HARBOUR PLAZA
NORTH POINT • HONG KONG
北角海逸酒店

2027 Graduation Package
2027 謝師宴套餐

Valid from January 1 – December 31, 2027
有效期由 2027 年 1 月 1 日至 12 月 31 日

Book 60 persons or above can enjoy up to 4 guests FREE
for booking confirmed on or before May 31, 2027
於 2027 年 5 月 31 日或之前預訂，惠顧 60 位或以上，即享高達 4 位客人免費

Package Privileges 套餐禮遇

- Complimentary use of 免費使用：
  - Standard backdrop with sheer curtains and stage 背景板連紗簾及舞台
  - Reception table and seat cover 迎賓桌及椅套
  - LCD projector with screen 投影機及屏幕
  - In-house audio-visual equipment 場內音響設備
  - Lucky draw box 抽獎箱
- A glass of welcome fruit punch per person 每位賓客獲贈迎賓雜果賓治 1 杯
- Unlimited serving of freshly brewed coffee, black tea, soft drinks and orange juice during the event 席間無限量供應即磨咖啡、紅茶、汽水及橙汁
- Complimentary car parking space(s) (subject to no. of guests and hotel availability) 免費代客泊車 (須視乎出席人數及酒店供應情況)

Extra Bonus 額外獎賞

- Complimentary use of the tablecloth for booking of 100 guests or above 預訂 100 位或以上，免費提供桌布



For reservation or enquiry, please contact Banquet Team
預訂或查詢，請聯絡宴會部:
Tel 電話: (852) 2185 2838
Email 電郵: catering.hpnp@harbour-plaza.com

665 King's Road, North Point, Hong Kong (MTR Quarry Bay Station, Exit C)
香港北角英皇道 665 號 (鰂魚涌港鐵站 C 出口)

Terms and conditions apply. In case of any disputes, the decision of Harbour Plaza North Point shall be final
優惠受條款及細則約束。如有任何爭議，北角海逸酒店保留最終決定權

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2027 Graduation Dinner Buffet Menu A
2027 謝師宴自助晚餐菜單 A



Chilled Seafood 冰鎮海鮮
Shrimp and Blue Mussel
凍蝦及藍青口

Sashimi & Sushi 刺身及壽司
Sashimi: Salmon, Tuna, Octopus and Snapper
刺身: 三文魚、吞拿魚、八爪魚及鯛魚
Assorted Sushi
雜錦壽司

Appetizer & Salad 前菜及沙律
Assorted Cold Cut
精選凍肉
Sliced Tomato and Mozzarella Cheese with Pesto Sauce
蕃茄水牛芝士配松子仁香草汁
Chicken Feet with Thai Spicy Sauce
泰式鳳爪
Smoked Norwegian Salmon
挪威煙三文魚
Caesar Salad
凱撒沙律
Greek Salad
希臘沙律
Kale with Mixed Berry and Orange Salad
羽衣甘藍雜莓香橙沙律
Potato Salad with Chives in Pommery Mustard
香草芥末薯仔沙律
Seafood Salad with Green Papaya and Mango in Thai Sauce
泰式青木瓜芒果海鮮沙律
Mussel with Artichoke, Bell Pepper and Sun-dried Tomato Salad
甜椒朝鮮薊青口蕃茄沙律
Assorted Sausage Salad with Cheese
雜錦腸芝士沙律
Served with Salad Dressing and Condiments
各式沙律醬及配料

Soup 湯品
Cream of Porcini Mushroom
牛肝菌忌廉湯
Chinese Daily Soup
中式湯品
Fine Selection of Bread & Butter
精選麵包及牛油

Carving 烤肉
Roasted Beef
燒牛肉

Hot Dish 熱盤
Braised Mussel with Tomato and Onion
蕃茄洋蔥燴青口
Deep-fried Chicken glazed with Sweetened Olive Sauce
脆皮欖角雞
Roasted Lamb Rack with Rosemary Sauce
燒羊架配露絲瑪莉汁
Braised Oxtail with Red Wine Sauce
紅酒燴牛尾
Seafood Gnocchi Rosso
海鮮意式薯丸
Beef Curry with Steamed Rice
咖喱牛肉配白飯
Fried Rice with Conpoy and Dried Shrimp
瑤柱櫻花蝦炒飯
Linguine with Porcini Mushroom and Eminence of Chicken
牛肝菌依文士雞扁意粉

Dessert 甜品
Assorted Macaron
雜錦馬卡龍
Green Tea Tiramisu
綠茶意大利芝士餅
Chocolate Rose Mousse Cake
玫瑰朱古力慕絲蛋糕
Marble Cheesecake
雲石芝士蛋糕
Strawberry Black Forest Cake
士多啤梨黑森林蛋糕
American Cheesecake
美式芝士蛋糕
Mango Pudding
芒果布甸
Portuguese Egg Tart
葡撻
Sweetened Almond Cream with Egg White
蛋白杏仁茶
Tofu Pudding
豆腐花
Fresh Fruit Platter
鮮果拼盤
Mövenpick® Ice Cream
Mövenpick®雪糕



