

2025 - 2026 婚宴專享優惠 2025 - 2026 WEDDING PRIVILEGES

WEDDING PRIVILEGES 婚宴專享優惠	6 tables / 72 persons or above 六席 / 72 人 或以上	10 tables / 120 persons or above 十席 / 120 人 或以上	16 tables / 192 persons or above 十六席 / 192 人 或以上
1 night accommodation on or before the wedding night with buffet breakfast for 2 persons on the following morning 一晚住宿及翌日雙人自助早餐(入住日期為婚宴當晚或前一晚)	-	Deluxe Harbour View Room 豪華海景客房	Towers Harbour Suite 尊尚海景套房
Fresh fruit cream cake for the reception 席前鮮果忌廉蛋糕	3 lbs. 磅	5 lbs. 磅	8 lbs. 磅
Delicate 5-tier dummy wedding cake for photo shooting and cutting ceremony 5層精美模型結婚蛋糕供拍照及切餅儀式	•	•	•
1 Bottle of sparkling wine for toasting 汽酒乙瓶供祝酒用	•	•	•
Complimentary car parking spaces during the event 免費泊車位於宴會期間使用	2 Cars 部	4 Cars 部	6 Cars 部
Exquisite silk floral centerpiece for each dining table and reception table 全場席上及迎賓桌絲花擺設	•	•	•
Table linen and seat covers for all chairs 全場華麗桌布及椅套	•	•	•
Complimentary use of audio-visual equipment 免費使用影音設備	•	•	•
Mahjong entertainment with Chinese tea 麻雀耍樂及中式香茗	•	•	•
Guest signature book 精美嘉賓題名冊	•	•	•
Standard hotel backdrop with English wordings 標準禮堂背板及英文掛字	•	•	•
Invitation cards (8 sets per table, printing excluded) 精美請東每席八套 (不包括印刷)	•	•	•
Free corkage for self-brought-in wine or liquor (1 bottle per table) 自攜烈酒或紅白餐酒免收開瓶費 (每席 1 瓶)	•	•	•
Special offer from merchants 特選商戶禮券	•	•	•
Discount for accommodation 預訂客房優惠	•	•	•

The above privileges are subject to change without prior notice. 以上優惠如有更改,恕不另行通知。
Royal Pacific Hotel reserves the right to alter the above privileges. 皇家太平洋酒店保留修改以上專享優惠項目之權利。

All products, services, privileges and information related to the offers are directly sold and applied to customers by the respective merchants who are solely responsible for all related obligations and liabilities.

所有商戶優惠內之貨品、服務及資訊均由有關商戶直接售賣及提供給客戶,有關責任及義務亦由該有關商戶全權負責。

For enquiries and reservations, please contact our Catering Sales Team of Royal Pacific Hotel

如欲查詢或預訂, 歡迎與皇家太平洋酒店宴會營業團隊聯絡



2025 - 2026 中式囍宴午宴菜譜 I 2025 - 2026 CHINESE WEDDING LUNCH MENU I

錦繡金豬滿華堂 Roasted Whole Suckling Pig

琥珀蜜豆翠玉帶 Sautéed Scallops with Honey Peas and Glazed Walnuts

牛 肝 菌 螺 頭 燉 雞 Double-boiled Chicken Soup with Dried Conchs and Porcini Mushrooms

蠔 皇 白 靈 菇 玉 掌 Braised Goose Webs and King Oyster Mushrooms in Oyster Sauce

蔥油蒸沙巴龍躉 Steamed Whole Sabah Garoupa with Housemade Soy Sauce and Scallion Oil

> 金牌一品炸子雞 Deep-fried Crispy Chicken

瑶柱福建蛋炒飯 Hokkien Fried Rice with Assorted Seafood, Shredded Conpoy and Egg

韮王金菇炆伊麵 Braised E-fu Noodles with Enoki Mushrooms and Chives

百年好合紅豆沙 Sweetened Red Bean Cream with Lotus Seeds and Lily Bulbs

> 美點雙輝 Chinese Petits Fours

2025年1月1日至12月31日	2026年1月1日至12月31日
From 1 January to 31 December 2025	From 1 January to 31 December 2026
每席港幣\$7,688(十二位用)	每席港幣\$8,088 (十二位用)
HK\$7,688 per table of 12 persons	HK\$8,088 per table of 12 persons

- ❖ Inclusive of unlimited serving of chilled orange juice, soft drinks, and selected beer for 2 hours. 包括 2 小時無限暢飲橙汁、汽水及精選啤酒。
- Prices are subject to 10% service charge.

