

Chinese Wedding Package 2025 (valid until 31 December 2025)

Chinese Wedding Lunch		Chinese Wedding Dinner	
HK\$9,888 up* (Monday to Thursday), except Public Holiday)	HK\$10,888 up* (Friday to Sunday and Public Holiday)	HK\$12,888 up* (Monday to Thursday), except Public Holiday)	HK\$14,888 up* (Friday to Sunday and Public Holiday)
For 10 to 10 to 12 persons per table. The offer is subject to 10% service charge, availability and change without further notice			

Complimentary Benefits	Chinese Wedding Lunch		Chinese Wedding Dinner	
	3 - 7 tables	8 - 10 tables	3 - 7 tables	8 - 10 tables
One night stay at Apartment with buffet breakfast at Alva House for 2 persons	--	✓	--	✓
Unlimited serving of soft drinks, chilled juice and house beer	2 hours		3 hours	
A glass of non-alcoholic welcome drink for each guest upon arrival	✓	✓	✓	✓
A bottle of sparkling wine	--	--	✓	✓
A bottle of house wine per table	--	✓	--	✓
Free corkage for 1 bottle of self-brought wine or hard liquor per table	✓	✓	✓	✓
Chinese tea to be served throughout the event	✓	✓	✓	✓
A fresh fruit cream cake	2 lbs	3 lbs	3 lbs	5 lbs
5-tier dummy wedding cake for photo shooting and cake-cutting ceremony	✓	✓	✓	✓
Complimentary use of audio-visual equipment and projector with screen	✓	✓	✓	✓
A parking coupon every 2 tables (subject to hotel availability)	3 hours per coupon		5 hours per coupon	
Floral arrangement for reception table and dining table	✓	✓	✓	✓
Standard backdrop, wedding cake table, reception table, photo easel and oval banner with English name of bride and groom (applicable to wedding at Yat Heen)	--	--	--	✓
Upgrade Beverage Package (unlimited serving of soft drinks, chilled juice, house beer and house wine)	HK\$488 per table For 10 to 10 to 12 persons (2 hours)		HK\$588 per table For 10 to 10 to 12 persons (3 hours)	
20% discount coupon for Chinese wedding cake at "Kee Wah Bakery "	✓	✓	✓	✓
For reservations and enquires, please contact ALVA Events & Catering Team at 3653 1301 or event@alva.com.hk				



HOTEL BY ROYAL

帝逸酒店

中式婚宴套餐 2025 (適用日期至 2025 年 12 月 31 日)

中式精選午宴		中式精選晚宴	
HK\$9,888 起* (星期一至四, 公眾假期除外)	HK\$10,888 起* 星期五至日及公眾假期	HK\$12,888 起* (星期一至四, 公眾假期除外)	HK\$14,888 起* 星期五至日及公眾假期
每席供 10 - 12 位用。所有價目須另加一服務費, 並視乎供應情況而定。如有任何更改, 恕不另行通知。			

免費尊享優惠	中式精選午宴		中式精選晚宴	
	3 - 7 席	8 - 10 席	3 - 7 席	8 - 10 席
婚宴當晚入住公寓蜜月客房 1 晚 及翌日於 Alva House 享用雙人自助早餐	--	✓	--	✓
席間無限量供應汽水、果汁及特選啤酒	2 小時		3 小時	
每位 1 杯席前無酒精迎賓飲品	✓	✓	✓	✓
葡萄汽酒 1 瓶	--	--	✓	✓
每席指定紅酒或白酒 1 瓶	--	✓	--	✓
每席豁免自攜洋酒或烈酒開瓶費 1 瓶	✓	✓	✓	✓
宴席間中式茗茶招待	✓	✓	✓	✓
鮮果忌廉蛋糕 1 個	2 磅	3 磅	3 磅	5 磅
豪華 5 層結婚蛋糕供拍照及切餅儀式之用	✓	✓	✓	✓
免費使用視聽器材、投影機及屏幕	✓	✓	✓	✓
每 2 席奉送泊車券 1 張 (視乎供應情況)	每張可泊 3 小時		每張可泊 5 小時	
迎賓桌及席上絲花擺設	✓	✓	✓	✓
場地佈置, 包括背景板、蛋糕桌、迎賓桌、 油畫架及新人英文名牌 (只適用於逸軒婚宴)	--	--	--	✓
升級酒水套餐 (席間無限量享用汽水, 果汁, 特選啤酒及 特選紅白餐酒)	每席港幣\$488 供 10 至 12 位用 (享用 2 小時)		每席港幣\$588 供 10 至 12 位用 (享用 3 小時)	
[奇華餅家] 中式禮餅 8 折優惠	✓	✓	✓	✓

