

WEDDING DINNER

From HK\$13,688 per table (Monday to Friday, from 17 September 2020 to 31 December 2020)

From HK\$15,388 per table (Saturday to Sunday and Public Holiday, from 17 September 2020 to 31 December 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 mahigning 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\$49,888 (From 17 September 2020 to 31 December 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 at Garden
- 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 17 September 2020 to 31 December 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 guest(s) will be charged at HK\$200 per person
- * Theater seating for 60 persons to be set up at Salon Terrace II & III as back up venue for ceremony package
- * Applicable for full Regency Ballroom bookings
- * Offer is subject to availability and change without prior notice
- * In the event of any dispute, the decision of Hyatt Regency Hong Kong, Sha Tin shall be final and conclusive





2020 WEDDING DINNER MENU I

2020 宴會大禮堂婚禮晚宴菜譜一

Roasted whole suckling pig 珠聯囍壁合

Stir-fried scallops, green pea, pine nuts 松子蜜豆炒帶子

Braised seasonal vegetables, candied Yunnan ham 蜜餞雲腿鴛鴦蔬

Crispy-fried prawn toast, black truffle 黑松露窩貼大蝦

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, soya sauce 醬油脆皮龍崗雞

Fried rice, diced chicken, dried octopus, dried baby shrimp 櫻花蝦鱆魚雞粒炒絲苗

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

Sweetened red bean soup, lotus seeds, mandarin peel 陳皮蓮子百合紅豆沙

Petits fours 美點雙輝映

Chinese tea 中國茗茶

HK\$13,688 per table

(Monday to Friday, from 17 September 2020 to 31 December 2020)

每席 HK\$13,688 · 適用於 2020 年 9 月 17 日至 2020 年 12 月 31 日 · 星期一至五

HK\$15,388 per table

(Saturday to Sunday and Public Holiday, from 17 September 2020 to 31 December 2020)

每席 HK\$15,388,適用於 2020 年 9 月 17 日至 2020 年 12 月 31 日,星期六、日及公眾假期



2020 WEDDING DINNER MENU II

2020 宴會大禮堂婚禮晚宴菜譜二

Roasted whole suckling pig

珠聯囍壁合

Wok-fried scallops, caramelized walnuts, seasonal vegetables 琥珀錦繡炒帶子

Braised beancurd sheet, conpoy, Chinese mushrooms 瑤柱鮮菌素千層

Baked avocado, crabmeat, cream sauce 蟹肉忌廉焗牛油果

Braised bird's nest soup, fish maw, fungus, bamboo pith 榆耳竹笙花膠燕窩羹

Braised sliced abalone, Chinese mushrooms, seasonal vegetables, oyster sauce 碧綠蠔皇花菇鮈甫

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

Roasted chicken, preserved beancurd paste 南乳醬燒雞

Fried rice, barbecued pork, Yunnan ham, conpoy 金華瑤柱黑豚叉燒炒絲苗

Tossed noodles, Chinese mushrooms, black garlic, spring onion 蔥油黑蒜鮮菌撈麵線

Sweetened red date tea, dried longan, lotus seed 蓮子桂圓紅棗茶

Petits fours

美點雙輝映

Chinese tea

中國茗茶

HK\$14,688 per table (Monday to Friday, from 17 September 2020 to 31 December 2020) 每席 HK\$14,688,適用於 2020 年 9 月 17 日至 2020 年 12 月 31 日,星期一至五

HK\$16,388 per table (Saturday to Sunday and Public Holiday, from 17 September 2020 to 31 December 2020) 每席 HK\$16,388 · 適用於 2020 年 9 月 17 日至 2020 年 12 月 31 日 · 星期六、日及公眾假期



2020 WEDDING DINNER MENU III

2020 宴會大禮堂婚禮晚宴菜譜三

Roasted whole suckling pig 珠聯囍壁合

Wok-fried scallops, prawns, seasonal vegetables 富貴蝦球炒帶子

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

Baked stuffed crab shell, cheese, porcini mushroom 芝士牛肝菌焗釀蟹蓋

Double-boiled sea cucumber soup, baby clams, caterpillar fungus flower 珍珠貝蟲草菌燉海参

Braised abalone wedge, goose web, oyster sauce 濃汁鵝掌扣鮑魚角

Steamed star garoupa, spring onion, chicken fat 鳳脂蒸大星斑

Baked chicken, sesame, rock salt 古法芝麻鹽焗雞

Fried rice, minced beef, premium soya sauce 頭抽牛崧炒珍珠絲苗

Pan-fried shrimp dumplings, supreme soup 高湯煎鮮蝦粉果

Sweetened purple glutinous rice, coconut cream, dumplings 椰汁紫米露湯圓

Petits fours 美點雙輝映

Chinese tea

中國茗茶

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HK\$17,388 per table

(Saturday to Sunday and Public Holiday, from 17 September 2020 to 31 December 2020) 每席 HK\$17,388,適用於 2020 年 9 月 17 日至 2020 年 12 月 31 日,星期六、日及公眾假期



2020 WEDDING DINNER MENU IV

2020 宴會大禮堂婚禮晚宴菜譜四

Roasted whole suckling pig 珠聯囍壁合

Baked lobster, cheese, butter 芝十牛油焗龍蝦

Braised asparagus, Yunnan ham, bamboo pith 金華玉露映紗窗

Baked sea conch, diced abalone 特級鮑粒焗響螺

Double-boiled fish maw soup, sea conch, conpoy, Chinese mushrooms, bamboo pith 清宮一品燉湯(花膠,海螺·瑤柱·花菇,竹笙)

Braised whole abalone (8-head), pomelo peel, oyster sauce 濃汁柚皮扣原隻八頭湯鮑魚

Steamed star garoupa, sliced Yunnan ham 雲腿絲蒸大星斑

Baked chicken, lemongrass 香茅焗黃油雞

Fried rice, conpoy, egg white, pine nuts, ginger 松子薑米瑤柱蛋白炒絲苗

Poached garoupa dumplings, shrimp roe, coriander 蝦籽芫荽斑肉水餃

Double-boiled sweetened papaya, red dates 紅寨燉萬壽果

Petits fours 美點雙輝映

Chinese tea 中國茗茶

HK\$17,688 per table (Monday to Friday, from 17 September 2020 to 31 December 2020) 每席 HK\$17,688 · 適用於 2020 年 9 月 17 日至 2020 年 12 月 31 日 · 星期一至五

HK\$19,388 per table (Saturday to Sunday and Public Holiday, from 17 September 2020 to 31 December 2020) 每席 HK\$19,388,適用於 2020 年 9 月 17 日至 2020 年 12 月 31 日,星期六、日及公眾假期