



Happy Graduation

Harbour Plaza Hong Kong provides spectacular harbour view function rooms and a 4,500 sq. ft pillarless Grand Ballroom, the ultimate venues to entertain your favourite teachers at your Graduation Dinner.

Validity 1 May, 2006 ~ 31 August, 2006

Menu A

Sunday ~ Thursday: HK\$260 per person

Friday ~ Saturday: HK\$290 per person

Menu B

Sunday ~ Thursday: HK\$300 per person

Friday ~ Saturday: HK\$330 per person

Based on a minimum of 50 persons, the package includes:

Two glasses of soft drinks per person (A supplementary charge of HK\$30 plus 10% service charge per person entitle to unlimited consumption of soft drinks throughout the dinner)

Flower arrangement on reception table

Centrepiece arrangements on dining tables

Free use of ruffle drum / lucky draw box (subject to availability)

Free use of Karaoke system with 2 wireless microphones, 34" TV and 40 laser discs for self-operation

2 complimentary valet parking spaces will be provided

Complimentary shuttle bus service from Tsimshatsui MTR Station to Hotel

Invitation cards for your principal and teachers

Free seat-covers for the head table (maximum 1 table for 12 persons)

Additional privileges will be offered for a guaranteed attendance of 150 persons or above:

- Complimentary banner with your preferred wordings
- Graduation photo taking corner
- Free use of public address system, cassette deck player, CD player, amplifiers and microphones
- Free use of LCD projector with screen
- Buffet lunch coupon for two persons at The Promenade Restaurant for lucky draw
- A 5-lb fresh fruit cream cake
- 2 additional valet parking spaces will be provided
- Free seat-covers for the head table (maximum 2 tables for 12 persons each)

Remarks:

Valid from 1 May – 31 August, 2006

All prices are subject to 10% service charge.

This package cannot be used in conjunction with other promotional offers

For reservations or details, please call our Catering Sales Department at 2996-8041.

(Scroll down for menus)

Harbour Plaza Hong Kong
GRADUATION PACKAGE 2006
BUFFET DINNER MENU A

SALADS 沙律

Tomato segment 蕃茄角
Caesar salad 凱撒沙律
Waldorf salad 華都夫沙律
Pickled cauliflower 酸椰菜花
Kernel corn with bell pepper 粟米雜椒
Roast pumpkin with pine nuts 燒南瓜松子仁

Dressings: French, Italian, Thousand Island, Roquefort and herb vinaigrette

汁醬：法汁、意大利汁、千島汁、芝士汁及香草油醋汁

Condiments: Croûtons, roast pine nuts, bacon, Parmesan cheese and spring onions

配料：烘麵包粒、松子仁、脆煙肉、芝士粉及青蔥

SOUP 湯

Tomato soup with herb croûtons 香草蕃茄湯伴烘麵包粒

COLD DISHES 凍盤

Japanese assorted sushi and California rolls 日式雜錦壽司及加州卷

Seafood cocktail 海鮮咯嗲

Marinated mussels in Thai dressing 醃泰式青口

Salmon marinated with Sichuan orange 香橙醃三文魚

Roast chicken with mango and sweet corn salsa 燒雞配芒果甜粟醬蓉

Thai beef salad 泰式牛肉沙律

Assorted cold cuts 雜錦凍肉

Barbecued meat platter 燒味拼盤

Marinated vegetables with mozzarella cheese 扒雜菜伴水牛芝士

HOT DISHES 熱盤

Mussels stewed with tomato, onion and parsley 蕃茄洋葱燴青口

Sautéed red snapper fillets with fungus and honey beans 蜜豆如意炒屈魚柳

Pan-fried chicken fillets in lemon sauce 西檸煎軟雞

Sweet and sour pork 咕嚕肉

Braised ox-tail with red wine sauce 紅酒燴牛尾

Assorted dim sum (3 kinds) 雜錦點心 (3款)

Steamed chive dumplings 煎韭菜餃

Deep-fried spring rolls 脆炸春卷

Sautéed new potatoes with fresh herbs 香草薯仔

Stir-fried seasonal vegetables 清炒時蔬

Fried rice Yeung Chow style 揚州炒飯

Fried Japanese udon noodles with enoki mushrooms in soya sauce 豉油皇金菇炒烏冬

CARVING 烤肉

Roast rib eye of beef with gravy and horseradish 燒肉眼牛肉配燒汁

DESSERTS 甜品

Split bean pudding 馬豆糕

Deep-fried sesame balls 炸煎堆仔

Fruit and wine jelly 鮮果白酒啫喱

E Mango pudding with mango purée 芒果布甸
gg white soufflé with mixed berries 焗蛋白梳乎厘
Bread and butter pudding with vanilla sauce 麵包牛油布甸配雲喱啖汁
Home made cheese cake 芝士餅
Peanut butter mousse pie 花生慕絲餅
Seasonal assorted fruit flan 鮮雜果餅
Coconut sago syrup with melon 蜜瓜椰汁西米露
Mini fruit tarts 迷你鮮果撻
Fresh fruit platter 鮮果盤