如欲查詢或預訂, 請致電 3653 1301 或 電郵至 event@alva.com.hk 聯絡帝逸酒店項目及宴會營業部

條款及細則:

- * 所有價目須另加一服務費
- * 此優惠有效期由 2025 年 1 月 1 日起至 12 月 31 日
- * 不同之宴會廳及佳期均設最低餐飲消費
- * 帝逸酒店保留最終決定權以更換同等價值之食材
- * 優惠及價目如有任何更改，恕不另行通知
- * 此優惠不可與其他推廣，貴賓卡或折扣券同時使用
- * 如有任何爭議，帝逸酒店保留最終決定權

Terms and Conditions:

- * All prices are subject to 10% service charge
- * The above package is valid from 1 January to 31 December 2025
- * A minimum Food & Beverage charge is applied on each venue and is subject to the event date
- * ALVA HOTEL BY ROYAL reserves the right to alter the above menu prices and items due to unforeseeable market price fluctuations and availability
- * This package cannot be used in conjunction with other promotional offers, VIP cards or other discount vouchers
- * In case of any dispute, ALVA HOTEL BY ROYAL reserves the right of the final decisions



HOTEL BY ROYAL

帝逸酒店

逸軒婚宴午餐 (A)

Yat Heen Wedding Lunch Menu (A)

鴻運乳豬全體

Roasted Whole Suckling Pig

醬皇日本舞茸蝦球桂花蚌

Wok-fried Prawn and Sea Cucumber with Japan Maitake Mushroom in X.O. Sauce

黃湯花膠竹笙海皇燴羹

Braised Fish Maw Soup with Assorted Seafood and Bamboo Pith Fungus in Supreme Broth

紅燒八頭金錢鮑魚伴翡翠

Braised 8-head Abalone with Black Mushroom and Vegetable in Brown Sauce

海鹽蔥油大龍躉

Steamed Giant Grouper with Sea Salt and Scallion Oil

香蒜蔥油脆皮雞

Crispy Fried Chicken served in Garlic and Spring Onion Sauce

台式南瓜櫻花蝦叉燒炒飯

Fried Rice with Sakura Shrimp, Barbecued Pork and Pumpkin in Taiwanese-Style

幸福伊府麵

Braised E-fu Noodles with Enoki Mushroom

甜品薈萃

(百年好合蓮子紅豆沙拼黑糖蜂巢糕)

Dessert Combo

(Sweetened Red Bean Soup with Lily Bulb and Lotus Seeds & Honeycomb Pudding)

星期一至四 (公眾假期除外)

**Monday to Thursday
(except Public Holiday)**

每席HK\$9,888 (十至十二位用)
HK\$9,888 per table (for 10 to 12 persons)

星期五至日及公眾假期

**Friday to Sunday and
Public Holiday**

每席HK\$10,888 (十至十二位用)
HK\$10,888 per table (for 10 to 12 persons)

席間 2 小時無限量供應汽水、果汁及特選啤酒

Unlimited serving of soft drinks, chilled juice and selected beer for 2 hours

以上價目另設加一服務費

All prices are subject to 10% service charge

菜單上的食材供應有可能受季節影響，帝逸酒店保留最終決定權以更換同等價值之食材

Seasonal ingredients on the menu may be subject to changes, the Hotel reserves the right to replace ingredients of comparable value depending on the availability

如閣下對任何食物過敏或有特別要求，請於預訂時告知酒店職員

If you have any food allergies or specific needs, please notify hotel staff when making your reservation

菜單有效期由 2025 年 1 月 1 日至 12 月 31 日

The menu is valid from 1 January to 31 December 2025

ALVA

HOTEL BY ROYAL

帝逸酒店

逸軒婚宴午餐 (B)

Yat Heen Wedding Lunch Menu (B)

