

# GRADUATION PACKAGE 畢業套餐 2026

## Regal Signature Celebration Package 富豪尊尚慶典禮遇

- Customised Letter Cake (up to 8 lbs, max 8 letters)  
自訂字母蛋糕 (最多8磅, 可訂製最多8個字母)
- Unlimited Instant Photo Printing  
無限現場打印照片
- Audio-visual, Singing System, and Projector  
音響、歌唱設備及投影機
- Suite Voucher  
套房住宿禮券
- Regal Club Membership Upgrade  
富豪薈會籍升級

100 PERSONS UP 位以上

Exclusive Privileges 派對獨享優惠	100位以上 persons & up	150位以上 persons & up	200位以上 persons & up
Children's fee waiver 豁免小童收費人數 (Not included in guarantee 不包括在保證人數內)	2位 2 persons	3位 3 persons	4位 4 persons
Free parking spaces 泊車服務	3部 3 Cars	5部 5 Cars	8部 8 Cars
Venue upgrade to 500 m2 ballroom 場地升級至500平方米以上之華麗宴會廳 (Subject to availability 視乎供應情況而定)	---	✓	✓
Free flow of soft drinks and chilled orange juice for 2 hours 無限供應汽水及橙汁2小時 (Valued at 價值 HK\$4,800)		✓	
Full set candy corner for 1 hour 精美糖果吧(供應1小時)		✓	
Celebration background music 派對背景音樂		✓	
Complimentary backdrop with 20 English letterings 禮堂牌匾佈置(20個英文字)		✓	
DVD and LCD projector with screen 光碟播放機及投影機設備		✓	

For any further enquiries and reservation, please contact Banquet Sales Office:  
如有任何查詢或預定, 請致電:

酒店宴會營業部 ☎ 2132 1178

或電郵 ✉ [rrh.banquet@regalhotel.com](mailto:rrh.banquet@regalhotel.com)

# GRADUATION BUFFET LUNCH

## 畢業禮自助午餐 2026

PER ADULT 每位成人 \$368 PER CHILD 每位小童 \$288  
(aged 3-12歲)

### APPETIZES 頭盤

California Rolls 加州壽司卷  
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

### SALADS 沙律

Japanese Vegetables Salad with Crab Roes 日式蟹籽沙律  
Russian Eggs Salad 俄羅斯蛋沙律  
Tuna Fish Salad 吞拿魚沙律  
German Potato Salad 德國薯仔沙律  
Dried Shrimp Salad with Green Paya and Mango in Thai Sauce 泰式青芒果木瓜蝦米沙律  
Mesclun Green Salad with Herbs 香草田園沙律  
Sweet Corn, Cherry Tomato, Cucumber and Romaine Lettuce 粟米、車厘茄、青瓜及羅馬生菜

### 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 Mushrooms served with Assorted Bread and Butter  
野菌忌廉湯 配 雜錦麵包及牛油

### HOT DISHES 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 Thai Spring Rolls and Indian Samosa 泰式春卷拼印度咖喱角  
Deep-fried Fish Fillets 吉列魚柳  
Fried Pork Chop with Lemon Grass in Sweet Chili Sauce 越南香茅豬扒  
Braised Chicken Wings in Swiss Soy Sauce 瑞士雞翼  
Fried Rice with Shredded Chicken and Assorted Vegetables 雜菜雞柳炒飯  
Sautéed Wild Mushrooms and Assorted Vegetable with Butter 野菌牛油炒雜菜  
Meat Bolognese with Penna Pasta 肉醬長通粉

### CHEF'S SPECIAL 廚師精選

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

### DESSERTS 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 雲呢噠及朱古力雪糕  
Sweetened Mango Pomelo and Sago Soup 楊枝金露  
Fresh Fruit Platter 園林鮮果拼盤

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



Minimum 100 persons or above 需 100 位或以上

Prices are stated in Hong Kong Dollars and subject to 10% service charge 價目以港幣計算及另加一服務費

Two hours buffet serving 食物供應 2 小時

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

Regal Riverside Hotel reserves the right of final decision for the above special offer without further notice 麗豪酒店保留更改以上所有優惠細則之權利，恕不作另行通知

# GRADUATION BUFFET DINNER

## 畢業禮自助晚宴 2026

PER ADULT 每位成人 \$498

PER CHILD 每位小童 \$418  
(aged 3-12歲)

### APPETIZES 冷盤

Assorted 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 三文魚、八爪魚及鯛魚  
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 with 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 Salad with Herbs 香草田園沙律  
Sweet Corn, Cherry Tomato, Cucumber and Romaine Lettuce 粟米、車厘茄、青瓜及羅馬生菜

### 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

Boston Seafood Chowder served with Assorted Bread and Butter  
波士頓海鮮周打湯 配 雜錦麵包及牛油

### MAIN COURSES 主菜

Chinese BBQ Pork and Soy Sauce Chicken 中式蜜汁叉燒拼豉油雞  
Deep-fried Fish Fillet with Spiced Salt 椒鹽脆炸魚柳  
Pork Tenderloin with Prune in Apple Gravy Sauce 西梅釀豬柳配蘋果汁  
Malaysian Chicken and Assorted Vegetable Curry 馬來雜菜雞咖喱  
Roasted Boneless Lamb Leg with Garlic and Herbs 香草燒羊腩  
Braised Mussels in Herbs Sauce and Condiments 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 Bolognese 意式肉醬意粉  
Fried Rice with Assorted Seafood and Pineapple 菠蘿海鮮炒飯

### DESSERTS 甜品

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 雲呢啞及朱古力雪糕  
Fresh Fruit Platter 園林鮮果拼盤

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



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