



MARCO POLO
HONGKONG HOTEL
HONG KONG

GRADUATION DINNER BUFFET PACKAGE 2023

2023年謝師宴自助晚宴精選套餐

CONGRATULATIONS!

Graduation is soon approaching. It is never too early to plan for your graduation party to express your gratitude to your teachers. Marco Polo Hongkong Hotel is delighted to present the Graduation Dinner Buffet 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。馬哥孛羅香港酒店呈獻謝師宴自助晚宴精選套餐，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 bookings 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
- Seat covers for all banquet chairs 全場華麗椅套
- 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)

Additional offers for bookings over 100 persons

凡惠顧100位或以上，更可享以下額外優惠

- Backdrop with standard gold English alphabet letters (maximum 30 letters) 背景板連標準金色英文字 (30字元以內)
- 60 glasses of welcome fruit punch before dinner 席前60杯迎賓雜果實治
- An afternoon tea buffet voucher for 2 persons at Cafe Marco as raffle prize 馬哥孛羅咖啡廳雙人下午茶自助餐券作抽獎用
- Stage and audio visual equipment (LCD projector, screen and PA system with wireless microphones) 舞台及音響設施 (液晶體投影機、屏幕及無線咪)
- Party props for photo shooting 派對自拍道具供拍攝用

Early bird offers 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 of free-flow soft drinks and 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，每位需額外另加港幣30*。

	Sundays to Thursdays 星期日至星期四	Fridays and Saturdays 星期五及星期六
Dinner Buffet Package 自助晚宴套餐	每位港幣 HK\$538* per person	每位港幣 HK\$598* 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或橙汁2杯 (每位)

*Prices 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.

訂座或查詢，請致電宴會部 +852 2113 3218 或電郵至 bqt.hkh@marcopolohotels.com.

2023 Graduation Dinner Buffet Menu 謝師宴自助晚宴菜譜

APPETISERS

Italian Cold Cuts, Homemade Pickles
Assorted Sushi*, Wasabi, Soya Sauce and Pickled Ginger
Norwegian Smoked Salmon
Chinese Barbecue Platter
Spicy Chicken, Peppers and Onions Bites
Baby Shrimp Cocktail

SALADS

Seafood with Mixed Fruits and Vegetables in Japanese Sesame Dressing
Pomelo, Chicken with Peanuts and Fish Sauce in Thai Style
Crabmeat and Cucumber with Macaroni
Tomato, Mozzarella, Tuna in Vinaigrette Dressing
Mortadella Sausage with Cheese Salad
Salad Bar with Selection of Dressings and Condiments

SOUPS (Both soups will be served for events with 80 or more guests)

Mushroom Soup with Truffle Crouton and Whipped Cream or
Braised Crab Meat with Superior Broth

CARVING

Roast Beef Strip-loin with Black Pepper or Herb Ham with Cherry Sauce

MAINS

Pan-fried Sole Fillet with Saffron Sauce and Mushrooms
Lamb Shoulder with Garlic and Rosemary Sauce
Marinated Roasted Chicken and Vegetable with Jus
Diced Beef Tenderloin and Potatoes in Black Pepper Sauce
Indian Butter Chicken
Stir-fried Seasonal Vegetables with Garlic
Yangzhou Fried Rice
Penne Bolognese with Parmesan Cheese
Gratin Potatoes with Cream and Cheese

DESSERTS

Black Forest Cake
Bread and Butter Pudding
Blueberry Cheesecake
Strawberry Tartlet
Mango Pudding
Ice Cream: Chocolate, Strawberry with Toppings
Seasonal Fruit Platter
Freshly Brewed Coffee or Tea

冷盤類

精選意大利凍肉盤
雜錦日式壽司*
挪威煙三文魚
中式燒味拼盤
辣汁雞肉甜椒洋葱粒
蝦沙律

沙律類

日式海鮮沙律
泰式柚子雞沙律
蟹肉青瓜通粉沙律
意式吞拿魚、番茄、芝士沙律
意式腸芝士沙律
蔬菜沙律吧

湯品 (80位或以上可享用兩款湯)

野菌忌廉湯或
上湯蟹肉羹

銀爐燒烤

燒牛肉 或 燒火腿

熱盤類

香煎龍脷柳
燒羊肩
香味燒雞
黑椒薯仔牛柳粒
印式燒雞
蒜蓉炒時蔬
揚州炒飯
肉醬長通粉
芝士焗薯

甜品類

黑森林蛋糕
牛油麵包布甸
藍莓芝士餅
士多啤梨撻
芒果布甸
雪糕
新鮮生果
即磨咖啡或茶

*Remarks 備註：

Additional HK\$40 plus 10% service charge per person is required to upgrade the Assorted Sushi to Assorted Sashimi
雜錦日式壽司升級至雜錦日式魚生·每位只須另加港幣40元(另設加一服務費)