

2022 西式婚宴精選 Western Wedding Package 2022

惠顧 **50 位或以上**，可享以下之優惠：

For a booking minimum 50 persons, the following privileges include:

- ✧ 席間 3 小時無限量供應汽水、橙汁及精選啤酒（午餐供應 2 小時）
Unlimited serving of soft drinks, orange juice and house beer for 3 hours (2 hours for lunch)
- ✧ 免收開瓶費（每席乙瓶）
Free corkage (1 bottle per table)
- ✧ 葡萄汽酒乙瓶供新人祝酒儀式用
1 bottle of sparkling wine for toasting
- ✧ 奉送 3 磅鮮果忌廉蛋糕乙個供切餅儀式用
Complimentary one 3-lb fresh fruit cream cake for cake cutting ceremony
- ✧ 迎賓處及席上絲花擺設
Complimentary floral arrangement for reception table and dining tables
- ✧ 奉送華麗椅套佈置
Complimentary use of seat covers
- ✧ 每位賓客奉送結婚喜帖乙套（不包括印刷服務）
Complimentary one invitation card with envelope per person (printing excluded)
- ✧ 免費提供音響設備及兩支無線麥克風（視乎供應情況）
Free use of PA system with 2 wireless microphones (subject to availability)
- ✧ 免費提供視聽器材及投影機設施（視乎供應情況）
Free use of LCD projector with DVD player and screen (subject to availability)
- ✧ 免費泊車證共 10 小時（視乎供應情況）
Complimentary parking coupon with a total of 10 hours (subject to availability)

惠顧 **100 位或以上**，可享以下額外優惠：

For a booking of minimum 100 persons, additional privileges as follows:

- ✧ 豪華 3 層結婚蛋糕模型供拍照用
3-tier dummy cake for photo shooting
- ✧ 奉送席前享用之雜果賓治飲料（100 杯）
Welcome fruit punch (100 glasses) to be served upon arrival
- ✧ 升級至 5 磅鮮果忌廉蛋糕乙個供切餅儀式用
Upgraded to one 5-lb fresh fruit cream cake for cake cutting ceremony
- ✧ 奉送雅緻新人英文名字禮堂牌匾
Backdrop wordings with couple English name
- ✧ 免費泊車證共 30 小時（視乎供應情況）
Complimentary parking coupon with a total of 30 hours (subject to availability)

*所有價目需另收加一服務費
All prices are subject to 10% service charge

2022 西式婚宴精選 Western Wedding Package 2022

惠顧 **120 位或以上**，可享以下額外優惠：

For a booking of minimum 120 persons guaranteed, extra privilege will be offered:

✧ 帝都酒店免費蜜月客房 1 晚，並附送豐富雙人美式早餐

One night in Hotel Standard Room on the wedding night with complimentary breakfast on the next day

合作商戶禮券及優惠：

Wedding Coupons:

⌘ 「MyGift Decoration」提供婚宴場地佈置優惠券價值港幣**\$2,000**

Special decoration package offered by "MyGift Decoration" value at HK\$2,000

⌘ 「MyGift Photography」攝影套餐優惠券價值港幣**\$4,000**

Special photography package offered by "MyGift Photography" value at HK\$4,000

⌘ 「壹誓婚禮」提供婚姻監禮人服務優惠券

Special discount voucher on civil celebrant service by "An Oath Wedding"

⌘ 「奇華餅家」嫁喜系列禮餅及禮餅券 8 折優惠

20% discount on Chinese cake by "Kee Wah Bakery"

⌘ 「毅力醫護健康集團」婚前檢查折扣優惠券

Pre-marital health check discount package by "Kinetics Medical & Health Group Co. Ltd".

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歡迎致電預訂及查詢詳情

For reservations or inquiries, please contact our Food & Beverage Business Development Department

電話 Tel: 2694 3856 (餐飲營業部)

電郵 Email: banquet@royalpark.com.hk 網址 Website: www.royalpark.com.hk

菜譜適用於 2022 年 12 月 31 日或之前之婚宴

Menu is applicable before 31 December 2022

2022 西式午宴婚宴菜譜 A
2022 Western Wedding Lunch Buffet Menu A

Appetizers 前菜類

- Norwegian Smoked Salmon 挪威煙三文魚
Cooked Pacific Prawns and Blue Mussels on Ice 冰鎮白灼海蝦及藍青口
Assorted Sushi and Rice Roll 雜錦壽司及飯卷
Medley Sashimi Platter 雜錦鮮魚刺身
Assorted Cold Cut Platter 雜錦凍肉拼盤
Japanese Seaweed Salad 中華沙律
Japanese Snail Salad 日式螺肉

