
Graduation Party 2022

Secondary School & University Graduates

中學及大學謝師派對

Let's host your Graduation Party at Regal Hongkong Hotel. We offer competitive packages from now until 31 December 2022.

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 2022 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。

每位港幣 HK\$458 元 (80 persons or above 80 位或以上)

每位港幣 HK\$498 元 (50 persons or above 50 位或以上)

Prices are subject to 10% service charge

Early Bird Offer 預訂早鳥優惠：

A waiver of 10% service charge for banquet confirmed and deposit made on or before
31 March 2022

於 2022 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

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

- A complimentary glass of welcome fruit punch per person
每位奉送一杯雜果賓治
- Unlimited serving of soft drink and chilled orange juice during banquet
席間無限量供應汽水及橙汁
- 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 惠顧 120 人或以上

- The above offers
以上各項優惠
- Backdrop with School's English name
奉送學校英文名稱背景板
- 3-pound graduation cake (with School's name)
奉送 3 磅精美蛋糕 (附有學校名稱)
- Complimentary dinner for 1guest
一位顧客可獲免費享用晚餐
- Cream puff tower
奉送忌廉泡芙塔

Upgrade Options 升級選擇：

Supplement charge at HK\$2,800 to enjoy 1.5 hours photo booth service with props.
以優惠價港幣 2,800 元享有連續一個半小時的即影即有拍照服務及免費借用拍照道具。

- 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 2022
有效期至 2022 年 12 月 31 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

DINNER BUFFET MENU 自助晚餐菜譜

APPETIZER

Seafood Platter with Cocktail Sauce
(Shrimp, Whelk and New Zealand Mussel)
Norwegian Smoked Salmon with Lemon, Caper and Red Onion
Pepper Tuna Tataki with Matsuhisa Dressing
Assorted Barbecued Platter

SASHIMI

Salmon, Tuna and Snapper

ASSORTED SUSHI WITH PICKLED GINGER

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

SALAD

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
Mesclun Salad
Salad Bar
Red Kidney Bean, Sweet Kernel Corn and Pineapple
with Choice of Dressing and Condiment

SOUP

Seafood Lobster Bisque with Crab Meat
Homemade Bread and Baguette with Butter

CARVING

Roasted Gammon Bone Ham with Honey Sauce

前菜

海鮮塔配咯嗲汁
(鮮蝦、海螺及紐西蘭青口)
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汁
廣東燒味拼盤

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

水牛芝士番茄沙律配香草汁
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
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 DISH

Asian Snack Platter

(Vietnamese Vegetarian Spring Roll, Thai Fish Cake, Indian Samosa)

Slow-cooked Sole Stuffed with Salmon Mousse
in Black Olive Cream Sauce

Oven Baked Rack of Lamb with Garlic and Herb
in Rosemary Gravy

Pan-fried New Zealand Tenderloin with Mixed Mushroom Sauce

Roasted Chicken Steak with Red Ginger Teriyaki Sauce

Sweet and Sour Pork with Pineapple

Sautéed Shrimp and Vegetarian Abalone with Broccoli

Sautéed Vegetable in Japanese Style

Braised E-Fu Noodle with Mushroom

Fired Rice with Pine Nut, Diced Chicken and Pineapple

Thai Style Red Curry Duck with Rice

DESSERT

Seasonal Fruit Platter

American Cheese Cake

Chocolate Crispy Cake

Vanilla Panna Cotta

Baked Apricot Tart

Caramel Custard

Mango Napoleon

Warm Apple Strudel

熱盤

亞洲小食拼盤

(越南素春卷、泰式魚餅及
印度咖喱角)

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

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)

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