

【2023 西式婚宴晚餐】 Western Wedding Dinner Package 2023

西式自助晚餐菜譜 Western Buffet Dinner	菜譜 Menu I	每位 HK\$1,168 per person
	菜譜 Menu II	每位 HK\$1,308 per person
餐飲套餐 Beverage Package	套餐 Package A 包括四小時無限量供應汽水、橙汁及啤酒 Inclusive of unlimited supply of soft drinks, chilled orange juice and beer for 4 hours	每位 HK\$130 per person
	套餐 Package B 包括四小時無限量供應汽水、橙汁、啤酒及酒店特定餐酒 Inclusive of unlimited supply of soft drinks, chilled orange juice, beer and house wine for 4 hours	每位 HK\$180 per person

凡惠顧 50 位或以上，可享有以下優惠：

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

- 迎賓雜果賓治
Welcome fruit punch for all guests
- 祝酒有汽白酒乙瓶
A bottle of sparkling wine for toasting
- 3 磅鮮果忌廉蛋糕乙個
A 3-pound fresh fruit cream cake
- 精緻五層結婚模型蛋糕供切餅儀式及拍照用
A 5-tier dummy wedding cake for ceremony and photo taking
- 自攜洋酒及餐酒免收開瓶費 (每 20 位乙瓶)
Free corkage for self-brought liquor or wine (1 bottle per 20 persons)
- 禮堂背景英文字樣 (新人名字)
Backdrop wordings in the English name of the Bride and the Groom
- 嘉賓提名冊乙本
A guest signature book
- 精美西式結婚喜帖連信封(不包括印刷)
Western-style invitation cards with envelopes (printing excluded)
- 典雅餐桌佈置
Elegant centerpiece on each table
- 免費提供液晶體投射機及屏幕
Free use of PA, AV equipment and LCD projector with screen
- 每惠顧滿 30 位可享免費泊車位乙個(每個 5 小時)視乎供應情況而定
One free parking space for every 30 persons with a maximum of 5 hours each on a first-come-first-serve basis
- 精選婚宴優惠券
Wedding discount coupon

凡惠顧 150 位或以上，更可額外享有以下優惠：

For party of 150 persons or above, you may enjoy the following additional privileges:

- 豪華蜜月客房住宿一晚及翌日於客房享用美式早餐(兩位)
One night stay in Deluxe Honeymoon Room with American breakfast for 2 persons through room service
- 豪華轎車(平治房車 S350)連司機接送服務 3 小時，額外每小時港幣 1,200 元
(不包括花車佈置、停車場及隧道費用)
Chauffeur bridal limousine (Mercedes Benz S350) service for 3 hours, additional hour at HK\$1,200 net. (Decoration, parking & tunnel fee are excluded)

備註 Remarks:

以上套餐適用於 2023 年 1 月 1 日至 12 月 31 日

The above package is valid from January 1 to December 31, 2023

以上價目需另加一服務費及場地設有最低餐飲消費額

All prices are subject to 10% service charge & minimum charge of food and beverage

宴會須預訂及視乎酒店場地之供應情況而定

Reservation in advance is necessary and subject to hotel availability

帝京酒店保留修改以上菜單價格及項目之權利

Royal Plaza Hotel reserves the right to change the prices and items of the above package

宴會安排可能因應政府實施的《預防及控制疾病(禁止群組聚集)規例》而有所變更

The banquet arrangements may change subject to any updates on Prevention and Control of Disease (Prohibition on Group Gathering) Regulation implemented by the Government

如欲查詢或預訂，請聯絡項目及宴會營業部

For enquiries or reservation, please contact our Event and Catering Sales Office

電話 Tel : 2622 6223 傳真 Fax : 2628 9913 電郵 Email: banquet@royalplaza.com.hk

【2023 西式婚宴晚餐】 Western Wedding Dinner Package 2023



西式自助晚餐菜譜 I Western Buffet Dinner Menu I

每位 **HK\$1,168** per person
(最少 50 位)
(minimum 50 persons)

冷盤類

海鮮拼盤配檸檬角及咯哆汁
(凍海蝦、麵包蟹、藍青口)
日式刺身
(油甘魚、刺身蝦、三文魚)
雜錦壽司及加州卷
煙燻挪威三文魚碟
酒香泡椒鳳爪
柏爾瑪火腿伴香瓜
煙雞胸配蜜糖芥末

