

GRADUATION PACKAGE 謝師宴套餐 2024

Congratulations to all graduates! The Harbourview is dedicated to organizing an unforgettable graduation banquet with you to express your gratitude to the teachers.
恭賀各畢業生！灣景國際誠意與您一起籌辦難忘的謝師宴，為老師們獻上誠摯謝意。

Lunch Buffet 自助午餐

HK\$438 + 10%

Dinner Buffet 自助晚餐

From HK\$588 + 10% 起

Price is on a per guest basis 價目按每位計算

- Free flow of orange juice during the event (a maximum of 3 hours) 席間無限供應橙汁 (最多3小時)
- Complimentary centerpieces on all dining tables 免費席上擺設
- Complimentary use of standard banner 免費使用標準橫額
- Complimentary use of audio-visual equipment and wireless microphones 免費使用影音設備及無線咪
- Complimentary parking for 2 vehicles with a maximum of 5 hours each (subject to availability) 免費使用泊車位2個，每個最多5小時 (視乎供應而定)

Premium Upgrade 升級優惠

(For a party of 100 guests or above 適用於100位或以上)

- Free upgrade to MÖVENPICK ice cream 免費升級至MÖVENPICK雪糕
- A complimentary guest signature book 免費獲贈精美簽名冊1本

Exclusive Upgrade Dinner Buffet Menu B 自助晚餐菜譜B尊享升級

- A complimentary bowl of welcome fruit punch 免費迎賓雜果賓治乙盤
- Complimentary welcome popcorn 免費迎賓爆谷
- Complimentary party favours 免費派對玩意

Offer "328" 優惠

Book before 28 March 2024 於2024年3月28日前預訂

10% service charge is waived 免付加一服務費
(Confirm with deposit is required 須預繳訂金確認)


For reservations or enquiries, please contact our Event Team at 預訂或查詢，請聯絡灣景國際宴會統籌團隊



☎ 2911 1343

🏠 The Harbourview, 4 Harbour Road, Wanchai 灣仔港灣道4號灣景國際

🌐 <https://theharbourview.com.hk>

✉ event@theharbourview.com.hk |  

Terms and Conditions 條款及細則:

• Prices are on a per guest basis and are subject to 10% service charge • A minimum attendance of 60 guests is required • Subject to availability • Prices, special offer and service items are subject to change without prior notice • In the event of any disputes, the decision of The Harbourview shall be final • 價目按每位計算及另設加一服務費 • 預訂人數由60位起 • 按供應情況而定 • 價目、優惠及服務項目如有更改，恕不另行通知 • 如有任何爭議，灣景國際將保留最終決定權

GRADUATION LUNCH BUFFET MENU

謝師宴自助午餐菜譜

Appetizers 頭盤

- Salmon, Tuna and Snapper Sashimi 三文魚、吞拿魚及鯛魚刺身
Assorted Sushi and Sushi Rolls 雜錦壽司及壽司卷
Assorted Cold Cut Platter 雜錦凍肉拼盤
Mixed Garden Salad with Assorted Dressings 田園沙律
Mozzarella Tomato Salad 蕃茄水牛芝士沙律
Potato Salad with Crab Roe 蟹籽薯仔沙律
Smoked Duck Breast Salad with Apple and Peach 蘋果蜜桃煙鴨胸沙律
Slow-cooked Chicken Breast Salad with Pumpkin and Kale 慢煮雞胸南瓜羽衣甘藍沙律
Smoked Salmon 煙三文魚
Served with Salad Dressing and Condiments 各式沙律醬及配料
Assorted Bread Rolls and Butter 各式麵包及牛油

