

2020 WESTERN WEDDING PRIVILEGES 西式婚宴優惠

Enjoy special price of HK\$3,000 for wedding venue decorations with a minimum wedding banquet spending of HK\$70,000 (originally priced at HK\$5,888)

惠顧婚宴菜譜滿港幣\$70,000或以上，可以優惠價港幣\$3,000尊享婚禮場地佈置服務 (原價港幣\$5,888)

Complimentary wedding venue decorations will be provided with a minimum wedding banquet spending of HK\$100,000 (originally priced at HK\$5,888)

惠顧婚宴菜譜滿港幣\$100,000或以上，可免費獲贈婚禮場地佈置服務 (原價港幣\$5,888)

	Wedding Lunch 午宴		Wedding Dinner 晚宴	
	60 persons or above 60人或以上	110 persons or above 110人或以上	60 persons or above 60人或以上	110 persons or above 110人或以上
One night stay at Deluxe Harbour View Room on your wedding night with complimentary buffet breakfast (next morning) for 2 at Café on the Park 奉送豪華海景客房住宿一晚 (於婚宴當晚使用) 連翌日柏景餐廳雙人自助早餐				♥
Complimentary snacks (3 items) during reception 席前餐前小食 (三款)				5 dozens 打
Fresh fruit cream cake during reception 席前鮮忌廉蛋糕	3 lbs 磅	5 lbs 磅	3 lbs 磅	5 lbs 磅
A delicate 3-tier dummy wedding cake for photoshoot 三層精美模擬結婚蛋糕以供拍照留念	♥	♥	♥	♥
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 兩個免費車位於結婚當天使用	♥	♥	♥	♥
Silk floral centerpiece for each dining table and reception table 全場桌上絲花擺設	♥	♥	♥	♥



ROYAL PACIFIC
HOTEL
皇家太平洋酒店

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	60 persons or above 60人或以上	110 persons or above 110人或以上	60 persons or above 60人或以上	110 persons or above 110人或以上
Seat covers for all chairs 全場華麗椅套	♥	♥	♥	♥
Complimentary use of audio-visual equipment 免費享用影音設備	♥	♥	♥	♥
Mahjong entertainment 麻雀耍樂			♥	♥
Complimentary guests signature book 精美嘉賓題名冊	♥	♥	♥	♥
Complimentary standard hotel backdrop with English wordings 標準禮堂英式掛字	♥	♥	♥	♥
Complimentary invitation cards (8 sets per table, printing excluded) 每席酒店囍柬八套 (不包括印刷)	♥	♥	♥	♥
Free corkage for self brought-in wine or hard liquor (one bottle per table) 自攜洋酒免收開瓶費 (每席一瓶)	♥	♥	♥	♥
Special offers from merchants 特選商戶禮券及優惠	♥	♥	♥	♥



WESTERN WEDDING BANQUET MENUS 西式婚宴菜譜

- The above prices are valid for wedding banquets held on or before 31 December 2020
以上優惠只適用於2020年12月31日或之前舉辦之婚宴
- The above prices / packages are not applicable to the reserved wedding banquets and cannot be used in conjunction with other special offers
以上優惠及價目不適用於已預訂之酒席及不可與其它優惠同時享用
- All products, services, privileges and information related to the offers are directly sold and are applied to customers by the respective merchants who are solely responsible for all related obligations and liabilities
所有商戶優惠之貨品、服務及資訊均由有關商戶直接售賣及提供予客戶，有關責任及義務亦由有關商戶全權負責
- The above privileges are subject to change without prior notice
價目及優惠如有更改，恕不另行通知

WESTERN WEDDING BUFFET 西式婚宴自助餐

	MENU 菜譜 I	MENU 菜譜 II
Buffet Lunch 自助午餐	港幣HK\$628 per person 每位	港幣HK\$688 per person 每位
Buffet Dinner 自助晚餐	港幣HK\$838 per person 每位	港幣HK\$948 per person 每位

WESTERN WEDDING DINNER BUFFET MENU I 西式婚宴自助晚餐菜譜 I

Cold dishes and meat 冷盤及肉類

Homemade duck liver terrine with port wine aspic 秘製鴨肝砵酒凍批
Smoked salmon with garnish 煙三文魚配佐料
Grilled tuna loin with red onion salsa 扒吞拿魚伴紅洋蔥莎莎
Crabmeat 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 and California rolls 雜錦刺身、壽司及加州卷
Marinated mini octopus and sea whelks 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
served with lemon, cocktail sauce and red wine shallot sauce
波士頓龍蝦、鱈場蟹腳、鮮蝦、紐西蘭青口、翡翠螺
配檸檬角、咯嗲汁及乾蔥紅酒醋汁

Salads 沙律

Fresh fruit and seafood salad 海鮮鮮果沙律
Roast beetroot 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
Garden lettuce salad with choice of dressings and condiments 雜菜沙律配各式醬料

