



ROYAL PACIFIC  
HOTEL

## 2024 - 2025 Annual & Spring Chinese Package 2024 - 2025 中式團年春茗套餐

With our comfortable and flexible banquet venues including attentive service and perfect equipment, Royal Pacific Hotel offers a variety of auspicious menus for your joyful Annual/Spring Dinner celebration with your work team to welcome a fruitful new year.

皇家太平洋酒店誠獻多款團年春茗菜譜，每道用料上乘的美饌佳餚均帶有吉祥寓意，配合簡約典雅的宴會場地、殷勤細心的服務及完善周全的設備，定能讓您與工作團隊歡樂暢聚，迎接美好新一年。

套餐優惠 Package Privileges	三席或以上 3 tables or above	五席或以上 5 tables or above	十席或以上 10 tables or above
席間 2-3 小時無限暢飲橙汁、汽水及特選啤酒 Unlimited serving of chilled orange juice, soft drinks and selected beer for 2-3 hours	★	★	★
全場桌上絲花擺設 Silk floral centerpiece for each dining table	★	★	★
自攜烈酒或紅白餐酒免收開瓶費 (每席 1 瓶) Free corkage for self-brought-in wine or liquor (1 bottle per table)	★	★	★
每位賓客可享席前雜果賓治 Complimentary welcome fruit punch for each guest	-	★	★
餐前小食 Pre-dinner snacks	-	3 dozens 打	6 dozens 打
免費泊車位於宴會期間使用 Complimentary car parking space during the event	1 Car 部	2 Cars 部	4 Cars 部
標準禮堂背板及英文掛字 Complimentary standard backdrop with English wordings	★	★	★
麻雀耍樂及中式香茗 Mahjong entertainment with Chinese tea	★	★	★
免費使用影音設備 Complimentary use of audio-visual equipment	★	★	★
全場華麗桌布及椅套 Table linen and seat covers for all chairs	★	★	★

For enquiry and reservation, please contact Catering Department

Tel: (852) 2738 2236 E-mail: catering@royalpacific.com.hk

China Hong Kong City, 33 Canton Road, Tsimshatsui, Kowloon Hong Kong

查詢詳情請致電皇家太平洋酒店宴會部 電話：(852) 2738 2236 電郵：catering@royalpacific.com.hk

香港九龍尖沙咀廣東道 33 號中港城



ROYAL PACIFIC  
HOTEL

滿華堂盛宴

Cheerful Chinese Lunch Menu

四季永興隆(燒味拼盤)  
(叉燒、燒肉、燒鴨、海蜇)  
Assorted Barbecued Meat Platter  
(Barbecued Pork, Rosted Pork, Rosted Duck & Marinated Jellyfish)

金銀滾滾來(鮮蟹肉焗釀蟹蓋)  
Baked Crab Shell Stuffed with Crab Meat and Cream Sauce

四季佳呈祥(XO 醬帶子桂花蚌)  
Sautéed Scallops and Coral Calms with Vegetables in XO Sauce

金玉滿華堂(牛肝菌螺頭燉雞)  
Double-boiled Chicken Soup with Dried Conchs and Porcini Mushrooms

年年慶有餘(蔥油蒸沙巴龍躉)  
Steamed Sabah Giant Garoupa with Supreme Soy Sauce and Scallion Oil

鵲聲齊報喜(當紅脆皮雞)  
Roasted Crispy Chicken

金稻迎豐收(揚州炒飯)  
Fried Rice in Yangzhou Style

全年順景麵(菲王蝦籽金菇伊麵)  
Braised E-fu Noodles with Enoki Mushrooms, Shrimp Roe and Chives

丁財兩興旺(精美鮮果盤)  
Fresh Fruit Platter

**每席港幣 HK\$6,288 per table of 10 – 12 persons**

Inclusive of unlimited serving of chilled orange juice, soft drinks & selected beer for 2 hours

- The above prices are subject to 10% service charge  
以上價格需另收加一服務費
- The above prices are valid for event to be held on or before 31 March 2025  
以上價格適用於 2025 年 3 月 31 日或之前舉辦的宴會
- A minimum food and beverage charge is applied on reserving the event venue and subject to the event date  
預訂宴會場地均設最低餐飲費用，並視乎宴會日期而定
- Please inform our Catering Sales Team of any food related allergies as your well-being and comfort are our greatest concern  
為客人的健康著想，如閣下或其他賓客對任何食物有過敏反應，請與宴會營業團隊聯絡
- The above privileges and prices are subject to change without prior notice  
以上優惠及價格如有更改，恕不另行通知
- Royal Pacific Hotel reserves the right to alter the above prices and items due to market price fluctuations and availability  
由於價格變動及資源供應關係，皇家太平洋酒店保留修改以上價格及項目之權利

