



## 2023 Graduation Western Package

### 謝師宴西式宴會套餐 2023

#### 2023 GRADUATION PACKAGE BENEFITS 謝師宴套餐尊享優惠:

COMPLIMENTARY BENEFITS 尊享優惠	Minimum 5 tables/ 60 persons 5 席或以上/ 60 人或以上	Minimum 10 tables/ 120 persons 10 席或以上/ 120 人或以上	Minimum 15 tables/ 180 persons 15 席或以上/ 180 人或以上
Table linen and seat covers 全場華麗桌布及椅套			
Splendid silk floral centerpieces for reception table and each dining table 全場席上及迎賓桌絲花擺設			
Use of built-in AV equipment 免費使用場內影音設備			
One glass of welcome fruit punch per person 每位餐前雜果賓治乙杯			
Unlimited serving of soft drinks and chilled orange juice (3 hours for dinner packages, 2 hours for lunch packages) 無限量汽水及橙汁供應 (晚宴三小時, 午宴兩小時)			
Use of raffle drum and background music 使用抽獎箱及背景音樂			
Invitation cards 精美請柬 (不包括內文印刷)	20 sets 套	40 sets 套	60 sets 套
In-house backdrop with school's name (English) 背景佈置連學校名字 (英文)	--		
Raffle prize of Café A voucher for two persons 酒店餐飲券(兩位用) 作抽獎之用	Tea Set 下午茶套餐	Lunch Buffet 自助午餐	Dinner Buffet 自助晚餐
Fresh fruit cream cake 鮮果忌廉蛋糕	3 pounds 磅	6 pounds 磅	9 pounds 磅
Free parking spaces 免費泊車車位	1 space 個	2 spaces 個	3 spaces 個

For enquiries and reservations,

please contact our Event Management Team at (852) 3893 2879 or email to [catering@hotelalexandrahk.com](mailto:catering@hotelalexandrahk.com)

查詢及預訂, 請致電 (852) 3893 2879 或電郵至宴會及會議統籌部  
[catering@hotelalexandrahk.com](mailto:catering@hotelalexandrahk.com)

**Western Graduation Dinner Buffet - A**

**謝師宴西式自助晚餐 - A**

Appetizers & Salads 前菜及沙律

Assorted Smoked Fish Platter with Lemon 雜錦煙魚拼盤配檸檬

Assorted Cold Cut Platter with Pickle 雜錦凍肉拼盤配酸菜

Roasted Pineapple and Prawn Salad 烤菠蘿大蝦沙律

Waldorf Salad with Smoked Chicken 華都夫沙律伴煙雞肉

German Potato Salad with Crispy Bacon Chips 德國薯仔沙律

Kale and Couscous Salad 羽衣甘藍麥米沙律

Black Fungus and Lotus Root Salad with Sichuan Chili Dressing 川辣木耳蓮藕沙律

Tomato and Feta Cheese Salad 蕃茄希臘芝士沙律

Fresh Salad Greens 新鮮沙律蔬菜

Romaine Lettuce, Mesclun Mixed Greens, Lollo Rosso 羅文生菜、鮮雜菜、紅葉生菜

Sliced Cucumber, Cherry Tomatoes and Corn Kernel 青瓜片、車厘茄及粟米粒

Dressings: Balsamic Vinaigrette, French Dressing and Japanese Sesame Dressing

醬汁：意大利黑醋汁、法式沙律醬及日式芝麻醬

Condiments: Croûton, Bacon and Shaved Parmesan Cheese

配料：脆麵包、煙肉及巴馬芝士片

Sushi & Sashimi 壽司及刺身

Assorted Maki (California Roll, Futomaki and Inari Sushi) 雜錦壽司卷(加州卷、太卷及稻荷壽司)

Assorted Sashimi 雜錦日式刺身

(Fresh Salmon, Tuna and Octopus) (三文魚、吞拿魚及八爪魚)

Served with Wasabi, Soya Sauce and Pickled Ginger 配日本芥末、醬油及子薑

Seafood on Ice 冰鎮海鮮

Shrimp, Sea Whelks and Mussels 凍蝦、翡翠螺及青口

Dressings: Lemon Wedges, Tabasco Sauce, Red Wine Vinegar with Shallot, Cocktail Sauce

醬汁：檸檬角、辣椒汁、乾蔥紅酒醋及咯嘜汁

Soup 湯

French Onion Soup 法式洋葱湯

Selection of Slice Breads and Rolls, Grissini 精選麵包籃

Carving 烤肉

Roasted Gammon Ham with Pineapple and Mustard Gravy 烤火腿伴菠蘿配芥末燒汁

Hot Dishes 熱盤

Emince Pork with Mushroom Cream Sauce 香菌忌廉汁燴豚肉片  
Oven-Roasted Spring Chicken with Mustard and Garlic 蒜香燒春雞  
Masala Chicken Curry with Basmati Rice 咖喱雞配印度香苗  
Pan-Fried Sole Fillet with White Wine Sauce 香煎龍脷柳伴白酒汁  
Deep-Fried Shrimp Balls with Sweet and Chili Sauce 酥炸蝦丸配甜辣醬  
Braised Seasonal Vegetables with Enoki 金菇扒時蔬  
Fried Five Grain Rice with Preserved Olive and Okra 秋葵欖菜炒五穀香苗  
Penne with Herbed Tomato Sauce 香草茄蓉燴直通粉

Desserts 甜品

Bread and Butter Pudding with Vanilla Sauce 牛油麵包布甸配雲呢拿汁  
Black Glutinous Rice with Coconut Milk 椰汁黑糯米  
Orange Crème Brûlée 香橙焦糖燉蛋  
Mango Pudding 芒果布甸  
Hazelnut Parline and Milk Chocolate Cake 榛子牛奶朱古力蛋糕  
Japanese Matcha Cake Roll 日式抹茶卷  
White Chocolate and Green Tea Cake 白朱古力綠茶蛋糕  
Banana Chocolate Cake 香蕉朱古力蛋糕  
Fresh Fruit Platter 新鮮果碟  
Chocolate Fountain Station with Condiments 朱古力噴泉及配料

Coffee & Tea 咖啡及茶

每位 per person  
HK\$588

Inclusive of unlimited serving of soft drinks and chilled orange juice for 3 hours.

