

Western Wedding Dinner Package

Pearl
HK\$898 per person

Diamond
HK\$998 per person

For a minimum reservation of 120 persons, you are entitled to enjoy the following privileges:
凡惠顧 120 人或以上，即可享有以下優惠：

- ♥ Unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours
席間三小時無限量供應汽水、橙汁及特選啤酒
- ♥ One night accommodation in Standard room with American breakfast for 2 persons in the following morning
新婚蜜月客房一晚連翌日雙人美式早餐
- ♥ Chauffeured limousine service for 3 hours
三小時免費豪華轎車連司機接送服務
- ♥ Complimentary welcome fruit punch
席前迎賓雜果賓治
- ♥ Complimentary eight sets of invitation card per table (printing excluded)
每席贈送結婚喜帖八張（不包括印刷）
- ♥ Seat covers for all banquet chairs
全場賓客座椅套
- ♥ Floral arrangement for all dining tables and reception table
全場席上及迎賓接待處花卉擺設
- ♥ A complimentary Chinese style guest signature book
中式嘉賓提名冊乙本
- ♥ Complimentary mahjong set up with Chinese tea service
免費麻雀耍樂及供應中國香茗
- ♥ Free usage of amplifying equipment, LCD projector and screen
免費使用音響設備、液晶投影機及銀幕
- ♥ A 5-tier dummy wedding cake for photo taking
五層模型結婚蛋糕供拍照用
- ♥ Free corkage charge for one bottle of self-bring in liquor per table
自攜洋酒免收開瓶費（每席壹瓶）
- ♥ Complimentary car parking service (subject to hotel's availability)
免費泊車服務（須依酒店當日情況而定）
- ♥ Coupons for selected merchants
特選商戶禮券及優惠

Remarks:

- * All prices are valid until 31 December 2024.
- * All prices are subjected to 10% service charge and minimum food and beverage charge will be applied on different venues.
- * Cannot be used in conjunction with any other discounts, promotional offers or VIP privileges.
- * All above privileges are not applicable to the reserved booking.
- * Regal Kowloon Hotel reserves the final right to arbitrate the final decision over any dispute arise.

備註:

- * 以上之婚宴套餐適用期至 2024 年 12 月 31 日。
- * 以上之婚宴套餐價目需另收加一服務費及設最低餐飲消費。
- * 此優惠不可與其他推廣優惠及貴賓卡同時使用。
- * 上述所有優惠不適用於已訂之酒席。
- * 以上所有資料，以酒店最後公佈為準

查詢詳情及預訂，請致電 ☎ 2313 8671 或電郵至 rkh.banquet@regalhotel.com

Pearl Buffet Dinner Menu

Salad Corner (Do It Yourself)

Choice of 6 lettuce :
Iceberg Lettuce, Mesclun, Lollo Rosso
Jade Sprout, Green Coral

Cucumber, Sweet Corn, Cherry Tomato
Parmesan Cheese, Garlic Crouton
Raisin, Bacon, Almond

Salad Dressing

Your Choice of
Thousand Island
Italian
French
Vinaigrette

Salad (Ready to Eat)

Mixed Seafood Salad with Citrus Dressing
Waldorf Salad
Thai Style Squid and Pomelo Salad

Seafood on Ice

N.Z Mussel
Jade Sea Whelk, Cooked Shrimp

Japanese Counter

Assorted Deluxe Sashimi and Sushi with Condiments
Soba Noodles with Salmon Roe and Seaweed

Appetizer

Smoked Salmon with Red Onion and Capers
European Curd Meat Platter
Black Pepper Tuna Tataki with Matsuhisa Dressing
Assorted BBQ Platter
Mediterranean Grilled Vegetables with Semi-dried Tomato

Soup

Wild Mushroom & Truffle Cream Soup
Shredded Chicken Soup with Conpoy
Bread Basket (Served with Butter & Margarine)

