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 Lunch Buffet Menu A
2027 謝師宴自助午餐菜單 A

Chilled Selection 冷盤
Smoked Norwegian Salmon
挪威煙三文魚
Assorted Cold Cut
精選凍肉
Assorted Sushi
雜錦壽司
Soba Noodle with Condiments
蕎麥冷麵及配料

Salad 沙律
Garden Green Salad
田園沙律
Apple Salad
蘋果沙律
Mozzarella and Tomato Salad
蕃茄水牛芝士沙律
Potato Salad with Crab Roe
蟹籽薯仔沙律
Pomelo and Shrimp Salad with Lemongrass Sauce
香茅柚子蝦沙律
Fruit Salad with Shrimp
雜果鮮蝦沙律
Served with Salad Dressing and Condiments
各式沙律醬及配料

Soup 湯品
Manhattan Clam Chowder
曼克頓周打蜆肉湯
Chinese Daily Soup
中式湯品
Fine Selection of Bread & Butter
精選麵包及牛油

Hot Dish 熱盤
Roasted Duck Breast with Black Cherry Sauce
燒鴨胸配車厘子汁
Roasted Spare Rib with BBQ Sauce
香燒豬仔骨
Grilled Sirloin with Pumpkin and Truffle Sauce
扒西冷配南瓜松露汁
Fish and Chips
炸魚配薯條
Meat Ball in Tomato Sauce
意式肉丸
Deep-fried Chicken Wing
酥炸雞翼
Baked Assorted Vegetable in Portuguese Sauce
葡汁焗四蔬
Baked Potato with Cream Cheese Sauce
白汁芝士焗薯
Chicken Curry with Basmati Rice
咖喱雞肉配印度香飯
Baked Spaghetti Bolognese with Cheese
焗芝士肉醬意粉

Dessert 甜品
Tiramisu
意大利芝士餅
Fresh Fruit Cream Cake
鮮果忌廉蛋糕
Raspberry with Green Tea Mousse Cake
覆盆子綠茶慕絲蛋糕
Passion Fruit Mousse Cake
熱情果慕絲蛋糕
Mango and Pomelo Cake
芒果柚子蛋糕
American Cheesecake
美式芝士蛋糕
Jelly Candy
雜果啫喱糖
Egg Tart
蛋撻
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 **$428** 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 40 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40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 Lunch Buffet Menu B
2027 謝師宴自助午餐菜單 B

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

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

Salad 沙律
Caesar Salad
凱撒沙律
Mixed Lettuce with Cherry Tomato Salad
雜菜車厘茄沙律
Assorted Sausage Salad with Cheese
雜錦腸芝士沙律
Fresh Fruit Salad with Crab Meat and Crab Roe
鮮果蟹肉蟹籽沙律
Mussel with Artichoke, Bell Pepper and Sun-dried Tomato Salad
甜椒朝鮮薊青口蕃茄沙律
Tuna Fish Salad with Bell Pepper
吞拿魚三色椒沙律
Served with Salad Dressing and Condiments
各式沙律醬及配料

Soup 湯品
Oxtail Borscht
牛尾羅宋湯
Chinese Daily Soup
中式湯品
Fine Selection of Bread & Butter
精選麵包及牛油

Hot Dish 熱盤
Fried Chicken in Teriyaki Sauce
日式照燒雞扒
Baked Spare Rib with Orange Sauce
香橙汁焗肉排
Grilled Halibut with Herb Sauce
香煎比目魚配香草汁
Baked Broccoli with Cheese
芝士焗西蘭花
Mini Burger
迷你漢堡包
Margherita Pizza
蕃茄芝士薄餅
Baked Potato with Onion and Bacon
洋蔥煙肉焗薯仔
Fried Rice with Seafood
海鮮炒飯
Vegetarian Lasagna
素菜千層麵

Dessert 甜品
Baked Bread Pudding with Vanilla Sauce
麵包布甸伴雲呢拿汁
Mini Chocolate Truffle Cake
迷你特濃朱古力蛋糕
Vanilla Raspberry Panna Cotta
雲呢拿覆盆子奶凍
Lychee Mousse Cake
荔枝慕絲蛋糕
Strawberry and Chocolate Puff
士多啤梨朱古力泡芙
Fresh Fruit Cream Cake
鮮果忌廉蛋糕
Blueberry Cheesecake
藍莓芝士餅
Assorted Macaron
雜錦馬卡龍
Almond Tofu Pudding
杏仁豆腐花
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 **$488** per person

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