



Western Wedding Package 2026-2027 **西式婚宴精選 2026-2027**

Enjoy the following privileges for a booking of minimum 70 persons
凡惠顧 70 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 10 persons)
免收開瓶費 (每十位計算)

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
免費提供迎賓處連絲花擺設

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)

Special Offers - An additional HK\$6,800 to enjoy the following service **特選優惠 - 另加 HK\$6,800 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 2694 3839 或 WhatsApp: 6111 7733
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 |

Menu items and prices are subject to confirmation one month prior to the function date | Cannot be used in conjunction with other promotional offers or privileges

2026-2027 Buffet Lunch Menu
2026-2027 自助午餐菜譜**Appetizers & Salads**

Cooked Shrimp served with Lemon Wedges and Cocktail Dip

Japanese Sashimi Corner:

Salmon Sashimi

Razor Clam Sashimi

Cold Cut Platter

Smoked Duck Breast with Mustard Mayo

Marinated Sliced Pork Knuckles with Rice Liquor

Salads

Garden Green Salad with Dressings and Condiments

Cherry Tomato, Sweet Corn and Red Kidney Beans

Baked Pumpkin, Quinoa and Almonds Salad

Pomelo and Shredded Chicken in Thai Style

Crab Stick Salad with Cucumber and Crab Roe

Soups

Cream Soup of Wild Mushrooms

Assorted Bread and Rolls with Butter

Carving

Roasted Beef

Hot Entrées

Pan-fried Snapper Fillet with Herb Tomato Sauce

Honey Glazed Chicken Fillets with Pepper Sauce

Beef Short Rib Bourguignon

Sautéed Shrimps in Black Bean Spicy Sauce

Braised Baby Cabbage with Black Mushroom and Dried Shrimp Roe

Thai Grilled Pork Neck

Fried Rice with Assorted Seafood and Egg White

Fried Vermicelli with Curry Sauce in Hong Kong style

Desserts

70% Chocolate Mousse Cake

Blueberry Cheesecake

Mini Portuguese Custard Tart

Osmanthus Flower Jelly

Fresh Fruit Salad

冷盤及沙律類

凍海蝦配檸檬角及咯哆汁

日式刺身:

三文魚

馬刀貝

凍肉拼盤

煙鴨胸片配芥末沙律醬

酒香熏蹄

沙律

田園沙律配醬汁及配料

車厘番茄、粟米粒、紅腰豆

烤南瓜伴藜麥杏片沙律

泰式金柚雞絲沙律

蟹柳蟹籽青瓜沙律

湯類

野菌忌廉湯

各式麵包及牛油

燒烤肉類

燒牛肉

熱盤類

煎焗立魚配香草鮮茄汁

蜜香烤雞扒配胡椒汁

法式燉牛肋肉

豉椒爆炒鮮蝦仁

蝦籽花菇扒娃娃菜

泰式烤豬頸肉

富貴海皇蛋白炒飯

港式星洲炒米

甜品類

70%朱古力慕絲蛋糕

藍莓芝士蛋糕

迷你葡式蛋撻

水晶桂花糕

鮮果沙律

每位 HK\$598 per person
(最少 60 位 Minimum 60 persons)

此優惠只適用於 2026 年 1 月 1 日至 2027 年 12 月 31 日舉行之宴會

This offer is valid for banquets held from 1 January 2026 to 31 December 2027

查詢及預約 Inquiries and Reservations: 2694 3839 / 6111 7733 (WhatsApp)

以上套餐價目，需另加一服務費。帝都酒店保留修改以上菜單價格及項目之權利。

All prices are subject to 10% service charge. Royal Park Hotel reserves the right to change the prices and items on the above menus.

2026-2027 Buffet Dinner Menu
2026-2027 自助晚餐菜譜**Appetizers & Salads**

Seafood Platter served with Lemon Wedges and Cocktail Dip
(Cooked Shrimp, Sea Whelks, Half Shell Mussel)

Japanese Sashimi Corner:

Salmon and Surf Clam

Salami and Mortadella Platter

Garden Green Salad with Dressings and Condiments

Crab Roe Salad with Cucumber in Japanese Style

Spicy Roasted Beef Salad in Thai Style

Apple and Celery Salad with Shrimps

Roasted Pumpkin and Quinoa Salad
with Smoked Chicken and Mustard Mayo

Soup

Cream of Cauliflower and Crab Meat

Selection of Bread Rolls and Butter

Roasted & Meat Corner

Roasted Australian Ribeye

Stir-fried BBQ Pork with Assorted Onion and Honey Bean

Hot Entrées

Teriyaki Baked Sea Bream

Braised beef short ribs with Red Wine

Roasted Spring Chicken Marinated with Cheese and Gravy

Sliced Pork Curry and Potatoes in Japanese Style

Penne with Seafood and Garlic Slices Herbs Tomato Sauce

Braised Baby Cabbage with Black Mushroom and Dried Shrimp Roe

Fried Rice with Assorted Seafood, Sakura Shrimp and Egg Yolk

Braised E-fu Noodles with Shredded Abalone and Enoki Mushroom

Desserts

3.6 Hokkaido Milk Pudding

Crème Brûlée

Hazelnut Chocolate Tart

Raspberry White Chocolate Cheesecake

Osmanthus Flower Jelly

Fresh Fruit Salad

冷盤及沙律類

海鮮拼盤配檸檬角及咯哆汁
(凍海蝦、翡翠螺、半殼青口)

日式刺身:

三文魚、北寄貝

意式凍肉拼盤

田園沙律配汁醬及配料

日式蟹籽青瓜沙律

泰式燒牛肉粉絲沙律

蘋果芹菜鮮蝦沙律

烤南瓜黎麥煙雞沙律

配芥末美玉白汁

湯類

菜花蟹肉忌廉湯

各式麵包及牛油

燒烤肉類

燒澳洲肉眼

叁蔥蜜豆黑豚腩叉燒

熱盤類

照燒焗鯛魚

法式紅酒燉牛肋條

芝士烤春雞配燒肉汁

日式咖哩薯仔梅肉片

香草蒜片鮮茄汁海鮮長通粉

蝦籽花菇扒娃娃菜

櫻花蝦蛋海皇炒香苗

金菇鮑絲燴伊府麵

甜品類

北海道 3.6 牛奶布甸

法式焦糖燉蛋

榛子朱古力撻

紅桑子白朱古力芝士餅

水晶桂花糕

鮮果沙律

每位 HK\$898 per person

(最少 60 位 Minimum 60 persons)

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