

『懷舊舞影』之旅 『Dancing in The Shadows』Package

麗豪酒店為您提供了設備齊全的無柱宴會廳，包括德國專業舞池，18 呎高樓底及獨立衣帽間，再加上多次籌辦各類型舞會及比賽之經驗，定能使您和您的賓客有一場難忘的盛會。

Regal Riverside Hotel features a fully equipped pillar-less ballroom with a professional dance floor, 18-foot high ceiling, and a separate dressing room. It is the perfect venue for you to “Dance in the Shadow”

套餐優惠:

Package Privilege:

- 場地享用時間由下午 5 時至晚上 11 時
Usage of venue from 05:00 pm to 11:00 pm
- 大型標準舞池板 30 呎長及 51 呎寬
Standard dance floor board by 30ft length and 51ft width
- 標準禮堂牌匾，含 20 個英文大寫字母
Standard backdrop with 20 CAPITAL English letterings
- 迎賓處及席上枱花擺設與全場華麗椅套
Extensive choices of elegant seat covers and floral centerpiece
- 免費提供音響設備及投影機設備
Free use of audio-visual equipment and projector with screen
- 免費泊車位 (每 3 席提供 1 個泊車位及最多 6 個泊車位)
Free parking space (1 space per 3 tables and maximum 6 parking spaces)
- 無限量供應汽水及指定啤酒 2 小時
Unlimited serving of soft drinks and house beer for 2 hours

優惠價享用宴會場地 (不包含任何餐飲):

Discount rate for using banquet venue (not including any catering):

- 場地享用時間由上午 10 時至下午 6 時
Usage of venue from 10:00 am to 06:00 pm
- 大型標準舞池板 30 呎長及 51 呎寬
Standard dance floor board by 30ft length and 51ft width

已包括加一服務費

Inclusive 10% service charge

有效期至 2026 年 12 月 31 日

Valid until 26 December 2026

查詢詳情請致電宴會部 2132 1178 或電郵 rrh.banquet@regalhotel.com

For enquiries or reservations, please contact Catering Sales Office at 2132 1178 or send us an email to rrh.banquet@regalhotel.com

中式晚宴菜譜 I Chinese Dinner Menu I

脆皮乳豬大拼盤
Barbecued Suckling Pig and Assorted Meat Platter

碧綠蝦仁蚌片
Sautéed Sliced Clam with Shrimps and Vegetables

金瑤鮮菇扒翡翠
Stewed Vegetables with Conpoy and Assorted Mushroom

花膠海味羹
Fish Maw Broth with Assorted Seafood

清蒸大海石斑
Steamed Fresh Garoupa

金牌一品燒雞
Roasted Crispy Chicken

錦繡揚州炒金苗
Fried Rice in Yangzhou Style


蝦子金菇燜伊麵
Stewed E-fu Noodles with Enoki Mushrooms and Shrimp Roes

百合蓮子紅豆沙
Sweetened Red Bean Soup with Lotus Seeds and Lily Bulbs

雙甜美點心
Chinese Petits Fours

每席 HK\$5,388 per table

價目以每席計算，每席供 12 位用
Price stated are based on per table of 12 persons



中式晚宴菜譜 II
Chinese Dinner Menu II

脆皮江南金豬燒味拼盤
Barbecued Suckling Pig and Assorted Meat Platter

X.O.醬翡翠蝦仁炒蚌片
Sautéed Slices Clam with Shrimps and Vegetables in X.O. Sauce

芙蓉瑤柱扒雙蔬
Sautéed Twin Vegetables with Conpoy and Egg White

黃金百花球
Deep-fried Minced Shrimp Ball

紅燒花膠海味羹
Braised Fish Maw Broth with Assorted Seafood

蠔皇白花菇伴鮑螺片
Sliced Sea Whelk with White Shiitake Mushroom in Oyster Sauce

清蒸沙巴老虎斑
Steamed Fresh Sabah Garoupa

富豪一品燒雞
Signature Roasted Crispy Chicken

櫻花蝦海皇炒絲苗
Fried Rice with Sakura Shrimps and Assorted Seafood

瑤柱金菇炆伊麵
Braised E-fu Noodles with Enoki Mushroom and Conpoy

椰汁西米露
Sago with Coconut Milk

雙甜美點心
Chinese Petits Fours

每席 HK\$5,888 per table

價目以每席計算，每席供 12 位用
Price stated are based on per table of 12 persons