

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

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

Western Graduation Lunch Buffet – A
謝師宴西式自助午餐 – 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
Cajun Seafood Salad 卡真海鮮沙律
Japanese Potato and Crab Finger Salad 日式馬鈴薯蟹柳沙律
Roasted Pumpkin Salad with Pine Nut 燒南瓜松子沙律
Black Fungus and Cucumber Salad with Sesame Oil 涼伴木耳青瓜沙律

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 壽司

- Assorted Maki (California Roll, Futomaki and Inari Sushi)
雜錦壽司卷 (加州卷、太卷及稻荷壽司)
Served with Wasabi, Soya Sauce and Pickled Ginger 配日本芥末、醬油及子薑

Soup 湯

- Minestrone Soup with Pesto 意大利雜菜湯
Selection of Slice Breads and Rolls, Grissini 精選麵包籃

Carving 烤肉

- Slow-Roasted Crispy Pork Belly 慢烤原條脆皮豬腩
Served with Apple Sauce and Gravy 配蘋果醬及燒汁

Hot Dishes 熱盤

Braised Beef Ox-tail in Red Wine Sauce and Root Vegetables 紅酒燴牛肉配根莖蔬菜

Deep-Fried Chicken with Sweet and Sour Sauce 咕嚕雞球

Deep-Fried Sole Fillet with Sweet Corn Sauce 酥炸魚柳伴粟米汁

Roasted Pork Spare Rib with Barbecue Sauce 醬燒金沙骨

Thai Fish Cakes 泰式魚餅

Poached Baby Cabbage with Dried Shrimp in Soup 蝦干濃湯浸娃娃菜

Fried Rice in Yangzhou Style 揚州炒香苗

Penne Carbonara 白汁芝士煙肉燴直通粉

Desserts 甜品

Sweetened Red Bean Cream with Lotus Seed 蓮子紅豆沙

Crystal Custard Dumplings 奶皇水晶角

Roselle Chocolate Cake 洛神花朱古力蛋糕

Coconut Panna Cotta 椰子奶凍

Orange and Lemon Chiffon Cake 香橙雪芳蛋糕

Cinnamon Green Apple Cake 肉桂青蘋果蛋糕

Blueberry Cheesecake 藍啤梨芝士蛋糕

Fresh Fruit Cube 鮮果粒

Coffee & Tea 咖啡及茶

每位 per person

HK\$438

Inclusive of unlimited serving of soft drinks and chilled orange juice for 2 hours.

包括無限量供應汽水及橙汁 2 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 Lunch Buffet – B
謝師宴西式自助午餐 – 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

Shaved Prosciutto Ham with Hami Melon 意大利風乾火腿伴蜜瓜

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

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 壽司

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

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

Soup 湯

New England Clam Chowder 新英倫周打蜆湯

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

Carving 烤肉

Roasted Australian Sirloin 烤原條澳洲西冷扒

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

Hot Dishes 熱盤

- Baked Pork Spare Rib with Spiced Salt 椒鹽骨
Deep-Fried Chicken Wing with Honey Glazed 蜜糖雞翼
Irish Lamb Stew with Potato and Garlic 愛爾蘭燴羊肉
Sautéed Sliced of Cuttlefish with Broccoli and Bell Pepper 彩椒西蘭花炒花枝片
White Fish Fillet with Thai Red Curry 泰式紅咖喱魚柳
Gratinated Vegetables with Cheese 芝士焗時蔬
Fried Rice with Shredded Conpoy and Egg White 瑤柱蛋白炒香苗
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
Chilled Melon and Sago with Coconut Milk 椰汁蜜瓜西米露
Osmanthus Pudding with Red Date Purée 桂花糕配紅棗蓉
70% Chocolate Truffle Cake 70%特濃朱古力蛋糕
Vanilla Crème Brûlée Tart 法式焦糖燉蛋撻
Blueberry Cheesecake 藍啤梨芝士蛋糕
Mango Napoleon 芒果拿破崙
Fresh Fruit Cube 鮮果粒

Coffee & Tea 咖啡及茶

每位 per person

HK\$488

Inclusive of unlimited serving of soft drinks and chilled orange juice for 2 hours.

包括無限量供應汽水及橙汁 2 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。