

## Chapel Wedding Packages 2023

Overlooking the Centenary Garden, Tivoli is the perfect place to get married. Guests will be delighted by our exquisite menus, great setting and impeccable service. Let our professional team take care of every detail for you to make your special day a precious one.



<b>Cocktail Reception</b> (For 50 persons)	<b>Luncheon Reception</b> (For 50 persons)
<b>HK\$35,000</b> (10% service charge included) *Additional HK\$490 +10% per extra person	<b>HK\$42,000</b> (10% service charge included) *Additional HK\$630 +10% per extra person
Package includes: ✧ Chapel set up for wedding ceremony ✧ 5-tier dummy wedding cake ✧ Canapés (50 persons) ✧ 3 hours unlimited supply of soft drinks, chilled orange juice, selected beer and house wine ✧ Invitation cards with envelope (50 sets)	Package includes: ✧ Chapel set up for wedding ceremony ✧ 5-tier dummy wedding cake ✧ Buffet lunch (50 persons) ✧ 3 hours unlimited supply of soft drinks, chilled orange juice, selected beer and house wine ✧ Invitation cards with envelope (50 sets)

For reservation or enquiries, please contact our Catering Team at 2313 8671 or email to [rkh.banquet@regalhotel.com](mailto:rkh.banquet@regalhotel.com)

## Chapel Cocktail Menu

### 華麗教堂婚禮雞尾酒會菜單

#### Cold Hors d'oeuvres

Smoked Salmon Rosette  
 Brie de Meaux on Pumpnickel with Dried Apricot  
 Red Pepper Stuff Tuna  
 Coconut Shrimp with Orange Marmalade  
 Parma Ham Ripe Melon  
 Crab Meat Cucumber Roll

#### 凍盤

煙三文魚  
 法國布里芝士配杏脯黑麥餅  
 紅椒釀吞拿魚  
 椰子凍蝦配橘子醬  
 吞拿魚他他配子薑洋蔥  
 蟹肉青瓜卷

#### Tidibits

Garden Crudities with a Variety Dips  
 Mixed Nuts & Potato Chips

#### 小食

甘筍及芹菜條配醬汁  
 什果仁及薯片

#### Hot Hors d'oeuvres

Braised Ox-Tail in Cup  
 Minis Maryland Crab Cake  
 Italian Cheesy Rice Ball  
 Fried Crispy Soft Shell Crab with Sweet Sour Sauce  
 Wasabi Shrimps with Avocado Rice Cracker  
 Classic Meatball in Tomato Sauce

#### 熱盤

燴牛尾  
 迷你蟹餅  
 意大利芝士米波  
 香酥軟殼蟹配甜酸汁  
 芥末蝦配牛油果米脆  
 意式蕃茄肉丸

#### Dessert

Blueberry Cheese Cake  
 White Chocolate Mousse with Griottines Cherry  
 Dark Chocolate Cake  
 Apple Crumble Tart  
 Assorted Macaroon  
 French Crème Brulee  
 Green Tea Panna Cotta  
 Fresh Fruit Salad

#### 甜品

藍莓芝士蛋糕  
 白朱古力慕絲蛋糕配酒香車厘子  
 黑朱古力蛋糕  
 香酥蘋果撻  
 什錦法式脆餅  
 法式焦糖燉蛋  
 綠茶奶凍  
 鮮果沙律

*(Minimum Guaranteed 50 Persons)*  
*另加一服務費 10% service charge will be applied*

**Chapel Buffet Menu**  
華麗教堂婚禮自助餐菜單

**Salad Corner**

Iceberg Lettuce, Mesclun,  
Lollo Rosso, Jade Sprout, Green Coral

Sweet Corn, Cherry Tomato  
Apricot, Cucumber,  
Raisin, Almond, Garlic Crouton,  
Parmesan Cheese, Crispy Bacon

**Salad Dressing**

Thousand Island  
French  
Vinaigrette

**Salad**

Thai Style Beef Salad with Tomato & Onion  
Mixed Seafood Salad with Citrus Dressing  
Roasted Mushroom Salad with Balsamic Vinaigrette

**Appetizer**

Smoked Salmon with Red Onion and Capers  
Marinated Pork Knuckle with Preseeded Cucumber  
Assorted Italian Cold Cut  
Mediterranean Grilled Vegetables with Semi-dried Tomato

**Japanese Corner**

Assorted Deluxe Sashimi and Sushi with Condiments  
Handmade U-Don with Seaweed Soup

**Soup**

Seafood Chowder Soup

**Bread Basket**  
**(Served with Butter & Margarine)**

Sesame Roll  
Bread Roll Wholemeal  
Multigrain Roll  
Petit Pain

**自助沙律吧**

西生菜, 什沙律菜  
紅菜葉, 翡翠苗, 綠珊瑚

粟米粒, 車厘茄,  
杏脯, 青瓜  
葡萄乾, 杏仁片, 蒜茸包粒  
芝士粉, 脆煙肉

**醬汁**

千島汁  
法式醬汁  
油醋汁

**精選沙律**

泰式烤牛肉沙律配蕃茄洋蔥  
什錦海鮮沙律配柚子汁  
燒蘑菇沙律配意大利黑醋汁

**頭盤**

燻魚拼盤  
燻蹄醬瓜  
什錦意大利凍肉盤  
地中海烤雜菜配半乾蕃茄

**日式吧**

什錦壽司及魚生拼盤  
手打烏冬配昆布清湯

**湯**

美式海鮮周打湯

**麪包籃**

芝麻包仔  
全麥包仔  
多穀包仔  
法包仔

## Seafood on Ice

Poached Shrimp, New Zealand Mussel,  
Jade Sea Whelk, Lemon Wedge

## 特色海鮮

凍蝦, 紐西蘭青口,  
翡翠螺, 檸檬角

## Carving

Roasted US Pork Loin with Apple Sauce and Calvados Gravy

## 銀爐燒烤

烤豬柳配卡華度蘋果酒汁

## Hot Dishes

Pan-seared Sole Fillet with Pesto Cream Sauce  
Pan-fried Pepper Steak with Garlic Jus  
Sweet & Sour Pork  
Sautéed Seasonal Vegetables with Oyster Mushroom  
Fried Rice with Diced Chicken and Mushroom Wrapped in Lotus Leaf  
Braised E-Fu Noodles with Black Truffle Sauce  
Grilled Zucchini with Pesto Sauce

## 熱葷

香煎龍脷魚柳配羅勒忌廉汁  
香煎黑椒牛扒配蒜蓉汁  
咕嚕肉  
鮑魚菇扒時蔬\*  
飄香荷葉飯\*  
黑松露炆伊麵\*  
扒意大利青瓜配香草醬

## Dessert

Oreo Cheese Cake  
Tiramisu  
Vanilla Panna Cotta with Strawberry  
Mini Chocolate Brownie with Nuts  
Lemon Ganache Tart  
French Crème Brulee  
Fresh Fruit Cake  
Baked Apple Crumble Tart  
Mango Mousse in Glass  
Fresh Fruit Platter  
Assorted Ice cream

## 甜品

奧利奧芝士餅  
意大利芝士餅  
士多啤梨雲呢拿奶凍  
迷你果仁朱古力脆餅  
特濃檸檬撻  
法式忌廉焗蛋  
鮮果忌廉蛋糕  
蘋果黃金酥餅  
鮮芒果慕絲杯  
鮮果拼盤  
雜錦雪糕

(Minimum Guaranteed 50 Persons)  
(最少 50 人起)