

2024-2025 中式婚宴精選 Chinese Wedding Package 2024-2025



凡惠顧 **4席或以上**(每席供 10 - 12 位用), 均可享有下列優惠:

Enjoy the following privileges for a booking of **4 tables** or above (10 - 12 persons per table):

- ⌘ 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)
Unlimited serving of soft drinks, orange juice and house beer (2 hours for lunch / 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
- ⌘ 免費全場茗茶招待
Chinese tea served throughout the function
- ⌘ 每席奉送結婚喜帖 10 張 (不包括印刷服務)
Complimentary 10 invitation cards per table (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)
- ⌘ 免費提供投影機設施 (視乎供應情況)
Free use of projector with 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 **10席或以上**(每席供 10 - 12 位用), 均可享有下列優惠:

Enjoy the following privileges for a booking of **10 tables** or above (10 - 12 persons per table):

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

* 免息分期計劃 (適用於指定銀行之信用卡), 請與宴會營業部查詢

* Credit Card Interest-free Instalment Program (selected credit card only) is applicable, please contact Banquet Team for more details.

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升級飲品套餐:

Special beverage package:

- ✂ 每席另加港幣\$600 (每席供 10 - 12 位用), 升級席間無限量供應精選紅白餐酒
Supplement of HK\$600 per table of 10-12 persons for upgrading unlimited serving of house red and white wine

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”
- ✂ “Luxi Limited” 提供婚禮師儀服務 9 折優惠券
10% discount voucher on MC service by “Luxi Limited”
- ✂ “Luxi Limited” 提供婚禮策劃師服務現金券價值港幣\$3,000
Cash voucher value at HK\$3,000 on wedding planner by “Luxi Limited”
- ✂ “尚禧過大禮旗艦店” 提供過大禮套餐優惠券
Special exchange voucher of betrothal gifts by “尚禧過大禮旗艦店”
- ✂ “I-PRIMO” 結婚戒指優惠券
Special discount voucher on wedding ring by “I-PRIMO”
- ✂ “My Memory Wedding MMHK” 婚紗相攝影套餐優惠券
Special discount voucher on pre-wedding photography offered by “My Memory Wedding MMHK”
- ✂ “Masiays Gift” 婚宴紀念品優惠券
Discount voucher on souvenir by “Masiays Gift”

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
- 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
- 以上之優惠不適用於已確定之婚宴酒席
The above packages are applicable to new booking only
- 優惠不可與其他優惠同時使用
Offers cannot be used in conjunction with other promotional offers or privileges
- 由於價格變動及貨源關係, 帝都酒店保留修改以上菜譜價格及優惠之權利。
Royal Park Hotel reserves the right to alter the above menu prices and offers due to unforeseeable market price fluctuations and availability.
- 如閣下對任何食物過敏, 請告知我們的服務員。
Please advise our staff of any food allergies.

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 或 WhatsApp: 6110 0170 (宴會營業部)

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

中式婚宴午宴菜譜 I
Chinese Wedding Lunch Menu I

鸞鳳和鳴金豬全體
Barbecued Whole Suckling Pig

鮮人參鹿茸珍菌水晶蝦球伴甜蜜脆鮮奶
Sautéed Prawns with Fresh Ginseng and Velvet Mushrooms
Accompanied by Deep-fried Honey Dew Melon Milk Fritters

