



【2019 西式婚宴晚餐】 Western Wedding Dinner Package 2019

西式自助晚餐菜譜 Western Buffet Dinner	菜譜 Menu I	每位 HK\$1,088 per person
	菜譜 Menu II	每位 HK\$1,228 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
- 祝酒香檳乙瓶
A bottle of Champagne 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 1,000 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\$1,000 net. (Decoration, parking & tunnel fee are excluded)

備註 Remarks:

以上套餐適用於 2019 年 1 月 1 日至 12 月 31 日

The above package is valid from January 1 to December 31, 2019

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

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 6222 / 2622 6223 傳真 Fax : 2628 9913 電郵 Email: banquet@royalplaza.com.hk

【2019 西式婚宴晚餐】
Western Wedding Dinner Package 2019



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

每位 **HK\$1,088** per person
(最少 50 位)
(minimum 50 persons)

冷盤類

煙三文魚
熟凍海蝦
熟凍松葉蟹爪
熟凍麵包蟹
花雕醉雞
雜錦壽司及飯卷
二品刺身 (三文魚及吞拿魚)
柏爾瑪火腿伴香瓜
煙雞胸配蜜糖芥末

APPETIZERS

Smoked Salmon with Condiments
Cooked Shrimps on Ice
Snow Crab Legs on Ice
Cooked French Crabs on Ice
Marinated Chicken in Chinese Wine
Assorted Sushi and Rice Rolls
Supreme Sashimi (Salmon and Tuna)
Parma Ham with Melon
Smoked Chicken Breast with Honey Mustard Dressing

沙律類

田園沙律
車厘番茄、粟米粒、青瓜片
泰式青木瓜沙律伴雞絲
蟹籽青瓜沙律伴蟹肉
越式扎肉雞絲沙律
意式烤雞沙律
明蝦蜜瓜沙律

SALADS

Garden Green Salad with Dressing and Condiments
Cherry Tomato, Sweet Corn and Sliced Cucumber
Green Papaya in Thai Sauce Salad with Shredded Chicken
Crab Roe and Cucumber Salad with Crab Meat
Cold Cut and Chicken Julienne Salad in Vietnamese Style
Roasted Chicken and Zucchini Salad
Melon Salad with Baby Shrimps

湯類

海龍皇湯
竹筍素翅上素羹
各式麵包及牛油

SOUPS

Bouillabaisse
Vegetarian Shark's Fin Soup with Bamboo Pith
Selection of Bread Rolls and Butter

燒烤肉類

英式燒羊腿
燒肉眼

CARVING

Traditional Roasted Lamb Leg
Roasted Beef Rib Eye



熱盤類

香橙蜜餞比目魚配薑味牛油汁
燒牛肝菌甜椒釀雞卷
法式芥末烤鴨胸伴露筍
慢煮牛肉配紅酒汁
燒汁焗豬柳伴蜜桃
XO 醬爆鴛鴦蚌
紅棗雲耳蒸魚柳
香蔥鮮菇牛肉卷
豉椒炒青口
鳳梨荔香咕嚕蝦球
竹筴扒時蔬
芝士茄茸焗田園蔬菜
櫻花蝦玉帶炒絲苗
金菇海味炆伊麵

甜品類

意大利芝士餅
芒果芝士餅
草莓牛乳布甸
栗子忌廉蛋糕
藍莓芝士蛋糕
脆脆榛子朱古力慕絲蛋糕
熱情果焦糖燉蛋
鮮果沙律
草莓千層酥
焗麵包布甸
迷你“Mövenpick”杯裝雪糕

咖啡及紅茶

HOT ENTRÉES

Orange and Honey Glazed Halibut Fillets with Ginger Butter
Roasted Porcini and Capsicum Chicken Roulade with Thyme Jus
Roasted Duck Breast with Mustard Crust and Asparagus
Slow-cooked Beef with Red wine Sauce
Baked Pork Loin with Peach Gravy
Sautéed Twins Style Clams in XO Sauce
Steamed Fish Fillet with Red Date and Black Fungus
Roasted Beef Roulade with Shittaki Mushroom and Spring Onion
Fried Mussels with Black Bean Sauce
Sweet and Sour Prawns with Pineapple and Lychee
Braised Seasonal Vegetables with Bamboo Pith
Baked Garden Vegetables with Cheese and Tomato Sauce
Fried Rice with Dried Cherry Shrimps and Diced Scallops
Braised E-Fu Noodles with Enoki Mushrooms and Dried Seafood

