

**【2018 中式婚宴晚餐】**

**Chinese Wedding Dinner Package 2018**



**婚宴套餐價 Wedding Banquet Pricing:**

**【浪漫婚宴菜譜】(六道菜式)**  
6-course Romantic Wedding Dinner Menu

<b>【浪漫婚宴菜譜 I】</b> Romantic Wedding Dinner Menu I	HK\$12,388
<b>【浪漫婚宴菜譜 II】</b> Romantic Wedding Dinner Menu II	HK\$14,388

**【尊貴婚宴菜譜】(八道菜式)**  
8-course Deluxe Wedding Dinner Menu

<b>【尊貴婚宴菜譜 I】</b> Deluxe Wedding Dinner Menu I	HK\$13,388
<b>【尊貴婚宴菜譜 II】</b> Deluxe Wedding Dinner Menu II	HK\$14,388
<b>【尊貴婚宴菜譜 III】</b> Deluxe Wedding Dinner Menu III	HK\$16,388
<b>【尊貴婚宴菜譜 IV】</b> Deluxe Wedding Dinner Menu IV	HK\$21,388

<b>餐飲套餐價目 Beverage Package Pricing:</b>	<b>四小時 (4 hours)</b>	<b>六小時 (6 hours)</b>
<b>(餐飲套餐 A) Beverage Package A</b> 無限量供應汽水、橙汁及啤酒 Unlimited supply of soft drinks, chilled orange juice and beer	HK\$1,588	HK\$1,788
<b>(餐飲套餐 B) Beverage Package B</b> 無限量供應汽水、橙汁、啤酒及酒店特定餐酒 Unlimited supply of soft drinks, chilled orange juice, beer and house wine	HK\$1,888	HK\$2,088

**備註 Remarks:**

- 以上之婚宴套餐適用於 2018 年 1 月 1 日至 2018 年 12 月 31 日。(適用於星期一至星期日及公眾假期)  
All menus are valid from January 1, 2018 to December 31, 2018 (Monday to Sunday & Public Holiday)
- 以上價目均另加一服務費, 並以每席計算及設有最低餐飲消費額  
All prices are subject to 10% service charge and on per table basis. Food and beverage minimum charge applies
- 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 privileges

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 6222 / 2622 6272 傳真 Fax: 2628 9913 電郵 Email: [banquet@royalplaza.com.hk](mailto:banquet@royalplaza.com.hk)

