

2018 西式婚宴套餐 Western Wedding Buffet Packages 2018

西式午宴婚宴套餐每位港幣 \$558 / 港幣 \$618

Western Wedding Lunch Package at HK\$558 / HK\$618 per person

西式晚宴婚宴套餐每位港幣 \$758 / 港幣 \$858

Western Wedding Dinner Package at HK\$758 / HK\$858 per person

惠顧 50 位或以上，可享以下優惠：

For a booking of minimum 50 persons guaranteed, Privileges include:

- ✧ 席間 2.5 小時無限量供應汽水、橙汁及精選啤酒
Inclusive of serving soft drinks, orange juice and selected house beer for 2.5 hours
- ✧ 酒店客房住宿可獲 7 折優惠
30% discount on Hotel accommodation
- ✧ 免收開瓶費（每席乙瓶）
Free corkage (1 bottle per table)
- ✧ 葡萄汽酒 2 杯供新人祝酒儀式用
2 glasses 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-lb 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 guaranteed, additional privileges as follows:

- ✧ 豪華 3 層結婚蛋糕模型供拍照用
A 3-tier dummy cake for photo shooting
- ✧ 奉送席前享用之雜果賓治飲料（100 杯）
One bowl of 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-lb fresh fruit cream cake for cake cutting ceremony
- ✧ 奉送雅緻新人英文名字禮堂牌匾
Backdrop wordings with couple English name
- ✧ 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*

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:

- ◇ 「妍楓鮮花精品店」提供婚宴場地佈置套餐優惠價港幣\$2,998 (原價:港幣\$4,288)
Special decoration package offered by “Maple Floral & Gift” at HK\$2,998 (original price: HK\$4,288)
- ◇ 「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”
- ◇ 「毅力醫護健康集團」婚前檢查折扣優惠券
Complimentary pre-marital health check discount package by “Kinetics Medical & Health Group Co. Ltd”

歡迎致電預訂及查詢宴會詳情

For reservations or inquiries, please contact our Banquet Sales

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2018 西式午宴婚宴菜譜 A
2018 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 soba noodles with crabmeat and nori 日式蟹肉紫菜冷麵
Marinated eggplant with garlic 涼伴蒜香茄子

Salads 沙律類

- Garden mix salad with dressing and condiments 田園雜菜沙律
(French dressing, Thousand island, Balsamic vinaigrette, Olive oil 法汁、千島汁、意大利黑醋、橄欖油)
Cherry tomato and jade sprouts 車厘蕃茄、翡翠苗
Beet root and sliced cucumber 紅菜頭、青瓜片
Red kidney beans and sweet corn 紅腰豆、粟米粒
Nicosia salad 吞拿魚尼哥斯沙律
Grilled smoked chicken and pineapple salad 煙雞烤菠蘿沙律
Sautéed mushroom and chorizo sausage salad 西班牙辣肉腸磨菇沙律
Pumpkin duck breast 南瓜鴨胸

Soups and Bread Basket 湯類及麵包

- Boston clam chowder 波士頓周打蜆肉湯
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

- Honey roast gammon ham with pineapple gravy 蜜燒豬脾配菠蘿燒汁
Roast sirloin of beef with gravy 燒西冷牛肉配燒汁

2018 西式午宴婚宴菜譜 A
2018 Western Wedding Lunch Buffet Menu A

Hot Entrées 熱葷類

- Braised assorted seafood in saffron cream sauce 紅花忌廉汁燴雜錦海鮮
Braised ox tail with vegetables in red wine 紅酒雜菜燴牛尾
Indian style chicken curry with pappadum and steamed rice 印度咖喱雞配烤餅及白飯
Pan-fried lemon grass pork chop with sweet chili sauce 泰式香茅豬扒
Gratin potato 芝士忌廉焗薯
Stir-fried sliced pacific calms and cuttlefish with seasonal vegetables 翡翠炒花姿蚌
Steamed fresh garoupa in superior soy sauce 清蒸大海斑
Braised seasonal vegetables with crab meat 蟹肉扒時蔬
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

