

PIERSIDE ENCHANTED WEDDINGS 堤岸完美溫馨婚宴



Photo is for reference only 圖片只供參考

Celebrate your once-in-a-lifetime occasion and host your swoon-worthy wedding ceremony at Pierside Bar & Restaurant featuring stunning views of Victoria Harbour. Delight in our dedicated service and savour the exquisite menus in the stylish venue that will make your wedding a truly memorable one.

於堤岸酒吧及餐廳與摯愛以維港美景作伴，舉行一生的幸福盛典。餐廳設計典雅，洋溢溫馨浪漫氣氛，加上細意殷勤的服務及美味佳餚，為您與愛侶締造永誌難忘的婚宴。

For enquiries, please contact our Catering Department.

如欲查詢詳情，歡迎聯絡皇家太平洋酒店宴會部。

T (852) 2738 2236 E catering@royalpacific.com.hk www.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



RoyalPacificHotel



信和酒店 sinohotels



ROYAL PACIFIC
HOTEL

皇家太平洋酒店

PIERSIDE ENCHANTED WEDDINGS 堤岸完美溫馨婚宴

Exclusive Privileges 尊享禮遇:

- Unlimited serving of chilled orange juice, soft drinks and selected beer for wedding lunch and cocktail reception for 2 hours while wedding dinner for 3 hours
午宴或雞尾酒會婚宴提供2小時無限量供應冰凍橙汁、汽水及特選啤酒; 晚宴提供3小時無限量供應冰凍橙汁、汽水及特選啤酒
- A delicate 3-tier dummy wedding cake for photo shoot
3層精美模擬結婚蛋糕供拍照留念
- 3 lbs fresh fruit cream cake during reception
3磅席前鮮忌廉蛋糕
- A bottle of sparkling wine for the cake cutting and toasting ceremony
汽酒乙瓶以供祝酒及切餅儀式
- 2 complimentary car parking spaces on wedding day
2個免費車位於結婚當天使用
- Complimentary use of audio-visual equipment
免費享用影音設備
- Complimentary invitation cards (8 sets per table, printing excluded)
每席酒店囍柬8套 (不包括印刷)
- Free corkage for self brought-in wine or hard liquor (1 bottle per 10 persons)
自攜洋酒免收開瓶費 (每10位一瓶)
- Special offers from merchants
特選商戶禮券及優惠

Terms and conditions 條款及細則:

- Minimum charge applies 設最低消費
- Subject to 10% service charge 另收加一服務費
- The prices / packages are valid for wedding banquets held on or before 31 December 2021
價目及優惠只適用於2021年12月31日或之前舉辦之婚宴
- The prices / packages are not applicable to reserved wedding banquets and cannot be used in conjunction with other special offers
價目及優惠不適用於已預訂之酒席及不可與其它優惠同時享用
- 30 to 60 persons is recommended for wedding lunch or dinner; 50 to 100 persons is recommended for cocktail reception
適用於30至60人之午宴及晚宴; 50至100人之雞尾酒會婚宴
- The prices and privileges are subject to change without prior notice 價目及優惠如有更改, 恕不另行通知
- Royal Pacific Hotel reserves the right to alter the above menu items due to market price fluctuations and availability
由於價格變動及貨源關係, 皇家太平洋酒店保留修改以上菜單價格及項目之權利

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2021 PIERSIDE WEDDING
SEMI-BUFFET LUNCH MENU
堤岸婚宴半自助午餐菜譜

