

CHINESE WEDDING PACKAGE



粵
私房·專業中菜到會
ROYEY CHINESE CATERING
& PRIVATE DINNER



ANGUS GLEN
GOLF CLUB

皇朝婚禮

Dynasty Menu

鴻運乳豬伴海蜇海藻

Succulent Roasted Suckling Pig With Jelly Fish & Seaweed

香酥黃金鳳尾蝦

Deep Fried Stuffed Shrimp Moose with Jumbo Prawns

鮑參海味羹

Supreme Soup with Shredded Abalone, Sea Cucumber, Fish Maw, Conpoy, & Shiitake

瑤柱北菇素鮑甫

Braised Two Kinds of Mushroom on a Bed of Vegetables with Conpoy Sauce

當紅脆皮雞

Roasted Crispy Chicken

清蒸湖中霸

Steamed Twin Fishes w/ Ginger & Scallions in Soya Dressing

海皇炒飯

Fried Rice With Seafood

干燒伊麵

Braised E-Fu Noodle

百年好合 [蓮子百合紅荳沙]

Red Bean Soup With Lily Bulb And Lotus Seeds

永結同心

Sweetest Memories Duo Fancy Pastries

十位用

(Serve Table Of 10 Guests)

\$1488.00 per table of 10

Package Includes:

Hors D'oeuvres (choice of three)

Hall Rental

Menu

Wait Staff

Standard Six Hour Bar

Wine During Dinner

*Prices are subject to applicable taxes & venue fees

*Room minimums apply

*Shark's Fin will be available where the applicable law and the venue(s) permits.

*All Menu costs quoted include supervisors and wait staff for a maximum of 7 hours.

*Price per table applies to tables with 10 or less guests.

*Price per person applies to any guest exceeding 10 guests at a table to a maximum of 12 guests per table.

*All special meals, including vegetarian and special dietary, will be in addition to price per table.

美滿婚禮

Perfect Menu

鴻運乳豬伴海蜇海藻

Succulent Roasted Suckling Pig With Jelly Fish & Seaweed

杏花炸釀蟹拑

Deep Fried Crab Claws With Almond Pieces

翡翠蝦球玉帶

Sautéed Prawns and Scallops on Vegetables

鮑參海味羹

Supreme Soup with Shredded Abalone, Sea Cucumber, Fish Maw, Conpoy, & Shiitake

北菇玉環瑤柱甫

Braised Stuffed Melon Marrow with Whole Conpoy and Shitake Mushroom on a Bed of Vegetables

薑蔥雙龍蝦

Wok Fried Twin Lobsters With Ginger and Scallions

當紅脆皮雞

Roasted Crispy Chicken

清蒸湖中霸

Steamed Twin Fishes w/ Ginger & Scallions in Soya Dressing

龍鳳炒飯

Fried Rice With Chicken And Shrimp

幸福伊麵

Braised E-Fu Noodle

百年好合 [蓮子百合紅荳沙]

Red Bean Soup With Lily Bulb And Lotus Seeds

永結同心

Sweetest Memories Duo Fancy Pastries

十位用

(Serve Table Of 10 Guests)

\$1588.00 per table of 10

Package Includes:

Hors D'oeuvres (choice of three)

Hall Rental

Menu

Wait Staff

Standard Six Hour Bar

Wine During Dinner

浪漫婚禮**Romantic Menu**

鴻運乳豬伴海蜇海藻

Succulent Roasted Suckling Pig With Jelly Fish & Seaweed

官庭焗釀響螺

Baked Stuffed Whole Conch with Seafood in Portuguese Sauce

翡翠蝦球玉帶

Sautéed Prawns and Scallops on Vegetables

海皇竹笙燕窩羹

Bird's Nest Broth With Seafood & Bamboo Piths

翡翠北菇八頭原隻鮮鮑魚

Braised 8 Head Fresh Whole Abalone and Shiitake Mushroom on a Bed of Vegetables

美極雙龍蝦

Wok Fried Twin Lobsters in Maggie Sauce

蔥油脆皮雞

Roasted Crispy Chicken with Ginger Oil

清蒸湖中霸

Steamed Twin Fishes w/ Ginger & Scallions in Soya Dressing

美滿炒飯

Fried Rice with Egg White, Seafood, Conpoy, & Masago

幸福伊麵

Braised E-Fu Noodle with Enoki Mushroom

百年好合 [蓮子百合紫米露]

Purple Rice Paste With Lily Bulb And Lotus Seeds

永結同心

Sweetest Memories Duo Fancy Pastries

十位用

(Serve Table Of 10 Guests)

\$1688.00 per table of 10

Package Includes:

- Hors D'oeuvres (choice of three)
- Hall Rental
- Menu
- Wait Staff
- Standard Six Hour Bar
- Wine During Dinner

*Prices are subject to applicable taxes & venue fees

*Room minimums apply

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典雅婚禮**Elegant Menu**

鴻運乳豬條海蜇海藻 { 半隻 }

Succulent Roasted Half Suckling Pig With Jelly Fish & Seaweed

黃金石榴球

Deep-Fried Seafood Purse

玉露串帶子

Steamed Skewered Scallops with Vegetables

蟹肉花膠燕窩羹

Bird's Nest Broth with Crab Meal and Fish Maw

玉葉北菇六頭原隻鮮鮑魚

Braised 6 Head Fresh Whole Abalone & Shiitake Mushrooms on a Bed of Vegetables

蒜茸牛油焗開邊龍蝦

Baked Half Lobsters with Garlic & Butter

香檳脆皮雞

Crispy Deep-fried Chicken in Champagne Sauce

清蒸海中寶

Steamed Twin Fishes w/ Ginger & Scallions in Soya Dressing

美滿荷葉飯

Fried Rice with Shrimp Wrapped w/ Lotus Leaf

蟹肉燴伊麵

Braised E-Fu Noodles w/ Crab Meat

百年好合 [蓮子百合紅棗茶]

