



西式婚宴套餐 2026 Western Wedding Package 2026

凡惠顧 60 人或以上，可享有下列優惠：

Enjoy the following privileges for a booking of 60 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 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 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
- 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



Buffet Lunch Menu A 自助餐午宴菜譜 A

APPETIZER 頭盤

Assorted Seafood Platter (Blue Mussels, Jade Whelks, Red Shrimps and Scallops)

特式海鮮拼盤 (澳洲藍青口、黃金翡翠螺、鮮蝦及扇貝)

served with Cocktail Sauce and Lemon Wedges 配咯嚟汁及檸檬角

Assorted Sushi Platter and California Roll 雜錦壽司及加州卷

Norwegian Smoked Salmon 挪威煙三文魚

Assorted Cold Cut Platter 雜錦凍肉拼盤

Parma Ham with Honeydew Melon 巴馬火腿伴蜜瓜

Assorted Cheese Selections 各式芝士拼盤

GREEN OF THE WORLD 田園沙律吧

Classic Caesar Salad 凱撒沙律

Garden Salad 雜錦沙律

Salad Niçoise 法式吞拿魚沙律

Green Apple Salad with Raisin and Walnut 青蘋果提子合桃沙律

German Sausage and Cheese Salad with Pickle 德國肉腸芝士酸瓜沙律

Prawns and Broccoli Salad in Garlic Vinaigrette Sauce 大蝦西蘭花配香蒜油醋汁

Served with Dressing: Thousand Island, Balsamic Vinaigrette, Sesame,
Honey Mustard and Caesar

配 千島汁、黑醋汁、日式胡麻汁、蜜糖芥末汁及凱薩醬汁

Served with Crouton, Parmesan Cheese, Crispy Bacon, Cucumber, Sweet Corn,
Red Kidney Beans and Cherry Tomato

伴 香脆麵包粒、意大利芝士、脆煙肉粒、青瓜粒、粟米、紅腰豆及車厘茄

SOUP 湯

Cream of Wild Mushroom Soup 香草野菌忌廉湯

Served with Selection Bread and Butter 雜錦麵包及牛油



Buffet Lunch Menu A 自助午餐宴菜譜 A

MAIN COURSE 热盤

Roasted Duck Breast in Pesto Balsamic Glaze Sauce 烤鴨胸伴香草黑醋汁
Fish Fillet Meunière 法式香煎龍利魚柳
Roasted Chicken with Cajun and Herbs 美式香草燒雞
Soft Pork Bones in Sweet and Sour Sauce 甜酸醬燒豬軟骨
Deep-fried Prawns with Salted Eggs and Butter 黃金大蝦球
Braised Beef Cheeks in Port Wine Sauce 砂酒炆牛面頰肉
Cauliflower Gratin 法式焗椰菜花
Fried Rice with Shredded Conpoy and Egg White 瑤柱蛋白炒飯
Fusilli Carbonara 意大利白汁螺絲粉

CARVING STATION 燒烤精選

Roasted Prime Beef Sirloin with Shallot Black Pepper Sauce and Mustard
燒西冷牛扒配乾蔥黑椒汁及芥末

DESSERT DELIGHTS 甜品

Dark Chocolate Brownie 朱古力布朗尼
Vanilla Panna Cotta 意大利香草奶凍
Bread and Butter Pudding 麵包布甸
Strawberry Mousse 士多啤梨慕絲
Bamboo Charcoal Mango Mousse 竹炭芒果慕絲
Tiramisu 意大利咖啡芝士餅
American Cheese Cake 美國芝士餅
Seasonal Fresh Fruit Platter 四季鮮果拼盤

Coffee or Tea 咖啡或茶

每位 \$588 per person

Minimum 60 persons or above 需 60 位或以上

Two hours buffet serving 食物供應 2 小時
Subject to 10% service charge 需另收取加一服務費



Buffet Lunch Menu B 自助餐午宴菜譜 B

APPETIZER 頭盤

Assorted Seafood Platter (Blue Mussels, Jade Whelks, Red Shrimps and Scallops)

特式海鮮拼盤 (澳洲藍青口、黃金翡翠螺、鮮蝦及扇貝)

Assorted Sashimi Platter (Salmon, Tuna, Snapper and Sweet Shrimp)

雜錦刺身拼盤 (三文魚刺身、吞拿魚刺身、鯛魚刺身及甜蝦刺身)

