



2020 -2021 西式婚宴自助晚餐 WEDDING BUFFET DINNER PACKAGE 2020-2021

Celebrate your Wedding Party in **The Royal Garden's premiere venues** for Private events.

The Garden Rooms and The Palace Rooms are ideal venues to make your event truly memorable. We offer menus from **HK\$1,088 net per person** onwards:

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 followings privileges:

- ❖ 宴會廳內橫額佈置(新人名字) *A personalised backdrop bearing the name of the bride and groom*
- ❖ 席前敬送每位一杯迎賓雜果賓治(不含酒精成分) *Complimentary one glass of welcome fruit punch (non-alcoholic) per guest*
- ❖ 敬送三磅心形鮮忌廉蛋糕於席前享用 *A 3-pound heart-shaped fresh cream cake served during pre-dinner cocktail*
- ❖ 三層模擬結婚蛋糕供拍照使用 *A superb 3-tier dummy cake for photo-shooting purpose*
- ❖ 每席敬送西式喜帖連信封八套〔不包括印刷〕
Complimentary eight sets of invitation card in Western Style per table (excluded printing)
- ❖ 每席自攜洋酒免收開瓶費乙枝 *Free corkage for one bottle of self-brought in alcohol per table of 12 persons*
- ❖ 全場席上及迎賓席上鮮花擺設 *Fresh floral arrangement for all dining tables and reception table*
- ❖ 免費私家車代客泊車位兩個〔下午五時至午夜十二時〕 *Complimentary two of valet car parking spaces from 5pm to midnight*
- ❖ 免費使用卡拉 O.K.、電視機、光碟機、投影機及銀幕
Free usage of audio visual equipment including Karaoke, TV, DVD player, screen and LCD projector
- ❖ 全場賓客座椅套佈置 *Seat covers for all banquet chairs*
- ❖ 提供精美油畫架供擺放婚紗照 *Easel stand for wedding photo display*
- ❖ 帝苑餅店西餅七折及洋酒九折優惠
30% and 10% discount for purchase of cut cakes and alcohol or wines respectively at The Royal Garden's Fine Foods Shop

凡惠顧120位或以上，更可享受以下升級優惠：

For party of 120 persons or above, you may enjoy the followings upgrade privileges:

- ❖ 雙人入住蜜月客房一晚，於房間內免費享用當晚宵夜及翌日美式早餐
One night accommodation in standard room with in-room late supper & breakfast for 2 persons
- ❖ 於客房內贈送葡萄酒，朱古力，鮮果籃及鮮花擺設
Complimentary one bottle of sparkling wine, chocolate, one basket of fresh fruits and floral display in guest room
- ❖ 婚禮當日豪華平治花車連司機接送服務三小時 *Chauffeured limousine service (Mercedes Benz) for 3 hours on wedding day*
- ❖ 典雅婚宴場地佈置 *Complimentary deluxe wedding venue decoration*
- ❖ 心形鮮忌廉蛋糕增加至五磅 *Upgraded to 5-pound heart-shaped fresh cream cake served during pre-dinner cocktail*
- ❖ 每24位敬送精選餐酒乙瓶 *Complimentary one bottle of house wine for every 24 persons*
- ❖ 免費私家車代客泊車位四個〔下午五時至午夜十二時〕 *Complimentary four of valet car parking spaces from 5pm to midnight*
- ❖ 結婚當日於帝苑軒中菜廳或雅苑座咖啡室享用午餐，可獲八折優惠
20% discount for lunch reception at The Royal Garden Chinese Restaurant or The Greenery on your Wedding day
- ❖ 奉送週年紀念雅苑座咖啡室雙人自助晚餐券乙張
Complimentary Buffet dinner coupon for 2 persons at The Greenery for your first anniversary

➤ 以上優惠如有更改，恕不另行通知

The above privileges are subject to change without prior notice.

