



# Regal Hongkong Hotel Christmas Extravaganza 2024

## 富豪香港酒店 2024聖誕派對及宴會



Let's celebrate this joyful Christmas together! It's time to share this wonderful and warm occasion with your friends, family, and colleagues. We have prepared sumptuous meal options and attractive privileges to ensure you and your loved ones have a truly memorable day.

在這普天同慶的聖誕節，讓我們一起歡聚，分享這美好溫馨的時刻。

富豪香港酒店已精心準備了多款豐盛的菜單和誘人的優惠，定能為每位貴賓締造難忘的聖誕之夜。

For enquiries and reservations, please contact Catering Sales Department at 2837 1618 or email to [celebrate@hongkong.regalhotel.com](mailto:celebrate@hongkong.regalhotel.com)

如欲查詢及訂座，請致電2837 1618或電郵至 [celebrate@hongkong.regalhotel.com](mailto:celebrate@hongkong.regalhotel.com) 與宴會營業部聯絡。

**50% discount on beverage package and 10% service charge waiver for function confirmed with deposit paid on or before 15 November 2024.**

於2024年11月15日前預訂聖誕派對及繳付訂金，  
可享酒水套餐半價及免加一服務費優惠

### Lunch/ Dinner Buffet 自助午餐或晚餐

	Menu A	Menu B
Lunch 午餐	HK\$440+10% service charge per person	HK\$550+10% service charge per person
	A supplement of HK\$108+10% service charge per person with unlimited pouring of soft drinks, chilled orange juice and house beer for 2 hours 2小時隨意添飲各式汽水、橙汁及特選啤酒	
	A supplement of HK\$168+10% service charge per person with unlimited pouring of soft drinks, chilled orange juice, house beer and house wines for 2 hours 2小時隨意添飲各式汽水、橙汁、特選啤酒及特選紅白餐酒	
Dinner 晚餐	HK\$630+10% service charge per person	HK\$790+10% service charge per person
	A supplement of HK\$128+10% service charge per person with unlimited pouring of soft drinks, chilled orange juice and house beer for 4 hours 4小時隨意添飲各式汽水、橙汁及特選啤酒	
	A supplement of HK\$188+10% service charge per person with unlimited pouring of soft drinks, chilled orange juice, house beer and house wines for 4 hours 4小時隨意添飲各式汽水、橙汁、特選啤酒及特選紅白餐酒	

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如果您不希望再收到我們的電郵，請電郵我們於 [rhk.banquet@regalhotel.com](mailto:rhk.banquet@regalhotel.com) 並輸入您的電郵地址，用以取消訂閱我們的促銷電郵。



## Attractive Privileges 精彩禮遇



For booking  
of 80 persons or  
above  
預訂80人或以上

Guests are entitled to enjoy below privileges:

可享下列各項優惠:

- Free corkage on one bottle of your self-brought in wine or brandy per table (750 ml per bottle)
  - 自備干邑或洋酒免收開瓶費 (每席壹瓶)
- Welcome fruit punch before dinner for one hour
  - 宴會前提供雜果賓治 (一小時)
- Christmas centerpiece arrangement for dining tables
  - 每席聖誕裝飾擺設
- Invitation cards and envelopes
  - 精美邀請咭及信封
- Complimentary ten hours car parking coupons
  - 免費泊車券十小時
- Christmas decorations (during festive period)
  - 聖誕期內宴會廳聖誕裝飾
    - Fun favors
    - 派對小玩意
- Complimentary use of PA system
  - 免費提供音響設備

For booking  
of 120 persons or  
above  
預訂120人或以上

Guests are entitled to enjoy below privileges:

- 除以上述優惠外, 更可加送或提升至下列各項優惠:
  - Backdrop with English lettering
    - 禮堂牌匾配以英文字
- Complimentary use of built-in LCD Projector and Screen
  - 免費提供投影機及銀幕
- Complimentary one bottle of House Champagne
  - 奉送酒店香檳壹枝
- Special rate at HK\$3,800 net to enjoy designated photo booth service for 1.5 hours
  - 以超值優惠價港幣\$3,800元正享用指定公司1.5小時自助照相亭服務

For booking  
of 180 persons or  
above  
預訂180人或以上

Guests are entitled to enjoy below privileges:

