



2022 Western Wedding Dinner Package

From HK\$968 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\$298 per person, unlimited servings of fresh orange juice, soft drinks and house beer for three hours
- HK\$338 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 2022.

Hyatt Regency Hong Kong, Tsim Sha Tsui

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2022 Western Wedding Buffet Dinner Menu I **2022 西式婚禮自助晚宴套餐 I**

Cold Selection

冷盤

Cantonese barbecued specialties (Barbecued pork, jellyfish, marinated pork knuckle)

廣東燒味特選(叉燒、海蜇、燻蹄)

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

各色手握壽司、卷物

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

冰鎮海鮮(海蝦、海螺、青口、鱈場蟹腳)

Chilled winter melon, osmanthus plum sauce (VE)

涼拌桂花話梅冬瓜

Beef salad, Thai style

泰式牛肉沙律

Asian quinoa slaw (V)

亞洲藜麥沙律

Roasted pumpkin and capsicum salad, harissa dressing (V) (GF)

烤南瓜甜椒沙律、哈里薩辣醬

Caesar salad, bacon lardons, croutons, parmesan, anchovy

凱撒沙律、炒煙肉、脆麵包、芝士、銀魚柳

Soup

湯

Creamy clam chowder, potato, bacon, leek

周打蜆肉忌廉湯、薯仔、煙肉、大蒜

Fresh bakery basket, butter, olive oil

鮮焗麵包籃、牛油、橄欖油

Carving station

精選切肉菜式

Roasted crispy lemongrass porchetta, chilli sambal, peanut sauce

香茅烤脆豬腩卷、花生三峇辣椒醬

(V) - Vegetarian 素食 · (VE) - Vegan 純素 · (GF) - Gluten Free 無麩質

2022 Western Wedding Buffet Dinner Menu I **2022 西式婚禮自助晚宴套餐 I**

Hot Selection

熱盤

Grilled chicken breast, chorizo, paprika

扒紅椒粉雞胸、西班牙腸

Oven-baked garlic herb salmon, black olive tomato salsa (GF)

香草蒜片焗三文魚、黑橄欖番茄沙沙醬

Baked eggplant parmigiana, tomato, parmesan

番茄芝士焗千層茄子

Fried rice, diced vegetables, egg, spring onion (V)

蔥花菜粒雞蛋炒絲苗

Wok-fried shrimps, cashew nuts

腰果炒蝦仁

Wok-fried chicken and cuttle fish, X.O. chilli sauce

X.O. 醬花枝炒鳳片

Wok-fried assorted vegetables, fungus, lily bulbs (VE)

雲耳百合炒爽菜

Indian

印式

Rogan josh (lamb curry with mixed peppers)

印式彩椒咖喱羊肉

Gobi Matar Masala (sautéed cauliflower and green peas) (VE)

印式椰菜花青豆咖喱

Steamed basmati rice (VE) (GF)

印式香料飯

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2022 Western Wedding Buffet Dinner Menu I **2022 西式婚禮自助晚宴套餐 I**

Desserts 甜品

New York cheesecake, strawberry
紐約芝士蛋糕、草莓

Green tea red bean Swiss roll
綠茶紅豆瑞士卷

Grand chocolate cake
黑白朱古力軟心蛋糕

Mango pudding
芒果布甸

Bread and butter pudding
英式麵包布甸

Chilled coconut sago cream, melon (GF)
凍椰汁蜜瓜西米露

Ice cream station, condiments
精選雪糕連配料

Seasonal fruit platter (VE) GF
合時鮮果盤

Coffee or tea
咖啡或茶

HK\$968 per person
每位港幣 968 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.
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 hotel undertakes to guarantee the menu price and items 30 days prior to your event.
The above package is valid from 1 January to 31 December 2022.
以上價目須另加一服務費及須符合場地食物及飲品之最低消費額。
由於市場價格浮動，香港尖沙咀凱悅酒店保留修改以上菜譜價目及各項目之權利。
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 2022 年 1 月 1 日至 12 月 31 日。

