



【2019 西式婚宴午餐】 Western Wedding Lunch Package 2019

西式自助午餐菜譜 I 每位 HK\$688 per person
Western Buffet Lunch Menu I

西式自助午餐菜譜 II 每位 HK\$838 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
- 迎賓雜果賓治
Welcome fruit punch for all guests
- 祝酒香檳乙瓶
A bottle of Champagne 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
- 免費享用帝京酒店花月庭自助晚餐 2 位
Complimentary dinner buffet for 2 persons at La Scala at Royal Plaza Hotel
- 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 2019 年 1 月 1 日至 12 月 31 日

The above package is valid from January 1 to December 31, 2019

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

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 6223 傳真 Fax : 2628 9913 電郵 Email: banquet@royalplaza.com.hk

【2019 西式婚宴午餐】
Western Wedding Lunch Package 2019



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

每位 **HK\$688** per person
(最少 50 位)
(minimum 50 persons)

冷盤類

煙三文魚
熟凍藍青口
雜錦壽司及飯卷
三文魚刺身
德國式凍肉碟
雞絲粉皮拼四喜烤麩
煙鴨胸配蜜糖芥末

APPETIZERS

Smoked Salmon with Condiments
Cooked Blue Mussels on Ice
Assorted Sushi and Rice Rolls
Salmon Sashimi
Cold Cut Platter in German Style
Shredded Chicken with Noodles in Sesame Paste and Wheat Gluten
Smoked Duck Breast with Honey Mustard

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
蟹籽青瓜沙律
蜜桃香辣雞肉沙律
煙三文魚長通粉沙律
越式蟹肉扎肉絲沙律
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
Cajun Chicken and Peach Salad
Penne Salad with Smoked Salmon
Cold Cut and Fresh Crab Meat Salad in Vietnamese Style
Green Papaya Salad with Shrimps

湯類

西班牙雜菜湯
瑤柱海鮮韭王羹
各式麵包及牛油

SOUPS

Spanish Vegetables Broth
Shredded Conpoy and Seafood in Yellow Chive Broth
Selection of Bread Rolls and Butter

燒烤肉類

燒西冷牛肉

CARVING

Roasted Beef Sirloin



熱盤類

黑椒香草燒羊鞍
法式燴海鮮
烤豬柳伴雜菌甜椒汁
慢煮牛肉配紅酒汁
豉味蜜豆鮮菌花枝鳳凰蚌

西西里式焗魚柳
夏果荔枝咕嚕肉
玲瓏蜜椒骨
鮮菇扒津白
日式照燒雞
櫻花蝦海鮮炒飯
珍菌炆伊麵

甜品類

意大利芝士餅
3.6 牛乳布甸
軟心朱古力撻
草莓千層酥
芒果吉士忌廉蛋糕
藍莓芝士蛋糕
脆脆榛子朱古力慕絲蛋糕
鮮果沙律
迷你“Mövenpick”杯裝雪糕

咖啡及紅茶

HOT ENTRÉES

Roasted Rack of Lamb with Peppered Herbal and Gravy
Braised Seafood with Pommery Mustard Sauce
Roasted Barbecued Pork Lion with Mushroom Capsicum Coulis
Slow-cooked Beef with Red wine Sauce
Sautéed Cuttlefish and Clams with Honey Beans and Mushrooms in Preserved Soy Bean Sauce
Baked Sole Fillets with Tomato Sauce and Herbs in Sicily Style
Sweet and Sour Pork with Lychee and Macadamia Nuts
Honey Glazed Pork Ribs with Black Pepper
Braised Chinese Cabbage with Mushrooms
Roasted Chicken with Teriyaki Sauce
Fried Rice with Seafood and Dried Cherry Shrimp
Braised E-fu Noodles with Assorted Fungus

DESSERTS

Tiramisu
3.6 Milk Pudding
Chocolate Ganache Tarts
Strawberry Mille Feuille
Mango Custard Cream Cake
Blueberry Cheese Cake
Crunchy Hazelnut Chocolate Mousse Cake
Fresh Fruit Salad
Assorted Mövenpick 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。

All prices are subject to 10% service charge. Royal Plaza Hotel reserves the right to change the prices and items of the above menus.

