

## GRADUATION DINNER PACKAGE 2023

### 2023謝師晚宴精選套餐

Graduation is soon approaching. It is never too early to plan your graduation party to express your gratitude to your teachers. Gateway Hotel is delighted to present the Graduation Dinner Package. Our professional Catering Team offers full service and essentials to make this a truly memorable occasion.

畢業典禮快將來臨，提早籌備謝師宴，向辛勤付出的老師表示真摯謝意。港威酒店呈獻謝師晚宴精選套餐，由專業的宴會服務團隊為您籌劃一切活動細節，讓敬愛的師長及同學們共享一個難忘的晚上。

#### Bonus offers for booking over 40 persons

凡惠顧40位或以上，均可尊享以下優惠：

- 5- hour parking vouchers for every 40 guests 每惠顧40位，奉送5小時泊車券
- Invitation cards for teachers (printing excluded) 致送師長之精美邀請卡(不包括內容印刷)
- Floral centrepiece on reception table and every dining table 全場席上及迎賓接待處鮮花擺設
- Audio visual equipment (LCD projector & screen and PA system with wireless microphones) 音響設施(液晶體投影機、屏幕及無線咪)

#### Early Bird Offer 早鳥優惠

Book on or before 30 April 2023 to enjoy a complimentary 2-hour beverage package of free-flow soft drinks and chilled orange juice. 2023年4月30日前預訂，可免費升級至兩小時無限量供應汽水及橙汁。

For bookings made after 30 April 2023, an additional HK\$30\* per person is required for 2 hours unlimited serving of soft drinks and chilled orange juice

2023年4月30日後之訂單，如欲升級至兩小時無限量供應汽水及橙汁，每位需額外另加HK\$30\*

	Sundays to Thursdays 星期日至星期四	Fridays and Saturdays 星期五及星期六
Western Set Dinner Package 西式晚宴套餐	每位港幣 HK\$500* per person	每位港幣 HK\$560* per person

\*All above packages include 2 glasses of complimentary soft drink or chilled orange juice per person  
以上精選套餐均包括汽水橙汁2杯(每位)

\*Price are subject to a 10% service charge  
價目另設加一服務費

Promotion period: 1 May to 31 August 2023  
推廣日期: 2023年5月1日至8月31日

For reservations or enquiries, please contact our Catering Team at +852 2113 3218 or email us at [bqt.hkh@marcopolohotels.com](mailto:bqt.hkh@marcopolohotels.com).  
訂座或查詢，請致電宴會部 +852 2113 3218 或電郵至 [bqt.hkh@marcopolohotels.com](mailto:bqt.hkh@marcopolohotels.com).

## 2023 Graduation Dinner Menu

### 謝師晚宴菜譜

#### 冷盤 Appetiser

煙三文魚配紅菜頭、香橙、辣根醬  
Smoked Salmon Carpaccio  
with Beetroot Orange and Horseradish Cream  
或 or  
番茄芝士沙律配陳年黑醋  
Caprese Salad with Aged Balsamic Reduction

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#### 湯 Soup

蟹肉露筍湯  
Asparagus Cream Soup with Crabmeat  
或 or  
番茄濃湯  
Tomato Bisque with Croutons

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#### 主菜 Main Course

牛肋骨配扒露筍、芝士松露薯蓉  
Braised Beef Short Ribs with Grilled Asparagus,  
Parmesan Truffle Mashed Potatoes  
或 or  
扒雞胸配菠菜及燒紅椒汁  
Roasted Chicken Breast with Sautéed Spinach Leave  
and Grilled Red Bell Pepper Sauce

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#### 甜品 Dessert

雜莓乳酪伴脆糖  
Yoghurt with Mixed Berry Compote and Honeycomb

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即磨咖啡 或 茶  
Freshly Brewed Coffee or Tea

- \* 請挑選一款冷盤及湯給所有賓客享用
- \* Please select one appetiser and soup for all guests
- \* 每位賓客可選擇一款主菜
- \* Each guest can select their main course