Sweet Soup with Lily Bulb, Lotus Seeds, Red Dates and Dried Longan

心心相印

Sweetest Memories Duo Fancy Pastries

十位用

(Serve Table Of 10 Guests)

\$1788.00 per table of 10

Package Includes:

- Hors D'oeuvres (choice of three)
- Hall Rental
- Menu
- Wait Staff
- Standard Six Hour Bar
- Wine During Dinner

Basic Hors D'oeuvres Included with Packages (choice of 3)

春卷
Spring Rolls (Meat or Vegetarian)

炸蝦卷
Deep Fried Shrimp Roll

叉燒酥
BBQ Pork Phyllos

咖哩角
Baked Curry Rolls

炸蝦角
Deep Fried Shrimp Dumpling

蒸水晶蝦餃
Steamed Shrimp Dumpling

蒸燒賣
Steamed Pork Dumpling (Sui Mai)

Peking Duck Station

\$12.95 per person

片皮鴨

Peking Duck

(Include one staff at station for carving)

Serve with all necessary condiment

Noodle Station

\$10.95 per person

麵檔

Noodle in Soup with Fish Balls

(Include one staff at station for noodle making)

Serve with all necessary condiment

Sweet Table

\$9.95 per person

旦糕、西餅

Assorted Cakes and Pastries

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*All special meals, including vegetarian and special dietary, will be in addition to price per table.

Consumption Bar available upon request.

Standard Bar (6 Hours) \$40.00 per person

Domestic Bottled Beer
 Budweiser, Bud Light and Mill Street Organic
 House Rail
 Smirnoff Vodka, Gordon's Gin, Seagram's VO Whiskey, Captain Morgan Rum and Johnnie Walker Red Label Scotch
 House Wine
 East West Vineyards Cab-Nero VQA and East West Vineyards Pinot Grigio VQA
 Soft Drinks, Coffee and Tea

Deluxe Bar (6 Hours) \$50.00 per person

Domestic, Premium and Imported Bottled Beer
 Budweiser, Bud Light, Mill St Organic, Bud Light Lime, Stella Artois, Corona, Hoegaarden, Michelob Ultra and Alexander Keiths
 Coolers
 Smirnoff Ice
 House Rail
 Smirnoff Vodka, Gordon's Gin, Seagram's VO Whiskey, Captain Morgan Rum and Johnnie Walker Red Label Scotch
 Premium Liquors
 Ketel One, Tanqueray, Crown Royal, Appleton Estate VX , Johnnie Walker Black Label Scotch and Jose Cuervo Tequila
 Premium Back Bar
 Jack Daniels, Bushmills Irish Whiskey, Captain Morgan Dark and Spiced Rum and Glenfiddich 12 Year
 Liqueurs
 Amaretto Disaronno, Baileys Irish Cream, Cointreau, Drambuie, Grand Marnier, Kahlua, Malibu Coconut Rum, Peach Schnapps, McGuinness Blue Curacao, McGuinness Melon and McGuinness Crème de Cacao, Sour Puss Raspberry
 House Wine
 East West Vineyards Cab-Nero VQA and East West Vineyards Pinot Grigio VQA
 Sparkling Wine (toast)
 Spumante Bambino Sparkling White
 Soft Drinks, Coffee and Tea
 Natural and Sparkling Water on Tables
 2 bottles/table

Non Alcoholic Beverage Package \$8.00 per person

Soft Drinks, Assorted Juices, Bottled Water, Coffee, Tea

Bar Package Enhancements

1 Hour Standard Bar Package Extension	\$6.95 per person
1 Hour Deluxe Bar Package Extension	\$8.95 per person
Sparkling Wine for Toast	\$6.95 per person
Natural and Sparkling Water on tables (2 bottles per table)	\$10.00 per table
Unlimited Natural and Sparkling Water	\$14.95 per table
Non Alcoholic Punch	\$42.00 per bowl
Alcoholic Punch	\$110.00 per bowl
Mimosa	\$6.95 per person
House Wine Service	\$11.95 per person

Additions made within 72 hours of the event will be subject to additional surcharges.

Red Wines	Bottle
East West Vineyards Cab-Nero, VQA	\$29
Argento, Malbec	\$33
Jackson Triggs, Reserve Select Cabernet Sauvignon Cabernet Franc, VQA	\$34
Jackson Triggs, Reserve Select Merlot, VQA	\$34
Vintage Ink, Select Merlot Cabernet, VQA	\$36
Ruffino Lumina Pinot Grigio, Italy	\$37
Masi Bonacosta, Valpolicella Classico	\$42
Robert Mondavi, Private Selection Cabernet Sauvignon	\$45
Ravenswood, Vintners Blend Zinfandel	\$45
Flat Rock Estate, Pinot Noir, VQA	\$46

White Wines

East West Vineyards Pinot Grigio, VQA	\$29
Farnese, Chardonnay	\$31
Argento, Chardonnay	\$33
Jackson Triggs, Reserve Select Sauvignon Blanc, VQA	\$34
Vintage Ink, Select Chardonnay, VQA	\$36
Cantine Salvalai, Pinot Grigio	\$42
Flat Rock Estate, Riesling, VQA	\$45
Ravenswood, Vintners Blend Chardonnay	\$45
Kim Crawford, Sauvignon Blanc	\$46

Wine Service

Allow our professional staff to ensure you and your guests' glasses are full. Service begins as guests are seated to dine and continues for the duration of the dinner service. Please inquire about wine service pricing.