

SPRING AND SUMMER WEDDING DINNER

From HK\$11,288 per table (Monday to Friday, from 1 January 2020 to 16 September 2020)

From HK\$12,088 per table (Saturday to Sunday and Public Holiday, from 1 January 2020 to 16 September 2020)

Offer includes

- Exclusive use of Regency Ballroom from 5:30 PM 11:00 PM
- Five-hour unlimited serving of soft drinks, chilled orange juice, mineral water and beer
- A one-night stay in a Wedding Suite with amenities on the night of your wedding and in-room American breakfast for two persons on the following morning
- 60-minute Melo Spa Signature Massage for the bride and groom
- Chauffeured limousine (Mercedes-Benz) service for four hours (decoration and tunnel/parking fees excluded)
- Elegant bridal bouquet and groom's boutonniere from Blooms and Blossoms
- Waive of corkage fee for one bottle of brought-in alcoholic beverage per table
- · One bottle of sparkling wine for toasting
- A six-tier decorated cake during cake-cutting ceremony
- A two-tier five-pound fresh fruit cream cake
- Dining voucher for two persons valued at HK\$1,000 net
- Parking space for a maximum of ten vehicles (five hours for each vehicle)
- Use of mahjong facilities with complimentary Chinese Tea (maximum of 10 tables)
- Your choice of table linen and accessories with floral centerpiece for each table
- Use of audio system, including a DVD player, two built-in LCD projectors and screens and two wireless microphones
- Preferential rates for hotel accommodation

Optional items

- Upgrade of beverage package to include five-hour unlimited serving of selected red and white wine at a supplement of HK\$600 per table
- LED Wall can be arranged in Regency Ballroom from HK\$9,000 on a backdrop package, please refer to LED Wall flyer for more details





Add-on Services for Garden Wedding Ceremony

HK\$42,888 (From 1 January 2020 to 16 September 2020)

Offer includes

- Exclusive use of our Landscaped Garden from 2:00 PM 5:00 PM
- Two-hour unlimited serving of soft drinks, chilled orange juice, mineral water and beer
- A one-night stay in a Wedding Suite with amenities on the night before your wedding and in-room American breakfast for two persons on the following morning
- Elegant floral decoration from Blooms and Blossoms, including willow arch and ceremony table
- 23-seater coach service for three hours (decoration and tunnel/parking fees excluded)
- · Parking space for a maximum of five vehicles (three hours for each vehicle)
- Waive of corkage for three bottles of brought-in alcoholic beverage
- Use of audio system, including a CD player, two speakers and two wireless microphones

Optional item

• Upgrade of beverage package to include two-hour unlimited serving of selected red and white wine at a supplement of HK\$50 per person

For enquiries, please contact Events Department at 3723 1234 or events.shatin@hyatt.com

Terms and conditions

- * 10% service charge applies
- * Valid for bookings from 1 January 2020 to 16 September 2020
- * Dinner package is valid for 10 to 12 persons per table
- * Minimum food & beverage charge applies
- * Ceremony package is valid for maximum 60 persons, additional person(s) will be charged at HK\$200 per person
- * Theater seating for 60 persons to be set up at Salon II & III Terrace as back up venue for ceremony package
- * Offer is subject to availability and change without prior notice
- * Applicable for full Regency Ballroom bookings
- * In the event of any dispute, the decision of Hyatt Regency Hong Kong, Sha Tin shall be final and conclusive





2020 SPRING AND SUMMER WEDDING DINNER MENU I 2020 凱悅春夏日婚禮晚宴菜譜一

Roasted whole suckling pig 珠聯囍壁合

Crispy and stir-fried prawns, seasonal vegetables 鴛鴦翠蝦球

Braised beancurd sheet, candied Yunnan ham 雲腿素千層

Baked avocado, scallops, black truffle 黑松露帶子焗釀牛油果

Braised bird's nest soup, crabmeat 紅燒蟹肉燕窩羹

Braised sliced abalone, Chinese mushrooms, seasonal vegetables, oyster sauce 碧綠蠔皇花菇鮑片

Steamed giant garoupa, spring onion 清蒸龍躉斑

Crispy-fried chicken, spiced salt 當紅炸子雞

Fried rice, minced beef, dried baby shrimp, ginger 櫻花蝦薑米牛鬆炒飯

Braised e-fu noodles, dried flatfish, straw mushrooms 甫魚雙囍伊府麵

Sweetened water chestnut soup, osmanthus flower 桂花珍珠馬蹄露

Petits fours 美點雙輝映

Chinese tea 中國茗茶

HK\$11,288 per table (Monday to Friday, from 1 January 2020 to 16 September 2020) 每席 HK\$11,288,適用於 2020 年1月1日至 2020 年9月16日,星期一至五

HK\$12,088 per table

(Saturday to Sunday and Public Holiday, from 1 January 2020 to 16 September 2020) 每席 HK\$12,088 · 適用於 2020 年 1 月 1 日至 2020 年 9 月 16 日 · 星期六、日及公眾假期



