



THE ROYAL GARDEN
帝苑酒店

2020-2021 西式婚宴自助午餐 WEDDING BUFFET LUNCH 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\$728 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-lb 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
- ❖ 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 for each 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〔中午十二時至下午三時〕
Complimentary two of valet private car parking spaces from 1200 to 1500 hrs
- ❖ 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
- ❖ 提供精美畫架以供擺放新人結婚照
An easel at venue entrance to display your wedding portrait
- ❖ 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 Fine Foods Shop

- 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

如欲查詢更多資料和預訂，請與宴會部聯絡

☎ Tel: (852) 2733 2007, 2733 2008, 2733 2010, 2733 2032 and 2733 2936

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#theroyalgarden



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Wedding Buffet Lunch Menu 婚宴自助午餐菜譜(A)

Appetizers and Salads

Chilled Shrimp, Brown Crab and Mussel on Ice
Tuna Salad "Nicoise"
Smoked Salmon with Condiments
Assorted Sushi with Condiments.
Chinese Cold Meat Combination
Waldorf Salad
Grill Pineapple with Balsamic
Frisee, Romaine Lettuce
Lolla Rossa, Beetroot
Cucumber, Sweet Corn, Carrot
Tomato, Red Kidney Bean

Dressings and Condiments

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

Soup

West Lake Beef Broth

Hot Dishes

Pan-fried Sole Fillet with Lemon Butter Sauce
Provencal Rack of Lamb
Fried Rice with Egg White and Vegetable
Chicken Piccata with Tomato Salsa
Sweet and Sour Chicken
Stir Fried Beef Stripe with Twin Mushroom and Bell Pepper
Sautéed Seasonal Vegetable with Oyster Sauce
Braised E-fu Noodles with Straw Mushroom

Carving Station

Roasted Australian Sirloin of Beef with Mushroom and Gravy Sauce

Desserts

Fresh Sliced Tropical Fruits
Green Tea and Red Bean Roll
Mango Mousse Cake
Chocolate Cake
Tiramisu
Bread and Butter Pudding

頭盤及沙律

凍蝦、凍蟹及青口
吞拿魚沙律
煙三文魚
雜錦壽司
中式凍肉拼盤
華都夫沙律
扒菠蘿意大利醋
生菜、羅馬生菜
紅葉萵苣、紅菜根
青瓜、粟米、紅蘿蔔
蕃茄、紅腰豆

醬汁及配料

法式、千島、意式、凱撒沙律汁
煙肉、麵包粒、蔥及芝士

湯

西湖牛肉羹

熱盤

香煎龍利魚柳配檸檬牛油汁
寶雲蘇羊架
蛋白菜粒炒飯
香煎比吉打雞胸伴蕃茄莎莎
咕嚕雞球
雙菇彩椒牛柳條
蠔油時蔬
乾燒伊府麵

燒烤車

燒澳洲西冷牛扒配白菌及燒汁

甜品

鮮果拼盤
綠茶紅豆卷
芒果慕絲蛋糕
朱古力蛋糕
意大利芝士蛋糕
牛油麵包布甸

Coffee or Tea 咖啡或茶

每位港幣淨價 728 / per person

已包括加一服務費及 2 小時席間無限量供應汽水、凍橙汁、指定啤酒

Including 10% service charge and 2 hours of unlimited supply of soft drinks, chilled orange juice, selected beer

(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 Lunch Menu 婚宴自助午餐菜譜 (B)

Appetizers and Salads

Chilled Shrimp, Brown Crab and Mussel on Ice
Smoked Salmon with Condiments
Assorted Sushi with Condiments.
Tuna Fish Salad
Thai Vermicelli with Pork and Shrimp Salad
Chinese Cold Meat Combination
Macaroni with Crab Stick and Egg Mayonnaise
Grilled Vegetable salad
Frisee, Romaine Lettuce
Lolla Rossa, Beefroot
Cucumber, Sweet Corn, Carrot
Tomato, Red Kidney Bean

Dressings and Condiments

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

Soup

Boston Clam Chowder with Sweet Corn (Served with Selection of Bread)

Hot Dishes

Poached Pork Knuckles and Assorted Sausage with cabbage and Potatoes
Pan fried Salmon with Lobster Sauce
Grilled Spring Chicken Flavoured with Rosemary
Tandoori Chicken with Roti
Sweet and Sour Pork
Stir-fried Chinese Vegetables
Dried Scallop Egg White Fried Rice with Crispy Rice
Fried Noodle with Pork in Soy Sauce

Carving Station

Roasted Australian Rib Eye of Beef with
Black Pepper Sauce and Gravy Sauce

Desserts

Fresh Sliced Tropical Fruit
Selection of French Pastries
Apple Strudel with Vanilla Sauce
Crème Caramel
Chocolate Mousse
Tiramisu
Sweetened Red Bean Cream with Lily Bulb and Lotus Seed