## 【2018 中式婚宴晚餐優惠】 2018 Chinese Wedding Dinner Package Privileges



精選優惠 Privileges	惠顧十席或以上 10 tables or above	惠顧二十席或以上 20 tables or above	惠顧三十席或以上 30 tables of above
豪華蜜月房間住宿一晚及翌日於客房享用美式早餐(兩位) (入住時間下午三時, 退房時間中午十二時) One night stay in our Honeymoon Room with American Breakfast for two through Room Service in the next morning (Check-in at 1500hrs & Check-out at 1200hrs)	豪華蜜月客房 Deluxe Honeymoon Room	豪華蜜月套房 Deluxe Honeymoon Suite	
豪華轎車(平治房車 S350) 連司機免費接送服務, 額外每小時 HK\$1,000 (不包括花車佈置, 停車場及隧道費用) Chauffeured bridal limousine (Mercedes Benz S350) Service. Additional hour at HK\$1,000 net (Decoration, parking & tunnel fee are excluded)	三小時 3 hours	五小時 5 hours	
免費代客泊車(主家) 視乎供應情況而定 (額外每小時 HK\$60) Complimentary valet parking for the host on a first-come-first-serve basis. (Additional hour at HK\$60 net)	五小時泊車位乙個 One parking space for 5 hours	八小時泊車位乙個 One parking space for 8 hours	
免費代客泊車(賓客) 視乎供應情況而定 (最多 5 小時, 只限私家房車, 額外每小時 HK\$60) Complimentary valet parking for the guest on a first-come-first-serve basis (Maximum 5 hours for each private car, additional hour at HK\$60 net)	每四席乙個 One parking space for every 4 tables		
禮堂背景字樣 (新人中文或英文名字) Backdrop wordings in Chinese or English name of the Bride and the Groom	✿		
嘉賓題名冊(乙本) Guest signature book	✿		
典雅餐桌佈置 Elegant centerpiece on each table	✿		
精美結婚喜帖連信封 (不包括印刷, 額外每套 HK\$5) Invitation cards with envelopes (Printing excluded & additional purchase at HK\$5 net per set)	每席十套 10 sets per table		
宴席及麻雀耍樂時茶芥不另收費 Serving of Chinese tea and condiments during mahjong session and throughout the event	✿		
鮮果忌廉蛋糕乙個 Fresh fruit cream cake	3 磅 3 pounds	5 磅 5 pounds	8 磅 8 pounds
祝酒香檳(乙瓶) Champagne for toasting (1 bottle)	不適用 N/A	✿	
紅餐酒於席間享用 House red wine during dining time	不適用 N/A	10 瓶 10 bottles	15 瓶 15 bottles
自攜洋酒免收開瓶費 (額外開瓶費每瓶 HK\$180) Free corkage for self-brought wine (Additional bottle at HK\$180 net)	每席乙瓶 1 bottle per table		
免費安排精緻五層結婚模型蛋糕供切餅儀式及拍照之用 A 5-tier dummy wedding cake for ceremony and photo taking	✿		
免費提供視聽器材、液晶體投影機及屏幕 Free use of PA & AV Equipment and LCD, Projector with screen	✿		
麻雀耍樂 (額外每檯 HK\$80) Mahjong facilities (Additional table at HK\$80 net)	8 檯 8 tables	10 檯 10 tables	15 檯 15 tables
結婚一週年紀念餐券價值 HK\$1,000 A dinner coupon for first wedding anniversary valued at HK\$1,000 for consumption	不適用 N/A	✿	
"現代美容中心" 尊貴護理服務價值 HK\$3,000 Luxurious Beauty Services Package by "Modern Beauty Salon" valued at HK\$3,000	✿		
凡於"MODE WEDDING TUXEDO" 租借男仕禮服套餐或惠顧禮服訂造服務滿 HK\$3,000 或以上, 均可獲贈現金券價值 HK\$500 HK\$500 Cash coupon when purchasing the tuxedo rental package OR tailor-made service with minimum spending of HK\$3,000 or above at the "MODE WEDDING TUXEDO"	✿		
"My Dream Wedding" 禮券 "My Dream Wedding" Portrait Package or Rental Package gift voucher	✿		
"evollove" 宴會場地佈置禮券 "evollove" wedding decoration discount coupon	✿		
"Free Concept" 婚禮攝影錄影套餐禮券價值 HK\$1,000 "Free Concept" HK\$1,000 discount coupon for video and photo service	✿		
"歐惠芳婚禮顧問" HK\$500 大利益 "Sharon Au Wedding Consultants" HK\$500 Red Pocket	✿		
優惠價購買"Häagen-Dazs" 結婚禮券作為回禮禮物 Discount offer on purchase of "Häagen-Dazs" Wedding Vouchers as souvenir.	✿		
"奇華餅家" 中式禮餅八折優惠 20% discount coupon for the purchase of Chinese wedding cake at "Kee Wah Bakery Limited"	✿		
"蓆夢思" 床褥優惠券 "Simmons" discount coupon on purchase of mattress	✿		
"毅力醫護健康集團" 婚前檢查折扣優惠券 "Kinetics" discount on Pre Marital Health check & Vaccination	✿		
"I-PRIMO" 婚戒優惠券 "I-PRIMO" bridal diamond ring discount coupon	✿		
"葆露絲" 婚紗內衣優惠券 "BONLUXE" discount coupon on purchase of girdle	✿		
"TM Project Consultancy Limited" 婚禮統籌服務優惠券 "TM Project Consultancy Limited" wedding planner discount coupon	✿		
優惠價安排婚姻監禮服務 Special price for civil celebrant service	✿		

\*\* 以上婚宴優惠, 本酒店將保留最終決定權及不作另行通知  
\*\* The above privileges are subject to change without prior notice.