Carving

Roasted Prime Ribs of Beef with Red Wine Sauce

自助沙律吧

西生菜, 雜沙律菜, 紅葉菜
翡翠苗, 綠珊瑚

青瓜, 粟米粒, 車厘茄
芝士粉, 蒜蓉包粒
提子乾, 煙肉, 杏仁片

醬汁

千島汁
意式醬汁
法式醬汁
油醋汁

精選沙律

雜錦海鮮沙律配柑橘汁
華都夫沙律
泰式金柚魷魚沙律

特色海鮮

紐西蘭青口
加拿大翡翠螺, 熟蝦

日式吧

雜錦壽司及刺身
橋麥麵配三文魚子及紫菜

頭盤

燻魚拼盤碟
歐陸醃肉拼盤
半熟黑椒吞拿魚配日式洋蔥醬油汁
燒味拼盤
地中海烤雜菜沙律配半乾蕃茄

湯

野菌黑松露忌廉湯
雞絲瑤柱羹*
麵包籃

銀爐燒烤

烤特級肉眼牛扒配紅酒汁

Hot Dishes

Whole Suckling Pig per table (Served for one time)
 Oven Roasted Lamb Chop with Mint Shallot Compote
 Pan-seared Halibut Fillet with Champagne Thyme Sauce
 Baked Scallops with Hollandaise Sauce
 Curry Chicken in Thai Style with Rice
 Fried Crispy Chicken
 Sweet & Sour Prawns
 Steamed Whole Garoupa with Soya Sauce and Spring Onion
 Braised Sliced Preserved Conch with Seasonal Vegetables
 Fried Rice with Baby Shrimps & Chicken
 Braised E-fu Noodles with Asian Mushrooms

Dessert

Strawberry Napoleon
 Mini Blueberry Cheese Cake
 Chocolate Truffle Cake
 Ginger Crème Brulee
 Coffee Panna Cotta
 Japanese Red Bean Green Tea Cake
 Hokkaido Milk Pudding with Black Sesame Cream
 Strawberry Mousse in Glass
 Bread & Butter Pudding
 Baked Apple Strudel with Vanilla Sauce
 Ice-Cream
 Fresh Fruit Platter

熱盤

乳豬全體 (每席一隻)
 烤羊扒配薄荷乾葱
 香煎比目魚柳配香檳百里香汁
 荷蘭汁焗帶子
 泰式咖喱雞配白飯*
 當紅炸子雞*
 咕嚕蝦球*
 清蒸原條石斑
 鮑螺片扒時蔬*
 櫻花蝦薑米雞粒炒飯*
 鮮菇炆伊麵*

甜品

士多啤梨拿破崙
 迷你藍莓芝士蛋糕
 特濃朱古力蛋糕
 法式薑汁燉蛋
 意大利咖啡奶凍
 日式紅豆綠茶蛋糕
 北海道牛乳黑芝麻忌廉布甸
 士多啤梨慕絲杯
 焗麵包布丁
 焗蘋果卷配雲呢拿汁
 雜錦雪糕
 鮮果拼盤

Coffee or Tea 咖啡或茶

每位港幣 HK\$898+10% per person

Included 3 hours unlimited pouring of chilled orange juice, soft drinks and house beer
 (Minimum 120 persons)

*Chinese Item 中式菜式

Diamond Buffet Dinner Menu

Salad Corner (Do It Yourself)

Choice of 5 lettuce :
Iceberg Lettuce, Mesclun, Lollo Rosso
Jade Sprout, Green Coral

Cucumber, Sweet Corn, Cherry Tomato
Parmesan Cheese, Garlic Crouton
Raisin, Bacon, Almond

Salad Dressing

Your Choice of
Thousand Island
Italian
French
Vinaigrette

Salad (Ready to Eat)

Alaska Crab Meat Salad with Mango & Avocado
Thai Seafood and Pomelo Salad
Beet Root, Apple and Walnut Salad
Roasted Pumpkin Salad with Feta Cheese

Seafood on Ice

N.Z Mussel, Brown Crab
Jade Sea Whelk, Cooked Shrimp

Japanese Counter

Assorted Deluxe Sashimi and Sushi with Condiments
Soba Noodles with Salmon Roe and Seaweed

Appetizer

Smoked Salmon with Red Onion and Capers
European Curd Meat Platter
Black Pepper Tuna Tataki with Matsuhisa Dressing
Assorted BBQ Platter
Wild Mushroom Salad with Garlic Oil
Vine Tomato & Mozzarella Cheese with Basil Oil

