



2020 西式婚禮晚宴套餐

每位港幣 1,060 元起

套餐優惠包括：

- 享用優雅時尚的宴會場地
- 主廚招牌自助餐晚宴菜譜
- 於婚宴當晚免費入住凱悅客房 1 晚連蜜月禮品，並於婚宴翌日在客房內享用雙人美式早餐
- 奉送 5 磅鮮果忌廉蛋糕乙個
- 多層裝飾結婚蛋糕供切餅儀式及拍照使用
- 奉送香檳供新郎新娘台上祝酒用
- 每席可免自攜洋酒開瓶費乙瓶
- 免費提供中國香茗
- 免費提供麻雀供賓客耍樂及茗茶供應
- 每席奉送「花悅」(Blooms 'N' Blossoms) 鮮花擺設
- 奉送中式或西式婚宴牌匾
- 於婚宴場內免費使用內置液晶體投影機、屏幕、DVD 播放機及無線麥克風 2 支
- 免費代客泊車車位 3 個 (於 B3 樓層，每個 5 小時)
- 預訂客房優惠
- 以優惠價格訂購「花悅」(Blooms 'N' Blossoms) 鮮花及場地佈置
- 專業服務團隊為賓客安排宴會每項細節

額外優惠：

- 每位港幣 278 元，可享席間 3 小時無限量供應鮮橙汁、汽水及特選啤酒
- 每位港幣 318 元，可享席間 3 小時無限量供應鮮橙汁、汽水、特選啤酒及餐酒

惠顧 15 席或以上，可享有以下額外優惠：

- 免費由凱悅客房升級至凱悅套房 1 晚連蜜月禮品，並於婚宴翌日在套房內享用雙人美式早餐
- 4 小時酒店 4 座豪華轎車連司機服務 (不包括裝飾，隧道及泊車費用)
- 免費代客泊車車位增加至 4 個 (於 B3 樓層，每個 5 小時)
- 鮮果忌廉蛋糕升級至 10 磅
- 新郎襟花及主婚人襟花共 5 個
- 以優惠價使用 LED 螢幕背景板，包括多款背景設計選擇及播放個人化婚禮照片和影片
- 奉送餐券價值港幣 1,000 元

查詢詳情或預訂，請致電+852 3721 1863 或電郵至 hongkong.tsimshatsui@hyatt.com 與會議宴會部聯絡。

條款及細則

以上價目須另加一服務費，須符合場地食物及飲品之最低消費額。香港尖沙咀凱悅酒店保留修改有關菜譜價目及各項目之權利而無須另行通知。優惠有效期自 2020 年 1 月 1 日至 12 月 31 日。

香港尖沙咀凱悅酒店

香港九龍尖沙咀河內道 18 號

電話 +852 2311 1234 傳真 +852 3721 1235

hyattregencyhongkongtsimshatsui.com



HYATT
REGENCY™
凱悅酒店

2020 Western Wedding Buffet Dinner Menu I **2020 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

Mozzarella and tomato salad, fresh basil, balsamic dressing

軟芝士番茄沙律、紫蘇葉、黑醋汁

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

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

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

2020 Western Wedding Buffet Dinner Menu I **2020 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\$1,060 per person
每位港幣 1,060 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.
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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。
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2020 Western Wedding Buffet Dinner Menu II **2020 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、海蜆)

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

Sous-vide chicken salad, yuzu dressing

慢煮雞肉沙律、柚子醋汁

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

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

2020 Western Wedding Buffet Dinner Menu II **2020 西式婚禮自助晚宴套餐 II**

Soup **湯類**

Cream of mushroom soup, oregano, croutons
香草蘑菇忌廉湯、脆麵包

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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2020 Western Wedding Buffet Dinner Menu III **2020 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

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

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

花枝帶子炒時蔬

Fried rice, seafood, dried scallop, egg white

海鮮瑤柱蛋白炒絲苗

2020 Western Wedding Buffet Dinner Menu III **2020 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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