

2026 Western Wedding Dinner Buffet Package

2026 西式結婚晚宴精選

	60 persons or above 60 人或以上	100 persons or above 100 人或以上	150 persons or above 150 人或以上	300 persons or above 300 人或以上
Complimentary one night accommodation 新婚客房一晚	---	Honeymoon Suite 蜜月套房	Honeymoon Suite 蜜月套房	Presidential Suite 總統套房
Complimentary fruit basket, a bottle of sparkling wine & breakfast for two at "Simplicity" in the following morning 奉送精美果籃、葡萄汽酒乙瓶及翌日於「簡•味」享用早餐 (兩位)	---	♥	♥	♥
Welcome Fruit Punch 奉送迎賓雜果賓治	♥	♥	♥	♥
Complimentary assorted French pastries before dinner 席前奉送精美法式雜餅	35 pieces 件	70 pieces 件	100 pieces 件	100 pieces 件
席間無限供應汽水、冰凍橙汁、指定啤酒及精選紅、白餐酒 Unlimited serving of soft drinks, chilled orange juice, selected beer, house red and white wine	兩小時 - HK\$100net per person 三小時 - HK\$150net per person 四小時 - HK\$180net per person			
Free corkage for self-brought in wine or hard liquor 自攜洋酒免收開瓶費	♥	♥	♥	♥
Complimentary bottle of sparkling wine for toasting 奉送葡萄汽酒乙瓶供祝酒用	♥	♥	♥	♥
Standard backdrop with wordings in English 提供西式典雅禮堂布幕掛字	♥	♥	♥	♥
Upgrade Hotel premium decoration or LED Wall valued at HK\$13,888 (Applicable for Panda Grand Ballroom A or whole venue, 5/F) 升級酒店豪華佈置 或 液晶體幕牆價值港幣 13,888 元 (只供應於五樓悅來酒店宴會廳 A 或全廳)	---	Special Offer 優惠價 HK\$6,888	Special Offer 優惠價 HK\$5,888	♥
Eight sets of delicated invitation cards for every 12 persons (excluding printing) 奉送精美結婚請柬 (每 12 位 8 套，不包括印刷)	♥	♥	♥	♥
Complimentary car parking 免費泊車	15 hours 小時	20 hours 小時	30 hours 小時	30 hours 小時
Complimentary bubble machine for wedding march-in (subject to hotel's availability) 安排在新人進場儀式時提供泡泡機 (按酒店情況而定)	♥	♥	♥	♥
Usage of audio-visual system, LCD projector and screen 提供影音設備、投影機及銀幕	♥	♥	♥	♥
Dummy wedding cake for photo shooting 提供結婚仿製蛋糕供拍照用	♥	♥	♥	♥
Elegant seat covers and easel for wedding photo 提供全場華麗椅套及精美畫架	♥	♥	♥	♥
Embroidered guest signature book 奉送精美嘉賓題名冊	♥	♥	♥	♥
20% discount for lunch at "Simplicity" or "YinYue" on wedding day 於婚宴當日下午時段惠顧「簡•味」或「殷悅」，可享八折優惠	♥	♥	♥	♥

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	60 persons or above 60 人或以上	100 persons or above 100 人或以上	150 persons or above 150 人或以上	300 persons or above 300 人或以上
10% discount on Full Moon or 100 Days Banquet 惠顧彌月會或百日宴可享九折優惠	♥	♥	♥	♥
Discount coupons from wedding services vendors: 婚禮服務公司優惠券：	♥	♥	♥	♥
【壹誓證婚】婚姻監禮人服務優惠 【I-Primo】結婚戒指優惠 【Wedding Decoration】場地佈置優惠 【Your Wedding Partners】婚禮統籌服務 / 專業司儀服務優惠 【奇華餅家】中式結婚餅券優惠 【安記海味】嫁囍結婚禮籃優惠 【MUSEE】免費體驗脫毛療程、纖體療程優惠 【毅力醫護健康集團】婚前檢查服務優惠				

Remarks:

- Valid until 31 December 2026
- The above privileges are not applicable to the existing confirmed booking
- The above privileges are subject to change without prior notice
- In case of any disputes, Panda Hotel reserves the right of final decision