Soup 湯

Cream of seafood 海鮮忌廉湯



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WESTERN WEDDING DINNER BUFFET MENU I 西式婚宴自助晚餐菜譜 I

Hot dishes 熱盤

Pan-fried sea bass fillets with champagne cream sauce 香煎鱸魚伴香檳忌廉汁
Deep-fried crab claws with sweet chilli dip 黃金炸蟹鉗伴甜辣醬
Deep-fried crispy chicken 金牌脆皮燒雞
Pan-fried fish cakes in Thai style 泰式香煎魚餅
Roast pork ribs 燒豬肋排
Roast lamb racks with mustard seed sauce 燒羊架伴芥末籽汁
Fried rice with crabmeat, conpoys, barbecued pork, salted egg yolk and kale 五福臨門炒香苗
Braised e-fu noodles with straw mushrooms 草菇炆伊麵
Indian cauliflower and green peas curry with steamed rice 印式椰菜花青豆咖哩配白飯
Lyonnais potatoes 香草洋蔥炒薯

Carving trolley 烤肉車

Roast ribeye with thyme gravy 燒特級牛肉眼扒伴百里香燒汁

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 cheesecake 藍莓芝士蛋糕
Green tea and red bean pudding 綠茶紅豆布甸
Chestnut mousse cake 栗子慕絲蛋糕
Bread and butter pudding 牛油麵包布甸
Sago cream with mango and pomelo 楊枝甘露
Crepes station with selection of ice cream and condiments 即製班戟配自選雪糕

Coffee or tea 咖啡或茶

每位港幣 HK\$838 per person

3-hour unlimited serving of orange juice, soft drinks and selected beer
包括3小時無限量供應橙汁、汽水及特選啤酒

- Subject to 10% service charge 另收加一服務費
- A minimum booking of 60 persons is required 最少60人預訂
- Valid until 31 December 2020 菜譜適用至2020年12月31日
- 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

WESTERN WEDDING DINNER BUFFET MENU II 西式婚宴自助晚餐菜譜 II

Cold dishes and meat 冷盤及肉類

Duck liver pate 鴨肝醬

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

Seafood corner 冰鎮海鮮

Snow crab legs, marinated salmon, smoked salmon, fresh prawns, N.Z. mussels, sea whelks
served with dill mustard sauce and condiments

鱈場蟹腳、醃三文魚、煙三文魚、鮮蝦、紐西蘭青口、翡翠螺
配刁草芥末汁及佐料

Japanese delights 日式精選

Assorted sashimi, sushi and California rolls 雜錦刺身、壽司及加州卷
(salmon, tuna, hamachi, octopus, surf clam, crabmeat, pickled fish, sushi egg, wasabi and Japanese pickles)
(三文魚、吞拿魚、油甘魚、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 whelks and green seaweed 日式迷你八爪魚、味付螺肉及中華沙律

Salads 沙律

Tomato and buffalo Mozzarella cheese 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

Hokkien prawn mee 福建蝦湯麵

Fresh king prawns, lean pork slices, water spinach,
bean sprouts, egg noodles, tasty prawn soup
大蝦、瘦肉、通菜、銀芽、油麵、蝦湯

WESTERN WEDDING DINNER BUFFET MENU II 西式婚宴自助晚餐菜譜 II

Hot dishes 熱盤

Steamed whole garoupa 清蒸海斑
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
Veal piccata with asparagus 煎薄牛仔肉配蘆筍
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
Roast potato with onion 洋蔥烤薯仔
Sautéed vegetables with thyme 百里香炒雜菜

Carving trolley 烤肉車

Oven-roast black Angus prime rib with red wine sauce 燒安格斯牛肋扒伴紅酒汁

Desserts 甜品

Mango cheesecake 香芒芝士蛋糕
Strawberry Napoleon 草莓拿破崙蛋糕
Mini apple crumble 迷你蘋果金寶
White forest cake 白森林蛋糕
Green tea and red bean roll 綠茶紅豆卷
Mini chocolate tart 迷你朱古力撻
Almond tofu with lychee 杏仁豆腐荔枝
Sweetened red bean cream with lotus seeds and glutinous rice dumplings 蓮子紅豆沙配花生湯圓
Crepes station with selection of ice cream and condiments 即製班戟配自選雪糕
Deluxe fruit platter with berries 鮮果雜莓拼盤

Coffee or tea 咖啡或茶

每位港幣 HK\$948 per person

3-hour unlimited serving of orange juice, soft drinks and selected beer
包括3小時無限量供應橙汁、汽水及特選啤酒

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WESTERN WEDDING
LUNCH BUFFET MENU I
西式婚宴自助午餐菜譜 I