Harbour Plaza Hong Kong
GRADUATION PACKAGE 2006
BUFFET DINNER MENU B

SALADS 沙律

Tomato segment 蕃茄角
Butter lettuce 牛油生菜
Cole slaw 酸椰菜沙律
Potato and bacon 薯仔煙肉沙律
Corn kernel with ham 粟米粒火腿
Pasta salad with capsicum and mushrooms 雜椒磨菇粉仔沙律

Dressings: French, Italian, Thousand Island, Roquefort and herb vinaigrette

汁醬：法汁、意大利汁、千島汁、芝士汁及香草油醋汁

Condiments: Croûtons, roast pine nuts, bacon, Parmesan cheese and spring onions

配料：烘麵包粒、松子仁、脆煙肉、芝士粉及青葱

SOUP 湯

Clam chowder 周打蜆肉湯

COLD DISHES 凍盤

Rock oysters, mussels and prawns on ice 生蠔、青口及蝦
Japanese sashimi, sushi and California rolls 日式雜錦刺身、壽司及加州卷
Japanese bean curd with crab roe 日式豆腐伴蟹籽
Poached whole salmon with pickled vegetables 焗三文魚伴醃雜菜
Drunken chicken wings 醉雞翼
Selection of Italian cold cuts 意大利雜肉凍肉
Thai style grilled pork neck 泰式炭燒豬頸肉
Spicy vermicelli salad with shrimps and minced pork 泰式肉碎粉絲蝦沙律
Jelly fish and cucumber salad 海蜇青瓜沙律

HOT DISHES 熱盤

Steamed whole garoupa with soya sauce 清蒸大海斑
Sautéed mussels in spicy garlic and tomato sauce 香辣蒜蓉青口配蕃茄汁
Chicken curry with condiments 咖喱雞
Assorted Japanese yakitori 雜錦日式串標
Braised pork spare ribs with sweet vinegar sauce 鎮江排骨
Grilled lamb chops with vegetables stew 扒羊扒伴燴雜菜
Assorted dim sum (3 kinds) 雜錦點心 (3款)
Samosa 咖喱角
Braised "Lo Hon" vegetables 羅漢齋
Seafood paella 西班牙海鮮飯
Emile of chicken breast with mushrooms, asparagus and tagliatelle 白菌露筍雞胸燴扁麵條
Herbed spaghetti topped with chilli con carne 香草意粉配辣紅腰豆醬

CARVING 烤肉

Roast sirloin of beef with gravy and horseradish 燒西冷牛肉配燒汁

DESSERTS 甜品

Red bean pudding 紅豆糕
Deep-fried sesame balls 炸煎堆仔
Fruit and wine jelly 啫

Mango pudding with mango purée 芒果布甸
Coconut sago syrup with melon 蜜瓜椰汁西米露
Egg white soufflé with mixed berries 焗蛋白梳乎厘
Mango Napoleon 芒果拿破崙
Mango cheese cake 芒果芝士餅
Peanut butter mousse pie 花生慕絲餅
Vienna banana charlotte 維也納香蕉卷
Raspberry chocolate mousse 紅桑子朱古力慕絲
Fresh fruit platter 鮮果盤

Harbour Plaza Hong Kong
GRADUATION PACKAGE 2006

SET DINNER MENU A

Basil and tomato bisque

with herb croûtons

香草蕃茄濃湯

伴烘麵包粒

* * *

Roast half chicken

with lemon, green olives and pasta

燒雞伴檸檬青橄欖及意粉

* * *

Mini apple strudel

with vanilla ice cream

迷你酥皮蘋果卷

伴雲喱拿雪糕

* * *

Coffee or tea

咖啡或茶

SET DINNER MENU B

Marinated orange dill salmon

with mesclun mix

醃香橙刁草三文魚

伴雜沙律菜

* * *

Roast beef tenderloin

with red wine sauce

and seasonal vegetables

燒牛柳伴炒雜菜配紅酒汁

* * *

Chocolate cointreau cake

甜橙酒朱古力餅

* * *

Coffee or tea

咖啡或茶