➤ 以上優惠只適用於預訂由即日起至2021年3月31日舉行之婚宴

The above offers are valid for wedding hosted from now until 31 March 2021

➤ 在任何情況之下，帝苑酒店將保留最終決定權

In case of any disputes, The Royal Garden reserve the right to make the final decision

#theroyalgarden



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如欲查詢更多資料和預訂，請與宴會部聯絡：

For more details and reservations, please contact our Banquet Sales Team at

Tel: (852) 2733 2008 **E-mail:** bqtoff@rghk.com.hk



Wedding Buffet Dinner Menu 婚宴自助晚餐菜譜(A)

Appetizers and Salads

Chilled Prawns, Red Crab and Mussels on Ice
Curried Crabmeat with Avocado
Smoked Salmon
Thai Squid Salad
Soba with Condiments
Sashimi and Sushi with Wasabi and Japanese Soya Sauce
Tuna Salad "Nicoise"
Tomato Mozzarella with Balsamic Dressing
Fennel Orange Salad
Selection of Cold Cuts
Romaine, Lollo Rossa, Frisee, Aragula, Cucumber
Sweet Corn, Red Bean, Kidney, Beet Root, Carrot

Dressings and Condiments

French, Thousand Island, Italian and Caesar Dressings
Bacon, Croutons, Spring Onion, Cheese, Egg and Nuts

Soup

Lobster Bisque with Brandy

Hot Dishes

Steamed Sole Fillet Stuffed Shrimp-glue Rose with Herbs Cream Sauce
Lamb Chops with Garlic and Rosemary
Grilled Spring Chicken with Cream Mushroom Sauce
Beef Lasagna
Tandoori Chicken with Roti
Stir-fried Beef with Broccoli
Stir-fried Seasonal Chinese Vegetables with Conpoy Sauce
Braised Rice Noodle with Shredded Duck
Fried Rice in "Yeung Chow" Style

Carving Station

Roast Rib Eye Beef with Black Pepper Sauce and Gravy

Desserts

Fresh Fruit Platter
Selection of French Pastries
Blueberry Cheese Cake
Bread and Butter Pudding
Panna Cotta
Tiramisu
Caramel Custard
Chocolate Mousse

頭盤及沙律

凍蝦, 凍蟹及青口
咖喱蟹肉牛油果沙律
煙三文魚
泰式魷魚沙律
日式冷麵
雜錦刺身及壽司
吞拿魚沙律
番茄水牛芝士沙律
茴香橙肉沙律
雜錦凍肉
羅馬生菜、紅葉萵苣、生菜、火箭菜
青瓜、粟米、紅腰豆、紅菜頭、紅蘿蔔

醬汁及配料

法式, 千島, 意式, 凱撒沙律醬
燻肉、麵包粒、蔥、芝士、雞蛋及果仁

湯

龍蝦湯伴干邑

熱盤

蒸龍脷柳卷釀蝦膠配香草忌廉汁
香草燒羊扒
扒春雞配蘑菇汁
肉醬千層麵
印式燒雞配印度薄餅
西蘭花炒牛肉
瑤柱扒時蔬
火鴨絲炆米粉
揚州炒飯

燒烤車

燒肉眼扒配燒汁, 黑椒汁

甜品

鮮果拼盤
法式甜點
藍莓芝士蛋糕
麵包牛油布甸
意大利奶凍
意大利芝士蛋糕
焦糖燉蛋
朱古力慕絲蛋糕

Coffee or Tea 咖啡或茶

每位港幣淨價1,088 / per person

包括 3 小時席間無限量供應汽水、橙汁及指定啤酒

Including 3-hour free flow of soft drinks, chilled orange juice and local beer

每位港幣淨價1,168 / per person

包括 3 小時席間無限量供應汽水、橙汁、指定啤酒及餐酒

Including 3-hour free flow of soft drinks, chilled orange juice, local beer, house red and white wine

(For minimum guarantee of 50 persons 最少 50 位起)

