



Annual / Spring Dinner Party 2021 2021 週年/春節聯歡晚宴

帝都酒店為你們一一妥善安排，務求令所有來賓擁有一個難忘的晚上
查詢詳情及訂座，請與宴會營業部聯絡
電話:2694 3856 郵地址: banquet@royalpark.com.hk

Royal Park Hotel is definitely your best choice for your Annual / Spring Celebration
Early Bird Promotion to enjoy a free upgrade on beverage package to include unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours, one bottle of house red / white wine per table and 10% service charge will be waived for any confirmed bookings made from now to 31 March 2021

由即日起至2021年3月31日前確定週年/春節聯歡晚宴,可享免加一服務費之優惠
及免費提升酒水套餐至席間3小時無限量供應汽水、橙汁、精選啤酒及每席奉送特選紅或白餐酒乙枝

For enquiry or reservation, please do not hesitate to contact Catering Sales Department
at (852) 2694 3856 or email : banquet@royalpark.com.hk

Menu 菜譜

Price 價目

五穀豐收宴	Menu I	HK\$5,988
年年興隆宴	Menu II	HK\$6,988
財源廣進宴	Menu III	HK\$8,988
鴻運吉祥宴	Menu IV	HK\$13,888

With booking of 10 tables or above, you can enjoy the following privileges:

- Complimentary backdrop cloth with foam board
- Complimentary corkage for self-brought spirits or wines (one bottle per table)
 - Pre-dinner welcome fruit punch for one hour
 - Complimentary mahjong facilities
- Chinese tea and condiments throughout dinner
 - Flower arrangement on each dining table
- Invitation cards and envelopes (printing not included)
- Complimentary car parking coupon (2 hours per table)
 - Complimentary seat covers for banquet chairs
- Complimentary dinner buffet voucher for 2 persons at 2+2 café as raffle prize

凡惠顧十席或以上可享下列各項優惠:

- 禮堂背景佈置配公司名牌
- 自攜洋酒免開瓶費(每席乙瓶)
- 免費提供席前雜果賓治(一小時)
 - 免費提供麻雀耍樂
 - 免費提供香茗及茶芥
 - 每席花卉擺設
- 精美邀請咭及信封(不包括印刷)
- 免費泊車服務(每席兩小時)
 - 奉送全場椅套佈置
- 2+2 café 自助晚餐兩位作抽獎之用

✦ Packages are valid until 30 April 2021 套餐有效期至2021年4月30日

✦ Banquet room(s) will be ready from 6:00 pm onwards 宴會廳由下午六時起恭候

✦ All prices are subject to 10% service charge 所有價目均另加一服務費

✦ Minimum charge applies on specific dates 各宴會廳均設有最低消費,詳情請向宴會部查詢

✦ Packages are not applicable in conjunction with other privileges 此優惠不可與其他推廣優惠及貴賓卡同時使用

✦ Privileges are not applicable for confirmed banquet event(s) 不適用於已訂之酒席,優惠受條款約束,詳情請向宴會部查詢

✦ Should a dispute arise, Royal Park Hotel reserves the right to arbitrate the final decision 以上所有資料,以酒店最後公佈為準



五穀豐收宴 Menu I

五福臨門(五彩燒味拼盤)
Barbecued meats combination

生意興隆(發財好市添大利)
Braised dried oyster and pork-tongue
with sea moss and vegetables

如意吉祥(酥炸百花球拼脆皮炸鮮奶)
Deep-fried minced shrimp balls coated with almond flakes
accompanied with crispy milk custard rolls

黃金萬兩(錦綉炒蝦仁)
Sautéed shrimps with vegetables

大展鴻圖(雞茸竹笙燴燕窩羹)
Braised bird's nest soup
with minced chicken and bamboo piths

大富大貴(蠔皇鮑螺片扣鵝掌)
Braised sliced conch and goose webs with oyster sauce

年年有餘(清蒸沙巴大龍躉)
Steamed fresh Sabah giant groupa

金雞報喜(金牌脆皮鹽焗雞)
Baked chicken with rock salt

四季豐收(櫻花蝦臘味炒絲苗)
Fried rice with preserved meats and dried Sakura shrimp

風調雨順(金菇瑤柱炆伊麵)
Braised e-fu noodles with conpoy and enoki mushrooms

豐澤團圓(椰香紫米露)
Sweetened black glutinous rice cream with coconut milk

金銀滿屋(美點雙輝)
Chinese petits fours

每席港幣\$5,988元(供12位用)
包括隨意添飲汽水、橙汁及特選啤酒3小時
HK\$5,988 plus 10% service charge per table of 12 persons
inclusive of soft drinks, chilled orange juice & house beer for 3 hours