Unlimited serving of Freshly Brewed Coffee, Black Tea, Soft Drink and Chilled Orange Juice
無限量供應即磨咖啡、紅茶、汽水及橙汁



每位港幣 HK **$548** per person

Upgrade Offer 升級優惠:
- Unlimited serving of Premium Oyster OR Baked Oyster with a supplement charge of HK$80 per person
  無限量供應生蠔或焗蠔，每位額外收取港幣$80
- Unlimited serving of Lobster with a supplement charge of HK$100 per person
  無限量供應龍蝦，每位額外收取港幣$100

Prices are subject to 10% service charge. A minimum of 60 persons is required. Seasonal ingredients on the menu are subject to change depending on the availability. Harbour Plaza North Point reserves the right to replace with items of similar value. Please inform your event manager prior to ordering if you have any concerns regarding food allergies. In case of any disputes, the decision of Harbour Plaza North Point shall be final.
價目須另收加一服務費。出席人數最少60位起。菜單上的食材供應有可能受季節因素影響，北角海逸酒店保留最終決定權以更換價值相約之食材。如閣下對某種食物有過敏反應，請在點菜時通知會議及宴會統籌經理，以便作出妥善安排。如有任何爭議，北角海逸酒店將保留最終決定權。

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2027 Graduation Dinner Buffet Menu B
2027 謝師宴自助晚餐菜單 B



Chilled Seafood 冰鎮海鮮
Shrimp, Clam and Blue Mussel
凍蝦、凍蜆及藍青口

Sashimi & Sushi 刺身及壽司
Sashimi: Salmon, Tuna, Octopus, Snapper and Geoduck
刺身: 三文魚、吞拿魚、八爪魚、鯛魚及象拔蚌
Assorted Sushi
雜錦壽司

Appetizer & Salad 前菜及沙律
Smoked Norwegian Salmon
挪威煙三文魚
Parma Ham with Melon
巴拿馬火腿配蜜瓜
Soba Noodle with Condiments
蕎麥冷麵及配料
Caesar Salad
凱撒沙律
Mozzarella and Tomato Salad with Pesto Pine Nut Sauce
香草水牛芝士蕃茄沙律
Apple and Cranberry Salad with Walnut
蘋果紅莓合桃沙律
Kale Salad with Mixed Berry and Orange
羽衣甘籃雜莓香橙沙律
Mini Octopus and Peach Salad
迷你八爪魚蜜桃沙律
Smoked Duck Breast with Peach Salad
蜜桃煙鴨胸沙律
Mentaiko Salad
明太子沙律
Tuna Fish Salad with Avocado and Fennel
茴香牛油果吞拿魚沙律
Served with Salad Dressing and Condiments
各式沙律醬及配料

Soup 湯品
Cream of Roasted Pumpkin with Crab Meat
烤南瓜蟹肉忌廉湯
Double-boiled Chicken with Dried Cordyceps Flower and Lion's Mane Mushroom
蟲草花猴頭菇燉雞湯
Fine Selection of Bread & Butter
精選麵包及牛油

Carving 烤肉
Roasted Beef
燒牛肉

Hot Dish 熱盤
Deep-fried Oyster
吉列炸蠔
Grilled Spring Chicken with Rosemary Sauce
扒春雞配露絲瑪莉汁
Baked Lamb Chop with Herb Sauce
焗羊扒配香草汁
Honey-glazed Chicken Ball
蜜汁雞球
Baked Blue Mussel with Cheese
芝士焗藍青口
Margherita Pizza
蕃茄芝士薄餅
Grilled Green Wrasse Fillet with Creamy Dill Sauce
扒鯖衣柳伴香草牛油忌廉汁
Korean Fried Chicken
韓式炸雞
Fish and Chips
炸魚配薯條
Salt and Pepper Squid
椒鹽魷魚
Fish Croquette
炸魚薯餅
Porcini Mushroom Tortellini with Lobster Sauce
龍蝦汁牛肝菌意大利餃
Fried Rice with Minced Wagyu Beef
日式和牛炒飯

Dessert 甜品
Assorted Macaron
雜錦馬卡龍
Fresh Fruit Cream Cake
鮮果忌廉蛋糕
Blueberry Cheesecake
藍莓芝士蛋糕
Tiramisu
意大利芝士餅
Raspberry Green Tea Mousse Cake
覆盆子綠茶慕絲蛋糕
Mango and Pomelo Pudding
香芒柚子布甸
Mini Chocolate Truffle Cake
迷你特濃朱古力蛋糕
Green Apple Yoghurt Mousse Cake
青蘋果乳酪慕絲蛋糕
Sweetened Red Bean Soup with Lotus Seed
蓮子紅豆沙
Tofu Pudding
豆腐花
Fresh Fruit Platter
鮮果拼盤
Mövenpick® Ice Cream
Mövenpick®雪糕



Unlimited serving of Freshly Brewed Coffee, Black Tea, Soft Drink and Chilled Orange Juice
無限量供應即磨咖啡、紅茶、汽水及橙汁



每位港幣 HK **$608** per person

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