甜蜜脆金豬伴心印層餅

Roasted Whole Suckling Pig served with Heart-Shape Mini Pancakes

香煎北海道大元貝配時蔬

Seared Hokkaido Scallop with Seasonal Vegetables

百花炸釀日本松葉蟹鉗

Deep-fried Snow Crab Claw coated with Shrimp Paste

花膠五指毛桃海螺燉烏雞

Double-boiled Silky Fowl Soup with Sea Conch, Fish Maw and Hairy Fig

香蔥蒜油蒸大老虎斑

Steamed Tiger Grouper with Spring Onion and Garlic Oil

三星蔥油脆皮雞

Crispy Fried Chicken Flavoured with Supreme Scallion Oil

羽衣甘藍叉燒大廚炒飯

Fried Rice with Barbecued Pork and Kale

鮮紅茄湯鮮蝦稻庭麵

Prawn and Inaniwa Noodles served in Tomato Soup

紅糖萬壽果燉雪耳

Double-boiled Papaya with Snow Fungus in Brown Sugar Syrup

永結同心

(宮廷桂花糕及腰果酥)

Dessert Combo

(Osmanthus Pudding and Cashew Nuts Cookies)

星期一至四 (公眾假期除外)

Monday to Thursday

(except Public Holiday)

每席HK\$11,888 (十至十二位用)

HK\$11,888 per table (for 10 to 12 persons)

星期五至日及公眾假期

Friday to Sunday and

Public Holiday

每席HK\$12,888 (十至十二位用)

HK\$12,888 per table (for 10 to 12 persons)

席間 2 小時無限量供應汽水、果汁及特選啤酒

Unlimited serving of soft drinks, chilled juice and selected beer for 2 hours

以上價目另設加一服務費

All prices are subject to 10% service charge

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HOTEL BY ROYAL

帝逸酒店

逸軒婚宴晚餐 (A)

Yat Heen Wedding Dinner Menu (A)

鴻運乳豬全體

Roasted Whole Suckling Pig

鮮松本茸炒刺身元貝桂花蚌

Wok-fried Japanese Scallop and Sea Cucumber with Honshimeji Mushroom

黃湯花膠竹笙海皇燴燕液

Braised Bird's Nest with Fish Maw and Bamboo Pith Fungus in Supreme Chicken Soup

紅燒八頭湯鮑魚伴高湯鵝掌

Braised 8-head Abalone with Goose Web in Oyster Sauce

頭抽蒸大虎杉斑

Steamed Camouflage Grouper served with Premium Soya Sauce

一品芝麻脆皮雞

Signature Crispy Fried Chicken

欖菜富貴蛋白炒飯

Fried Rice with Preserved Olive and Egg White

松露翡翠苗雞絲燴伊府麵

Braised E-fu Noodles with Truffle, Shredded Chicken and Green Seedlings

遠年陳皮紅豆沙湯丸

Sweetened Red Bean Soup with Aged Tangerine Peel and Sesame Glutinous Rice Dumpling

甜蜜滿屋 (腰果酥拼北海道十勝紅豆糕)

Dessert Combo

(Cashew Nuts Cookies and Tokachi Red Bean Pudding)

星期一至四 (公眾假期除外)

**Monday to Thursday
(except Public Holiday)**

每席HK\$12,888 (十至十二位用)
HK\$12,888 per table (for 10 to 12 persons)

星期五至日及公眾假期

**Friday to Sunday and
Public Holiday**

每席HK\$14,888 (十至十二位用)
HK\$14,888 per table (for 10 to 12
persons)

席間 3 小時無限量供應汽水、果汁及特選啤酒

Unlimited serving of soft drinks, chilled juice and selected beer for 3 hours

以上價目另設加一服務費

All prices are subject to 10% service charge

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HOTEL BY ROYAL

帝逸酒店

逸軒婚宴晚餐 (B)

Yat Heen Wedding Dinner Menu (B)

