

西式婚宴晚宴套餐 Western Wedding Dinner Package

Pearl
HK\$898 / person位

Diamond
HK\$998 / person位

For a minimum reservation of 120 persons, you are entitled to enjoy the following privileges:

凡惠顧120人或以上，即可享有以下優惠：

- Unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours
席間3小時無限量供應汽水、橙汁及精選啤酒
- One night accommodation in Standard room with American breakfast for 2 persons in the following morning
新婚蜜月客房一晚連翌日雙人美式早餐
- Chauffeured limousine service for 3 hours
3小時免費豪華轎車連司機接送服務
- Complimentary welcome fruit punch
席前迎賓雜果賓治
- Complimentary eight sets of invitation card per table (printing excluded)
每席贈送結婚喜帖8張（不包括印刷）
- Seat covers for all banquet chairs
全場賓客座椅套
- Floral arrangement for all dining tables and reception table
全場席上及迎賓接待處花卉擺設
- A complimentary Chinese style guest signature book
中式嘉賓提名冊乙本
- Complimentary mahjong set up with Chinese tea service
免費麻雀耍樂及供應中國香茗
- Free usage of amplifying equipment, LCD projector and screen
免費使用音響設備、液晶投影機及銀幕
- A 5-tier dummy wedding cake for photo taking
5層模型結婚蛋糕供拍照用
- Free corkage charge for one bottle of self-bring in liquor per table
自攜洋酒免收開瓶費（每席乙瓶）
- Complimentary car parking service (subject to hotel's availability)
免費泊車服務（須依酒店當日情況而定）
- Coupons for selected merchants
精選商戶禮卷及優惠

Remarks 備註：

- All prices are valid until 31 December 2025
以上之婚宴套餐適用期至2025年12月31日
- All prices are subjected to 10% service charge and minimum food and beverage charge will be applied on different venues
另收加一服務費及設最低餐飲消費
- Cannot be used in conjunction with any other discounts and promotional offers
此優惠不可與其他推廣優惠同時使用
- Applicable for new bookings only
只適用於新預訂
- Regal Kowloon Hotel reserves the final right to arbitrate the final decision over any dispute arise
如有任何爭議，富豪九龍酒店保留一切最終決定權

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

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

Hot Dishes

Whole Suckling Pig (served for one time)
Oven Roasted Lamb Chop with Mint Shallot Compote
Pan-seared Halibut Fillet with Champagne Thyme Sauce
Baked Scallops with Hollandaise Sauce
Indian Chicken Curry with Rice
Fried Crispy Chicken
Sweet & Sour Prawns
Steamed Whole Grouper with Soya Sauce and Spring Onion
Fried Rice with Baby Shrimps & Chicken
Braised E-fu Noodles with Asian Mushrooms

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
燒味拼盤
地中海烤雜菜沙律配半乾蕃茄

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

熱盤

乳豬全體
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
印式咖喱雞配白飯
當紅炸子雞
咕嚕蝦球
清蒸原條石斑
櫻花蝦薑米雞粒炒飯
鮮菇炆伊麵

Dessert

Strawberry Napoleon
Mini Blueberry Cheesecake
Chocolate Truffle Cake
Ginger Crème Brulee
Liquor Jelly
Strawberry Swiss Roll
Hokkaido Milk Pudding with Black Sesame Cream
Mango Pudding
Bread & Butter Pudding
Baked Apple Strudel with Vanilla Sauce
Ice-Cream
Fresh Fruit Platter

Coffee or Tea

甜品

士多啤梨拿破崙
迷你藍莓芝士蛋糕
特濃朱古力蛋糕
法式焦糖燉蛋
白酒果凍
士多啤梨瑞士卷
北海道牛乳黑芝麻忌廉布甸
芒果布甸
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

HK\$898 / person每位

席間3小時無限量供應汽水、橙汁及精選啤酒

Included 3 hours unlimited pouring of orange juice, soft drinks and house beer

條款及細則 Terms and conditions:

- 以上價目如有任何更改，恕不作另行通知 All the above prices and items may subject to change without prior notice
- 以上價錢另收加一服務費 All the above prices are subject to 10% service charge
- 最少人數為120人 Minimum 120 persons is required



REGAL
KOWLOON HOTEL
TSIMSHATSUI • HONG KONG
富豪九龍酒店

Diamond Buffet Dinner Menu

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

Alaska Crab Meat Salad with Mango & Avocado
Thai Seafood and Pomelo Salad
Mediterranean Tuna Pasta Salad
Roasted Pumpkin Salad with Feta Cheese

Seafood on Ice

N.Z. Mussel, Brown Crab
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
Wild Mushroom Salad with Garlic Oil
Vine Tomato & Mozzarella Cheese with Basil Oil

Soup

Lobster Bisque with Cognac
Shredded Chicken Soup with Conpoy
Bread Basket (served with Butter & Margarine)

