



**【2025 西式婚宴晚餐】**

**Western Wedding Dinner Package 2025**



西式自助晚餐菜譜 <b>Western Buffet Dinner</b>	菜譜 <b>Menu I</b>	每位 HK\$1,368 per person
	菜譜 <b>Menu II</b>	每位 HK\$1,528 per person
餐飲套餐 <b>Beverage Package</b>	<b>套餐 Package A</b> 包括四小時無限量供應汽水、橙汁及啤酒 Inclusive of unlimited supply of soft drinks, chilled orange juice and beer for 4 hours	每位 HK\$130 per person
	<b>套餐 Package B</b> 包括四小時無限量供應汽水、橙汁、啤酒及酒店特定餐酒 Inclusive of unlimited supply of soft drinks, chilled orange juice, beer and house wine for 4 hours	每位 HK\$180 per person

**凡惠顧 50 位或以上，可享有以下優惠：**

**For party of 50 persons or above, you may enjoy the following privileges:**

- 迎賓雜果賓治  
Welcome fruit punch for all guests
- 祝酒有汽白酒乙瓶  
A bottle of sparkling wine for toasting
- 3 磅鮮果忌廉蛋糕乙個  
A 3-pound fresh fruit cream cake
- 精緻五層結婚模型蛋糕供切餅儀式及拍照用  
A 5-tier dummy wedding cake for ceremony and photo taking
- 自攜洋酒及餐酒免收開瓶費 (每 20 位乙瓶)  
Free corkage for self-brought liquor or wine (1 bottle per 20 persons)
- 禮堂背景英文字樣 (新人名字)  
Backdrop wordings in the English name of the Bride and the Groom
- 嘉賓提名冊乙本  
A guest signature book
- 精美西式結婚喜帖連信封(不包括印刷)  
Western-style invitation cards with envelopes (printing excluded)
- 典雅餐桌佈置  
Elegant centerpiece on each table
- 免費提供液晶體投射機及屏幕  
Free use of PA, AV equipment and LCD projector with screen
- 每惠顧滿 30 位可享免費泊車位乙個(每個 5 小時)視乎供應情況而定  
One free parking space for every 30 persons with a maximum of 5 hours each on a first-come-first-serve basis
- 以優惠價使用 LED 幕牆作舞台背景板及播放影片 (只限六樓喜宴堂)  
Use of LED Wall as backdrop and for wedding video at special rate (Grand Ballroom, Level 6 only)
- 精選婚宴優惠券  
Wedding discount coupon

**凡惠顧 150 位或以上，更可額外享有以下優惠：**

**For party of 150 persons or above, you may enjoy the following additional privileges:**

- 豪華蜜月客房住宿一晚  
One night stay in Deluxe Honeymoon Room
- 豪華轎車(平治房車 S350)連司機接送服務 3 小時，額外每小時港幣 1,200 元  
(不包括花車佈置,停車場及隧道費用)  
Chauffeur bridal limousine (Mercedes Benz S350) service for 3 hours, additional hour at HK\$1,200 net. (Decoration, parking & tunnel fee are excluded)

**備註 Remarks:**

以上套餐適用於 2025 年 1 月 1 日至 12 月 31 日

The above package is valid from January 1 to December 31 2025

以上價目需另加一服務費及場地設有最低餐飲消費額

All prices are subject to 10% service charge & minimum charge of food and beverage

宴會須預訂及視乎酒店場地之供應情況而定

Reservation in advance is necessary and subject to hotel availability

帝京酒店保留修改以上菜單價格及項目之權利

Royal Plaza Hotel reserves the right to change the prices and items of the above package

宴會安排可能因應政府實施的《預防及控制疾病(禁止群組聚集)規例》而有所變更

The banquet arrangements may change subject to any updates on Prevention and Control of Disease (Prohibition on Group Gathering) Regulation implemented by the Government

如欲查詢或預訂，請聯絡項目及宴會營業部

For enquiries or reservation, please contact our Event and Catering Sales Office

電話 Tel : 2622 6223 傳真 Fax : 2628 9913 WhatsApp : 6117 9995 電郵 Email: banquet@royalplaza.com.hk

## 【2025 西式婚宴晚餐】 Western Wedding Dinner Package 2025



### 西式自助晚餐菜譜 I Western Buffet Dinner Menu I

每位 **HK\$1,368** per person  
(最少 50 位)  
(minimum 50 persons)

#### 冷盤類

海鮮拼盤配檸檬角及咯哆汁  
(凍海蝦、麵包蟹、藍青口)  
日式刺身  
(劍魚、刺身甜蝦、三文魚、鯛魚)  
煙燻挪威三文魚碟  
和風蟹肉伴青瓜  
柏爾瑪火腿伴香瓜  
煙雞胸配蜜糖芥末  
酒香泡椒鳳爪