Salads 沙律類

- Garden Mix Salad with Dressing and Condiments 田園雜菜沙律
Balsamic Vinaigrette 欖油黑醋汁, Thousand island 千島汁,
Honey Mustard 蜜糖芥末汁, Sesame 芝麻汁
Condiments – Olives, Cucumber, Cherry Tomato, Red Kidney Beans, Sweet Corn, Pineapple
水欖, 青瓜, 珍珠番茄, 紅腰豆, 粟米粒, 菠蘿粒
Quinoa and Corn with Prawn Salad 藜麥粟米大蝦沙律
Roasted Chicken Breast Avocado Salad 燒雞牛油果沙律
Roasted Root Vegetables and Pumpkin Salad 燒菜根南瓜沙律
Germany Potato Salad 德國薯仔沙律

Soups and Bread Basket 湯類及麵包

- Cream of Mushroom 忌廉蘑菇湯
Gum Tragacanth Soup with Minced Chicken 雞蓉雪燕羹
Served with selection Bread Roll and Butter 配各式麵包及牛油

Carving 燒烤肉類

- Roasted Pork Fillet 燒豬柳
Roasted Aus. Rib Eye 燒澳洲牛肉眼
Red Wine Rosemary Gravy 紅酒迷迭香燒汁, Black Pepper Gravy 黑胡椒汁

2022 西式午宴婚宴菜譜 A
2022 Western Wedding Lunch Buffet Menu A

Hot Entrées 熱葷類

- Pan-Seared Fillet of Sole with Lobster Sauce 香煎龍脷魚柳配龍蝦汁
Indian Style Chicken Curry with Pappadam and Steamed Rice 印度咖喱雞配烤餅及白飯
Grilled Ox-Tongues with Basil Tomato Sauce 鹽燒牛舌香草鮮茄汁
Pan-fried Lemon Grass Pork Jowl 泰式香茅豬頸肉
Seafood Penne with Black Truffle Cream Sauce 黑松露忌廉汁海鮮長通粉.
Stir-fried Garlic Prawn with Seasonal Vegetables 翡翠炒蝦仁
Steamed Fresh Garoupa in Superior Soy Sauce 清蒸大海斑
Braised Seasonal Vegetables with Crab Meat 蟹肉扒時蔬
Sautéed Lotus Seed, Lily, Winter Bamboo Shoots and Snow Fungus 蓮子百合冬筍炒銀耳
Fried Noodles with Superior Soy Sauce 頭抽皇炒麵
Fried Red Rice with Diced Vegetables and Barbecued Pork 瑤柱叉燒菜粒炒飯

Desserts 甜品類

- Green Tea Cheese Cake with Red Bean 綠茶紅豆芝士蛋糕
Chocolate Truffle Cake 特濃朱古力蛋糕
Melon Cream Cake 蜜瓜忌廉蛋糕
Mix Berry Cup Cake 雜莓杯子蛋糕
Lemon Tart 檸檬撻
Blueberry Cheese Cake 藍莓芝士蛋糕
Black Current Mousse Cake 黑加侖子慕絲蛋糕
Walnut and Almond Brownies 合桃杏仁布朗尼蛋糕
Strawberry Sponge Cake 草莓蛋糕
Crème Brulee 焦糖燉蛋
Fresh Fruit Platter 鮮果盤
Sweetened Red Bean Soup with Lotus Seeds and Lily Bulbs 蓮子百合紅豆沙
Coffee and Tea 咖啡及紅茶

HK\$688 plus 10% service charge per person
(Inclusive serving of Soft Drinks, Orange Juice and Selected Beer for 2 hours)

每位港幣\$688 另收加一服務費
(已包括席間 2 小時供應汽水、橙汁及特選啤酒)

2022 西式午宴婚宴菜譜 B 2022 Western Wedding Lunch Buffet Menu B

Appetizers 前菜類

- Norwegian Smoked Salmon 挪威煙三文魚
Cooked Pacific Prawns, Sea Whelk and Mussel on Ice 冰鎮白灼海蝦、翡翠螺及有殼青口
Assorted Sushi and Rice Roll 雜錦壽司及飯卷
Medley Sashimi Platter 雜錦鮮魚刺身
Assorted Cold Cut Platter 雜錦凍肉拼盤
Assorted Barbecued Meat Platter 錦繡燒味拼盤
Brine Eggs Tofu 滷水蛋豆腐
Japanese Seaweed Salad 中華沙律
Jellyfish 舟山海蜇