Soup 熱湯

- Oxtail Broth Soup 牛尾羅宋湯
Chinese Daily Soup 中式老火湯

Hot Entrees 熱盤

- Pan-seared Red Snapper Fillet with Mustard Seed Cream Sauce 香煎紅鯛魚柳配芥末籽忌廉汁
Braised Beef Spare Ribs with Red Wine 紅酒燴牛肋條
Roasted Pork Neck with Thai Spicy Sauce 泰式豬頸肉
Grilled Chicken with Black Truffle Mushroom Sauce 香煎雞扒伴黑松露磨菇汁
Baked Potato with Cream Cheese Sauce 白汁芝士焗薯
Sweet and Sour Pork with Peaches 蜜桃咕嚕肉
Sautéed Shrimp and Zucchini with XO Sauce XO醬炒蝦仁翠玉瓜
Braised Crabmeat and Broccoli 蟹肉扒西蘭花
Baked Spaghetti Bolognese with Cheese 焗芝士肉醬意粉
Fried Rice with Diced Chicken and Kimchi in Korean Style 韓式泡菜雞粒炒飯

Desserts 甜品

- Bread Pudding 麵包布甸
Blueberry Cheesecake 藍莓芝士蛋糕
Mango Mousse Cake 香芒慕絲蛋糕
Chocolate Puffs 朱古力泡芙
Uji Matcha Serradura Pudding 宇治抹茶木糠布甸
Mixed Doughnuts 雜錦甜甜圈
Fruit Jelly 鮮果啫喱
Fresh Fruit Platter 雜錦鮮果拼盤
Assorted Ice Creams 各式雪糕

Beverages 飲品

- Coffee and Tea 咖啡及茶
Orange Juice 橙汁

每位 **HK\$438** per guest

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

GRADUATION DINNER BUFFET MENU A

謝師宴自助晚餐菜譜A

Appetizers 頭盤

- Salmon, Octopus and Snapper Sashimi 三文魚、八爪魚及鯛魚刺身
Assorted Sushi and Sushi Rolls 雜錦壽司及壽司卷
Chilled Shrimps, Cold Clam and New Zealand Mussels 冰鎮鮮蝦、熟蜆及新西蘭青口
Assorted Cold Cut Platter 雜錦凍肉拼盤
Smoked Salmon 煙三文魚
Caesar Salad 凱撒沙律
Kale Salad with Mixed Berry and Orange 羽衣甘藍雜莓香橙沙律
Tuna Fish Salad with Bellpepper 吞拿魚三色椒沙律
Potato Salad with Parma Ham 巴馬火腿薯仔沙律
Smoked Duck Breast Salad with Apple and Peach 蘋果蜜桃煙鴨胸沙律
Seafood Salad with Green Papaya and Mango in Thai Style 泰式青木瓜芒果海鮮沙律
Served with Salad Dressing and Condiments 各式沙律醬及配料
Assorted Bread Rolls and Butter 各式麵包及牛油

Soup 熱湯

- Boston Seafood Chowder 波士頓海鮮周打忌廉湯
Chinese Daily Soup 中式老火湯

Carving 烤肉專區

- Roasted U.S. Sirloin of Beef with Herbs 香草燒美國西冷牛扒

Hot Entrees 熱盤

- Pan-seared Barramundi Fillet with White Wine Cream Sauce 香煎盲鱸魚柳配白酒忌廉汁
Braised Oxtail with Port Wine 砵酒燴牛尾
Braised Crabmeat and Broccoli 蟹肉扒西蘭花
Roasted Barbeque Baby Pork Spare Ribs 醬燒豬肋骨
Seafood Gnocchi Rosso 海鮮意式薯丸
Grilled Beef Spare Rib with Black Pepper Sauce 黑椒牛仔骨
Deep-fried Chicken Glazed with Sweetened Olive Sauce 脆皮欖角雞
Braised Seasonal Vegetables with Bamboo Piths and Mushrooms 竹筴北菇扒時蔬
Linguine with Porcini Mushroom and Emince of Chicken 牛肝菌依文士雞扁意粉
Fried Rice with Roasted Eel and Crab Roe 日式鰻魚蟹籽炒飯

