

【2020 西式婚宴午餐】 Western Wedding Lunch Package 2020



西式自助午餐菜譜 I

每位 HK\$708 per person

Western Buffet Lunch Menu I

西式自助午餐菜譜 II

每位 HK\$888 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 2020 年 1 月 1 日至 12 月 31 日

The above package is valid from January 1 to December 31, 2020

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

【2020 西式婚宴午餐】
Western Wedding Lunch Package 2020



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

每位 **HK\$708** 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、藍青口、翡翠螺)
日式刺身
(吞拿魚、三文魚、鯛魚)
雜錦壽司及加州卷
煙燻挪威三文魚碟
德國式凍肉碟
酒香泡椒鳳爪
煙鴨胸配蜜糖芥末

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)
Assorted Sushi and California Maki
Norwegian Smoked Salmon with Condiments
Cold Cut Platter in German Style
Marinated Chicken Paws with Chilli
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
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
菲皇瑤柱鴨絲羹
各式麵包及牛油

SOUPS

Cream of Pumpkin with Scallop
Braised Shredded Duck Soup with Yellow Chives and Conpoy
Selection of Bread Rolls and Butter

燒烤肉類

香草燒西冷牛肉
冰燒五層腩

CARVING

Roasted Beef Sirloin with Herbs
Roasted Pork Belly

熱盤類

迷迭香燒羊鞍
法式燴海鮮
蒜香檸檬燒春雞
韓式香梨燉牛肋條
香焗龍脷柳伴龍蝦忌廉汁
夏果菠蘿咕嚕雞柳
鎮江黑醋骨
雙菇扒時蔬
黑豚肩配鳳梨燒烤汁
櫻花蝦蛋黃海皇炒香苗
金菇鮑絲燴伊府麵

甜品類

意大利芝士餅
3.6 牛乳布甸
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
鮮果沙律
迷你“Mövenpick”杯裝雪糕

咖啡及紅茶

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 with Pear in Korean Style
Bake Sole Fillet with Lobster Cream Sauce
Sweet and Sour Chicken Fillet with Pineapple and Macadamia Nuts
Stewed Pork Ribs with Black Vinegar
Braised Vegetables with Twins Mushrooms
Grill Pork Shoulder with Pineapple BBQ Sauce
Fried Rice with Assorted Seafood, Red Cherry Shrimp and Egg Yolk
Braised E-fu Noodles with Shredded Abalone and Enoki Mushroom

DESSERTS

Tiramisu
3.6 Milk Pudding
Chocolate Ganache Tarts
Mango Mille Feuille
Strawberry 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.

【2020 西式婚宴午餐】
Western Wedding Lunch Package 2020



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

每位 **HK\$888** per person
(最少 50 位)
(minimum 50 persons)

冷盤類

海鮮拼盤配檸檬角及咯哆汁
(雪花蟹腳、凍海蝦、藍青口)
日式刺身
(吞拿魚、油甘魚、三文魚)
雜錦壽司及加州卷
煙燻挪威三文魚碟
酒香燻蹄 拌 海蜇
煙鴨胸伴意式莎樂美腸
柏爾瑪火腿伴香瓜

APPETIZERS

Seafood Platter Served with Lemon Wedges and Cocktail Dip
(Snow Crab Legs, Shrimp and Blue Mussels on Ice)
Japanese Sashimi Corner
(Tuna, Hamachi and Salmon)
Assorted Sushi and California Maki
Norwegian Smoked Salmon with Condiments
Marinated Sliced Pork knuckles with Rice Liquor & Jelly Fish
Smoked Duck Breast with Italian Salami
Parma Ham with Cantaloupe Melon

沙律類

凱撒沙律
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

Caesar Salad
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

干邑龍蝦湯
竹笙海皇燴花膠
各式麵包及牛油

SOUPS

Lobster Bisque
Braised Fish Maw Soup with Assorted Seafood and Bamboo Pith
Selection of Bread Rolls and Butter

燒烤肉類

燒牛肉眼
焗三文魚威靈頓
蜜餞黑豚叉燒

CARVING

Roasted Beef Rib-eye
Baked Salmon Wellington
Barbecued Filets of Pork Loin with Honey Sauce

熱盤類

避風塘辣椒炒蝦
叁蔥豉味鳳凰蚌花枝片
金銀蒜雲耳蒸龍躉頭腩
第戎芥末香草燒羊鞍
烤鴨胸配香橙碎蔥汁
燒釀松露野菌雞卷
野菌燒汁燴豬柳
士多啤梨豚肉骨
法式紅酒燴牛肉
薑汁蝦乾炒芥蘭
揚州炒飯
意式肉醬長通粉

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“Mövenpick”杯裝雪糕

咖啡及紅茶

HOT ENTRÉES

Stir-fried Prawns with Garlic and Chili
Sautéed Clam and Cuttlefish with Spring Onion in Preserved Soybean Sauce
Steamed Giant Garoupa Head and Belly with Black Fungus and Garlic
Roasted Rack of Lamb with Dijon Herb Crusted
Roasted Duck Breast in Orange Chives Sauce
Roasted Chicken Roulade Stuffed with Truffle and Mushroom
Braised Pork Loin with Wild Mushrooms in Gravy Cream Sauce
Stewed Pork Ribs with Strawberry Sauce
Beef Bourguignon
Stir-fried Kale with Dried Shrimps in Ginger Sauce
Fried Rice with Yang Zhou Style
Penne Bolognese

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 Mövenpick Mini Cup Ice-cream

Coffee and Tea

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