**【2018 中式婚宴晚餐】**

**Chinese Wedding Dinner Package 2018**



2018 浪漫婚宴菜譜 I 2018 Romantic Wedding Dinner Menu I	2018 浪漫婚宴菜譜 II 2018 Romantic Wedding Dinner Menu II
<p>鸞鳳和鳴金豬全體 Barbecued Whole Suckling Pig</p> <p>杏香百花鳳尾蝦伴翡翠花枝桂花蚌 Deep-fried Prawns with Almond Flakes accompanied by Sautéed Cuttlefish Slices and Laurel Clams with Vegetables</p> <p>紅燒花膠竹笙大生翅 Braised Shark's Fin Soup with Shredded Fish Maw and Bamboo Pith</p> <p>或 OR</p> <p>姬松茸菜膽響螺燉花膠 Double-boiled Fish Maw Soup with Sea Conch, Blaze Mushrooms and Vegetables</p> <p>紅燒原隻六頭湯鮑魚扣海參 Braised 6 Heads Canned Abalone with Sea Cucumber and Vegetables in Oyster Sauce</p> <p>清蒸海星斑 Steamed Fresh Spotted Garoupa</p> <p>金牌芝麻鹽焗雞 Baked Chicken with Rock Salt and Sesame</p> <p>櫻花蝦黑豚炒香苗 Fried Rice with Dried Cherry Shrimps and Barbecued Kurobuta Pork</p> <p>鳳冠鮮蝦水餃 Shrimp Dumplings in Chicken Broth</p> <p>百年好合 Sweetened Red Bean Soup with Lotus Seeds and Lily Bulbs</p> <p>良緣美點 Petits Fours</p> <p>合時鮮果盤 Fresh Fruit Platter</p>	<p>鸞鳳和鳴金豬全體 Barbecued Whole Suckling Pig</p> <p>蜜餞燒雲腿伴 X.O. 醬珍寶玻璃虎蝦球 Roasted Yunnan Ham accompanied by Sautéed Jumbo Tiger Prawns in X.O. Sauce</p> <p>鴻圖蟹皇大生翅 Braised Shark's Fin Soup with Crab Meat and Crab Roe</p> <p>或 OR</p> <p>宮廷雲吞雞燉花膠 Double-boiled Fish Maws Soup with Chicken, Wonton and Cabbage</p> <p>頂級原隻五頭湯鮑魚扣鵝掌 Braised 5 Heads Canned Abalone with Goose Webs and Vegetables in Oyster Sauce</p> <p>清蒸東星斑 Steamed Leopard Coral Garoupa</p> <p>當紅炸子雞 Deep-fried Crispy Chicken</p> <p>富貴海皇炒絲苗 Fried Rice with Fortune Ham and Diced Seafood</p> <p>金菇鮑絲燴伊府麵 Braised E-Fu Noodles with Shredded Abalone and Enoki Mushrooms</p> <p>鮮椰汁百合燉官燕 Double-boiled Supreme Bird's Nest with Lily Bulbs and Coconut Milk</p> <p>良緣美點 Petits Fours</p> <p>合時鮮果盤 Fresh Fruit Platter</p>
每席 HK\$12,388 /per table	每席 HK\$14,388 /per table

備註 Remarks:

- 價目以每席計算，每席 12 位用、另加一服務費。  
Prices stated are based on per table of 12 persons and are subject to 10% service charge.
- 以上之婚宴套餐適用於 2018 年 1 月 1 日至 2018 年 12 月 31 日。(適用於星期一至星期日及公眾假期)  
All menus are valid from January 1, 2018 to December 31, 2018 (Monday to Sunday & Public Holiday)
- 酒店場地設有最低餐飲消費額。  
Minimum food and beverage charge applies.
- 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 privileges

