

華麗教堂婚禮套餐 2023

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。



雞尾酒會婚宴派對 (50 人用)	午餐婚宴派對 (50 人用)
港幣 35,000 元 (包加一服務費) *額外每位另加港幣 490 元 (另加一服務費)	港幣 42,000 元 (包加一服務費) *額外每位另加港幣 630 元 (另加一服務費)
套餐包括： ✧ 教堂佈置的證婚場地 ✧ 5 層模型結婚蛋糕 1 個 ✧ 精緻小食 (50 位用) ✧ 3 小時無限量供應橙汁、汽水、特選啤酒 及精選紅白餐酒 ✧ 邀請咭連封套 (50 套)	套餐包括： ✧ 教堂佈置的證婚場地 ✧ 5 層模型結婚蛋糕 1 個 ✧ 自助午餐 (50 位用) ✧ 3 小時無限量供應橙汁、汽水、特選啤酒 及精選紅白餐酒 ✧ 邀請咭連封套 (50 套)

查詢或預訂，請致電 2313 8671 或電郵至 rk.banquet@regalhotel.com 與宴會部聯絡。

Chapel Cocktail Menu

華麗教堂婚禮雞尾酒會菜單

Cold Hors d'oeuvres

Smoked Salmon Rosette
 Brie de Meaux on Pumpnickel with Dried Apricot
 Red Pepper Stuff Tuna
 Coconut Shrimp with Orange Marmalade
 Parma Ham Ripe Melon
 Crab Meat Cucumber Roll

凍盤

煙三文魚
 法國布里芝士配杏脯黑麥餅
 紅椒釀吞拿魚
 椰子凍蝦配橘子醬
 吞拿魚他他配子薑洋蔥
 蟹肉青瓜卷

Tidibits

Garden Crudities with a Variety Dips
 Mixed Nuts & Potato Chips

小食

甘筍及芹菜條配醬汁
 什果仁及薯片

Hot Hors d'oeuvres

Braised Ox-Tail in Cup
 Minis Maryland Crab Cake
 Italian Cheesy Rice Ball
 Fried Crispy Soft Shell Crab with Sweet Sour Sauce
 Wasabi Shrimps with Avocado Rice Cracker
 Classic Meatball in Tomato Sauce

熱盤

燴牛尾
 迷你蟹餅
 意大利芝士米波
 香酥軟殼蟹配甜酸汁
 芥末蝦配牛油果米脆
 意式蕃茄肉丸

Dessert

Blueberry Cheese Cake
 White Chocolate Mousse with Griottines Cherry
 Dark Chocolate Cake
 Apple Crumble Tart
 Assorted Macaroon
 French Crème Brulee
 Green Tea Panna Cotta
 Fresh Fruit Salad

甜品

藍莓芝士蛋糕
 白朱古力慕絲蛋糕配酒香車厘子
 黑朱古力蛋糕
 香酥蘋果撻
 什錦法式脆餅
 法式焦糖燉蛋
 綠茶奶凍
 鮮果沙律

(Minimum Guaranteed 50 Persons)
另加一服務費 10% service charge will be applied

Chapel Buffet Menu
華麗教堂婚禮自助餐菜單

Salad Corner

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

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

Salad Dressing

Thousand Island
French
Vinaigrette

Salad

Thai Style Beef Salad with Tomato & Onion
Mixed Seafood Salad with Citrus Dressing
Roasted Mushroom Salad with Balsamic Vinaigrette

Appetizer

Smoked Salmon with Red Onion and Capers
Marinated Pork Knuckle with Preseeded Cucumber
Assorted Italian Cold Cut
Mediterranean Grilled Vegetables with Semi-dried Tomato

Japanese Corner

Assorted Deluxe Sashimi and Sushi with Condiments
Handmade U-Don with Seaweed Soup

Soup

Seafood Chowder Soup

Bread Basket
(Served with Butter & Margarine)

Sesame Roll
Bread Roll Wholemeal
Multigrain Roll
Petit Pain

自助沙律吧

西生菜, 什沙律菜
紅菜葉, 翡翠苗, 綠珊瑚

粟米粒, 車厘茄,
杏脯, 青瓜
葡萄乾, 杏仁片, 蒜茸包粒
芝士粉, 脆煙肉

醬汁

千島汁
法式醬汁
油醋汁

精選沙律

泰式烤牛肉沙律配蕃茄洋葱
什錦海鮮沙律配柚子汁
燒蘑菇沙律配意大利黑醋汁

頭盤

燻魚拼盤
燻蹄醬瓜
什錦意大利凍肉盤
地中海烤雜菜配半乾蕃茄

日式吧

什錦壽司及魚生拼盤
手打烏冬配昆布清湯

湯

美式海鮮周打湯

麪包籃

芝麻包仔
全麥包仔
多穀包仔
法包仔

Seafood on Ice

Poached Shrimp, New Zealand Mussel,
Jade Sea Whelk, Lemon Wedge

特色海鮮

凍蝦, 紐西蘭青口,
翡翠螺, 檸檬角

Carving

Roasted US Pork Loin with Apple Sauce and Calvados Gravy

銀爐燒烤

烤豬柳配卡華度蘋果酒汁

Hot Dishes

Pan-seared Sole Fillet with Pesto Cream Sauce
Pan-fried Pepper Steak with Garlic Jus
Sweet & Sour Pork
Sautéed Seasonal Vegetables with Oyster Mushroom
Fried Rice with Diced Chicken and Mushroom Wrapped in Lotus Leaf
Braised E-Fu Noodles with Black Truffle Sauce
Grilled Zucchini with Pesto Sauce

熱葷

香煎龍脷魚柳配羅勒忌廉汁
香煎黑椒牛扒配蒜蓉汁
咕嚕肉
鮑魚菇扒時蔬*
飄香荷葉飯*
黑松露炆伊麵*
扒意大利青瓜配香草醬

Dessert

Oreo Cheese Cake
Tiramisu
Vanilla Panna Cotta with Strawberry
Mini Chocolate Brownie with Nuts
Lemon Ganache Tart
French Crème Brulee
Fresh Fruit Cake
Baked Apple Crumble Tart
Mango Mousse in Glass
Fresh Fruit Platter
Assorted Ice cream

甜品

奧利奧芝士餅
意大利芝士餅
士多啤梨雲呢拿奶凍
迷你果仁朱古力脆餅
特濃檸檬撻
法式忌廉焗蛋
鮮果忌廉蛋糕
蘋果黃金酥餅
鮮芒果慕絲杯
鮮果拼盤
雜錦雪糕

(Minimum Guaranteed 50 Persons)
(最少 50 人起)