Soup

Lobster Bisque with Cognac
Shredded Chicken Soup with Conpoy

Bread Basket

自助沙律吧

西生菜, 什沙律菜, 紅葉菜
翡翠苗, 綠珊瑚

青瓜, 粟米粒, 車厘茄
芝士粉, 蒜蓉包粒
提子乾, 煙肉, 杏仁片

醬汁

千島汁
意式醬汁
法式醬汁
油醋汁

精選沙律

阿拉斯加蟹肉香芒牛油果沙律
泰式海鮮柚子沙律
紅菜頭, 蘋果及合桃沙律
烤南瓜沙律配菲達芝士

特色海鮮

紐西蘭青口, 麵包蟹
加拿大翡翠螺, 熟蝦

日式吧

什錦壽司及刺身
橋麥麵配三文魚子及紫菜

頭盤

燻魚拼盤碟
歐陸醃肉拼盤
半熟黑椒吞拿魚配日式洋蔥醬油汁
廣東燒味拼盤
野菌沙律配蒜香油醬汁
蕃茄水牛芝士配羅勒油

湯

干邑龍蝦濃湯
雞絲瑤柱湯

麪包籃

Carving

Roasted Prime Ribs of Beef with Pommery Mustard Sauce

Hot Dishes

Baked Lobster with Cheese (half piece per person)
 Whole Suckling Pig per table (Served for one time)
 Oven Roasted Rack of Lamb with Roasted Zucchini and Thyme Gravy
 Pan-seared Seabass Fillet on Sautéed Spinach with Citrus Tomato Vinaigrette
 12 Hours Slow Cook Beef Short Ribs with Red Wine Sauce
 Sautéed Black Mussel with Bouillabaisse
 Curry Chicken in Thai Style with Rice
 Sautéed Prawns with Salty Egg
 Sautéed Scallops with Broccoli and Sweet Walnut
 Steamed Whole Garoupa with Soya Sauce and Spring Onion
 Deep-Fried Spare Ribs with Golden Garlic
 Fried Rice with Assorted Meats & Prawns
 Braised E-fu Noodles with Dried Halibut
 Braised Twins Vegetables & Crab Meat

Dessert

Mango Napoleon
 American Cheese Cake
 French Crème Caramel
 Raspberry Mousse Cake
 Earl Grey Chocolate Truffle
 Tiramisu
 Lemon Ganache Tart
 Lime Basil Mousse with Strawberry
 Hokkaido Milk Pudding with Black Sesame Cream
 Bread & Butter Pudding
 Baked Apple Strudel with Vanilla Sauce
 Sweetened Red Bean Soup
 Ice-Cream
 Fresh Fruit Platter

銀爐燒烤

烤特級肉眼牛扒配迷迭香芥末子汁

熱盤

芝士焗龍蝦(每人半隻)
 乳豬全體(每席一隻)
 烤羊架配意大利青瓜百里香燒汁
 煎海鱸魚配柑橘蕃茄油醋汁
 慢煮牛肋骨配紅酒汁
 海龍王湯煮黑青口
 泰式咖喱雞配白飯*
 香煎黃金蝦
 西蘭花帶子配琥珀合桃*
 清蒸原條石斑
 酥炸蒜香骨*
 錦繡炒絲苗*
 甫魚炆伊麵*
 蟹肉扒時蔬*

甜品

芒果拿破崙
 美式芝士蛋糕
 法式焦糖燉蛋
 紅桑子慕絲蛋糕
 伯爵紅茶特濃朱古力蛋糕
 意大利芝士餅
 特濃檸檬撻
 士多啤梨羅勒青檸慕絲
 北海道牛乳黑芝麻忌廉布甸
 麵包布丁
 焗蘋果卷配雲呢拿汁
 紅豆沙
 雜錦雪糕
 鮮果拼盤

Coffee or Tea 咖啡或茶

每位港幣 HK\$998+10% per person

Included 3 hours unlimited pouring of chilled orange juice, soft drinks and house beer
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