年年興隆宴 Menu II

五福臨門(錦繡乳豬拼盤)
Barbecued suckling pig combination

生意興隆(發財添好市)
Braised dried oyster with sea moss
and vegetables

黃金萬兩(懷舊炸蟹蚶)
Deep-fried crab claws coated with shrimp paste

如意吉祥(夏果香芹如意蝦球鮮蚌)
Sautéed shrimp and clam
with celery, elm fungus and candied walnuts

大展鴻圖(瑤柱海皇燴燕窩羹)
Braised bird's nest soup
with conpoy and diced seafood

大富大貴(原隻八頭湯鮑魚伴天白花菇)
Braised 8 heads canned abalone
and mushrooms with oyster sauce

年年有餘(清蒸沙巴大龍躉)
Steamed fresh Sabah giant groupa

金雞報喜(當紅脆皮雞)
Deep-fried crispy chicken

五穀豐登(揚州炒絲苗)
Fried rice in "Yangzhou" style

風調雨順(黑松露珍菌炆伊麵)
Braised e-fu noodles with mushrooms and truffle

豐澤團圓(蓮子百合紅豆沙)
Sweetened red bean cream with lotus seeds and lily bulbs

金銀滿屋(美點雙輝)
Chinese petits fours

每席港幣\$6,988元(供12位用)
包括隨意添飲汽水、橙汁及特選啤酒3小時
HK\$6,988 plus 10% service charge per table of 12 persons
inclusive of soft drinks, chilled orange juice & house beer for 3 hours

All prices are subject to 10% service charge

以上價目均另加一服務費

財源廣進宴 Menu III

金玉滿堂(鴻運乳豬全體)
Barbecued whole suckling pig

生意興隆(好市大利瑤柱脯)
Braised whole conpoy with dried oysters
and pig tongue

如意吉祥(荔茸帶子盒)
Fried mashed taro stuffed with scallops

喜氣洋洋(泮塘百合萵筍炒鴛鴦蚌)
Sautéed clams with celtuce,
fresh lily bulb and lotus root

大展鴻圖(芙蓉蟹肉燴燕窩羹)
Braised bird's nest soup with
carb meat and egg white

大富大貴(原隻八頭湯鮑魚扣鵝掌)
Braised 8 heads canned abalone
and goose webs in oyster sauce

年年有餘(清蒸大老虎斑)
Steamed fresh tiger garoupa

金雞報喜(蒜香脆皮雞)
Deep-fried chicken with crispy garlic

五穀豐登(蟹籽海鮮炒絲苗)
Fried rice with diced seafood and crab roes

風調雨順(鳳冠鮮蝦水餃)
Shrimp dumplings in supreme soup

豐澤團圓(棗皇燉萬壽果)
Double-boiled papaya soup with red dates

金銀滿屋(精美鮮果拼盤)
Seasonal fresh fruit platter

每席港幣\$8,988元(供12位用)

包括隨意添飲汽水、橙汁及特選啤酒3小時
HK\$8,988 plus 10% service charge per table of 12 persons
inclusive of soft drinks, chilled orange juice & house beer for 3 hours

鴻運吉祥宴 Menu IV

金玉滿堂(鴻運乳豬全體)
Barbecued whole suckling pig

生意興隆(翡翠蒜子金柱玉甫)
Braised whole conpoy with garlics and vegetables

喜氣洋洋(X.O醬炒珍寶玻璃蝦球)
Sautéed jumbo prawns with X.O sauce

萬事如意(芝芯紅蔥焗釀蟹蓋)
Oven Baked crab shell stuffed
with crab meat, cheese and onion

大展鴻圖(鴻圖龍皇燴生翅)
Braised shark's fin soup
with carb meat, diced seafood and carb rob