備註：

- 優惠期至 2026 年 12 月 31 日
- 以上優惠不適用於已確實之婚宴
- 以上優惠如有任何更改，恕不另行通知
- 如有任何爭議，悅來酒店將保留一切最終決定權

2026 Western Wedding Dinner Buffet Menu (A) 2026 西式婚宴自助晚餐菜譜(A)

Cold Dish 凍盤

Parma Ham and Cantaloupe Melon	帕爾瑪火腿哈蜜瓜
Norwegian Smoked Salmon with Horseradish Cream	挪威煙三文魚配辣根忌廉
Assorted Cold Cut and Air-dried Meat Platter	雜錦凍肉拼盤
Smoked Duck Breast with Plum Mint Salsa	煙鴨胸配梅子薄荷沙沙
Poached Chicken Wing in Hua Diao Wine	花雕醉雞翼
Blue Mussel	藍青口
Jade Whelk	翡翠螺
Cooked Shrimp	熟蝦
Selection of Sashimi: Salmon, Tuna, Snapper and Sweet Shrimp served with Pickle Ginger, Wasabi and Soya Sauce	三文魚刺身、吞拿魚刺身、鯛魚刺身、甜蝦刺身 配日式酸薑、日式青芥末及醬油

Salad Bar 沙律吧

Marinated Mixed Mushroom with Balsamic Vinegar	意式香醋拌蘑菇
Creamy Baby Potato Salad with Pumpkin Dressing	忌廉新薯沙律配南瓜汁
Spanish Seafood Salad with Paprika Olives, Lemon & Bell Pepper	西班牙海鮮沙律
Buffalo Cherry Tomato Salad	水牛芝士車厘茄沙律
Thai Style Grilled Beef Salad with Shallots	泰式乾蔥燒牛肉沙律
Iceberg Lettuce and Romaine Lettuce	生菜及羅文生菜
Mesclun Mixed Greens	法式雜錦沙律菜
Condiment: Crispy Bacon, Shaved Parmesan Cheese, Herbs Croutons and Roasted Almond	配料：脆皮煙肉、帕爾瑪芝士、 香草麵包粒及烤杏仁
served with French Dressing, Caesar Dressing, Thousand Island Dressing, Italian Vinaigrette, Olive Oil and Balsamic Vinegar	配法式汁、凱撒汁、千島汁、 意大利油醋汁、橄欖油及黑醋汁

Soup 湯

Lobster Bisque	龍蝦湯
Bread Basket with Butter	麵包籃及牛油

Carving 燒烤肉類

Roasted Angus Rib Eye Steak served with Mustard and Shallot Red Wine Sauce	燒安格斯肉眼牛扒 配芥末及乾蔥紅酒汁
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Hot Dish 熱盤

Gratinated Fillet of Sole with Hollandaise	法式牛油醬焗龍脷柳
Lamb Rack with Garlic and Thyme	百里香蒜燒羊排
Indian Fish Masala with Steam Rice	印度咖喱魚配香苗白飯
Slow-cooked Pork Loin Au Poivre	慢煮胡椒豬柳
Teriyaki Chicken with Leek and Ginger Sauce	京蔥薑汁照燒雞
Yangzhou Fried Rice	揚州炒飯
Korean Beef Stew	韓式燴牛
Milano Salami Carbonara Spaghetti	米蘭肉腸卡邦尼意粉
Stir-fried Seasonal Vegetables	清炒時蔬

Dessert 甜品

Crème Brûlée	法式焦糖燉蛋
Movenpick Ice Cream cup	Movenpick 杯裝雪糕
Blueberry Cheese Cake	藍莓芝士蛋糕
Strawberry Mousse Cake	士多啤梨慕絲蛋糕
Ginseng Oolong Agar	人蔘烏龍茶大菜糕
72% Chocolate Panna Cotta	72%朱古力奶凍
Tiramisu	意大利咖啡芝士蛋糕
Fresh Fruit Platter	新鮮生果沙律

Beverage 飲品

Coffee or Tea	咖啡或茶
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HK\$838 per person 每位

All prices are subject to 10% service charge 另須加一服務費
Applicable to a minimum booking of 60 persons 適用於預訂最少 60 人

