

Western Wedding Package 2026

For life's most important occasion, Regal Kowloon Hotel promises to provide an unparalleled and memorable experience.
人生中最重要場合，富豪九龍酒店承諾提供無與倫比的難忘體驗

Buffet Price 自助餐價錢

| | | |
|-----------------------|--------|-------------------|
| Splendor Buffet Lunch | 華麗自助午餐 | HKD658 per person |
| Deluxe Buffet Dinner | 尊貴自助晚餐 | HKD898 per person |
| Bespoke Buffet Dinner | 奢華自助晚餐 | HKD998 per person |

Exclusive privileges for 120 guests or above 預訂 120 位或以上，即可享有以下優惠

- ✿ Unlimited Serving of Soft Drinks, Chilled Orange Juice and House beer for 3 hours
席間三小時無限量供應汽水、橙汁及特選啤酒
- ✿ One Night Accommodation in Superior Room with American Breakfast for 2 Persons in the Following Morning
新婚蜜月客房一晚連翌日雙人美式早餐
- ✿ Complimentary Mocktail
席前迎賓無酒精雞尾酒
- ✿ Complimentary Eight Sets of Invitation Card per Table (Printing Excluded)
每席贈送結婚喜帖八張 (不包括印刷)
- ✿ Floral Arrangement for all Dining Tables and Reception Table
全場席上及迎賓接待處花卉擺設
- ✿ Complimentary Western Style Guest Signature Book
西式嘉賓提名冊乙本
- ✿ Complimentary Mahjong Set Up with Chinese Tea Service
免費麻雀耍樂及供應中國香茗
- ✿ Free usage of Amplifying Equipment, LCD projector and screen
免費使用音響設備、液晶投影機及銀幕
- ✿ Five-Tier Dummy Wedding Cake for Photo Taking
五層模型結婚蛋糕供拍照用
- ✿ Free Corkage Charge for One Bottle of Self-Bring In Liquor per Table
自攜洋酒免收開瓶費 (每席壹瓶)
- ✿ Complimentary car parking service (subject to hotel's availability)
免費泊車服務 (須依酒店當日情況而定)

Remarks 備註:

- Valid until 31 December 2026 優惠期至 2026 年 12 月 31 日
- All prices are subjected to 10% service charge 所有價目需另設加一服務費
- Minimum food and beverage charge will be applied on different venues 各宴會廳及佳期均設有最低消費
- Cannot be used in conjunction with any other discounts 此優惠不可與其他推廣優惠及貴賓卡同時使用
- Regal Kowloon Hotel reserves the final right to arbitrate the final decision over any dispute arise. 如有任何爭議，富豪九龍酒店保留一切最終決定權

Splendor Buffet Lunch

華麗自助午餐

SALAD CORNER 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
Iceberg Lettuce, Mesclun, Lollo Rosso,
Jade Sprout, Cucumber, Sweet
Corn, Cherry Tomato

青瓜, 粟米粒, 車厘茄
芝士粉, 蒜蓉包粒, 提子乾,
煙肉, 杏仁片
Cucumber, Sweet Corn, Cherry Tomato
Parmesan Cheese, Garlic Crouton
Raisin, Crispy Bacon, Almond Flake

APPETIZER 頭盤

煙三文魚拼盤
Smoked Salmon with Red
Onion and Capers
歐陸雜肉拼盤
European Curd Meat Platter
烤蜂蜜南瓜
Roasted Pumpkin Glazed with
Honey

CARVING 銀爐燒烤

蜜汁烤火腿配菠蘿燒汁
Honey Glazed Bone Ham with
Pineapple Gravy

JAPANESE COUNTER 日式吧

雜錦壽司及卷物
Assorted Sushi and Rice Roll
日式蟹柳絲, 紫菜蕎麥冷麵
Soba Noodles with Crab Stick
and Seaweed

SALAD DRESSING 醬汁

千島汁
Thousand Island Dressing
法式醬汁
French Dressing
凱撒汁
Italian Caesar

SOUP 湯

忌廉磨菇湯
Cream of Mushroom Soup
麵包籃
Bread Basket (Served with
Butter & Margarine)

DESSERT 甜品

法式薑汁燉蛋
Ginger Crème Brulee
奧利奧芝士蛋糕
Oreo Cheese Cake
紅莓咖啡奶凍
Raspberry Panna cotta
朱古力咖啡慕絲蛋糕
Chocolate and Coffee Mousse
Cake
焗蘋果卷配雲呢拿汁
Baked Apple Strudel with
Vanilla Sauce
意大利芝士餅
Tiramisu
焗麵包布甸
Bread and Butter Pudding
鮮果拼盤
Fresh Fruit Platter

咖啡或茶 Coffee or Tea

SALAD 沙律

泰式雞肉沙律
Thai Style Chicken Salad
吞拿魚藜麥沙律
Tuna Quinoa Tabbouleh
煙鴨胸桃沙律
Smoked Duck Breast with
Peach Salad

