

Chapel Wedding Packages 2025 華麗教堂婚禮午膳套餐2025



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.

芊妍廳是呈獻教堂婚禮的理想場地，可盡覽花園景緻；配合精緻的佳餚美饌、豐富的婚宴設施及細意殷勤的服務，務求為您帶來一個永誌難忘的婚宴。

COCKTAIL RECEPTION 雞尾酒會 - HK\$39,800 for 50 persons位

Package includes 套餐包括:

- *Chapel set up for wedding ceremony *教堂佈置的證婚場地
- 5-tier dummy wedding cake 5層模型結婚蛋糕1個
- Canapés (50 persons) 小食拼盤 (50位用)
- *2 hours unlimited supply of soft drinks, orange juice, selected beer *2小時無限量供應汽水、橙汁、精選啤酒
- Invitation cards with envelope (50 sets) 邀請咭連封套 (50套)

*Additional HK\$520+10% to be charged per extra person 額外每位另加港幣520元

LUNCHEON RECEPTION 午餐婚宴 - HK\$43,800 for 50 persons位

Package includes 套餐包括:

- *Room Rental of Tivoli between 6pm-11pm *教堂佈置的證婚場地
- Chapel set up for wedding ceremony 教堂佈置的證婚場地
- 5-tier dummy wedding cake 5層模型結婚蛋糕1個
- Buffet Lunch (50 persons) 自助午餐 (50位用)
- *3 hours unlimited supply of soft drinks, orange juice, selected beer *3小時無限量供應汽水、橙汁、精選啤酒
- Invitation cards with envelope (50 sets) 邀請咭連封套 (50套)

*Additional HK\$680+10% to be charged per extra person 額外每位另加港幣680元

For enquires or reservations, please contact our Catering Department
查詢及預訂，請與酒店宴會部聯絡

Price is subjected to 10% service charge
另收加一服務費

☎ 2313 8671

✉ rkh.banquet@regalhotel.com

Salad Corner

Iceberg Lettuce, Mesclun, Lollo Rosso, Jade Sprout

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

Salad Dressing

Thousand Island
French
Italian Caesar

Salad

Smoked Salmon with Red Onion and Capers
Thai Style Chicken Salad
Tuna Quinoa Tabbouleh
European Curd Meat Platter
Roasted Pumpkin Glazed with Honey
Smoked Duck Breast with Peach Salad

Seafood on Ice

N.Z. Mussel, Brown Crab,
Jade Sea Whelk, Cooked Shrimp
Lemon Wedge, Cocktail Sauce, Shallot Vinegar

Japanese Counter

Assorted Sushi and Rice Roll
Soba Noodles with Crab Stick and Seaweed

Soup

Cream of Mushroom Soup
Bread Basket (Served with Butter & Margarine)

Carving

Roasted Beef Rib Eye with Red Wine Sauce

Hot Dishes

Sauteed Shrimp with Garlic Sauce
Roasted Rack of Lamb with Ratatouille and Rosemary
Gravy Braised Beef Short Ribs with Red Wine Sauce
Gratinated Seasonal Vegetables with Cheese
Pan-seared Fish Fillet with Tomato Salsa
Stir-fried Chicken with Dried Chili
Fried Rice with Garlic, Egg White and Dried Shrimps
Braised E-fu Noodles with Straw Mushroom

Dessert

Vanilla Panna Cotta with Strawberry
Double Chocolate Cake
Lemon Tart
Vanilla Purple Sweet Potato Cake
Mini Mousse in Glass
Japanese Cheesecake
Mango Napoleon
French Crème Brulee
Fresh Fruit Platter

Coffee or Tea

自助沙律吧

西生菜、雜沙律菜、紅葉菜、翡翠苗

青瓜、粟米粒、車厘茄
芝士粉、蒜蓉包粒
提子乾、煙肉、杏仁片

醬汁

千島汁
法式醬汁
凱撒汁

精選沙律

煙三文魚拼盤
泰式雞肉沙律
吞拿魚藜麥沙律
歐陸雜肉拼盤
烤蜂蜜南瓜
煙鴨胸桃沙律

特色冰鎮海鮮

紐西蘭青口、麵包蟹
加拿大翡翠螺、熟蝦
檸檬角、雞尾酒醬、乾蔥醋汁

日式吧

雜錦壽司及卷物
蕎麥冷麵配日式蟹柳絲及紫菜

湯

忌廉磨菇湯
麵包籃

銀爐燒烤

烤肉眼牛扒配紅酒汁

熱盤

香炒海蝦配蒜蓉汁
香烤羊架配迷迭香汁
紅酒燴牛肋條
芝士焗時蔬
香煎魚塊配番茄莎莎
川椒雞球
金蒜蛋白櫻花蝦炒飯
草菇炆伊麵

甜品

士多啤梨雲尼拿奶凍
雙重朱古力蛋糕
特濃檸檬撻
雲尼拿紫薯蛋糕
迷你慕絲杯
日式芝士蛋糕
芒果拿破崙
法式焦糖燉蛋
鮮果拼盤

咖啡或茶

Appetizers

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

Appetizers

Garden Crudities with a Variety Dips
Mixed Nuts & Potato Chips

Dishes

Braised Ox-tail in Cup
Minis Maryland Crab Cake
Italian Cheesy Rice Ball
Pop Corn Chicken
Wasabi Shrimps with Avocado Rice Cracker
Classic Meatball in Tomato Sauce

Dessert

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

凍盤

煙三文魚
法國布里芝士配杏脯餅
紅椒釀吞拿魚
椰子凍蝦配橘子醬
意大利巴馬火腿配哈密瓜
蟹肉青瓜卷

小食

甘荀及芹菜條配醬汁
雜果仁及薯片

熱盤

燴牛尾
迷你蟹餅
意大利芝士米波
鹽酥雞
芥末蝦配牛油果米脆
意式番茄肉丸

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
雜錦法式脆餅
法式焦糖燉蛋
綠茶奶凍
鮮果沙律