

## 2024 婚宴自助餐精選 Wedding Buffet Package 2024

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 breakfast for 2 persons



## 2024 婚宴自助餐精選 Wedding Buffet Package 2024

### 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:

- 所有價目需另收加一服務費  
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 for function rooms
- 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](mailto:banquet@royalpark.com.hk) 網址 Website: [www.royalpark.com.hk](http://www.royalpark.com.hk)

**2024 婚宴自助餐午宴菜譜 A**  
**2024 Wedding Buffet Lunch Menu A**

**Seafood Counter 各款海鮮**

Chilled Prawns and Jewel Whelk 凍大蝦及翡翠螺  
Horseradish Cocktail Sauce and Lemon Wedges 辣根茄汁及檸檬角

**Assorted Sashimi Platter 雜錦刺身拼盤**

Salmon, Snapper and Tuna 三文魚、鯛魚及吞拿魚  
Pickled Ginger, Soy Sauce and Wasabi 甜薑、魚生豉油及青芥末

**Appetizer Dishes & Salad 冷盤沙律**

Norwegian Smoked Salmon 挪威煙三文魚  
Assorted Cold Cut Platter 雜錦凍肉拼盤  
Smoked Duck Breast with Tomato Sauce 蕃茄汁煙鴨胸  
Japanese Seaweed Salad 中華沙律  
Japanese Snail Salad 日式螺肉  
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  
Apple and walnut salad 蘋果合桃沙律  
Marinated Lotus Root with Yuzu Sauce 涼拌柚子爽藕片  
Marinated Cucumber and Black Fungus with Balsamic Vinegar 陳醋青瓜小耳朵  
Marinated Egg and Bean Curd 滷水蛋豆腐  
Marinated Handmade Shredded Chicken with Cordyceps Flower and Dried Yamakurage 貢菜蟲草花手撕雞

**Soups and Bread Basket 湯類及麵包**

Cream of Mushrooms 雜菌忌廉湯  
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 Australia Rib Eye with Red Wine Rosemary Gravy and Black Pepper Gravy  
燒澳洲牛肉眼配紅酒迷迭香燒汁及黑胡椒汁

**Hot Entrées 熱葷類**

Pan-Seared Fillet of Sole with Lobster Sauce 香煎龍脷魚柳配龍蝦汁  
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  
Steamed Fresh Grouper in Superior Soy Sauce 清蒸大海斑  
Stir-fried Garlic Prawn with Seasonal Vegetables 翡翠炒蝦仁  
Sweet and Sour Chicken with Peach 蜜桃咕嚕雞球  
Curry Beef Brisket and Tendon with Coconut 椰香咖哩牛筋腩  
Braised Seasonal Vegetables with Crab Meat 蟹肉扒時蔬  
Sautéed Lotus Root, Lettuce Lily Bulbs and Snow Fungus 洋塘萵筍百合炒銀耳  
Fried Rice with Diced Vegetables and Barbecued Pork 瑤柱叉燒菜粒炒飯

**Desserts 甜品類**

Yuzu Cheese Cake 柚子芝士蛋糕  
Blueberry Cheesecake 藍莓芝士餅  
Strawberry Cup Cake 草莓杯子蛋糕  
Raspberry Chocolate Mousse Cake 紅桑子朱古力慕絲蛋糕  
Tiramisu 意大利咖啡蛋糕  
Cream Puff 忌廉泡芙  
Fruit Platter 鮮果拼盤  
Sweetened Red Bean Soup with Lotus Seeds and Lily Bulbs 蓮子百合紅豆沙  
Sesame Cookie Ball 笑口棗  
Coffee and Tea 咖啡及紅茶

**HK\$768 plus 10% service charge per person**  
**(Included unlimited serving of soft drinks, orange juice and house beer for 2 hours)**

**每位港幣\$768 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)**

2024 婚宴自助餐午宴菜譜 B  
2024 Wedding Buffet Lunch Menu B

**Seafood Counter 各款海鮮**

Chilled Boston Lobster 凍波士頓龍蝦  
Cooked Prawns, Sea Whelk and Mussel on Ice 冰鎮白灼海蝦、翡翠螺及有殼青口  
Horseradish Cocktail Sauce and Lemon Wedges 辣根茄汁及檸檬角

**Assorted Sashimi Platter 雜錦刺身拼盤**

Tuna, Salmon, Snapper and Sweet Shrimp 吞拿魚、三文魚、鯛魚及甜蝦  
Pickled Ginger, Soy Sauce and Wasabi 甜薑、魚生豉油及青芥末

**Appetizer Dishes & Salad 冷盤沙律**

Norwegian Smoked Salmon 挪威煙三文魚  
Assorted Cold Cut Platter 雜錦凍肉拼盤  
Japanese Seaweed and Snail Salad 中華沙律伴日式螺肉  
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  
Cherry Tomato, Cucumber and Mozzarella Bocconcini Salad 鮮茄青瓜水牛芝士沙律  
Apple and walnut salad 蘋果合桃沙律  
Marinated Handmade Shredded Chicken with Cordyceps Flower and Dried Yamakurage 貢菜蟲草花手撕雞  
Marinated Lotus Root with Yuzu Sauce 涼拌柚子爽藕片  
Marinated Egg and Bean Curd 滷水蛋豆腐  
Marinated Jelly Fish and Cucumber 青瓜伴海蜆

