

## **Western Buffet Dinner Wedding Banquet 2020** **西式自助晚餐婚宴 2020**

Our Regal Western Wedding Packages come in a selection of set dinners, lavish buffets or cocktail receptions. Our Executive Chef has meticulously prepared a wide array of menus but we will be more than happy to meet your special request. The Ballroom and Function Rooms of Regal Oriental Hotel are elegantly decorated with modern style. Offering superb food and quality service, it is perfect for your once-in-a-lifetime occasion.

富豪酒店設有多款西式宴會套餐、自助餐及雞尾酒會等任供選擇。各式菜譜皆由大廚精心設計，我們同時可因應您的要求設計菜譜。本酒店宴會廳及高級西餐廳均佈置現代優雅，加上細意殷勤的服務及美酒佳餚，絕對是舉行西式婚宴首選。

### **Special Beverage Package Offer 飲品優惠**

- 2 Hours unlimited supply of selected house beer, chilled orange juice and soft drinks at HK\$138 plus 10 % service charge per person  
席間兩小時無限供應精選啤酒、橙汁及汽水  
每位一百三十八元 須另收加一服務費
- 2 Hours unlimited supply of house red and white wine, selected house beer, chilled orange juice and soft drinks at HK\$188 plus 10 % service charge per person  
席間兩小時無限供應精選紅白餐酒、精選啤酒、橙汁及汽水  
每位一百八十八元 須另收加一服務費

### **Western Wedding Package 凡惠顧西式婚宴，均可免費尊享以下優惠**

- Complimentary invitation cards with envelopes  
奉送精美西式請柬
- Complimentary hotel valet parking space (subject to availability)  
免費泊車位(須視乎供應情況而定)
- Dummy wedding cake for cake-cutting ceremony and photo shooting  
結婚蛋糕模型供切餅儀式及拍照用
- Complimentary 2 pounds fresh fruit cream cake  
奉送兩磅鮮果忌廉蛋糕
- Complimentary standard wedding backdrop  
免費禮堂標準背幕
- Complimentary reception table and entrance decoration  
免費提供入口及迎賓處裝飾
- Complimentary use of TV set, VCD, DVD player  
免費供應電視、錄影機、光碟機
- Complimentary stage and P.A. system  
免費舞台及音響設備
- Elegant centerpiece on each dining table and reception table  
全場席上及迎賓處檯花擺設
- Pre function fruit punch for half hour  
開席前半小時免費供應雜果賓治
- Discounted price for one night's honeymoon theme room with welcome fruit platter and buffet breakfast  
優惠價代訂婚宴當晚蜜月客房住宿，敬備鮮果籃及豐富自助早餐兩位

**Western Buffet Dinner Wedding Banquet Menu (A)**  
西式自助晚餐婚宴菜譜

**APPETIZER 頭盤**

Fresh Seafood on Ice 新鮮海鮮拼盤  
Mussels, Fresh Prawns and Ireland Razor Clam with Traditional Condiments and Sauces  
青口、鮮蝦及愛爾蘭蜆子配各款特色醬汁  
Assorted Sushi and Sashimi 雜錦刺身及壽司  
Shrimps Cocktail with Mango 芒果鮮蝦咯嗲  
Nepalese Tandoori Salmon Salad 尼泊爾三文魚沙律  
Italian Assorted Antipasto 意式扒雜菜  
Selection of Home-made Pate and Terrines 自家製肝醬及肉凍

**SALAD 沙律**

Sliced Cucumber with Dill 刁草青瓜沙律  
Roasted Bell Pepper and Borchonchini Cheese in Pesto Dressing 燒燈籠椒配芝士及香草醬汁  
Spicy Minced Chicken and Vermicelli Salad in Thai Style 泰式粉絲雞肉沙律  
Apple and Garden Peas Salad with Walnut Dressing 蘋果豌豆沙律配合桃汁  
Caesar Salad 凱撒沙律  
Assorted Garden Salad 各款田園沙律  
Accompanied with an International Selection of Dressing and Condiments 配以各式沙律醬及配料

**SOUP 湯類**

Cream Chowder with Smoked Shrimps 周打煙燻大蝦湯  
Chinese Sweet Corn Soup with Diced Chicken 中式雞茸粟米羹

**CARVING 精選烤肉**

Roasted U.S. Turkey with Cranberry Sauce 香燒火雞配野莓醬

**MAIN COURSE 主菜**

Beef Medallion with Stewed Fennel and Sauce Hollandaise 香煎牛柳配茴香及荷蘭汁  
Roasted Rack of Lamb with an Apricot Brandy Sauce 燒羊扒配黃梅白蘭地汁  
Cajun Spiced Chicken Breast served with a Basil Flavored Tomato Sauce 香辣茄醬燴雞胸  
Sole Fillet with Lobster Mousse in Calamansi Butter Sauce 釀龍脷柳伴龍蝦慕絲  
Salmon Fillet Teriyaki 日式煎三文魚  
Sweet and Sour Prawns 香炒酸甜大蝦  
Stewed Vegetable with Yunnan Ham 雲腿扒時菜  
Steamed Garoupa 中式清蒸石斑  
Braised E-fu Noodles 乾燒伊麵  
Fu-Jian Fried Rice 福建炒飯  
Mashed Potato 奶酪薯茸  
Sauteed Garden Vegetable 香炒田園時蔬



