



THE ROYAL GARDEN
帝苑酒店



2022
Forbes
TRAVEL GUIDE

Wedding Package at Sabatini 2022



The following privileges for bookings Wedding event with 60 persons
凡惠顧 Sabatini 婚宴 60 位或以上, 更可享有下列優惠 :

- ♥ 3-pounds heart-shaped fresh fruit cream cake at pre- cocktail period
敬送 3 磅心形鮮忌廉鮮果蛋糕於席前享用
- ♥ A superb 5-tier dummy cake for wedding photo-shooting
五層模擬結婚蛋糕供拍照使用
- ♥ 2 complimentary parking spaces from our valet parking
免費提供 2 個代客泊車車位
- ♥ Special price for wedding beverage package
可優惠價購買婚宴酒水套餐
- ♥ This package is valid until 31 December 2022. Black-out dates apply
此優惠適用於 2022 年 12 月 31 日前舉行之婚宴 (特別日子除外)

Minimum Charge 最低收費

Lunch 午餐

- Monday to Thursday 星期一至星期四
Minimum charge at HK\$55,000 net 最低收費為港幣五萬五千元正
- Friday, Saturday, Sunday and Public Holidays 星期五、六、日及公眾假期
Minimum charge at HK\$88,000 net 最低收費為港幣八萬八千元正

Dinner 晚餐

- Monday to Thursday 星期一至星期四
Minimum charge at HK\$132,000 net 最低收費為港幣十三萬二千元正
- Friday, Saturday, Sunday and Public Holidays 星期五、六、日及公眾假期
Minimum charge at HK\$165,000 net 最低收費為港幣十六萬五千元正

#theroyalgarden



立即登入發掘更多驚喜
Scan to get more surprise

Subject to the latest measures on catering business and scheduled premises
因應餐飲業務及表列處所最新措施而調整



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Sabatini Beverage Package A

- Soft Drink
 - Fresh Orange Juice
 - Grapefruit Juice
 - Selected Beer
 - Selected House White and Red Wine
 -
- HK\$320 per person for 2 hours
Additional hour at HK\$170 per person

Sabatini Beverage Package B

- Soft Drink
- Fresh Orange
- Grapefruit Juice
- Selected Beer
- Selected House White and Red Wine
- Selected House Prosecco
-
- HK\$360 per person for 2 hours
- Additional hour at HK\$190 per person

The price is subject to 10% service charge
另加一服務費



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Wedding Package Lunch Menu

Traditional Italian Appetizers

(Smoked Salmon, Smoked Duck Breast, Parma Ham & Melon, Mozzarella Cheese & Tomatoes, Semi-Dried Tomatoes, Milano Style Salame, Green Olives Belle di Cerignola, Black Taggiasca Olives, Parmesan Cheese, Mixed Salad & Assorted Vegetables)

羅馬式頭盤

(煙薰三文魚、煙薰鴨胸、帕爾瑪火腿配蜜瓜、水牛芝士配番茄、巴馬臣芝士、橄欖油浸半乾番茄、米蘭式莎樂美腸、橄欖、雜菜沙律及各款時蔬)

Mezze Maniche with Toscana Pork Sausage, Mixed Mushrooms and Black Truffle Cream Sauce

短袖通粉伴意大利托斯卡納豬腸肉及雜野菌配黑松露忌廉汁

Pan-Seared Cod with Onion Sauce with Seasonal Vegetables

香煎銀鱈魚配洋蔥忌廉汁伴時令蔬菜

Or 或

Grilled Lamb Chops with Bell Pepper Caponata and Balsamico Dressing

香烤羊扒配燴甜椒伴意大利陳醋醬

Zuppa Inglese Cake

傳統意大利喜慶杯酒蛋糕

Tea or Freshly Brewed Coffee and Italian Cookies

茶或即磨咖啡或及意式曲奇

每位港幣 HK\$680 per person
60 位或以上 Minimum of 60 guests

If you have any food allergies, please inform our staff
如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。

The price is subject to 10% service charge
另加一服務費



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Wedding Package Dinner Menu

24-Month Parma Ham Melon and Pan-Seared Duck Foie Gras with Balsamic Vinegar

24 個月風乾帕爾瑪火腿伴蜜瓜及香煎鴨肝配意大利陳醋

Porcini Mushroom “Cappuccino” with Parmesan Cheese Cookies

牛肝菌濃湯配巴馬臣芝士曲奇

Linguine with Sicilian Red Prawns and Datterini Cherry Tomatoes

意式西西里紅蝦扁意粉配車厘茄

Baked Seabass Fillet “Sabatini Style” with Potatoes, Olives and Tomatoes

“沙巴天尼式”焗海鱸魚伴香薯、橄欖配車厘茄

Or 或

Slow-Cooked Wagyu Beef Cheek with Polenta and Seasonal Vegetables in Red Wine Sauce

慢煮和牛臉頰肉伴玉米餅及時令蔬菜配紅酒汁

Tiramisu on Plate

傳統意大利喜慶忌廉芝士甜品

每位港幣 HK\$1,050 per person

60 位或以上 Minimum of 60 guests

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The price is subject to 10% service charge

另加一服務費