Served with Cocktail Sauce and Lemon Wedges 配咯嚟汁及檸檬角

Assorted Sushi Platter and California Roll 雜錦壽司及加州卷

Norwegian Smoked Salmon 挪威煙三文魚

Assorted Cold Cut Platter 雜錦凍肉拼盤

Parma Ham with Honeydew Melon 巴馬火腿伴蜜瓜

Assorted Cheese Selections 各式芝士拼盤

GREEN OF THE WORLD 田園沙律吧

Classic Caesar Salad 凱撒沙律

Garden Salad 雜錦沙律

Green Apple Salad with Raisin and Walnut 青蘋果提子合桃沙律

German Sausage and Cheese Salad with Pickle 德國肉腸芝士酸瓜沙律

Prawns and Broccoli Salad in Garlic Vinaigrette Sauce 大蝦西蘭花配香蒜油醋汁

Roasted Chicken Asparagus Spaghetti Salad in Perilla Herb Sauce

燒雞蘆筍粉仔沙律伴紫蘇香草汁

Thai Papaya Salad with Pork Neck 泰式豬頸肉青木瓜沙律

Potato Salad with Wasabi Mayo and Crispy Bacon 日式芥末薯仔沙律伴煙肉

Served with Dressing: Thousand Island, Balsamic Vinaigrette, Sesame,

Honey Mustard and Caesar

配 千島汁、黑醋汁、日式胡麻汁、蜜糖芥末汁及凱薩醬汁

Served with Crouton, Parmesan Cheese, Crispy Bacon, Cucumber, Sweet Corn, Red Kidney Beans and Cherry Tomato

伴 香脆麵包粒、意大利芝士、脆煙肉粒、青瓜粒、粟米、紅腰豆及車厘茄

SOUP 湯

Seafood Chowder 海鮮周打湯

Served with Selection Bread and Butter 雜錦麵包及牛油



Buffet Lunch Menu B 自助午餐菜譜 B

MAIN COURSE 热盤

Roasted Duck Breast in Pesto Balsamic Glaze Sauce 烤鴨胸配香草黑醋汁
Fish Fillet Meunière 法式香煎魚柳
Roasted Chicken with Cajun and Herbs 美式香草燒雞
Soft Pork Bones in Sweet and Sour Sauce 甜酸醬燒豬軟骨
Deep-fried Prawns with Salted Eggs and Butter 黃金大蝦球
Roasted Rack of Lamb with Herbs and Garlic 香草蒜香羊仔扒
Thai Green Curry Duck 泰式青咖喱鴨
Seasonal Vegetables with Butter 牛油時蔬
Fried Rice with Shredded Conpoy and Egg White 瑤柱蛋白炒飯
Braised E-fu Noodles with Crab Meat and Enoki Mushrooms 金菇蟹肉炆伊麵

CARVING STATION 燒烤精選

Roasted Australian Wagyu Rib Eye with Wild Mushroom Sauce and Mustard
鹽燒澳洲和牛肉眼扒配野菌燒汁及芥末

DESSERT DELIGHTS 甜品

Dark Chocolate Brownie 朱古力布朗尼
Vanilla Panna Cotta 意大利香草奶凍
Bread and Butter Pudding 麵包布甸
Strawberry Mousse 士多啤梨慕絲
Strawberry White Chocolate Mousse 士多啤梨白朱古力慕絲
Coffee and Cream Jelly 咖啡忌廉果凍
Crème Brûlée 法式焦糖布甸
Tiramisu 意大利咖啡芝士餅
American Cheese Cake 美國芝士餅
Seasonal Fresh Fruit Platter 四季鮮果拼盤

Coffee or Tea 咖啡或茶

每位 \$668 per person
Minimum 60 persons or above 需 60 位或以上

Two hours buffet serving 食物供應 2 小時
Subject to 10% service charge 需另收取加一服務費



Buffet Dinner Menu A 自助餐晚宴菜譜 A

APPETIZER 頭盤

Assorted Seafood Platter (Blue Mussels, Jade Whelks, Red Shrimps and Scallops)

特式海鮮拼盤 (澳洲藍青口、黃金翡翠螺、鮮蝦及扇貝)

