



2026 FESTIVE CELEBRATIONS PACKAGE

Host a private event at Regency Ballroom or Salons of Hyatt Regency Hong Kong, Sha Tin and celebrate the festive season with authentic delicacies and dedicated event services.

From HK\$568 per person

Offer includes

- Buffet menu with festive dishes designed by Executive Chef
- Waiver of corkage fee for 1 bottle per table (original price: HK\$400 per bottle)
- Use of audio-visual system, including a built-in LCD projector, screen and 2 wireless microphones
- Festive centerpiece by Blooms and Blossoms for each table
- Use of stage and dance floor (subject to availability)
- Complimentary parking for 1 vehicle per 2 tables, 5 hours each
- Preferential room rates for guests
- Dedicated event attendant for your event

Optional items

- Upgrade beverage package to include 2-hour unlimited serving of soft drinks, chilled orange juice and mineral water at HK\$135 per person
- Upgrade beverage package to include 2-hour unlimited serving of soft drinks, chilled orange juice, mineral water and beer at HK\$145 per person
- Upgrade beverage package to include 2-hour unlimited serving of soft drinks, chilled orange juice, mineral water, beer and selected red and white wines at HK\$185 per person
- Preferential rate for using high-definition LED wall for backdrop images or videos at Regency Ballroom

Confirm the package **from now through 22 October 2026** to enjoy:

- **Complimentary 2-hour free-flow beverage package including soft drinks, chilled orange juice and mineral water**
- **20,000 World of Hyatt Bonus Points** to redeem accommodation from a selection of Hyatt Hotels and Resorts for **bookings of 100 persons or above**

For reservations or enquiries, please contact Events Department at 3723 1234 or events.shatin@hyatt.com.

Terms and conditions

- * 10% service charge applies
- * Offers cannot be used in conjunction with other promotional discounts
- * Offer is valid for bookings held from 1 November 2026 through 31 December 2026
- * Offer is subject to availability and change without prior notice
- * Minimum food & beverage charges apply
- * In the event of any dispute, the decision of Hyatt Regency Hong Kong, Sha Tin shall be final and conclusive

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2026 FESTIVE BUFFET MENU I

節慶自助餐菜單一

Cold Selection 冷盤

Salmon sashimi, wasabi 三文魚刺身

Prawn salad, mango 大蝦芒果沙律

Cold cuts, pickle 凍肉拼盤

Roasted chicken, black olive, sun-dried tomato, basil 黑水欖蕃茄乾燒雞沙律

Apple, celery, walnut salad 蘋果西芹合桃沙律

Tomato, mozzarella cheese, basil 意大利芝士香草蕃茄沙律

Seasonal garden lettuce 新鮮田園生菜

(Sweet corn, kidney beans, sliced onion, cucumber, tomato, garlic crouton, crispy bacon)

(粟米粒、紅腰豆、洋葱、青瓜、蕃茄、蒜香麵包粒、脆煙肉)

(Choice of dressings: balsamic vinegar, French dressing, olive oil, Thousand Island)

(自選醬汁：意大利黑醋、法式沙律醬、橄欖油、千島醬)

Soup 湯

Minestrone 意大利雜菜湯

Home-baked bread and rolls 自製麵包

Hot Selection 熱食

Roasted beef ribeye, mushroom sauce 烤牛肉眼配蘑菇汁

Baked sea bass, basil olive oil sauce 烤鱸魚配香草橄欖油

Roasted turkey, sage stuffing, giblet gravy 烤火雞配鼠尾草及傳統火雞汁

Sautéed Brussel sprouts, bacon 煙肉炒小椰菜

Caramelized chestnuts 牛油焦糖栗子

Gratin potato 忌廉焗薯

Penne pasta, mushroom, chilli tomato sauce 香辣茄汁磨菇長通粉

Thai seafood curry 泰式海鮮咖喱

Steamed rice 白飯

Wok-fried shrimp, celery, cashew nuts 西芹腰果炒蝦仁

Stir-fried broccoli, straw mushroom 草菇炒西蘭花

Braised e-fu noodles 金菇炆伊麵

Sweet Selection 甜點

Christmas pudding, brandy sauce 聖誕特色布甸

Christmas stolen 聖誕特色甜麵包

Christmas cookies 聖誕特色曲奇

Chocolate log cake 聖誕朱古力蛋糕

Chocolate mango mousse 朱古力芒果慕絲

Tiramisu 意大利芝士蛋糕

Black forest cake 黑森林蛋糕

Sha Tin Honey Cake 沙田蜂蜜蛋糕

Seasonal fruit platter 合時鮮果拼盤

Coffee or tea 咖啡或茶

HK\$568 plus 10% service charge per person

每位港幣\$568 另設加一服務費

(Minimum 40 persons required 最少 40 位)

2026 FESTIVE BUFFET MENU II

節慶自助餐菜單二

Cold Selection 冷盤

Assorted sashimi, wasabi 雜錦刺身
(Salmon, tuna, amaebi 三文魚、吞拿魚、甜蝦)
Assorted sushi, soy sauce 雜錦壽司
Smoked salmon, capers 煙三文魚
Roasted beef, pickle, mustard honey dressing 烤牛肉配酸青瓜
Parma ham, melon 巴馬火腿, 蜜瓜
Prawn salad, mango 大蝦芒果沙律

Salad 沙律

Grilled seasonal vegetables, pesto 扒時菜沙律配香草醬
Cherry tomato salad, basil 蕃茄沙律
Broccoli, blue cheese, pinenuts 西蘭花藍芝士沙律伴崧子仁
Seasonal garden lettuce 新鮮田園生菜
(Sweet corn, chick pea, kidney beans, sliced onion, cucumber, tomato, garlic crouton, crispy bacon)
(粟米粒、鷹咀豆、紅腰豆、洋葱、青瓜、蕃茄、蒜香麵包粒、脆煙肉)
(Choice of dressings: balsamic vinegar, French dressing, olive oil, Thousand Island)
(自選醬汁：意大利黑醋、法式沙律醬、橄欖油、千島醬)

