

Chapel Wedding Dinner Packages 2025 華麗教堂婚禮晚膳套餐2025

Overlooking the Centenary Garden, Tivoli is the perfect place to get married. Guests will be delighted by our exquisite menus, great setting and impeccable service. Let our professional team take care of every detail for you to make your special day a precious one.

芊妍廳是呈獻教堂婚禮的理想場地，可盡覽花園景緻；配合精緻的佳餚美饌、豐富的婚宴設施及細意殷勤的服務，務求為您帶來一個永誌難忘的婚宴。



Dinner Reception 晚餐婚宴 HK\$54,000 for 50 persons位

Package includes 套餐包括：

- Room Rental of Tivoli between 6pm-11pm 租用芊妍廳下午6時至晚上11時
- *Chapel set up for wedding ceremony *教堂佈置的證婚場地
- 5-tier dummy wedding cake 5層模型結婚蛋糕1個
- Buffet Dinner (50 persons) 自助晚餐 (50位用)
- 2 hours of buffet food serving 2小時自助餐供應
- *3 hours unlimited supply of soft drinks, orange juice, selected beer *3小時無限量供應汽水、橙汁、精選啤酒
- Invitation cards with envelope (50 sets) 邀請卡連封套 (50套)

*Additional HK\$838+10% to be charged per extra person 額外每位另加港幣838元

Price is subjected to 10% service charge
另收加一服務費

For enquires or reservations, please contact our Catering Department
查詢及預訂，請與酒店宴會部聯絡

☎ 2313 8671

✉ rkh.banquet@regalhotel.com

DINNER BUFFET MENU
自助晚餐菜譜

Salad Corner

Iceberg Lettuce, Mesclun, Lollo Rosso
Jade Sprout, Green Coral

Cucumber, Sweet Corn, Cherry Tomato
Parmesan Cheese, Garlic Crouton
Raisin, Bacon, Almond

Salad Dressing

Thousand Island
Italian
French
Vinaigrette

Salad (Ready to Eat)

Tomato and Mozzarella Cheese Salad
Waldorf Salad
Thai Style Squid and Pomelo Salad

Seafood on Ice

N.Z Mussel
Jade Sea Whelk, Cooked Shrimp

Japanese Counter

Assorted Deluxe Sashimi and Sushi with Condiments
Soba Noodles with Salmon Roe and Seaweed

Appetizer

Smoked Salmon with Red Onion and Capers
European Curd Meat Platter
Black Pepper Tuna Tataki with Matsuhisa Dressing
Assorted BBQ Platter
Mediterranean Grilled Vegetables with Semi-dried Tomato

Soup

Wild Mushroom & Truffle Cream Soup
Shredded Chicken Soup with Conpoy
Bread Basket (Served with Butter & Margarine)

Carving

Roasted Prime Ribs of Beef with Red Wine Sauce

自助沙律吧

西生菜、雜沙律菜、紅葉菜
翡翠苗、綠珊瑚

青瓜、粟米粒、車厘茄
芝士粉、蒜蓉包粒
提子乾、煙肉、杏仁片

醬汁

千島汁
意式醬汁
法式醬汁
油醋汁

精選沙律

番茄水牛芝士沙律
華都夫沙律
泰式金柚魷魚沙律

特色冰鎮海鮮

紐西蘭青口
加拿大翡翠螺、熟蝦

日式吧

雜錦壽司及刺身
蕎麥麵配三文魚子及紫菜

頭盤

燻魚拼盤碟
歐陸醃肉拼盤
半熟黑椒吞拿魚配日式洋蔥醬油汁
燒味拼盤
地中海烤雜菜沙律配半乾番茄

湯

野菌黑松露忌廉湯
雞絲瑤柱羹
麵包籃

銀爐燒烤

烤特級肉眼牛扒配紅酒汁

DINNER BUFFET MENU
自助晚餐菜譜

Hot Dishes

Oven Roasted Lamb Chop with Mint Shallot Compote
Pan-seared Halibut Fillet with Champagne Thyme Sauce
Baked Scallops with Hollandaise Sauce
Indian Beef Curry with Rice
Italian Style Chicken Marsala
Sweet & Sour Prawns
Steamed Whole Garoupa with Soya Sauce and Spring Onion
Fried Rice with Baby Shrimps & Chicken
Braised E-fu Noodles with Asian Mushrooms

Dessert

Strawberry Napoleon
American Cheesecake
Chocolate Truffle Cake
Ginger Crème Brulee
Coffee Panna Cotta
Caramel Layer Cake
3.6 Milk Pudding
Mix Fruits Tart
Bread & Butter Pudding
Baked Apple Strudel with Vanilla Sauce
Ice-Cream
Fresh Fruit Platter

Coffee or Tea

熱盤

烤羊扒配薄荷乾葱
香煎比目魚柳配香檳百里香汁
荷蘭汁焗帶子
印式咖喱牛配白飯
意式瑪薩拉雞
咕嚕蝦球
清蒸原條石斑
櫻花蝦薑米雞粒炒飯
鮮菇炆伊麵

甜品

士多啤梨拿破崙
美式芝士蛋糕
特濃朱古力蛋糕
法式薑汁燉蛋
意大利咖啡奶凍
焦糖千層蛋糕
3.6牛乳布甸
雜錦水果撻
焗麵包布甸
焗蘋果卷配雲呢拿汁
雜錦雪糕
鮮果拼盤

咖啡或茶