Salads 沙律類

- Garden Mix Salad with Dressing and Condiments 田園雜菜沙律
Balsamic Vinaigrette 欖油黑醋汁, Thousand Island 千島汁,
Honey Mustard 蜜糖芥末汁, Sesame 芝麻汁
Condiments – Olives, Cucumber, Cherry Tomato, Red Kidney Beans, Sweet Corn, Pineapple
水欖, 青瓜, 珍珠番茄, 紅腰豆, 粟米粒, 菠蘿粒
Kaffir Lime Shredded Chicken Green Papaya Salad 手撕雞青木瓜沙律
Thai Spice Roasted Wagyu Beef Salad 泰式燒牛肉沙律
Quinoa, Peanuts, Corn and Avocado Salad 花生碎藜麥粟米牛油果沙律
Cherry Tomato, Cucumber and Mozzarella Bocconcini Salad 鮮茄青瓜水牛芝士沙律
Baby Corn and French Beans Salad 邊豆玉米仔沙律
Tuna & Eggs Salad 吞拿魚雞蛋沙律

Soups and Bread Basket 湯類及麵包

- Pumpkin Cream Soup 南瓜忌廉湯
Gum Tragacanth Soup with Crab Meat Broth 蟹肉雪燕羹
Served with Selection Bread Roll and Butter 配各式麵包及牛油

Carving 燒烤肉類

- Roasted Pork Fillet 燒豬柳
Roasted Aus. Rib Eye 燒澳洲牛肉眼
Red Wine Rosemary Gravy 紅酒迷迭香燒汁, Black Pepper Gravy 黑胡椒汁

2022 西式午宴婚宴菜譜 B
2022 Western Wedding Lunch Buffet Menu B

Hot Entrées 熱葷類

- Honey Roasted Spring Chicken with Rosemary Reduction 蜜糖烤春雞配露絲瑪莉汁
Braised Wagyu Beef Cheek in Red Wine Sauce 紅酒燴和牛臉頰肉
Baked Broccoli with Crab Meat Cheese Sauce 蟹肉芝士焗西蘭花
Pan-fried Salmon with Thai Chili Paste 泰式辣醬燒三文魚
Sweet and Sour Pork with Pineapple 菠蘿咕嚕肉
Steamed Fresh Giant Garoupa with Spring Onion in Supreme Soy Sauce 清蒸沙巴躉
Sautéed Shrimp and Sliced Cuttle Fish with Vegetables 翡翠花枝蝦仁
Stewed Beef Short Rib with Onion Black Pepper Sauce 洋葱黑椒牛仔骨
Braised E-fu Noodles with Pork Julienne and Mixed Mushroom 雜菌肉絲炆伊麵
Fried Rice with Conpoy and Egg White 瑤柱蛋白炒飯

Desserts 甜品類

- Green Tea Cheese Cake with Red Bean 綠茶紅豆芝士蛋糕
Chocolate Truffle Cake 特濃朱古力蛋糕
Melon Cream Cake 蜜瓜忌廉蛋糕
Mix Berry Cup Cake 雜莓杯子蛋糕
Lemon Tart 檸檬撻
Pandan Mango Roll 班蘭芒果卷
Blueberry Cheese Cake 藍莓芝士蛋糕
Black Current Mousse Cake 黑加侖子慕絲蛋糕
Walnut and Almond Brownies 合桃杏仁布朗尼蛋糕
Strawberry Sponge Cake 草莓蛋糕
Japanese Cheese Cake 日式芝士蛋糕
Crème Brulee 焦糖燉蛋
Baked Portuguese Egg Tart 葡式蛋撻
Fresh Fruit Platter 鮮果盤
Sweetened Red Bean Soup with Lotus Seeds and Lily Bulbs 蓮子百合紅豆沙
Coffee and tea 咖啡及紅茶

HK\$788 plus 10% service charge per person
(Inclusive serving of Soft Drinks, Orange Juice and Selected Beer for 2 hours)

每位港幣\$788 另收加一服務費
(已包括席間 2 小時供應汽水、橙汁及特選啤酒)

2022 西式晚宴婚宴菜譜 A
2022 Western Wedding Dinner Buffet Menu A

Appetizers 前菜類

- Norwegian Smoked Salmon 挪威煙三文魚
Cooked Pacific Prawns, Green Mussel and Greenland Sea Whelk on Ice 冰鎮白灼海蝦、青口及翡翠螺
Assorted Sushi and Rice Roll 雜錦壽司及飯卷
Medley Sashimi Platter 雜錦鮮魚刺身
Parma Ham with Salami 意腿配沙樂美腸
Assorted Cold Cut Platter 雜錦凍肉拼盤
Marinated Jelly Fish and Cucumber 青瓜伴海蜇
Tomato and Cheese Salad 蕃茄芝士沙律