Served with Cocktail Sauce and Lemon Wedges 配咯嚟汁及檸檬角

Assorted Sushi Platter and California Roll 雜錦壽司及加州卷

Norwegian Smoked Salmon 挪威煙三文魚

Assorted Cold Cuts Platter 雜錦凍肉拼盤

Parma Ham with Honeydew Melon 巴馬火腿伴蜜瓜

Assorted Cheese Selections 各式芝士拼盤

GREEN OF THE WORLD 田園沙律吧

Classic Caesar Salad 凱撒沙律

Garden Salad 雜錦沙律

Salad Nicoise 法式吞拿魚沙律

Green Apple Salad with Raisin and Walnut 青蘋果提子合桃沙律

German Sausage and Cheese Salad with Pickle 德國肉腸芝士酸瓜沙律

Roasted Chicken Asparagus Spaghetti Salad in Perilla Herb Sauce

燒雞蘆筍意粉沙律伴紫蘇香草汁

Thai Papaya Salad with Pork Neck 泰式豬頸肉青木瓜沙律

Prawns Salad with Lychee and Mixed Fruit 大蝦雜果荔枝沙律

Served with Dressing: Thousand Island, Balsamic Vinaigrette, Sesame,

Honey Mustard and Caesar

配千島汁、黑醋汁、日式胡麻汁、蜜糖芥末汁及凱薩醬汁

Served with Crouton, Parmesan Cheese, Crispy Bacon, Cucumber, Sweet Corn,

Red kidney Beans and Cherry Tomato

伴香脆麵包粒、意大利芝士、脆煙肉粒、青瓜粒、粟米、紅腰豆及車厘茄

SOUP 湯

Cream of Wild Mushroom Soup 香草野菌忌廉湯

Served with Selection Bread and Butter 雜錦麵包及牛油



Buffet Dinner Menu A 自助餐晚宴菜譜 A

MAIN COURSE 热盤

Roasted Duck Breast with Shallots in Port Wine Sauce 烤鴨胸配乾蔥砵酒汁
Roasted Rack of Lamb with Herbs and Garlic 香草蒜香羊仔扒
Roasted Chicken with Cajun and Herbs 美式香草燒雞
Soft Pork Bones in Sweet and Sour Sauce 甜酸醬燒豬軟骨
Sautéed Shrimp and Broccoli in XO Sauce XO 醬大蝦西蘭花
Slow Cook Beef Cheeks 慢煮牛面頰肉
Steamed Fresh Garoupa 清蒸海石斑
Braised Seasonal Vegetables with Assorted Mushrooms 雙菇扒時蔬
Fried Rice with Shredded Conpoy and Egg White 瑤柱蛋白炒飯
Braised Penne Pasta with Black Truffle and Mushrooms 野菌松露長通粉

CARVING STATION 燒烤精選

Roasted Australian Wagyu Rib Eye with Wild Mushroom Sauce and Mustard
鹽燒澳洲和牛肉眼扒配野菌燒汁及芥末

DESSERT DELIGHTS 甜品

Strawberry White Chocolate Mousse 士多啤梨白朱古力慕絲
Chocolate Mousse 朱古力慕絲
Crème Brûlée 法式焦糖布甸
Vanilla Panna Cotta 意大利香草奶凍
Bread and Butter Pudding 麵包布甸
Almond Chocolate Tart 杏仁朱古力撻
American Cheese Cake 美國芝士餅
Seasonal Fresh Fruit Platter 四季鮮果拼盤

Coffee or Tea 咖啡或茶

每位 \$638 per person

Minimum 60 persons or above 需 60 位或以上

Two hours buffet serving 食物供應 2 小時
Subject to 10% service charge 需另收取加一服務費



Buffet Dinner Menu B 自助餐晚宴菜譜 B

APPETIZER 頭盤

Assorted Seafood Platter (Blue Mussels, Jade Whelks, Red Shrimps and Scallops)

特式海鮮拼盤 (澳洲藍青口、黃金翡翠螺、鮮蝦及扇貝)

Assorted Sashimi Platter (Salmon, Tuna, Snapper and Sweet Shrimp)

雜錦刺身拼盤 (三文魚刺身、吞拿魚刺身、鯛魚刺身及甜蝦刺身)

