



## 2026 WEDDING CEREMONY AND LUNCH BUFFET PACKAGE

**HK\$156,888 (From 1 January 2026 through 31 March 2026)**

**HK\$149,888 (From 1 April 2026 through 10 September 2026)**

**HK\$169,888 (From 11 September 2026 through 31 December 2026)**

### Offer includes

- Exclusive use of our landscaped Garden from 10:00 AM to Noon for wedding ceremony for a maximum 100 persons
- Wedding lunch buffet designed by Executive Chef, serving 100 persons
- 3-hour unlimited serving of soft drinks, chilled orange juice, mineral water and beer during lunch, serving 100 persons
- 1-night stay in a Wedding Suite with amenities on the night or night before of your wedding and in-room American breakfast for 2 persons on the following morning
- Elegant floral decoration from Blooms and Blossoms, including willow arch and ceremony table at Landscaped Garden
- Waiver of corkage fee for 12 bottles of brought-in alcoholic beverage
- 1 bottle of sparkling wine for toasting
- A 2-tier 5-pound fresh fruit cream cake
- Parking space for 1 vehicle per 2 tables (5 hours for each vehicle)
- Your choice of table linen and accessories with floral centerpiece for each table
- Use of audio system, including 2 speakers and 2 wireless microphones at Landscaped Garden
- Use of audio system, including a built-in LCD projector, screen and 2 wireless microphones at lunch venue
- Preferential rates for hotel accommodation

### Optional items

- Additional person(s) at HK\$1,308 per person from 1 January 2026 through 31 March 2026
- Additional person(s) at HK\$1,228 per person from 1 April 2026 through 10 September 2026
- Additional person(s) at HK\$1,408 per person from 11 September 2026 through 31 December 2026
- Upgrade of beverage package to include a 3-hour unlimited serving of selected red and white wine at a supplement from HK\$70 per person each during lunch from 1 January 2026 through 31 March 2026 and 11 September 2026 through 31 December 2026
- Upgrade of beverage package to include a 3-hour unlimited serving of selected red and white wine at a supplement from HK\$60 per person each during lunch from 1 April 2026 through 10 September 2026 and
- LED wall can be arranged in Regency Ballroom from HK\$9,000 net per day as a backdrop package

For reservations or enquiries, please contact Events Department at 3723 1234 or [events.shatin@hyatt.com](mailto:events.shatin@hyatt.com)

### Terms and conditions

- \* 10% service charge applies
- \* Offers cannot be used in conjunction with other promotional discounts
- \* Valid for bookings from 1 January 2026 through 31 December 2026
- \* Minimum food & beverage charges apply
- \* Offer is subject to availability and change without prior notice
- \* For wedding ceremony at Garden, hotel may relocate to another suitable venue as back up
- \* 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 WEDDING LUNCH BUFFET MENU**  
**2026 婚禮自助午宴**

**Cold Selection 冷盤**

Assorted sashimi, wasabi (salmom, snapper, octopus, sweet shrimp)  
雜錦魚生，芥末 (三文魚，鯛魚，章魚，甜蝦)  
Assorted sushi and rolls, soya sauce 雜錦壽司及卷物  
Smoked salmon, capers 煙三文魚，酸豆  
Marinated seafood, lemon, parsley, black olive 海鮮沙律，香草黑橄欖檸檬汁  
Parma ham, melon 巴馬火腿，蜜瓜  
Smoked chicken, avocado, grapefruit salad 煙雞肉，牛油梨，西柚沙律  
Thai-style roasted pork cheek, celery, tomato, sweet lime sauce 泰式豬頸肉，西芹，蕃茄，甜青檸汁  
Prawn, mango salad 芒果大蝦沙律  
Chilled tomato, spicy sesame sauce 蕃茄，辣芝麻醬  
Marinated asparagus, chopped egg salad, dill 蘆筍，碎蛋沙律，刁草  
Garden green salads (Thousand Island, French dressing) 田園雜菜沙律 (千島醬及法式沙律醬)

**Soup 湯**

Mushroom cream soup, black truffle essence 黑松露蘑菇忌廉湯  
Home-baked bread 自製麵包

**Hot Selection 熱食**

Selection of Chinese dim sum (steamed pork dumpling, crispy-fried shrimp dumpling, sweet chilli sauce)  
精選中式點心 (燒賣，脆炸明蝦角)  
Wok-fried chicken, capsicum, preserved black bean 豆豉彩椒炒雞球  
Wok-fried prawn, celery, cashew nuts 西芹腰果炒蝦仁  
Braised crabmeat, straw mushroom 蟹肉扒草菇  
Wok-fried seasonal vegetables, fungus 雲耳清炒時蔬  
Grilled salmon, tomato cream sauce 烤三文魚，蕃茄忌廉汁  
Roasted beef ribeye, black pepper sauce 燒牛肉眼，黑椒汁  
Grilled lamb rack, rosemary 烤羊架，迷迭香  
Thai green seafood curry, steamed rice 泰式海鮮青咖喱，白飯  
Penne, ham, mushroom cream sauce 意大利長通粉，火腿，蘑菇忌廉汁  
Fried rice, conpoy, egg white, baby crab roe 瑤柱蟹籽蛋白炒飯

**Sweet Selection 甜點**

Chocolate mousse cake 朱古力慕斯蛋糕  
Strawberry shortcake 草莓蛋糕  
Tiramisu 意大利芝士蛋糕  
Sha Tin apple pie 沙田蘋果批  
Mango pudding 芒果布甸  
Fresh fruit tart 時令鮮果撻  
Bread and butter pudding, vanilla sauce 麵包布甸，雲呢拿汁  
Black forest cake 黑森林蛋糕  
Green tea, red bean cake 綠茶紅豆蛋糕  
Seasonal fruit platter 時令鮮果盤

**Coffee or tea 咖啡或茶**