



The Royal Garden
帝苑酒店

Le Soleil

Wedding Package at Le Soleil 2021-2022



The following privileges for bookings Wedding event with 40 persons

凡惠顧 Le Soleil 婚宴 40 位或以上, 可享有下列優惠 :
(Maximum 60 persons 最多容納 60 人)

- ♥ 3-pounds heart-shaped fresh fruit cream cake at pre- cocktail period.
敬送 3 磅心形鮮忌廉鮮果蛋糕於席前享用
- ♥ A superb 5-tier dummy cake for wedding photo-shooting.
五層模擬結婚蛋糕供拍照使用
- ♥ 1 complimentary parking space from our valet parking (2 parking spaces for a minimum of 40 persons)
免費提供 1 個代客泊車車位 (滿 40 人提供 2 個代客泊車車位)
- ♥ Special price for wedding beverage package.
可優惠價購買婚宴酒水套餐
- ♥ This package is valid until 31 December, 2022. Black-out dates apply.
此優惠適用於 2022 年 12 月 31 號日舉行之婚宴 (特別日子除外)



#theroyalgarden



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Subject to the latest measures on catering business and scheduled premises
因應餐飲業務及表列處所最新措施而調整

Wedding Celebration Party Set Menu

Appetizers Combinations 頭盤及沙律

Crispy-fried Saigon Spring Roll,
Steamed Rice Flour Roll with Minced Pork and Dried Shrimp,
Grilled Sugar Cane wrapped with Shrimp Mousse,
Pomelo Salas with Scallops, Squids and Shrimps
香脆西貢春卷、越式蒸粉包、堤岸蔗蝦、
帶子、魷魚、鮮蝦柚子沙律
Baked U.S. Jumbo Scallop with Black Truffle and Hollandaise Sauce
黑松露焗美國珍寶帶子

Soup 湯羹

Seafood & Asparagus Soup with Garlic
蒜香海鮮蘆筍羹

Main Dishes Combination 主菜

Baked Cod Fish with Mango Sauce with Tiger Pawn with Garlic and Butter
香芒焗銀鱈魚伴蒜香牛油焗虎蝦
or 或
Roasted French Spring Chicken with Tiger Pawn with Garlic and Butter
國燒春雞伴蒜香牛油焗虎蝦

Dessert 甜品

Dessert Platter
甜品拼盤

HK\$700 per person subject to 10% service charge

Minimum 40 persons

Additional charge HK\$80 for 2-hour free flow of soft drinks, chilled orange juice and selected beer
另加 HK\$80 提供 2 小時席間無限量供應汽水、橙汁及指定啤酒

If you have any food allergies, please inform our staff
如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡

Minimum charge at HK\$30,000 net
午餐或晚餐最低收費為港幣三萬元正



Wedding Party Celebration Buffet Menu

Appetizer and Salad 頭盤及沙律

Baked Crab Shell with Black Truffle (serve individually)

黑松露焗釀蟹蓋 (位上)

Crab Legs, Red Shrimps, New Zealand Mussels and Sea Whelks

Served with Cocktail Dressing and Lemon Wedges

加拿大長腳蟹、凍蝦、青口、翡翠螺

Green Papaya Salad with Sakura Shrimp & Vietnamese Sausage

扎肉櫻花蝦青木瓜沙律

Pomelo Salad with Scallop, Squid & Shrimp

海鮮柚子沙律

Smoked Salmon

煙三文魚

Rice Paper Rolls with Garlic Shrimps

燒蝦米紙卷

Crispy-fried Spring Rolls

香脆西貢春卷

Deep-fried Chicken Wing "Vietnamese" Style with Lemongrass

Hot Dish 熱盤

Pan-Seared Lamb Chop with Rosemary Sauce

香煎羊扒配迷迭香汁

Roasted Pork Suckling "Vietnamese Style"

越式烤豬

Roasted Salmon Fillet with Fish Sauce

越式燒三文魚

French Roasted Spring Chicken with Vietnamese Herbs

五味燒法國春雞

Braised Ox-tail with Lemongrass & Tomato

鮮茄燴牛尾

Stir-fried Thick Rice Noodle with Prawns

蝦球炒金邊粉

Stir-fried Seasonal Vegetables in "Vietnamese" Style

越式炒時蔬

Fried Rice with Assorted Seafood

海鮮炒飯



Wedding Party Celebration Buffet Menu

(Continuous)

Roast Station 銀臺燒

Roasted U.S. Bone in Prime Rib
燒美國有骨肉眼

Dessert 甜品

Tiramisu
意大利芝士咖啡餅

Mango Napoleon
芒果拿破崙

Panna Cotta
雲呢拿奶凍

French Pastries
法式雜餅

Coconut Layer Cake
越南拉椰糕

Mango Grass Jelly
芒果涼粉

Fresh Fruit Platter
時令鮮果盤

HK\$850 per person subject to 10% service charge

Minimum 40 persons

Additional charge HK\$80 for 2-hour free flow of soft drinks, chilled orange juice and selected beer
另加 HK\$80 提供 2 小時席間無限量供應汽水、橙汁及指定啤酒

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午餐或晚餐最低收費為港幣三萬元正