沙律類

凱撒沙律
田園沙律
車厘番茄、粟米粒、青瓜片
蘋果合桃沙律
蟹籽青瓜沙律伴蟹肉
越式柚子雞絲沙律
意式烤牛肉沙律
芒果明蝦沙律

湯類

龍蝦濃湯
鮑參翅肚羹
各式麵包及牛油

燒烤肉類

燒牛肉眼扒
英式燒羊腿(燒汁、黑椒汁)
蜜餞黑豚叉燒 拼 冰燒五層腩

APPETIZERS

Seafood Platter Served with Lemon Wedges and Cocktail Dip
(Cooked Shrimp, Brown Crab and Blue Mussel)
Japanese Sashimi Corner
(Hamachi, Sashimi Shrimp and Salmon)
Assorted Sushi and California Maki
Norwegian Smoked Salmon with Condiments
Marinated Chicken Paws with Chilli
Parma Ham with Cantaloupe Melon
Smoked Chicken Breast with Honey Mustard Dressing

SALADS

Caesar Salad
Garden Green Salad with Dressing and Condiments
Cherry Tomato, Sweet Corn and Sliced Cucumber
Apple and Celery Salad with Walnuts
Crab Roe and Cucumber Salad with Crab Meat
Vietnam Cold Cut and Chicken Pomelo Salad
Roasted Beef and Zucchini Salad
Mango Salad with Baby Shrimps

SOUPS

Lobster Bisque
Braised Fish Maws Soup with Shredded Abalone, Sea Cucumber and Conpoy
Selection of Bread Rolls and Butter

CARVING

Roasted Beef Rib-eye
Traditional Roasted Lamb Leg (Gravy, Black Peppercorn Gravy)
Barbecued Filets of Pork Loin with Honey Sauce & Roasted Pork Belly

熱盤類

日式比目魚西京燒
燒釀松露野菌雞卷
第戎芥末香草燒羊鞍
烤鴨胸伴香橙雪莉汁
法式紅酒燴牛肋肉
德國咸豬手
蜜椒土豆安格斯牛柳粒
老陳皮爽耳蒸龍躉頭腩

蒜蓉芝士焗青口
鳳梨荔香咕嚕雞球
花菇竹筴扒時蔬
芝士焗田園蔬菜
玉蘭銀鈎鮮蝦炒絲苗
新竹炒米粉

甜品類

意大利芝士餅
芒果芝士餅
金箔黑芝麻糕
栗子撻
宇治抹茶紅豆卷
草莓開心果吉士慕絲蛋糕
脆脆榛子朱古力慕絲蛋糕
芒果千層酥
軟心朱古力筒
焗麵包布甸
迷你杯裝雪糕

咖啡及紅茶

HOT ENTRÉES

Roasted Halibut with Japanese Miso
Roasted Chicken Roulade Stuffed with Truffle and Mushroom
Roasted Rack of Lamb with Dijon Herb Crusted
Roasted Duck Breast with Orange Sherry Sauce
Beef Short Ribs Bourguignon
German Pork Knuckle
Seared Angus Beef Cubes with Potato in Black Pepper Sauce
Steamed Giant Garoupa Head and Belly with Dried Tangerine Peel and Black Fungus
Baked Mussels with Cheese and Garlic
Sweet and Sour Chicken with Pineapple and Lychee
Braised Seasonal Vegetables with Mushrooms and Bamboo Pith
Garden Vegetables Gratin
Fried Rice with Shrimps, Kale and Sun-dried Shrimps
Fried Hsin Chu Taiwanese Vermicelli

DESSERTS

Tiramisu
Mange Cheese Cake
Black Sesame Pudding with Goldleaf
Chestnut Tart
Uji Matcha and Red Bean Roll
Strawberry and Pistachio Custard Mousse Cake
Crunchy Hazelnut Chocolate Mousse Cake
Mango Mille Feuille
Chocolate Ganache Cone
Baked Bread and Butter Pudding
Assorted Mini Cup Ice-cream

Coffee & Tea

以上婚宴套餐價目，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。

All prices are subject to 10% service charge.