Desserts 甜品

- Bread Pudding 麵包布甸
Strawberry Mousse Cake 草莓慕絲蛋糕
Chocolate Puffs 朱古力泡芙
Black Forest Cake 黑森林蛋糕
Blueberry Cheesecake 藍莓芝士蛋糕
Mixed Doughnuts 雜錦甜甜圈
Crème Brûlée 法式焦糖燉蛋
Fresh Fruit Platter 雜錦鮮果拼盤
Assorted Ice Creams 各式雪糕

Beverages 飲品

- Coffee and Tea 咖啡及茶
Orange Juice 橙汁

每位 **HK\$588** per guest

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

GRADUATION DINNER BUFFET MENU B

謝師宴自助晚餐菜譜B

Appetizers 頭盤

- Salmon, Octopus and Herring Sashimi 三文魚、八爪魚及希靈魚刺身
Assorted Sushi and Sushi Rolls 雜錦壽司及壽司卷
Chilled Shrimps, New Zealand Mussels and Canadian Sea Whelks 冰鎮鮮蝦、新西蘭青口及加拿大翡翠螺
Assorted Cold Cut Platter 雜錦凍肉拼盤
Smoked Salmon 煙三文魚
Mozzarella and Tomato Salad with Pesto Pine Nut Sauce 香草水牛芝士蕃茄沙律
Caesar Salad 凱撒沙律
Potato Salad with Parma Ham 巴馬火腿薯仔沙律
Cucumber and Jelly Fish Salad with Spicy Sesame Dressing 麻辣青瓜海蜇沙律
Seafood and Pomelo Salad in Thai Style 泰式金柚海鮮沙律
Mini Octopus with Peach Salad 迷你八爪魚蜜桃沙律
Served with Salad Dressing and Condiments 各式沙律醬及配料
Assorted Bread Rolls and Butter 各式麵包及牛油

Soup 熱湯

- Cream of Porcini Mushroom Soup 牛肝菌忌廉湯
Chinese Daily Soup 中式老火湯

Carving 烤肉專區

- Roasted U.S. Sirloin of Beef with Herbs 香草燒美國西冷牛扒

Hot Entrees 熱盤

- Grilled Green Wrasse Fillet with Creamy Dill Sauce 烤鯖魚柳伴香草牛油忌廉汁
Stir-fried Mussel with Thai Spicy Sauce 九層塔辣椒炒青口
Braised Oxtail with Port Wine 砵酒燴牛尾
Roasted Lamb Rack with Rosemary Sauce 燒羊架配露絲瑪莉汁
Roasted Potato with Black Truffle and Bacon 煙肉黑松露烤新薯
Roasted Spring Chicken with Mushroom Sauce 燒春雞配白菌汁
Steamed Scallop with Vermicelli, Spring Onion and Garlic 香蒜粉絲蒸扇貝
Braised Seasonal Vegetables with Bamboo Piths and Mushroom 竹筴冬菇扒時蔬
Porcini Mushroom Ravioli with Lobster Sauce 龍蝦汁牛肝菌意大利餃子
Fried Rice with Minced Wagyu Beef 日式和牛炒飯

Desserts 甜品

- Bread Pudding 麵包布甸
Blueberry Cheesecake 藍莓芝士蛋糕
Chocolate Puffs 朱古力泡芙
Assorted Cookies 雜錦曲奇
Raspberry Green Tea Mousse Cake 紅桑子綠茶慕絲蛋糕
Mixed Doughnuts 雜錦甜甜圈
Mango and Pomelo Pudding 香芒柚子布甸
Crème Brûlée 法式焦糖燉蛋
Fresh Fruit Platter 雜錦鮮果拼盤
Assorted Ice Creams 各式雪糕

Beverages 飲品

- Coffee and Tea 咖啡及茶
Orange Juice 橙汁

每位 **HK\$628** per guest

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