



Western Wedding Package 2026

西式婚宴精選 2026

Enjoy the following privileges for a booking of minimum 60 persons

凡惠顧 **60** 位或以上，均可享有下列優惠：

Unlimited serving of soft drinks, orange juice and house beer (2 hours for lunch / 3 hours for dinner)

席間無限量供應汽水、橙汁及精選啤酒 (午宴供應2小時 / 晚宴供應3小時)

Free corkage (1 bottle per table)

免收開瓶費 (每席乙瓶)

3-tier dummy cake for photo shooting

豪華3層結婚蛋糕模型供拍照用

Complimentary 3 lbs of fresh fruit cream cake

奉送3磅鮮果忌廉蛋糕乙個

A bottle of sparkling wine for toasting

葡萄汽酒乙瓶供新人祝酒儀式用

Complimentary floral arrangement for reception table

免費提供迎賓處

Free use of PA system with 2 wireless microphones (subject to availability)

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 projector with screen or TV (subject to availability)

免費提供投影機設施或電視 (視乎供應情況)

Complimentary car parking coupons with a total of 8 hours (subject to availability)

免費泊車證共8小時 (視乎供應情況)

For any Western wedding banquet menu purchased, an additional HK\$5000 to enjoy the following service:

凡選購任何西式婚宴套餐，另加 **HK\$5000** 可享以下服務：

Complimentary use Rose Garden as a venue for wedding ceremony (subject to availability)

免費提供玫瑰園戶外花園作證婚服務場地 (視乎供應情況)

Complimentary one night stay in Royal Park Hotel Standard Room on the wedding night with breakfast buffet for 2 persons

帝都酒店免費蜜月客房1晚，並附送豐富雙人自助早餐

For reservations or inquiries, please contact 歡迎致電預訂及查詢詳情 26943839 或 WhatsApp: 61117733

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

以上價目另設加一服務費 | 場地設有最低消費 | 菜單上的食材供應有可能受季節影響，帝都酒店保留最終決定權以更換同價值之食材 |

如閣下對任何食物過敏或有特別要求，請於預訂時告知酒店職員 | 菜單有效期由即日起至另行通知 |

菜單內容及價目需於婚宴一個月前確實 | 不可與其他優惠同時使用

All prices are subject to 10% service charge | Minimum food and beverage charge applies for function rooms |

Seasonal ingredients on the menu may be subjected to changes, Royal Park Hotel reserves the right to make the final decision that depending on the availability |

If you have any food allergies or specific needs, please notify hotel staff when making your reservation | Menu is valid from now till further notice |

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Lunch Buffet Menu自助午餐菜譜

Appetizer and Salad

Sea Whelk, Mussel and Poached Shrimp on Ice
Smoked Salmon with Condiments
Tomato and Buffalo Mozzarella with Fresh Basil
Quinoa, Pumpkin Crab Meat Salad Cup
Chicken and Cabbage Salad

Healthy Salad Bar

Mesclun Lettuce, Romaine Lettuce, Cherry Tomato, Sliced Green Cucumber, Sweet Corn, Beetroot, Thousand Island Dressing, Caesar Dressing and Italian Citron Dressing Garlic Croutons, Parmesan Cheese and Bacon Bit

Soup

Creamy Tomato Basil Soup
Assorted Bread and Roll

Carving

Grilled Beef Sirloin with Red Wine Gravy

Hot Savoury

Baked Barramundi Fillet with Caper Cream Sauce
Sautéed Shrimp and Celery with X.O. Sauce
Steamed Whole Seabass with Soy Sauce
Chinese Barbecued Platter
Braised Oxtail with Madeira Sauce
Roasted Lamb Leg with Mint Yogurt
Indian Chicken Curry
Crispy Fried Chicken
Roasted Eggplant with Cheese on Tomato Sauce
Vegetable Fried Rice with Black Truffle and Egg White

Dessert

Mini Mixed Fruit Tart
Strawberry Yogurt Cake
Chocolate Brownie
Vanilla Panna Cotta
American Cheesecake
Red Bean Sweet Soup with Lotus Seed and Lily Bulb
Seasonal Fruit Platter
Häagen-Dazs Ice cream