頭盤及沙律

凍蝦、凍蟹及青口
煙三文魚
雜錦壽司
吞拿魚沙律
泰式豬肉蝦沙律
中式凍肉拼盤
蟹柳通粉沙律
扒什菜
生菜、羅馬生菜
紅葉萵苣、紅葉根
青瓜、粟米、紅蘿蔔
蕃茄、紅腰豆

醬汁及配料

法式、千島、意式、凱撒沙律汁
煙肉、麵包粒、蔥及芝士

湯

波士頓蜆肉周打湯

熱盤

德國豬手拼各式香腸
三文魚配龍蝦汁
香草扒春雞
印式烤雞配印度薄餅
甜酸咕嚕肉
中式炒翡翠
瑤柱蛋白鍋巴炒飯
豉油王肉絲炒麵

燒烤車

燒澳洲肉眼牛扒配黑椒及燒汁

甜品

鮮果拼盤
法式甜點
蘋果卷配雲呢拿汁
焦糖燉蛋
朱古力慕絲蛋糕
意大利芝士餅
蓮子百合紅豆沙

Coffee or Tea 咖啡或茶

每位港幣淨價 828 / per person

已包括加一服務費 2 小時席間無限量供應汽水、凍橙汁、指定啤酒

Including 10% service charge and 2 hours of unlimited supply of soft drinks, chilled orange juice, selected beer
(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 Lunch Menu 婚宴自助午餐菜譜 (C)

Appetizers and Salads

Snow Crab Leg, Blue Mussel and Shrimps on Ice
Sashimi and Sushi Rolls with Wasabi and Soya Sauce
Soba Noodle with Seaweed
Parma Ham with Melon
Green Apple and Smoked Chicken Salad
Thai Minced Pork and Vermicelli Salad
Fennel Orange Salad
Cherry Tomato and Mini Buffalo Cheese Ball Salad with Balsamic
Mexican Squid Salad
Chinese Barbecue Platter
Sweet Corn with Ham and Apple Salad
Frisee, Romaine Lettuce
Lolla Rossa, Beetroot
Cucumber, Sweet Corn, Carrot
Tomato, Red Kidney Bean

Dressings and Condiments

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

Soup

Seafood and Corn Soup

Hot Dishes

Braised Beef Cheek with Red Wine Sauce
Provencal Lamb Rack
Pan-fried Seabass Fillet with Champagne Cream Sauce
Fried Crab Claws with Sweet and Sour Sauce
Steamed and Fried Assorted Dim Sum
Deep-fried Crispy Chicken
Stir-fried Beef with Broccoli
Braised Twin Vegetables with Conpoy Sauce
Fried Rice with Fresh Shrimp and BBQ Pork
Braised E-fu Noodles with Mushroom

Carving Station

Roast Australian Rib Eye of Beef with Black Pepper Sauce and Gravy

Desserts

Fresh Sliced Tropical Fruits
Blueberry Cheese Cake
Black Forest Cake
Selection of French Pastries
Mango Mousse Cake
Sweetened Red Bean Cream with Lily Bulb and Lotus Seed
Tiramisu
Ice Cream

頭盤及沙律

鱈場蟹腳, 青口及凍蝦
雜錦刺身及壽司卷
日式冷麵
意式火腿蜜瓜
青蘋果煙燻雞沙律
泰式肉碎粉絲沙律
尚香橙沙律
車厘茄伴迷你水牛芝士
墨西哥魷魚沙律
燒味拼盤
蘋果粟米火腿沙律
生菜、羅馬生菜
紅葉萵苣、紅葉根
青瓜、粟米、紅蘿蔔
蕃茄、紅腰豆

醬汁及配料

法式, 千島, 意式
煙肉, 麵包粒, 蔥, 芝士及蛋

湯

海鮮粟米羹

熱盤

紅酒燴和牛面頰肉
保雲酥羊架
香煎海鱸魚配香檳忌廉汁
炸蟹鉗配酸甜汁
中式雜錦蒸炸點心
當紅炸子雞
西蘭花炒牛肉
瑤柱扒雙蔬
鮮蝦叉燒粒炒香苗
鮑汁鮮菇炆伊麵

燒烤車

燒澳洲肉眼牛扒配黑椒及燒汁

甜品

鮮果拼盤
藍莓芝士蛋糕
黑森林蛋糕
法式甜點
芒果慕絲蛋糕
百年好合
意大利芝士蛋糕
雪糕

Coffee or Tea 咖啡或茶

每位港幣淨價 1,088 / per person

已包括加一服務費及 2 小時席間無限量供應汽水、凍橙汁、指定啤酒
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