Salads 沙律類

- Garden Mix Salad with Dressing and Condiments 田園雜菜沙律
Balsamic Vinaigrette 欖油黑醋汁, Thousand Island 千島汁,
Honey Mustard 蜜糖芥末汁, Sesame 芝麻汁
Condiments – Olives, Cucumber, Cherry Tomato, Red Kidney Beans, Sweet Corn, Pineapple
水欖, 青瓜, 珍珠番茄, 紅腰豆, 粟米粒, 菠蘿粒
Fresh Fruit with Prawn Salad 大蝦鮮果沙律
Pineapple Salsa Blacken Tuna with Salad 菠蘿莎莎黑椒吞拿魚沙律
Feta Cheese Salad with Cucumbers, Olives and Roasted Chicken 燒雞希臘沙律
Kale, Chick Peas and Mixed Quinoa Salad 羽衣甘藍雞心豆藜麥沙律
Broccoli Poached Eggs Prawn Salad 西蘭花烩蛋蝦沙律
Fried Lotus Root, Carrot and Turnip Salad 炸蓮藕蘿蔔絲沙律

Soups & Bread Basket 湯類及麵包

- Clam Chowder 周打蜆肉湯
Broth with Seafood and Shredded Conpoy 海皇瑤柱羹
Served with Selection Bread Roll and Butter 配各式麵包及牛油

Carving 燒烤肉類

- Roasted Aus. Rib Eye 燒澳洲牛肉眼
Roasted Lamb Leg 燒羊腿肉
Red Wine Rosemary Gravy 紅酒迷迭香燒汁, Black Pepper Gravy 黑胡椒汁

2022 西式晚宴婚宴菜譜 A
2022 Western Wedding Dinner Buffet Menu A

Hot Entrées 熱葷類

- Honey Roasted Spring Chicken with Rosemary Reduction 蜜糖烤春雞配露絲瑪莉汁
Braised Wagyu Beef Cheek in Red Wine Sauce 紅酒燴和牛臉頰肉
Baked Broccoli with Crab Meat Cheese Sauce 蟹肉芝士焗西蘭花
Pan Fried Sole Fillet with Mango Salsa 香煎龍脷魚柳拌芒果沙沙
Korean Roasted Wagyu Beef Short Rib 韓式燒牛仔骨扒
Steamed Fresh Giant Garoupa with Spring Onion in Supreme Soy Sauce 清蒸大沙巴躉
Sautéed Shrimp and Sliced Cuttle Fish with Vegetables 翡翠花枝蝦仁
Sweet and Sour Chicken with Peach 蜜桃甜酸雞球
Braised E-fu Noodles with Pork Julienne and Mixed Mushroom 雜菌肉絲炆伊麵
Fried Rice with Conpoy and Egg White 瑤柱蛋白炒飯

Dessert 甜品

- Green Tea Cheese Cake with Red Bean 綠茶紅豆芝士蛋糕
Chocolate Truffle Cake 特濃朱古力蛋糕
Melon Cream Cake 蜜瓜忌廉蛋糕
Mix Berry Cup Cake 雜莓杯子蛋糕
Lemon Tart 檸檬撻
Blueberry Cheese Cake 藍莓芝士蛋糕
Black Current Mousse Cake 黑加侖子慕絲蛋糕
Walnut and Almond Brownies 合桃杏仁布朗尼蛋糕
Strawberry Sponge Cake 草莓蛋糕
Crème Brulee 焦糖燉蛋
Fresh Fruit Platter 鮮果盤
Sweetened Red Bean Soup with Lotus Seeds and Lily Bulbs 蓮子百合紅豆沙

Coffee and tea 咖啡及紅茶

HK\$828 plus 10% service charge per person

(Inclusive serving of Soft Drinks, Orange Juice and Selected Beer for 3 hours)

每位港幣\$828 另收加一服務費

(已包括席間 3 小時供應汽水、橙汁及特選啤酒)