2020 SPRING AND SUMMER WEDDING DINNER MENU II 2020 凱悅春夏日婚禮晚宴菜譜二

Roasted whole suckling pig 珠聯囍壁合

Wok-fried scallops, seasonal vegetables 錦繡鴛鴦帶子

Braised bamboo pith, seasonal vegetables 竹笙扒雙蔬

Wok-fried prawns, salted egg, crispy rice 鍋巴黃金蝦球

Braised bird's nest soup, crab roe 紅燒蟹黃燕窩羹

Braised sliced abalone, Chinese mushrooms, seasonal vegetables, oyster sauce 碧綠蠔皇花菇鮑甫

Steamed tiger garoupa, spring onion 葱油蒸大老虎斑

Baked chicken, lemongrass 香茅焗黃油雞

Fried rice, Fujian style 福建炒香苗

Shrimp dumplings, crab roe, supreme soup 上湯蟹籽鮮蝦水餃

Sweetened red date tea, dried longan, lotus seed 紅棗蓮子桂圓茶

Petits fours 美點雙輝映

Chinese tea 中國茗茶

HK\$12,288 per table (Monday to Friday, from 1 January 2020 to 16 September 2020) 每席 HK\$12,288,適用於 2020 年1月1日至 2020 年9月16日,星期一至五

HK\$13,288 per table

(Saturday to Sunday and Public Holiday, from 1 January 2020 to 16 September 2020) 每席 HK\$13,288,適用於 2020 年1月1日至 2020 年9月16日,星期六、日及公眾假期



2020 SPRING AND SUMMER WEDDING DINNER MENU III 2020 凱悅春夏日婚禮晚宴菜譜三

Roasted whole suckling pig 珠聯囍壁合

Wok-fried scallops, honey beans, macadamia nuts 夏果蜜豆炒帶子

Braised seasonal vegetables, crabmeat, crab roe 珊瑚蟹肉鴛鴦蔬

Crispy-fried prawn toast 窩貼大明蝦

Double-boiled sea conch soup, conpoy, bamboo pith, caterpillar fungus flower 元貝竹笙蟲草菌燉海螺

Braised abalone wedge, Chinese mushrooms, seasonal vegetables, oyster sauce 碧綠蠔皇花菇鮑角

Steamed star garoupa, spring onion 清蒸大西星斑

Baked chicken, fried garlic, Hua Diao 陳年花雕蒜香焗黃油雞

Steamed rice, assorted meat, shrimp, lotus leaf 飄香荷葉飯

Shrimp dumplings, seasonal vegetables, supreme soup 上湯鮮蝦菜肉雲吞

Double-boiled sweetened pear soup, silver fungus, red dates 紅棗雪耳燉雪梨

Petits fours 美點雙輝映

Chinese tea 中國茗茶

HK\$13,288 per table (Monday to Friday, from 1 January 2020 to 16 September 2020) 每席 HK\$13,288,適用於 2020 年1月1日至 2020 年9月16日,星期一至五

HK\$14,288 per table

(Saturday to Sunday and Public Holiday, from 1 January 2020 to 16 September 2020) 每席 HK\$14,288 · 適用於 2020 年 1 月 1 日至 2020 年 9 月 16 日 · 星期六、日及公眾假期



2020 SPRING AND SUMMER WEDDING DINNER MENU IV 2020 凱悅春夏日婚禮晚宴菜譜四

Roasted whole suckling pig 珠聯囍壁合

Stir-fried scallops, prawns, honey mustard sauce 甜芥末蝦球炒帶子

Braised conpoy, squash cucumber, sea moss 發菜玉環瑤柱甫

Baked stuffed crab shell, cheese, cream sauce 芝士忌廉焗釀蟹蓋

Double-boiled fish maw soup, baby clams, Chinese mushrooms, Shanghai cabbage 珍珠貝花菇菜膽燉花膠

Braised whole abalone (8-head), goose web, oyster sauce 濃汁鵝掌原隻八頭湯鮑魚

Steamed star garoupa, spring onion 清蒸大西星斑

Crispy-fried chicken, soya sauce 醬油脆皮龍崗雞

Fried rice, baby crab roe, cod fish, Yunnan ham 禮雲籽金華鱈魚炒絲苗

Pan-fried shrimp dumplings, supreme soup 高湯鮮蝦煎粉果

Sweetened cashew soup, dumplings 生磨腰果露湯圓

Petits fours 美點雙輝映

Chinese tea 中國茗茶

HK\$15,288 per table (Monday to Friday, from 1 January 2020 to 16 September 2020) 每席 HK\$15,288,適用於 2020 年1月1日至 2020 年9月16日,星期一至五

HK\$16,288 per table

(Saturday to Sunday and Public Holiday, from 1 January 2020 to 16 September 2020) 每席 HK\$16,288,適用於 2020 年1月1日至 2020 年9月16日,星期六、日及公眾假期