大富大貴(原隻六頭湯鮑魚扣鵝掌)
Braised 6 heads canned abalone
and goose webs in oyster sauce

年年有餘(清蒸海星斑)
Steamed fresh spotted garoupa

金雞報喜(南乳脆皮雞)
Deep-fried crispy chicken with preserved bean sauce

風調雨順(濃湯菜肉雲吞)
Pork dumplings in chicken broth

金稻豐收(古法鵝香瑤柱荷葉絲苗)
Fried rice with assorted meats
and dried conpoy in lotus leaf

豐澤團圓(生磨合桃露湯圓)
Sweetened walnut cream with sesame dumplings

步步高昇(奶皇煎堆仔拼藍莓芝士餅)
Deep-fried sesame glutinous rice ball stuffed with egg
custard accompanied with blueberry cheese cake

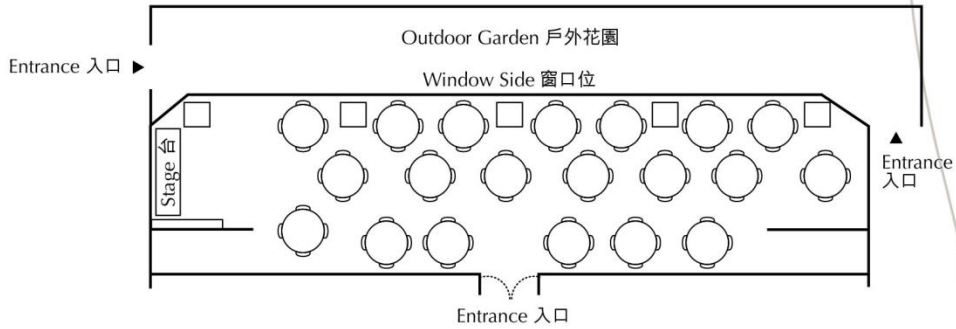
每席港幣\$13,888元(供12位用)

包括隨意添飲汽水、橙汁及特選啤酒3小時
HK\$13,888 plus 10% service charge per table of 12 persons
inclusive of soft drinks, chilled orange juice & house beer for 3 hours

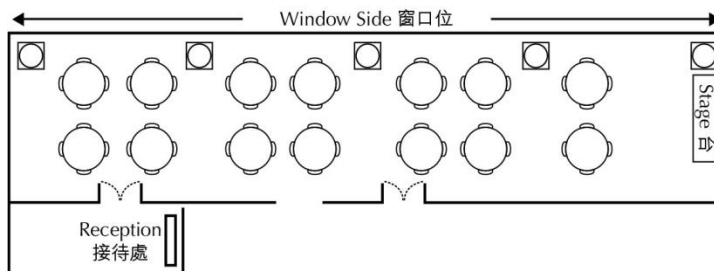
All prices are subject to 10% service charge

以上價目均另加一服務費

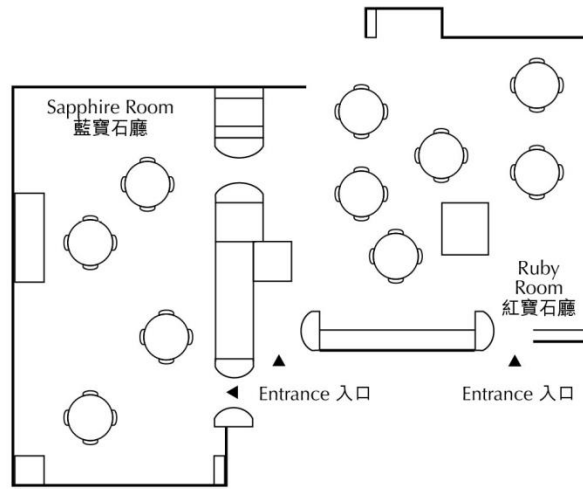
Park Galleria - Floor Plan (Level 1)
帝都薈平面圖 (一樓)



Diamond Room - Floor Plan (Level 2)
鑽石廳平面圖 (二樓)



Sapphire and Ruby Rooms - Floor Plan (Level 2)
藍寶石廳及紅寶石廳平面圖 (二樓)



	Area 面積	Chinese Banquet 中式宴會	Western Buffet 西式自助餐
Park Galleria 帝都薈	2,626 sq. ft. Foyer : 658 sq. ft.	20 tables 席	240 persons 位
Diamond Room 鑽石廳	2,134 sq. ft.	14 tables 席	132 persons 位
Ruby Room 紅寶石廳	1,453 sq. ft.	6 tables 席	48 persons 位
Sapphire Room 藍寶石廳	1,051 sq. ft.	4 tables 席	36 persons 位