

2024 ENCHANTING WEDDING CHINESE LUNCH PACKAGE

HK\$12,488 per table (From 1 January 2024 through 2 September 2024) HK\$14.388 per table (From 3 September 2024 through 31 December 2024)

Offer includes

- 6-course Wedding Chinese menu designed by Executive Chef
- 3-hour unlimited serving of soft drinks, chilled orange juice, mineral water and beer
- Waiver of corkage fee for 1 bottle of brought-in alcoholic beverage per table
- Parking space for 1 vehicles per 2 tables (5 hours for each vehicle)
- Your choice of table linen and accessories with floral centerpiece for each table
- Use of audio visual system, including a built-in LCD projector, screen and 2 wireless microphones
- Preferential rates for hotel accommodation

For bookings with 15 tables of 10 to 12 persons or above, additional offers include

- 1-night stay in a Wedding Suite with amenities on the night or night before of your wedding and in-room American breakfast for 2 persons on the following morning
- 1 bottle of sparkling wine for toasting
- A 6-tier decorated cake during cake-cutting ceremony

Optional items

- Upgrade of beverage package to include 3-hour unlimited serving of selected red and white wine from a supplement from HK\$600 per table of 10 to 12 persons each during lunch
- LED wall can be arranged in Regency Ballroom from HK\$9,000 net on a backdrop package

For reservations or enquiries, please contact Events Department at 3723 1234 or events.shatin@hyatt.com

Terms and conditions

- * 10% service charge applies
- * Offers cannot be used in conjunction with other promotional discounts
- * Valid for bookings from 1 January 2024 through 31 December 2024
- * Lunch package is valid for 10 to 12 persons per table

 * Minimum food & beverage charges apply
- * Offer is subject to availability and change without prior notice
- * In the event of any dispute, the decision of Hyatt Regency Hong Kong, Sha Tin shall be final and conclusive





2024 ENCHANTING WEDDING CHINESE LUNCH MENU 2024 囍悅婚禮中式午宴菜譜

Roasted whole suckling pig 珠聯囍壁合

Wok-fried prawns, caramelized walnuts, seasonal vegetables 琥珀翡翠炒蝦球

Braised bird's nest, conpoy, bamboo pith soup 紅燒瑤柱竹笙燕窩羹

Braised whole abalone (8-head), seasonal vegetables, oyster sauce 碧綠蠔阜扣原隻八頭湯鮑

Steamed giant garoupa, spring onion 蔥油蒸沙巴龍躉斑

Crispy-fried chicken, spiced salt 當紅脆皮龍崗雞

Fried rice, Fujian style (conpoy, shrimp, diced chicken, Chinese mushrooms, oyster sauce) 福建炒飯

Braised e-fu noodles, shrimp roe, enoki mushrooms, bean sprouts 蝦籽金菇銀芽燜伊府麵

Sweetened lotus seed, lily bulbs, mandarin peel, red bean soup 陳皮蓮子百合紅豆沙

Petits fours 美點雙輝映

Chinese tea 中國茗茶