Soup 湯

Cream of Mushroom with Herb Crouton 蘑菇忌廉濃湯

Japanese Sashimi and Sushi 日式刺身及壽司

Tuna, Salmon, Octopus, Shrimp 吞拿魚、三文魚、八爪魚、甜蝦

Hosomaki, Futomaki, California Maki 細卷、太卷、蟹籽加州卷

Condiments 配料

Wasabi, Soy Sauce, Pickled Ginger 青芥末、豉油、醃子薑

Appetisers and Salads 頭盤及沙律

Feta Cheese Salad with Kale and Honey Olive Oil 羽衣甘藍發達芝士沙律配蜜糖欖油

Asparagus, Baby Spinach and Strawberry Salad 露筍士多啤梨菠菜沙律

Fresh Prawn and Mixed Fruit Salad 鮮蝦雜果沙律

Australian Green Salad 澳洲田園沙律

Thai-style Green Papaya Salad 泰式青木瓜沙律

Crab Meat Coleslaw Salad 蟹肉椰菜沙律

Parma Ham with Melon, Italian Salami 意大利風乾火腿伴蜜瓜、莎樂美腸

Romaine Lettuce 羅文生菜、Lollo Rosso 紅毛菜、Assorted Lettuce 雜菜沙律

Mixed Bell Pepper 雜錦甜椒、Sweet Corn 粟米、Kidney Bean 紅腰豆

Cucumber 青瓜、Cherry Tomato 車厘茄

Dressings and Condiments 醬汁及配料

French Dressing, Vinaigrette Dressing,

Thousand Island Dressing, Caesar Dressing,

Garlic Crouton, Parmesan Cheese,

Crispy Bacon, Onion Ring, Olive, Caper

法汁、油醋汁、千島汁、凱撒汁

蒜蓉包粒、巴馬臣芝士、脆煙肉、洋葱圈、水欖、水瓜柳



2021 PIERSIDE WEDDING
SEMI-BUFFET LUNCH MENU
堤岸婚宴半自助午餐菜譜

Mains 主菜 (Choose one 任選以下一款)