#### 沙律類

凱撒沙律  
田園沙律  
車厘番茄、粟米粒、青瓜片  
蘋果芹菜合桃沙律  
蟹籽青瓜沙律伴蟹肉  
越式柚子雞絲沙律  
意式烤牛肉沙律  
芒果明蝦沙律

#### 湯類

龍蝦濃湯  
干貝合掌瓜甘筍煲豬展  
各式麵包及牛油

#### 燒烤肉類

燒牛肉眼扒  
英式燒羊腿(燒汁、黑椒汁)  
蜜餞黑豚叉燒 拼 冰燒五層腩

#### APPETIZERS

Seafood Platter Served with Lemon Wedges and Cocktail Dip  
(Cooked Shrimp, Brown Crab and Blue Mussel)  
Japanese Sashimi Corner  
(Swordfish, Sashimi Shrimp and Salmon, Snapper)  
Norwegian Smoked Salmon with Condiments  
Crab Meat and Cucumber Salad with Sesame Dressing  
Parma Ham with Cantaloupe Melon  
Smoked Chicken Breast with Honey Mustard Dressing  
Marinated Chicken Paws with Chili

#### SALADS

Caesar Salad  
Garden Green Salad with Dressing and Condiments  
Cherry Tomato, Sweet Corn and Sliced Cucumber  
Apple and Celery Salad with Walnuts  
Crab Roe and Cucumber Salad with Crab Meat  
Vietnam Cold Cut and Chicken Pomelo Salad  
Roasted Beef and Zucchini Salad  
Mango Salad with Baby Shrimps

#### SOUPS

Lobster Bisque  
Boiled Pig Tendon Soup with Conpoy, Chayote and Carrot  
Selection of Bread Rolls and Butter

#### Rosted MEAT CORNER

Roasted Beef Rib-eye  
Traditional Roasted Lamb Leg (Gravy, Black Peppercorn Gravy)  
Barbecued Filets of Pork Loin with Honey Sauce & Roasted Pork Belly

**熱盤類**

烤焗日式比目魚  
第戎芥末香草燒羊鞍  
烤鴨胸伴香橙汁  
法式紅酒燴牛肋肉  
西班牙紅花汁燴海鮮  
蜜椒土豆安格斯牛柳粒  
碧綠珍菌油泡玻璃蝦球  
玫瑰桶子豉油雞  
花菇竹筍扒時蔬  
瑤柱蝦乾鵝香五穀飯  
新竹炒米粉

**HOT ENTRÉES**

Baked Halibut with Japanese Style  
Roasted Rack of Lamb with Dijon Herb Crusted  
Roasted Duck Breast with Orange Sauce  
Beef Short Ribs Bourguignon  
Braised Seafood with Saffron Sauce in Spanish Style  
Seared Angus Beef Cubes with Potato in Black Pepper Sauce  
Sautéed Prawns with Assorted Mushroom and Vegetables  
Boiled Marinated Chicken with Soy Sauce  
Braised Seasonal Vegetables with Mushrooms and Bamboo Pith  
Five Grains Rice with Dried Conpoy, Dried Shrimp and Roasted Goose  
Fried Hsin Chu Taiwanese Vermicelli

**甜品類**

意大利芝士餅  
芒果芝士餅  
金箔黑芝麻糕  
栗子撻  
宇治抹茶紅豆卷  
草莓開心果吉士慕絲蛋糕  
脆脆榛子朱古力慕絲蛋糕  
芒果千層酥  
軟心朱古力撻  
焗麵包布甸  
迷你杯裝雪糕

**DESSERTS**

Tiramisu  
Mango Cheese Cake  
Black Sesame Pudding with Goldleaf  
Chestnut Tart  
Uji Matcha and Red Bean Roll  
Strawberry and Pistachio Custard Mousse Cake  
Crunchy Hazelnut Chocolate Mousse Cake  
Mango Mille Feuille  
Chocolate Ganache Trat  
Baked Bread and Butter Pudding  
Assorted Mini Cup Ice-cream

咖啡及紅茶

Coffee & Tea

以上婚宴套餐價目，需另加一服務費。帝京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 Plaza Hotel reserves the right to change the prices and items of the above menus

**【2025 西式婚宴晚餐】**  
**Western Wedding Dinner Package 2025**



**西式自助晚餐菜譜 II**  
**Western Buffet Dinner Menu II**

每位 **HK\$1,528** per person  
(最少 50 位)  
(minimum 50 persons)

**冷盤類**

海鮮拼盤配檸檬角及咯哆汁  
(凍海蝦、麵包蟹、藍青口、翡翠螺)  
日式刺身  
(鯛魚、劍魚、刺身甜蝦、三文魚、  
馬刀貝、北寄貝)  
和風雞肉伴秋葵  
煙燻挪威三文魚碟  
柏爾瑪火腿伴香瓜  
柑橘子伴意式莎樂美腸  
錦繡燒味大拼盤

