

2023 西式婚宴精選 Western Wedding Package 2023

凡惠顧 50 位 或以上，均可享有下列優惠：

Enjoy the following privileges for a booking of minimum 50 persons

- ✂ 席間 2 小時無限量供應汽水、橙汁及精選啤酒 (晚宴供應 3 小時)
Unlimited serving of soft drinks, orange juice and house beer for 2 hours (3 hours for dinner)
- ✂ 免收開瓶費 (每席乙瓶)
Free corkage (1 bottle per table)
- ✂ 豪華 3 層結婚蛋糕模型供拍照用
3-tier dummy cake for photo shooting
- ✂ 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)
- ✂ 免費使用華麗椅套佈置
Complimentary use of seat covers
- ✂ 免費提供迎賓處及席上絲花擺設
Complimentary floral arrangement for reception table and dining tables
- ✂ 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 8 小時 (視乎供應情況)
Complimentary car parking coupons with a total of 8 hours (subject to availability)

凡惠顧 100 位 或以上，均可享有下列優惠：

Enjoy the following privileges for a booking of minimum 100 persons

- ✂ 奉送雅緻新人英文名字禮堂牌匾
Backdrop wordings with couple English name
- ✂ 葡萄汽酒乙瓶供新人祝酒儀式用
A bottle of sparkling wine for toasting
- ✂ 奉送 3 磅鮮果忌廉蛋糕乙個
Complimentary one 3 lbs fresh fruit cream cake
- ✂ 免費泊車證共 20 小時 (視乎供應情況)
Complimentary car parking coupons with a total of 20 hours (subject to availability)

凡惠顧 120 位 或以上，均可享有下列額外優惠：

Enjoy the additional privilege for a booking of minimum 120 persons

- ✂ 免費提供玉庭戶外花園作證婚服務場地 (只供預訂玉庭之客戶享用及視乎供應情況)
Complimentary use of Terrace of Jade Pavilion as a venue for wedding ceremony (available for booking of Jade Pavilion only and subject to availability)
- ✂ 帝都酒店免費蜜月客房 1 晚，並附送豐富雙人美式早餐
Complimentary one night stay in Royal Park Hotel Standard room on the wedding night with buffet breakfast for 2 persons



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合作商戶禮券及優惠:

Extra Privileges for 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”

升級飲品套餐:

Special beverage package:

- ⌘ 每位另加港幣\$50, 升級無限量供應特選紅白餐酒
Supplement of HK\$50 per person for upgrading unlimited serving of house red and white wine

條款及細則 Terms and conditions:

- 所有價目需另加一服務費
All prices are subject to 10% service charge
- 以上優惠如有更改, 恕不另行通知
The above offers are subject to change without prior notice
- 場地設有最低消費
Minimum food and beverage charge applies
- 菜譜內容及價目需於婚宴一個月前確實
Menu items and prices are subject to confirmation one month prior to the function date

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 網址 Website: www.royalpark.com.hk

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
Assorted 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

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 香煎龍躑魚柳配龍蝦汁
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
Mixed Berries Cup Cake 雜莓杯子蛋糕
Lemon Tart 檸檬撻
Blueberry Cheese Cake 藍莓芝士蛋糕
Blackcurrant 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\$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)

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
Assorted 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
攪油黑醋汁, 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 and 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

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
Mixed Berries 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
Blackcurrant 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
Assorted 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
攪油黑醋汁, 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

Hot Entrées 熱菜類

- 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
Mixed Berries Cup Cake 雜莓杯子蛋糕
Lemon Tart 檸檬撻
Blueberry Cheese Cake 藍莓芝士蛋糕
Blackcurrant 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
Assorted 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

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
Mixed Berries 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
Blackcurrant 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)