



2021 Western Wedding Dinner Package

From HK\$1,080 per person

The package includes:

- Use of contemporary event venue
- Chef's signature international buffet dinner menu
- An overnight stay in a guest room with honeymoon amenities on the wedding night and American breakfast for two via Room Service in the following morning
- 5-lb fresh fruit cream cake to be served before dinner
- Decorated dummy wedding cake for the cake-cutting ceremony
- Champagne for the bride and groom toast during the cake-cutting ceremony on stage
- Free corkage for liquor brought in, one bottle per table
- Chinese tea throughout the event
- Complimentary mahjong service and Chinese tea
- Floral centrepiece for each dining table from Blooms & Blossoms
- Backdrop with the names of the bride and groom in Chinese or English lettering
- Use of built-in HDMI compatible LCD projector, screen, DVD player for video presentation and two wireless microphones
- Valet parking in the hotel parking area on level B3 (maximum three cars for five hours)
- Preferential room rate for guests wishing to stay at the hotel for your wedding
- Preferential floral packages and venue decoration options from Blooms & Blossoms
- Dedicated Event Attendant to attend to all event arrangements

Beverage options:

- HK\$288 per person, unlimited servings of fresh orange juice, soft drinks and house beer for three hours
- HK\$328 per person, unlimited servings of fresh orange juice, soft drinks, house beer and house wines for three hours

For bookings with over 150 persons, additional privileges include:

- Room upgrade to Regency Suite with honeymoon amenities on the wedding night and American breakfast for two via Room Service in the following morning
- Chauffeured limousine service for four hours (decoration and tunnel/parking fees excluded)
- Upgrade parking for wedding guests to maximum six cars for five hours
- Upgrade fresh fruit cream cake to 10-lb
- Buttonhole for the groom and four corsages for parents
- Preferential rate for using high definition LED wall with a variety of backdrop image selection or multiple display of personalized wedding photos and videos
- Dining voucher valued at HK\$1,000 net for the bridal couple

For reservations and more information, please contact the Events Department on +852 3721 1863 or email hongkong.tsimshatsui@hyatt.com.

Terms and Conditions

The above price is subject to a 10% service charge. Minimum charges on food and beverage consumption apply to the package. In the case of unforeseeable market price fluctuations for any of the menu items, Hyatt Regency Hong Kong, Tsim Sha Tsui reserves the right to alter the above menu price and items. The above package is valid from 1 January to 31 December 2021.

Hyatt Regency Hong Kong, Tsim Sha Tsui

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2021 Western Wedding Buffet Dinner Menu I **2021 西式婚禮自助晚宴套餐 I**

Cold Selection

冷盤

Cantonese barbecued specialties (barbecued pork, jellyfish, drunken chicken, roasted pork belly)

廣東燒味特選(叉燒、海蜇、醉雞、燒腩仔)

Selection of cold cuts, olives, pickles

凍肉拼盤

Assorted Japanese nigiri and maki sushi, soy sauce, wasabi, pickles

各色手握壽司、卷物

Seafood on ice (prawn, mussel, sea whelk, snow crab leg)

冰鎮海鮮(海蝦、青口、海螺、鱈場蟹腳)