(V) - Vegetarian 素食 · (VE) - Vegan 純素 · (GF) - Gluten Free 無麩質

2022 Western Wedding Buffet Dinner Menu II **2022 西式婚禮自助晚宴套餐 II**

Cold Selection

冷盤

Cantonese barbecue specialties (barbecued pork, jellyfish, roasted duck)

廣東燒味特選(叉燒、海蜆、燒鴨)

Assorted Japanese nigiri and maki sushi

各色手握壽司、卷物

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

冰鎮海鮮(海蝦、海螺、青口、鱈場蟹腳)

Roasted balsamic mushrooms, black truffle, parmesan (V)

烤意大利黑醋蘑菇、黑松露、芝士

Roasted crab meat, sweet corn and avocado salad, Jalapeno-coriander lime dressing

蟹肉烤粟米牛油果沙律、墨西哥椒芫茜青檸汁

Grilled chicken breast salad, avocado, mango

扒雞胸香芒牛油果沙律

Orecchiette pasta salad, creamy pesto, artichokes and sundried tomatoes (V)

貝殼粉沙律、朝鮮薊、乾番茄、忌廉香草醬

Home cured Norwegian salmon, horseradish cream, lemon, capers

自家醃製挪威三文魚、忌廉辣根醬、檸檬、水瓜柳

Mixed seasonal leaves (V)

Dressing: balsamic, Caesar, Thousand Island and French dressing

egg, tomato, carrot, onions, bell pepper, cucumber, green beans, asparagus, corn

時令蔬菜沙律、黑醋汁、凱撒汁、千島汁及法式沙律汁

雞蛋、番茄、甘筍、洋蔥、甜椒、青瓜、青豆、蘆筍、粟米

Soup

湯

Roasted cherry tomato soup, basil, extra virgin olive oil (V)

烤車厘茄湯、紫蘇葉、特級初榨橄欖油

Fresh bakery basket, butter, olive oil

鮮焗麵包籃、牛油、橄欖油

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2022 Western Wedding Buffet Dinner Menu II **2022 西式婚禮自助晚宴套餐 II**

Carving station 精選切肉菜式

Oven-baked sea bass, sea salt crust, tomato salsa
鹽焗原條深海鱸魚、番茄沙沙醬

Hot Selection 熱盤

Steamed sole fillet, caper & dill sauce, young potatoes
蒸龍脷魚柳、水瓜柳刁草汁、新薯

Coq au vin, red wine braised chicken, root vegetable
法式紅酒燴雞、根菜

Slow roasted US pork rack, ratatouille, lemon & parsley gremolata
慢烤美國豬鞍架、法式燴蔬菜、檸檬番茜醬

Wok-fried scallops, broccoli
西蘭花炒帶子

Sweet and sour fish, cantaloupes
甜酸咕嚕魚、蜜瓜

Braised dried scallop, vegetables
瑤柱扒時蔬

Fried egg noodles, squid, soy sauce
豉油皇吊片炒麵

Indian 印式

Lamb Kofta curry (lamb meat ball with mild curry sauce)
印式咖哩羊肉丸

Navratan Korma (mixed vegetables in light cashew nut cream sauce) (V)
印式蔬菜、腰果忌廉汁

Steamed basmati rice (VE) (GF)
印式香料飯

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2022 Western Wedding Buffet Dinner Menu II **2022 西式婚禮自助晚宴套餐 II**

Desserts

甜品

Opera cake

法式歌劇院蛋糕

French apple tart

法式蘋果撻

Vanilla mille-feuille

雲呢拿拿破崙

Lemon & cherry clafoutis

檸檬櫻桃布甸

Earl grey chocolate cake

伯爵茶朱古力蛋糕

White fungus sweet soup, papaya (VE) (GF)

雪耳木瓜糖水

Ice cream station, condiments

精選雪糕連配料

Seasonal fruit platter (VE) (GF)