金瑤雞茸燴燕窩
Braised Bird's Nest Soup with Conpoy and Minced Chicken

蠔皇八頭湯鮑魚扣天白花菇
Braised 8 Heads Canned Abalone and Black Mushrooms in Oyster Sauce

清蒸沙巴大龍躉
Steamed Fresh Giant Garoupa

當紅脆皮雞
Deep-fried Crispy Chicken

銀湖蟹肉炒絲苗
Fried Rice with Diced Ginger Topped with Crabmeat and Egg White

黑鑽松露雙菇炆伊麵
Braised E-fu Noodles with Twin Mushrooms in Black Truffle Sauce

百合銀耳桂圓茶
Sweetened Dried Longan Soup with Lily Bulbs and Snow Fungus

良緣美點
Chinese Petits Fours

適用於 2024 年 1 月 1 日至 9 月 2 日
Applicable from 1 January to 2 September 2024

每席港幣 \$8,888
HK\$8,888 per table

適用於 2025 年 1 月 1 日至 9 月 21 日
Applicable from 1 January to 21 September 2025

每席港幣 \$9,088
HK\$9,088 per table

**客人如欲品嚐魚翅菜餚，請向本店查詢，我們樂意為你提供合適的建議。

**Shark's fin dishes recommendation and quotation will be available upon request.

中式婚宴午宴菜譜 II Chinese Wedding Lunch Menu II

鸞鳳和鳴金豬全體
Barbecued Whole Suckling Pig

琥珀蘭花榆耳炒玉帶桂花蚌
Sautéed Scallop and Laurel Clam with Elm Fungus, Broccoli and Caramelized Walnut

鱸場蟹肉瑤柱花膠燴燕窩
Braised Bird's Nest Soup with King Crab Meat and Shredded Fish Maw

蠔皇極品原隻八頭湯鮑魚扣鵝掌
Braised 8 Heads Canned Abalone and Goose Webs in Oyster Sauce

清蒸沙巴大龍躉
Steamed Fresh Giant Garoupa

金沙蒜香脆皮雞
Deep-fried Crispy Chicken flavored with Garlic

福建鮑汁炒絲苗
Fried Rice in Fujian Style

上湯水餃生麵
Shrimp Dumplings with Noodles in Soup

富貴百子團圓露
Sweetened Red Bean Soup with Sticky Dumplings, Lotus Seeds and Lily Bulbs

良緣美點
Chinese Petits Fours

適用於 2024 年 12 月 31 日或之前
Applicable before 31 December 2024

每席港幣\$10,288
HK\$10,288 per table

適用於 2025 年 1 月 1 日至 12 月 31 日
Applicable from 1 January to 31 December 2025

每席港幣\$10,588
HK\$10,588 per table

**客人如欲品嚐魚翅菜餚，請向本店查詢，我們樂意為你提供合適的建議。

**Shark's fin dishes recommendation and quotation will be available upon request.

中式婚宴晚宴菜譜 I
Chinese Wedding Dinner Menu I

鸞鳳和鳴乳豬全體
Barbecued Whole Suckling Pig

芹香萵筍白玉耳炒帶子蝦球
Sautéed Scallop and Prawn with Celery, Lettuce and Fungus

黃金炸蟹鉗
Deep-fried Crab Claw Stuffed with Minced Shrimp

翡翠玉環瑤柱脯
Steamed Marrow Cucumber Ring Stuffed with Whole Conpoy

羊肚菌蟹肉海皇燴燕窩
Braised Bird's Nest Soup with Crab Meat, Morel Mushroom and Assorted Seafood

蠔皇極品原隻八頭湯鮑魚扣天白花菇
Braised 8 Heads Canned Whole Abalone and Black Mushrooms in Oyster Sauce

清蒸海星斑
Steamed Fresh Spotted Garoupa

當紅脆皮雞
Deep-fried Crispy Chicken

福建鮑汁炒絲苗
Fried Rice in Fujian Style

黑鑽松露野菌炆伊麵
Braised E-fu Noodles with Mixed Mushrooms in Black Truffle Sauce

百合銀耳桂圓茶
Sweetened Dried Longan Soup with Lily Bulbs and Snow Fungus

良緣美點
Chinese Petits Fours

適用於 2024 年 1 月 1 日至 9 月 2 日
Applicable from 1 January to 2 September 2024

每席港幣 \$12,388
HK\$12,388 per table

適用於 2025 年 1 月 1 日至 9 月 21 日
Applicable from 1 January to 21 September 2025

每席港幣 \$12,888
HK\$12,888 per table

**客人如欲品嚐魚翅菜餚，請向本店查詢，我們樂意為你提供合適的建議。

**Shark's fin dishes recommendation and quotation will be available upon request.

中式婚宴晚宴菜譜 II
Chinese Wedding Dinner Menu II

鸞鳳和鳴乳豬全體
Barbecued Whole Suckling Pig

榆耳芹香米筍玉帶桂花蚌
Sautéed Scallop and Laurel Clam with Elm Fungus, Baby Corn and Celery