Quinoa salad, cucumber, carrot, broad beans, fresh herbs

藜麥青瓜沙律、甘筍、蠶豆、香草

Orzo feta cheese salad

米形意粉芝士沙律

Roasted chicken salad, Thai style

泰式燒雞沙律

Couscous pumpkin salad

非洲小米南瓜沙律

Smoked salmon, horseradish cream, lemon, capers

煙三文魚、辣根忌廉、檸檬、水瓜欖

Caesar salad station, bacon lardons, croutons, parmesan, anchovy

凱撒沙律、炒煙肉、脆麵包、芝士、銀魚柳

Fresh bakery basket, butter, olive oil

鮮焗麵包籃、牛油、橄欖油

Hot Selection

熱盤

Pan-fried veal medallion, apple thyme sauce

香煎牛仔柳、蘋果百里香汁

Provençal sole fillet, herb cream sauce

法式焗龍脷魚柳、香草忌廉汁

Seafood pesto pasta, sun-dried tomatoes

香草海鮮意大利麵、乾番茄

Wok-fried beef cube, asparagus, garlic

蒜片蘆筍炒牛肉粒

Stir-fried prawns, broccoli

西蘭花炒蝦球

Wok-fried clams, snow fungus, vegetables

雪耳蜆肉炒時蔬

Fried rice, dried scallop, egg white

瑤柱蛋白炒絲苗

2021 Western Wedding Buffet Dinner Menu I **2021 西式婚禮自助晚宴套餐 I**

Soup 湯類

Hot and sour seafood soup, lobster
中式龍蝦海鮮酸辣湯

Carving Station 精選切肉菜式

Oven-baked whole sea bass, fennel, tomatoes, basil olive oil, chilli, sliced garlic
辣椒蒜片欖油焗原條深海鱸魚、茴香菜、番茄

Desserts 甜品

Tiramisu cake
意大利芝士蛋糕

Vanilla mille-feuille
雲呢拿拿破崙

Chocolate hyuganatsu cake
朱古力日向夏蛋糕

Strawberry pistachio cake
草莓開心果蛋糕

Earl grey chocolate cake
伯爵茶朱古力蛋糕

Chilled sago cream, mango, pomelo
楊枝甘露

Sweetened snow fungus soup, papaya, almonds
南北杏木瓜燉雪耳

Ice cream station, condiments
精選雪糕連配料

Seasonal fruit platter
合時鮮果盤

Coffee or tea
咖啡或茶

HK\$1,080 per person
每位港幣 1,080 元
(A minimum of 50 persons is required)
(最低人數為 50 人)

Price is subject to a 10% service charge per person and minimum charges on food and beverage consumption apply to the package.
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本酒店將於宴會舉行 30 天前確認上述菜譜之價目及各項目。
優惠有效期由 2021 年 1 月 1 日至 12 月 31 日。

2021 Western Wedding Buffet Dinner Menu II **2021 西式婚禮自助晚宴套餐 II**

Cold Selection

冷盤

Cantonese barbecued specialties (roasted pork belly, roasted goose, barbecued pork, jellyfish)

廣東燒味特選(燒腩仔、燒鵝、叉燒、海蜇)

Seafood on ice (prawn, sea whelk, scallop, mussel, snow crab leg)

冰鎮海鮮(海蝦、海螺、帶子、青口、鱈場蟹腳)

Assorted Japanese sushi and sashimi, soy sauce, wasabi, pickles

各色日式壽司、魚生

Kale and button mushroom salad, red onion

羽衣甘藍蘑菇沙律

Sous-vide pork salad, orange olive oil dressing

慢煮豚肉沙律、香橙欖油汁

Grilled squid, vegetables, pesto sauce

扒魷魚、時令蔬菜、香草蒜蓉醬

Shrimp and mango salad

海蝦芒果沙律

Gravadlax of salmon, honey dill sauce

醃三文魚、蜜糖刁草汁

Parma ham, melon

帕爾瑪火腿、蜜瓜

Caesar salad station, bacon lardons, croutons, parmesan, anchovy

凱撒沙律、炒煙肉、脆麵包、芝士、銀魚柳

Fresh bakery basket, butter, olive oil

鮮焗麵包籃、牛油、橄欖油

Hot Selection

熱盤

Slow-cooked beef tenderloin, black truffle sauce, baby onion, morel ragout

慢焗牛柳、黑松露菌汁、珍珠洋蔥、燴摩利菌

Pan-fried sea bass fillet, garlic lemon butter sauce

香煎鱸魚柳、蒜蓉檸檬牛油汁

Baked lasagna, Bolognese sauce

焗肉醬意式千層麵

Wok-fried shrimps, honey peas, Sichuan style

四川蜜豆炒蝦仁

Sautéed scallops, broccoli, lily bulbs

西蘭花炒百合帶子

Braised vegetables, assorted mushrooms

鮮菌扒時蔬

Fried rice, seafood, dried scallop

金瑤海鮮炒絲苗

2021 Western Wedding Buffet Dinner Menu II **2021 西式婚禮自助晚宴套餐 II**

Soup 湯類

Seafood chowder
周打海鮮湯

Carving Station 精選切肉菜式

Roasted rack of lamb, herb mustard crust, rosemary sauce, mint jelly
香草芥末燒羊架、迷迭香汁、薄荷啫喱

