

2022 年西式婚宴午市套餐 Wedding Buffet Lunch Packages 2022

尊享優惠	50 人 或以上	120 人 或以上
♥ 新婚蜜月客房一晚		♥
♥ 席間無限量供應汽水、橙汁及特選啤酒三小時	♥	♥
♥ 以優惠價港幣 4,600 元惠顧婚宴場地佈置 (價值港幣 6,000 元)	♥	♥
♥ 西式嘉賓提名冊乙本	♥	♥
♥ 每席贈送結婚喜帖八張 (不包括印刷)	♥	♥
♥ 全場席上及迎賓接待處花卉擺設	♥	♥
♥ 全場賓客座椅套	♥	♥
♥ 免費麻雀耍樂及供應中國香茗	♥	♥
♥ 免費使用音響設備、液晶投影機及銀幕	♥	♥
♥ 五層模型結婚蛋糕供拍照用	♥	♥
♥ 自攜洋酒免收開瓶費 (每席壹瓶)	♥	♥
♥ 免費泊車服務 (須依酒店當日情況而定)	♥	♥
♥ 首次惠顧滿月酒席，可享每席減港幣 100 元優惠	♥	♥
♥ 富豪國際酒店集團送出富豪餐飲會籍一年 (適用於消費滿港幣 110,000 元或以上)	♥	♥
♥ 特選商戶禮券及優惠	♥	♥

備註:

- * 以上之婚宴套餐適用期至 2022 年 12 月 31 日。
- * 以上之婚宴套餐價目另收加一服務費及設最低餐飲消費。
- * 此優惠不可與其他推廣優惠及貴賓卡同時使用。
- * 上述所有優惠不適用於已訂之酒席。
- * 以上所有資料，以酒店最後公佈為準。

查詢及預訂，請與酒店宴會部聯絡 ☎ 2313 8671 或
電郵至 rkh.banquet@regalhotel.com

**For booking of 50 persons or above,
you are entitled to enjoy the following privileges:**

- ♥ 3 hours of unlimited serving of soft drinks, chilled orange juice and house beer
- ♥ Special price at HK\$4,600 for standard venue decoration (Value at HK\$6,000)
- ♥ A complimentary Western style guest signature book
- ♥ Eight complimentary sets of invitation card per table (printing excluded)
- ♥ Floral arrangement for all dining tables and reception table
- ♥ Seat covers for all banquet chairs
- ♥ Complimentary mahjong set up with Chinese tea service
- ♥ Free usage of PA system, LCD projector and screen
- ♥ A 5-tier dummy wedding cake for photo taking
- ♥ Free corkage charge for one bottle of self-bring in liquor per table
- ♥ Complimentary car parking service (subject to hotel's standard)
- ♥ HK\$100 reduction per table for the first baby full-moon party
- ♥ Regal Dining Club – Regal Card one year membership to enjoy exclusive dining privileges (upon purchase of HK\$110,000 or above)
- ♥ Coupons and special offers from designated merchants

**For booking of 120 persons or above,
you are entitled to enjoy the following additional privileges:**

- ♥ One night accommodation in Standard Room

Remarks:

- ♥ Above menus and privileges are applicable for weddings held on or before 31 December 2022
- ♥ Subject to 10% service charge and minimum food and beverage charge will be applied on different venues.
- ♥ All above privileges cannot be used in conjunction with any other discounts, promotional offers or VIP privileges.
- ♥ All above privileges are not applicable to the reserved bookings
- ♥ In case of any dispute, the decision of Regal Kowloon Hotel is final and conclusive

For enquires or reservations, please contact our Catering Department at Tel: 2313 8671 or
via email: rk.banquet@regalhotel.com

Wedding Lunch Buffet Menu A

Salad Corner

Iceberg Lettuce, Mesclun, Lollo Rosso, Jade Sprout

Cucumber, Sweet Corn, Cherry Tomato
Parmesan Cheese, Garlic Crouton
Raisin, Crispy Bacon, Almond Flake

Salad Dressing

Thousand Island
French
Italian Caesar

Salad

Smoked Salmon with Red Onion and Capers
Thai Style Chicken Salad
Tuna Quinoa Tabboulch
European Curd Meat Platter
Roasted Pumpkin Glazed with Honey
Smoked Duck Breast with Peach Salad

Japanese Counter

Assorted Sushi and Rice Roll
Soba Noodles with Crab Stick and Seaweed

Soup

Cream of Mushroom Soup
Bread Basket (Served with Butter & Margarine)

