



2021
CHINESE
WEDDING
CATERING
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

鴻運乳豬件海蜇海藻
Succulent Roasted Suckling Pig With Jelly Fish & Seaweed

香酥黃金鳳尾蝦
Deep Fried Stuffed Shrimp Mousse 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)

\$1638
per table

餐前小食

Hors D'oeuvres

(choice of three)

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)

蒸素菜餃
Steamed Vegetables Dumpling

All packages includes:

- Hors D'oeuvres (choice of three)
- Hall Rental
- Menu
- Wait Staff
- Standard Bar for 6 hours
- Wine During Dinner

美滿婚禮

Perfect Menu

鴻運乳豬件海蜇海藻

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

北菰玉環瑤柱甫

Braised Stuffed Melon Marrow with Whole Conpoy and Shiitake 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)

\$1738
per table

餐前小食

Hors D'oeuvres
(choice of three)

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)

蒸素菜餃

Steamed Vegetables Dumpling

All packages includes:

- Hors D'oeuvres (choice of three)
- Hall Rental
- Menu
- Wait Staff
- Standard Bar for 6 hours
- 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

宮庭焗釀響螺

Baked Stuffed Whole Conch with Seafood in Portuguese Sauce

翡翠蝦球玉帶

Sautéed Prawns and Scallops on Vegetables

海皇竹筍燕窩羹

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)

\$1838
per table

餐前小食

Hors D'oeuvres

(choice of three)

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)

蒸素菜餃

Steamed Vegetables Dumpling

All packages includes:

- Hors D'oeuvres (choice of three)
- Hall Rental
- Menu
- Wait Staff
- Standard Bar for 6 hours
- Wine During Dinner

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

白汁芝士焗釀扇貝
Baked Stuffed Shell Scallop with Seafood in Cream Sauce topped with Cheese

玉露串帶子
Steamed Skewered Scallops with Vegetables

蟹肉花膠燕窩羹
Bird's Nest Broth with Crab Meat and Fish Maw

玉葉北菇六頭原隻鮮鮑魚
Braised 6 Head Fresh Whole Abalone & Shitake 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)

\$1950
per table

餐前小食

Hors D'oeuvres
(choice of three)

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)

蒸素菜餃
Steamed Vegetables Dumpling

All packages includes:

- Hors D'oeuvres (choice of three)
- Hall Rental
- Menu
- Wait Staff
- Standard Bar for 6 hours
- Wine During Dinner

美食亭

Food Stations

片皮鴨 Peking Duck Station

\$12.95 per person

片皮鴨

Peking Duck

Serve with all necessary condiment

(Include one staff at station for carving)

麵檔 Noodle Station

\$10.95 per person

麵檔

Noodle in Soup with Fish Balls

Serve with all necessary condiment

(Include one staff at station for noodle making)

Sweet Table

\$9.95 per person

旦糕、西餅

Assorted Cakes and Pastries

- * Prices are subject to applicable taxes & venue fees
- * Room minimums apply
- * 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. Requirements will be in addition to price per table.

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

Beverages

Standard Bar

(6 Hours)

Domestic Bottled Beer

Budweiser

Bud Light

Mill Street Organic

House Rail

Smirnoff Vodka

Gordon's Gin

Seagram's VO Whiskey

Captain Morgan Rum

Johnnie Walker Red Label Scotch

House Wine

East West Vineyards Cab-Nero VQA

East West Vineyards Pinot Grigio VQA

Soft Drinks, Coffee and Tea

Included in the
packages listed above

Deluxe Bar

(6 Hours)

Domestic, Premium and Imported Bottled Beer

Budweiser
Bud Light
Mill St Organic
Bud Light Lime
Stella Artois
Corona
Hoegaarden
Michelob Ultra
Alexander Keiths

Coolers

Smirnoff Ice

House Rail

Smirnoff Vodka
Gordon's Gin
Seagram's VO Whiskey
Captain Morgan Rum
Johnnie Walker Red Label Scotch

Premium Liquors

Ketel One
Tanqueray
Crown Royal
Appleton Estate VX
Johnnie Walker Black Label Scotch
Jose Cuervo Tequila

Premium Back Bar

Jack Daniels
Bushmills Irish Whiskey
Captain Morgan Dark
Spiced Rum
Glenfiddich 12 Year

Liqueurs

Amaretto Disaronno
Baileys Irish Cream
Cointreau
Drambuie
Grand Marnier
Kahlua
Malibu Coconut Rum
Peach Schnapps
McGuinness Blue Curacao
McGuinness Melon
McGuinness Crème de Cacao
Sour Puss Raspberry

House Wine

East West Vineyards Cab-Nero VQA
East West Vineyards Pinot Grigio VQA

Sparkling Wine (toast)

Spumante Bambino Sparkling White

Soft Drinks, Coffee and Tea

Natural and Sparkling Water

2 bottles/table

\$100 additional
per table

Non Alcoholic Beverage Package

Soft Drinks
Assorted Juices
Bottled Water
Coffee
Tea

\$9 per person

Bar Package Enhancements

1 Hour Standard Bar Package Extension	\$8 per person
1 Hour Deluxe Bar Package Extension	\$10 per person
Sparkling Wine for Toast	\$8 per person
Natural and Sparkling Water on tables (2 bottles per table)	\$11 per table
Unlimited Natural and Sparkling Water	\$16 per table
Non Alcoholic Punch	\$45 per bowl
Alcoholic Punch	\$110 per bowl
Mimosa	\$8 per person
House Wine Service	\$13 per person

Consumption Bar available upon request.

Wine List

Red Wines

East West Vineyards Cab-Nero, VQA	\$31
Argento, Malbec	\$38
Jackson Triggs, Reserve Select Cabernet Sauvignon Cabernet Franc, VQA	\$37
Jackson Triggs, Reserve Select Merlot, VQA	\$38
Vintage Ink, Select Merlot Cabernet, VQA	\$39
Masi Bonacosta, Valpolicella Classico	\$44
Robert Mondavi, Private Selection Cabernet Sauvignon	\$48
Ravenswood, Vintners Blend Zinfandel	\$48
Flat Rock Estate, Pinot Noir, VQA	\$49

White Wines

East West Vineyards Pinot Grigio, VQA	\$31
Argento, Chardonnay	\$38
Jackson Triggs, Reserve Select Sauvignon Blanc, VQA	\$38
Vintage Ink, Select Chardonnay, VQA	\$39
Ruffino Lumina Pinot Grigio, Italy	\$40
Cantine Salvalai, Pinot Grigio	\$47
Flat Rock Estate, Riesling, VQA	\$48
Ravenswood, Vintners Blend Chardonnay	\$48
Kim Crawford, Sauvignon Blanc	\$49

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.