



雞尾酒會婚宴套餐 2026 Wedding Cocktail Package 2026

凡惠顧 50 人或以上，可享有下列優惠：

Enjoy the following privileges for a booking of 50 persons or above:

- 無限量供應汽水，橙汁及精選啤酒 3 小時
Unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours
- 以優惠價港幣 5,000 元享用戶外庭園 1.5 小時作證婚典禮 (包括基本場地佈置)
Promotional Price of HK\$5,000 for using The Garden for wedding ceremony for 1.5 Hours
(Standard wedding decoration is included)
- 每 2 席提供 1 個免費泊車位 (每個 6 小時)
Parking space for 1 vehicle per 2 tables (6 hours for each vehicle)
- 3 磅結婚蛋糕 (自選: 鮮忌廉蛋糕 / 意大利芝士蛋糕 / 栗子蛋糕)
Complimentary 3-lb wedding cake (Choice: Fresh Fruit Cream Cake / Tiramisu / Chestnut Cake)
- 自備洋酒免收開瓶費 (每席 1 瓶)
Free Corkage for self-brought-in wine (1 bottle per table)
- 結婚蛋糕模型供拍照
An elegant dummy cake for photo taking
- 迎賓處及席上絲花擺設與全場華麗椅套
Extensive choices of elegant seat covers and silk floral centerpiece
- 提供音響及投影機設備
Use of audio-visual equipment and LCD Projector

凡惠顧 120 人或以上，可享有下列優惠：

Enjoy the following privileges for a booking of 120 persons or above:

- 以優惠價港幣 3,000 元享用戶外庭園 1.5 小時作證婚典禮 (包括基本場地佈置)
Promotional Price of HK\$3,000 for using The Garden for wedding ceremony for 1.5 Hour
(Standard wedding decoration is included)
- 酒店免費蜜月客房 1 晚，及翌日豐富雙人早餐
Complimentary 1 night accommodation with complimentary buffet breakfast for 2 persons
- 免費提供 1 小時席前雜果賓治
Complimentary welcome fruit punch for an hour
- 奉送 5 磅結婚蛋糕
Complimentary 5-lb wedding cake

套餐適用於即日起至 2026 年 12 月 31 日之婚宴

Package is valid until 31 December 2026

麗豪酒店保留更改以上所有優惠細則之權利，恕不作另行通知

Regal Riverside Hotel reserves the right of final decision for the above special offer without further notice

如欲查詢或預定，請聯絡酒店宴會營業部 (852) 2132 1178

For any further enquiries and reservation, please contact Catering Sales Office at (852) 2132 1178



Cocktail Menu A

雞尾酒會菜譜 A

COLD DISHES 冷盤

Cucumber and Crab Salad Tartlets 青瓜蟹肉沙律酥盒
Black Truffle Egg Sandwiches 黑松露鮮蛋沙律三文治
Smoked Ham and Cheese Finger Sandwiches 煙火腿芝士迷你三文治
French Cheese, Walnut and Chive Crackers 法國芝士合桃香蔥餅
Norwegian Smoked Salmon Rolls with Chive Cream Cheese 挪威煙三文魚卷伴香蔥忌廉芝士
Half Cooked Sesame Tuna with Mango Salsa 半熟黑白芝麻金槍魚伴香芒莎莎

HOT DISHES 热盤

Teriyaki Chicken with Leek and Ginger Sauce 京蔥薑汁照燒雞
Slow-cooked Honey Glazed Duck Breast with Orange 橘子蜜餞鴨胸
Asian Chicken Skewer 東南亞雞肉串燒
Spicy Chicken Wings 香辣雞翼
Wagyu Beef and Enoki Mushroom Rolls 日式金菇和牛卷
Crab Meat and Cheese Puff 芝士蟹肉酥盒
Asparagus and Bacon Rolls 烤煙肉露筍卷
Vegetable Spring Rolls 素菜春卷

DESSERT DELIGHTS 甜品

Vanilla Crème Brûlée 香草焦糖布甸
Almond Chocolate Tart 杏仁朱古力撻
Blueberry Cheese Cake 藍莓芝士餅
Chocolate Truffle Cake 軟朱古力餅
Assorted Macaroons 雜錦蛋白脆餅
Raspberry Yoghurt Shooter 鮮草莓乳酪杯
Portuguese Egg Tart 烤葡撻
Fresh Fruit Platter 鮮果拼盤

每位 **\$488** per person

Minimum 50 persons or above 需 50 位或以上

1.5 hours buffet serving 食物供應 1.5 小時
Subject to 10% service charge 需另收取加一服務費

Cocktail Menu B

雞尾酒會菜譜 B

COLD DISHES 冷盤

Parma Ham with Cantaloupe 意大利火腿伴密瓜
Black Truffle Egg Sandwiches 黑松露鮮蛋沙律三文治
Prawn and Avocado Finger Sandwiches 牛油果鮮蝦沙律迷你三文治
Lobster Stuffed with Egg White and Gold Leaf 金箔芥茉龍蝦釀蛋白
Pan-fried Scallop with Mexican Guacamole 輕煎日本帶子伴墨西哥牛油果醬
Spanish Octopus Salad 西班牙八爪魚沙律

CARVING STATION 燒烤精選

Roasted Angus Rib Eye Steak Served with Mustard and Shallot Red Wine Sauce
燒安格斯肉眼牛扒配芥末及乾蔥紅酒汁

HOT DISHES 热盤

Teriyaki Chicken with Leek and Ginger Sauce 京蔥薑汁照燒雞
Slow-cooked Honey Glazed Duck Breast with Orange 橘子蜜餞鴨胸
Crispy Cheese Risotto with Lobster and Seafood in Italian Style 意式龍蝦海鮮炸飯球
Pork Belly Skewer in Thai Style 泰式豬腩肉串燒
Roasted Cod Fish with Miso Paste 西京燒鱈魚
Peking Duck Spring Rolls 京式片皮鴨春卷
Abalone and Wild Mushroom Puff 迷你鮑魚野菌酥皮盒
Preserved Cod and Potato Ball in Portugal Style 葡萄牙馬介休球

DESSERT DELIGHTS 甜品

Vanilla Crème Brûlée 香草焦糖布甸
Almond Chocolate Tart 杏仁朱古力撻
Blueberry Cheese Cake 藍莓芝士餅
Chocolate Truffle Cake 軟朱古力餅
Assorted Macaroons 雜錦蛋白脆餅
White Wine Jelly with Fresh Fruit 白酒啫喱配鮮果
3.6 Hokkaido Milk Pudding 3.6 牛乳奶凍
Lemon Meringue Pie 喬檸檬蛋白批
Fresh Fruit Platter 鮮果拼盤

每位 **\$588** per person

Minimum 50 persons or above 需 50 位或以上

1.5 hours buffet serving 食物供應 1.5 小時
Subject to 10% service charge 需另收取加一服務費