



HOTEL BY ROYAL

帝逸酒店

中式婚宴套餐 2026

Chinese Wedding Package 2026

免費尊享優惠 Complimentary Benefits	中式精選午宴 Chinese Wedding Lunch		中式精選晚宴 Chinese Wedding Dinner	
	3 - 7 席 tables	8 - 10 席 tables	3 - 7 席 tables	8 - 10 席 tables
入住公寓客房一晚及雙人自助早餐 One night stay at Apartment with breakfast buffet for 2 persons	--	✓	--	✓
席間無限量供應汽水、果汁及特選啤酒 Unlimited serving of soft drinks, chilled juice and selected beer	2 小時 hours		3 小時 hours	
每席奉送特選紅酒或白酒一瓶 A bottle of house wine per table	--	✓	--	✓
每席豁免自攜洋酒或烈酒開瓶費 一瓶 Free corkage for 1 bottle of self-brought wine or hard liquor per table	✓	✓	✓	✓
席間中式茗茶招待 Chinese tea to be served throughout the event	✓	✓	✓	✓
鮮果忌廉蛋糕一個 A fresh fruit cream cake	2 磅 lbs	3 磅 lbs	3 磅 lbs	5 磅 lbs
豪華結婚蛋糕供拍照及切餅儀式之用 Dummy wedding cake for photo shooting and cake-cutting ceremony	✓	✓	✓	✓
免費使用視聽器材、投影機及屏幕 Complimentary use of audio-visual equipment and projector with screen	✓	✓	✓	✓
每兩席奉送泊車券一張（視乎供應情況） A parking coupon every 2 tables (subject to hotel availability)	每張可泊 3 小時 3 hours per coupon		每張可泊 5 小時 5 hours per coupon	
迎賓桌及席上絲花擺設 Floral arrangement for reception table and dining table	✓	✓	✓	✓
以優惠價安排場地佈置，包括背景板、蛋糕桌、迎賓桌、油畫架及新人英文名牌 Standard backdrop, wedding cake table, reception table, photo easel and oval banner with English name of bride and groom at a special price	✓	✓	✓	✓
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 Upgrade Beverage Package – Unlimited serving of soft drinks, chilled juice, selected beer and selected wine	每席 HK\$488 per table		每席 HK\$588 per table	
[奇華餅家] 中式禮餅八折優惠卷 20% discount coupon for Chinese wedding cake at "Kee Wah Bakery"	✓	✓	✓	✓

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
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

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 Osmanthus Mussel 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 in Supreme Chicken Thick Soup

紅燒八頭金錢鮑魚伴翡翠

Braised 8-head Abalone with Black Mushroom and Vegetables 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 with 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, Lotus Seeds and Honeycomb Pudding

包括席間 2 小時無限量供應汽水、果汁及特選啤酒

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

星期一至四（公眾假期除外）

Monday to Thursday (except Public Holiday)

每席HK\$10,380（十至十二位用）

HK\$10,380 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\$11,380（十至十二位用）

HK\$11,380 per table (for 10 to 12 persons)

條款及細則：

Terms and Conditions:

- 所有價目須另加一服務費
All prices are subject to 10% service charge
- 以上套餐適用於 2026 年 1 月 1 日至 12 月 31 日
The above package is valid from 1 January to 31 December 2026
- 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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- 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
- 此優惠不可與其他推廣，貴賓卡或折扣券同時使用
This package cannot be used in conjunction with other promotional offers, VIP cards or other discount vouchers
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In case of any dispute, ALVA HOTEL BY ROYAL reserves the right of the final decisions
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逸軒婚宴午餐 (B)

Yat Heen Wedding Lunch Menu (B)

甜蜜脆金豬伴層餅

Roasted Whole Suckling Pig served with Mini Pancakes

香煎北海道大元貝配時蔬

Seared Hokkaido Scallops with Seasonal Vegetables

百花炸釀日本松葉蟹鉗

Deep-fried Snow Crab Claws 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 with Supreme Scallion Oil

羽衣甘藍叉燒大廚炒飯

Fried Rice with Barbecued Pork and Kale

鮮紅茄湯鮮蝦稻庭烏冬

Prawn and Inaniwa Udon served in Supreme 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

包括席間 2 小時無限量供應汽水、果汁及特選啤酒

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

星期一至四（公眾假期除外）

Monday to Thursday (except Public Holiday)

每席HK\$12,380（十至十二位用）

HK\$12,380 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\$13,380（十至十二位用）

HK\$13,380 per table (for 10 to 12 persons)

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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 Sashimi-graded Scallop and Osmanthus Mussel with Fresh Honshimeji Mushroom

黃湯花膠竹笙海皇燴燕窩

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

紅燒八頭湯鮑魚伴高湯鵝掌

Braised 8-head Abalone with Goose Web in Brown Sauce

頭抽蒸大虎杉斑

Steamed Camouflage Grouper served with Premium Soy 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 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

包括席間 3 小時無限量供應汽水、果汁及特選啤酒

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

星期一至四（公眾假期除外）

Monday to Thursday (except Public Holiday)

每席HK\$13,380（十至十二位用）

HK\$13,380 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\$15,380（十至十二位用）

HK\$15,380 per table (for 10 to 12 persons)

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逸軒婚宴晚餐 (B)

Yat Heen Wedding Dinner Menu (B)

鴻運乳豬全體伴層餅

Roasted Whole Suckling Pig served with Mini Pancakes

香煎北海道元貝伴脆皮金沙蝦球

Seared Hokkaido Scallop served with Crispy Prawn 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 Soup

羊肚菌小米影冬林

Braised Winter Melon with Morel Mushroom 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 Mushroom and Chicken

煎雞湯燒原隻八頭南非鮑魚燴高湯刺參

Braised 8-head Whole South African Abalone and Sea Cucumber in Thick Chicken Broth

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

松葉蟹肉高湯稻庭烏冬

Crab Meat and Inaniwa Udon 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

包括席間 3 小時無限量供應汽水、果汁及特選啤酒

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

星期一至四（公眾假期除外）

Monday to Thursday (except Public Holiday)

每席HK\$15,380（十至十二位用）

HK\$15,380 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\$17,380（十至十二位用）

HK\$17,380 per table (for 10 to 12 persons)

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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層餅

Roasted Whole Suckling Pig served with Fig and Mini Pancakes

炸釀松葉蟹蓋

Golden Fried Snow 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

花膠海椰皇燉老雞

Double-boiled Chicken Soup with Fish Maw and in Baby Coconut Juice

煎濃湯燴南非六頭鮑魚配南美刺參

Braised 6-head South African Abalone and South American 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 Roes and Shrimp Meat

金不換帶子稻庭烏冬

Scallop and Inaniwa Udon in Seafood with Basil Soup

黑糖雪燕紫米露

Purple Glutinous Rice Cream with Tragacanth Gum and Brown Sugar

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

包括席間 3 小時無限量供應汽水、果汁及特選啤酒

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

星期一至四（公眾假期除外）

Monday to Thursday (except Public Holiday)

每席HK\$19,380（十至十二位用）

HK\$19,380 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\$19,880（十至十二位用）

HK\$19,880 per table (for 10 to 12 persons)

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