



Graduation Dinner Buffet Package 2019 謝師宴自助晚餐套餐

Period of Availability 供應時間	Price 價目
Monday to Friday 星期一至五	每位港幣 HK\$458 per person
Saturday to Sunday & Public Holidays 星期六至日 及 公眾假期	每位港幣 HK\$530 per person
Beverage Package 飲品套餐 (including 3 hours unlimited supply of soft drinks and chilled orange juice 包括席間 3 小時無限量供應汽水及冰凍橙汁)	每位港幣 HK\$50 per person
<i>Same Price for Dinner Buffet menu A&B (Serving time: 2 hours) 提供 2 款價目相同之自助晚餐菜譜 (供應時段: 2 小時)</i>	



Special privileges for repeated patronager 再次惠顧之客人更可享以下特別優惠：

- ☞ For bookings of every 40 persons or above will be entitled to a complimentary dinner buffet for 1 teacher
凡惠顧每 40 位或以上之謝師宴自助晚餐套餐，可豁免老師自助晚餐收費乙位

For dinner buffet bookings of 40 persons or above, the privileges below will be entitled:

凡惠顧 40 位或以上之謝師宴自助晚餐套餐，可享以下多項優惠：

- ☞ 1 glass of welcome fruit punch per person 每位賓客可獲餐前迎賓雜果賓治乙杯
- ☞ 1 glass of soft drink or chilled orange juice per person 每位賓客可獲席間汽水或冰凍橙汁乙杯
- ☞ Complimentary backdrop with school's name (Maximum 40 English letters)
奉送附學校名稱之背景板佈置 (最多 40 個英文字母)
- ☞ Party favors 免費供應派對小玩意
- ☞ Table centerpiece on each dining table and seat covers for all chairs 全場席上花卉擺設及全場椅套佈置
- ☞ Complimentary invitation cards (printing excluded) 免費請柬 (不包括印刷)
- ☞ Free use of PA systems and 2 wireless microphones 免費使用音響設備連無線咪 2 支
- ☞ Free use of CD & DVD player 免費使用鐳射唱碟機
- ☞ Complimentary parking spaces for 3 cars (private cars only) 免費泊車位 3 個 (只限私家車)

Remarks 備註:

- ☞ All prices are subject to 10% service charge 所有價目需另設加一服務費
- ☞ Valid from 1 May till 31 August 2019 優惠期由 2019 年 5 月 1 日至 8 月 31 日
- ☞ Harbour Plaza Metropolis reserves the right to change or cancel the above offers without prior notice. In case of any disputes, Harbour Plaza Metropolis reserves the right of final decision 都會海逸酒店保留以上優惠之最終決定權，優惠條款及細則如有任何更改，恕不另行通知

Explore all-round events that match your passions,
our enthusiastic catering team will assist you to execute a flawless event
請聯絡宴會部，讓我們助您悉心打造及實現一個理想圓滿的活動安排。

Tel 電話: (852) 3160 6815 Fax 傳真: (852) 3160 6920

Email 電郵: catering.hpme@harbour-plaza.com

Website 網上查詢: www.harbour-plaza.com/hpme

2019 謝師宴自助晚餐菜譜 A
2019 Graduation Dinner Buffet Menu A

Appetizers 頭盤

Chilled Cooked Prawns, Green Mussel and Sea Whelk,
served with Lemon Wedges and Chili Hot Sauce
凍熟蝦、青口及翡翠螺 配 檸檬角及 辣茄汁
Sushi and Rice Roll with Soya Sauce, Wasabi and Pickle Ginger 壽司 拼 飯卷 配 豉油、青芥末及生薑
Smoked Salmon and Smoke Mackerel 煙燻三文魚 拼 煙燻鯖魚柳
Mattonella Curd Ham with Melon 意大利風乾火腿 配 蜜瓜
Roasted Beef with Pickles Relish 烤牛肉 配 酸青瓜醬
Salami and Prosciutto Cotto Azzurro 莎樂美腸 拼 熟火腿
Smoked Duck Breast with Roasted Bell Pepper 煙燻鴨胸 配 烤燈籠甜椒