【2019 西式婚宴午餐】
Western Wedding Lunch Package 2019



西式自助午餐菜譜 II
Western Buffet Lunch Menu II

每位 **HK\$838** per person
(最少 50 位)
(minimum 50 persons)

冷盤類

煙三文魚
熟凍半殼扇貝
熟凍半殼青口
熟凍海蝦
花雕醉雞
雜錦壽司及飯卷
三文魚刺身
意式莎樂美腸伴柏爾瑪火腿

APPETIZERS

Smoked Salmon with Condiments
Cooked Half Shell Scallop on Ice
Cooked Half Shell Mussels on Ice
Cooked Shrimp on Ice
Marinated Chicken in Chinese Wine
Assorted Sushi and Rice Rolls
Salmon Sashimi
Italian Salami and Parma Ham Platter

沙律類

羅馬生菜沙律
車厘番茄、粟米粒、青瓜絲
番茄水牛芝士沙律
香蔥脆煙肉大蝦薯仔沙律
蟹籽青瓜沙律伴蟹肉
越式扎肉雞絲沙律
法式吞拿魚沙律
明蝦蜜瓜沙律

SALADS

Romaine Salad with Dressing and Condiments
Cherry Tomato, Sweet Corn and Cucumber Julienne
Mozzarella Cheese with Tomato Salad
Prawn and Potato Salad with Bacon Bits and Spring Onion
Crab Roe Salad with Cucumber and Crab Meat
Vietnam Cold Cut and Chicken Julienne Salad
French Tuna Fish Salad
Melon Salad with Baby Shrimps

湯類

帶子南瓜忌廉湯
黑松露竹筍上素羹
各式麵包及牛油

SOUPS

Cream of Pumpkin with Scallop
Vegetarian Bamboo Piths with Black Truffle Soup
Selection of Bread Rolls and Butter

燒烤肉類

燒西冷牛肉
燒酥皮三文魚

CARVING

Roasted Beef Sirloin
Roasted Fillets of Salmon in Puff Pastry



熱盤類

葡式燴海鮮
避風塘辣椒炒蝦
XO 醬爆鳳凰蚌花枝片
金粟脆魚柳
燒羊扒配迷迭香燒汁
烤鴨胸提子干邑汁
燒釀甜椒雞卷
野菌白汁燴豬柳
菠蘿咕嚕黑豚
無錫醋香骨
慢煮牛肉配紅酒汁
竹笙扒時蔬
瑤柱蛋白海鮮炒飯
鮮茄野菌肉醬長通粉

HOT ENTRÉES

Braised Seafood in Portuguese Style
Stir-fried Prawns with Garlic and Chili
Sautéed Clam and Cuttlefish with XO Sauce
Deep fried Sole Fillets with Sweet Corn Sauce
Roasted Rack of Lamb with Rosemary Gravy
Roasted Duck Breast in Raisins Cognac Sauce
Roasted Chicken and Bell Pepper Rolls
Braised Pork Loin with Wild Mushrooms in Gravy Cream Sauce
Sweet and Sour Kurobuta Pork with Pineapple
Stewed Pork Ribs with Herbs and Vinegar
Slow-cooked Beef with Red wine Sauce
Braised Seasonal Vegetables with Bamboo Piths
Fried Rice with Seafood and Egg White
Braised Fresh Tomato and Wild Mushrooms with Penne in Italian Meat Sauce

甜品類

意大利芝士餅
楊枝甘露布甸
軟心朱古力撻
草莓千層酥
芒果吉士忌廉蛋糕
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“Mövenpick”杯裝雪糕

DESSERTS

Tiramisu
Mango, Pomelo and Sago Pudding
Chocolate Ganache Tarts
Strawberry Mille Feuille
Mango Custard Cream Cake
Blueberry Cheese Cake
Crunchy Hazelnut Chocolate Mousse Cake
Baked Bread and Butter Pudding
Fresh Fruit Salad
Assorted Mövenpick Mini Cup Ice-cream

咖啡及紅茶

Coffee and Tea

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