- White chocolate raspberry layer cake 白朱古力紅桑子千層蛋糕
American cheese cake 美國芝士餅
Green tea cheese cake with red bean 綠茶紅豆芝士蛋糕
Assorted macaroon 七彩杏仁蛋白脆餅
Chocolate truffle cake 特濃朱古力蛋糕
Mango pudding 芒果布甸
Cream burlee 法式焦糖燉蛋
Chocolate Eclair 法式朱古力泡芙
Fresh fruit white wine jelly 鮮果白酒果凍
Seasonal fresh fruit 時令鮮果
Sweetened cream of red bean with lotus seed and lily bulbs 蓮子百合紅豆沙

Coffee and tea 咖啡及紅茶

HK\$558 plus 10% service charge per person
(Inclusive serving of soft drinks, orange juice and selected beer for 2.5 hours)
每位港幣\$558 另收加一服務費
(已包括席間 2.5 小時供應汽水、橙汁及特選啤酒)

2018 西式午宴婚宴菜譜 B
2018 Western Wedding Lunch Buffet Menu B

Appetizers 前菜類

- Norwegian smoked salmon 挪威煙三文魚
Cooked Pacific prawns and sea whelk on ice 冰鎮白灼海蝦及翡翠螺
Assorted sushi and rice roll 雜錦壽司及飯卷
Medley sashimi platter 雜錦鮮魚刺身
Assorted cold cut platter 雜錦凍肉拼盤
Assorted barbecued meat platter 錦繡燒味拼盤
Brine eggs tofu 滷水蛋豆腐
Chinese sand law with jellyfish 中華沙律伴海蜇

Salads 沙律類

- Garden mix salad with dressing and condiments 田園雜菜沙律
(*French dressing, Thousand island, Balsamic vinaigrette, Olive oil* 法汁、千島汁、意大利黑醋、橄欖油)
Cherry tomato and jade sprout 車厘蕃茄、翡翠苗
Red kidney beans and sweet corn 紅腰豆、粟米粒
Parma ham with sliced melon 巴馬火腿配蜜瓜
Tomato with cheese 蕃茄芝士
German mustard potato salad with chorizo sausage 德國辣肉腸芥末薯仔沙律
Fruit salad with shrimp 鮮蝦雜果沙律
Thai beef salad 泰式牛肉沙律

Soups and Bread Basket 湯類及麵包

- Bouillabaisse 法式海龍皇湯
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

- Honey glazed smoked ham with honey peach gravy 蜜香煙火腿配蜜桃燒汁
Roast rib eye with red wine sauce 燒肉眼排配紅酒汁

2018 西式午宴婚宴菜譜 B
2018 Western Wedding Lunch Buffet Menu B

Hot Entrées 熱葷類

- Stewed beef short rib with onion black pepper sauce 洋葱黑椒牛仔骨
Pan-seared garlic chicken fillet 香煎蒜香脆雞柳
Roast pork spare rib with shallot BBQ sauce 烤豬小排伴乾蔥燒烤醬
Baked seafood with cheese cream sauce and mozzarella 意式芝士白汁焗海鮮
Pan-fried salmon 香煎三文魚
Sweet and sour pork with pineapple 菠蘿咕嚕肉
Steamed fresh giant groupa with spring onion in supreme soy sauce 清蒸沙巴躉
Sautéed shrimp and clam with vegetables 翡翠蚌片蝦仁
Braised e-fu noodles with pork julienne and bean sprouts 銀芽肉絲炆伊麵
Fried red rice with shredded conpoy, egg white and seafood 瑤柱蛋白海鮮炒飯

Desserts 甜品類

- Fruit jelly 鮮果啫喱糖
Chocolate truffle cake 特濃朱古力蛋糕
Blueberry cheese cake 藍莓芝士蛋糕
Tiramisu 意大利芝士餅
Apple crumble 蘋果金寶
Mango pudding 芒果布甸
Caramel lemon tart 焦糖檸檬撻
Raspberry orange gateau 紅桑子橙餅
Sweetened cream of black glutinous rice with coconut milk 椰香紫米露糖水
Seasonal fresh fruit 時令鮮果
Coffee and tea 咖啡及紅茶