**Soups and Bread Basket 湯類及麵包**

Cream of Wild Mushroom Soup 野菌忌廉湯  
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 Australia Rib Eye with Red Wine Rosemary Gravy and Black Pepper Gravy  
燒澳洲牛肉眼配紅酒迷迭香燒汁及黑胡椒汁

**Hot Entrées 熱葷類**

Pan-fried Sole Fillet with Mango Salsa 香煎龍脷魚柳拌芒果沙沙  
Roasted Whole Organic Corn-fed Chicken with Garlic 烤原隻蒜香有機玉米雞  
Baked New Zealand Lamb Rack 焗紐西蘭羊鞍  
Assorted Barbecued Meat Platter 錦繡燒味拼盤  
Baked Broccoli with Straw Mushroom and Crab Meat 蟹肉鮮菇扒西蘭花  
Braised Mussels with Pepper and Onion in Black Bean Sauce 惹味豉椒洋蔥炒青口  
Sweet and Sour Pork with Peach 蜜桃咕嚕肉  
Steamed Fresh Giant Garoupa with Spring Onion in Supreme Soy Sauce 清蒸沙巴龍躉  
Sautéed Scallop and Shrimp with Vegetables 翡翠帶子蝦仁  
Braised E-fu Noodles with Shredded Chicken and Mixed Mushroom 雜菌雞絲炆伊麵  
Fried Rice with Conpoy and Egg White 瑤柱蛋白炒飯

**Desserts 甜品類**

Yuzu Cheese Cake 柚子芝士蛋糕  
Blueberry Cheesecake 藍莓芝士餅  
Strawberry Cup Cake 草莓杯子蛋糕  
Raspberry Chocolate Mousse Cake 紅桑子朱古力慕絲蛋糕  
Tiramisu 意大利咖啡蛋糕  
Cream Puff 忌廉泡芙  
Fruit Platter 鮮果拼盤  
Walnut Puff 合桃酥  
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\$868 plus 10% service charge per person**  
**(Included unlimited serving of soft drinks, orange juice and house beer for 2 hours)**

每位港幣\$868 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)

**2024 婚宴自助餐晚宴菜譜 A**  
**2024 Wedding Buffet Dinner Menu A**

**Seafood Counter 各款海鮮**

Chilled Boston Lobster 凍波士頓龍蝦  
Cooked Pacific Prawns, Sea Whelk and Mussel on Ice 冰鎮白灼海蝦、翡翠螺及有殼青口  
Horseradish Cocktail Sauce and Lemon Wedges 辣根茄汁及檸檬角

**Assorted Sashimi Platter 雜錦刺身拼盤**

Tuna, Salmon, Snapper, Cuttlefish and Sweet Shrimp 吞拿魚、三文魚、鯛魚、墨魚片及甜蝦  
Pickled Ginger, Soy Sauce and Wasabi 甜薑、魚生豉油及青芥末

**Appetizer Dishes & Salad 冷盤沙律**

Norwegian Smoked Salmon 挪威煙三文魚  
Assorted Cold Cut Platter 雜錦凍肉拼盤  
Japanese Seaweed and Snail Salad 中華沙律伴日式螺肉  
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  
Thai Spice Roasted Wagyu Beef Salad 泰式燒牛肉沙律  
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  
Marinated Cucumber and Black Fungus with Balsamic Vinegar 陳醋青瓜小耳朵  
Marinated Baby Cuttlefish with Sichuan Spicy Sauce 麻香微辣小墨魚  
Marinated Handmade Shredded Chicken with Cordyceps Flower and Dried Yamakurage 貢菜蟲草花手撕雞  
Marinated Lotus Root with Yuzu Sauce 涼拌柚子爽藕片  
Marinated Egg and Bean Curd 滷水蛋豆腐  
Marinated Jelly Fish and Celfuce 萬筍伴海蜆

**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 Australia 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 熱葷類**

Roasted Whole Organic Corn-fed Chicken with Garlic 烤原隻蒜香有機玉米雞  
Braised Wagyu Beef Cheek in Red Wine Sauce 紅酒燴和牛臉頰肉  
Pan-fried Cod Fillet with Tangerine Butter 香煎鱈魚柳拌柑橘牛油汁  
Curry Beef Brisket and Tendon with Coconut 椰香咖哩牛筋腩  
Steamed Fresh Giant Garoupa with Spring Onion in Supreme Soy Sauce 清蒸大沙巴龍躉  
Sautéed Shrimp and Scallop with Vegetable 翡翠帶子蝦仁  
Sweet and Sour Pork with Peach 蜜桃咕嚕肉  
Braised Abalone Mushrooms with Seasonal Vegetables in Oyster Sauce 蠔皇鮑魚菇扒時蔬  
Braised E-fu Noodles with Shredded Chicken and Mixed Mushrooms 雜菌雞絲炆伊麵  
Fried Rice with Sakura Shrimp and Diced Chicken 櫻花蝦鳳凰炒絲苗

