2021 中式囍宴優惠 CHINESE WEDDING PRIVILEGES

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) Enjoy a 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\$100,000或以上,可免費獲贈婚禮場地佈置服務 (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)

	午宴 Wedding Lunch		晚宴 Wedding Di		inner
	六席或以上 6 tables or above	十二席或以上 12 tables or above	六席或以上 6 tables or above	十席或以上 10 tables or above	十六席或以上 16 tables or above
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 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			₩ 只適用於 星期一至四 Available from Monday to Thursday only	•	
奉送尊尚海景套房住宿一晚 (於婚宴當晚使用) 連翌日行政酒廊雙人自助早餐 One night stay at Towers Harbour Suite on your wedding night with complimentary buffet breakfast (next morning) for 2 at Club Lounge					•
席前餐前小食 (三款) Complimentary snacks (3 items) during reception				6打dozens	10 打 dozens
席前鮮忌廉蛋糕 Fresh fruit cream cake during reception	2磅 lbs	6磅lbs	2磅lbs	4磅lbs	6磅lbs
三層精美模擬結婚蛋糕以供拍照留念 A delicate 3-tier dummy wedding cake for photoshoot	•	•	•	•	•
汽酒乙瓶以供祝酒及切餅儀式 A bottle of sparkling wine for cake cutting and toasting ceremony	•	•	•	•	•
兩個免費車位於結婚當天使用 2 complimentary car parking spaces on wedding day	•	•	•	•	•



2021 中式囍宴優惠 CHINESE WEDDING PRIVILEGES

	午宴 Wedding Lunch		晚宴 Wedding Dinner		
	六席或以上 6 tables or above	十二席或以上 12 tables or above	六席或以上 6 tables or above	十席或以上 10 tables or above	十六席或以上 16 tables or above
全場桌上絲花擺設 Silk floral centerpiece for each dining table and reception table	•	•	•	•	•
全場華麗椅套 Seat covers for all chairs	•	•	•	•	•
免費享用影音設備 Complimentary use of audio-visual equipment	•	•	•	•	•
麻雀耍樂 Mahjong entertainment			•	•	•
精美嘉賓題名冊 Complimentary guest signature book	•	•	•	•	•
標準禮堂英式掛字 Complimentary standard hotel backdrop with English wordings	•	•	•	•	•
每席酒店囍柬八套 (不包括印刷) Complimentary invitation cards (8 sets per table, printing excluded)	•	•	•	•	•
自攜洋酒免收開瓶費 (每席一瓶) Free corkage for self brought-in wine or hard liquor (one bottle per table)	•	•	•	•	•
特選商戶禮券及優惠 Special offers from merchants	•	•	•	•	•

- ・以上優惠只適用於2021年12月31日或之前舉辦之婚宴
- The above prices are valid for wedding banquets held on or before 31 December 2021
- ・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
- The above prices / packages are not applicable to the reserved wedding banquets and cannot be used in conjunction with other special offers
- 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
- 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
- 價目及優惠如有更改,恕不另行通知
 The above privileges are subject to change without prior notice



幸福洋溢 BLISSFUL MOMENT

囍 悅 滿 載 ENCHANTING ENCOUNTERS

永結同心 HAPPILY EVER AFTER

紅袍金豬慶良緣 Roast Whole Crispy Suckling Pig

XO醬甜豆炒蝦仁玉帶 Sautéed Shrimps, Scallops, Honey Beans, XO Sauce

金巢合桃百花球 Deep-fried Shrimp Balls, Caramelised Walnuts

瑤柱碧綠雙蔬 Sautéed Vegetables with Dried Conpoys

姬松茸螺頭燉雞 Double-boiled Chicken Soup, Dried Conchs, Agaricus Blazei Mushrooms

或 or

金湯海皇燴燕液 Braised Bird's Nest and Pumpkin Broth, Assorted Seafood

福祿蠔皇原隻鮑魚 Braised Whole Abalone, Green Vegetables, Oyster Sauce

蔥油頭抽蒸大海青斑 Steamed Whole Green Garoupa, Homemade Soy Sauce, Scallion Oil

> 當紅脆皮雞 Fried Crispy Chicken

富貴瑤柱蛋白炒香苗 Fried Rice, Diced Scallop, Shrimps, Shredded Conpoy, Egg White

鮑汁金菇伊府麵 Braised E-fu Noodles, Enoki Mushrooms, Abalone Sauce

蓮子百合陳皮紅豆沙 Sweetened Red Bean Cream, Lotus Seeds, Lily Bulbs, Aged Mandarin Peel

> 永結同心 Chinese Petits Fours

紅袍金豬滿華堂 Roast Whole Crispy Suckling Pig

翠玉松露醬金銀蝦球 Deep-fried and Sautéed Prawns, Seasonal Greens, Truffle Sauce

黃金百花釀松葉蟹拑 Deep-fried Snow Crab Claws stuffed with Minced Shrimp

富貴白玉多子瑤柱甫 Stuffed Whole Conpoys in Vegetable Marrow

牛肝菌螺頭燉竹絲雞 Double-boiled Silky Chicken Soup, Dried Conchs, Porcini Mushrooms

或 or

瑤柱竹笙燴燕液 Braised Bird's Nest Broth, Conpoys, Bamboo Piths

蠔皇花菇扣原隻鮑魚 Braised Whole Abalone, Chinese Black Mushrooms, Oyster Sauce

蔥油頭抽蒸大海虎斑 Steamed Whole Tiger Garoupa, Homemade Soy Sauce, Scallion Oil

> 鴻運脆皮龍崗雞 Fried Crispy Chicken

鴛鴦雞絲炒香苗 Fried Rice, Duo Shredded Chicken in Tomato Sauce and Prawns in White Sauce