Salads 沙律

Garden Mixed Salad and Romaine Lettuce 田園雜菜沙律 及 羅馬生菜沙律
Cherry Tomato, Whole Kernel Corn, Cucumber, Hard Boiled Egg and Jade Sprout
車厘茄, 原粒粟米, 青瓜, 烩蛋 及 翡翠苗



Dressing and Condiments 醬汁及配料

Thousand Island Dressing, Vinaigrette, Caesar Dressing and Yuzu Vinaigrette, Japanese Sesame Dressing
千島汁, 油醋汁, 凱撒沙律汁, 柚子香醋汁 及 和風芝麻汁
Crouton, Bacon Bit, Parmesan Cheese and Organic Pumpkin Seed 麵包粒, 煙肉粒, 巴馬臣芝士 及 有機南瓜籽



Marinated Salads 醃製沙律

Roasted Sweet Potato Salad 香烤甜薯沙律
Japanese Crab Stick and Cucumber with Crab Roe Salad 日式蟹柳青瓜蟹子沙律
Salad Nicoise 尼斯沙律
Waldorf Salad 華道夫沙律
Thai Style Seafood Salad 泰式海鮮沙律



Soups 精美湯羹

Minestrone 意大利雜菜湯
Sweet Corn and Crab Meat Thick Soup 粟米蟹肉羹
Selection Bread and Rolls 各式精選餐包



Carving 烤肉

Low Temperature Roasted U.S Beef Top Blade Steak 低溫烤香料美國牛肉
served with Gravy and Black Pepper Sauce 配 燒汁及黑椒汁

2019 謝師宴自助晚餐菜譜 A (續)
2019 Graduation Dinner Buffet Menu A (Continued)

Hot Entrée 熱盤

- Deep-fried Fillet of Fish, served with Tartar Sauce 炸魚柳 配 他他蛋黃醬
Japanese Chicken Teriyaki 日式照燒雞
Red Wine Beef Stew 紅酒燴牛肉
Honey Glazed Smoked Pork Loin with Pineapple Salsa 蜜餞煙豬柳 配 菠蘿沙沙醬
Vegetable and Potato Gnocchi Lasagna 素菜薯蓉貝殼粉千層麵
Deep-fried Shrimp Balls with Sweet and Chili Sauce 酥炸蝦丸 配 甜辣醬
Stir-fried Fillet of Chicken and Assorted Mushroom with Oyster Sauce 蠔皇珍菌炒雞柳
Braised Seasonal Vegetable with Shredded Yunnan Ham 雲腿絲扒時蔬
Fried Rice with Wild Rice, Cherry Shrimp and Diced Vegetable 櫻花蝦野米菜粒炒飯



Desserts 精選甜品

- Fresh Fruit Salad 鮮果沙律
Apple Crumble Pie 蘋果金寶餡餅
Strawberry Mousse 士多啤梨慕絲
Cheesecake 芝士蛋糕
Chocolate Cake 朱古力蛋糕
Tiramisu 意大利芝士餅
Chestnut Cream Cake 栗子忌廉蛋糕
Sweetened Sago Cream with Mango and Pomelo 楊枝甘露
Häagen-Dazs Mini Cup Ice Cream Häagen-Daz 迷你雪糕杯



Beverage 飲品

- Coffee or Tea 咖啡或茶

每位港幣 HK\$458 per person

(Monday to Friday)
(星期一至星期五)

每位港幣 HK\$530 per person

(Saturday to Sunday & Public Holidays)
(星期六至日 及 公眾假期)

- ❖ Valid from 1 May till 31 August 2019 優惠期由 2019 年 5 月 1 日 至 8 月 31 日
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2019 謝師宴自助晚餐菜譜 B
2019 Graduation Dinner Buffet Menu B

