

Chinese Wedding Package

中式婚宴套餐

(valid from 1 January to 31 December 2025 適用於2025年1月1日至12月31日)

Chinese Wedding Lunch 中式精選午宴		Chinese Wedding Dinner 中式精選晚宴	
HK\$9,888 up 起* (Monday to Thursday, except Public Holiday) 星期一至四，公眾假期除外	HK\$10,888 up 起* (Friday to Sunday and Public Holiday) 星期五至日及公眾假期	HK\$12,888 up 起* (Monday to Thursday, except Public Holiday) 星期一至四，公眾假期除外	HK\$14,888 up 起* (Friday to Sunday and Public Holiday) 星期五至日及公眾假期

For 10 to 12 persons per table. The offer is subject to 10% service charge, availability and change without further notice.
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。

Complimentary Benefits 免費尊享優惠	Chinese Wedding Lunch 中式精選午宴		Chinese Wedding Dinner 中式精選晚宴	
	3 - 7 tables 席	8 - 10 tables 席	3 - 7 tables 席	8 - 10 tables 席
One night stay at Apartment with buffet breakfast at Alva House for 2 persons 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		✓		✓
Unlimited serving of soft drinks, chilled juice and house beer 席間無限量供應汽水、果汁及特選啤酒		2 hours 小時		3 hours 小時
A glass of non-alcoholic welcome drink for each guest upon arrival 每位1杯席前無酒精迎賓飲品	✓	✓	✓	✓
A bottle of sparkling wine 葡萄汽酒1瓶			✓	✓
A bottle of house wine per table 每席指定紅酒或白酒1瓶		✓		✓
Free corkage for 1 bottle of self-brought wine or hard liquor per table 每席豁免自攜洋酒或烈酒開瓶費1瓶	✓	✓	✓	✓
Chinese tea to be served throughout the event 宴席間中式茗茶招待	✓	✓	✓	✓
A fresh fruit cream cake 鮮果忌廉蛋糕1個		2 lbs 磅 3 lbs 磅	3 lbs 磅	5 lbs 磅
5-tier dummy wedding cake for photo shooting and cake-cutting ceremony 豪華5層結婚蛋糕供拍照及切餅儀式之用	✓	✓	✓	✓
Complimentary use of audio-visual equipment and projector with screen 免費使用視聽器材、投影機及屏幕	✓	✓	✓	✓
A parking coupon every 2 tables (subject to hotel availability) 每2席奉送泊車券1張 (視乎供應情況)		3 hours per coupon 每張可泊3小時		5 hours per coupon 每張可泊5小時
Floral arrangement for reception table and dining table 迎賓桌及席上絲花擺設	✓	✓	✓	✓
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) 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)				✓
Upgrade Beverage Package (unlimited serving of soft drinks, chilled juice, house beer and house wine) 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 HK\$488 per table For 10 to 12 persons (2 hours) 供10至12位用 (享用2小時)		每席 HK\$588 per table For 10 to 12 persons (3 hours) 供10至12位用 (享用3小時)
20% discount coupon for Chinese wedding cake at "Kee Wah Bakery" 「奇華餅家」中式禮餅8折優惠	✓	✓	✓	✓

For reservations and enquires, please contact ALVA Events & Catering Team at 3653 1301 or event@alva.com.hk
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

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 •

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 •

All promotion and prices are subject to availability, change or suspension without prior notice •

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

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 •

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 • 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



Yat Heen Wedding Lunch Menu (A)

逸軒婚宴午餐(A)

Roasted Whole Suckling Pig
鴻運乳豬全體

Wok-fried Prawn and Osmanthus Mussel with Japan Maitake Mushroom in X.O. Sauce
醬皇日本舞茸蝦球桂花蚌

Braised Fish Maw Soup with Assorted Seafood and Bamboo Pith in Supreme Chicken Thick Soup
黃湯花膠竹筴海皇燴羹

Braised 8-head Abalone with Black Mushroom and Vegetables in Brown Sauce
紅燒八頭金錢鮑魚伴翡翠

Steamed Giant Grouper with Sea Salt and Scallion Oil
海鹽蔥油大龍躉

Crispy Fried Chicken with Garlic and Spring Onion Sauce
香蒜蔥油脆皮雞

Fried Rice with Sakura Shrimp, Barbecued Pork and Pumpkin in Taiwanese-Style
台式南瓜櫻花蝦叉燒炒飯

Braised E-fu Noodles with Enoki Mushroom
幸福伊府麵

Dessert Combo
甜品薈萃

(Sweetened Red Bean Soup with Lily Bulb and Lotus Seeds, Honeycomb Pudding)
(百年好合蓮子紅豆沙 拼 黑糖蜂巢糕)

