

## 2023 西式婚宴精選 Western Wedding Package 2023

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 lbs 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:**

- ✧ 奉送雅緻新人英文名字禮堂牌匾  
Backdrop wordings with couple English name
- ✧ 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 lbs fresh fruit cream cake for cake cutting ceremony
- ✧ 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

## 2023 西式婚宴精選 Western Wedding Package 2023

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

Special decoration package offered by "MyGift Decoration"

⌘ 「MyGift Photography」攝影套餐優惠券

Special photography package offered by "MyGift Photography"

⌘ 「壹誓婚禮」提供婚姻監禮人服務優惠

Special discount 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"

love

歡迎致電預訂及查詢詳情

For reservations or inquiries, please contact our Royal Park Hotel Banquet Team

電話 Tel: 2694 3805 (宴會營業部)

電郵 Email: [banquet@royalpark.com.hk](mailto:banquet@royalpark.com.hk) 網址 Website: [www.royalpark.com.hk](http://www.royalpark.com.hk)

菜譜適用於 2023 年 12 月 31 日或之前之婚宴

Menu is applicable before 31 December 2023

## 2023 西式午宴婚宴菜譜 A 2023 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  
Dessing - Balsamic Vinaigrette, Thousand Island, Honey Mustard and Sesame  
欖油黑醋汁, 千島汁, 蜜糖芥末汁及芝麻汁  
Smoked Duck Breast with Tomato Dressing 番茄汁煙鴨胸  
Fresh Fruit with Prawn Salad 大蝦鮮果沙律  
Roasted Chicken Breast Avocado Salad 燒雞牛油果沙律  
Tomato Chick Peas Walnut Salad 番茄鷹嘴豆合桃沙律  
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 Aus. Rib Eye 燒澳洲牛肉眼  
Red Wine Rosemary Gravy and Black Pepper Gravy 紅酒迷迭香燒汁及黑胡椒汁

## 2023 西式午宴婚宴菜譜 A 2023 Western Wedding Lunch Buffet Menu A

### Hot Entrées 熱葷類

- Steamed Fresh Garoupa in Superior Soy Sauce 清蒸大海斑  
Stir-fried Garlic Prawn with Seasonal Vegetables 翡翠炒蝦仁  
Pan-seared Fillet of Sole with Lobster Sauce 香煎龍脷魚柳配龍蝦汁  
Indian Style Chicken Curry 印度咖喱雞  
Grilled Ox-tongues with Basil Tomato Sauce 鹽燒牛舌香草鮮茄汁  
Roasted Pork Fillet Teriyaki Glaze 照燒汁燒豬柳  
Seafood Penne with Black Truffle Cream Sauce 黑松露忌廉汁海鮮長通粉  
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 黑加倫子慕絲蛋糕  
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\$708 plus 10% service charge per person**

**(Included unlimited serving of soft drinks, orange juice and house beer for 2 hours)**

每位港幣\$708 另收加一服務費

(已包括席間 2 小時無限量供應汽水、橙汁及精選啤酒)

*Love*

## 2023 西式午宴婚宴菜譜 B 2023 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  
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  
Dessing - Balsamic Vinaigrette, Thousand Island, Honey Mustard and Sesame  
欖油黑醋汁，千島汁，蜜糖芥末汁及芝麻汁  
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 and Black Pepper Gravy 紅酒迷迭香燒汁及黑胡椒汁

## 2023 西式午宴婚宴菜譜 B 2023 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  
Singapore Chilli Mussels 新加坡辣椒炒青口  
Sweet and Sour Pork with Pineapple 菠蘿咕嚕肉  
Steamed Fresh Giant Garoupa with Spring Onion in Supreme Soy Sauce 清蒸沙巴龍躉  
Sautéed Shrimp and Sliced Cuttle Fish with Vegetables 翡翠花枝蝦仁  
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\$808 plus 10% service charge per person**

**(Included unlimited serving of soft drinks, orange juice and house beer for 2 hours)**

每位港幣\$808 另收加一服務費

(已包括席間 2 小時無限量供應汽水、橙汁及精選啤酒)

