



ROYAL PACIFIC
HOTEL

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) 精美請柬每席八套(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

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

China Hong Kong City, 33 Canton Road, Tsimshatsui, Kowloon, Hong Kong 香港九龍尖沙咀廣東道 33 號中港城



ROYAL PACIFIC
HOTEL

2025-2026 西式婚宴自助午餐菜譜 A
2025-2026 Western Wedding Lunch Buffet Menu A

Cold Dishes 冷盤

Smoked salmon with garnish 煙三文魚配佐料
Assorted sashimi and sushi with pickled ginger 什錦刺身及壽司
Parma ham with sweet melon 巴馬火腿配蜜瓜
Marinated shredded chicken with sesame sauce 涼伴手撕雞
Grilled marinated Mediterranean vegetables with pesto 扒地中海雜菜伴香草醬
Citrus-marinated duck breast with peach 柚子醃鴨胸配蜜桃

Seafood Corner 冰鎮海鮮

Snow crab legs, fresh prawns, N.Z. mussels, sea whelks 鱈場蟹腳、鮮蝦、紐西蘭青口、翡翠螺
served with lemon, cocktail sauce, red wine shallot 配檸檬角、咯嗲汁及乾蔥紅酒醋

Garden Greens 沙律

Marinated cucumber and brown fungus with black vinegar 黑醋青瓜木耳
Fresh fruit and seafood salad 海鮮鮮果沙律
Green papaya salad "Thai style" 泰式青木瓜沙律
Tomato salad with sesame dressing 鮮茄沙律伴日式胡麻醬
Garden lettuces salad with choice of dressings and condiments 雜菜沙律伴各式醬料

Soup 湯

Cream of wild mushrooms with garlic crouton 野菌忌廉湯配蒜香包粒

Carving Trolley 烤肉車

Honey glazed bone-in ham with mustard gravy 烤蜜糖火腿配芥菜子汁

Hot Dishes 熱盤

Grilled sole fillets with chive cream sauce 扒龍脷柳伴香蔥忌廉汁
Seafood thermidor 白汁芝士焗海鮮
Wok-fried broccoli with fresh prawns 西蘭花炒蝦仁
Poached fresh chicken and green vegetables in superior broth 菜膽上湯雞
Sweet and sour pork 菠蘿咕嚕肉
Wok-fried beef cubes with wild mushrooms 野菌炒牛柳粒
Roasted rack of lamb with thyme gravy 烤羊排配百里香燒汁
Roast new potatoes with fresh herbs 香草燒薯
Braised e-fu noodles with black mushrooms in abalone sauce 鮑汁花菇炆伊麵
Fried rice with diced chicken and vegetables 什菜雞粒炒香苗
Sautéed seasonal vegetables 清炒時菜

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2025-2026 西式婚宴自助午餐菜譜 A
2024-2025 Western Wedding Lunch Buffet Menu A (Cont'd)

Desserts 甜品

Coffee creme caramel custard 咖啡焦糖布甸
Mango chiffon cake 香芒海綿蛋糕
Strawberry Napoleon 草莓拿破崙蛋糕
Blueberry cheese cake 藍莓芝士蛋糕
Bread and butter pudding 牛油麵包布甸
Osmanthus cake 桂花糕
Sweetened red bean cream with lotus seed 蓮子紅豆沙
Fresh fruit platter 鮮果拼盤

Coffee or Tea 咖啡或茶

2025 年 1 月 1 日至 12 月 31 日 From 1 January to 31 December 2025	2026 年 1 月 1 日至 12 月 31 日 From 1 January to 31 December 2026
HK\$698 per person 每位港幣\$698	HK\$738 per person 每位港幣\$738

包括 2 小時無限量供應汽水、橙汁及特選啤酒

Inclusive of unlimited serving of soft drink, chilled orange juice and selected beers for 2 hours

Remarks:

- ❖ Prices are subject to 10% service charge
以上價格另收加一服務費
- ❖ For Minimum of 50 person
適用於 50 位或以上
- ❖ 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 西式婚宴自助午餐菜譜 B
2025-2026 Western Wedding Lunch Buffet Menu B

Cold Dishes 冷盤

Smoked salmon with dill and garnish 煙三文魚
Crab meat salad in glass with avocado and tomato salsa 蟹肉沙律杯, 蕃茄牛油果莎莎
Marinated eggplants and zucchini with pesto sauce 香草扒茄子及青瓜
Seared scallops with soba noodles 香煎帶子日式蕎麥冷麵
Parma ham with sweet melon 巴馬火腿配蜜瓜
Tomato and buffalo Mozzarella with fresh basil 香草番茄水牛芝士
Assorted sashimi, sushi and California roll 精選刺身、壽司及加州卷

Seafood Corner 冰鎮海鮮

Snow crab legs, fresh prawns, N.Z. mussels, sea whelks 鱈場蟹腳、鮮蝦、紐西蘭青口、翡翠螺
served with lemon, cocktail sauce and red wine shallot 配檸檬角、咯嗲汁及乾蔥紅酒醋汁

Garden Greens 沙律

Oyster mushrooms tossed with squid 燒魷魚杏鮑菇沙律
Cobb salad 什菜牛油果雞肉沙律
Cold asparagus with sun-dried tomato 凍蘆筍配番茄乾
Caesar salad with crispy bacon 凱撒沙律配香脆煙肉
Grilled prawns and citrus salad “Thai style” 泰式扒大蝦柚子沙律
Garden lettuces salad with choice of dressings and condiments 雜菜沙律伴各式醬料

Soup 湯

Manhattan clam chowder with cracker 曼克頓蜆肉周打湯配克力架餅

Carving Trolley 烤肉車

Oven-roast US beef prime rib with black pepper sauce 烤美國特級原條牛上肋肉眼伴黑椒汁

Hot Dishes 熱盤

Chinese dim sum 中式點心
(Shrimp dumplings 蝦餃、Pork and shrimp siu mai 燒賣, fried vegetables spring roll 素菜春卷)
Deep-fried crab claws with sweet chilli dip 黃金炸蟹鉗伴甜辣醬
Steamed whole garoupa 清蒸海斑
Wok-fried fresh prawns and scallops with broccoli 富貴蝦仁玉帶
Roast barbecued pork back ribs 醬烤豬肋排
Lamb Rendang 巴東羊肉
Deep-fried crispy chicken 金牌脆皮燒雞
Fried rice with conpoy and egg white 瑤柱蛋白炒香苗
Sauteed Kenya beans, glazed carrots and stuffed tomatoes with ratatouille
炒邊豆、甘筍及雜菜釀番茄
Gratinated potato 忌廉焗薯

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2025-2026 西式婚宴自助午餐菜譜 B
2025-2026 Western Wedding Lunch Buffet Menu B (Cont'd)

Desserts 甜品

- Mango cheese cake 香芒芝士蛋糕
Mini apple crumble 迷你蘋果金寶
Oreo Tiramisu 奧利奧意大利芝士餅
Mango chiffon cake 香芒海綿蛋糕
Chocolate truffle cake 特濃朱古力蛋糕
Sweetened walnut cream with glutinous rice dumplings 合桃露湯圓
Deluxe fruit platter with berries 鮮果雜莓拼盤

Coffee or Tea 咖啡或茶

2025 年 1 月 1 日至 12 月 31 日 From 1 January to 31 December 2025	2026 年 1 月 1 日至 12 月 31 日 From 1 January to 31 December 2026
HK\$768 per person 每位港幣\$768	HK\$808 per person 每位港幣\$808

包括 2 小時無限量供應汽水、橙汁及特選啤酒
Inclusive of unlimited serving of soft drink, chilled orange juice and selected beers for 2 hours