DESSERTS

Tiramisu
Mange Cheese Cake
Strawberry Milk Pudding
Chestnut Cream Cake
Blueberry Cheese Cake
Crunchy Hazelnut Chocolate Mousse Cake
Passion Fruit Crème Brulee
Fresh Fruit Salad
Strawberry Mille Feuille
Baked Bread and Butter Pudding
Assorted Mövenpick 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。

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【2019 西式婚宴晚餐】
Western Wedding Dinner Package 2019



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

每位 HK\$1,228 per person
(最少 50 位)
(minimum 50 persons)

冷盤類

煙三文魚
熟凍藍青口
熟凍翡翠螺
熟凍麵包蟹
熟凍海蝦
熟凍松葉蟹爪
四喜烤麸、花雕醉雞

燒味拼盤

雜錦壽司及飯卷
三品刺身 (三文魚、吞拿魚、刺身蝦)
煙鴨胸配蜜糖芥菜

沙律類

羅馬生菜沙律
車厘番茄、粟米粒、青瓜絲
蘋果合桃沙律
和風蟹籽沙律
泰式青芒雜菜沙律
韓式泡菜沙律
泰式牛肉粉絲沙律
法式吞拿魚沙律
明蝦蜜瓜沙律

湯類

鮮龍蝦湯
韭王海味羹
各式麵包及牛油

燒烤肉類

燒肉眼
燒酥皮三文魚

APPETIZERS

Smoked Salmon with Condiments
Cooked Blue Mussels on Ice
Cooked Sea Whelks on Ice
Cooked French Crabs on Ice
Cooked Shrimps on Ice
Snow Crab Legs on Ice
Wheat Gluten with Mushrooms, Bamboo Shoots and Marinated Chicken in Chinese Wine
Assorted Barbecued Meat Platter
Assorted Sushi and Rice Rolls
Deluxe Sashimi (Salmon, Tuna and Sashimi Prawn)
Smoked Duck Breast with Honey Mustard Dressing

SALADS

Romaine Salad with Dressing and Condiments
Cherry Tomato, Sweet Corn and Cucumber Julienne
Apple and Celery Salad with Walnuts
Crab Roe and Cucumber Salad in Japanese Style
Green Mango Salad in Thai Style
Kimchi Salad in Korean Style
Beef Salad with Glass Noodles in Thai Style
Tuna Fish Salad in French Style
Melon Salad with Baby Shrimps

SOUPS

Lobster Bisque
Shredded Yellow Chive and Dried Seafood Soup
Selection of Bread Rolls and Butter

CARVING

Roasted Beef Rib Eye
Roasted Fillets of Salmon in Puff Pastry



熱盤類

燒牛柳伴露筍配乾葱紅酒汁
燒日式青芥羊架
烤鱸魚柳配蟹籽香檳汁

焗香辣鴨胸伴蜜燒香梨
西班牙汁燴海鮮
白酒香草蒜片炒虎蝦
北菇雲腿蒸魚柳
意式茄茸羅勒炒青口
焗雜菌松露醬牛仔柳
無錫醋香骨
鼎湖上素扒雙蔬
黑松露雞肉扁意粉
瑤柱蟹肉蛋白炒飯
鮑魚汁瑤柱炆伊麵

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
焦糖果仁撻
軟心朱古力撻
脆脆焦糖戚風蛋糕
法式馬卡龍
芒果吉士忌廉蛋糕
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“Mövenpick”杯裝雪糕

咖啡及紅茶

HOT ENTRÉES

Roasted Beef Tenderloin and Asparagus with Shallot Red Wine Sauce
Roasted Rack of Lamb with Wasabi Crust and Mustard Sauce
Roasted Marinated Seabass Fillets with Crab Roe
Champagne Sauce
Roasted Duck Breasts with Caramelize Pear, Onion Gravy
Seafood Stew with Olive and Chili in Spanish Style
Sautéed Tiger Prawns with Herbs and Garlic in White Wine Sauce
Steamed Fillets of Ling with Black Mushrooms and Yunnan Ham
Sautéed Mussels with Italian Tomato Basil Coulis
Baked Veal Loin with Mixed Mushroom Truffle Sauce
Stewed Pork Ribs with Herbs and Vinegar
Braised Assorted Vegetables
Sautéed Linguini with Chicken in Black Truffle Cream Sauce
Fried Rice with Conpoy, Crab Meat and Egg White
Braised E-Fu Noodles with Shredded Conpoy in Abalone Sauce

DESSERTS

Tiramisu
Fresh Mango Mille Feuille
Chestnut Cream Cake
Strawberry Milk Pudding
Caramel Nuts Tarts
Chocolate Ganache Tarts
Honey Comb Chiffon Cake
French Macaroon
Mango 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 Mövenpick Mini Cup Ice-cream

Coffee & Tea

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