2025 Western Dinner Buffet Menu (B)

2025 西式自助晚餐菜譜

Cold Dish 凍盤

San Daniele Parma Ham & Cantaloupe Melon	聖丹尼帕爾瑪火腿哈蜜瓜
Assorted Air-dried Meat Platter	雜錦風乾肉拼盤
Black Pepper Tuna with Mango Salsa	黑胡椒吞拿魚配芒果沙沙
Smoked Salmon with Mustard Honey Dressing	芥末蜂蜜煙三文魚
Blue Mussel, Jade Whelk, Cooked Shrimp	藍青口、翡翠螺、熟蝦
Pickle Cucumber Roll, Crab Fillet Roll and Cucumber Roll	黃瓜飯卷、蟹柳卷及青瓜卷
Selection of Sashimi: Salmon, Tuna, Snapper and Sweet Shrimp	三文魚刺身、吞拿魚刺身、鯛魚刺身、甜蝦刺身
served with Pickle Ginger, Wasabi and Soya Sauce	配日式酸薑、日式青芥末及醬油

Salad Bar 沙律吧

German Old-fashion Potato Salad	傳統德國薯仔沙律
Tuna Salad Nicoise	吞拿魚尼哥斯沙律
Thai Style Seafood vermicelli Salad	泰式海鮮粉絲沙律
Buffalo Mozzarella Cheese and Tomato with Basil Pesto	蕃茄馬蘇里拉芝士配羅勒醬
Quinoa Pumpkin Salad	藜麥南瓜沙律
Iceberg Lettuce and Romaine Lettuce	生菜及羅文生菜
Mesclun Mixed Greens	法式雜錦沙律菜
Condiment: Crispy Bacon, Shaved Parmesan Cheese,	配料：脆皮煙肉、帕爾瑪芝士、
Herbs Croutons and Roasted Almond	香草麵包粒及烤杏仁
served with French Dressing, Caesar Dressing, Thousand Island Dressing,	配法式汁、凱撒汁、千島汁、
Italian Vinaigrette, Olive Oil and Balsamic Vinegar	意大利油醋汁、橄欖油及黑醋汁

Soup 湯

Truffle Mushroom Veloute	黑松露菌湯
Bread Basket with Butter	麵包籃及牛油

Carving 燒烤肉類

Roasted Prime Rib Eye Steak	燒有骨肉眼牛扒
served with Mustard and Red Wine Black Pepper Sauce	配芥末及紅酒黑椒汁

Hot Dish 熱盤

Thai Spices Seabass with Lemon Grass, Basil and Lime	烤燒泰式鱸魚
Roasted Lamb Rack with Garlic Rosemary Sauce	燒羊排配香草汁
Crispy Crab Cake with Truffle Mayonnaise	香脆蟹餅配松露醬
Barbecued Pork Back Ribs	烤燒豬肋排
Singaporean Chicken Curry	星加坡咖喱雞
Fried Rice with Seafood and Shredded Conpoy	瑤柱海鮮炒飯
French Red Wine Stewed Rib Fingers	法式紅酒燴牛肋條
Garlic Chili Coriander Seafood Pasta	香蒜辣椒芫荽海鮮意粉
Stir-fried Seasonal Vegetables	清炒時蔬

Dessert 甜品

Crème Brûlée	法式焦糖燉蛋
Blueberry Cheese Cake	藍莓芝士蛋糕
Black Forest Cake	黑森林蛋糕
Strawberry Mousse Cake	士多啤梨慕絲蛋糕
Tiramisu	意大利咖啡芝士蛋糕
Mango Vanilla Panna Cotta	意式香芒雲尼拿奶凍
Chocolate Cream Puff	朱古力忌廉泡芙
Bread and Butter Pudding	牛油麵包布甸
Mövenpick Ice Cream Cup	各式 Mövenpick 杯裝雪糕
Fresh Fruit Salad	新鮮生果沙律

Beverage 飲品

Coffee or Tea	咖啡或茶
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HK\$988 per person 每位

All prices are subject to 10% service charge 另須加一服務費
Applicable to a minimum booking of 60 persons 適用於預訂最少 60 人