
GRADUATION PACKAGE

For Secondary & University Graduates

2024 中學及大學謝師派對套餐

Let's host your Graduation Party at Regal Hongkong Hotel. We offer competitive packages from now until 31st December 2024.

為感謝老師多年悉心的栽培及循循善誘的教誨，富豪香港酒店由即日起至 2024 年 12 月 31 日特別為同學們預備多款謝師派對套餐。豐富的佳餚、完善的音響設備及五星級的服務，定能使老師與同學們擁有一個難忘的晚上。

Price 價目	
Minimum 50 persons 最少 50 位	HK\$528+10% per person 每位收費\$528 元 (另加一服務費)
Minimum 80 persons 最少 80 位	HK\$488+10% per person 每位收費\$488 元 (另加一服務費)

A waiver of 10% service charge for function confirmed and deposit made on or before 31 March 2024

於 2024 年 3 月 31 日或之前確認場地及支付訂金之宴會可享免收加一服務費

- Lunch menu or Chinese menu can be provided upon request. 如需午宴或中式菜譜，請與宴會部聯絡
- This package is Valid until 31 December 2024 套餐有效日期至二零二四年十二月三十一日
- This special package cannot be used in conjunction with other privilege. 此優惠不可與其他推廣優惠及貴賓卡同時使用
- Regal Hongkong Hotel reserves the right to arbitrate the final package decision 以上所有資料，以酒店最後公佈為準

For enquiry and reservation, please contact Catering Sales Department at 2837 1618 or e-mail to celebrate@hongkong.regalhotel.com

查詢及預訂，請致電宴會營業部 2837 1618 或電郵至 celebrate@hongkong.regalhotel.com

**Enjoy the following privileges with minimum attendance:
凡惠顧謝師宴自助餐滿指定人數，可享額外優惠:**

For a booking of minimum 50 persons 惠顧 50 人或以上

- One glass of welcome fruit punch for each person
每位奉送一杯雜果賓治
- Unlimited serving of soft drinks and chilled orange juice for 2 hours
席間無限量供應汽水及橙汁 2 小時
- Complimentary Invitation cards and envelopes for principal & teachers
奉送精美邀請卡及信封致校長及老師
- Centerpiece for dining and reception table
餐桌及迎賓處裝飾擺設
- Complimentary use of dressing room
免費使用化妝室
- Complimentary dinner for 1 guest
一位顧客可獲免費享用晚餐
- Complimentary props for photo shooting
免費提供拍照道具

For a booking of minimum 120 persons, the following extra privileges will be offered 惠顧 120 人或以上

- Backdrop with School's English name
奉送學校英文名稱背景板
- 3-pounds graduation cake (with school's name)
奉送 3 磅精美蛋糕 (附有學校名稱)
- Complimentary dinner for 2 guest
兩位顧客可獲免費享用晚餐
- Cream puff tower
奉送忌廉泡芙塔

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BUFFET DINNER MENU 自助晚餐菜譜

APPETIZERS

Norwegian Smoked Salmon with Lemon, Capers and Red Onion

Pepper Tuna Tataki with Matsuhisa Dressing

Assorted Barbecued Platter

Seafood Platter with Cocktail Sauce

Shrimp, Whelks and New Zealand Mussel

Sashimi

Salmon, Tuna and Snapper

Assorted Sushi with Pickled Ginger

California Roll, Eel, Shrimp, Salmon, Sweet Egg and Sushi Gunkan

SALADS

Mozzarella Cheese with Tomato Salad with Basil Sauce

Green Apple Salad with Dried Fruit

French Potato Salad with Chive

Caesar Salad

Shrimp Melon Salad

Thai Style Green Papaya Salad with Shallot, Lime and Dried Shrimp

Grilled Vegetable with Sun-dried Tomato

Mesclun Salad

Salad Bar

Red Kidney Bean, Sweet Kernel Corn and Pineapple

with Choices of Dressings and Condiments

SOUP

Seafood Lobster Bisque with Crabmeat

Homemade Bread and Baguette with Butter

CARVING

Roasted Gammon Bone Ham with Honey Sauce

前菜

挪威煙三文魚

配檸檬、水瓜及洋蔥

黑椒吞拿魚配日式芥末醬油汁

廣東燒味拼盆

海鮮拼盤配咯嗲汁

鮮蝦、海螺及紐西蘭青口

刺身

三文魚、吞拿魚及鯛魚

日式什錦壽司

加州卷、鰻魚、熟蝦、三文魚、甜蛋及軍艦壽司

沙律

水牛芝士蕃茄沙律配香草汁

青蘋果乾果沙律

法式香蔥薯仔沙律

凱撒沙律

哈密瓜蝦沙律

泰式青木瓜沙律

地中海烤什菜沙律配乾番茄

田園沙律

沙律吧

紅腰豆、粟米粒及菠蘿粒

配各式沙律醬及配料

湯

海鮮龍蝦湯

新鮮麵包及法包配牛油

烤肉車

煙燻火腿配蜜糖汁

BUFFET DINNER MENU (cont.)
自助晚餐菜譜 (續)

HOT DISHES

Asian Snack Platter
Vietnamese Vegetarian Spring Roll, Thai Fish Cake, Indian Samosa
Slow Cooked Sole Stuffed with Salmon Mousse with Black Olive Cream Sauce
Oven Baked Rack of Lamb with Garlic and Herb with Rosemary Gravy
Pan Fried New Zealand Tenderloin with Wild Mushroom Sauce
Roasted Chicken Steak with Red Ginger Teriyaki Sauce
Sweet and Sour Pork and Pineapple
Sautéed Shrimps and Vegetarian Abalone with Broccoli
Sautéed Vegetable Japanese Style
Braised E-Fu Noodles with Mushroom
Fried Rice with Pine Nut, Diced Chicken and Pineapple
Thai Style Red Curry Duck with Rice

DESSERTS

Seasonal Fruit Platter
American Cheese Cake
Chocolate Crispy Cake
Vanilla Panna Cotta
Baked Apricot Tart
Caramel Custard
Mango Napoleon
Warm Apple Strudel

Upgrade Options:

CARVING

Roasted Beef Rib Eye with Red Wine Sauce
(Additional charge at HK\$50+10% per person)

熱盆

亞洲小食拼盤
越南素春卷、泰式魚餅及印度咖哩角
慢煮三文魚慕絲龍脷柳卷
配橄欖忌廉汁
香草焗羊架
香煎紐西蘭牛柳配野菌汁
燒雞扒配日式子薑醬油汁
菠蘿咕嚕肉
西蘭花蝦仁素鮑魚
日式炒什菜
香菇炆伊麵
崧子菠蘿雞粒炒飯
泰式紅咖喱鴨配白飯

甜品

鮮果拼盤
美國芝士蛋糕
朱古力脆脆蛋糕
香草奶凍
焗黃梅撻
焦糖布甸
芒果拿破崙
脆皮蘋果卷

升級選擇:

烤肉車

烤肉眼牛扒配紅酒汁
(每位另加 \$50+10%)

Please call for lunch and Chinese menu
歡迎查詢午宴及中式菜譜

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