

2024-2025 婚宴自助餐精選 Wedding Buffet Package 2024-2025



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
- ✂ 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 **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 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
- ✂ 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)

凡惠顧 **120 位或以上**，均可享有下列額外優惠：

Enjoy the additional privileges 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

* 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:

- ☞ 每位另加港幣\$50, 升級無限量供應精選紅白餐酒
Supplement of HK\$50 per person 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

婚宴自助餐午宴菜譜 A
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
with Pickled Ginger, Soy Sauce and Wasabi 配甜薑、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
Avocado and Crab Meat Kani Salad 牛油果蟹肉蟹籽沙律
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 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 泮塘萵筍百合炒銀耳
Fried Red 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

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

HK\$768 per person
每位港幣\$768

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

HK\$798 per person
每位港幣\$798

婚宴自助餐午宴菜譜 B
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
with Pickled Ginger, Soy Sauce and Wasabi 配甜薑、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 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
Teriyaki Chicken 日式汁燒雞扒
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 Grouper 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

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

HK\$868 per person
每位港幣\$868

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

HK\$898 per person
每位港幣\$898

婚宴自助餐晚宴菜譜 A
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
with Pickled Ginger, Soy Sauce and Wasabi 配甜薑、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
Octopus and Cucumber Salad 青瓜八爪魚醋沙律
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 Celtuce 萵筍伴海蜆

Soups & Bread Basket 湯類及麵包

Cream of Wild Mushroom Soup 野菌忌廉湯
Broth with Seafood and Shredded Conpoy 海皇瑤柱羹
Served with Selection Bread 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

Teriyaki Chicken 日式汁燒雞扒
Pork with Cherry Tomato Skewers 豚腩車厘茄串
Pan-fried Cod Fillet with Lemon Butter 香煎鱈魚柳拌檸檬牛油汁
Curry Beef Brisket and Tendon with Coconut 椰香咖喱牛筋腩
Steamed Fresh Giant Grouper 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

Applicable before 31 December 2024

適用於 2024 年 12 月 31 日或之前

HK\$928 per person

每位港幣\$928

Applicable from 1 January to 31 December 2025

適用於 2025 年 1 月 1 日至 12 月 31 日

HK\$988 per person

每位港幣\$988

婚宴自助餐晚宴菜譜 B
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
with Pickled Ginger, Soy Sauce and Wasabi 配甜薑、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
Octopus and Cucumber Salad 青瓜八爪魚醋沙律
Matsuba Crab Meat, Avocado and Mango Salad 松葉蟹肉香芒牛油果沙律
Cherry Tomato, Cucumber and Mozzarella 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 Jelly Fish and Celtuce 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

Seafood Chowder 海鮮忌廉湯
Braised Bird's Nest Soup with Assorted Seafood and Fish Maw 海皇花膠燕窩羹
Served with Selection Bread and Butter 配各式麵包及牛油

Carving 燒烤肉類

Roasted Prime Rib Eye with Red Wine Rosemary Gravy and Black Pepper Gravy
燒有骨牛肉眼配紅酒迷迭香燒汁及黑胡椒汁

Hot Entrées 熱葷類

Teriyaki Chicken 日式汁燒雞扒
Iberico Pork Fillet with Teriyaki Sauce 黑豚柳配日式照燒汁
Pork with Cherry Tomato Skewers 豚腩車厘茄串
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 Grouper 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

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

HK\$988 per person
每位港幣\$988

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

HK\$1,088 per person
每位港幣\$1,088