



GRADUATION LUNCH PACKAGE 2026

2026 謝師宴自助午宴套餐

(幼稚園及小學)

Confirm Before 28/2 to Enjoy 28/2前確認可享

Complimentary Benefits 尊享優惠	Minimum 50 persons 50人或以上	Minimum 100 persons 100人或以上	Minimum 150 persons 150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	*	*	*
Invitation cards (printing excluded) 精美請柬 (不包括內文印刷)	20 sets 套	40 sets 套	60 sets 套
Use of raffle drum and background music 使用抽獎箱及背景音樂	*	*	*
In-house backdrop with school's name (English) 背景佈置連學校名牌 (英文)	-	*	*
One glass of welcome fruit punch per person Unlimited serving of soft drinks and chilled orange juice for 2 hours 每位餐前雜果賓治乙杯及無限量汽水及橙汁2小時	*	*	*
Pre-dinner snacks 免費席前小食	4 dozens 打	6 dozens 打	8 dozens 打
Free parking space 免費代客泊車車位	4 valets 個	6 valets 個	8 valets 個
Buffet voucher for 2 persons at Cafe A as raffle prize 歷山餐廳餐券 (2位用) 作抽獎之用	-	Lunch Buffet 自助午餐	Dinner Buffet 自助晚餐

受條款及細則約束 Terms and conditions may apply

查詢 Enquiries: 3893 2879 / catering@hotelalexandrahk.com



2026 Graduation Lunch Buffet Menu A (for Kindergarten & Primary School) 2026 謝師宴自助午宴 A (幼稚園及小學)

Appetizers & Salads 前菜及沙律

Assorted Cold Cut Platter with Pickled Cucumber

雜錦凍肉拼盤

Ham and Pineapple Salad

火腿菠蘿沙律

Paste Salad with Sausage

特式牛仔腸意大粉沙律

Roasted Wild Mushroom with Pesto

香草烤野菌

Japanese Crab Sticks and Cucumber Salad with Crab Roe

日式蟹柳蟹籽青瓜沙律

Potato Salad with Bacon

煙肉薯仔沙律

Fresh Salad Greens 新鮮沙律蔬菜

Romaine Lettuce, Mesclun Mixed Greens, Lollo Rosso 羅馬生菜、鮮雜菜、紅葉生菜

Sliced Cucumber, Cherry Tomato and Corn Kernel

青瓜片、車厘茄及粟米粒

Dressing: Balsamic Vinaigrette, French and Japanese Sesame

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 Bar 壽司吧

Assorted Sushi and Maki Roll 雜錦壽司及日式手卷

Served with Wasabi, Soy Sauce and Pickled Ginger

配日本芥末、醬油及子薑

Soup 湯

Cream of Sweet Corn

粟米忌廉湯

Bread Roll with Butter

精選麵包籃

Hot Dishes 熱盤

Pan-fried Pork Dumpling 香煎豚肉王餃子

Braised Chicken Wing with Swiss Soy Sauce

瑞士雞翼

Deep-fried Fish and Chips with Tartar Sauce

炸魚薯條配他他汁

Roast Pork-loin with Plum Sauce

烤豬排配蘇梅醬

Sautéed Shrimp and Chicken with Broccoli

西蘭花炒蝦仁鳳片

Lyonnaise Potato

洋蔥炒薯

Penne Bolognaise

芝士焗肉醬長通粉

Fried Rice with Diced Chicken and Pineapple

菠蘿雞粒炒飯

Dessert 甜品

Mango Pudding

香芒布甸

Blueberry Cheesecake

藍莓芝士蛋糕

Mini Cup Cake

迷你杯子蛋糕

Panna Cotta

意大利奶凍

Rainbow Fruit Jelly

彩虹水果啫喱

Bread and Butter Pudding with Vanilla Sauce

牛油麵包布甸配雲呢拿汁

Seasonal Fruit

鮮果粒

MÖVENPICK® Ice Cream

MÖVENPICK®雪糕

Coffee and Tea Station 自助咖啡及茶

成人Adult / 每位 HK\$428.00 per person 小童Child / 每位 HK\$328.00 per person

Subject to 10% service charge

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

Child price applies to guests aged for 4-11

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

Please advise Event Management Team if you have any special dietary requirements or allergies

另收加一服務費

包括無限量供應汽水及橙汁2小時

小童收費適用於4-11歲

餐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

如對某類食物敏感或對食材有特別要求,請向宴會部職員查詢



2026 Graduation Lunch Buffet Menu B (for Kindergarten & Primary School) 2026 謝師宴自助午宴 B (幼稚園及小學)

Appetizers & Salads 前菜及沙律

Fresh Fruit and Shrimp Salad 鮮果大蝦沙律 Sausage and Macaroni Salad 腸仔通粉沙律

Smoked Turkey with Peach Salad 煙火雞蜜桃沙律

Potato Salad with Bacon and Spring Onion 煙肉洋蔥薯仔沙律

Fusilli Pasta Salad with Gammon Ham and Sun-dried Tomatoes 意式火腿螺絲粉沙律

> Roasted Wild Mushroom with Pesto 香草烤野菌

Fresh Salad Greens 新鮮沙律蔬菜

Romaine Lettuce, Mesclun Mixed Greens, Lollo Rosso 羅馬牛菜、鮮雜菜、紅葉牛菜 Sliced Cucumber, Cherry Tomato and Corn Kernel 青瓜片、車厘茄及粟米粒

Dressing: Balsamic Vinaigrette, French and Japanese Sesame 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 Bar 壽司

Assorted Sushi and California Roll 雜錦壽司及加州卷 Served with Wasabi, Soy Sauce and Pickled Ginger 配日本芥末、醬油及子薑

Soup 湯

French Onion Soup 法式洋葱湯 Bread Roll with Butter 精選麵包籃

Hot Dishes 熱盤

Mini Beef Burger with Pickle 迷你牛肉漢堡 **Baked Shrimp Toast** 香脆蝦多士

Chicken Satay with Homemade Peanut Sauce 雞沙嗲伴秘製花生醬

Assorted Veggie Tempura 野菜天婦羅

Thai-style Roasted Pork Neck

泰式豬頸肉

Sautéed Sliced of Cuttlefish with Broccoli and Bell Pepper 彩椒西蘭花炒花枝片

Braised E-fu Noodle with Straw Mushroom

干燒草菇伊麵

Fried Rice in Yeung Chow Style 揚州炒飯

Dessert 甜品

Mini Fruit Tart 迷你鮮果撻 Blueberry Cheesecake 藍莓芝士蛋糕 Strawberry Mousse 士多啤梨慕絲 Dark Chocolate Truffle Cake 特濃朱古力蛋糕

Mango Panna Cotta 芒果意式奶凍

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

MÖVENPICK® Ice Cream MÖVENPICK®雪糕

Coffee and Tea Station 自助咖啡及茶

成人Adult / 每位 HK\$488.00 per person 小童Child / 每位 HK\$388.00 per person

Subject to 10% service charge

Inclusive of unlimited serving of soft drinks and chilled orange juice for 2 hours Child price applies to quests gaed for 4 – 11

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另收加一服務費

包括無限量供應汽水及橙汁2小時

小童收費適用於4-11歲

餐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

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