Carving

Honey Glazed Bone Ham with Pineapple Gravy

自助沙律吧

西生菜, 雜沙律菜, 紅葉菜, 翡翠苗

青瓜, 粟米粒, 車厘茄
芝士粉, 蒜蓉包粒
葡萄乾, 脆煙肉, 杏仁片

醬汁

千島汁
法式醬汁
凱撒汁

精選沙律

煙三文魚拼盤
泰式雞肉沙律
吞拿魚藜麥沙律
歐陸雜肉拼盤
烤蜂蜜南瓜
煙鴨胸桃沙律

日式吧

雜錦壽司及卷物
日式蟹柳絲, 紫菜蕎麥冷麵

湯

忌廉磨菇湯
麵包籃

銀爐燒烤

蜜汁烤火腿配菠蘿燒汁

Hot Dishes

Sauteed Shrimp with Garlic Sauce
Oven Roasted Rack of Lamb with Ratatouille and
Rosemary Gravy Braised Beef Short Ribs with Red Wine
Vegetables Sauce
Gratinated Seasonal Vegetables with Cheese
Pan-seared Fish Fillet with Tomato Salsa
Stir-Fried Chicken with Dried Chili*
Fried Rice Garlic, Egg White and Dried Shrimps*
Braised E-fu Noodles with Straw Mushroom*

熱盤

香炒海蝦配蒜蓉汁
香烤羊架配迷迭香汁
紅酒燴牛肋條
芝士焗時蔬
香煎魚塊配蕃茄莎莎
川椒雞球*
金蒜蛋白櫻花蝦炒飯*
草菇炆伊麵*

Dessert

Blueberry Crème Brulee
Oreo Cheese Cake
Raspberry Panna cotta
Chocolate and Coffee Mousse Cake
Baked Apple tart
Tiramisu
Bread and Butter Pudding
Fresh Fruit Platter

甜品

藍莓法式燉蛋
奧利奧芝士蛋糕
紅莓咖啡奶凍
朱古力咖啡慕絲蛋糕
焗蘋果撻
意大利芝士餅
焗麵包布丁
鮮果拼盤

Coffee or Tea 咖啡或茶

每位港幣 HK\$538+10% per person
(Minimum 50 persons)
(50 位起)

Included 3 hours of unlimited pouring of soft drink, chilled orange juice and house beer
席間無限量供應汽水、橙汁及特選啤酒三小時

*Chinese Dishes 中菜菜式

Wedding Lunch Buffet Menu B

Salad Corner

Iceberg Lettuce, Mesclun, Lollo Rosso
Jade Sprout, Green Coral

Cucumber, Sweet Corn, Cherry Tomato
Parmesan Cheese, Garlic Crouton
Raisin, Bacon, Almond

Salad Dressing

Thousand Island
French
Vinaigrette

Salad

Thai Style Beef Salad with Tomato and Onion
Shrimp Melon Salad
German Potato Salad with Chive and Bacon
Waldorf Chicken Salad

Japanese Counter

Assorted Deluxe Sushi with Condiments
Soba Noodles with Crab Stick and Seaweed

Appetizer

Smoked Salmon Platter with Red Onion and Capers
European Curd Meat Platter
Assorted BBQ Platter*
Mediterranean Grilled Vegetables with Semi-dried Tomato

Soup

Mushroom Cream Soup
Bread Basket (Served with Butter and Margarine)

Carving

Roasted Beef Rib Eye with Red Wine Sauce

自助沙律吧

西生菜, 雜沙律菜, 紅葉菜
翡翠苗, 綠珊瑚

青瓜, 粟米粒, 車厘茄
芝士粉, 蒜蓉包粒
提子乾, 煙肉, 杏仁片

醬汁

千島汁
法式醬汁
油醋汁

精選沙律

泰式牛肉沙律配蕃茄洋蔥
哈密瓜蝦沙律
德國薯仔沙律配煙肉
華都夫雞肉沙律

日式吧

雜錦壽司拼盤
日式蟹柳絲, 紫菜蕎麥冷麵

頭盤

煙三文魚拼盤
歐陸雜肉拼盤
廣東燒味拼盤*
地中海烤雜菜配半乾蕃茄

湯

蘑菇忌廉湯
麵包籃

銀爐燒烤

烤肉眼牛扒配紅酒汁

Hot Dishes

Pan-seared Sole Fillet with Pesto Cream Sauce
Pan-fried Pepper Steak with Garlic Jus
Roasted Rack of Lamb with Ratatouille and Rosemary Gravy
Chicken Curry in Thai Style
Sautéed Shrimp with Garlic Sauce
Gratinated Seasonal Vegetables with Cheese
Sweet and Sour Pork*
Braised E-fu Noodles*
Stir-Fried Broccoli and Shrimps*

Dessert

Vanilla Panna Cotta with Strawberry
Mini Chocolate Brownie with Nuts
Lemon Tart
Black Forest Cake
Mini Mousse in Glass
Blueberry Cheese Cake
Mango Napoleon
French Cream Brulee
Fresh Fruit Platter