Remarks:

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適用於 50 位或以上
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2025-2026 西式婚宴自助晚餐菜譜 A
2025-2026 Western Wedding Dinner Buffet Menu A

Cold Dishes 冷盤

Smoked salmon with garnish 煙三文魚配佐料
Grilled tuna loin with red onion salsa 扒吞拿魚伴紅洋蔥沙沙
Crab meat salad with mango and avocado 蟹肉香芒牛油果沙律
Assorted air-dried meat platter with pickled cucumber 雜錦風乾肉拼盤
Seared scallops with soba noodles 香煎帶子日式蕎麥冷麵
Assorted sashimi, sushi 什錦刺身及壽司
Marinated mini octopus and sea whelk 日式迷你八爪魚及味付螺肉

Seafood Corner 冰鎮海鮮

Boston lobster, snow crab legs, fresh prawns, N.Z. mussels, sea whelks
波士頓龍蝦、鱈場蟹腳、鮮蝦、紐西蘭青口、翡翠螺
served with lemon, cocktail sauce and red wine shallot
配檸檬角、咯嗲汁及乾蔥紅酒醋

Garden Greens 沙律

Fresh fruit and seafood salad 海鮮鮮果沙律
Roast beet root salad with orange 燒紅菜頭香橙沙律
Cervelat sausage and cheese salad 香腸芝士沙律
Caesar salad with crispy bacon 凱撒沙律配香脆煙肉
Assorted Garden leaves with Condiments and Dressings 田園什菜沙律
(Sweet corn 甜粟米, Cherry tomato 櫻桃茄, cucumber 青瓜)
(Thousand island dressing 千島汁, Balsamic vinaigrette 意大利黑醋汁,
French dressing 法汁, Caesar dressing 凱撒汁)

Soup 湯

Seafood Chowder 海鮮周打

Carving Trolley 燒肉類

Whole roast US beef striploin with thyme gravy 燒美國特級牛肉眼扒伴百里香燒汁

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2025-2026 西式婚宴自助晚餐菜譜 A
2025-2026 Western Wedding Dinner Buffet Menu A (Cont'd)

Hot Dishes 熱盤

- Pan-fried sea bass fillets with champagne cream sauce 香煎鱸魚伴香檳忌廉汁
 Gratinated assorted seafood with cheese sauce 芝士白汁焗海鮮
 Sauteed fresh prawns and scallops with broccoli 西蘭花炒蝦球帶子
 Deep-fried crispy chicken 金牌脆皮燒雞
 Deep-fried crab claws with sweet chilli dip 黃金炸蟹鉗伴甜辣醬
 Roast pork back ribs 燒豬肋排
 Slow-braised lamb shoulder in Burgundy sauce 法式紅酒慢煮羊肩肉
 Fried rice with crab meat, conpoy, barbecued pork, salty egg yolk and kale
 五福臨門炒香苗
 Braised e-fu noodles with straw mushrooms 草菇炆伊麵
 Lyonnaise potatoes 香草洋蔥炒薯

Desserts 甜品

- Crème Brûlée 法式焦糖燉蛋
 Mango chiffon cake 香芒海綿蛋糕
 Strawberry Napoleon 草莓拿破崙蛋糕
 Blueberry cheese cake 藍莓芝士蛋糕
 Hojicha green tea cake 焙茶蛋糕
 Bread and butter pudding 牛油麵包布甸
 Sweetened sago cream with mango and pomelo 楊枝甘露

Coffee or tea 咖啡或茶

2025 年 1 月 1 日至 12 月 31 日 From 1 January to 31 December 2025	2026 年 1 月 1 日至 12 月 31 日 From 1 January to 31 December 2026
HK\$838 per person 每位港幣\$838	HK\$888 per person 每位港幣\$888

包括 3 小時無限量供應汽水、橙汁及特選啤酒
 Inclusive of unlimited serving soft drink, chilled orange juice and selected beers for 3 hours

