

GRADUATION PARTY for Secondary School and University 中學及大學謝師謝師宴

We have designed graduation party packages for you to appreciate teachers and schoolmates and to welcome new page with everlasting memories! Party venue, sumptuous buffet and attentive service are ready here at Regal Hongkong Hotel for a memorable evening!

為了感謝老師和同儕，我們特別預備了多款謝師宴套餐。由活動場地、豐富的自助餐，以至優質的服務，定能讓每位老師及畢業生擁有一個難忘的晚上。

HK\$488 per guest 每位 (80 persons or above 80位或以上)

HK\$528 per guest 每位 (50 persons or above 50位或以上)

Subject to 10% service charge 另收加一服務費

Early Bird Offer 預訂早鳥優惠

A waiver of 10% service charge for function confirmed and deposit made on or before 31 January 2025.

於2025年1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。

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：

Minimum 80 persons 80人或以上

- A complimentary glass of welcome fruit punch per person
每位奉送一杯雜果賓治
- 3 hours serving of soft drink and chilled orange juice during banquet
三小時無限量暢飲汽水及橙汁
- Complimentary invitation cards and envelopes for principal and 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
一位賓客可獲免費享用晚餐
- Complimentary props for photo shooting
免費提供拍照道具

Minimum 120 persons 120人或以上

- The above offers
上述各項優惠
- Complimentary backdrop with school's english name
免費提供附學校英文名稱的背景板
- A complimentary graduation cake with school's name (3-pound)
奉送三磅附有學校名的精美蛋糕
- Complimentary cream puff tower
奉送忌廉泡芙塔



DINNER BUFFET MENU 自助晚餐菜譜

APPETIZER 前菜

Norwegian Smoked Salmon with Lemon, Capers and Red Onion
挪威煙三文魚配檸檬、水瓜及洋蔥

Pepper Tuna Tataki with Matsuhisa Dressing
黑椒吞拿魚配日式芥末醬油汁

Assorted Barbecued Platter
廣東燒味拼盆

Seafood Platter with Cocktail Sauce
海鮮拼盤配咯嗲汁

Shrimp, Whelk and New Zealand Mussel
鮮蝦、海螺及紐西蘭青口

SASHIMI 刺身

Salmon, Tuna and Snapper
三文魚、吞拿魚及鯛魚

ASSORTED SUSHI WITH PICKLED GINGER 日式雜錦壽司

California Roll, Eel, Shrimp, Salmon, Sweet Egg and Sushi Gunkan
加州卷、鰻魚、熟蝦、三文魚、甜蛋及軍艦壽司

SALADS 沙律

Mozzarella Cheese with Tomato Salad in Basil Sauce
水牛芝士番茄沙律配香草汁

Smoked Chicken and Green Apple Salad with Dried Fruit
煙雞青蘋果乾果沙律

German Potato Salad with Bacon
德國薯仔沙律配煙肉

Caesar Salad 凱撒沙律

Shrimp Melon Salad 哈蜜瓜蝦沙律

Grilled Vegetable with Sun-dried Tomato
地中海烤雜菜沙律配乾番茄

Musclyn Salad 田園沙律

Salad Bar 沙律吧

Red Kidney Bean, Sweet Kernel Corn and Pineapple with Choices of Dressings and Condiments
紅腰豆、粟米粒及菠蘿粒配各式沙律醬及配料

SOUP 湯

Seafood Lobster Bisque with Crab Meat
海鮮龍蝦湯

Homemade Bread and Baguette with Butter
新鮮麵包及法包配牛油

CARVING 烤肉車

Roasted Gammon Bone Ham with Honey Sauce
煙燻火腿配蜜糖汁

HOT DISHES 熱盤

Asian Snack Platter 亞洲小食拼盤
Vietnam Vegetarian Spring Roll, Thai Fish Cake and Indian Samosa
越南素春卷、泰式魚餅及印度咖哩角

Pan-fried Salmon with Ginger Teriyaki Sauce
香煎三文魚配日式燒汁

Oven-baked Rack of Lamb with Garlic and Herb with Port Wine Gravy
香草焗羊架配波特紅酒汁

Pan-fried New Zealand Tenderloin with Wild Mushroom Sauce
香煎紐西蘭牛柳配野菌汁

Roasted Chicken Steak with Red Ginger Teriyaki Sauce
燒雞扒配日式薑醬油汁

Sweet and Sour Pork with Pineapple
菠蘿咕嚕肉

Sautéed Shrimp and Vegetarian Abalone with Broccoli
西蘭花蝦仁素鮑魚

Sautéed Vegetable Japanese Style
日式炒雜菜

Braised E-fu Noodles with Mushroom
香菇炆伊麵

Fried Rice with Pine Nut, Diced Chicken and Pineapple
鬆子菠蘿雞粒炒飯

Duck Leg Confit with Thai Yellow Curry Sauce
泰式黃咖哩鴨腿

DESSERTS 甜品

Seasonal Fruit Platter 鮮果拼盤

Double Cheesecake 雙層芝士餅

Crispy Chocolate Cake 朱古力脆脆蛋糕

Berry Panna Cotta 雜莓奶凍

Baked Apricot Tart 焗黃梅撻

Caramel Custard 焦糖布甸

Mango Napoleon 芒果拿破崙

Mango Pandan Cake 芒果斑蘭蛋糕

Please call for Lunch and Chinese Menu
歡迎查詢午餐及中式菜譜

Upgrade Options 升級選擇

CARVING 烤肉車

Roasted Beef Rib Eye with Red Wine Sauce
烤肉眼牛扒配紅酒汁
(Additional charge at HK\$50 per person 每位另加港幣50元)

Mövenpick Ice Cream Cup (one cup per person)
Mövenpick雪糕杯 (每位一杯)
(Additional charge at HK\$20 per person 每位另加港幣20元)



Chinese menu can be provided upon request. 如需中式菜譜，請與宴會部聯絡。

Photos are for reference only 圖片只供參考

For enquiry and reservation, please contact Catering Sales Department at 2837 1618 or email to celebrate@hongkong.regalhotel.com
查詢及預訂，請致電宴會營業部 2837 1618 或 電郵 celebrate@hongkong.regalhotel.com

Terms and Condition • All prices are subject to 10% service charge based on original price • This offer is valid until 31 December 2025 • This special package cannot be used in conjunction with other privileges • Promotion is subject to change without prior notice • In case if any dispute, the decision of Regal Hongkong Hotel is final and conclusive

條款及細則 • 所有價目須以原價計算加一服務費 • 此推廣有效期至2025年12月31日 • 此優惠不可與其他推廣優惠同時使用 • 推廣及價目如有更改，恕不另行通知 • 如有任何爭議，富豪香港酒店保留一切最終決定權