For enquiry and reservation, please contact Catering Department

Tel: (852) 2738 2236 E-mail: catering@royalpacific.com.hk

China Hong Kong City, 33 Canton Road, Tsimshatsui, Kowloon Hong Kong

查詢詳情請致電皇家太平洋酒店宴會部 電話：(852) 2738 2236 電郵：catering@royalpacific.com.hk

香港九龍尖沙咀廣東道 33 號中港城



ROYAL PACIFIC  
HOTEL

年年有餘盛宴  
**Wealth Feast Chinese Lunch Menu**

黃金堆滿屋(鮮果沙律百花蟹鉗)

Deep-fried Crab Claws stuffed with Minced Shrimp accompanied with Fresh Fruit Salad

大展滿鴻圖(竹笙螺頭燉花膠)

Double-boiled Fish Maw with Dried Conches and Bamboo Piths

富貴迎生氣(脆果帶子炒花枝片)

Sautéed Scallops and Sliced Squid with Cashew Nuts and Vegetables

春花慶有餘(蔥油蒸東星斑)

Steamed Spotted Garoupa in Homemade Soy Sauce and Scallion Oil

花開齊富貴(瑤柱扒翡翠)

Braised Shredded Conpoy with Vegetables

喜鳳樂迎者(客家鹽焗雞)

Back Chicken in Rock Salt

家肥添屋潤(櫻花蝦海皇炒飯)

Fried Rice with Assorted Seafood and Sakura Shrimps

福澤喜綿綿(鮮菌炆伊麵)

Braised E-fu Noodles with Wild Mushroom

丁財兩興旺(精美鮮果盤)

Fresh Fruit Platter

**每席港幣 HK\$7,288 per table of 10 – 12 persons**

Inclusive of unlimited serving of chilled orange juice, soft drinks & selected beer for 2 hours

- The above prices are subject to 10% service charge  
以上價格需另收加一服務費
- The above prices are valid for event to be held on or before 31 March 2025  
以上價格適用於 2025 年 3 月 31 日或之前舉辦的宴會
- A minimum food and beverage charge is applied on reserving the event venue and subject to the event date  
預訂宴會場地均設最低餐飲費用，並視乎宴會日期而定
- Please inform our Catering Sales Team of any food related allergies as your well-being and comfort are our greatest concern  
為客人的健康著想，如閣下或其他賓客對任何食物有過敏反應，請與宴會營業團隊聯絡
- The above privileges and prices are subject to change without prior notice  
以上優惠及價格如有更改，恕不另行通知
- Royal Pacific Hotel reserves the right to alter the above prices and items due to market price fluctuations and availability  
由於價格變動及資源供應關係，皇家太平洋酒店保留修改以上價格及項目之權利

For enquiry and reservation, please contact Catering Department

Tel: (852) 2738 2236 E-mail: catering@royalpacific.com.hk

China Hong Kong City, 33 Canton Road, Tsimshatsui, Kowloon Hong Kong

查詢詳情請致電皇家太平洋酒店宴會部 電話：(852) 2738 2236 電郵：catering@royalpacific.com.hk

香港九龍尖沙咀廣東道 33 號中港城



ROYAL PACIFIC  
HOTEL

## 全年順景宴

### Success Feast Chinese Dinner Menu

黃金灌萬兩(鮮蟹肉焗釀蟹蓋)

Baked Crab Shell Stuffed with Fresh Crab Meat, Diced Onion and Carrot

如意又吉祥(琥珀甜豆炒玉帶)

Sautéed Scallops with Glazed Walnut and Honey Bean

好市大鴻圖(蜜餞燒汁燒桶蠔)

Grilled Oysters with Homemade Honey Gravy

財源滾滾來(牛肝菌螺頭燉雞)

Double-boiled Chicken Soup with Dried Conchs and Porcini Mushrooms

發財皆旺鋪(蠔皇瑤柱扒雙蔬)