- 除以上述優惠外, 更可加送或提升至下列各項優惠:
- Complimentary use of one set of video camera to view on stage during the event
  - 免費提供一部攝錄機於禮堂內作現場直播
- Complimentary a total of fifteen hours car parking coupons
  - 免費泊車券共15小時

### Remarks 備註

This Package valid from 1-31 December 2024 此優惠有效期由二零二四年十二月一日至三十一日

All prices are subject to 10% service charge 所有價目須另收加一服務費

Banquet Room for lunch events will be ready at 12:00 noon 午宴宴會廳由中午十二時起恭候

Banquet Room(s) for Dinner events will be ready at 6:00pm 晚宴宴會廳由下午六時起恭候

Minimum 50 persons are required for all buffet menu 所有自助餐菜譜最少需50人或以上

Minimum charge applied for each function room. For details, please contact our Catering Sales Department 各宴會廳均設有最低消費, 查詢詳情請聯絡宴會部



## CHRISTMAS BUFFET 2024 LUNCH MENU A

### APPETIZER & SALAD 冷盤及沙律

Smoked Salmon with Lemon, Capers and Onion 煙三文魚配檸檬、水瓜柳及洋蔥  
Assorted Japanese Sushi 日式什錦壽司  
Thai Pomelo Seafood Salad 泰式柚子海鮮沙律  
Buffalo Mozzarella Cheese, Cherry Tomato and Basil Salad 水牛芝士、車厘茄沙律  
German Potato Salad with Bacon Bits 煙肉薯仔沙律  
Smoked Turkey Rolls with Orange-Cranberry Compote 火雞卷配香橙金巴利汁  
Iceberg Lettuce, Mesclun, Lollo Rosso 美國生菜, 雜錦沙律菜, 紅卷心菜  
Sweet Corn, Cherry Tomato and Cucumber 粟米, 車厘茄, 青瓜  
Dressing: Thousand Island, French, Vinaigrette 千島汁、法式醬汁、油醋汁  
Condiments: Parmesan Cheese, Garlic Crouton, Raisin 芝士粉, 蒜蓉包粒, 提子乾

### SOUP 湯

Roasted Pumpkin Soup with Crab Meat 燒南瓜蟹肉湯  
Bread Roll with Butter 麵包及牛油

### CARVING 烤肉車

Roasted Christmas Turkey with Cranberry Sauce 燒聖誕火雞配金巴利汁

### HOT ENTREE 熱盤

Roasted Teriyaki Salmon Fillet 照燒三文魚  
Indian Chicken Tikka Masala with Basmati Rice 印度咖哩雞配印度飯  
Oven Baked Pork Chop with Lemongrass 香焗越式香茅豬扒  
Arrabiata Aglio Olio with Shrimp 大蝦辣番茄意粉  
Braised Brussel Sprouts and Glazed Carrot 燴迷你椰菜及牛油甘筍

### CHINESE DISH 中式

Sweet and Sour Pork 菠蘿咕嚕肉  
Seasonal Vegetable with Straw Mushroom 鮮菇扒時蔬

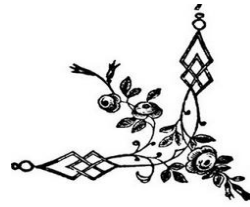
### DESSERT 甜品

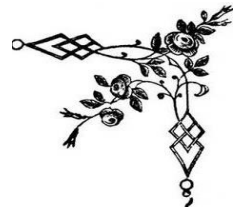
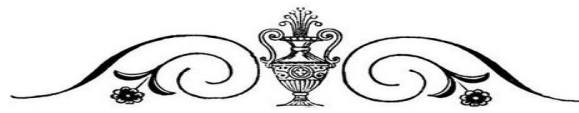
Christmas Butter Stollen 聖誕牛油蛋糕  
Chocolate Log Cake 朱古力樹頭蛋糕  
American Cheese Cake 美式芝士蛋糕  
Mixed Berries Terrine 雜莓子凍  
Fresh Fruit Napoleon 雜果拿破崙蛋糕  
Ginger Crème Brûlée 薑糖法式燉蛋  
Sweetened Papaya with Snow Fungus 木瓜雪耳糖水  
Fresh Fruit Platter 鮮果拼盤