**【2018 中式婚宴晚餐】**  
**Chinese Wedding Dinner Package 2018**



2018 尊貴婚宴菜譜 I 2018 Deluxe Wedding Dinner Menu I	2018 尊貴婚宴菜譜 II 2018 Deluxe Wedding Dinner Menu II
<p>鸞鳳和鳴金豬全體 Barbecued Whole Suckling Pig</p> <p>松茸珍菌蝦球炒桂花蚌 Sautéed Prawns and Laurel Clams with Assorted Mushrooms, Matsutakes and Vegetables</p> <p>蜂巢荔茸元貝脆寶盒 Deep-fried Mashed Taro stuffed with Scallops</p> <p>珊瑚鮮菇扒翡翠苗 Braised Vegetables and Mushrooms with Crab Meat and Crab Roes</p> <p>花膠海皇大生翅 Braised Shark's Fin Soup with Shredded Fish Maw and Diced Seafood</p> <p>或 OR</p> <p>竹筴鱈場蟹肉燴燕窩 Braised Bird's Nest Soup with Bamboo Pith and King Crab Meat</p> <p>蠔皇原隻六頭湯鮑魚扣鵝掌 Braised 6 Heads Canned Abalone and Goose Webs with Vegetables in Oyster Sauce</p> <p>清蒸老虎斑 Steamed Fresh Brown Marble Garoupa</p> <p>南乳脆皮燒雞 Deep-fried Crispy Chicken flavored with Preserved Bean Curd Sauce</p> <p>古法鵝香瑤柱荷葉絲苗 Fried Rice with Mixed Meat and Dried Conpoy wrapped in Lotus Leaf</p> <p>黑鑽松露珍菌炆伊麵 Braised E-Fu Noodles with Black Truffle and Assorted Mushrooms</p> <p>百年好合 Sweetened Red Bean Soup with Lotus Seeds and Lily Bulbs</p> <p>良緣美點 Petits Fours</p> <p>合時鮮果盤 Fresh Fruit Platter</p>	<p>鸞鳳和鳴金豬全體 Barbecued Whole Suckling Pig</p> <p>鮮人參牛肝菌北海道帆立貝 Sautéed Hokkaido Scallops with Boletus Mushrooms and Fresh Ginseng</p> <p>柚子汁珍寶虎蝦球 Fried Crispy Jumbo Prawns in Yuzu Sauce</p> <p>發財多子金柱玉甫 Braised Conpoy with Garlic and Sea Moss with Vegetables</p> <p>高湯生拆蟹肉大生翅 Braised Shark's Fin Soup with Crab Meat</p> <p>或 OR</p> <p>羊肚菌蟹肉黃耳燴燕窩 Braised Bird's Nest Soup with Morel Mushrooms, Crab Meat and Yellow Fungus</p> <p>蠔皇原隻六頭湯鮑魚扣海參 Braised 6 Heads Canned Abalone and Sea Cucumber with Vegetables in Oyster Sauce</p> <p>清蒸海星斑 Steamed Fresh Spotted Garoupa</p> <p>鍋焗松茸人參雞 Baked Chicken with Matsutake and Ginseng Sauce</p> <p>百子海皇炒絲苗 Fried Rice with Diced Seafood and Crab Roes</p> <p>鳳冠鮮蝦水餃 Shrimp Dumplings in Chicken Broth</p> <p>富貴團圓腰果露 Ground Cashews Sweet Soup with Sesame Dumplings</p> <p>良緣美點 Petits Fours</p> <p>合時鮮果盤 Fresh Fruit Platter</p>
每席 HK\$13,388 /per table	每席 HK\$14,388/per table of 12 persons

備註 Remarks:

- 價目以每席計算，每席 12 位用、另加一服務費。  
Prices stated are based on per table of 12 persons and are subject to 10% service charge.
- 以上之婚宴套餐適用於 2018 年 1 月 1 日至 2018 年 12 月 31 日。(適用於星期一至星期日及公眾假期)  
All menus are valid from January 1, 2018 to December 31, 2018 (Monday to Sunday & Public Holiday)
- 酒店場地設有最低餐飲消費額。  
Minimum food and beverage charge applies.
- 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 privileges