Served with Cocktail Sauce and Lemon Wedges 配咯嚟汁及檸檬角

Assorted Sushi Platter and California Roll 雜錦壽司及加州卷

Norwegian Smoked Salmon 挪威煙三文魚

Assorted Cold Cut Platter 雜錦凍肉拼盤

Parma Ham with Honeydew Melon 巴馬火腿伴蜜瓜

Assorted Cheese Selections 各式芝士拼盤

GREEN OF THE WORLD 田園沙律吧

Classic Caesar Salad 凱撒沙律

Garden Salad 雜錦沙律

Salad Nicoise 法式吞拿魚沙律

Green Apple Salad with Raisin and Walnut 青蘋果提子合桃沙律

German Sausage and Cheese Salad with Pickle 德國肉腸芝士酸瓜沙律

Roasted Chicken Asparagus Spaghetti Salad in Perilla Herb Sauce 燒雞蘆筍意粉沙律伴紫蘇香草汁

Thai Papaya Salad with Pork Neck 泰式豬頸肉青木瓜沙律

Prawns and Broccoli Salad in Garlic Vinaigrette Sauce 大蝦西蘭花配香蒜油醋汁

Served with Dressing: Thousand Island, Balsamic Vinaigrette, Sesame, Honey Mustard and Caesar

配 千島汁、黑醋汁、日式胡麻汁、蜜糖芥末汁及凱薩醬汁

Served with Crouton, Parmesan Cheese, Crispy Bacon, Cucumber, Sweet Corn,

Red Kidney Beans and Cherry Tomato

伴 香脆麵包粒、意大利芝士、脆煙肉粒、青瓜粒、粟米、紅腰豆及車厘茄

SOUP 湯

Lobster Bisque 干邑龍蝦湯

Served with Selection Bread and Butter 雜錦麵包及牛油



Buffet Dinner Menu B 自助餐晚宴菜譜 B

MAIN COURSE 热盤

Roasted Duck Breast with Shallots in Port Wine Sauce 烤鴨胸配乾蔥砵酒汁

Roasted Rack of Lamb with Herbs and Garlic 香草蒜香羊仔扒

Roasted Chicken with Cajun and Herbs 美式香草燒雞

Soft Pork Bones in Sweet and Sour Sauce 甜酸醬燒豬軟骨

Fried Scallops, Coral Mussels and Broccoli in X.O. Sauce XO 醬西蘭花炒帶子珊瑚蚌

Deep-fried Prawns with Salted Eggs and Butter 黃金大蝦球

Halibut Meunière 法式香煎比目魚柳

Steamed Fresh Garoupa 清蒸大海斑

Braised Lettuce with Crab Meat and Enoki Mushrooms 蟹肉金菇扒生菜

Indian Seafood Masala with Steamed Rice 印度咖喱海鮮配白飯

Fried Rice in Fujian Style 福建炒飯

Braised Penne Pasta with Black Truffle and Mushrooms 野菌松露長通粉

CARVING STATION 燒烤精選

Roasted Angus Rib Eye with Wild Mushroom Sauce and Mustard

鹽燒安格斯牛肉眼扒配野菌燒汁及芥末

Roasted Glazed Ham with Honey Mustard Sauce

蜜汁燒火腿配芥末燒汁

DESSERT DELIGHTS 甜品

Strawberry White Chocolate Mousse 士多啤梨白朱古力慕絲

Chocolate Mousse 朱古力慕絲

Crème Brûlée 法式焦糖布甸

Vanilla Panna Cotta 意大利香草奶凍

Bread and Butter Pudding 麵包布甸

Chocolate Cream with Black Pepper and Strawberry 朱古力忌廉黑椒士多啤梨

Strawberry Cheese Cake 士多啤梨芝士餅

Tiramisu 意大利咖啡芝士餅

Coffee and Cream Jelly 咖啡忌廉果凍

Seasonal Fresh Fruit Platter 四季鮮果拼盤

Coffee or Tea 咖啡或茶

每位 \$788 per person

Minimum 60 persons or above 需 60 位或以上

Two hours buffet serving 食物供應 2 小時

Subject to 10% service charge 需另收取加一服務費



Western Set Menu
西餐菜譜

Mango & Avocado with Raspberry Juice
芒果牛油果搭配紅桑子汁

Orange Pumpkin Cream Soup
香橙南瓜忌廉湯

Prime U.S. Rib Eye with Red Wine Gravy
美國頂級肉眼配紅酒燒汁

Or 或

Pan-fried Salmon with Creamy Champagne Sauce
香煎三文魚配香檳忌廉汁

Or 或

Pasta with Pesto Sauce (Vegetarian)
意大利香草醬炒意粉 (素)

Strawberry Cheesecake
草莓芝士餅

每位 \$668 per person
Minimum 30 persons or above 需 30 位或以上

Subject to 10% service charge 需另收取加一服務費