**沙律類**

凱撒沙律  
田園沙律  
車厘番茄、粟米粒、青瓜絲  
蘋果芹菜合桃沙律  
蟹籽青瓜沙律伴蟹肉  
泰式青木瓜豬頸肉沙律  
意式烤牛肉沙律  
法式吞拿魚沙律  
涼拌榨菜腎片

**湯類**

蟹肉龍蝦濃湯  
竹筍海皇花膠燴燕窩

各式麵包及牛油

**燒烤肉類**

燒美國牛肉眼  
英式燒羊腿(燒汁、黑椒汁)  
北京片皮烤鴨

**APPETIZERS**

Seafood Platter Served with Lemon Wedges and Cocktail Dip  
(Cooked Shrimp, Brown Crab, Blue Mussels and Sea Whelks on Ice)  
Japanese Sashimi Corner  
(Snapper, Swordfish, Sashimi Shrimp, Salmon and Tsubugai, Beijibeii)  
Chicken and Okra Salad with Sesame Dressing  
Norwegian Smoked Salmon with Condiments  
Parma Ham with Cantaloupe Melon  
Citrus Fruit with Italian Salami  
Assorted Barbecued Meat Platter

**SALADS**

Caesar Salad  
Garden Green Salad  
Cherry Tomato, Sweet Corn and Cucumber Julienne  
Apple and Celery Salad with Walnuts  
Crab Roe and Cucumber Salad with Crab Meat  
Thai Papaya and Pork Jowl Salad  
Roasted Beef and Zucchini Salad  
Tuna Fish Salad in French Style  
Marinated Gizzard with Preserved Vegetable

**SOUPS**

Lobster Bisque with Crab Meat  
Braised Bird' Nest and Fish Maws Soup with Assorted Seafood and  
Bamboo Pith  
Selection of Bread Rolls and Butter

**Rosted MEAT CORNER**

Roasted US Prime Rib  
Traditional Roasted Lamb Leg (Gravy, Black Peppercorn Gravy)  
Beijing-Style Roasted Duck

**熱盤類**

烤牛柳伴露筍配牛肝菌燒汁  
第戎芥末香草燒羊鞍  
烤比目魚配青檸牛油汁  
西班牙汁燴海鮮  
黑松露雞肉扁意粉  
金不換牛肝鮮菌炒黑豚  
雲耳紅棗蒸龍躉頭腩

叁蔥蜜豆黑豚腩叉燒  
迷你鮑魚珍珠雞  
雪菜火鴨絲炆米粉  
XO 醬琥珀蝦球炒帶子  
蝦籽北菇冬筍海參

**甜品類**

意大利芝士餅  
香芒千層酥  
栗子忌廉蛋糕  
草莓牛乳布甸  
檸檬馬令撻  
軟心朱古力撻  
草莓奶凍雪芳蛋糕  
法式馬卡龍  
紅桑子吉士忌廉蛋糕  
藍莓芝士蛋糕  
脆脆榛子朱古力慕絲蛋糕  
紅桑子白古力慕絲蛋糕  
焗麵包布甸  
鮮果沙律  
迷你杯裝雪糕

**咖啡及紅茶**

**HOT ENTRÉES**

Grilled Beef Tenderloin and Asparagus with Porcini Sauce  
Roasted Rack of Lamb with Djon herb Crusted  
Roasted Marinated Halibut Fillets with Lime Beurre Blanc Sauce  
Seafood Stew with Olive and Chili in Spanish Style  
Sautéed Linguini with Chicken in Black Truffle Cream Sauce  
Sautéed Pork Loin Slices and Boletus Mushroom with Basil Leaves  
Steamed Giant Garoupa Head and Belly with Black Fungus, Red Dates  
Stir-fried BBQ Pork with Assorted Onion and Honey Bean  
Glutinous Rice with Diced Abalone and Pork Meat in Lotus Leaf Wrap  
Fried Vermicelli with Duck Meat Shredded and Pickled Vegetables  
Sautéed Prawns and Scallop with Caramelized Walnut in XO Sauce  
Braised Mushroom , Bamboo Pith and Sea cucumber with Dried Shrimp Roe

**DESSERTS**

Tiramisu  
Fresh Mango Mille Feuille  
Chestnut Cream Cake  
Strawberry Milk Pudding  
Lemon Meringue Tarts  
Chocolate Ganache Tarts  
Strawberry Panna Cotta Chiffon Cake  
French Macaroon  
Raspberry Custard Cream Cake  
Blueberry Cheese Cake  
Crunchy Hazelnut Chocolate Mousse Cake  
Raspberry White Chocolate Mousse Cake  
Baked Bread and Butter Pudding  
Fresh Fruit Salad  
Assorted Mini Cup Ice-cream

**Coffee & Tea**

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