Braised Twin Vegetables with Shredded Conpoy

年年慶有餘(蔥油頭抽蒸沙巴龍躉)

Steamed Sabah Giant Garoupa with Supreme Soy Sauce and Scallion Oil

龍馬顯精神(脆皮牛坑腩)

Deep-fried Crispy Beef Brisket

鳳凰傳喜訊(金牌客家鹽焗雞)

Baked Chicken in Rock Salt

五穀齊豐收(瑤柱福建蛋炒飯)

Fujian Fried Rice with Assorted Seafood, Shredded Conpoy and Egg

全年順景麵(韭黃金菇炆伊麵)

Braised E-fu Noodles with Enoki Mushrooms and Chives

歡笑樂融融(蓮子百合紅豆沙)

Sweetened Red Bean with Lotus Seeds and Lily Bulbs

美滿一齊來(精美鮮果盤)

Fresh Fruit Platter

HK\$8,988 per table of 10 – 12 persons

Inclusive of unlimited serving of chilled orange juice, soft drinks & selected beer for 3 hours

#### Remarks

- The above prices are subject to 10% service charge  
以上價格需另收加一服務費
- The above prices are valid for event to be held on or before 31 March 2025  
以上價格適用於 2025 年 3 月 31 日或之前舉辦的宴會
- A minimum food and beverage charge is applied on reserving the event venue and subject to the event date  
預訂宴會場地均設最低餐飲費用，並視乎宴會日期而定
- Please inform our Catering Sales Team of any food related allergies as your well-being and comfort are our greatest concern  
為客人的健康著想，如閣下或其他賓客對任何食物有過敏反應，請與宴會營業團隊聯絡
- The above privileges and prices are subject to change without prior notice  
以上優惠及價格如有更改，恕不另行通知
- Royal Pacific Hotel reserves the right to alter the above prices and items due to market price fluctuations and availability  
由於價格變動及資源供應關係，皇家太平洋酒店保留修改以上價格及項目之權利

For enquiry and reservation, please contact Catering Department

Tel: (852) 2738 2236 E-mail: catering@royalpacific.com.hk

China Hong Kong City, 33 Canton Road, Tsimshatsui, Kowloon Hong Kong

查詢詳情請致電皇家太平洋酒店宴會部 電話：(852) 2738 2236 電郵：catering@royalpacific.com.hk

香港九龍尖沙咀廣東道 33 號中港城



ROYAL PACIFIC  
HOTEL

## 大展鴻圖宴

### Fortune Feast Chinese Dinner Menu

金豬賀昇平(金陵乳豬全體)

Barbecued Whole Suckling Pig

金銀滾滾來(XO 醬帶子桂花蚌)

Sautéed Scallops and Sea Clam in XO Sauce

黃金堆滿屋(鮮果沙律百花蟹鉗)

Deep-fried Crab Claws stuffed with Minced Shrimp accompanied with Fresh Fruit Salad

雙星齊報喜(瑤柱扒鴛鴦蔬)

Braised Twin Vegetables with Shredded Conpoy

鵬程展萬里(燕窩竹笙燉菜膽)

Double-boiled Bird's Nest with Bamboo Piths and Chinese Cabbage

滿掌皆金錢(蠔皇花菇燴鵝掌)

Braised Goose Webs with Black Mushrooms in Oyster Sauce

家家慶有餘(清蒸沙巴龍躉)

Steamed Sabah Giant Garoupa with Homemade Soy Sauce and Scallion Oil

金鳳來報喜(當紅脆皮雞)

Deep-fried Crispy Chicken

嘻哈齊豐收(八寶荷葉飯)

Steamed Rice with Shrimp, Roasted Duck and Shredded Conpoy wrapped with Lotus Leaf

雙喜福臨門(菲王蝦籽金菇伊麵)

Braised E-fu Noodles with Enoki Mushrooms, Shrimp Roe and Chives

鴻運慶年年(蓮子紅棗燉百合)

Double-boiled Red Dates with Lotus Seeds and Lily Bulbs

美滿一齊來(精美鮮果盤)

Fresh Fruit Platter

HK\$10,688 per table of 10 – 12 persons

Inclusive of unlimited serving of chilled orange juice, soft drinks & selected beer for 3 hours