Coffee or Tea 咖啡或茶

**HK\$440 plus 10% service charge per person  
(Minimum booking of 60 persons are required)**

**Additional Selection : A supplement of HK\$30 plus 10% service charge per person  
to enjoy Mövenpick ice cream cup (choose from 3 flavours)  
升級選擇：每位另加 HK\$30 可享 Mövenpick 雪糕杯**





# CHRISTMAS BUFFET 2024

## LUNCH MENU B

### APPETIZER & SALAD 冷盤及沙律

Smoked Salmon with Lemon, Capers and Onion 煙三文魚配檸檬、水瓜柳及洋蔥  
 Thai Pomelo Seafood Salad 泰式柚子海鮮沙律  
 Buffalo Mozzarella Cheese, Cherry Tomato and Basil Salad 水牛芝士、車厘茄沙律  
 Grilled Mushroom Salad with Chopped Garlic 燒蒜香磨菇沙律  
 Smoked Turkey Rolls with Orange-Cranberry Compote 火雞卷配香橙金巴利汁  
 Iceberg Lettuce, Mesclun, Lollo Rosso 美國生菜, 雜錦沙律菜, 紅卷心菜  
 Sweet Corn, Cherry Tomato and Cucumber 粟米, 車厘茄, 青瓜  
 Dressing: Thousand Island, French, Vinaigrette 千島汁、法式醬汁、油醋汁  
 Condiments: Parmesan Cheese, Garlic Crouton, Raisin 芝士粉, 蒜蓉包粒, 提子乾

### JAPANESE COUNTER 和風美饌

Assorted Sushi and Maki Sushi with Condiments 雜錦壽司  
 Blue Fin Tuna, Norwegian Salmon and Snapper Sashimi  
 藍鰭吞拿魚, 挪威三文魚及鯛魚刺身

### SOUP 湯

Roasted Pumpkin Soup with Crab Meat 燒南瓜蟹肉湯  
 Bread Roll with Butter 麵包及牛油

### CARVING 烤肉車

Roasted U.S. Prime Rib of Beef with Duck Liver Gravy 燒特級牛肋扒配鴨肝燒汁

### HOT ENTREE 熱盤

Classic French Mussel 法式青口  
 Roasted Teriyaki Salmon Fillet 照燒三文魚  
 Baked Lamb Rack with Herbs and Garlic 香草大蒜烤羊排  
 Duck Leg Confit with Raspberry Vinaigrette Gravy 油浸鴨腿配紅桑子醋燒汁  
 Braised Thai Curry Oxtail with Steamed Rice 泰式牛尾咖喱  
 Oven Baked Pork Chop with Lemongrass 香焗越式香茅豬扒  
 Braised Brussel Sprouts and Glazed Carrot 燴迷你椰菜及牛油甘筍

### CHINESE DISH 中式

Barbecued Meat Platter 中式燒味拼盆  
 Seasonal Vegetable with Straw Mushroom 鮮菇扒時蔬  
 Fried Rice with Dried Baby Shrimps and Ham 富貴櫻花蝦炒飯

### DESSERT 甜品

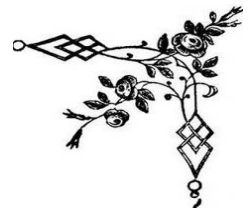
Christmas Butter Stollen 聖誕牛油蛋糕  
 Chocolate Log Cake 朱古力樹頭蛋糕  
 American Cheese Cake 美式芝士蛋糕  
 Mixed Berries Terrine 雜啤梨子凍  
 Fresh Fruit Napoleon 雜果拿破崙蛋糕  
 Ginger Crème Brûlée 薑糖法式燉蛋  
 Apple Pie 蘋果批  
 Warm Christmas Pudding with Brandy Sauce 暖聖誕布甸配濃酒汁  
 Christmas Cookies 聖誕曲奇餅  
 Fresh Fruit Platter 鮮果拼盤

Coffee or Tea 咖啡或茶

**HK\$550 plus 10% service charge per person  
 (Minimum booking of 50 persons are required)**

**Additional Selection : A supplement of HK\$30 plus 10% service charge per person  
 to enjoy Mövenpick ice cream cup (choose from 3 flavours)  
 升級選擇：每位另加 HK\$30 可享 Mövenpick 雪糕杯**





