

Wedding Package at Sabatini 2021



The following privileges for bookings Wedding event with 80 persons

凡惠顧 Sabatini 婚宴 80 位或以上, 更可享有下列優惠:

- ♥ Including a Wedding ceremony for a maximum of 40 persons in either J's Bar Bistro or in one of the banquet room (subject to venue availability).
包括免費 40 人證婚場地優惠 (場地視乎供應情況而定)
- ♥ One night accommodation in our superior room with in-room American breakfast for 2 persons.
雙人入住蜜月客房一晚, 於房間內免費享用翌日美式早餐
- ♥ 5-lb heart-shaped fresh fruit cream cake at pre-dinner cocktail period.
敬送五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
- ♥ Including LCD projector and screen or portable TV for wedding video presentation.
免費提供電視及投射影音設備
- ♥ Complimentary 4 parking spaces from our valet parking.
免費提供 4 個代客泊車車位
- ♥ Special price of wedding beverage package.
可優惠價購買婚宴酒水套餐
- ♥ Special discount for purchasing Royal Garden Gift Cards and Fine Foods home made products.
優惠價購買帝苑禮物卡及帝苑餅店自家製貨品
- ♥ This package valid until 31 December, 2021. Black-out dates apply.
此優惠適用於 2021 年 12 月 31 日舉行之婚宴(特別日子除外)

#theroyalgarden



立即登入發掘更多驚喜

Private Wedding Lunch Party

Traditional Italian Appetizers

(Smoked Salmon, Smoked Duck Breast, Parma Ham & Melon, Mozzarella Cheese & Tomatoes, Semi-Dried Tomatoes, Milano Style Salame, Green Olives Belle di Cerignola, Black Taggiasca Olives, Parmesan Cheese, Mixed Salad & Assorted Vegetables)

羅馬式頭盤

(煙薰三文魚、煙薰鴨胸、帕爾瑪火腿配蜜瓜、水牛芝士配番茄、巴馬臣芝士、橄欖油浸半乾番茄、米蘭式莎樂美腸、橄欖、雜菜沙律及各款時蔬)

Mezze Maniche with Toscana Pork Sausage, Mixed Mushrooms and Black Truffle Cream Sauce

短袖通粉伴意大利托斯卡納豬腸肉及雜野菌配黑松露忌廉汁

Pan-Seared Cod with Onion Sauce with Seasonal Vegetables

香煎銀鱈魚配洋蔥忌廉汁伴時令蔬菜

Or 或

Grilled Lamb Chops with Bell Pepper Caponata and Balsamico Dressing

香烤羊扒配燴甜椒伴意大利陳醋醬

Zuppa Inglese Cake

傳統意大利喜慶杯酒蛋糕

Tea or Freshly Brewed Coffee and Italian Cookies

茶或即磨咖啡或及意式曲奇

每位港幣 HK\$650 per person

80 位或以上 Minimum of 80 guests

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

Additional charge HK\$80 for 2-hour free flow of soft drinks, chilled orange juice and selected beer

如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。

If you have any food allergies, please inform our staff.

另加一服務費。The price is subject to 10% service charge

Monday to Thursday: Lunch Minimum Charge at HK\$50,000 net / Dinner Minimum Charge at HK\$70,000 net

Friday to Sunday: Lunch Minimum Charge at HK\$60,000 net / Dinner Minimum Charge at HK\$80,000 net

Private Wedding Dinner Party

36-Month Parma Ham Melon and Pan-Seared Duck Foie Gras with Balsamic Vinegar

36 個月風乾帕爾瑪火腿伴蜜瓜及香煎鴨肝配意大利陳醋

Porcini Mushroom “Cappuccino” with Parmesan Cheese Cookies

牛肝菌濃湯配巴馬臣芝士曲奇

Linguine with Sicilian Red Prawns and Datterini Cherry Tomatoes

意式西西里紅蝦扁意粉配車厘茄

Baked Seabass Fillet “Sabatini Style” with Potatoes, Olives and Tomatoes

“沙巴天尼式”焗海鱸魚伴香薯、橄欖配車厘茄

Or 或

Slow-Cooked Wagyu Beef Cheek with Polenta and Seasonal Vegetables in Red Wine Sauce

慢煮和牛臉頰肉伴玉米餅及時令蔬菜配紅酒汁

Tiramisu on Plate

傳統意大利喜慶忌廉芝士甜品

每位港幣 HK\$980 per person

80 位或以上 Minimum of 80 guests

另加 HK\$80 提供 3 小時席間無限量供應汽水、橙汁及指定啤酒

Additional charge HK\$80 for 3-hour free flow of soft drinks, chilled orange juice and selected beer

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The Royal Garden
帝苑酒店



2020
Forbes
TRAVEL GUIDE

Sabatini Floor Plan