Desserts 甜品

Chocolate passion fruit cake
朱古力熱情果蛋糕

Mango mille-feuille
芒果拿破崙

Coffee hazelnut chocolate cake
咖啡榛子朱古力蛋糕

Raspberry almond cake
紅莓杏仁蛋糕

Tiramisu cake
意大利芝士蛋糕

White and dark chocolate mousse
黑白朱古力慕絲

Sweetened snow fungus soup, papaya, almonds
南北杏木瓜燉雪耳

Ice cream station, condiments
精選雪糕連配料

Seasonal fruit platter
精選合時鮮果

Coffee or tea
咖啡或茶

HK\$1,180 per person
每位港幣 1,180 元
(A minimum of 50 persons is required)
(最低人數為 50 人)

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2021 Western Wedding Buffet Dinner Menu III **2021 西式婚禮自助晚宴套餐 III**

Cold Selection

冷盤

Cantonese barbecued specialties (suckling pig, barbecued pork, jellyfish, soy chicken)

廣東燒味特選 (乳豬、叉燒、海蜇、油雞)

Seafood on ice (lobster, prawn, sea whelk, mussel, snow crab leg)

冰鎮海鮮 (龍蝦、海蝦、海螺、青口、鱈場蟹腳)

Assorted Japanese sushi and sashimi, soy sauce, wasabi, pickles

各色日式壽司、魚生

Cherry tomatoes and mozzarella salad, fresh basil

車厘茄軟芝士沙律、紫蘇葉

Roasted duck breast, pear, arugula, herbs, white balsamic vinegar

燒鴨胸啤梨沙律

Home-made liver pate

自製肝醬

Seafood and mango salad

海鮮芒果沙律

Smoked salmon, horseradish cream, lemon, capers

煙三文魚、辣根忌廉、檸檬、水瓜欖

Parma ham, melon

帕爾瑪火腿、蜜瓜

Caesar salad station, bacon lardons, croutons, parmesan, anchovy

凱撒沙律、炒煙肉、脆麵包、芝士、銀魚柳

Fresh bakery basket, butter, olive oil

鮮焗麵包籃、牛油、橄欖油

Hot Selection

熱盤

Pan-fried veal medallion, lavender mustard sauce

香煎牛仔柳、薰衣草芥末汁

Oven-baked cod fillet, white miso paste

燒焗鱈魚柳、日式白麵豉醬

Roasted rack of lamb, rosemary sauce, pumpkin

烤焗羊架、焗南瓜、迷迭香汁

Sea snail, chilli spicy, Chinese wine

花雕麻辣醉花螺

Sautéed seasonal vegetables, Chinese dried seafood

海味扒時蔬

Wok-fried scallops, cuttlefish, vegetables

碧綠花枝帶子

Fried rice, seafood, dried scallop, egg white

海鮮瑤柱蛋白炒絲苗

2021 Western Wedding Buffet Dinner Menu III **2021 西式婚禮自助晚宴套餐 III**

Soup 湯類

Double-boiled fish maw soup, black mushroom, vegetable
花膠北菇燉菜膽

Carving Station 精選切肉菜式

Beef Wellington, red wine sauce
威靈頓牛肉、紅酒汁

Desserts 甜品

Strawberry cheesecake
草莓芝士蛋糕

Royal tea chocolate cake
皇家紅茶朱古力蛋糕

Green tea red bean cake
綠茶紅豆蛋糕

Assorted French pastries
多款法式雜餅

White and dark chocolate mousse, raspberry
黑白朱古力慕絲、紅莓

Bread and butter pudding
麵包布甸

Sweetened red date soup, dried longan, lotus seeds
蓮子圓肉紅棗茶

Ice cream station, condiments
精選雪糕連配料

Seasonal fruit platter
合時鮮果盤

Coffee or tea
咖啡或茶

HK\$1,280 per person
每位港幣 1,280 元
(A minimum of 50 persons is required)
(最低人數為 50 人)

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