前菜及沙律

冰鎮海螺、青口及海蝦
煙三文魚配佐料
番茄水牛芝士伴青醬
藜麥、南瓜蟹肉沙律杯
雞肉椰菜沙律

健怡沙律吧

雜菜、羅馬生菜、車厘茄、青瓜片、甜粟米、紅菜頭、千島醬、凱撒醬、意大利柚子汁配蒜香包粒、巴馬臣芝士及煙肉碎

湯

番茄忌廉湯
雜錦麵包

烤肉

燒西冷伴紅酒汁

熱盤

焗魚柳伴水瓜柳忌廉
XO醬炒蝦仁西芹
清蒸大鱸魚
中式燒味拼盤
燴牛尾伴馬德拉醬
烤羊腿伴薄荷乳酪醬
印度咖喱雞
炸子雞
燒茄子配芝士番茄醬
黑松露蛋白雜菜飯

甜品

迷你雜果撻
士多啤梨乳酪蛋糕
朱古力布朗尼
香草意式奶凍
美式芝士蛋糕
蓮子百合紅豆沙
時令水果拼盤
哈根達斯雪糕

每位 HK\$698 per person
(最少 50 人起 Minimum 50 persons)

此優惠只適用於2026年1月1日至12月31日舉行之宴會
This offer is valid to banquet held from 1 January to 31 December 2026
查詢 Contact Number 26943839 Mr. Henry Chan

以上價目另設加一服務費 | 場地設有最低消費 | 菜單上的食材供應有可能受季節影響，帝都酒店保留最終決定權以更換同價值之食材 |

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菜譜內容及價目需於婚宴一個月前確實 | 不可與其他優惠同時使用

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Dinner Buffet Menu自助晚餐菜譜

Appetizer and Salad

Oyster, Sea Whelk, Mussel and Poached Shrimp on Ice
Smoked Salmon and Parma Ham with Condiments
Tomato and Buffalo Mozzarella with Fresh Basil
German Potato Salad
Chicken Pineapple Salad

Healthy Salad Bar

Mesclun Leave, Romaine Lettuce, Cherry Tomato, Sliced Green Cucumber, Sweet Corn, Beetroot, Thousand Island Dressing, Caesar Dressing and Italian Citron Dressing
Garlic Croutons, Parmesan Cheese and Bacon Bit

Soup

Seafood Chowder with Cream Cracker
Assorted Bread and Roll

Carving

Roasted Beef Rib Eye with Port Wine Reduction

Hot Savoury

Grilled Salmon with White Wine Cream Sauce
Sautéed Shrimp and Scallop with Honey Bean
Steamed Giant Grouper
Chinese Barbecued Platter
Roasted Baby Pork Shank with Mustard Seed Gravy
Indian Beef Curry
Roasted-Marinaded Rack of Lamb with Rosemary Gravy
Braised Barbary Duck with Cherry Sauce
Poached Chicken with Shallot and Spring Onion
Eggplant Tomato Lasagna
Baked Cauliflower, Asparagus, Broccoli and Carrot with Cheese
Seafood Fried Rice

Dessert

Tiramisu
Mini Strawberry Cheese Tart
Wolfberry and Osmanthus Pudding
Black Forest Cake
Mango Panna Cotta
Matcha Red Bean Cake
Blueberry Cheesecake
Red Bean Sweet Soup with Lotus Seed, Lily Bulb and Glutinous Rice Dumpling

前菜及沙律

冰鎮生蠔、海螺、青口及海蝦
煙三文魚及巴馬火腿配佐料
番茄水牛芝士伴青醬
德國薯仔沙律
雞肉菠蘿沙律

健怡沙律吧

雜菜、羅馬生菜、車厘茄、青瓜片、甜粟米、
紅菜頭、千島醬、凱撒醬、
意大利柚子汁配蒜香包粒、巴馬臣芝士及煙肉碎

湯

海鮮周打忌廉湯
雜錦麵包

烤肉

烤肉眼牛扒伴砵酒汁

熱盤

香煎三文魚伴白酒忌廉汁
甜豆炒帶子蝦球
清蒸龍躉
中式燒味拼盤
燒豬串骨伴芥末燒汁
印度咖喱牛肉
燒羊架伴迷迭香醬
燴巴巴里鴨伴車厘子醬
蔥油雞
茄子千層麵
芝士烤雜菜(椰菜花、蘆筍、西蘭花及胡蘿蔔)
海鮮炒飯

甜品

意式芝士蛋糕
迷你士多啤梨芝士撻
杞子桂花糕
黑森林蛋糕
芒果意式奶凍
抹茶紅豆蛋糕
藍莓芝士蛋糕
蓮子百合紅豆沙湯圓

每位 HK\$988 per person
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