

中式婚宴套餐2026 Chinese Wedding Package 2026

凡惠顧 5 席或以上,可享有下列優惠:

Enjoy the following privileges for a booking of 5 tables 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 8,000 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\$8,000 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 / 粟子蛋糕)

 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
- · 提供麻雀耍樂設施 (確認視乎酒店供應情況而定)
 Mahjong facilities (subject to availability)
- · 提供音響及投影機設備
 Use of audio-visual equipment and LCD Projector

凡惠顧 10 席或以上,額外可享有下列優惠:

Enjoy the additional privileges for a booking of 10 tables or above:

- · 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)
- · 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
- 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



Chinese Wedding Lunch Package I

大紅乳豬全體 Barbecued Whole Suckling Pig

翡翠蚌片鮮蝦仁 Sautéed Shrimps and Sliced Clams with Vegetables

海皇燴燕窩 Braised Bird's Nest Broth with Assorted Seafood

蠔 皇 花 膠 扣 鮑 螺 片 Braised Sliced Sea Whelk with Fish Maw in Oyster Sauce

> 清蒸大海斑 Steamed Fresh Garoupa

當紅脆皮炸子雞 Deep-fried Crispy Chicken

錦繡炒銀苗 Fried Rice with Assorted Meat

金菇炆伊麵 Braised E-fu Noodles with Enoki Mushrooms

百年偕好合 Sweetened Red Bean Cream with Lotus Seeds and Lily Bulbs

> 良緣雙美點 Chinese Petits Fours

每席港幣 \$6,888 per table

適用於星期一至五 Applicable on Monday to Friday

每席港幣 \$7,388 per table

適用於星期六至日及公眾假期 Applicable on Saturday to Sunday and Public Holidays



中式婚宴午宴套餐II Chinese Wedding Lunch Package II

> 大紅乳豬全體 Barbecued Whole Suckling Pig

翡翠玉帶蚌片 Sautéed Scallops and Sliced Clams with Vegetables

> 黃金百花球 Deep-fried Shrimp Balls

瑤柱鴛鴦蔬 Braised Twin Vegetables Topped with Shredded Conpoy

紅燒雞絲燴燕窩 Braised Bird's Nest Broth with Shredded Chicken

蠔皇鮑片扣海參 Braised Sliced Abalone with Sea Cucumber in Oyster Sauce

> 清蒸大海斑 Steamed Fresh Garoupa

脆皮吊燒雞 Deep-fried Crispy Chicken

海皇炒銀苗 Fried Rice with Assorted Seafood

上湯火腿絲生麵 Shredded Ham with Noodles in Supreme Soup

百年偕好合 Sweetened Red Bean Cream with Lotus Seeds and Lily Bulbs

> 美點影雙輝 Chinese Petits Fours

每席港幣 \$7,388 per table

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佳偶天成宴 The Perfect Match Menu

金豬大紅袍 Barbecued Whole Suckling Pig

X.O. 醬 蝦 仁 玉 帶 子 Sautéed Scallops and Shrimps in X.O. Sauce

金瑤扒雙蔬 Braised Twin Vegetables with Conpoy

黃金百花球 Deep-fried Minced Shrimp Balls

紅燒海皇燴燕窩 Braised Bird's Nest Broth with Assorted Seafood

翡翠蠔皇鮑片 Braised Sliced Abalone with Vegetables

> 清蒸沙巴老虎斑 Steamed Sabah Giant Garoupa

> > 一品脆皮燒雞 Roasted Crispy Chicken

金蒜豚肉金苗 Fried Rice with Pork and Crispy Garlic

珍菌蝦籽炆伊麵 Braised E-fu Noodle with Shrimp Roe and Assorted Mushrooms

百年偕好合 Sweetened Red Bean Cream with Lotus Seeds and Lily Bulbs

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天賜良緣宴

The Heavenly Heart Menu

大紅金豬耀滿堂 Barbecued Whole Suckling Pig

松露醬蚌片明蝦球 Sautéed Prawns with Sliced Clams in Truffle Sauce

蟹籽芙蓉玉帶碧玉盅 Steamed Winter Melon with Scallops, Egg White and Crab Roe

> 杏香炸蟹棗 Deep-fried Crab Balls with Almond

花膠海皇燴燕窩 Braised Bird's Nest Broth with Fish Maw and Seafood

翡翠鮑片伴天白花菇 Braised Sliced Abalone with Black Mushrooms and Vegetables

> 清蒸沙巴老虎斑 Steamed Sabah Giant Garoupa

金獎茶皇雞 Crispy Chicken with Supreme Tea Leaves

櫻花蝦海皇金苗 Fried Rice with Dried Sakura Shrimps and Assorted Seafood

鮑汁金菇炆伊麵 Braised E-fu Noodles with Enoki Mushrooms in Abalone Sauce

> 甜蜜雙美點 Chinese Petits Fours

每席港幣 \$8,888 per table

適用於星期一至五 Applicable on Monday to Friday

每席港幣 \$9,388 per table

適用於星期六至日及公眾假期 Applicable on Saturday to Sunday and Public Holidays



百年好合宴 The Eternal Love Menu

金陵琵琶脆金豬 Barbecued Whole Suckling Pig

美果榆耳珊瑚蚌玉帶子皇 Sautéed Cashew Nuts with Elm Fungus, Coral Mussel and King Scallops

蠔皇玉環瑤柱甫 Braised Marrow Ring Stuffedwith Conpoy in Oyster Sauce

芝心百花炸蟹鉗 Deep-fried Crab Claw Stuffed with Minced Shrimp and Cheese

芙蓉蟹肉海皇燴燕窩 Braised Bird's Nest Broth with Crabmeat, Assorted Seafood and Egg White

> 蠔皇鮑片伴花膠 Braised Sliced Abalone with Fish Maw in Oyster Sauce

古法清蒸沙巴老虎斑 Steamed Sabah Giant Garoupa with Dried Tangerine Peel

> 當紅炸子雞 Deep-fried Crispy Chicken

富貴鮮蝦炒金苗 Fried Rice with Shrimps

黑松露珍菌炆伊麵 Braised E-fu Noodles with Assorted Mushrooms in Black Truffle Sauce

> 百合燉紅蓮 Double-boiled Red Dates with Lily Bulbs

> > 美點影雙輝 Chinese Petits Fours

每席港幣 \$9,388 per table

適用於星期一至五 Applicable on Monday to Friday

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