



2026 Western Wedding Dinner Package

From HK\$1,288 per person

The package includes:

- Use of contemporary event venue
- Chef's signature international buffet dinner menu
- 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
- Complimentary mahjong service and Chinese tea
- Floral centrepiece for each dining table from Blooms & Blossoms
- 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
- Preferential rate for using high definition LED wall with a variety of backdrop image selection or multiple display of personalized wedding photos and videos
- Dedicated Event Attendant to attend to all event arrangements

Beverage options:

- Special price at **HK\$328** per person, unlimited servings of fresh orange juice, soft drinks and house beer for three hours
- Special supplement price at **HK\$40** per person to include **house wines** for three hours
- Special supplement price at **HK\$100** per person to include **premium wines or include house wines and Prosecco** for three hours

For bookings with minimum required number of persons, additional privileges include:

50 persons or above	<ul style="list-style-type: none">• An overnight stay in a guest room with honeymoon amenities and American breakfast for two via Room Service in the following morning
100 persons or above	<ul style="list-style-type: none">• Backdrop with the names of the bride and groom in Chinese or English lettering• Chef's recommended 5-lb edible wedding cake
150 persons or above	<ul style="list-style-type: none">• Upgrade parking for wedding guests to maximum six cars for five hours• Upgrade fresh cream cake to 10-lb edible wedding cake• Room upgrade to Regency Suite• Chauffeured limousine service for four hours (decoration and tunnel/parking fees excluded)

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

Terms and Conditions

We commit that our Food & Beverage venues are ISO22000:2018 certified, an internationally recognized food safety management system. 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 2026.

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2026 Western Wedding Buffet Dinner Menu I 2026 西式婚禮自助晚宴套餐 I

Cold Selection 冷盤

Cantonese barbecue 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

Thai style beef salad
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



2026 Western Wedding Buffet Dinner Menu I 2026 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、西班牙辣肉腸

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 nut

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 bulb (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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2026 Western Wedding Buffet Dinner Menu I 2026 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\$1,288 per person

每位港幣 1,288 元

(A minimum of 50 persons is required)

(最低人數為 50 人)

We commit that our Food & Beverage venues are ISO22000:2018 certified,
an internationally recognized food safety management system.

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 2026.

我們承諾酒店的餐飲場所已榮獲國際認可之品質保證系統 ISO22000:2018 之認證。

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 2026 年 1 月 1 日至 12 月 31 日。

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2026 Western Wedding Buffet Dinner Menu II

2026 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、海蜇、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、朝鮮薦、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 bean, 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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2026 Western Wedding Buffet Dinner Menu II

2026 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
蒸龍脣魚柳、水瓜柳刁草汁、新薯

Coq au vin, red wine braised chicken, root vegetables
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, cantaloupe
甜酸咕嚕魚、蜜瓜

Braised dried scallop, vegetables
瑤柱扒時蔬

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

Indian

印式

Lamb kofta curry (lamb meat ball with mild curry sauce)
印式咖喱羊肉丸

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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2026 Western Wedding Buffet Dinner Menu II 2026 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\$1,368 per person
每位港幣 1,368 元
(A minimum of 50 persons is required)
(最低人數為 50 人)

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