

Graduation Lunch Package 畢業午宴套餐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

/K Zi Ja 子 及心			
Complimentary food covers for children (Not included in guarantee) 豁免小童收費人數 (不包括在保證人數內)	100 位以上(100 persons & up)	150 位以上(150 persons & up)	200 位以上(200 persons & up)
	送2位	送3位	送4位
	(2 persons for free)	(3 persons for free)	(4 persons for 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	✓		



Catering Sales Team at 2132-1178 or send an email to rrh.banquet@RegalHotel.com

Graduation Buffet Lunch 2025 畢業禮自助午餐 2025

APPETIZER 冷盤

California Rolls 加洲壽司卷

Assorted Cold Cuts Platter 雜錦凍肉拼盤

Roasted Chicken and Ham with Peach 燒雞及火腿拼蜜桃

Smoked Salmon and Smoked Fish with Capers and Pearl Onion 煙三文魚及雜錦煙魚拼盤

SALAD 沙律

Green Mango and Papaya Salad with Dried Shrimp 泰式青芒果木瓜蝦米沙律

Tuna Fish Salad 吞拿魚沙律

Japanese Crab Roes Salad 日式蟹籽沙律

Russian Eggs Salad 俄羅斯蛋沙律

German Potato Salad 德國薯仔沙律

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 Wild Mushroom Soup 野菌忌廉湯

Served with Assorted Bread and Butter 配雜錦麵包及牛油

HOT DISH 熱盤

Roasted Chicken Steak with Sesame and Honey 蜜糖芝麻燒雞扒

Oven-baked Duck in Orange Sauce 香橙烤鴨

Deep-fried Fish Fillets 吉列魚柳

Thai Spring Rolls and Indian Samosa 泰式春卷拼印度咖哩角

Fried Pork Chop with Lemon Grass in Sweet Chili Sauce 越南香茅豬扒

Braised Chicken Wings with Sweet Soya Sauce 瑞士雞翼

Sautéed Wild Mushroom and Assorted Vegetables with Butter 野菌牛油炒雜菜

Penne Bolognaise 肉醬長通粉

Fried Rice with Shredded Chicken and Assorted Vegetables 雜菜雞柳炒飯

CHEF SPECIAL 廚師精選

Roasted Full Slab Baby Pork Back Ribs with Texas BBQ Sauce 烤豬仔肋骨配德州燒烤醬

DESSERT 甜品

Bread and Butter Pudding 牛油麵包布甸

Black Forest Cake 黑森林蛋糕

Fresh Fruit Cream Cake 鮮果忌廉蛋糕

Strawberry Mousse 士多啤梨奶凍

Assorted Fruit Jelly with Coconut 椰絲雜果啫喱

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

Sweetened Mango Pomelo Sago 楊枝金露

Fresh Fruits Platter 園林鮮果拼盤

Freshly Brewed Coffee or Fine English Tea 香濃咖啡或茶

\$368 per adult

\$288 per child (aged 3-12)

每位 \$368 成人

每位 \$288 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.