# CHRISTMAS BUFFET 2024

## DINNER MENU A

### APPETIZER & SALAD 冷盤及沙律

Snow Crab Leg, New Zealand Mussel, Cooked Shrimp 雪場蟹腳, 紐西蘭青口, 凍蝦  
 Smoked Salmon with Lemon, Capers and Onion 煙三文魚配檸檬、水瓜柳及洋蔥  
 Roasted Turkey & Festive Cold Cut Platter with Cranberry Sauce 燒火雞凍肉盤配金巴利汁  
 Thai Papaya Seafood Salad 泰式木瓜海鮮沙律  
 Buffalo Mozzarella Cheese, Cherry Tomato and Basil Salad 水牛芝士、車厘茄沙律  
 Raspberry Chicken with Pepper and Cheese 紅桑子雞肉芝士沙律  
 Iceberg Lettuce, Mesclun, Lollo Rosso 美國生菜, 雜錦沙律菜, 紅卷心菜  
 Sweet Corn, Cherry Tomato and Cucumber 粟米, 車厘茄, 青瓜  
 Dressing: Thousand Island, French, Vinaigrette 千島汁、法式醬汁、油醋汁  
 Condiment: Parmesan Cheese, Garlic Crouton, Raisin 巴馬臣芝士粉, 蒜蓉包粒, 提子乾

### JAPANESE COUNTER 和風美饌

Assorted Japanese Sushi 日式什錦壽司  
 Blue Fin Tuna, Norwegian Salmon, Octopus and Snapper Sashimi  
 藍鰭吞拿魚, 挪威三文魚, 八爪魚及鯛魚刺身

### SOUP 湯

Lobster Bisque with Cognac 龍蝦干邑濃湯  
 Bread Roll with Butter 麵包及牛油

### CARVING 烤肉車

Roasted Christmas Turkey with Cranberry Sauce 燒聖誕火雞配金巴利汁

### HOT ENTREE 熱盤

Roasted Teriyaki Salmon Fillet 照燒三文魚  
 Baked Lamb Rack with Herbs and Garlic 香草大蒜烤羊排  
 Duck Leg Confit with Raspberry Vinaigrette Gravy 油浸鴨腿配紅桑子醋燒汁  
 Oven Baked Pork Chop with Lemongrass 香焗越式香茅豬扒  
 Braised Thai Curry Oxtail with Steamed Rice 泰式牛尾咖喱  
 Braised Brussel Sprouts and Glazed Carrot 燴迷你椰菜及牛油甘筍  
 Sauteed New Potatoes in French Style 法式炒新薯

### CHINESE DISH 中式

Barbecued Meat Platter 中式燒味拼盆  
 Steamed Fresh Sea Grouper 清蒸大海斑  
 Seasonal Vegetable with Straw Mushroom 鮮菇扒時蔬  
 Fried Rice with Dried Baby Shrimps and Ham 富貴櫻花蝦炒飯

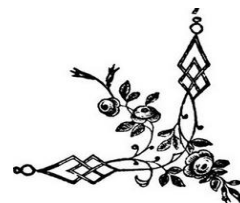
### DESSERT 甜品

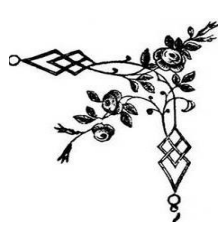
Christmas Butter Stollen 聖誕牛油蛋糕  
 Chocolate Log Cake 朱古力樹頭蛋糕  
 Bread and Butter Pudding 麵包牛油布丁  
 American Cheese Cake 美式芝士蛋糕  
 Trifle Chocolate Cake 朱古力三重奏  
 Mixed Berries Terrine 什莓果凍  
 Fresh Fruit Napoleon 什果拿破崙蛋糕  
 Ginger Crème Brûlée 薑糖法式燉蛋  
 Apple Pie 蘋果批  
 Warm Christmas Pudding with Brandy Sauce 暖聖誕布甸配濃酒汁  
 Fresh Fruit Platter 鮮果拼盤

Coffee or Tea 咖啡或茶

**HK\$630 plus 10% service charge per person**  
**(Minimum booking of 60 persons are required)**

**Additional Selection : A supplement of HK\$30 plus 10% service charge per person to enjoy Mövenpick ice cream cup (choose from 3 flavours)**  
**升級選擇：每位另加 HK\$30 可享 Mövenpick 雪糕杯**





