



The Royal Garden  
帝苑酒店



## Wedding Package at Sabatini 2022



The following privileges for bookings Wedding event with 60 persons  
凡惠顧 Sabatini 婚宴 60 位或以上, 更可享有下列優惠 :

- ♥ 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
- ♥ 2 complimentary parking spaces from our valet parking  
免費提供 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)



### Minimum Charge 最低收費

#### Lunch 午餐

- Monday to Thursday 星期一至星期四  
Minimum charge at HK\$55,000 net 最低收費為港幣五萬五千元正
- Friday, Saturday, Sunday and Public Holidays 星期五、六、日及公眾假期  
Minimum charge at HK\$88,000 net 最低收費為港幣八萬八千元正

#### Dinner 晚餐

- Monday to Thursday 星期一至星期四  
Minimum charge at HK\$132,000 net 最低收費為港幣十三萬二千元正
- Friday, Saturday, Sunday and Public Holidays 星期五、六、日及公眾假期  
Minimum charge at HK\$165,000 net 最低收費為港幣十六萬五千元正

#theroyalgarden



立即登入發掘更多驚喜  
Scan to get more surprise

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

November 2021



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## *Sabatini Beverage Package A*

- Soft Drink
  - Fresh Orange Juice
  - Grapefruit Juice
  - Selected Beer
  - Selected House White and Red Wine
  -
- HK\$320 per person for 2 hours  
Additional hour at HK\$170 per person

## *Sabatini Beverage Package B*

- Soft Drink
  - Fresh Orange
  - Grapefruit Juice
  - Selected Beer
  - Selected House White and Red Wine
  - Selected House Prosecco
  -
- HK\$360 per person for 2 hours
- **Additional hour at HK\$190 per person**

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



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## Wedding Package Lunch Menu

### 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)

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### 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

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### 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

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### Zuppa Inglese Cake

傳統意大利喜慶杯酒蛋糕

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### 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\$680 per person  
60 位或以上 Minimum of 60 guests

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。

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## *Wedding Package Dinner Menu*

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

24 個月風乾帕爾瑪火腿伴蜜瓜及香煎鴨肝配意大利陳醋

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**Porcini Mushroom “Cappuccino” with Parmesan Cheese Cookies**

牛肝菌濃湯配巴馬臣芝士曲奇

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**Linguine with Sicilian Red Prawns and Datterini Cherry Tomatoes**

意式西西里紅蝦扁意粉配車厘茄

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**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

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**Tiramisu on Plate**

傳統意大利喜慶忌廉芝士甜品

每位港幣 HK\$1,050 per person

60 位或以上 Minimum of 60 guests

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The price is subject to 10% service charge

另加一服務費