Monday to Thursday (except Public Holiday)
星期一至四 (公眾假期除外)

HK\$9,888 per table for 10 to 12 persons
每席HK\$9,888 (10 - 12位用)

Friday to Sunday and Public Holiday
星期五至日及公眾假期

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

Unlimited serving of soft drinks, chilled juice and selected beer for 2 hours
席間2小時無限量供應汽水、果汁及特選啤酒

All prices are subject to 10% service charge •

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 •

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


The menu is valid from 1 January to 31 December 2025

以上價目另設加一服務費 •

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 •

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 •

菜單有效期由2025年1月1日起至12月31日





Yat Heen Wedding Lunch Menu (B)

逸軒婚宴午餐(B)

Roasted Whole Suckling Pig served with Mini Pancakes

甜蜜脆金豬伴層餅

Seared Hokkaido Scallops with Seasonal Vegetables

香煎北海道大元貝配時蔬

Deep-fried Snow Crab Claws coated with Shrimp Paste

百花炸釀日本松葉蟹鉗

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

花膠五指毛桃海螺燉烏雞

Steamed Tiger Grouper with Spring Onion and Garlic Oil

香蔥蒜油蒸大老虎斑

Crispy Fried Chicken with Supreme Scallion Oil

三星蔥油脆皮雞

Fried Rice with Barbecued Pork and Kale

羽衣甘藍叉燒大廚炒飯

Prawn and Inaniwa Noodles served in Supreme Tomato Soup

鮮紅茄湯鮮蝦稻庭麵

Double-boiled Papaya with Snow Fungus in Brown Sugar Syrup

紅糖萬壽果燉雪耳

Dessert Combo

永結同心

(Osmanthus Pudding and Cashew Nuts Cookies)

(宮廷桂花糕 拼 腰果酥)

Monday to Thursday (except Public Holiday)

星期一至四 (公眾假期除外)

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

每席HK\$11,888 (10 - 12位用)

Friday to Sunday and Public Holiday

星期五至日及公眾假期

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

每席HK\$12,888 (10 - 12位用)

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

席間2小時無限量供應汽水、果汁及特選啤酒

All prices are subject to 10% service charge •

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 •

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


The menu is valid from 1 January to 31 December 2025

以上價目另設加一服務費 •

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 •

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 •

菜單有效期由2025年1月1日起至12月31日





Yat Heen Wedding Dinner Menu (A)

逸軒婚宴晚餐(A)

Roasted Whole Suckling Pig

鴻運乳豬全體

Wok-fried Japanese Sashimi-graded Scallop and Osmanthus Mussel with Fresh Honshimeji Mushroom

鮮松本茸炒刺身元貝桂花蚌

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

黃湯花膠竹笙海皇燴燕液

Braised 8-head Abalone with Goose Web in Brown Sauce

紅燒八頭湯鮑魚伴高湯鵝掌

Steamed Camouflage Grouper served with Premium Soy Sauce

頭抽蒸大虎杉斑

Signature Crispy Fried Chicken

一品芝麻脆皮雞

Fried Rice with Preserved Olive and Egg White

欖菜富貴蛋白炒飯

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

松露翡翠苗雞絲燴伊府麵

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

遠年陳皮紅豆沙湯丸

Dessert Combo

甜蜜滿屋

(Cashew Nuts Cookies and Tokachi Red Bean Pudding)

(腰果酥 拼 北海道十勝紅豆糕)

Monday to Thursday (except Public Holiday)

星期一至四 (公眾假期除外)

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

每席HK\$12,888 (10 - 12位用)

Friday to Sunday and Public Holiday

星期五至日及公眾假期

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

每席HK\$14,888 (10 - 12位用)

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

席間3小時無限量供應汽水、果汁及特選啤酒

All prices are subject to 10% service charge •

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 •

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


The menu is valid from 1 January to 31 December 2025

以上價目另設加一服務費 •

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Yat Heen Wedding Dinner Menu (B)

逸軒婚宴晚餐(B)

Roasted Whole Suckling Pig served with Mini Pancakes
鴻運乳豬全體伴層餅

Seared Hokkaido Scallop served with Crispy Prawn with Salty Egg Yolk
香煎北海道元貝伴脆皮金沙蝦球

Pan-fried Snow Crab Claw coated with Shrimp Paste in Supreme Seafood Soup
濃海鮮湯煎焗百花松葉蟹鉗

Braised Winter Melon with Morel Mushroom and Millets
羊肚菌小米影冬林

Double-boiled Fish Maw Soup with Yat-Yuet Fish, Sea Conch, Blaze Mushroom and Chicken
姬松茸花膠海螺日月魚燉老雞

