

# 西式婚宴優惠 2023-2024 WESTERN WEDDING PRIVILEGES

	結婚午宴 Wedding Lunch		結婚晚宴 Wedding Dinner	
	80 persons or above 80 位或以上	120 persons or above 120 位或以上	80 persons or above 80 位或以上	120 persons or above 120 位或以上
One-night stay at Deluxe Harbour View Room on the night before your wedding or the wedding night with breakfast for two on the following day 於婚宴當晚或前夕,入住豪華海景客房 1 晚連翌日雙人早餐				•
Pre-dinner snacks (3 items) for the reception 餐前小食 (三款)				5 dozens 打
A fresh fruit cream cake for the reception 席前鮮果忌廉蛋糕	2 lbs. 磅	5 lbs. 磅	2 lbs. 磅	5 lbs. 磅
A delicate 3-tier dummy wedding cake for photoshoot and cutting ceremony 3 層精美模擬結婚蛋糕供拍照及切餅儀式	•	•	•	•
A bottle of sparkling wine for toasting 汽酒乙瓶供祝酒	•	•	•	•
2 complimentary car parking spaces during wedding banquet 兩部免費泊車位於宴會期間使用	•	•	•	•
Silk floral centerpiece for each dining table and reception table 全場桌上絲花擺設	•	•	•	•
Seat covers for all chairs 全場華麗椅套	•	•	•	•
Use of audio-visual equipment 享用影音設備	•	•	•	•
Mahjong entertainment 麻雀耍樂			•	•
A guest 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) 每席酒店囍東八套 (不包括印刷)	•	•	•	•
Free corkage for self brought-in wine or hard liquor (one bottle per table) 自携洋酒免收開瓶費 (每席一瓶)	•	•	•	•
Special offers from merchants 特選商戶禮券及優惠	•	•	•	•

- The above privileges and prices are valid for wedding banquet to be held on or before 31 December 2024 以上優惠及價格適用於 2024 年 12 月 31 日或之前舉辦的結婚宴會
- The above privileges and prices are subject to change without prior notice
- 以上優惠及價格如有更改,恕不另行通知
- Royal Pacific Hotel reserves the right to alter the above prices and items due to market price fluctuations and availability
- 由於價格變動及資源供應關係,皇家太平洋酒店保留修改以上價格及項目之權利
- 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有關商戶全權負責



# 2023 西式婚宴自助午餐菜譜 A 2023 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 烤蜜糖火腿配芥茉子汁

#### 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 Sauteed seasonal vegetables 清炒時菜



# 2023 西式婚宴自助午餐菜譜 A 2023 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

2024 年 9 月 30 日或之前 From now till 30 September2024	每位港幣 HK\$658
2024年10月1日至12月31日	每位港幣 HK\$698
From 1 October to 31 December 2024	本江本の地 日内2028

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

# Remarks:

- ❖ The above prices are subject to 10% service charge 以上價格需另收加一服務費
- ❖ For Minimum of 80 person 適用於 80 位或以上
- ❖ The above prices are valid for wedding banquet to be held on or before 31 December 2024 以上價格適用於 2024 年 12 月 31 日或之前舉辦的結婚囍宴
- A minimum food and beverage charge is applied on reserving the event venue and subject to the wedding date 預訂宴會場地均設最低餐飲費用,並視乎婚禮日期而定
- ❖ Please inform our Catering Sales Team of any food related allergies as your well-being and comfort are our greatest concern 為客人的健康著想,如闊下或其他賓客對任何食物有過敏反應,請與宴會營業團隊聯絡
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- ❖ Royal Pacific Hotel reserves the right to alter the above prices and items due to market price fluctuations and availability 由於價格變動及資源供應關係,皇家太平洋酒店保留修改以上價格及項目之權利



# 2023 西式婚宴自助午餐菜譜 B 2023 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、壽司及加州恭

# 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

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



# 2023 西式婚宴自助午餐菜譜 B 2023 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 奥利奥意大利芝士餅 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

2024 年 9 月 30 日或之前 From now till 30 September2024	每位港幣 HK\$728
2024年10月1日至12月31日	每位港幣 HK\$768
From 1 October to 31 December 2024	→ (L/O) (T/O) (T/O)

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

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# ROYAL PACIFIC

#### HOTEL

# 2023 西式婚宴自助晚餐菜譜 A 2023 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

#### 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 法式紅酒慢煑羊肩肉 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

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

#### HOTFI

# 2023 西式婚宴自助晚餐菜譜 A 2023 Western Wedding Dinner Buffet Menu A

#### 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 法式紅酒慢煑羊肩肉 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

2024 年 9 月 30 日或之前 From now till 30 September2024	每位港幣 HK\$798
2024年10月1日至12月31日	每位港幣 HK\$838
From 1 October to 31 December 2024	★你冷市 11/2020

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

#### Remarks

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# ROYAL PACIFIC

#### HOTEL

# 2023 西式婚宴自助晚餐菜譜 B 2023 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
Sauteed 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



# 2023 西式婚宴自助晚餐菜譜 B 2023 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

2024 年 9 月 30 日或之前 From now till 30 September2024	每位港幣 HK\$898	
2024年10月1日至12月31日	每位港幣 HK\$938	
From 1 October to 31 December 2024	→ 本本本 (1 H 1 H 2) 238	

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

#### Remarks:

- ❖ The above prices are subject to 10% service charge 以上價格需另收加一服務費
- ❖ For Minimum of 80 person 適用於80位或以上
- The above prices are valid for wedding banquet to be held on or before 31 December 2024 以上價格適用於 2024 年 12 月 31 日或之前舉辦的結婚囍宴
- ❖ A minimum food and beverage charge is applied on reserving the event venue and subject to the wedding date 預訂宣命場地均設最低餐針費用,並親平縣澳月期而定
- 預訂宴會場地均設最低餐飲費用,並視乎婚禮日期而定
  Please inform our Catering Sales Team of any food related allergies as your well-being and comfort are our greatest concern 為客人的健康著想,如闊下或其他賓客對任何食物有過敏反應,請與宴會營業團隊聯絡
- ◆ The above privileges and prices are subject to change without prior notice 以上優惠及價格如有更改,恕不另行通知
- ❖ Royal Pacific Hotel reserves the right to alter the above prices and items due to market price fluctuations and availability 由於價格變動及資源供應關係,皇家太平洋酒店保留修改以上價格及項目之權利