> 蟹肉燴伊府麵 Braised E-fu Noodles, Crab Meat

合桃露湯圓 Sweetened Walnut Cream, Glutinous Rice Dumplings

> 永結同心 Chinese Petits Fours

錦繡金豬滿華堂 Roast Whole Crispy Suckling Pig

彩雲玉龍炒鴿片 Sautéed Pigeon Fillets, Shrimps, Honey Beans, Brown Fungus, Assorted Bell Peppers

百花炸釀皇帝蟹拑 Deep-fried King Crab Claws stuffed with Minced Shrimp

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

花膠雪蓮子燉竹絲雞 Double-boiled Silky Chicken Soup, Fish Maw, Snow Lotus Seed

或 or

花膠海皇燴燕液 Braised Bird's Nest Broth, Fish Maw, Assorted Seafood

蠔皇天白花菇伴原隻六頭鮑魚 Braised Whole Abalone, Mushrooms, Oyster Sauce

蔥油頭抽蒸大海星斑 Steamed Whole Spotted Garoupa, Homemade Soy Sauce, Scallion Oil

> 當紅脆皮雞 Fried Crispy Chicken

福建炒香苗 Hokkien Fried Rice, Assorted Seafood, Duck Meat

水餃上湯麵 Egg Noodles, Shrimps and Pork Dumplings, Superior Soup

冰花蓮子紅棗茶 Sweetened Red Date Tea, Lotus seeds, Crystal Sugar

> 永結同心 Chinese Petits Fours

每席港幣 \$ 11,388 (十二位用) HK\$ 11,388 per table of 12 persons 每席港幣 \$ 13,388 (十二位用) HK\$ 13,388 per table of 12 persons

每席港幣 \$ 10,388 (十二位用) HK\$ 10,388 per table of 12 persons

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

- 另收加一服務費 Subject to 10% service charge
- 菜譜適用至2021年12月31日 Valid until 31 December 2021
- 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

中式囍宴午宴菜譜 CHINESE WEDDING LUNCH MENUS

法式焗釀響螺

Baked Stuffed Sea Whelks, Mushrooms, Conch, Diced Chicken, White Sauce

如意蝦球玉帶

Sautéed Shrimps, Seasonal Green Vegetables, Bell Peppers

蟹肉竹笙燴燕液

Braised Bird's Nest in Superior Broth, Crab Meat, Bamboo Piths

福祿蠔皇百靈菇爚玉掌

Braised Goose Webs,
King Oyster Mushrooms, Oyster Sauce

葱油蒸大海青斑

Steamed Whole Green Garoupa, Homemade Soy Sauce, Scallion Oil

當紅脆皮雞

Fried Crispy Chicken

鮑汁福建香苗

Hokkien Fried Rice, Assorted Seafood, Duck Meat, Conpoys, Black Mushrooms, Abalone Sauce

櫻花蝦金菇伊府麵

Braised E-fu Noodles, Sakura Shrimps, Enoki Mushrooms

蓮子百合陳皮紅豆沙

Sweetened Red Bean Cream, Lotus Seeds, Lily Bulbs, Aged Mandarin Peels

永結同心

Chinese Petits Fours

每席港幣 \$ 6,888 (十二位用) HK\$ 6,888 per table of 12 persons 鴻運乳豬全體

Roast Whole Crispy Suckling Pig

黄金燕液玉繡球

Deep-fried Shrimp Balls, Bird's Nest and Crab Roe

牛肝菌螺頭燉竹絲雞

Double-boiled Silky Chicken Soup, Dried Conchs, Porcini Mushrooms

福祿蠔皇原隻鮑魚

Braised Whole Abalone, Green Vegetables, Oyster Sauce

葱油頭抽蒸沙巴龍躉

Steamed Whole Sabah Garoupa, Homemade Soy Sauce, Scallion Oil

當紅脆皮雞

Fried Crispy Chicken

崧子蟹肉炒香苗

Fried Rice, Crab Meat, Pine Nuts, Diced Vegetable

鳳冠水餃麵

Shrimp and Pork Dumplings, Egg Noodles, Superior Broth

合桃露湯圓

Sweetened Walnut Cream, Glutinous Rice Dumplings

永結同心

Chinese Petits Fours

每席港幣 \$7,888 (十二位用) HK\$7,888 per table of 12 persons

包括2小時無限供應冰凍橙汁、汽水及特選啤酒 2-hour unlimited serving of chilled orange juice, soft drinks and selected beer

- 另收加一服務費
- Subject to 10% service charge
- 菜譜適用至2021年12月31日 Valid until 31 December 2021
- 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 Royal Pacific Hotel reserves the right to alter the above menu items due to market price fluctuations and availability



ROYAL PACIFIC HOTEL 皇家太平洋酒店