包括無限量供應汽水及橙汁 3 小時。

All above prices are subject to 10% service charge.

以上價目需另收加一服務費。

Seasonal ingredients on the menu may be subjected to changes, depending on the availability.

菜單上提供的食材供應有可能受季節影響，歷山酒店保留最終決定權以更換同等價值的食材。

**Western Graduation Dinner Buffet - B**

**謝師宴西式自助晚餐 - B**

Appetizers & Salads 前菜及沙律

Norway Sliced Smoked Salmon with Traditional Condiments 挪威煙三文魚伴傳統配料

Parma Ham with Cantaloupe Melon and Honey Dew Melon 意大利風乾火腿伴蜜瓜

Shredded Chicken and Greenbean Noodles with Sesame Dressing 麻醬手撕雞粉皮

Sausage and Cheese Salad 芝士香腸沙律

Thai Pomelo and Squid Salad 泰式柚子魷魚沙律

Japanese Potato and Blue Crab Meat Salad 日式馬鈴薯蟹肉沙律

Quinoa Salad with Hazelnuts, Apples and Dried Cranberries 藜麥沙律配榛子、蘋果及金巴利乾

Marinated Mushroom Salad with Pesto Dressing 雜菌沙律配羅勒香草醬

Fresh Salad Greens 新鮮沙律蔬菜

Romaine Lettuce, Mesclun Mixed Greens, Lollo Rosso 羅文生菜、鮮雜菜、紅葉生菜

Sliced Cucumber, Cherry Tomatoes and Corn Kernel 青瓜片、車厘茄及粟米粒

Dressings: Balsamic Vinaigrette, French Dressing and Japanese Sesame Dressing

醬汁：意大利黑醋汁、法式沙律醬及日式芝麻醬

Condiments: Croûton, Bacon and Shaved Parmesan Cheese

配料：脆麵包、煙肉及巴馬芝士片

Sushi & Sashimi 壽司及刺身

Assorted Sushi and California Roll 雜錦壽司及加州卷

Assorted Sashimi 雜錦日式刺身

(Fresh Salmon, Tuna and Octopus) (三文魚、吞拿魚及八爪魚)

Served with Wasabi, Soya Sauce and Pickled Ginger 配日本芥末、醬油及子薑

Seafood on Ice 冰鎮海鮮

Snow Crabs Legs, Shrimps, Sea Whelks, Clams and Mussels 雪蟹腳、凍蝦、翡翠螺、蛤貝及青口

Dressings: Lemon Wedges, Tabasco Sauce, Red Wine Vinegar with Shallot and Cocktail Sauce

醬汁：檸檬角、辣椒汁、乾蔥紅酒醋及咯嘜汁

Soup 湯

Seafood Chowder 海鮮周打忌廉湯

Double-Boiled Chicken Soup with Snow Fungus and Coconut 雪耳椰子燉雞

Selection of Slice Breads and Rolls, Grissini 精選麵包籃

Carving 烤肉

Roasted Australian Sirloin 烤烤原條澳洲西冷扒

Dressing: Gravy Sauce and Pommery Mustard 配燒汁及法國芥末

Hot Dishes 熱盤

Grilled Chicken with Porcini Cream Sauce 煎雞扒配牛肝菌忌廉汁

Lamb Curry with Biryani Rice 咖喱羊肉配印式香苗

Honey Glazed Smoked Pork Loin with Pineapple Salsa 蜜餞煙豬柳配菠蘿沙沙醬

Pan-Fried Sea Bass with Saffron Clam Sauce 鱸魚柳配紅花蜆汁

Sautéed Cuttlefish and Shrimp with Vegetables 醬爆花姿蝦仁伴時蔬

Braised Bamboo Pith with Seasonal Vegetable 竹笙翡翠扒雙蔬

Fried Rice with Conpoy, Crab Roe and Egg White 瑤柱蟹籽蛋白炒香苗

Baked Vegetables Lasagna 焗意式雜菜千層麵

Desserts 甜品

French Cherry Clafoutis with Vanilla Sauce 法式櫻桃布甸配雲呢拿汁

Sweetened Almond Cream with Egg White 蛋白杏仁茶

Custard Cream Puff 忌廉泡芙

Raspberry and Coconut Mousse 紅桑子椰子慕絲杯

Orange Chocolate Cake 香橙朱古力蛋糕

Purple Potato Mousse Cake 紫薯慕斯蛋糕

Mango Napoleon 芒果拿破崙

Sea Salt Caramel Cheese Cake 海鹽焦糖芝士餅

Fresh Fruit Platter 新鮮果碟

MÖVENPICK® Ice Cream MÖVENPICK®雪糕

Coffee & Tea 咖啡及茶

每位 per person

HK\$658

Inclusive of unlimited serving of soft drinks and chilled orange juice for 3 hours.

包括無限量供應汽水及橙汁 3 小時。

All above prices are subject to 10% service charge.

以上價目需另收加一服務費。

Seasonal ingredients on the menu may be subjected to changes, depending on the availability.

菜單上提供的食材供應有可能受季節影響，歷山酒店保留最終決定權以更換同等價值的食材。