春筍田園蔬
菠蘿雞粒炒飯

甜品類

聖誕果子蛋糕
聖誕樹頭蛋糕
金箔北海道 3.6 牛奶布甸
雜紅莓白酒果凍
草莓千層酥
法式焦糖燉蛋
榛子朱古力撻
紅桑子白朱古力芝士餅
金箔黑芝麻布甸
迷你 "Haggen-Dazs" 杯裝雪糕
鮮果沙律

咖啡及紅茶

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Christmas Party Package 2026
【2026 聖誕歡聚套餐】

Buffet Dinner Menu C
自助晚餐菜譜 C

每位 HK\$1,198 per person
(minimum 50 persons)(最少 50 位)

APPETIZERS & SALADS

Seafood Platter served with Lemon Wedges and Cocktail Dip
(Cooked Shrimp, Jade Whelk and Half Shell Mussel on Ice)
Japanese Sashimi Corner
(Swordfish, Sashimi Shrimp, Salmon,
Tsubugai and Beijibei)
Norwegian Smoked Salmon with Condiments
Chorizo, Mortadella, and Salami Platter
Duck Foie Gras Paste with Blueberry and Orange Marmalade
Parma Ham and Melon Platter
Pumpkin and Crab Meat Salad
Pomelo and Seafood Salad in Thai Style
Buffalo Mozzarella Cheese with Balsamic Tomato Dip
Baby Lobster Salad with Cucumber
Marinated Jelly Fish Head with Spring Onion and Sesame Oil

SOUP

Lobster Bisque
Braised Fish Maws Soup with Assorted Seafood and Bamboo Pith
Selection of Bread Rolls and Butter

ROASTED MEAT CORNER

Traditional Roasted Christmas Turkey served with Stuffings
Roasted Prime Rib

HOT ENTRÉES

Roasted Chicken with Herbs and Cheese
Braised Beef Short Ribs with Red Wine Gravy
Roasted Rack of Lamb with Dijon Herb Crusted
Steamed Fillets of Halibut with Caviar Champagne Sauce
Stewed Pork Loin with Lemongrass, Sesame Oil, Soy Sauce and Rice Liquor
Stir-fried Prawns and Scallop with Celery and Caramelized Walnut
Braised Young Cabbage with Bamboo Fungus and Mushrooms
Stir-fried Spare Ribs with Garlic and Cumin Seed Powder
Fried Noodle with Squid in Soya Sauce
Glutinous Rice with Diced Abalone and Pork Meat in Lotus Leaf Wrap

冷盤及沙律類

海鮮拼盤配檸檬角及咯哆汁
(凍海蝦、翡翠螺、半殼青口)
日式刺身
(劍魚、甜蝦刺身、三文魚、
馬刀貝、北寄貝)
煙燻挪威三文魚碟
辣肉腸、意式肉腸及沙樂美腸
鴨肝醬伴藍莓柳橙醬
意大利巴馬火腿伴香瓜碟
南瓜蟹肉沙律
泰式金柚海鮮沙律
水牛芝士伴黑醋蕃茄茸
龍蝦仔沙律伴溫室青瓜
蔥油海蜆頭

湯類

龍蝦湯
高湯竹笙海皇燴花膠
各式麵包及牛油

燒烤肉類

傳統聖誕火雞
燒頂級肉眼

熱盤類

香草燒汁芝士烤雞肉
紅酒燴嫩牛肋肉
第戎芥末香草燒羊鞍
蒸比目魚柳配黑魚籽香檳汁
三杯香茅黑豚肉
琥珀芹香蝦球炒帶子
竹笙扒鮮菇津膽
孜然蒜香骨
豉油皇龍鬚炒麵
迷你鮑魚珍珠雞

Cont'd...Buffet Dinner Menu C

DESSERTS

Christmas Pudding
Christmas Cookies
Chocolate Yule Log
Strawberry Cheese Cake
70% Chocolate Cake
Matcha Red bean Roll Cake
Pistachio Cherry Mille Feuille
Raspberry White Chocolate Mousse Cake
3.6 Hokkaido Milk Pudding with Gold Leaf
Mango and Passion Fruit Tart
Almond and Caramel Coffee Mousse Cake
Black Sesame Pudding with Gold Leaf
Assorted "Haggen-Dazs" Mini Cup Ice-cream
Fresh Fruit Salad

Coffee and Tea

甜品類

聖誕布甸
聖誕曲奇餅
聖誕樹頭蛋糕
草莓芝士蛋糕
70%朱古力蛋糕
抹茶紅豆卷蛋糕
開心果櫻桃千層酥
紅桑子白朱古力慕絲蛋糕
金箔北海道 3.6 牛奶布甸
香芒熱情果撻
杏仁焦糖咖啡慕絲蛋糕
金箔黑芝麻布甸
迷你"Haggen-Dazs"杯裝雪糕
鮮果沙律

咖啡及紅茶

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