Braised 8-head Whole South African Abalone and Sea Cucumber in Thick Chicken Broth
煎雞湯燒原隻八頭南非鮑魚燴高湯刺參

Steamed Spotted Grouper with Pork and Black Mushroom
古法清蒸海星斑

Signature Crispy Fried Chicken with Shallot Sauce
紅蔥醬油炸子雞

Braised Fried Rice with Tomato and Shredded Chicken
鮮茄雞絲燴絲苗

Crab Meat and Inaniwa Noodles in Supreme Soup
松葉蟹肉高湯稻庭麵

Double-boiled Papaya with Snow Fungus in Brown Sugar Syrup
紅糖萬壽果燉雪耳

Dessert Combo
永結同心

(Osmanthus Pudding and Cashew Nuts Cookies)
(宮廷桂花糕 拼 腰果酥)

Monday to Thursday (except Public Holiday)
星期一至四 (公眾假期除外)

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

Friday to Sunday and Public Holiday
星期五至日及公眾假期

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

Unlimited serving of soft drinks, chilled juice and selected beer for 3 hours
席間3小時無限量供應汽水、果汁及特選啤酒

All prices are subject to 10% service charge •

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 •

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

The menu is valid from 1 January to 31 December 2025

以上價目另設加一服務費 •

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 •

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 •

菜單有效期由2025年1月1日起至12月31日

Yat Heen Wedding Dinner Menu (C)

逸軒婚宴晚餐 (C)

Roasted Whole Suckling Pig served with Fig and Mini Pancakes
鸞鳳和鳴金豬全體伴映日果層餅

Golden Fried Snow Crab Shell filled with Crab Meat
炸釀松葉蟹蓋

Braised Boston Lobster in Cognac Seafood Sauce
高湯干邑燴波士頓龍蝦

Braised Winter Melon with Conpoy in Supreme Chicken Sauce
乾貝金湯燴冬林

Double-boiled Chicken Soup with Fish Maw and Baby Coconut
花膠海椰皇燉老雞

Braised 6-head Whole South African Abalone and South American Sea Cucumber in Brown Sauce
煎濃湯燴原隻六頭南非鮑魚配南美刺參

Steamed Spotted Grouper with Aged Tangerine Peel and Sea Salt
遠年陳皮海鹽蒸深海星斑

Crispy Fried Chicken with Chili Sauce
鮮椒麻香脆皮雞

Fried Rice with Mullet Roes and Shrimp Meat
烏魚子蝦球炒絲苗

Scallop and Inaniwa Noodles in Seafood Basil Soup
金不換帶子稻庭麵

Purple Glutinous Rice Cream with Tragacanth Gum and Brown Sugar
黑糖雪燕紫米露

Dessert Combo
永結同心

(Deep-fried Sticky Rice Ball stuffed with Fondant Custard and Red Date Pudding)
(流心煎堆仔 拼 香濃軟棗糕)

Monday to Thursday (except Public Holiday)
星期一至四 (公眾假期除外)

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

Friday to Sunday and Public Holiday
星期五至日及公眾假期

HK\$19,888 per table for 10 to 12 persons
每席HK\$19,888 (10至12位用)

Unlimited serving of soft drinks, chilled juice and selected beer for 3 hours
席間3小時無限量供應汽水、果汁及特選啤酒

All prices are subject to 10% service charge •

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 •

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

The menu is valid from 1 January to 31 December 2025

以上價目另設加一服務費 •

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日起至12月31日



Elegant Wedding Ceremony Package

戶外證婚套餐 - 典雅之選

HK\$27,880 (From Monday to Thursday & Special Period of 23 August - 21 September 2025)
(逢星期一至星期四及指定日子：2025年8月23日至9月21日)

HK\$31,880 (From Friday to Sunday & Public Holidays 逢星期五至星期日及公眾假期)

Elegant Wedding Ceremony Package for maximum 50 persons with following privileges:

典雅之選 - 證婚場地套餐為最多五十位用，包括以下精選優惠：

- Use of wedding ceremony venue for 2 hours (10:00 am - 12:00 nn or 3:30 pm to 5:30 pm)
使用證婚場地2小時 (上午10時至中午12時或下午3時30分至5時30分)
- One-night accommodation in Superior Green room with Twin Beds (City view)
高級翠綠雙床客房 (城市景觀) 住宿1晚
- Elegant dummy wedding cake for cake-cutting ceremony and photo shooting
精緻結婚蛋糕模型供切餅儀式及拍照用
- Basic venue set up, including reception table, chairs, ceremony table & photo easel
證婚場地基本佈置，包括接待處、座椅、證婚桌及油畫架
- Extra wedding decoration, including floral arch, pew end bouquet, reception table and ceremony table floral decoration
額外證婚場地佈置，包括婚禮拱門、行禮通道 (椅花)、迎賓桌及證婚桌之花藝佈置
- Customized wedding plaque with bride and groom's name
印有新娘及新郎名字之婚禮掛牌
- Basic audio-visual equipment with microphones for outdoor use
基本戶外音響器材及咪高峰
- Complimentary parking for 2 cars (maximum for 3 hours each)
免費泊車車位2個 (每個最多3小時)