桃酥黃金繡球伴甜蜜脆鮮奶
Deep-fried Minced Shrimp Ball in Homemade Sauce
Accompanied by Deep-fried Honeydew Melon Milk Fritters

雲南金腿野生竹筍扒高山菜
Poached Baby Cabbage with Yunnan Ham and Bamboo Pith in Supreme Soup

姬松茸元貝螺頭燉原隻花膠筒
Double-boiled Fish Maw Soup with Sea Conch, Conpoy and Blaze Mushroom

蠔皇極品原隻八頭湯鮑魚扣海參
Braised 8 Heads Canned Whole Abalone and Sea Cucumber in Oyster Sauce

清蒸海星斑
Steamed Fresh Spotted Groupa

南乳脆皮雞
Deep-fried Crispy Chicken with Preserved Bean Curd Sauce

銀湖蟹肉炒絲苗
Fried Rice with Diced Ginger Topped with Crabmeat and Egg White

上湯水餃生麵
Shrimp Dumplings with Noodles in Soup

冰花蓮子百合燉海底椰
Double-boiled Sea Coconut Soup with Lotus Seeds and Lily Bulbs

良緣美點
Chinese Petits Fours

適用於 2024 年 12 月 31 日或之前
Applicable before 31 December 2024

每席港幣 \$14,388
HK\$14,388 per table

適用於 2025 年 1 月 1 日至 12 月 31 日
Applicable from 1 January to 31 December 2025

每席港幣 \$14,888
HK\$14,888 per table

**客人如欲品嚐魚翅菜餚，請向本店查詢，我們樂意為你提供合適的建議。

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中式婚宴晚宴菜譜 III
Chinese Wedding Dinner Menu III

鑿鳳和鳴乳豬全體
Barbecued Whole Suckling Pig

叁筍百合炒珍寶虎蝦球
Sautéed Jumbo Tiger Prawns with Asparagus, Baby Corn, Lettuce and Lily Bulbs

芝心紅蔥焗釀蟹蓋
Oven Baked Crab Shell Stuffed with Crab Meat, Purple Onion and Cheese

蝦籽花膠海味扒雙寶蔬
Braised Twins Vegetables with Shredded Fish Maw, Conpoy and Shrimps Roe

羊肚菌野生竹笙螺頭燉海參
Double-boiled Sea Cucumber Soup with Sea Conch, Bamboo Pith and Morel Mushroom

頂級原隻六頭湯鮑魚扣天白花菇
Braised 6 Heads Canned Whole Abalone and Black Mushrooms in Oyster Sauce

清蒸東星斑
Steamed Fresh Leopard Coral Garoupa

金枝玉葉脆皮雞
Deep-fried Crispy Chicken with Enoki and Macrophyll

古法鵝香瑤柱荷葉絲苗
Fried Rice with Mixed Meat and Dried Conpoy in Lotus Leaf Wrap

濃湯紫菜鳳冠水餃
Shrimp Dumplings in Seaweed Broth

蓮子百合紅豆沙湯圓
Sweetened Red Bean Soup with Lotus Seeds Lily Bulbs and Sticky Dumplings

良緣美點
Chinese Petits Fours

適用於 2024 年 12 月 31 日或之前
Applicable before 31 December 2024

每席港幣\$15,888
HK\$15,888 per table

適用於 2025 年 1 月 1 日至 12 月 31 日
Applicable from 1 January to 31 December 2025

每席港幣\$16,888
HK\$16,888 per table

**客人如欲品嚐魚翅菜餚，請向本店查詢，我們樂意為你提供合適的建議。

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