熱盤

香煎龍脷魚柳配羅勒忌廉汁
香煎黑椒牛扒配蒜蓉汁
香烤羊架配迷迭香汁
泰式咖喱雞
香炒海蝦配蒜蓉汁
芝士焗時蔬
咕嚕肉*
乾燒伊麵*
西蘭花炒蝦仁*

甜品

士多啤梨雲尼拿奶凍
迷你果仁朱古力餅
特濃檸檬撻
黑森林蛋糕
迷你慕絲杯
藍莓芝士蛋糕
芒果拿破崙
法式焦糖燉蛋
鮮果拼盤

Coffee or Tea 咖啡或茶

每位港幣 HK\$658+10% per person
(Minimum 50 persons)
(50 位起)

Included 3 hours of unlimited pouring of soft drink, chilled orange juice and house beer
席間無限量供應汽水、橙汁及特選啤酒三小時

*Chinese Items 中菜菜式

Wedding Lunch Buffet Menu C

Salad Corner

Iceberg Lettuce, Mesclun, Lollo Rosso
Jade Sprout, Green Coral

Cucumber, Sweet Corn, Cherry Tomato
Parmesan Cheese, Garlic Crouton
Raisin, Bacon, Almond

Salad Dressing

Thousand Island
French
Vinaigrette

Salad

Thai Style Shrimp and Pomelo Salad
BBQ Chicken Chopped Salad
German Potato Salad with Chive & Bacon

Japanese Counter

Assorted Deluxe Sashimi and Sushi with Condiments Soba
Soba Noodles with Salmon Roe and Seaweed

Appetizer

Smoked Salmon with Red Onion and Capers
European Curd Meat Platter
Assorted BBQ Platter*
Vine Tomato & Mozzarella Cheese with Basil Oil

Seafood on Ice

N.Z. Mussel
Jade Sea Whelk, Cooked Shrimp
Lemon Wedge, Cocktail Sauce, Shallot Vinegar

Soup

Lobster Bisque with Cognac
Bread Basket (Served with Butter and Margarine)

Carving

Roasted Beef Rib Eye with Red Wine Sauce

自助沙律吧

西生菜, 雜沙律菜, 紅葉菜
翡翠苗, 綠珊瑚

青瓜, 粟米粒, 車厘茄
芝士粉, 蒜蓉包粒
提子乾, 煙肉, 杏仁片

醬汁

千島汁
法式醬汁
油醋汁

精選沙律

泰式金柚蝦沙律
香烤雞肉沙律
德國薯仔沙律配煙肉

日式吧

雜錦壽司及魚生拼盤
日式蟹柳絲, 三文魚籽蕎麥冷麵

頭盤

煙三文魚拼盤
歐陸雜肉拼盤
廣東燒味拼盤*
蕃茄水牛芝士配羅勒油

特色海鮮

紐西蘭青口
加拿大翡翠螺, 熟蝦
檸檬角, 雞尾酒醬, 蔥醋

湯

干邑龍蝦濃湯
麵包籃

銀爐燒烤

烤肉眼牛扒配紅酒汁

Hot Dishes

Roasted Rack of Lamb with Ratatouille and Rosemary Gravy
Miso Salmon with Ginger Teriyaki Sauce
Braised Beef Short Ribs with Red Wine Vegetables Sauce
Baked Scallops with Hollandaise Sauce
Thai Style Red Curry Chicken with Rice
Steamed Whole Fish with Soya Sauce and Spring Onion
Gratinated Seasonal Vegetables with Cheese
Sweet and Sour Prawns*
Sautéed Assorted Seafood with XO Sauce and Seasonal Vegetables*
Braised E-fu Noodles with Mushrooms*

Dessert

Strawberry Mousse Cake
Tiramisu
Rum and Coconut Crème Brulee
Citrus Champagne Jelly
Coffee Panna Cotta
Dark Chocolate Cake
American Cheese Cake
Fresh Fruit Cream Cake
Baked Apple Crumble Tart
Mango Mousse in Glass
Bread and Butter Pudding
Fresh Fruit Platter

Coffee or Tea 咖啡或茶

每位港幣 HK\$788+10% per person
(Minimum 50 persons)
(50 位起)

Included 3 hours of unlimited pouring of soft drink, chilled orange juice and house beer
席間無限量供應汽水、橙汁及特選啤酒三小時

*Chinese Dishes 中菜菜式

熱盤

香烤羊架配迷迭香汁
味噌三文魚配日式子薑汁
紅酒燴牛肋條
荷蘭汁焗帶子
泰式紅咖喱雞配白飯
清蒸原條海魚
芝士焗時蔬
咕嚕蝦球*
XO 醬翡翠炒海寶*
鮮菇炆伊麵*

甜品

士多啤梨慕絲餅
意大利芝士餅
椰子罽酒燉蛋
柚子香檳啫喱
意大利咖啡奶凍
特濃朱古力蛋糕
美式芝士餅
鮮果忌廉蛋糕
蘋果黃金酥餅
鮮芒果慕絲杯
焗麵包布丁
鮮果拼盤