





### 2025 GRADUATION LUNCH PRIVILEGES

GRADUATION PRIVILEGES 謝師宴專享優惠	5 tables / 50 persons or above 五席 / 50 人 或以上	9 tables / 100 persons or above 九席 / 100 人 或以上
Unlimited servings of chilled orange juice and soft drinks for 2 hours 二小時無限暢飲果汁及汽水	<b>S</b>	<b>S</b>
Exquisite silk floral centerpiece for each dining table and reception table 全場席上及迎賓桌絲花擺設	\$	\$
Table linen and seat covers for all chairs 全場華麗桌布及椅套	<b>S</b>	\$
Complimentary use of audio-visual equipment 免費使用影音設備	<b>S</b>	\$
Complimentary use of raffle drum and background music 免費使用抽獎箱和背景音樂	\$	\$
Standard hotel backdrop with English wordings 標準禮堂背板及英文掛字	\$	\$
Invitation cards (printing excluded) 精美請柬(不包括印刷)	20 sets 套	40 sets 套
Free of charge for Principal and Vice Principal 校長及副校長免費	জ	<b>S</b>
Free use of hotel Wi-Fi 無線上網	<b>S</b>	<b>S</b>
Complimentary car parking spaces during the event 免費泊車位於宴會期間使用	2 Cars 部	3 Cars 部

Congratulations

- The above privileges are subject to change without prior notice. 以上優惠如有更改,恕不另行通知。
  Booking for minimum 60 persons.
  菜單只適用於最少 60 位賓客。
  Royal Pacific Hotel reserves the right to alter the above privileges. 皇家太平洋酒店保留修改以上專享優惠項目之權利。
- All products, services, privileges and information related to the offers are directly sold and applied to customers by the respective merchants who are solely responsible for all related obligations and liabilities.

所有商戶優惠內之貨品、服務及資訊均由有關商戶直接售賣及提供給客戶,有關責任及義務亦由該有關商戶全權負責。

14.1.25



## 2025 謝師宴午餐菜譜 2025 Graduation Lunch Buffet Menu

### Appetiser 冷盤

Assorted Cold Cut Platter 雜錦凍肉拼盤
Smoked Salmon with Condiments 煙三文魚及各式配料
Mix Fruit Salad with Prawns 雜果蝦沙律
Tomato And Mozzarella Salad with Sesame Dressing 鮮茄水牛芝士沙律
Japanese Crab Stick and Cucumber Salad with Crab Roe 日式蟹柳蟹籽沙律
Pineapple and Cook Ham Salad 波蘿火腿沙律
Creamy Potatoes Salad 忌廉薯角沙律
Caesar Salad With Crispy Bacon 凱撒沙律配香脆煙肉

#### Salad 沙律

Assorted Garden Greens with Dressing and Condiments 田園沙律配各式沙律醬及配料 (Thousand Island Dressing 千島汁, Balsamic Vinaigrette 意大利黑醋汁, French Dressing 法式醬汁, Caesar Dressing 凱撒汁)

#### Soup 湯

Italian Minestrone 意式雜菜湯 Freshly Baked Assorted Bread Roll and Portion Butter 新鮮烘焙麵包

#### Hot Dishes 熱盤

Deep-Fried Fish Fillets with Tartar Sauce 炸手指魚柳配他他汁
Grilled Chicken with Teriyaki Sauce 日式照燒雞扒
Wok-Fried Beef Cube with Garlic Chips 蒜片炒牛柳粒
Sweet And Sour Pork With Peach 蜜桃咕嚕內
Deep-Fried Crab Claws with Sweet Chilli Dip 黃金炸蟹鉗伴甜辣醬
Spaghetti Bolognese 肉醬意粉
Fried Red Brown Rice with Golden Corn and Pine Nuts 金票崧子仁糙米炒香苗



# 2025 謝師宴午餐菜譜 2025 Graduation Lunch Buffet Menu

(Cont'd)

#### Desserts 甜品

Baked Apple Crumble 焗蘋果金寶
Swiss Chocolate and Strawberry Cream Roll 草莓瑞士朱古力忌廉卷
Mango Pudding 香芒布甸
Bread and Butter Pudding 牛油麵包布甸
Sweetened Sago Cream with Mango and Pomelo 楊枝甘露
Fresh Fruit Platter 精美鮮果盤

Coffee or Tea 咖啡或茗茶

HK\$358 (Aged 3 – 11 year old) / HK\$428 (Adult and Aged 12 year old or above) 每位

Include unlimited serving soft drink and chilled orange juice for 2 hours 包括 2 小時無限量供應橙汁及汽水

- ❖ For Minimum of 50 persons 適用於 50 位或以上
- ❖ The above prices are subject to 10% service charge 以上價格需另收加一服務費
- The above prices are valid for banquet to be held on or before 31 August 2026 以上專享優惠及價格適用於 2026 年 8 月 31 日或之前舉辦的宴會
- ❖ A minimum food and beverage charge is applied on reserving the event venue and subject to the dinner banquet date 預訂宴會場地均設最低餐飲費用,並視乎宴會日期而定
- ❖ Please inform our Catering Sales Team of any food related allergies as your well-being and comfort are our greatest concern 為客人的健康著想,如閣下或其他賓客對任何食物有過敏反應,請與宴會營業團隊聯絡
- ❖ The above privileges and prices are subject to change without prior notice 以上專享優惠及價格如有更改,恕不另行通知
- ❖ Royal Pacific Hotel reserves the right to alter the above prices and menu items due to market price fluctuations and availability 由於價格變動及貨源供應關係,皇家太平洋酒店保留修改以上價格及餐單之權利