**DESSERT 甜品**

- Baked Bread Pudding 香焗麵包布甸
- Assorted French Pastries 雜錦法式西餅
- Bread and Butter Pudding with Vanilla Sauce 牛油麵包布甸配雲呢拿汁
- Charlotte Royal 鮮果奶油布甸
- Fruit Tartlets 鮮果撻
- Assorted Cheese Cakes 各款芝士蛋糕
- Chocolate Mousse 朱古力奶凍
- Sweetened Walnut Cream with Lotus Seeds 蓮子合桃露
- Assorted Jellies 各式果凍
- Assorted Cookies 各式曲奇餅
- Selection of Seasonal Fresh Fruits 鮮果拼盤
- Coffee or Tea 咖啡或茶

**HK\$498 plus 10% service charge per person (Minimum 60 persons)**  
每位 **HK\$ 498** 另加一服務費 (最少 60 位)

**Western Buffet Dinner Wedding Banquet Menu (B)**

**西式自助晚餐婚宴菜譜**

**APPETIZER 頭盤**

Fresh Seafood on Ice 新鮮海鮮拼盤  
Shell Mussel, Fresh Prawn and Crawfish 青口、鮮蝦及小龍蝦  
Goose Liver Terrine with Port Wine Jelly 鵝肝凍批配砵酒汁啫喱  
Smoked Fish Platter with Dill Dressing 煙燻魚拼盤配刁草汁

**SALAD 沙律**

Shrimps with Pomelo Salad 鮮蝦柚子沙律  
Avocado and Crab Meat Salad 牛油果蟹肉沙律  
Sliced Cucumber with Dill 刁草青瓜沙律  
Caesar Salad 凱撒沙律  
Mixed Salad Leaves with Dressing and Condiments 田園沙律吧  
Accompanied with an International Selection of Dressing 配以各式沙律醬及配料

**JAPANESE ITEM 日式頭盤**

Assorted Sashimi (Salmon, Tuna, Octopus and Snapper) 雜錦刺身(三文魚、吞拿魚、八爪魚及鯛魚)  
Assorted Sushi 雜錦壽司  
Soba 日式冷麵

**SOUP 湯類**

Lobster Bisque 龍蝦忌廉濃湯

**CHINESE SPECIALTIES 乳豬拼盤**

Roasted Suckling Pig, Barbecued Pork, Roasted Duck, Jelly Fish and Sliced Pork Knuckles  
乳豬、叉燒、燒鴨、海蜇及燻蹄

**CARVING 精選烤肉**

Roasted U.S. Prime Beef 燒頂級美國牛肉

**MAIN COURSE 主菜**

Stir-fried Prawns with Champagne Caviar Sauce 香炒鮮蝦配香檳魚籽醬汁  
Char-grilled Baby Lamb Chop 炭燒羊仔扒  
Pan-fried Pork Piccata 意式香煎豬柳  
Grilled Beef Tenderloin with Port Wine Sauce 烤牛柳配砵酒汁  
Pan-fried Salmon Fillet with Sake and White Miso Sauce 香煎三文魚柳配清酒白麵豉汁  
Grilled U.S. Duck Breast with Red Wine Sauce 美式燒鴨胸配紅酒汁  
Sautéed Scallop with Broccoli in XO Sauce XO 醬西蘭花炒帶子  
Indian Chicken Curry with Indian Naan Bread 印度咖喱雞配印度薄餅  
Baked Seasonal Vegetable with Cheese 芝士焗時蔬  
Roasted Potato 美式燒馬鈴薯

**DESSERT 甜品**

Royal Chocolate Mousse Cake with Raspberry 皇室朱古力紅桑子蛋糕  
Honeycomb Cake 天使蜜糖蛋糕  
Mascarpone Mille-feuille 拿破崙千層酥  
Strawberry and Cheese Mille-feuille 草莓芝士千層酥  
Traditional Italian Tiramisu 意大利芝士蛋糕  
Passion Fruit and Cheese Panna Cotta 熱情果芝士奶凍  
Sweetened Red Bean Soup with Lotus Seeds and Sesame Dumplings 蓮子團圓紅豆沙  
Seasonal Sliced Fresh Fruit Platter 鮮果拼盤  
Assorted Ice-cream 各式雪糕  
Coffee or Tea 咖啡或茶

**HK\$ 568 plus 10% service charge per person (Minimum 60 persons)**  
每位 **HK\$ 568** 另加一服務費 (最少 60 位)