(Menu is subject to change without prior notice 菜式或略有改動, 恕不另行通知)



Wedding Buffet Dinner Menu 婚宴自助晚餐菜譜(B)

Appetizers and Salads

Chilled Prawns, Red Crab and Mussels on Ice
Soba with Condiments
Sushi and Sashimi Delights
Smoked Salmon
Thai Squid Salad
Russia Salad
Beetroot and Apple Salad
Parma Ham with Melon
Assorted Chinese Barbecued Meat Platter
Roast Vegetables with Garlic and Virgin Olive Oil
Jet Fresh Garden Greens with Tomatoes
Romaine, Lollo Rossa, Frisee, Aragula, Cucumber
Sweet Corn, Red Bean, Kidney, Beet Root, Carrot

Dressings and Condiments

French, Thousand Island, Italian and Caesar Dressings
Bacon, Croutons, Spring Onion, Cheese, Egg and Nuts

Soup

Pumpkin Cream Soup with Seafood

Hot Dishes

Pan-fried Seabass with Capers, Tomato and Lemon
Fillet of Cod Fish in Teriyaki Sauce
Grilled Spring Chicken with Rosemary and Garlic
Linguini Pasta with Seafood in Tomato Sauce
Thai Style Masaman Chicken Curry with Rice
Steamed Whole Fish "Chinese" Style
Sweet and Sour Pork
Fried Scallop and Celery with X.O Sauce
Assorted Vegetable with Oyster Sauce
Fried Rice in "Fujian" Style

Carving Station

Roast Australian Rib Eye Beef with Wild Mushroom Sauce and Gravy

Desserts

Fresh Sliced Tropical Fruits
Mango Mousse Cake
Blueberry Cheese Cake
Chocolate Cake
Tiramisu
Crème Brulee
Mini French Pastries
Bread and Butter Pudding with Vanilla Sauce
Ice Cream

頭盤及沙律

凍蝦, 凍蟹及青口
日式冷麵
什錦刺身及壽司
煙三文魚
泰式魷魚沙律
俄羅斯沙律
紅菜頭蘋果沙律
巴馬火腿配蜜瓜
中式燒味拼盤
欖油香蒜扒什菜
番茄田園蔬菜
羅馬生菜、紅葉萵苣、生菜、火箭菜
青瓜、粟米、紅腰豆、紅菜頭、紅蘿蔔

醬汁及配料

法式, 千島, 意式, 凱撒沙律醬
煙肉、麵包粒、蔥、芝士、雞蛋及果仁

湯

海鮮南瓜忌廉湯

熱盤

香煎鱸魚柳配番茄檸檬汁
照燒鱈魚柳
香草扒春雞
番茄海鮮扁意粉
泰式馬三文咖喱雞配白飯
中式蒸魚
甜酸咕嚕肉
XO 醬西芹炒帶子
蠔油時蔬
福建炒飯

燒烤車

燒澳洲肉眼扒配燒汁, 野菌汁

甜品

鮮果拼盤
芒果慕絲蛋糕
藍莓芝士蛋糕
朱古力蛋糕
意大利芝士蛋糕
焦糖燉蛋
迷你法式甜點
麵包牛油布甸
雪糕

Coffee or Tea 咖啡或茶

每位港幣淨價 1,188 / per person

包括 3 小時席間無限量供應汽水、橙汁及指定啤酒

Including 3-hour free flow of soft drinks, chilled orange juice and local beer

每位港幣淨價 1,268 / per person

包括 3 小時席間無限量供應汽水、橙汁、指定啤酒及餐酒

Including 3-hour free flow of soft drinks, chilled orange juice, local beer, house red and white wine

(For minimum guarantee of 50 persons 最少 50 位起)

(Menu is subject to change without prior notice 菜式或略有改動, 恕不另行通知)



Wedding Buffet Dinner Menu 婚宴自助晚餐菜譜(C)