以上價格另收加一服務費

- ❖ Privileges and prices are valid for banquet to be held on or before 31 December 2026. 以上專享優惠及價格適用於 2026 年 12 月 31 日或之前舉辦的宴會。
- ❖ Royal Pacific Hotel reserves the right to alter the above prices and menu items. 皇家太平洋酒店保留修改以上價格及餐單項目之權利。

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2025 - 2026 中式囍宴午宴菜譜 II 2025 - 2026 CHINESE WEDDING LUNCH MENU II

錦繡金豬滿華堂 Roasted Whole Suckling Pig

黄金百花釀蟹抽 Deep-fried Crab Claws stuffed with Minced Shrimp

竹笙海皇燴燕窩 Braised Bird's Nest Broth with Assorted Seafood and Bamboo Piths

福祿金錢扣湯鮑 Braised Whole Abalone and Chinese Black Mushrooms with Seasonal Greens

蔥油蒸老虎班 Steamed Whole Tiger Garoupa with Housemade Soy Sauce and Scallion Oil

> 當紅一品炸子雞 Deep-fried Crispy Chicken

崧子蟹肉炒香苗 Fried Rice with Crab Meat, Pine Nuts and Diced Vegetables

甫魚韮王炆伊麵 Braised E-fu Noodles with Dried Flatfish and Chives

紅豆沙湯圓 Sweetened Red Bean Cream with Glutinous Rice Dumplings

> 美點雙輝 Chinese Petits Fours

2025年1月1日至12月31日	2026年1月1日至12月31日
From 1 January to 31 December 2025	From 1 January to 31 December 2026
每席港幣\$9,688 (十二位用)	每席港幣\$10,088 (十二位用)
HK\$9,688 per table of 12 persons	HK\$10,088 per table of 12 persons

- ❖ Inclusive of unlimited serving of chilled orange juice, soft drinks, and selected beer for 2 hours. 包括 2 小時無限暢飲橙汁、汽水及精選啤酒。
- ❖ Prices are subject to 10% service charge. 以上價格另收加一服務費。
- ❖ Privileges and prices are valid for banquet to be held on or before 31 December 2026. 以上專享優惠及價格適用於 2026 年 12 月 31 日或之前舉辦的宴會。
- ❖ Royal Pacific Hotel reserves the right to alter the above prices and menu items. 皇家太平洋酒店保留修改以上價格及餐單項目之權利。

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2025 - 2026 中式囍宴晚宴 I 2025 - 2026 CHINESE WEDDING DINNER MENU I

紅袍金豬慶良緣 Roasted Whole Suckling Pig

脆果蝦仁炒花枝 Sautéed Shrimps and Squid with Seasonal Vegetables and Cashew Nuts

> 黄金百花釀蟹柑 Deep-fried Crab Claws stuffed with Minced Shrimp

> 芙蓉蟹肉扒翡翠 Braised Vegetables with Crab Meat and Egg White

姫松草淮杞燉螺頭 Double-boiled Sea Whelk Soup with Chinese Yam and Agaricus Blazei Mushrooms

福祿玉掌扣湯鮑 Braised Whole Abalone and Goose Webs with Seasonal Vegetables

蔥油蒸沙巴龍躉 Steamed Whole Sabah Garoupa with Housemade Soy Sauce and Scallion Oil

> 當紅脆皮炸子雞 Deep-fried Crispy Chicken

美满鴛鴦炒香苗 Fried Rice with Shredded Chicken in Tomato Sauce and Prawns in White Sauce

銀 芽 金 菇 炆 伊 麵 Braised E-fu Noodles with Enoki Mushrooms and Bean Sprouts

百年好合紅豆沙 Sweetened Red Bean Cream with Lotus Seeds and Lily Bulbs

> 美點雙輝 Chinese Petits Fours

2025年1月1日至12月31日	2026年1月1日至12月31日
From 1 January to 31 December 2025	From 1 January to 31 December 2026
每席港幣\$12,388 (十二位用)	每席港幣\$12,988 (十二位用)
HK\$12,388 per table of 12 persons	HK\$12,988 per table of 12 persons

- ❖ Inclusive of unlimited serving of chilled orange juice, soft drinks, and selected beer for 3 hours. 包括 3 小時無限暢飲橙汁、汽水及精選啤酒。
- ❖ Prices are subject to 10% service charge. 以上價格另收加一服務費。
- ❖ Privileges and prices are valid for banquet to be held on or before 31 December 2026. 以上專享優惠及價格適用於 2026 年 12 月 31 日或之前舉辦的宴會。
- ❖ Royal Pacific Hotel reserves the right to alter the above prices and menu items. 皇家太平洋酒店保留修改以上價格及餐單項目之權利。

