



## 【2025 西式婚宴午餐】

### Western Wedding Lunch Package 2025



西式自助午餐菜譜 I

每位 HK\$778 per person

**Western Buffet Lunch Menu I**

西式自助午餐菜譜 II

每位 HK\$978 per person

**Western Buffet Lunch Menu II**

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:**

- 包括席間 2 小時無限量供應汽水、橙汁及啤酒  
Unlimited supply of soft drinks, chilled orange juice and beer for 2 hours
- 迎賓雜果實治  
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
- 免費提供視聽器材、液晶體投射機及屏幕  
Free use of PA, AV equipments 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 coupons

凡惠顧 240 位或以上，可額外享用浪漫場地佈置。

**For party of 240 persons or above, you may enjoy the Romantic Venue Decoration on Hotel standard.**

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](mailto:banquet@royalplaza.com.hk)



## 【2025 西式婚宴午餐】 Western Wedding Lunch Package 2025

### 西式自助午餐菜譜 I Western Buffet Lunch Menu I

每位 **HK\$778** per person  
(最少 50 位)  
(minimum 50 persons)

#### 冷盤類

海鮮拼盤配檸檬角及咯咗汁  
(凍海蝦、藍青口、翡翠螺)  
日式刺身  
(吞拿魚、三文魚、鯛魚、馬刀貝)  
煙燻挪威三文魚碟  
德國式凍肉碟  
煙鴨胸配蜜糖芥末  
酒香泡椒鳳爪

#### APPETIZERS

Seafood Platter Served with Lemon Wedges and Cocktail Dip  
(Cooked Shrimp, Blue Mussels and Sea Whelks on Ice)  
Japanese Sashimi Corner  
(Tuna, Salmon and Snapper, Tsubugai)  
Norwegian Smoked Salmon with Condiments  
Cold Cut Platter in German Style  
Smoked Duck Breast with Honey Mustard  
Marinated Chicken Paws with Chilli

#### 沙律類

田園沙律  
車厘番茄、粟米粒、青瓜片  
番茄水牛芝士沙律  
日式蟹籽青瓜沙律  
芒果辣雞肉沙律  
煙三文魚長通粉沙律  
泰式青木瓜明蝦沙律

#### SALADS

Garden Green Salad with Dressing and Condiments  
Cherry Tomato, Sweet Corn and Sliced Cucumber  
Mozzarella Cheese with Tomato Salad  
Crab Roe Salad with Cucumber in Japanese Style  
Cajun Chicken and Mango Salad  
Penne Salad with Smoked Salmon  
Green Papaya Salad with Shrimps in Thai Style

#### 湯類

帶子南瓜忌廉湯  
竹筴蟹肉粟米羹  
各式麵包及牛油

#### SOUPS

Cream of Pumpkin with Scallop  
Sweet Corn Soup with Bamboo Pith and Crab Meat  
Selection of Bread Rolls and Butter

#### 燒烤肉類

香草燒牛肉眼扒  
金牌黑豚叉燒

#### Rosted MEAT CORNER

Roasted Beef Ribs-eye with Herbs  
Barbecued Filets of Pork Loin with Honey Sauce

**熱盤類**

迷迭香燒羊鞍  
法式燴海鮮  
蒜香檸檬燒春雞  
韓式燉牛肋條  
香焗龍脷柳伴龍蝦忌廉汁  
櫻花蝦揚州炒絲苗  
泮水芹香百合炒蝦仁  
三杯香茅黑豚肉  
雙菇扒高山菜  
黑鑽松露鮮菇炆伊麵

**HOT ENTRÉES**

Roasted Rack of Lamb with Rosemary and Gravy  
Braised Seafood with Pommery Mustard Sauce  
Roasted Spring Chicken with Lemon and Garlic  
Braised Beef Short Ribs in Korean Style  
Bake Sole Fillet with Lobster Cream Sauce  
Fried Rice with Barbecued Pork Loin and Dried Cherry Shrimps  
Sautéed Prawns with Celery and Lotus Root  
Stewed Pork Loin with Lemongrass, Sesame Oil and Rice Liquor  
Braised Young Cabbage with Twins Mushrooms  
Braised E-fu Noodle with Black Truffle and Mushroom

**甜品類**

意大利芝士餅  
金箔黑芝麻糕  
軟心朱古力撻  
宇治抹茶紅豆卷  
草莓開心果吉士慕絲蛋糕  
藍莓芝士蛋糕  
脆脆榛子朱古力慕絲蛋糕  
鮮果沙律  
迷你杯裝雪糕

**DESSERTS**

Tiramisu  
Black Sesame Pudding with Goldleaf  
Chocolate Ganache Tarts  
Uji Matcha and Red Bean Roll  
Strawberry and Pistachio Custard Mousse Cake  
Blueberry Cheese Cake  
Crunchy Hazelnut Chocolate Mousse Cake  
Fresh Fruit Salad  
Assorted Mini Cup Ice-cream