Char-grilled Premium Ribeye Steak, Mushroom Gravy Sauce

香烤頂級肉眼牛扒、蘑菇燒汁

or 或

Baked King Prawns, Citrus Baby Cabbage Salad, Herb Butter

焗大蝦、柑橘椰菜沙律、香草牛油

or 或

Oven-roast Organic Spring Chicken, Housemade Thyme Jus

香草烤有機春雞、秘製百里香雞汁

Desserts 甜品

Pink Cupcake Tower 粉紅杯子蛋糕塔

Vanilla Crème Brûlée 雲呢噠法式燉蛋

Love Heart Macaron 甜心馬卡龍

Strawberry Custard Cream Tart 士多啤梨吉士撻

Blueberry Cheesecake 藍莓芝士蛋糕

Chocolate Bread and Butter Pudding 朱古力牛油麵包布甸

Baked Apple Cranberry Tart 焗蘋果金巴利撻

Fresh Fruit Platter 鮮果拼盤

每位港幣 HK\$588 per person

Subject to 10% service charge

另收加一服務費



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皇家太平洋酒店

2021 PIERSIDE WEDDING
SEMI-BUFFET DINNER MENU
堤岸婚宴半自助晚餐菜譜

Soup 湯

Shrimp Bisque with Fresh Crab Meat 蟹肉鮮蝦濃湯

Seafood on Ice 冰鎮海鮮

Cooked Half Boston Lobster, Jade Whelk, Cooked Fresh Shrimp, Blue Mussel

Condiments: Lemon Wedge, Cocktail Sauce, Red Wine Shallot

熟波士頓龍蝦、翡翠螺、熟鮮蝦、藍青口

配料: 檸檬角、咯嗲汁、乾蔥紅酒醋汁

Japanese Sashimi 日式刺身

Hamachi, Tuna, Salmon, Octopus, Shrimp, Salmon Roe

油甘魚、吞拿魚、三文魚、八爪魚、甜蝦、三文魚籽

Condiments: Wasabi, Soy Sauce, Pickled Cucumber

配料: 青芥末、豉油、醃青瓜

Appetisers and Salads 頭盤及沙律

Parma Ham with Melon, Italian Salami 意大利風乾火腿伴蜜瓜、莎樂美腸

Smoked Salmon 煙三文魚

Heirloom Tomato, Buffalo Mozzarella and Basil Salad 彩色番茄配水牛芝士鮮羅勒沙律

Grilled Tuna Nicoise Salad 扒尼斯吞拿魚沙律

Wild Mushroom Salad 野菌沙律

Smoked Chicken and Pineapple Salad 煙雞鳳梨沙律

Waldorf Salad 華道夫沙律

Romaine Lettuce 羅文生菜、Lollo Rosso 紅毛菜、Assorted Lettuce 雜菜沙律

Sweet Corn 粟米、Kidney Bean 紅腰豆

Cucumber 青瓜、Cherry Tomato 車厘茄

Dressings and Condiments 醬汁及配料

French Dressing, Vinaigrette Dressing,

Thousand Island Dressing, Caesar Dressing,

Garlic Crouton, Parmesan Cheese,

Crispy Bacon, Onion Ring, Olive, Caper

法汁、油醋汁、千島汁、凱撒汁

蒜蓉包粒、巴馬臣芝士、脆煙肉、洋葱圈、水欖、水瓜柳



2021 PIERSIDE WEDDING
SEMI-BUFFET DINNER MENU
堤岸婚宴半自助晚餐菜譜

Mains 主菜 (Choose one 任選以下一款)

Broiled Miso Pacific Cod Fillet, Sea Urchin Foam

火炙味噌太平洋鱈魚柳配海膽汁

or 或

Char-grilled Juicy Pork Chop, Masala Sauce

香烤嫩豬扒配馬沙拉汁

or 或

Oven-roast Premium Ribeye, Black Pepper Sauce

烤極上牛肉眼秘製黑椒汁

Desserts 甜品

Pink Cupcake Tower 粉紅杯子蛋糕塔

Vanilla Crème Brûlée 雲呢拿法式燉蛋

Love Heart Macaron 甜心馬卡龍

Cream Puff Swan 天鵝泡芙

Passion Fruit Mousse Cake 熱情果慕絲蛋糕

Strawberry Custard Cream Tart 士多啤梨吉士撻

Blueberry Cheesecake 藍莓芝士蛋糕

Chocolate Bread and Butter Pudding 朱古力牛油麵包布甸

Baked Apple Cranberry Tart 焗蘋果金巴利撻

Fresh Fruit Platter 鮮果拼盤

每位港幣 HK\$ 788 per person

Subject to 10% service charge 另收加一服務費



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2021 PIERSIDE WEDDING
COCKTAIL MENU

堤岸雞尾酒會婚宴菜譜

Cold Canapes 冷盤小食

Brie Cheese with Apricot Chutney on Table Water Cracker 小麥餅配法國布利芝士及黃梅醬

Marinated Salmon Tartare with Caviar 醃三文魚他他配黑魚子

One-bite Hainanese Chicken Rice 一口海南雞飯

Homemade Goose Liver Terrine with Pepper Apple Compote 秘製鵝肝批配燴胡椒蘋果

Bocconcini Mozzarella and Cherry Tomato Skewer with Fresh Basil 意大利水牛芝士車厘茄羅勒串

Hot Canapes 熱盤小食

Chicken and Beef Satay with Homemade Peanut Sauce 雞肉及牛肉沙嗲伴秘製花生醬

Roast Stuffed Chicken Wings with Minced Shrimp 烤百花釀雞翼

Deep-fried Truffle Risotto Balls 脆炸黑松露意式炸燴飯球

Crispy Calamari with Wasabi Mayo 脆炸魷魚伴日式芥末蛋黃醬

Baked Vegetable Twist with Cheese and Tomato Sauce 芝士焗菜卷伴番茄汁

Desserts 甜品

Cinnamon Churros with Chocolate Dip 西班牙肉桂脆條伴朱古力醬

Egg White Swiss Rolls with Snow Swallow 雪燕蛋白卷

Yoghurt with Marinated Berries 乳酪伴醃雜莓

Macaron 法式蛋白杏仁餅

每位港幣 HK\$438 per person

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