Royal Plaza Hotel reserves the right to change the prices and items of the above menus



【2023 西式婚宴晚餐】 Western Wedding Dinner Package 2023

西式自助晚餐菜譜 II Western Buffet Dinner Menu II

每位 **HK\$1,308** per person
(最少 50 位)
(minimum 50 persons)

冷盤類

海鮮拼盤配檸檬角及咯咗汁
(凍海蝦、麵包蟹、藍青口、翡翠螺)
日式刺身
(吞拿魚、油甘魚、刺身蝦、三文魚、馬刀貝)
雜錦壽司及加州卷
煙燻挪威三文魚碟
柏爾瑪火腿伴香瓜
煙鴨胸伴意式莎樂美腸
錦繡燒味大拼盤

沙律類

凱撒沙律
田園沙律
車厘番茄、粟米粒、青瓜絲
蘋果合桃沙律
蟹籽青瓜沙律伴蟹肉
泰式青木瓜豬頸肉沙律
韓式泡菜沙律
意式烤牛肉沙律
法式吞拿魚沙律
芒果明蝦沙律

湯類

帶子龍蝦濃湯
高湯竹筍海皇燴花膠
各式麵包及牛油

燒烤肉類

燒美國牛肉眼
焗比目魚威靈頓
北京片皮烤鴨

APPETIZERS

Seafood Platter Served with Lemon Wedges and Cocktail Dip
(Cooked Shrimp, Brown Crab, Blue Mussels and Sea Whelks on Ice)
Japanese Sashimi Corner
(Tuna, Hamachi, Sashimi Shrimp, Salmon and Tsubugai)
Assorted Sushi and California Maki
Norwegian Smoked Salmon with Condiments
Parma Ham with Cantaloupe Melon
Smoked Duck Breast with Italian Salami
Assorted Barbecued Meat Platter

SALADS

Caesar Salad
Garden Green Salad
Cherry Tomato, Sweet Corn and Cucumber Julienne
Apple and Celery Salad with Walnuts
Crab Roe and Cucumber Salad with Crab Meat
Thai Papaya and Pork Jowl Salad
Kimchi Salad in Korean Style
Roasted Beef and Zucchini Salad
Tuna Fish Salad in French Style
Mango Salad with Baby Shrimps

SOUPS

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

CARVING

Roasted US Prime Rib
Baked Halibut Wellington
Beijing-Style Roasted Duck

熱盤類

烤牛柳伴露筍配牛肝菌燒汁
第戎芥末香草燒羊鞍
烤鱸魚柳配青檸牛油汁
法式油封鴨脾配櫻桃砵酒汁
西班牙汁燴海鮮
德國咸豬手
葡式白酒檸檬煮青口
意式波菜巴馬臣雞卷
XO 醬琥珀蝦球炒帶子
鼎湖上素扒雙蔬
黑松露雞肉扁意粉
瑤柱蛋白炒飯
雪菜火鴨絲炆米粉

甜品類

意大利芝士餅
香芒千層酥
栗子忌廉蛋糕
草莓牛乳布甸
檸檬馬令撻
軟心朱古力撻
草莓奶凍雪芳蛋糕
法式馬卡龍
紅桑子吉士忌廉蛋糕
藍莓芝士蛋糕
脆脆榛子朱古力慕絲蛋糕
紅桑子白古力慕絲蛋糕
焗麵包布甸
鮮果沙律
迷你杯裝雪糕

咖啡及紅茶

HOT ENTRÉES

Grilled Beef Tenderloin and Asparagus with Porcini Sauce
Roasted Rack of Lamb with dijon herb Crusted
Roasted Marinated Seabass Fillets with Lime Beurre Blanc Sauce
Duck Leg Con-fit with Port and Cherry Sauce
Seafood Stew with Olive and Chili in Spanish Style
German Pork Knuckle
Sautéed Mussels with Lemon and White Wine in Portuguese Style
Chicken Roulade Stuffed with Spinach and Parmigiano-Reggiano
Sautéed Prawns and Scallop with Caramelized Walnut in XO Sauce
Braised Assorted Vegetables
Sautéed Linguini with Chicken in Black Truffle Cream Sauce
Fried Rice with Conpoy and Egg White
Fried Vermicelli with Duck Meat Shredded and Pickled Vegetables

DESSERTS

Tiramisu
Fresh Mango Mille Feuille
Chestnut Cream Cake
Strawberry Milk Pudding
Lemon Meringue Tarts
Chocolate Ganache Tarts
Strawberry Panna Cotta Chiffon Cake
French Macaroon
Raspberry Custard Cream Cake
Blueberry Cheese Cake
Crunchy Hazelnut Chocolate Mousse Cake
Raspberry White Chocolate Mousse Cake
Baked Bread and Butter Pudding
Fresh Fruit Salad
Assorted Mini Cup Ice-cream

Coffee & Tea

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