HOT DISHES 熱盤

香炒海蝦配蒜蓉汁
Sautéed Shrimp with Garlic
Sauce
香烤羊架配迷迭香汁
Roasted Rack of Lamb with
Ratatouille and Rosemary Gravy
紅酒燴牛肋條
Braised Beef Short Ribs with
Red Wine Sauce
芝士焗時蔬
Gratinated Seasonal Vegetables
with Cheese
香煎鮫魚配蕃茄莎莎
Pan-seared Snapper Fillet with
Tomato Salsa
川椒雞球
Stir-Fried Chicken with Dried
Chili
金蒜蛋白櫻花蝦炒飯
Fried Rice Garlic, Egg White
and Dried Shrimps
草菇炆伊麵
Braised E-fu Noodles with Straw
Mushroom

每位港幣 HK\$658 plus 10% service charge per person

Included 3 hours of unlimited pouring of soft drink and chilled orange juice

席間無限量供應汽水、橙汁及特選啤酒三小時



Deluxe Buffet Dinner

尊貴自助晚餐

SALAD CORNER 自助沙律吧

西生菜, 雜沙律菜, 紅葉菜
翡翠苗, 綠珊瑚

Iceberg Lettuce, Mesclun, Lollo Rosso
Jade Sprout, Green Coral

青瓜, 粟米粒, 車厘茄
芝士粉, 蒜蓉包粒, 提子乾,
煙肉, 杏仁片

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

SALAD DRESSING 醬汁

千島汁

Thousand Island Dressing

法式醬汁

French Dressing

意式醬汁

Italian

油醋汁

Vinaigrette

SALAD 沙律

泰式金柚魷魚沙律

Thai Style Squid and Pomelo
Salad

華都夫沙律

Waldorf Salad

蕃茄水牛芝士沙律

Tomato and Mozzarella
Cheese Salad

SOUP 湯

野菌黑松露忌廉湯

Wild Mushroom & Truffle
Cream Soup

雞絲瑤柱羹

Shredded Chicken Soup with
Conpoy

麵包籃

Bread Basket (Served with
Butter & Margarine)

