

# Graduation Dinner 2019 at Holiday Inn Golden Mile

星期一至四\*  
Monday to Thursday\*  
HK\$468 + 10% service charge

星期五至日  
Friday to Sunday  
HK\$528 + 10% service charge

謝師宴套餐優惠 Privileges	40人 people	100人 people	200人 people
席間兩小時添飲橙汁及汽水 Unlimited serving of chilled orange juice & soft drink during dinner for 2 hours	✓	✓	✓
宴會前無酒精雞尾酒供每位客人享用 A glass of refreshing welcome fruit punch	✓	✓	✓
主題燈光佈置 Theme lighting decoration		✓	✓
幻彩電腦舞台燈光進場儀式 Computer Intelligent lighting for march in			✓
華麗枱布 Selection of table cloth	✓	✓	✓
華麗椅套 Deluxe seat covers	✓	✓	✓
禮堂牌匾及金色英文字三十個 A standard backdrop featuring school name with 30 golden English letters		✓	✓
趣味拍攝道具 Funny photo props	✓	✓	✓
精美嘉賓提名卡 A specially designed guest signature card		✓	✓
兩千克精美紀念蛋糕 2 kg graduation cake		✓	✓
提供先進液晶體投影機 Free use of LCD projector	✓	✓	✓
晚宴免費自助餐 Complimentary dinner buffet		1位 teacher	2位 teachers
二人自助午餐券作抽獎之用 Raffle prize of lunch buffet for two people			1張 piece
免費泊車位由七時至十一時 Free car parking spaces (7pm – 11pm)	1個 space	2個 spaces	3個 spaces

\* Not applicable on Public Holidays and Eves 不適用公眾假期及其前夕

For bookings and enquiries, please contact Catering Office at 2315 1276 查詢及預訂請致電宴會部 2315 1276

## Holiday Inn Golden Mile

50 Nathan Road, Tsim Sha Tsui, Kowloon, Hong Kong

Tel (852) 2315 1271 Fax (852) 2366 6221

Email banquet@goldenmile.com Website <http://www.higoldenmile.com>

 假日酒店  
Holiday Inn

IHG 旗下酒店

香港金域  
GOLDEN MILE HONG KONG

# 畢業晚宴菜譜

## Graduation Buffet Menu

(Minimum 40 people)

✓ 冷盤 Appetiser ~ Please select 4 items 請選擇4款冷盤 ~		
	雜錦刺身	Assorted sashimi
	雜錦壽司及加州卷	Assorted sushi and California roll
	雜錦凍肉拼盤	Assorted cold cuts
	挪威煙三文魚	Smoked Norwegian salmon
	蜜瓜煙火腿	Smoked ham and melon
	五香牛展	Marinated beef shank with sesame sauce
	冰鎮鮮蝦配海鮮汁及檸檬	Poached shrimp on ice with cocktail sauce
	冰鎮智利藍青口配海鮮汁及檸檬	Chile blue mussel on ice with cocktail sauce
沙律 Salad ~ Please select 6 items 請選擇6款沙律 ~		
	泰式柚子沙律	Thai pomelo salad
	香草薯仔煙肉沙律	Herb marinated new potatoes with bacon
	法式雜菜沙律配以各式沙律汁	Mixed salad with assorted dressings
	蘋果西芹沙律	Apple and celery salad
	吞拿魚沙律	Tuna salad niçoise
	泰式牛肉沙律	Thai beef salad
	意式番茄沙律	Italian tomato salad
	鮮果蝦沙律	Fruit salad with baby shrimp
	火腿菠蘿粟米沙律	Ham, pineapple and sweet corn salad
湯 Soup ~ Please select 1 item 請選擇1款餐湯 ~ 配麵包及牛油 Served with selection of bread and butter		
	法式洋葱湯	French onion soup
	忌廉蘑菇湯	Cream of mushroom soup
	意大利菜湯	Minestrone
	海鮮豆腐羹	Seafood and bean curd soup
肉車 Carving		
	蜜汁燒火腿	Honey glazed gammon bone ham with pineapple sauce

# 畢業晚宴菜譜

## Graduation Buffet Menu

✓	熱盤 Hot Entrees ~ Please select 5 items 請選擇5款主菜 ~	
	脆炸魚柳配韃靼汁	Deep-fried sole fillet with tartar sauce
	日式燒雞	Roasted boneless chicken with teriyaki sauce
	迷迭香燴羊肩	Rosemary scented braised lamb shoulder
	花枝片炒時蔬	Sautéed cuttlefish with vegetable
	日式咖喱炸豬排	Pork cutlet served with Japanese curry sauce
	泰式辣雞翼	Thai style chili chicken wing
	香燒豬頸肉	Roast pork neck with BBQ sauce
	泰式紅咖喱牛肉	Thai style red beef curry
	西蘭花雞柳	Sauteed chicken with broccoli
熱伴菜 ~ Hot Side Dishes ~ Please select 4 items 請選擇4款熱伴菜 ~		
意粉及馬鈴薯 Pasta and Potatoes		
	肉醬意粉	Spaghetti bolognese
	茄汁雞肉長通粉	Penne with chicken and tomato sauce
	白汁蘑菇意粉	Spaghetti with mushroom in creamy sauce
	蔬菜千層麵	Vegetable lasagne
	燒馬鈴薯	Roasted new potato
中式飯麵 Asian Rice and Noodles		
	星洲炒米	Fried Singapore rice vermicelli
	牛肉炒麵	Fried rice noodle with beef
	雞絲番茄炒飯	Fried rice with shredded chicken & tomato
	生炒牛肉飯	Fried rice with minced beef and lettuce
時蔬 Vegetables		
	川式茄子	Braised eggplant with Sichuan style
	葡汁焗時蔬	Baked garden vegetable with Portuguese sauce
	香草炒什菜	Assorted seasonal vegetables with fresh herb

## 畢業晚宴菜譜 Graduation Buffet Menu

✓	甜品 Dessert ~ Please select 8 items 請選擇8款甜品 ~	
	軟心朱古力撻	Chocolate ganache tart
	咖啡蛋糕	Cappuccino cake
	藍莓芝士蛋糕	Blueberry cheese cake
	黑芝麻芝士蛋糕	Black sesame cheese cake
	青蘋果啫喱	Green apple gelee
	新鮮水果	Fresh fruit platter
	紅桑子雲尼拿蛋糕	Vanilla raspberry cake
	芒果慕絲蛋糕	Mango mousse cake
	朱古力泡芙	Chocolate profiteroles
	麪包布甸	Bread and butter pudding
	芒果西米布甸	Coconut sago pudding
	鮮果撻	Fresh fruit tart
咖啡或茶 Coffee or Tea		

✓	另選美食及飲品 Optional items	額外收費 Extra charges per person
	新鮮生蠔及冰鎮翡翠螺配海鮮汁及檸檬 Fresh oyster and Jade spiral shell on ice served with cocktail sauce and lemon	HK\$50 + 10% service charge
	額外每小時添飲橙汁及汽水 Extra hour for unlimited serving of chilled orange juice and soft drink	HK\$20 + 10% service charge