

The Craft of Couture Wedding



午宴 HKD38,000

3席尊貴午宴

Three Tables of Deluxe Wedding Lunch

3小時無限汽水、橙汁及特選啤酒

Three Hours of Beverage Serving

6小時化妝服務

Six Hours of Makeup Service

一套婚紗及晚裝租借

One Wedding Dress & Night Gown

半日婚禮攝影 (08:30-15:00)

One Photographer & Videoman

典雅場地佈置

Venue Decoration

晚宴 HKD58,000

5席奢華晚宴

Five Tables of Bespoke Wedding Dinner

4小時無限汽水、橙汁及特選啤酒

Four Hours of Beverage Serving

12小時化妝服務

Twelve Hours of Makeup Service

一套婚紗及兩套晚裝租借

One Wedding Dress & Two Night Gown

全日婚禮攝影 (08:30-23:00)

One Photographer & Videoman

典雅場地佈置

Venue Decoration

於婚展內確認更可以以優惠價HKD3,800 享戶外證婚場地兩小時連證婚律師

此優惠只適用於2025年之婚宴

71 Mody Road, Tsim Sha Tsui, Hong Kong Tel: (852) 2722 1818 Fax: (852) 2369 6950 info@kowloon.regalhotel.com

www.regalhotel.com

獨家婚宴禮遇

EXCLUSIVE WEDDING PRIVILEGES

免費五層結婚蛋糕供切餅儀式及拍照用

Complimentary five-tier wedding cake for cake-cutting ceremony and photo session

全場席上花卉擺設及全場賓客座椅套

Floral centerpiece for dining tables and seat covers for dining chairs

嘉賓提名冊乙本

A Complimentary guest signature book

每席贈送結婚喜帖十張 (不包括印刷)

Complimentary Ten sets of invitation card per table (printing excluded)

祝酒氣泡酒乙瓶

A complimentary bottle of selected sparkling wine for toasting

自攜洋酒免收開瓶費

Free corkage charge

免費麻雀耍樂及供應中國香茗

Complimentary mahjong set up with Chinese tea service

免費泊車服務

Complimentary car parking service (subject to hotel availability)

免費使用音響設備、液晶投影機及銀幕

Complimentary use of PA system, LCD projector and screen

尊貴中式午宴

DELUXE CHINESE WEDDING LUNCH

金陵乳豬全體

Roasted Whole Suckling Pig

碧綠帶子花枝

Sautéed Scallop and Cuttlefish with Vegetable

酥炸百花丸

Deep-Fried Shrimp Paste Ball

蟲草花螺頭燉雞

Double-Boiled Sea Whelk and Cordyceps with Chicken

清蒸沙巴龍躉

Steamed Fresh Giant Grouper

當紅脆皮雞

Deep-fried Crispy Chicken

錦繡海鮮炒飯

Fried Rice with Assorted Seafood

鮑汁炆伊麵

Braised E-fu Noodle in Abalone Sauce

蓮子百合紅豆沙

Sweetened Red Bean Cream with Lotus Seed and Lily Bulb

美點雙輝

Chinese Petits Fours

每席港幣\$6,388元

(每席供十至十二位用)

奢華中式晚宴

BESPOKE WEDDING DINNER MENU

鴻運乳豬全體

Roasted Whole Suckling Pig

碧綠帶子花枝

Sautéed Scallop and Cuttlefish with Vegetable

酥炸百花丸

Deep-fried Shrimp Paste Ball

腿茸扒雙蔬

Sautéed Seasonal Vegetables with Yunnan Ham

花膠菜膽燉北菇

Double Boiled Superior Soup with Fish Maw, Chinese Cabbage and Mushroom

蒜子瑤柱甫

Braised Whole Conpoy with Garlic

清蒸沙巴龍躉

Steamed Sabah Giant Grouper

當紅炸子雞

Deep-fried Crispy Chicken

錦繡炒絲苗

Fried Rice with Assorted Meats & Prawns

鮑汁炆伊麵

Braised E-fu Noodles in Abalone Sauce

蓮子百合紅豆沙

Sweetened Red Beans Cream with Lotus Seeds and Lily Bulbs

美點雙輝

Chinese Petits Fours

每席港幣\$7,388元起

(每席供十至十二位用)