

CELEBRATE YOUR ACCOMPLISHMENTS 慶祝邁向新里程

Graduation Dinner Package 畢業晚宴套餐 2025

100 persons up 100 位以上

Early Bird Privileges for reservation before 31 May 2025 with Paid Deposit 「提早預訂優惠」適用於 2025 年 5 月 31 日前預定並繳付訂金

Menu price inclusive ten percent service charge

尊享免收加一服務費

Select extra two offers as below:

額外自選以下任何兩款優惠:

- 1. Single trip by 40-seats coach for 40 persons (Your choice of pick up location) 可享單程 40 座位旅遊巴士 (自選香港島、九龍或新界地點)
- 2. Free flow of soft drinks and chilled orange juice for 2 hours 無限供應汽水及橙汁 2 小時 (價值共\$4,800)
- 3. Lunch buffet coupon for 2 persons at L'eau Restaurant 雙人自助午餐券乙張
- 4. Full set candy corner for 1 hour 精美糖果吧 (供應 1 小時)
- 5. Deluxe name board for backdrop 華麗禮堂名牌

Exclusive Privileges

派對獨享優惠

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Complimentary food covers for children	100 位以上(100	150 位以上(150	200 位以上(200
(Not included in guarantee)	persons & up)	persons & up)	persons & up)
豁免小童收費人數	送 2 位	送3位	送 4 位
	(2 persons for	(3 persons for	(4 persons for
(不包括在保證人數內)	free)	free)	free)
Free car parking spaces 泊車服務	3 cars 車	5 cars 車	8 cars 車
Venue upgrade to 500 m² ballroom 場地升級至 500 平方米以上之華麗宴會廳		✓	✓
Celebration background music 派對背景音樂	✓		
Complimentary backdrop with 20 English letterings 禮堂牌匾佈置及舞台 (20個英文字)	✓		
DVD and LCD projector with screen 光碟播放機及投影機設備	✓		



Graduation Buffet Dinner 2025 畢業禮自助晚餐 2025

APPETIZERS 頭盤

Cold Seafood Platter 特式海鮮拼盤

Prawns, Australian Mussels and Crayfishes on Ice 冰鎮鮮蝦、澳洲青口及迷你龍蝦 Served with Cocktail and Horseradish 配咯嗲汁及辣根醬

Assorted Sashimi 雜錦刺身

Salmon, Octopus and Snapper Sashimi 三文魚、八爪魚及鯛魚刺身 Served with Wasabi, Soya Sauce and Condiments 配山葵醬、豉油及配料

Assorted Sushi 日式雜錦壽司 Assorted Cold Cuts Platter 雜錦凍肉拼盤

SALADS 沙律

Tuna Fish Salad 吞拿魚沙律

Chicken, Sweet Corn and Peach Salad 蜜桃粟米雞肉沙律

Waldorf Salad with Shrimps 華多夫鮮蝦沙律

Cheese and Tomato Salad 意大利芝士番茄沙律

Mesclun Green Herbs Salad 香草田園沙律

Sweet Corn, Cherry Tomato, Cucumber, Romaine Lettuce, Crab Stick, Ham and Pineapple 粟米、車厘茄、青瓜、羅馬生菜、蟹柳、火腿及菠蘿

DRESSING SELECTIONS 醬汁

Italian, Thousand Island, French and Herbs Vinaigrette 意大利醬、千島醬、法式沙律醬及香草油醋

SOUP 湯

Crème of Chicken and Sweet Corn Soup 雞蓉粟米忌廉湯 Served with Assorted Bread and Butter 配雜錦麵包及牛油

MAIN COURSE VARIETIES 主菜

Roasted BBQ Pork and Soy Chicken 蜜汁叉燒拼豉油雞 Deep-fried Fish Fillet with Salt and Pepper 椒鹽脆炸魚柳

Pork Loin stuffed with Prune in Apple Gravy 西梅釀豬柳配蘋果汁

Malaysian Chicken and Vegetable Curry 馬來雜菜雞咖哩

Roasted Boneless Lamb Leg with Garlic and Herbs 香草燒羊肶

Braised Mussels in Herbs Cream Sauce 香草忌廉汁燴青口

Fried Beef Short Rib with Onion and Black Pepper 黑椒洋蔥牛肋骨

Sautéed Assorted Vegetables with Garlic and Butter 蒜香牛油炒雜菜

Spaghetti Bolognaise 意式肉醬意粉

Fried Rice with Assorted Seafood and Pineapple 菠蘿海鮮炒飯



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畢業禮自助晚餐2025

CARVING STATION 燒烤精選

Roasted U.S. Beef Sirloin with Horseradish, English Mustard and Gravy Sauce 燒西冷牛肉配辣根醬、英式芥末及燒肉汁

DESSERT DELIGHTS 甜品

Opera 法國劇院蛋糕

Fresh Fruit Cream Cake 鮮果忌廉蛋糕

Crème Brûlée 法式焦糖布甸

Strawberry Mousse 士多啤梨奶凍

Black Forest Cake 黑森林蛋糕

Tiramisu 意大利芝士餅

Bread and Butter Pudding 牛油麵包布甸

Vanilla and Chocolate Ice-cream 雲呢嗱及朱古力雪糕

Fresh Fruit Platter 園林鮮果拼盤

Freshly Brewed Coffee and Fine English Tea 香濃咖啡及茶

\$498 per adult 每位 \$498 成人 **\$418** per child (aged 3-12) 每位 \$418 小童 (3-12 歲)

Minimum of 100 persons 由 100 位起

Prices are stated in Hong Kong Dollars and are subject to 10% service charge 價目以港幣計算及另加一服務費 Two hours buffet opening 食物供應 2 小時

Number of persons will be counted after seating in 最終人數以入座後計算