#### Remarks

- The above prices are subject to 10% service charge  
以上價格需另收加一服務費
- The above prices are valid for event to be held on or before 31 March 2025  
以上價格適用於 2025 年 3 月 31 日或之前舉辦的宴會
- A minimum food and beverage charge is applied on reserving the event venue and subject to the event date  
預訂宴會場地均設最低餐飲費用，並視乎宴會日期而定
- Please inform our Catering Sales Team of any food related allergies as your well-being and comfort are our greatest concern  
為客人的健康著想，如閣下或其他賓客對任何食物有過敏反應，請與宴會營業團隊聯絡
- The above privileges and prices are subject to change without prior notice  
以上優惠及價格如有更改，恕不另行通知
- Royal Pacific Hotel reserves the right to alter the above prices and items due to market price fluctuations and availability  
由於價格變動及資源供應關係，皇家太平洋酒店保留修改以上價格及項目之權利

For enquiry and reservation, please contact Catering Department

Tel: (852) 2738 2236 E-mail: catering@royalpacific.com.hk

China Hong Kong City, 33 Canton Road, Tsimshatsui, Kowloon Hong Kong

查詢詳情請致電皇家太平洋酒店宴會部 電話：(852) 2738 2236 電郵：catering@royalpacific.com.hk

香港九龍尖沙咀廣東道 33 號中港城



ROYAL PACIFIC  
HOTEL

## 年年豐盛宴

### Prosperity Feast Chinese Dinner Menu

豐盛賀昇平(鴻運乳豬全體)

Barbecued Whole Suckling Pig

雙星齊報喜(翡翠蜜糖豆珊瑚蚌炒蝦球)

Sautéed Prawns with Coral Clam and Honey Bean

百花齊盛放(芝士百花釀蟹鉗)

Deep-fried Crab Claws stuffed with Minced Shrimp and Cheese

金銀堆滿鋪(發財多子玉環柱脯)

Braised Whole Conpoy in Marrow Melon with Black Moss, Garlic Cloves and Seasonal Vegetables

大展鴻圖燕(紅燒蟹肉燴燕窩)

Braised Bird's Nest with Crab Meat

福祿包有來(原隻八頭鮑魚扣鵝掌)

Braised Whole Abalone and Goose Webs with Vegetables

年年盛有餘(蔥油蒸東星斑)

Steamed Whole Spotted Garoupa with Homemade Soy Sauce and Scallion Oil

喜鵲報佳音(脆皮炸子雞)

Deep-fried Crispy Chicken

鴻圖大豐收(八寶荷葉飯)

Steamed Rice with Shrimp, Roasted Duck and Shredded Conpoy wrapped with Lotus Leaf

雙喜福滿門(蝦籽什菌炆伊麵)

Braised E-fu Noodles with Assorted Mushroom and Shrimp Roe

鴻運慶團圓(紫米露湯圓)

Sweetened Black Glutinous Rice with Dumpling

美滿一齊來(精美鮮果碟伴紅豆糕)

Fresh Fruit Platter accompanied with Red Bean Cake

HK\$12,188 per table of 10 – 12 persons

Inclusive of unlimited serving of chilled orange juice, soft drinks & selected beer for 3 hours

#### Remarks

- The above prices are subject to 10% service charge.  
以上價格需另收加一服務費
- The above prices are valid for event to be held on or before 31 March 2025  
以上價格適用於 2025 年 3 月 31 日或之前舉辦的宴會
- A minimum food and beverage charge is applied on reserving the event venue and subject to the event date  
預訂宴會場地均設最低餐飲費用，並視乎宴會日期而定
- Please inform our Catering Sales Team of any food related allergies as your well-being and comfort are our greatest concern  
為客人的健康著想，如閣下或其他賓客對任何食物有過敏反應，請與宴會營業團隊聯絡
- The above privileges and prices are subject to change without prior notice  
以上優惠及價格如有更改，恕不另行通知
- Royal Pacific Hotel reserves the right to alter the above prices and items due to market price fluctuations and availability  
由於價格變動及資源供應關係，皇家太平洋酒店保留修改以上價格及項目之權利

For enquiry and reservation, please contact Catering Department

Tel: (852) 2738 2236 E-mail: catering@royalpacific.com.hk

China Hong Kong City, 33 Canton Road, Tsimshatsui, Kowloon Hong Kong

查詢詳情請致電皇家太平洋酒店宴會部 電話：(852) 2738 2236 電郵：catering@royalpacific.com.hk

香港九龍尖沙咀廣東道 33 號中港城