咖啡及紅茶

Coffee and 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 西式婚宴午餐】**

**Western Wedding Lunch Package 2025**



**西式自助午餐菜譜 II**

**Western Buffet Lunch Menu II**

每位 **HK\$978** per person

(最少 50 位)

(minimum 50 persons)

**冷盤類**

海鮮拼盤配檸檬角及咯哆汁

(麵包蟹、凍海蝦、藍青口)

日式刺身

(吞拿魚、劍魚、三文魚、

馬刀貝、八爪魚)

煙燻挪威三文魚碟

煙鴨胸伴意式莎樂美腸

柏爾瑪火腿伴香瓜

酒香燻蹄拌海蜆

**APPETIZERS**

Seafood Platter Served with Lemon Wedges and Cocktail Dip

(Brown Crab, Shrimp and Blue Mussels on Ice)

Japanese Sashimi Corner

(Tuna, Swordfish and Salmon, Tsubugai, Octopus)

Norwegian Smoked Salmon with Condiments

Smoked Duck Breast with Italian Salami

Parma Ham with Cantaloupe Melon

Marinated Sliced Pork knuckles with Rice Liquor & Jelly Fish

**沙律類**

田園沙律

車厘番茄、粟米粒、青瓜絲

櫻桃番茄水牛芝士沙律

香蔥脆煙肉薯仔沙律

日式蟹籽青瓜沙律伴蟹肉

越式柚子雞絲沙律

法式吞拿魚沙律

香芒明蝦沙律

**SALADS**

Garden Green Salad

Cherry Tomato, Sweet Corn and Cucumber Julienne

Mozzarella Cheese with Cherry Tomato Salad

Potato Salad with Bacon Bits and Spring Onion

Crab Roe Salad with Cucumber and Crab Meat in Japanese Style

Vietnam Cold Cut and Chicken Pomelo Salad

French Tuna Fish Salad

Mango Salad with Baby Shrimps

**湯類**

龍蝦湯

成都酸辣三絲羹

各式麵包及牛油

**SOUPS**

Lobster Bisque

Hot and Sour Soup with Assorted Meat and Vegetable

Selection of Bread Rolls and Butter

**燒烤肉類**

燒牛肉眼

燒烤醬豬排骨

金牌芝麻鹽焗雞

**Rosted MEAT CORNER**

Roasted Beef Rib-eye

Roasted BBQ Pork Short Ribs with BBQ Sauce

Baked Chicken with Rock Salt and Sesame

**熱盤類**

香草燒羊鞍  
烤鴨胸配柑橘子碎蔥汁  
西班牙紅花汁燴海鮮  
法式紅酒燴牛肋條  
意式肉醬長通粉  
華安二宜樓小炒皇  
避風塘辣椒炒蝦  
叁蔥豉味玉帶花枝片  
  
金銀蒜雲耳蒸龍躉頭腩  
士多啤梨豚肉骨  
金瑤鮮菇田園蔬  
迷你鮑魚珍珠雞

**甜品類**

意大利芝士餅  
雜草莓白酒果凍  
軟心朱古力撻  
芒果千層酥  
草莓吉士忌廉蛋糕  
藍莓芝士蛋糕  
脆脆榛子朱古力慕絲蛋糕  
焗麵包布甸  
鮮果沙律  
迷你杯裝雪糕

咖啡及紅茶

**HOT ENTRÉES**

Roasted Rack of Lamb with Mixed Herb  
Roasted Duck Breast in Citrus Fruit Chives Sauce  
Braised Seafood with Saffron Sauce in Spanish Style  
Braised Beef Short Ribs in French Style  
Penne Bolognese  
Stir-fried Diced Roasted Pork, Squid, and Bean Curd with Spicy Sauce  
Stir-fried Prawns with Garlic and Chili  
Sautéed Scallop and Cuttlefish with Spring Onion in Preserved Soybean Sauce  
Steamed Giant Garoupa Head and Belly with Black Fungus and Garlic  
Stewed Pork Ribs with Strawberry Sauce  
Braised Vegetable and Mushroom topped with Conpoy  
Glutinous Rice with Diced Abalone and Pork Meat in Lotus Leaf Wrap

**DESSERTS**

Tiramisu  
Mixed Berries White Wine Jelly  
Chocolate Ganache Tarts  
Mango Mille Feuille  
Strawberry Custard Cream Cake  
Blueberry Cheese Cake  
Crunchy Hazelnut Chocolate Mousse Cake  
Baked Bread and Butter Pudding  
Fresh Fruit Salad  
Assorted Mini Cup Ice-cream

Coffee and 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。

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