2022 西式晚宴婚宴菜譜 B 2022 Western Wedding Dinner Buffet Menu B

Appetizers 前菜類

- Norwegian Smoked Salmon 挪威煙三文魚
Cooked Pacific Prawns, Lobster and Sea Whelk on Ice 冰鎮白灼海蝦、龍蝦及翡翠螺
Assorted Sushi and Rice Roll 雜錦壽司及飯卷
Salmo, Snapper and Octopus Sashimi 三文魚、鯛魚及八爪魚刺身
Home-made Goose Liver Pates on Toast 自製鵝肝醬配薄多士
Assorted Barbecued Suckling Pig Combination 雜錦乳豬拼盤
Parma Ham with Salami 意腿配沙樂美腸
Assorted Cold Cut Platter 雜錦凍肉拼盤
Marinated Jelly Fish and Cucumber 青瓜伴海蜇
Tomato and Cheese Salad 蕃茄芝士沙律

Salads 沙律類

- Garden Mix Salad with Dressing and Condiments 田園雜菜沙律
Balsamic Vinaigrette 欖油黑醋汁, Thousand Island 千島汁,
Honey Mustard 蜜糖芥末汁, Sesame 芝麻汁
Condiments – Olives, Cucumber, Cherry Tomato, Red Kidney Beans, Sweet Corn, Pineapple
水欖, 青瓜, 珍珠番茄, 紅腰豆, 粟米粒, 菠蘿粒
Fresh Fruit with Prawn Salad 大蝦鮮果沙律
Pineapple Salsa Blacken Tuna with Salad 菠蘿莎莎黑椒吞拿魚沙律
Feta Cheese Salad with Cucumbers, Olives and Roasted Chicken 燒雞希臘沙律
Kale, Chick Peas and Mixed Quinoa Salad 羽衣甘藍雞心豆藜麥沙律
Broccoli Poached Eggs Prawn Salad 西蘭花烩蛋蝦沙律
Fried Lotus Root, Carrot and Turnip Salad 炸蓮藕蘿蔔絲沙律

Soups & Bread Basket 湯類及麵包

- Lobster Bisque 龍蝦濃湯
Braised Bird's Nest Soup with Assorted Seafood 海皇燕窩羹
Served with Selection Bread Roll and Butter 配各式麵包及牛油

Carving 燒烤肉類

- Roasted Aus. Prime Rib 燒澳洲有骨牛肉眼
Roasted Lamb Leg 燒羊腿肉
Red Wine Rosemary Gravy 紅酒迷迭香燒汁, Black Pepper Gravy 黑胡椒汁

2022 西式晚宴婚宴菜譜 B 2022 Western Wedding Dinner Buffet Menu B

Hot Entrées 熱葷類

- Honey Roasted Spring Chicken with Rosemary Reduction 蜜糖烤春雞配露絲瑪莉汁
Braised Wagyu Beef Cheek in Red Wine Sauce 紅酒燴和牛臉頰肉
Baked Broccoli with Crab Meat Cheese Sauce 蟹肉芝士焗西蘭花
Korean Roasted Wagyu Beef Short Rib 韓式燒牛仔骨扒
Sweet and Sour Chicken with Peach 蜜桃甜酸雞球
Sautéed Sliced Scallop and Shrimp with Vegetables 翡翠炒蝦仁帶子
Steamed Fresh Whole Giant Garoupa in Superior Soy Sauce 清蒸沙巴龍躉
Braised Abalone Mushroom with Seasonal Vegetables in Oyster Sauce 蠔皇鮑魚菇扒時蔬
Braised E-fu Noodle with Crab Meat and Assorted Mushroom 蟹肉鮮菇炆伊麵
Fried Rice with Sakura Shrimp and Egg White 櫻花蝦蛋白炒飯

Desserts 甜品類

- Green Tea Cheese Cake with Red Bean 綠茶紅豆芝士蛋糕
Chocolate Truffle Cake 特濃朱古力蛋糕
Melon Cream Cake 蜜瓜忌廉蛋糕
Mix Berry Cup Cake 雜莓杯子蛋糕
Lemon Tart 檸檬撻
Pandan Mango Roll 班蘭芒果卷
Blueberry Cheese Cake 藍莓芝士蛋糕
Black Current Mousse Cake 黑加侖子慕絲蛋糕
Walnut and Almond Brownies 合桃杏仁布朗尼蛋糕
Strawberry Sponge Cake 草莓蛋糕
Japanese Cheese Cake 日式芝士蛋糕
Crêpe 葡式蛋撻
Fresh Fruit Platter 鮮果盤
Double-Boiled Longan Soup with Lotus Seeds and Red Dates 紅棗圓肉蓮子茶
Movenpick Ice Cream 雪糕

Coffee and Tea 咖啡及紅茶

HK\$898 plus 10% service charge per person
(Inclusive serving of Soft Drinks, Orange Juice and Selected Beer for 3 hours)

每位港幣\$898 另收加一服務費
(已包括席間3小時供應汽水、橙汁及特選啤酒)