合時鮮果盤

Coffee or tea

咖啡或茶

HK\$1,068 per person

每位港幣 1,068 元

(A minimum of 50 persons is required)

(最低人數為 50 人)

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2022 Western Wedding Buffet Dinner Menu III **2022 西式婚禮自助晚宴套餐 III**

Cold Selection

冷盤

Cantonese barbecued specialties (barbecued pork, jelly fish, drunken chicken, roasted pork belly)

廣東燒味特選(叉燒、海蜇、醉雞、燒腩仔)

Assorted Japanese nigiri and maki sushi

各色手握壽司、卷物

Seafood on ice (prawn, mussel, sea whelk, Atlantic Boston lobster)

冰鎮海鮮(海蝦、青口、海螺、波士頓龍蝦)

24-month aged Parma ham, sweet melon

24個月熟成帕爾瑪火腿、蜜瓜

Assorted baby potatoes, creamy mustard dressing (V)

芥末醬嫩薯仔

Pomelo salad, Thai style

泰式柚子沙律

Salad Nicoise, tuna, egg, anchovy, green bean, potato

尼哥斯沙律、吞拿魚、雞蛋、銀魚柳、青豆、薯仔

Roasted parsnips and pear salad, honey mustard dressing, watercress (V)

烤白甘筍及香梨沙律、蜜糖芥末醬、菜苗

Home cured Norwegian salmon, horseradish cream, lemon, capers

自家醃製挪威三文魚、忌廉辣根醬、檸檬、水瓜柳

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

凱撒沙律、炒煙肉、脆麵包、芝士、銀魚柳

Soup

湯

Hot and sour seafood soup

中式海鮮酸辣湯

Fresh bakery basket, butter, olive oil

鮮焗麵包籃、牛油、橄欖油

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2022 Western Wedding Buffet Dinner Menu III **2022 西式婚禮自助晚宴套餐 III**

Carving Station 精選切肉菜式

Roasted US beef rib eye on the bone, mustard & onion crust
芥末醬洋蔥烤美國連骨肉眼
Red wine sauce, black pepper sauce
紅酒汁、黑椒汁

Hot Selection 熱盤

Grilled US beef sirloin, green pepper sauce, root vegetable
扒美國西冷牛扒、青胡椒汁、根菜
Roasted pork medallion, pancetta wrapped, prunes, onion, gravy
烤煙肉豬柳卷、西梅洋蔥燒汁
Seafood pasta, pesto, sun-dried tomatoes
香草海鮮意大利麵、乾番茄
Fried rice, dried scallop, egg white
瑤柱蛋白炒絲苗
Wok-fried cubed beef, wild mushroom, garlic
蒜片野菌炒牛肉粒
Wok-fried prawns, honey peas, Sichuan style
四川蜜豆炒蝦球
Stir-fried scallops, broccoli
西蘭花炒帶子

Indian 印式

Murgh Malai Tikka (chicken with yoghurt cream cheese sauce)
印式雞肉、乳酪忌廉汁
Dal Panch Ratni (mixed lentil stew) (V)
印式燴雜蘭度豆
Steamed basmati rice (V) (GF)
印式香料飯

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2022 Western Wedding Buffet Dinner Menu III **2022 西式婚禮自助晚宴套餐 III**

Desserts **甜品**

Opera cake
法式歌劇院蛋糕

French apple tart
法式蘋果撻

Vanilla mille-feuille
雲呢拿拿破崙

Lemon & cherry clafoutis
檸檬櫻桃布甸

Earl grey chocolate cake
伯爵茶朱古力蛋糕

White fungus sweet soup, papaya (VE) (GF)
雪耳木瓜糖水

Ice cream station, condiments
精選雪糕連配料

Seasonal fruit platter (VE) (GF)
合時鮮果盤

Coffee or tea
咖啡或茶

HK\$1,268 per person
每位港幣 1,268 元
(A minimum of 50 persons is required)
(最低人數為 50 人)

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