**【2018 中式婚宴晚餐】**  
**Chinese Wedding Dinner Package 2018**



<b>2018 尊貴婚宴菜譜 III</b> <b>2018 Deluxe Wedding Dinner Menu III</b>	<b>2018 尊貴婚宴菜譜 IV</b> <b>2018 Deluxe Wedding Dinner Menu IV</b>
<p>鸞鳳和鳴金豬全體 Barbecued Whole Suckling Pig</p> <p>黑鑽松露如意帶子桂花蚌 Sautéed Scallops and Laurel Clams with Elm Fungus and Zucchini in Black Truffle Sauce</p> <p>松茸珍菌焗釀蟹蓋 Oven-baked Crab Shell stuffed with Snow Crab Meat and Matsutake</p> <p>玉環瑤柱甫 Steamed Marrow Cucumber Rings stuffed with Conpoy</p> <p>一品龍皇大生翅 Braised Shark's Fin Soup with Diced Seafood and Lobster Meat</p> <p>或 OR</p> <p>菜膽瑤柱嚮螺燉海參 Double-boiled Sea Cucumber Soup with Conpoy, Sea Conch and Vegetables</p> <p>頂級原隻五頭湯鮑魚扣天白花菇 Braised 5 Heads Canned Abalone and Mushrooms with Vegetables in Oyster Sauce</p> <p>清蒸東星斑 Steamed Leopard Coral Garoupa</p> <p>七彩當紅炸子雞 Deep-fried Crispy Chicken with Shrimp Crackers</p> <p>鮑魚汁海味炆絲苗 Braised Fried Rice with Assorted Dried Seafood in Abalone Sauce</p> <p>高湯煎粉果 Pan-fried Shrimp Dumplings served with Supreme Soup</p> <p>蓮子百合杏汁燉官燕 Ground Almond Sweet Soup with Bird's Nest, Lotus Seeds and Lily Bulbs</p> <p>良緣美點 Petits Fours</p> <p>合時鮮果盤 Fresh Fruit Platter</p>	<p>鸞鳳和鳴金豬全體 Barbecued Whole Suckling Pig</p> <p>高湯焗開邊珍珠龍蝦 Sautéed Half Lobster in Chicken Broth</p> <p>梅酒松露焗北海道帆立貝 Baked Hokkaido Scallops with Plum Liquor and Black Truffle Sauce</p> <p>芙蓉玉簪竹筍釀燕窩 Braised Bamboo Fungus stuffed with Bird's Nest in Crab Meat Sauce</p> <p>紅燒竹筍菜膽大排翅 Braised Premium Shark's Fin with Bamboo Pith and Cabbage in Supreme Soup</p> <p>或 OR</p> <p>鼎湯菜膽松茸燉海中寶 Double-boiled Fish Maw and Sea Cucumber Soup with Matsutake and Vegetables</p> <p>蠔皇原隻三頭湯鮑魚 Braised 3 Heads Canned Abalone with Vegetables in Oyster Sauce</p> <p>清蒸東星斑 Steamed Leopard Coral Garoupa</p> <p>金華玉樹麒麟雞 Steamed Chicken Slices with Yunnan Ham and Mushrooms</p> <p>櫻花蝦鵝肝黑豚炒香苗 Fried Rice with Barbecued Kurobuta Pork, Goose Liver and Dried Red Cherry Shrimps</p> <p>蟹肉燴伊府麵 Braised E-Fu Noodles with Crab Meat</p> <p>珍珠玉露燉雪蛤 Double-boiled Coconut Sago Soup with Hashima</p> <p>良緣美點 Petits Fours</p> <p>合時鮮果盤 Fresh Fruit Platter</p>
<p>每席 <b>HK\$16,388</b> /per table</p>	<p>每席 <b>HK\$21,388</b>/per table of 12 persons</p>

備註 Remarks:

- 價目以每席計算，每席 12 位用、另加一服務費。  
Prices stated are based on per table of 12 persons and are subject to 10% service charge.
- 以上之婚宴套餐適用於 2018 年 1 月 1 日至 2018 年 12 月 31 日。(適用於星期一至星期日及公眾假期)  
All menus are valid from January 1, 2018 to December 31, 2018 (Monday to Sunday & Public Holiday)
- 酒店場地設有最低餐飲消費額。  
Minimum food and beverage charge applies.
- 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 privileges