**Dessert 甜品**

Yuzu Cheese Cake 柚子芝士蛋糕  
Blueberry Cheesecake 藍莓芝士餅  
Strawberry Cup Cake 草莓杯子蛋糕  
Raspberry Chocolate Mousse Cake 紅桑子朱古力慕絲蛋糕  
Tiramisu 意大利咖啡蛋糕  
Cream Puff 忌廉泡芙  
Fruit Platter 鮮果拼盤  
Sweetened Red Bean Soup with Lotus Seeds and Lily Bulbs 蓮子百合紅豆沙  
Sesame Cookie Ball 笑口棗  
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)

**2024 婚宴自助餐晚宴菜譜 B**  
**2024 Wedding Buffet Dinner Menu B**

**Seafood Counter 各款海鮮**

Chilled Boston Lobster 凍波士頓龍蝦  
Cooked Pacific Prawns, Sea Whelk and Mussel on Ice 冰鎮白灼海蝦、翡翠螺及有殼青口  
Horseradish Cocktail Sauce and Lemon Wedges 辣根茄汁及檸檬角

**Assorted Sashimi Platter 雜錦刺身拼盤**

Tuna, Salmon, Snapper, Cuttlefish and Sweet Shrimp 吞拿魚、三文魚、鯛魚、墨魚片及甜蝦  
Pickled Ginger, Soy Sauce and Wasabi 甜薑、魚生豉油及青芥末

**Appetizer Dishes & Salad 冷盤沙律**

Norwegian Smoked Salmon 挪威煙三文魚  
Assorted Cold Cut Platter 雜錦凍肉拼盤  
Japanese Seaweed and Snail Salad 中華沙律伴日式螺肉  
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  
Thai Spice Roasted Wagyu Beef Salad 泰式燒和牛肉沙律  
Matsuba Crab Meat, Avocado and Mango Salad 松葉蟹肉香芒牛油果沙律  
Cherry Tomato, Cucumber and Mozzarella Salad 鮮茄青瓜水牛芝士沙律  
Baby Corn and French Beans Salad 邊豆玉米仔沙律  
Marinated Jelly Fish and Celfuce 萵筍伴海蜆  
Marinated Cucumber and Black Fungus with Balsamic Vinegar 陳醋青瓜小耳朵  
Marinated Baby Cuttlefish with Sichuan Spicy Sauce 麻香微辣小墨魚  
Marinated Surf Clam and Fungus with Wasabi 芥末玉耳北寄貝  
Marinated Lotus Root with Yuzu Sauce 涼拌柚子爽藕片

**Soups & Bread Basket 湯類及麵包**

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

**Carving 燒烤肉類**

Roasted Australia M6 Wagyu Tomahawk 燒澳洲 M6 和牛斧頭扒  
Roasted New Zealand Lamb Rack Provençale 香草蒜茸焗紐西蘭羊鞍  
Red Wine Rosemary Gravy and Black Pepper Gravy 配紅酒迷迭香燒汁及黑胡椒汁

**Hot Entrées 熱葷類**

Roasted Whole Organic Corn-fed Chicken with Garlic 烤原隻蒜香有機玉米雞  
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  
Assorted Barbecued Suckling Pig Combination 雜錦乳豬拼盤  
Braised Broccoli with Straw Mushroom and Conpoy 金瑤鮮菇扒西蘭花  
Sweet and Sour Chicken with Peach 蜜桃甜酸雞球  
Sautéed Scallop and Shrimp with Celery, Fungus and Candied Walnut 夏果香芹白玉耳炒蝦仁帶子  
Steamed Fresh Giant Garoupa with Spring Onion in Supreme Soy Sauce 清蒸大沙巴龍躉  
Braised Abalone Mushroom with Seasonal Vegetables in Oyster Sauce 蠔皇鮑魚菇扒時蔬  
Braised E-fu Noodles with Mixed Mushrooms and Black Truffle Sauce 松露野菌炆伊麵  
Fried Rice with Sakura Shrimp and Diced Chicken 炙燒芝味蟹肉炒絲苗

**Desserts 甜品類**

Yuzu Cheese Cake 柚子芝士蛋糕  
Blueberry Cheesecake 藍莓芝士餅  
Strawberry Cup Cake 草莓杯子蛋糕  
Raspberry Chocolate Mousse Cake 紅桑子朱古力慕絲蛋糕  
Tiramisu 意大利咖啡蛋糕  
Cream Puff 忌廉泡芙  
Fruit Platter 鮮果拼盤  
Double-boiled Longan Soup with Lotus Seeds and Red Dates 紅棗圓肉蓮子茶  
Häagen-Dazs Ice Cream 雪糕  
Walnut Puff 核桃酥

Coffee and Tea 咖啡及紅茶

**HK\$988 plus 10% service charge per person**  
**(Included unlimited serving of soft drinks, orange juice and house beer for 3 hours)**

每位港幣\$988 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)