



## 2019 Western Wedding Dinner Package

From HK\$1,020 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 'N' Blossoms
- Backdrop with the names of the bride and groom in Chinese or English lettering
- Use of built-in 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 'N' Blossoms
- Dedicated Event Attendant to attend to all event arrangements

### Beverage options:

- HK\$268 per person, unlimited servings of fresh orange juice, soft drinks and house beer for three hours
- HK\$308 per person, unlimited servings of fresh orange juice, soft drinks, house beer and house wines for three hours

### For bookings with over 15 tables of 10 to 12 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 four 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](mailto: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 2019.

### Hyatt Regency Hong Kong, Tsim Sha Tsui

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## **2019 Western Wedding Buffet Dinner Menu I** **2019 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

*Fresh mushroom salad*

鮮菌沙律

*Roasted chicken salad, Thai style*

泰式燒雞沙律

*Potato salad, gherkin, egg*

薯仔沙律、酸青瓜、雞蛋

*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, morel cream sauce, shallots*

香煎牛仔柳、摩利菌汁、乾蔥

*Steamed barramuni fillet, dill white wine cream sauce*

蒸盲鱸魚柳、刁草白酒忌廉汁

*Seafood pesto pasta, sun-dried tomatoes*

香草海鮮意大利麵、乾番茄

*Roasted spring chicken, Sichuan style*

麻辣川椒燒春雞

*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

## **2019 Western Wedding Buffet Dinner Menu I** **2019 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

*Chocolate mango cake*  
朱古力芒果蛋糕

*Vanilla mille-feuille*  
雲呢拿拿破崙

*Opera cake*  
法式歌劇院蛋糕

*Strawberry cheesecake*  
草莓芝士蛋糕

*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\$1,020 per person**

**每位港幣 1,020 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.

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。

## **2019 Western Wedding Buffet Dinner Menu II** **2019 西式婚禮自助晚宴套餐 II**

### **Cold Selection**

#### 冷盤

*Cantonese barbecued specialties (roasted goose, barbecued pork, jellyfish, soy chicken)*

廣東燒味特選(燒鵝、叉燒、海蜇、油雞)

*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

*Beetroot salad, goat cheese, red wine vinegar*

紅菜頭羊奶芝士沙律

*Roasted chicken breast and pineapple salad*

燒雞胸菠蘿沙律

*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

*Oven-baked salmon fillet, almond herb crust*

香草杏仁片焗三文魚柳

*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*

帶子百合炒西蘭花

*Braised vegetables, assorted mushrooms*

鮮菌扒時蔬

*Fried rice, seafood, dried scallop*

金瑤海鮮炒絲苗

## **2019 Western Wedding Buffet Dinner Menu II** **2019 西式婚禮自助晚宴套餐 II**

### **Soup** 湯類

*Cream of green pea and potato soup, sausage, crispy bacon*  
忌廉薯仔青豆湯、香腸、脆煙肉

### **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

*Kalamansi chocolate cake*  
青甘檸朱古力蛋糕

*Vanilla mille-feuille*  
雲呢拿拿破崙

*Mango macadamia cake*  
芒果巴西果仁蛋糕

*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\$1,160 per person**  
**每位港幣 1,160 元**  
**(A minimum of 50 persons is required)**  
**(最低人數為 50 人)**

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## **2019 Western Wedding Buffet Dinner Menu III** **2019 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)

*Specialty 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

*Seafood and mango salad*

海鮮芒果沙律

*Tuna Nicoise salad, tomato, black olives, anchovy*

吞拿魚邊豆番茄沙律

*Smoked salmon, horseradish cream, lemon, capers*

煙三文魚、辣根忌廉、檸檬、水瓜欖

*Parma ham, melon*

風乾火腿、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*

花枝帶子炒時蔬

*Fried rice, seafood, dried scallop, egg white*

海鮮瑤柱蛋白炒絲苗

## **2019 Western Wedding Buffet Dinner Menu III** **2019 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

*Earl grey chocolate cake*  
伯爵茶朱古力蛋糕

*Green tea mango roulade*  
綠茶芒果蛋糕卷

*Assorted French pastries*  
多款法式雜餅

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

*Queen of puddings*  
皇后布甸

*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\$1,260 per person**  
**每位港幣 1,260 元**  
**(A minimum of 50 persons is required)**  
**(最低人數為 50 人)**

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