Wedding Ceremony Venue 證婚場地：

- Available at 3/F The Terrace
適用於3樓 The Terrace

For reservations and enquires, please contact ALVA Events & Catering Team at 3653 1301 or event@alva.com.hk
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The above package is valid from 1 January to 31 December 2025 •

Wedding ceremony available timeslot: 10:00 am to 12:00 nn or 3:30 pm to 5:30 pm •

All prices are subject to 10% service charge • All packages are subject to availability, change or suspension without prior notice •

All packages cannot be used in conjunction with other promotion offers and discounts •

In case of any dispute, ALVA HOTEL BY ROYAL reserves the right of the final decisions


以上套餐由2025年1月1日起至12月31日 •

證婚場地使用時間為：上午10時至中午12時或下午3時30分至5時30分 •

所有價目須另加一服務費 • 所有套餐須視乎供應情況而定 • 如有更改或終止，恕不另行通知 •

所有套餐不可與其他推廣優惠及折扣同時使用 •

如有任何爭議，帝逸酒店保留最終決定權





Prestige Wedding Ceremony Package

戶外證婚套餐 - 卓悅之選

HK\$43,880 (From Monday to Thursday & Special Period of 23 August - 21 September 2025)

(逢星期一至星期四及指定日子：2025年8月23日至9月21日)

HK\$46,880 (From Friday to Sunday & Public Holidays 逢星期五至星期日及公眾假期)

Prestige Wedding Ceremony Cocktail Package for maximum 50 persons with following privileges:

卓悅之選 - 證婚場地酒會套餐為最多五十位用，包括以下精選優惠：

- Use of wedding ceremony venue for 2 hours
(10:00 am - 12:00 nn or 3:30 pm to 5:30 pm)
使用證婚場地2小時
(上午10時至中午12時或下午3時30分至5時30分)
- One-night accommodation in Superior Green room
with Twin Beds (City view)
高級翠綠雙床客房 (城市景觀) 住宿1晚
- Selected cocktail canapes
精選雞尾酒會小食
- Unlimited serving of soft drinks, chilled juice and
house beer for 2 hours
2小時無限量供應汽水、果汁及特選啤酒
- A complimentary fresh fruit cream cake (2 lbs)
奉送2磅鮮果忌廉蛋糕1個
- A bottle of sparkling wine for toasting
敬送葡萄汽酒1瓶供祝酒之用
- Elegant dummy wedding cake for cake-cutting ceremony
and photo shooting
精緻結婚蛋糕模型供切餅儀式及拍照用
- Basic venue set up, including reception table, chairs,
ceremony table and photo easel
證婚場地基本佈置，包括接待處、座椅、證婚桌及
油畫架
- Extra wedding decoration, including floral arch, pew end bouquet,
reception table and ceremony table & photo easel
額外證婚場地佈置，包括婚禮拱門、行禮通道 (椅花)、
迎賓桌及證婚桌之花藝佈置
- Customized plaque with bride and groom's name
印有新娘及新郎名字之婚禮掛牌
- Basic audio-visual equipment with microphones for outdoor use
基本戶外音響器材及咪高峰
- Complimentary parking for 2 cars (maximum 3 hours each)
免費泊車車位2個 (每個最多3小時)

Wedding Ceremony Venue 證婚場地：

- Available at 3/F The Terrace
適用於3樓The Terrace

For reservations and enquires, please contact ALVA Events & Catering Team at 3653 1301 or event@alva.com.hk
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

The above package is valid from 1 January to 31 December 2025 •

Wedding ceremony available timeslot: 10:00 am to 12:00 nn or 3:30 pm to 5:30 pm •

All prices are subject to 10% service charge • All packages are subject to availability, change or suspension without prior notice •

All packages cannot be used in conjunction with other promotion offers and discounts •

In case of any dispute, ALVA HOTEL BY ROYAL reserves the right of the final decisions

以上套餐由2025年1月1日起至12月31日 •

證婚場地使用時間為：上午10時至中午12時或下午3時30分至5時30分 •

所有價目須另加一服務費 • 所有套餐須視乎供應情況而定 • 如有更改或終止，恕不另行通知 •

所有套餐不可與其他推廣優惠及折扣同時使用 •

如有任何爭議，帝逸酒店保留最終決定權

