

Western Buffet Lunch Wedding Banquet 2020 西式午餐婚宴 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
每位一佰三十八元 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 one hour
開席前一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 Lunch Wedding Banquet Menu (A)
西式午餐婚宴菜譜

APPETIZER AND SALAD 頭盤及沙律

Selection of Fresh Seasonal Seafood presented on Ice 新鮮海鮮拼盤
(Green Mussel, Fresh Prawn and Ireland Razor Clam with Condiments with Sauces)
青口、鮮蝦及愛爾蘭蜆子配各款特色醬汁
Assorted Sashimi and Sushi Rolls 刺身及雜錦壽司卷
Sliced Cucumber with Dill 青瓜刁草沙律
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
Assorted Garden Green 各款田園沙律
Accompanied with an International Selection of Dressing 配以各款沙律醬及配料

SOUP 湯類

Cream of Mushroom 白菌忌廉湯

CARVING 精選烤肉

Roasted U.S. Bone Ham with Honey Gravy Sauce 燒美國有骨火腿配蜜糖燒汁

MAIN COURSE 主菜

Japanese Roasted Pork 日式烤豚肉
Beef Medallion with Black Pepper Sauce 香煎牛柳配黑椒汁
Roasted Lamb Leg with Wild Mushroom Sauce 燒羊腩配野菌汁
Braised Cajun Spiced Chicken Breast with Basil Flavored Tomato Sauce 香辣茄醬燴雞
Pan-fried Sole Fillet served with Garlic Lime Cream Sauce 香煎龍脷柳配蒜茸青檸忌廉汁
Stir-fried Prawn with Spiced Salt and Pepper 椒鹽海蝦
Braised E-fu Noodles with Enkoi Mushroom 金菇燴伊麵
Special Fried Rice 特式炒飯
Fried Potato with Bacon and Onion 煙肉洋蔥炒薯
Sautéed Garden Vegetables 香炒田園時蔬

DESSERT 甜品

Baked Bread Pudding 香焗麵包布甸
Mini French Pastries 迷你法式什餅
Charlotte Royale 鮮果奶油布甸
Assorted Cheese Cakes 各款芝士蛋糕
Chocolate Mousse 朱古力奶凍
Assorted Fruits Jellies 雜果果凍
Sweetened Walnut Cream with Lotus Seeds 蓮子合桃露
Selection of Ice Cream in Trolley 各式雪糕
Selection of Fresh Fruits 鮮果拼盤
Coffee or Tea
咖啡或茶

HK\$398 plus 10% service charge per person **(Minimum 50 persons)**
每位\$398 另加一服務費 **(最少 50 位)**

Western Buffet Lunch Wedding Banquet Menu (B)
西式午餐婚宴菜譜

APPETIZERS AND SALAD 頭盤及沙律

Selection of Fresh Seasonal Seafood presented on Ice 新鮮海鮮拼盤
(Green Mussels, Fresh Prawns and Ireland Razor Clams with Condiments with Sauces)

青口、鮮蝦及愛爾蘭蜆子配各款特色醬汁

Assorted Sashimi 雜錦精選魚生

Assorted Sushi 雜錦壽司

Swiss Sausages and Cheese Salad 瑞士腸芝士沙律

Ham and Sweet Corn Salad 火腿粟米沙律

Sliced Cucumber with Dill 青瓜刁草沙律

Garden Green Salad 田園沙律

Accompanied with an International Selection of Dressing 配以各式沙律醬及配料

SOUP 湯類

Minestrone Di Verdure 意大利菜湯

CARVING 精選烤肉

Roasted Sirloin Beef 燒西冷牛肉

MAIN COURSE 主菜

Roasted American Pork Ribs 美式燒排骨

Grilled Miso Chicken 香燒麵豉醬雞扒

Sole Fillet Baked with Olive Crust & Garden Vegetable 橄欖素菜焗龍脷柳

Steamed Cod Fish with Egg 日式蒸鱈魚玉子

Roasted Lamb Leg with Rosemary Gravy 燒羊髀配迷迭香汁

Green Curry Duck in Thai Style 泰式青咖喱鴨

Pesto Mashed Potato 香草奶酪薯茸

Sautéed Seasonal Vegetables in Garlic 蒜香炒時菜

Japanese Seafood and Goose Liver Rice 日式海鮮鵝肝飯

DESSERT 甜品

Baked Bread Pudding 香焗麵包布甸

Assorted French Pastries 各款法式西餅

Assorted dessert in Glass 各式甜品杯

Green Tea Mousse Rolls 綠茶奶凍卷

Tiramisu in Glass 意大利咖啡餅杯

Mango Pudding 芒果布甸

Japanese Agar Agar 日式寒天凍

Portuguese Egg Tart 香焗葡式撻

Sweetened Red Bean Soup with Lotus Seeds and Sesame Dumplings 蓮子紅豆沙湯丸

White Wine Jelly with Assorted Fruit 白酒雜果果凍

Selection of Ice Cream in Trolley 各式雪糕

Fresh Fruit Platter 鮮果拼盤

Coffee or Tea 咖啡或茶

HK\$438 plus 10% service charge per person **(Minimum 50 persons)**

每位\$438 另加一服務費 **(最少 50 位)**