Carving

Roasted Prime Ribs of Beef with Pommery Mustard Sauce

Hot Dishes

Baked Lobster with Cheese (half piece per person)
Whole Suckling Pig per table (served for one time)
Oven Roasted Rack of Lamb with Roasted Zucchini and Thyme Gravy
Pan-seared Seabass Fillet on Sautéed Spinach with Citrus Tomato Vinaigrette
12-hour Slow Cook Beef Short Ribs with Red Wine Sauce
Sautéed Black Mussel with Bouillabaisse
Thai Style Green Curry Chicken with Rice
Sautéed Prawns with Salty Egg
Sautéed Scallops with Broccoli and Sweet Walnut
Steamed Whole Garoupa with Soya Sauce and Spring Onion
Deep-Fried Spare Ribs with Golden Garlic
Fried Rice with Assorted Meats & Prawns
Braised E-fu Noodles with Dried Halibut

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

阿拉斯加蟹肉香芒牛油果沙律
泰式海鮮柚子沙律
地中海風味吞拿魚意大利粉沙律
烤南瓜沙律配菲達芝士

特色冰鎮海鮮

紐西蘭青口、麵包蟹
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
廣東燒味拼盤
野菌沙律配蒜香油醬
蕃茄水牛芝士配羅勒油

湯

干邑龍蝦濃湯
雞絲瑤柱湯
麵包籃

銀爐燒烤

烤特級肉眼牛扒配迷迭香芥末子汁

熱盤

芝士焗龍蝦 (每人半隻)
乳豬全體 (每席一隻)
烤羊架配意大利青瓜百里香燒汁
煎海鱸魚配柑橘蕃茄油醋汁
慢煮牛肋骨配紅酒汁
海龍王湯煮黑青口
泰式青咖喱雞配白飯
香煎黃金蝦
西蘭花帶子配琥珀合桃
清蒸原條石斑
酥炸蒜香骨
錦繡炒絲苗
甫魚炆伊麵

Dessert

Mango Napoleon
Honey Cheesecake
French Crème Caramel
Strawberry White Chocolate
Double Chocolate Cake
Tiramisu
Lemon Ganache Tart
Vanilla Chestnut Cake
Mango Pudding
Bread & Butter Pudding
Baked Apple Strudel with Vanilla Sauce
Sweetened Red Bean Soup
Ice-cream
Fresh Fruit Platter

甜品

芒果拿破崙
蜜糖芝士餅
法式焦糖燉蛋
士多啤梨白朱古力蛋糕
雙重朱古力蛋糕
意大利芝士餅
特濃檸檬撻
雲呢拿栗子蛋糕
芒果布甸
麵包布甸
焗蘋果卷配雲呢拿汁
紅豆沙
雜錦雪糕
鮮果拼盤

HK\$998 / person每位

席間3小時無限量供應汽水、橙汁及精選啤酒

Included 3 hours unlimited pouring of orange juice, soft drinks and house beer

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- 最少人數為120人 Minimum 120 persons is required

凡惠顧西式婚宴套餐2025，可享以下優惠價升級或另加指定菜式：

For all Western wedding packages 2025, you can enjoy a special price to upgrade or add the below food item:

菜式 Food Items	額外價格 (每位) Extra Price (per person)
冷盤及甜品 Cold & Dessert	
48吋特長白朱古力芒果千層蛋糕 48" Extra-long White Chocolate and Mango Mille Feuille	HK\$100
日式雜錦魚生拼盤 Japanese Assorted Deluxe Sashimi Station	HK\$90
特色海鮮拼盤二 (麵包蟹, 熟蝦, 紐西蘭青口, 加拿大翡翠螺) Seafood on Ice Platter (Brown Crab, Cooked Shrimp, N.Z Mussel, Jade Sea Whelk)	HK\$90
特色海鮮拼盤一 (熟蝦, 紐西蘭青口, 加拿大翡翠螺) Seafood on Ice Platter (Cooked Shrimp, N.Z Mussel, Jade Sea Whelk)	HK\$70
特色火焰雪山 Baked Alaska	HK\$50
半熟芝士撻 Semi Cooked Cheese Tart	HK\$30
雜錦雪糕 Assorted Ice-cream	HK\$30
熱盤 Hot Dishes	
乳豬全體 (1隻) Whole Suckling Pig (Per piece)	HK\$1,380
片皮鴨 (隻) Peking Duck (Per piece)	HK\$900
芝士焗龍蝦 (每人半隻) Baked Lobster with cheese (Half piece per person)	HK\$90
精選海鮮意大利飯 Seafood Paella	HK\$60

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- 以上項目受場地大小所限 The above items are subject to space availability
- 最少人數為50人 Minimum 50 persons is required

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

☎ 2313 8671

✉ rkh.banquet@regalhotel.com