Appetizers and Salads

Prawns, Chilled Red Crab, Mussels on Ice
Grilled Tuna with Mango Salsa
Assorted Japanese Sushi and Sashimi with Condiments
Spicy Thai Prawn and Papaya Salad
Soba Noodle with Condiments
Smoked Salmon
Deluxe Italian Cold Delicacies
Cherry Tomato and Mini Mozzarella with Balsamic Dressing
Vietnamese Sausage Chicken Salad
Creamy Potato Salad with Smoked Ham
Fusilli with Roasted Bell Pepper Salad
Romaine, Lollo Rossa, Frisee, Aragula, Cucumber
Sweet Corn, Red Bean, Kidney, Beet Root, Carrot

Dressings and Condiments

French, Thousand Island, Italian and Caesar Dressings
Bacon, Croutons, Spring Onion, Cheese, Egg and Nuts

Soup

Seafood chowder

Hot Dishes

Pan-fried Seabass with Herbs Cream Sauce
Roast Duck Breast with Orange and Grand Maria Sauce
Spaghetti with Seafood and Tomato Sauce
Traditional Beef Brisket Curry with Steamed Rice
Deep-Fried Oyster
Steamed Garoupa with Spring Onion and Soya Sauce
Poached Chicken with Ginger and Green Onion
Stir-fried Seasonal Chinese Vegetables with Fungus
Braised E-Fu Noodle with Enoki Mushroom and Conpoy
Fried Rice with Shredded Conpoy and Egg-white

頭盤及沙律

凍蝦, 凍蟹, 青口
烤吞拿魚配芒果莎莎
雜錦刺身及壽司
泰式辣蝦木瓜沙律
日式冷麵
煙三文魚
精選意式凍肉
車厘茄水牛芝士沙律
扎肉雞絲沙律
薯仔煙火腿沙律
螺絲粉什椒沙律
羅馬生菜、紅葉萵苣、生菜、火箭菜
青瓜、粟米、紅腰豆、紅菜頭、紅蘿蔔

醬汁及配料

法式, 千島, 意式, 凱撒沙律醬
煙肉、麵包粒、蔥、芝士、雞蛋及果仁

湯

海鮮周打忌廉湯

熱盤

香煎鱸魚配香草忌廉汁
香橙酒燒鴨胸
番茄海鮮意粉
傳統咖喱牛腩配白飯
香脆生蠔
中式蒸海斑
薑蔥霸王雞
雲耳炒時蔬
金菇瑤柱炆伊麵
瑤柱蛋白炒飯



Wedding Buffet Dinner Menu 婚宴自助晚餐菜譜 (C)
(Continued)

Carving Station

Roast U.S. Beef Sirloin with Gravy and Black Peppercorn Sauce

Desserts

Fresh Sliced Tropical Fruits

Selection of French Pastries

Mango Limington

Tiramisu

Chocolate Cake

Panna Cotta

Caramel Custard

Green Tea and Red Bean Roll

Ice Cream

Mango Sago Cream

Apple Strudel with Vanilla Sauce

燒烤車

燒美國西冷扒配燒汁, 黑胡椒汁

甜品

鮮果拼盤

法式甜點

芒果林明頓餅

意大利芝士蛋糕

朱古力蛋糕

意大利奶凍

焦糖燉蛋

綠茶紅豆卷

雪糕

芒果西米露

蘋果批配雲呢拿汁

Coffee or Tea 咖啡或茶

每位港幣淨價1,288 / per person

包括 3 小時席間無限量供應汽水、橙汁及指定啤酒

Including 3-hour free flow of soft drinks, chilled orange juice and local beer

每位港幣淨價1,368 / per person

包括 3 小時席間無限量供應汽水、橙汁、指定啤酒及餐酒

Including 3-hour free flow of soft drinks, chilled orange juice, local beer, house red and white wine

(For minimum guarantee of 50 persons 最少 50 位起)

(Menu is subject to change without prior notice 菜式或略有改動, 恕不另行通知)