Soup 湯

Pumpkin cream soup, pumpkin seeds 南瓜忌廉湯
Home-baked bread and rolls 自製麵包

Hot Selection 熱食

Pan-fried salmon, basil olive oil sauce 香煎三文魚配橄欖油
Roasted beef ribeye, mushroom sauce 烤牛肉眼配蘑菇汁
Roasted lamb rack, rosemary 烤羊架配迷迭香汁
Sautéed Brussel sprouts, bacon 煙肉炒小椰菜
Caramelized chestnuts 牛油焦糖栗子
Honey-glazed sweet potato, sesame 蜜餞芝麻甜薯
Penne pasta, seafood, cherry tomato, green pea 海鮮增長通粉
Thai chicken green curry, eggplant 泰式青咖喱雞
Steamed rice 白飯
Wok-fried pork fillet, onion 京蔥炒肉片
Wok-fried shrimp, broccoli, garlic 西蘭花炒蝦仁
Braised straw mushroom, seasonal vegetables 鮮菌扒時蔬
Stir-fried rice vermicelli, shrimp, shredded pork 東莞炒米粉

Carving Station 精選切肉菜式

Roasted turkey, corn stuffing, giblet gravy 烤火雞配粟米及傳統火雞汁

Sweet Selection 甜點

Panettone 聖誕特色蛋糕
Christmas pudding, brandy sauce 聖誕特色布甸
Christmas stollen 聖誕特色甜麵包
Chocolate log cake 聖誕朱古力蛋糕
Strawberry mousse 士多啤梨慕絲
Marble cheesecake 雲石芝士蛋糕
Mango pudding 芒果布甸
Tiramisu 意大利芝士蛋糕
Sha Tin Honey Cake 沙田蜂蜜蛋糕
Seasonal fruit platter 合時鮮果拼盤

Coffee or tea 咖啡或茶

HK\$828 plus 10% service charge per person
每位港幣\$828 另設加一服務費

(Minimum 40 persons required 最少 40 位)

2026 FESTIVE BUFFET MENU III

節慶自助餐菜單三

Cold Selection 冷盤

Assorted seafood on ice 冰鎮海鮮
(mussel, prawn, sea snail 青口、蝦、海螺)
Assorted sashimi, wasabi 雜錦刺身
(Salmon, tuna, amaebi 三文魚、吞拿魚、甜蝦)
Assorted sushi, soy sauce 雜錦壽司
Smoked salmon, capers 煙三文魚配酸豆
Cold cuts, pickle 凍肉拼盤
Parma ham, melon 巴馬火腿, 蜜瓜
Cajun chicken, cauliflower, dried apricot, mint yoghurt dressing 辣雞肉椰菜花配薄荷乳酪汁

Salad 沙律

Coleslaw salad 雜菜沙律
Pasta, vegetable salad, basil pesto 雜菜意粉沙律配香草汁
Potato salad, mustard 薯仔沙律
Asparagus, portobello mushroom, olive oil 露筍磨菇沙律
Seasonal garden lettuce 新鮮田園生菜
Sweet corn, chick pea, kidney beans, sliced onion, cucumber, tomato, garlic crouton, crispy bacon
(粟米粒、鷹咀豆、紅腰豆、洋葱、青瓜、蕃茄、蒜香麵包粒、脆煙肉)
(Choice of dressings: balsamic vinegar, French dressing, olive oil, Thousand island)
(自選醬汁: 意大利黑醋、法式沙律醬、橄欖油、千島醬)

Soup 湯

Seafood minestrone 海鮮雜菜湯
Home-baked bread, rolls 自製麵包

Hot Selection 熱食

Roasted lamb rack, mint sauce 烤羊架配薄荷汁
Roasted beef ribeye, black pepper sauce 烤牛肉配黑椒汁
Grilled cod fish, capsicum salsa 燒銀鱈魚配甜椒
Spaghetti bolognese 肉醬意粉
Sautéed brussels sprouts 煙肉炒小椰菜
Caramelized chestnuts 牛油焦糖栗子
Honey-glazed sweet potato, sesame 蜜餞芝麻甜薯
Sautéed prawns, honey bean 蜜豆炒蝦球
Wok-fried scallop, celery, XO sauce XO 醬西芹炒帶子
Wok-fried beef fillet, spring onion 京蔥炒牛肉
Wok-fried seasonal vegetables 清炒時蔬
Fried rice, conpoy, egg white 瑤柱蛋白炒飯

Carving Station 精選切肉菜式

Roasted turkey, corn stuffing, giblet gravy 烤火雞配粟米及傳統火雞汁

Sweet Selection 甜點

Panettone 聖誕特色蛋糕

Pecan pie 胡桃甜批

Christmas pudding, brandy sauce 聖誕特色布甸

Ginger bread and chocolate log cake 薑餅及聖誕朱古力蛋糕

Christmas stollen 聖誕特色甜麵包

Christmas cookies 聖誕特色曲奇

Pumpkin creme brulee 南瓜焦糖布甸

Chestnut mousse cake 栗子慕絲蛋糕

Sha Tin Honey Cake 沙田蜂蜜蛋糕

Seasonal fruit platter 合時鮮果拼盤

Selection of ice cream 自選雪糕

Coffee or tea 咖啡或茶

HK\$998 plus 10% service charge per person

每位港幣\$998 另設加一服務費

(Minimum 40 persons required 最少 40 位)