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2025-2026 Western Wedding Dinner Buffet Menu B

Meat and Cold Cuts 冷盤及肉類

Parma ham with sweet melon 巴馬火腿配蜜瓜
Seared tuna loin with wasabi mayo 香煎吞拿魚伴青芥末醬
Smoked salmon with traditional garnish 煙三文魚

Seafood Corner 冰鎮海鮮

Snow crab legs, Chilled Crab, fresh prawns, N.Z. mussels, sea whelks
鱈場蟹腳、鮮凍蟹、鮮蝦、紐西蘭青口、翡翠螺
served with dill mustard sauce and condiments 配刁草芥末汁及佐料

Japanese Corner 日式精選

Assorted sashimi, sushi and California roll 雜錦刺身、壽司及加州卷
(salmon, tuna, octopus, surf clam, crab meat, pickled fish, sushi egg, wasabi and Japanese pickles)
(三文魚、吞拿魚、八爪魚、北寄貝、蟹柳條、醋鯖魚、壽司蛋、芥末及日式泡菜)
Marinated mini octopus, sea whelk and green seaweed 日式迷你八爪魚、味付螺肉及中華沙律

Garden Greens 沙律

Tomato and buffalo Mozzarella with fresh basil 香草番茄水牛芝士
Seafood salad 海鮮沙律
Grilled marinated Italian vegetables 扒意式醃雜菜
Caesar salad with condiments 凱撒沙律
Selection of garden greens with dressings and condiments 田園沙律配各式醬料

Soup 湯

Lobster bisque flavoured with Cognac 干邑龍蝦湯

Carving Trolley 燒肉車

Roast US beef prime rib eye with thyme gravy 燒美國特級牛上肋肉眼伴百里香燒汁

Hot Dishes 熱盤

Roast whole suckling pig 大紅乳豬
Steamed whole garoupa 清蒸大海斑
Lobster thermidor 芝士白汁焗龍蝦
Sautéed scallops and coral clams with broccoli 富貴珊瑚蚌玉帶
Deep-fried crispy chicken 金牌脆皮燒雞
Kurobuta pork piccata with asparagus 煎薄黑豚肉配蘆筍
Braised beef short ribs in red wine 紅酒燴牛肋肉
Roast lamb racks in Provencal style 法式燒香草羊架
Fettuccine with black truffle paste 黑松露醬闊條麵
Fried rice with scallops and crab roe 金沙帶子炒香苗
Braised twin mushrooms and green vegetables in oyster sauce 蠔皇碧綠扒雙菇

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2025-2026 西式婚宴自助晚餐菜譜 B
2025-2026 Western Wedding Dinner Buffet Menu B (Cont'd)

Desserts 甜品

- Mango Cheese cake 香芒芝士蛋糕
Strawberry Napoleon 草莓拿破崙蛋糕
Mini apple crumble 迷你蘋果金寶
Mango and coconut pudding 香芒椰子布甸
Mini Portuguese egg tart 迷你葡式蛋撻
Sweetened red bean cream with glutinous rice dumplings 蓮子紅豆沙配花生湯圓
Deluxe fruit platter with berries 鮮果雜莓拼盤

Coffee or Tea 咖啡或茶

2025 年 1 月 1 日至 12 月 31 日 From 1 January to 31 December 2025	2026 年 1 月 1 日至 12 月 31 日 From 1 January to 31 December 2026
HK\$938 per person 每位港幣\$938	HK\$1,008 per person 每位港幣\$1,008

包括 3 小時無限量供應汽水、橙汁及特選啤酒
Inclusive of unlimited serving soft drink, chilled orange juice and selected beers for 3 hours

Remarks:

- ❖ Prices are subject to 10% service charge
以上價格另收加一服務費
- ❖ For Minimum of 50 person
適用於 50 位或以上
- ❖ 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

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

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

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