

# 懷舊舞影之旅

## DANCING IN THE SHADOWS PACKAGE

Regal Riverside Hotel features a fully equipped pillar-less ballroom with a professional dance floor, 18-foot high ceiling, and a separate dressing room. It is the perfect venue for you to "Dance in the Shadow"

麗豪酒店為您提供了設備齊全的無柱宴會廳，包括全新德國專業舞池，18呎高樓底及獨立衣帽間，再加上多次籌辦各類型舞會及比賽之經驗，定能使您和您的賓客有一場難忘的盛會。

### Discount rate for using banquet venue

### 優惠價享用宴會場地

(not including any catering 不包含任何餐飲)

- Rental of Regal Riverside Ballroom at **HK\$38,000**  
or Rental of The Forum at **HK\$28,000**  
以港幣\$38,000租用麗豪廳或以港幣\$28,000租用聚賢廳
- Usage of venue from 10:00 am to 06:00 pm  
場地享用時間由上午10時至下午6時
- Standard dance floor board by 30ft length and 51ft width  
大型標準舞池板30呎長及51呎寬

### PACKAGE PRIVILEGE 套餐優惠

- Usage of venue from 05:00 pm to 11:00 pm
- Standard dance floor board by 30ft length and 51ft width
- Standard backdrop with 20 CAPITAL English letterings
- Extensive choices of elegant seat covers and floral centerpiece
- Free use of audio-visual equipment and projector with screen
- Free parking space (1 space per 3 tables and maximum 6 parking spaces)
- Unlimited serving of soft drinks and house beer for 2 hours
- 場地享用時間由下午5時至晚上11時
- 大型標準舞池板30呎長及51呎寬
- 標準禮堂牌匾，含 20 個英文大寫字母
- 迎賓處及席上枱花擺設與全場華麗椅套
- 免費提供音響設備及投影機設備
- 免費泊車位 (每3席提供1個泊車位及最多6個泊車位)
- 無限量供應汽水及指定啤酒2小時

Terms & Conditions 條款及細則

• Valid until 31 December 2025 • Inclusive 10% service charge  
• 有效期至2025年12月31日 • 已包括加一服務費

For any further enquiries and reservation, please contact Catering Sales Office:  
如有任何查詢或預定，請致電：

酒店宴會營業部 ☎ 2132 1178 或 電郵 ✉ [rrh.banquet@regalhotel.com](mailto:rrh.banquet@regalhotel.com)





**Chinese Dinner Menu I**  
**中式晚宴菜譜 I**

Suckling Pig and Barbecued Meat Platter  
脆皮乳豬大拼盤

Sautéed Sliced Clam with Prawns and Vegetables  
碧綠蝦仁蚌片

Stewed Vegetables with Conpoy and  
Assorted Mushrooms  
金瑤鮮菇扒翡翠

Fish Maw Broth with Assorted Seafood  
花膠海味羹

Steamed Fresh Garoupa  
清蒸大海石斑

Roasted Crispy Chicken  
金牌一品燒雞

Fried Rice in Yangzhou Style  
錦繡揚州炒金苗

Stewed E-fu Noodles with Enoki Mushrooms  
and Shrimp Roes  
蝦子金菇燜伊麵

Sweetened Red Bean Soup with  
Lotus Seeds and Lily Bulbs  
百合蓮子紅豆沙

Chinese Petits Fours  
雙甜美點心

**Per table 每席 HK\$4,888**

**Chinese Dinner Menu II**  
**中式晚宴菜譜 II**

Suckling Pig and Assorted Meat Platter  
脆皮江南金豬燒味拼盤

Sautéed Shrimps and Clam Slices in X.O. Sauce  
XO醬翡翠蝦仁炒蚌片

Sautéed Twins Vegetables with Dried Scallop  
and Egg White  
芙蓉瑤柱扒雙蔬

Deep-fried Minced Shrimp Ball  
黃金百花球

Braised Fish Maws and Assorted Seafood Broth  
紅燒花膠海味羹

Sliced Sea Whelk with White Shiitake Mushroom in  
Oyster Sauce  
蠔皇白花菇伴鮑螺片

Steamed Fresh Sabah Tiger Garoupa  
清蒸沙巴老虎斑

Signature Roasted Crispy Chicken  
富豪一品燒雞

Fried Rice with Dried Baby Shrimps and  
Assorted Seafood  
櫻花蝦海皇炒絲苗

Braised E-fu Noodles with Enoki Mushroom  
and Dried Scallop  
瑤柱金菇炆伊麵

Pearl Sago with Coconut Milk  
椰汁西米露

Chinese Petits Fours  
雙甜美點心

**Per table 每席 HK\$5,388**