Cold dishes and meat 冷盤及肉類

Smoked salmon with garnish 煙三文魚配佐料

Assorted sashimi and sushi with pickled ginger 雜錦刺身及壽司

Parma ham with sweet melon 巴馬火腿配蜜瓜

Marinated shredded chicken with sesame sauce 涼拌手撕雞

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
served with lemon, cocktail sauce and red wine shallot sauce

鱈場蟹腳、鮮蝦、紐西蘭青口、翡翠螺

配檸檬角、咯嗲汁及乾蔥紅酒醋汁

Salads 沙律

Potato salad with bacon and spring onion 煙肉薯仔沙律

Fresh fruit and seafood salad 海鮮鮮果沙律

Green papaya salad in Thai style 泰式青木瓜沙律

Japanese eggplant salad 日式元茄沙律

Garden lettuce 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

WESTERN WEDDING LUNCH BUFFET MENU I 西式婚宴自助午餐菜譜 I

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
Madras-flavoured fish curry 印式魚咖喱
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 雜菜雞粒炒香苗
Sautéed seasonal vegetables 清炒時菜

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 cheesecake 藍莓芝士蛋糕
Dark chocolate mousse 特濃朱古力慕絲
Bread and butter pudding 牛油麵包布甸
Mini fruit tart 迷你雜果撻
Sweetened red bean cream with lotus seeds 蓮子紅豆沙
Fresh fruit platter 鮮果拼盤

Coffee or tea 咖啡或茶

每位港幣 HK\$628 per person

2-hour unlimited serving of orange juice, soft drinks and selected beer
包括2小時無限量供應橙汁、汽水及特選啤酒

- Subject to 10% service charge 另收加一服務費
- A minimum booking of 60 persons is required 最少60人預訂
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WESTERN WEDDING LUNCH BUFFET MENU II 西式婚宴自助午餐菜譜 II

Cold dishes and meat 冷盤及肉類

Smoked salmon and marinated salmon with dill and garnish 煙三文魚及香草醃三文魚

Crabmeat salad in glass with avocado and tomato salsa 蟹肉沙律杯、番茄牛油果莎莎

Marinated eggplant 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 rolls 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

served with lemon, cocktail sauce and red wine shallot sauce

鱈場蟹腳、鮮蝦、紐西蘭青口、翡翠螺

配檸檬角、咯嗲汁及乾蔥紅酒醋汁

Salads 沙律

Oyster mushrooms tossed with squid 燒魷魚杏鮑菇沙律

Spicy roast beef salad with capsicums and onion in Thai Style 泰式香辣牛肉沙律

Cold asparagus with sun-dried tomatoes 凍蘆筍配番茄乾

Caesar salad with crispy bacon 凱撒沙律配香脆煙肉

Prawns salad with fresh fruit and mango 香芒鮮果蝦沙律

Garden lettuces salad with choice of dressings and condiments 雜菜沙律伴各式醬料

Soup 湯

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

WESTERN WEDDING LUNCH BUFFET MENU II 西式婚宴自助午餐菜譜 II

Hot dishes 熱盤

Chinese dim sum 中式點心

(Shrimp dumplings with golden leaf 金箔蝦餃、Pork and shrimp siu mai 燒賣、
fried sea cucumber and vegetables spring rolls 京蔥遼參春卷)

Deep-fried crab claws with sweet chilli dip 黃金炸蟹鉗伴甜辣醬

Pan-fried black cod fish fillets with fresh herbs virgin olive oil 香煎銀鱈魚配香草初榨橄欖油

Indian lamb curry with lemon rice 印式羊肉咖喱配檸檬飯

Wok-fried fresh prawns and scallops with broccoli 富貴蝦仁玉帶

Deep-fried crispy chicken 金牌脆皮燒雞

Fettuccine with black truffle paste 黑松露醬寬條麵

Fried rice with conpoys and egg white 瑤柱蛋白炒香苗

Sautéed 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

Carving trolley 烤肉車

Oven-roast U.S. sirloin with black pepper sauce 烤美國特級原條西冷伴黑椒汁

Desserts 甜品

Mango cheesecake 香芒芝士蛋糕

Mini apple crumble 迷你蘋果金寶

Tiramisu 意大利芝士餅

Mango pudding 香芒布甸

White forest cake 白森林蛋糕

Chocolate mousse in glass 朱古力慕絲杯

Chestnut swan puff 栗子天鵝泡芙

Sweetened walnut cream with glutinous rice dumplings 合桃露湯圓

Deluxe fruit platter with berries 鮮果雜莓拼盤

Crepes station with selection of ice cream and condiments 即製班戟配自選雪糕

Coffee or tea 咖啡或茶

每位港幣 HK\$688 per person

2-hour unlimited serving of orange juice, soft drinks and selected beer

包括2小時無限量供應橙汁、汽水及特選啤酒

- Subject to 10% service charge 另收加一服務費
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