## 2023 西式晚宴婚宴菜譜 A 2023 Western Wedding Dinner Buffet Menu A

### Appetizers 前菜類

- Norwegian Smoked Salmon 挪威煙三文魚  
Chilled Lobster, Prawns, Jewel whelk 冰鎮龍蝦、大蝦及翡翠螺  
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 青瓜伴海蜆  
Tomato and Cheese Salad 蕃茄芝士沙律  
Pineapple Salsa Blacken Tuna with Salad 菠蘿莎莎黑椒吞拿魚

### Salads 沙律類

- Garden Mix Salad with Dressing and Condiments 田園雜菜沙律  
Dessing - Balsamic Vinaigrette, Thousand Island, Honey Mustard and Sesame  
欖油黑醋汁, 千島汁, 蜜糖芥末汁及芝麻汁  
Chilled Shredded Chicken with Cucumber and Sesame Paste 手撕捧捧雞  
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 西蘭花焗蛋蝦沙律

### Soups & Bread Basket 湯類及麵包

- Seafood Chowder 海鮮忌廉湯  
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 and Black Pepper Gravy 紅酒迷迭香燒汁及黑胡椒汁

## 2023 西式晚宴婚宴菜譜 A 2023 Western Wedding Dinner Buffet Menu A

### Hot Entrées 熱葷類

- Thai Style Pandan Leaf Roasted Spring Chicken 泰式香蘭葉燒春雞  
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  
Grilled Ox-tongues with Basil Tomato Sauce 鹽燒牛舌香草鮮茄汁  
Steamed Fresh Giant Garoupa with Spring Onion in Supreme Soy Sauce 清蒸大沙巴龍躉  
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  
Häagen-Dazs Ice Cream 雪糕  
Coffee and Tea 咖啡及紅茶

**HK\$868 plus 10% service charge per person**

**(Included unlimited serving of soft drinks, orange juice and house beer for 3 hours)**

每位港幣\$868 另收加一服務費

(已包括席間 3 小時無限量供應汽水、橙汁及精選啤酒)



## 2023 西式晚宴婚宴菜譜 B 2023 Western Wedding Dinner Buffet Menu B

### Appetizers 前菜類

- Norwegian Smoked Salmon 挪威煙三文魚  
Chilled Snow Crab Leg, Pacific Prawns, Lobster and Sea Whelk on Ice 冰鎮鱈場蟹腳、海蝦、龍蝦及翡翠螺  
Assorted Sushi and Rice Roll 雜錦壽司及飯卷  
Medley Sashimi Platter 雜錦鮮魚刺身  
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  
Pineapple Salsa Blacken Tuna with Salad 菠蘿莎莎黑椒吞拿魚

### Salads 沙律類

- Garden Mix Salad with Dressing and Condiments 田園雜菜沙律  
Dessing - Balsamic Vinaigrette, Thousand Island, Honey Mustard and Sesame  
欖油黑醋汁，千島汁，蜜糖芥末汁及芝麻汁  
Fresh Fruit with Prawn Salad 大蝦鮮果沙律  
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 西蘭花焗蛋蝦沙律  
Thai spice mussel salad 泰式青口沙律

### 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 and Black Pepper Gravy 紅酒迷迭香燒汁及黑胡椒汁

## 2023 西式晚宴婚宴菜譜 B 2023 Western Wedding Dinner Buffet Menu B

### Hot Entrées 熱葷類

- Thai Style Pandan Leaf Roasted Spring Chicken 泰式香蘭葉燒春雞  
Iberico Pork Fillet with Teriyaki Sauce 黑豚柳配日式照燒汁  
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  
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 Noodles 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  
Baked Portuguese Egg Tart 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  
Häagen-Dazs Ice Cream 雪糕  
Coffee and Tea 咖啡及紅茶

**HK\$928 plus 10% service charge per person**

**(Included unlimited serving of soft drinks, orange juice and house beer for 3 hours)**

每位港幣\$928 另收加一服務費

(已包括席間 3 小時無限量供應汽水、橙汁及精選啤酒)