HK\$618 plus 10% service charge per person

(Inclusive serving of soft drinks, orange juice and selected beer for 2.5 hours)

每位港幣\$618 另收加一服務費

(已包括席間 2.5 小時供應汽水、橙汁及特選啤酒)

2018 西式晚宴婚宴菜譜 A
2018 Western Wedding Dinner Buffet Menu A

Appetizers 前菜類

- Norwegian smoked salmon 挪威煙三文魚
Smoked rainbow trout fillet with horseradish sauce 煙彩虹鱒魚配辣根汁
Cooked Pacific prawns, green mussel and Greenland sea whelk on ice 冰鎮白灼海蝦、青口及翡翠螺
Assorted sushi and rice roll 雜錦壽司及飯卷
Medley sashimi platter 雜錦鮮魚刺身
Italian Parma ham and melon 意大利巴馬火腿配蜜瓜
Assorted cold cut platter 雜錦凍肉拼盤
Marinated jelly fish and cucumber 青瓜伴海蜇

Salads 沙律類

- Garden mix salad with dressing and condiments 田園雜菜沙律
(*French dressing, Thousand island, Balsamic vinaigrette, Olive oil 法汁、千島汁、意大利黑醋、橄欖油*)
Jade sprouts and cherry tomato 翡翠苗、車厘茄
Beet root and sliced cucumber 紅菜頭、青瓜片
Sweet corn and red kidney beans 粟米粒、紅腰豆
Waldorf salad 華都夫沙律
Feta cheese salad 希臘芝士沙律
Pomelo seafood salad 海鮮柚子沙律
Black fungus and lily bulbs with mustard sauce 芥末百合雲耳

Soups & Bread Basket 湯類及麵包

- Cream of wild mushroom and scallops soup with black truffle flavor 野菌黑松露配帶子忌廉湯
Braised bird's nest soup with 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

- Baked puffy salmon with dill cream sauce 焗酥皮三文魚配刁草忌廉汁
Roast rib eye with red wine sauce 燒肉眼排配紅酒汁

2018 西式晚宴婚宴菜譜 A
2018 Western Wedding Dinner Buffet Menu A

Hot Entrées 熱葷類

- Roast rack of lamb with provencal herbs with herb sauce 法式香草燒羊腩配香草汁
Pan-fried salmon fillet with lemon butter sauce 香煎三文魚配檸檬牛油汁
Roasted beef tenderloin with mushroom sauce 香燒牛柳配白菌汁
Baked pumpkin with crabmeat in cream cheese sauce 忌廉芝士蟹肉焗南瓜
Indian style vegetable curry with pappadum and steamed rice 印度咖喱雜菜配脆餅及白飯
Stir-fried shrimp with pineapple in sweet and sour sauce 菠蘿咕嚕肉
Sautéed shrimp and clam with vegetables 翡翠蝦仁蚌片
Steamed fresh garoupa in superior soy sauce 清蒸大海斑
Golden-fried crispy chicken with fried garlic 蒜香脆皮雞
Fried rice with diced seafood and crab roe 蟹子海鮮炒飯

Dessert 甜品

- Blueberry cheese cake 藍莓芝士餅
Rose strawberry mousse cake 玫瑰草莓慕絲蛋糕
Chocolate truffle cake 特濃朱古力蛋糕
Mango and passionfruit parfait 香芒熱情果巴菲
Chestnut pavlova with fresh berries 栗子蛋白脆餅伴雜莓
Champagne berry terrine jelly 香檳啫喱
Strawberry almond tart 法式草莓杏仁撻
Green tea cheese cake with red bean 綠茶紅豆芝士蛋糕
Apple crumble 蘋果金寶
Lemon meringue tart 檸檬蛋白撻
Fresh seasonal fruit 時令鮮果
Double-boiled papaya with longan and red dates 棗皇圓肉燉萬壽果

Coffee and tea 咖啡及紅茶

HK\$758 plus 10% service charge per person

(Inclusive serving of soft drinks, orange juice and selected beer for 2.5 hours)

每位港幣\$758 另收加一服務費

(已包括席間 2.5 小時供應汽水、橙汁及特選啤酒)

