

Graduation Package 2019 1 May – 31 August 2019



**Buffet dinner menu from HK\$508 per person
inclusive of 2 hours serving of soft drinks and chilled orange juice**

Inclusive of following privileges

- A glass of welcome fruit punch to be served upon guest arrival
- Complimentary use of in-house PA system, CD player and microphones
- Fabulous built-in lighting system
- Glamorous table cloths and seat covers for selection
- Fresh flower centerpiece at reception table and dining tables
- Free use of lucky draw box or raffle drum
- Complimentary 3 car parking spaces for the event

With a minimum of 140 persons, you will enjoy the following additional privileges:

- Harbour Grand Café buffet lunch coupon for 2 persons for lucky draw
- Complimentary banner for photo taking
- 2 additional parking spaces for the event

PLUS enjoy extra perk for booking confirmed on or before 31 December 2018:

- Enjoy \$10 discount on package price

Terms & Conditions:

- The above packages are valid from 1 May 2019 to 31 August 2019
- A minimum of 80 persons is required
- All prices are subject to 10% service charge (except charge for audio visual equipment)
- The above privileges to be offered with the minimum food and beverage charge is met
- All packages are subject to availability and advance reservation is required
- All prices are subject to change without prior notice
- The above packages cannot be used in conjunction with other promotional offers
- In case of dispute, Harbour Grand Hong Kong reserves the right on the final decision

For details, please contact our Catering Team on (852) 2121 2653 or email catering@hghkcatering.com
Please visit www.harbourgrand.com/hongkong to know more



Graduation Buffet Dinner Menu 2019

Appetizers & Salads

- Prawns and mussels on ice 凍蝦及青口
Assorted sushi and California rolls 壽司拼盤及加州卷
Tuna fish salad 吞拿魚沙律
Japanese tobiko salad 和風蟹籽沙律
Waldorf chicken salad 華多夫雞肉沙律
Smoked fish platter 煙魚拼盤
Boiled egg and sweet corn salad 焗蛋粟米沙律
Bacon and potato salad 煙肉薯仔沙律
Mesclun salad 田園沙律
(Lettuce, cherry tomato, cucumber, sweet corn, bell pepper, croutons, bacon bites, parmesan cheese)
(生菜、車厘茄、青瓜、粟米、甜椒、麵包粒、煙肉碎、巴馬臣芝士)
Choices of salad dressing 沙律醬汁

Soup

- Minestrone 意大利雜菜湯
Assorted rolls and butter 麵包籃

Carving

- Roasted beef 烤牛肉

Hot Dishes

- Meatballs with tomato sauce 意式燴肉丸
Roasted chicken with sesame honey sauce 芝麻蜜糖燒雞
Deep-fried shrimp with sweet and sour sauce 炸蝦配甜酸汁
Grilled duck breast with orange sauce 烤鴨胸配香橙蜜糖汁
Pan-fried fish fillet with sweet corn sauce 香煎魚柳伴粟米汁
Thai fried rice with diced chicken 泰式雞粒炒飯
Penne pasta with seafood sauce 海鮮汁長通粉
Sautéed new potatoes with onion 洋蔥炒薯
Baked vegetables in light curry sauce 葡汁焗時蔬

Dessert

- Tiramisu 意大利芝士蛋糕
Chestnut & vanilla cake 栗子香草蛋糕
Mango cheese cake 芒果芝士蛋糕
White chocolate and green tea cake 白朱古力綠茶蛋糕
Raspberry yoghurt cream 紅桑子乳酪忌廉
Crème brûlée 法式燉蛋
Earl grey tea cake 伯爵茶蛋糕
Chocolate brownie 朱古力布朗尼
Apple tart 蘋果撻
Fresh fruit platter 季節鮮果盤

HK\$508 per person (Monday – Thursday)

HK\$528 per person (Friday – Sunday & PH)

inclusive of 2-hours free flow of soft drinks and chilled orange juice

Subject to 10% service charge 另加一服務費
Menus and prices are subject to change without prior notice 菜譜或價格如有任何調整，恕不另行通知