鴻運乳豬全體伴心印層餅

Roasted Whole Suckling Pig served with Heart-Shape Mini Pancakes

香煎北海道元貝伴脆皮金沙蝦球

Seared Hokkaido Scallop accompanied by Crispy Prawn coated with Salty Egg Yolk

濃海鮮湯煎焗百花松葉蟹鉗

Pan-fried Snow Crab Claw coated with Shrimp Paste in Supreme Seafood Sauce

羊肚菌小米影冬林

Braised Winter Melon with Morel Mushrooms and Millets

姬松茸花膠海螺日月魚燉老雞

Double-boiled Fish Maw Soup with Yat-Yuet Fish, Sea Conch, Blaze Mushrooms and Chicken

煎雞湯燒原隻八頭南非鮑魚燴高湯刺參

Braised 8-head Abalone with Premium Sea Cucumber in Chicken Sauce

古法清蒸海星斑

Steamed Spotted Grouper with Pork and Black Mushroom

紅蔥醬油炸子雞

Signature Crispy Fried Chicken with Shallot Sauce

鮮茄雞絲燴絲苗

Braised Fried Rice with Tomato and Shredded Chicken

松葉蟹肉高湯稻庭麵

Crab Meat and Inaniwa Noodles in Supreme Soup

紅糖萬壽果燉雪耳

Double-boiled Papaya with Snow Fungus in Brown Sugar Syrup

永結同心 (宮廷桂花糕及腰果酥)

Dessert Combo

(Osmanthus Pudding and Cashew Nuts Cookies)

星期一至四 (公眾假期除外)

**Monday to Thursday
(except Public Holiday)**

每席HK\$14,888 (十至十二位用)

HK\$14,888 per table (for 10 to 12 persons)

星期五至日及公眾假期

**Friday to Sunday and
Public Holiday**

每席HK\$16,888 (十至十二位用)

HK\$16,888 per table (for 10 to 12 persons)

席間 3 小時無限量供應汽水、果汁及特選啤酒

Unlimited serving of soft drinks, chilled juice and selected beer for 3 hours

以上價目另設加一服務費

All prices are subject to 10% service charge

菜單上的食材供應有可能受季節影響, 帝逸酒店保留最終決定權以更換同等價值之食材

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菜單有效期由 2025 年 1 月 1 日至 12 月 31 日

The menu is valid from 1 January to 31 December 2025

ALVA

HOTEL BY ROYAL

帝逸酒店

逸軒婚宴晚餐 (C)

Yat Heen Wedding Dinner Menu (C)

鸞鳳和鳴金豬全體伴映日果心印層餅

Roasted Whole Suckling Pig served with Fig and Heart-Shaped Mini Pancakes

炸釀松葉蟹蓋

Golden Fried Crab Shell filled with Crab Meat

高湯干邑燴波士頓龍蝦

Braised Boston Lobster in Cognac Seafood Sauce

乾貝金湯燴冬林

Braised Winter Melon with Conpoy in Supreme Chicken Sauce

原隻花膠海椰皇燉老雞

Double-boiled Fish Maw Soup with Chicken in Baby Coconut

煎濃湯燴南非六頭鮑魚配南美刺參

Braised 6-head South African Abalone and South American Premium Sea Cucumber in Brown Sauce

遠年陳皮海鹽蒸深海星斑

Steamed Spotted Grouper with Aged Tangerine Peel and Sea Salt

鮮椒麻香脆皮雞

Crispy Fried Chicken with Chili Sauce

烏魚子蝦球炒絲苗

Fried Rice with Mullet Roe and Shrimp

金不換帶子稻庭麵

Scallop and Inaniwa Noodles in Basil Soup

黑糖雪燕紫米露

Brown Sugar Purple Glutinous Rice Cream with Gum Tragacanth

永結同心 (流心煎堆仔拼香濃軟棗糕)

Dessert Combo

(Deep-fried Sticky Rice Ball stuffed with Fondant Custard and Red Date Pudding)

星期一至四 (公眾假期除外)

**Monday to Thursday
(except Public Holiday)**

每席HK\$18,888 (十至十二位用)

HK\$18,888 per table (for 10 to 12 persons)

星期五至日及公眾假期

**Friday to Sunday and
Public Holiday**

每席HK\$19,888 (十至十二位用)

**HK\$19,888 per table (for 10 to 12
persons)**

席間 3 小時無限量供應汽水、果汁及特選啤酒

Unlimited serving of soft drinks, chilled juice and selected beer for 3 hours

以上價目另設加一服務費

All prices are subject to 10% service charge

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