# CHRISTMAS BUFFET 2024

## DINNER MENU B

### APPETIZER & SALAD 冷盤及沙律

Snow Crab Leg, New Zealand Mussel, Cooked Shrimp 雪場蟹腳, 紐西蘭青口, 凍蝦  
Prosciutto Ham with Cantaloupe Melon 巴馬火腿配蜜瓜  
Smoked Salmon with Lemon, Capers and Onion 煙三文魚配檸檬、水瓜柳及洋蔥  
Roasted Turkey & Festive Cold Cut Platter with Cranberry Sauce 燒嫩火雞凍肉盤配金巴利汁  
Buffalo Mozzarella Cheese, Cherry Tomato and Basil Salad 水牛芝士、車厘茄沙律  
Avocado and Seafood Salad 牛油果海鮮沙律  
Roasted Pumpkin and Feta Cheese Salad 燒南瓜沙律伴希臘芝士  
Iceberg Lettuce, Mesclun, Lollo Rosso 美國生菜, 雜錦沙律菜, 紅卷心菜  
Sweet Corn, Cherry Tomato and Cucumber 粟米, 車厘茄, 青瓜  
Dressing: Thousand Island, French, Vinaigrette 千島汁、法式醬汁、油醋汁  
Condiments: Parmesan Cheese, Garlic Crouton, Raisin 巴馬臣芝士粉, 蒜蓉包粒, 提子乾

### JAPANESE COUNTER 和風美饌

Assorted Japanese Sushi 日式什錦壽司  
Blue Fin Tuna, Norwegian Salmon, Octopus and Snapper Sashimi  
藍鰭吞拿魚, 挪威三文魚, 八爪魚及鯛魚刺身

### SOUP 湯

Double-boiled Sea Whelk Soup with Cordyceps Flower 蟲草花燉螺頭湯  
Lobster Bisque with Cognac 龍蝦干邑濃湯  
Bread Roll with Butter 麵包及牛油

### CARVING 烤肉車

Roasted U.S. Prime Rib of Beef with Duck Liver Gravy 燒特級牛肋扒配鴨肝燒汁

### HOT ENTREE 熱盤

Classic French Mussel 法式青口  
Roasted Teriyaki Salmon Fillet 照燒三文魚  
Duck Leg Confit with Raspberry Vinaigrette Gravy 油浸鴨腿配紅桑子醋燒汁  
Oven Baked Pork Chop with Lemongrass 香焗越式香茅豬扒  
Braised Thai Curry Oxtail with Steamed Rice 泰式牛尾咖喱  
Fettuccine Pasta with Creamy Truffle Wild Mushroom Sauce 黑松露磨菇忌廉闊條麵  
Braised Brussel Sprouts and Glazed Carrot 燴迷你椰菜及牛油甘筍  
Sautéed New Potatoes in French Style 法式炒新薯

### CHINESE DISH 中式

Barbecued Suckling Pig and Barbecued Meat Platter 乳豬燒味拼盆  
Steamed Fresh Sea Grouper 清蒸大海斑  
Stir-fried Shrimp and Scallop with Vegetables in XO Sauce XO醬翡翠帶子蝦仁  
Seasonal Vegetable with Straw Mushroom 鮮菇扒時蔬  
Braised E-fu Noodles with Mushrooms 鮮菇炆伊麵

### DESSERT 甜品

Christmas Butter Stollen 聖誕牛油蛋糕  
Chocolate Log Cake 朱古力樹頭蛋糕  
Bread and Butter Pudding 麵包牛油布丁  
American Cheese Cake 美式芝士蛋糕  
Trifle Chocolate Cake 朱古力三重奏  
Mixed Berries Terrine 什莓果凍  
Fresh Fruit Napoleon 什果拿破崙蛋糕  
Ginger Crème Brûlée 薑糖法式燉蛋  
Apple Pie 蘋果批  
Warm Christmas Pudding with Brandy Sauce 暖聖誕布甸配濃酒汁  
Movenpick Ice-cream Cups (3 flavours) Movenpick 雪糕杯  
Fresh Fruit Platter 鮮果拼盤

Coffee or Tea 咖啡或茶

HK\$790 plus 10% service charge per person  
(Minimum booking of 50 persons are required)

