



## 2021-2022 西式婚宴自助餐 WEDDING BUFFET PACKAGE 2021-2022



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

**The Garden Rooms and The Palace Rooms** are the 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 pounds heart-shaped fresh cream cake
- ❖ 五層模擬結婚蛋糕供拍照使用  
A superb 5-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
- ❖ 全場席上鮮花擺設  
Fresh floral centerpiece for all dining tables
- ❖ 免費私家車代客泊車位兩個〔午餐：中午十二時至下午三時，晚上：中午四時至下午十一時〕  
Complimentary two of valet private car parking spaces from 1200 to 1500 hours for lunch or 1600 to 2300 hours for dinner
- ❖ 免費使用卡拉 O.K.、電視、投影機及銀幕  
Free usage of audio visual equipment including Karaoke, TV, 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  
A 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2022年12月31日舉行之婚宴  
The above offers are valid for wedding hosted from now until 31 December 2022.
- 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 2032 ✉ E-mail: bqttoff@rghk.com.hk

#theroyalgarden



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## Wedding Buffet Menu 婚宴自助餐菜譜(A)

### Appetizers and Salads

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

### Dressings and Condiments

French, Thousand Island, Italian and Caesar Dressing  
Bacon, Croutons and Cheese

### Soup

West Lake Beef Broth

### Hot Dishes

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

### Carving Station

Roasted Australian Beef Sirloin with Mushroom and Gravy Sauce

### Desserts

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

### 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  
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  
蛋白菜粒炒飯

### 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  
咖啡或茶

**HK\$728 net per person**

已包括加一服務費及 3 小時席間無限量供應汽水、凍橙汁及指定啤酒  
Including 10% service charge and unlimited serving of soft drinks, chilled orange juice, selected beer for 3 hours  
另加\$60 升級至 3 小時餐酒無限供應 Additional \$60 of unlimited serving of house wine for 3 hours

(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 Menu 婚宴自助餐菜譜 (B)

### Appetizers and Salads

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

### Dressings and Condiments

French, Thousand Island, Italian and Caesar Dressing  
Bacon, Croutons and Cheese

### Soup

Boston Clam Chowder (Served with Selection of Bread)

### Hot Dishes

German 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  
Chinese Stir-fried Vegetables  
Dried Scallop Egg White Fried Rice with Crispy Rice  
Fried Noodle with Shredded Pork in Soy Sauce

### Carving Station

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

### Desserts

Freshly 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  
Coffee or Tea

### 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, 麵包粒及芝士

### 湯

波士頓蜆肉周打湯配精選麵包

### 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  
咖啡或茶

**HK\$828 net per person**

已包括加一服務費及 3 小時席間無限量供應汽水、凍橙汁及指定啤酒

Including 10% service charge and unlimited serving of soft drinks, chilled orange juice, selected beer for 3 hours  
另加\$60 升級至 3 小時餐酒無限供應 Additional \$60 of unlimited serving of house wine for 3 hours

(For minimum guarantee of 50 persons 最少 50 位起)

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## Wedding Buffet Menu 婚宴自助餐菜譜 (C)

### Appetizers and Salads

Snow Crab Leg, Blue Mussel and Shrimps on Ice  
Sashimi and Sushi Rolls with Wasabi and Soy 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, Cheese, Egg and Capers

### Soup

Seafood and Sweet Corn Soup

### Hot Dishes

Braised Beef Cheek with Red Wine Sauce  
Provençal Lamb Rack  
Pan-fried Seabass Fillet with Champagne Cream Sauce  
Deep-fried Crab Claws with Sweet and Sour Sauce  
Chinese Assorted Dim Sum  
Deep-fried Crispy Chicken  
Stir-fried Beef with Broccoli  
Braised 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

Freshly 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  
Coffee or Tea

### 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  
茴香橙沙律  
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, 芝士, 蛋及酸豆

### 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  
咖啡或茶

**HK\$1,088 net per person**

已包括加一服務費及 3 小時席間無限量供應汽水、凍橙汁及指定啤酒

Including 10% service charge and unlimited serving of soft drinks, chilled orange juice, selected beer for 3 hours

另加\$60 升級至 3 小時餐酒無限供應 Additional \$60 of unlimited serving of house wine for 3 hours

(For minimum guarantee of 50 persons 最少 50 位起)

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