JAPANESE COUNTER 日式吧

雜錦壽司及刺身

Assorted Deluxe Sashimi and
Sushi with Condiments

橋麥麵配三文魚子及紫菜

Soba Noodles with Salmon Roe
and Seaweed

SEAFOOD ON ICE 特色海鮮

紐西蘭青口

N.Z Mussel

加拿大翡翠螺, 熟蝦

JadeSea Whelk, Cooked Shrimp

CARVING 銀爐燒烤

烤特級肉眼牛扒配紅酒汁

Roasted Prime Ribs of Beef
with Red Wine Sauce

APPETIZER 頭盤

煙三文魚拼盤

Smoked Salmon with Red
Onion and Capers

歐陸雜肉拼盤

European Curd Meat Platter

半熟黑椒吞拿魚配日式洋
蔥醬油汁

Black Pepper Tuna Tataki with
Matsuhisa Dressing

燒味拼盤

Assorted BBQ Platter

地中海烤雜菜沙律配半
乾蕃茄

Mediterranean Grilled
Vegetables with Semi-dried
Tomato

HOT DISHES 熱盤

香煎比目魚柳配

香檳百里香汁

Pan-seared Halibut Fillet with
Champagne Thyme Sauce

烤羊扒配薄荷乾葱

Oven Roasted Lamb Chop
with Mint Shallot Compote

荷蘭汁焗帶子

Baked Scallops with
Hollandaise Sauce

印式咖喱雞配白飯

Indian Chicken Curry with
Rice

櫻花蝦薑米雞粒炒飯

Fried Rice with Baby
Shrimps & Chicken

乳豬全體

Whole Suckling Pig

當紅炸子雞

Fried Crispy Chicken

咕嚕蝦球

Sweet & Sour Prawns

清蒸原條石斑

Steamed Whole Garoupa
with Soya Sauce and Spring
Onion

甫魚炆伊麵

Braised E-fu Noodles with
Dried Halibut

DESSERT 甜品

士多啤梨拿破崙

Strawberry Napoleon

特濃朱古力蛋糕

Chocolate Truffle Cake

士多啤梨瑞士卷

Strawberry Swiss Roll

法式薑汁燉蛋

Ginger Crème Brulee

白酒果凍

Liquor Jelly

雜錦雪糕

Ice-Cream

焗蘋果卷配雲呢拿汁

Baked Apple Strudel with Vanilla Sauce

鮮果拼盤

Fresh Fruit Platter

北海道牛乳黑芝麻忌廉布甸

Hokkaido Milk Pudding with Black Sesame Cream

芒果布丁

Mango Pudding

迷你藍莓芝士蛋糕

Mini Blueberry Cheese Cake

麵包布丁

Bread & Butter Pudding

咖啡或茶 Coffee or Tea

每位港幣 HK\$898 plus 10% service charge per person

Included 3 hours of unlimited pouring of soft drink and chilled orange juice

席間無限量供應汽水、橙汁及特選啤酒三小時



Bespoke Buffet Dinner

奢華自助晚餐

SALAD CORNER 自助沙律吧

西生菜, 雜沙律菜, 紅葉菜
翡翠苗, 綠珊瑚

Iceberg Lettuce, Mesclun, Lollo Rosso
Jade Sprout, Green Coral

青瓜, 粟米粒, 車厘茄
芝士粉, 蒜蓉包粒, 提子乾,
煙肉, 杏仁片

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

SALAD DRESSING 醬汁

千島汁

Thousand Island Dressing

法式醬汁

French Dressing

意式醬汁

Italian

油醋汁

Vinaigrette

SALAD 沙律

阿拉斯加蟹肉香芒
牛油果沙律

Thai Style Squid and Pomelo Salad

泰式海鮮柚子沙律

Thai Seafood and Pomelo Salad

地中海風味吞拿魚
意大利粉沙律

Mediterranean Tuna Pasta Salad

烤南瓜沙律配菲達芝士

Roasted Pumpkin Salad with Feta
Cheese

SOUP 湯

干邑龍蝦濃湯

Lobster Bisque with Cognac

雞絲瑤柱羹

Shredded Chicken Soup with
Conpoy

麵包籃

Bread Basket (Served with
Butter & Margarine)

JAPANESE COUNTER 日式吧

雜錦壽司及刺身

Assorted Deluxe Sashimi and
Sushi with Condiments

橋麥麵配三文魚子及紫菜

Soba Noodles with Salmon Roe
and Seaweed

SEAFOOD ON ICE 特色海鮮

紐西蘭青口, 麵包蟹

N.Z Mussel, Brown Crab

加拿大翡翠螺, 熟蝦

JadeSea Whelk, Cooked Shrimp

CARVING 銀爐燒烤

烤特級肉眼牛扒配迷迭香
芥末子汁

Roasted Prime Ribs of Beef
with Pommary Mustard Sauce

APPETIZER 頭盤

煙三文魚拼盤

Smoked Salmon with Red
Onion and Capers

歐陸雜肉拼盤

European Curd Meat Platter

半熟黑椒吞拿魚配日式洋
蔥醬油汁

Black Pepper Tuna Tataki with
Matsuhisa Dressing

燒味拼盤

Assorted BBQ Platter

野菌沙律配蒜香油醬汁

Wild Mushroom Salad with
Garlic Oil

蕃茄水牛芝士配羅勒油

Vine Tomato & Mozzarella
Cheese with Basil Oil

HOT DISHES 熱盤

芝士焗龍蝦(每人半隻)

Baked Lobster with Cheese

烤羊架配意大利青瓜
百里香燒汁

Oven Roasted Rack of Lamb
with Roasted Zucchini and
Thyme Gravy

慢煮牛肋骨配紅酒汁

12 Hours Slow Cook Beef
Short Ribs with Red Wine
Sauce

泰式青咖喱雞配白飯

Thai Style Green Curry
Chicken with Rice

西蘭花帶子配琥珀合桃

Sautéed Scallops with
Broccoli and Sweet Walnut
錦繡炒絲苗

Fried Rice with Assorted
Meats & Prawns

乳豬全體

Whole Suckling Pig

煎海鱸魚配柑橘
蕃茄油醋汁

Pan-seared Seabass Fillet on
Sautéed Spinach with
Citrus Tomato Vinaigrette

清蒸原條石斑

Steamed Whole Garoupa with
Soya Sauce and Spring Onion

香煎黃金蝦

Sautéed Prawns with Salty
Egg

酥炸蒜香骨

Deep-Fried Spare Ribs with
Golden Garlic

甫魚炆伊麵

Braised E-fu Noodles with
Dried Halibut

DESSERT 甜品

芒果拿破崙

Mango Napoleon

蜜糖芝士餅

Honey Cheese Cake

法式焦糖燉蛋

French Crème Caramel

意大利芝士餅

Tiramisu

士多啤梨白朱古力蛋糕

Strawberry White Chocolate

雲呢拿栗子蛋糕

Vanilla Chestnut Cake

芒果布丁

Mango Pudding

鮮果拼盤

Fresh Fruit Platter

特濃檸檬撻

Lemon Ganache Tart

雜錦雪糕

Ice-Cream

麵包布丁

Bread & Butter Pudding

焗蘋果卷配雲呢拿汁

Baked Apple Strudel with Vanilla Sauce

雙重朱古力蛋糕

Double Chocolate Cake

紅豆沙

Sweetened Red Bean Soup

咖啡或茶 Coffee or Tea

每位港幣 HK\$998 plus 10% service charge per person

Included 3 hours of unlimited pouring of soft drink and chilled orange juice

席間無限量供應汽水、橙汁及特選啤酒三小時