2018 西式晚宴婚宴菜譜 B
2018 Western Wedding Dinner Buffet Menu B

Appetizers 前菜類

- Norwegian smoked salmon 挪威煙三文魚
Smoked Tangini fillet with horseradish sauce 煙鮫魚配辣根汁
Cooked Pacific prawns, snow crab leg and Greenland sea whelk on ice 冰鎮白灼海蝦、雪花蟹腳及翡翠螺
Assorted sushi and rice roll 雜錦壽司及飯卷
Assorted sashimi platter 雜錦鮮魚刺身
Home-made goose liver pates on toast 自製鵝肝醬配薄多士
Assorted barbecued suckling pig combination 雜錦乳豬拼盤
Assorted air-dried meat with melon 雜錦風乾肉伴蜜瓜
Continental cold cut platter 雜錦凍肉拼盤
Marinated eggplant with garlic 涼伴蒜香茄子

Salads 沙律類

- Garden mix salad with dressing and condiments 田園雜菜沙律
(*French dressing, Thousand island, Balsamic vinaigrette, Olive oil 法汁、千島汁、意大利黑醋、橄欖油*)
Jade sprouts and cherry tomato 翡翠苗、車厘茄
Beet root and sliced cucumber 紅菜頭、青瓜片
Sweet corn and red kidney beans 粟米粒、紅腰豆
Seafood Greek salad 海鮮希臘沙律
Thai green papaya and mango salad with shrimp 泰式青木瓜香芒鮮蝦沙律
Pineapple and chicken salad with light satay sauce 菠蘿雞肉沙律配沙爹汁
Crab meat salad with cucumber and mango 青瓜芒果蟹肉沙律
German mustard potato salad with crispy Parma ham 德國芥末薯仔沙律伴巴馬火腿脆片

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

- Honey glazed gammon bone ham with apple sauce 蜜汁燒豬脾伴蘋果醬汁
Baked beef Wellington with gravy 焗威靈頓牛柳配燒汁

2018 西式晚宴婚宴菜譜 B
2018 Western Wedding Dinner Buffet Menu B

Hot Entrées 熱葷類

- Roasted rack of lamb with rosemary sauce 烤羊扒配露絲瑪利汁
Braised beef cheeks with vegetables in red wine 紅酒雜菜燴牛臉頰
Roasted crispy pork knuckle with truffle mashed potato 脆皮豬膝配松露薯蓉
Pan-seared fillet of salmon with lemon tangerine sauce 香煎三文魚柳配檸檬柑橘汁
Indian style vegetable curry with pappadum and steamed rice 印度咖喱雜菜配脆餅及白飯
Sautéed sliced pacific clams and coral clams with vegetables 翡翠炒雙蚌
Steamed fresh whole giant garoupa in superior soy sauce 清蒸沙巴龍躉
Braised sliced conch and mushrooms with seasonal vegetables in oyster sauce 蠔皇鮑螺片北菇扒時蔬
Braised E-fu noodle with crab meat and assorted mushroom 蟹肉鮮菇炆伊麵
Scallop fried rice with black truffle sauce 黑松露帶子炒飯

Desserts 甜品類

- Blueberry cheese cake 藍莓芝士餅
Tiramisu 意大利芝士餅
Pistachio chocolate mousse cake 開心果朱古力慕絲蛋糕
Raspberry panna cotta 紅桑子奶凍
French opera gâteau 法式歌劇蛋糕
Fresh fruit almond tart 鮮果杏仁撻
Champagne berry terrine jelly 香檳啫喱
Walnut apple strudel 合桃蘋果餡卷
Mango fille-feuille 法式芒果千層酥
Fresh seasonal fruit 時令鮮果
Double-boiled longan with lotus seed and red dates 紅棗圓肉蓮子茶
Haagen-Dazs ice-cream 哈根達斯雪糕

Coffee and tea 咖啡及紅茶

HK\$858 plus 10% service charge per person
(Inclusive serving of soft drinks, orange juice and selected beer for 2.5 hours)
每位港幣\$858 另收加一服務費
(已包括席間 2.5 小時供應汽水、橙汁及特選啤酒)