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如欲查詢或預訂,歡迎與皇家太平洋酒店宴會營業團隊聯絡 Tel 電話: (852) 2738 2236 E-mail 電郵: catering@royalpacific.com.hk



2025 - 2026 中式囍宴晚宴 II 2025 - 2026 CHINESE WEDDING DINNER MENU II

紅袍金豬滿華堂 Roasted Whole Suckling Pig

碧綠炒金銀蝦球 Sautéed and Deep-fried Prawns with Seasonal Vegetables

黄金百花芝士盒 Deep-fried Shrimp Balls Stuffed with Cheese

發財多子瑤柱甫 Braised Whole Conpoy with Black Moss, Garlic Cloves in Seasonal Baby Greens

牛 肝 菌 螺 頭 燉 雞 Double-boiled Chicken Soup with Dried Conchs and Porcini Mushrooms

蠔 皇 花 菇 扣 湯 鮑 Braised Whole Abalone and Chinese Black Mushrooms in Oyster Sauce

蔥油蒸老虎班 Steamed Whole Tiger Garoupa with Housemade Soy Sauce and Scallion Oil

> 金牌一品炸子雞 Deep-fried Crispy Chicken

蒜香海皇蛋炒香苗 Fried Rice with Assorted Seafood, Egg and Garlic

韮王蟹肉燴伊麵 Braised E-fu Noodles with Crab Meats and Chives

紅豆沙湯圓 Sweetened Red Bean Cream with Glutinous Rice Dumplings

> 美點雙輝 Chinese Petits Fours

2025年1月1日至12月31日	2026年1月1日至12月31日
From 1 January to 31 December 2025	From 1 January to 31 December 2026
每席港幣\$13,388 (十二位用)	每席港幣\$14,288 (十二位用)
HK\$13,388 per table of 12 persons	HK\$14,288 per table of 12 persons

- ❖ Inclusive of unlimited serving of chilled orange juice, soft drinks, and selected beer for 3 hours. 包括 3 小時無限暢飲橙汁、汽水及精選啤酒。
- ❖ Prices are subject to 10% service charge. 以上價格另收加一服務費。
- Privileges and prices are valid for banquet to be held on or before 31 December 2026.
 以上專享優惠及價格適用於 2026 年 12 月 31 日或之前舉辦的宴會。
- ❖ Royal Pacific Hotel reserves the right to alter the above prices and menu items. 皇家太平洋酒店保留修改以上價格及餐單項目之權利。

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2025 - 2026 中式囍宴晚宴 III 2025 - 2026 CHINESE WEDDING DINNER MENU III

錦繡金豬滿華堂 Roasted Whole Suckling Pig

翡翠玉帶珊瑚蚌 Sautéed Scallops and Coral Mussels with Seasonal Vegetables

黄金百花釀蟹鉗 Deep-fried Crab Claws stuffed with with Minced Shrimp

發財多子瑤柱甫 Braised Whole Conpoy with Black Moss, Garlic Cloves in Seasonal Baby Greens

蟹肉海皇燴燕窩 Braised Bird's Nest Broth with Crab Meats and Assorted Seafoods

蠔 皇 金 錢 扣 湯 鮑 Braised Whole Abalone and Chinese Black Mushrooms in Oyster Sauce

蔥油蒸東星斑 Steamed Spotted Grouper with Housemade Soy Sauce and Scallion Oil

> 當紅脆皮炸子雞 Deep-fried Crispy Chicken

如意龍鳳福建炒香苗 Hokkien Fried Rice, Assorted Seafood and Duck Meats

甫魚韮王炆伊麵 Braised E-fu Noodle with Dried Flatfish and Chives

養生蓮子紅棗茶 Sweetened Red Date Tea and Lotus Seeds in Crystal Sugar

> 美點雙輝 Chinese Petits Fours

2025年1月1日至12月31日	2026年1月1日至12月31日
From 1 January to 31 December 2025	From 1 January to 31 December 2026
每席港幣\$15,388 (十二位用)	每席港幣\$16,288 (十二位用)
HK\$15,388 per table of 12 persons	HK\$16,288 per table of 12 persons

- ❖ Inclusive of unlimited serving of chilled orange juice, soft drinks, and selected beer for 3 hours. 包括 3 小時無限暢飲橙汁、汽水及精選啤酒。
- ❖ Prices are subject to 10% service charge. 以上價格另收加一服務費。
- Privileges and prices are valid for banquet to be held on or before 31 December 2026.
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