Appetizers 頭盤

Chilled Cooked Prawns, Green Mussel and Sea Whelk,
served with Lemon Wedges and Chili Hot Sauce
凍熟蝦、青口及翡翠螺 配 檸檬角 及 辣茄汁
Sushi and Rice Roll with Soya Sauce, Wasabi and Pickled Ginger 壽司 拼 飯卷配豉油、青芥末及生薑
Smoked Salmon and Smoked Mackerel 煙燻三文魚 拼 煙燻鯖魚柳
Mattonella Curd Ham with Melon 意大利風乾火腿 配 蜜瓜
Roasted Chicken Breast and Mortadella 烤雞胸 拼 意大利優質燈籠腸
Vietnam Pork Roll with Coleslaw 越南扎肉 配 酸菜
Roasted Mackerel with Herb with White Wine Pickle Onion 香草烤鯖魚 配 白酒醃洋葱



Salads 沙律

Garden Mixed Salad and Romaine Lettuce 田園雜菜沙律 及 羅馬生菜沙律
Cherry Tomato, Whole Kernel Corn, Cucumber, Hard Boiled Egg and Jade Sprout
車厘茄, 原粒粟米, 青瓜, 焗蛋 及 翡翠苗



Dressing and Condiments 醬汁及配料

Thousand Island Dressing, Vinaigrette, Caesar Dressing, Yuzu Vinaigrette and Japanese Sesame Dressing
千島汁、油醋汁、凱撒沙律汁、柚子香醋汁 及 和風芝麻汁
Crouton, Bacon Bit, Parmesan Cheese, Organic Pumpkin Seed 麵包粒、煙肉粒、巴馬臣芝士、有機南瓜籽



Marinated Salads 醃製沙律

Cervelat and Cheese Salad 瑞士芝士香腸沙律
Tomato and Cream Cheese Salad with Yuzu Dressing 和風番茄忌廉芝士沙律
Roasted Assorted Mushroom Salad with Herb 香草燒雜菌沙律
Tuna Fish and Penne Pasta Salad 吞拿魚長通粉沙律
Thai Style Chicken and Bean Vermicelli Salad 泰式雞肉粉絲沙律



Soups 精美湯羹

Russian Borscht 羅宋湯
Seafood and Egg White Thick Soup 蛋白海皇羹
Selections of Bread and Rolls 各式精選餐包



Carving 烤肉

Honey Glazed Gammon Ham served with Pineapple Gravy
蜜汁烤金門火腿 配 菠蘿燒汁

2019 謝師宴自助晚餐菜譜 B (續)
2019 Graduation Dinner Buffet Menu B (Continued)

Hot Entrée 熱盤

Korean Style Deep-fried Chicken 韓式脆炸雞
Baked Fillet of Fish with Mashed Potato In Spinach Cream Sauce 菠菜忌廉汁焗魚柳及薯蓉
Grilled Pork and Cheese Sausage with Sauerkraut 扒豬肉芝士香腸 配 酸椰菜
Emince Beef 香草忌廉燒汁燴牛肉
Paella 西班牙海鮮燴飯
Steamed Shrimp Ball with Crab Meat Sauce 清蒸百花蝦丸 配 蟹肉汁
Sautéed Sliced of Cuttlefish with Broccoli and Bell Pepper 彩椒西蘭花炒花枝片
Taiwan Style Three Cup King Oyster Mushroom 台式三杯杏鮑菇
Stir-fried Egg Noodles with Enoki Mushroom and Bean Sprouts 金菇銀芽豉油皇炒麵



Desserts 精選甜品

Fresh Fruit Salad 鮮果沙律
Cheesecake 芝士蛋糕
Tropical Fruit Jelly 雜果啫喱
Chocolate and Banana Tart 朱古力香蕉撻
Serradura Pudding 木糠布甸
Brownies 朱古力布郎尼
Mango Pudding 芒果布甸
Sweetened Sago and Aloe Coconut Cream 椰汁蘆薈西米露
Häagen-Dazs Mini Cup Ice Cream Häagen-Dazs 迷你雪糕杯



Beverage 飲品

Coffee or Tea 咖啡或茶

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