

Graduation Dinner 2026 at Holiday Inn Golden Mile



謝師宴套餐優惠 Privileges	40 人 people	100 人 people	200 人 people
席間兩小時添飲橙汁及汽水 Unlimited serving of chilled orange juice & soft drink during dinner for 2 hours			
宴會前無酒精雞尾酒供每位客人享用 A glass of refreshing welcome mocktail			
主題燈光佈置 Theme lighting decoration			
席前兩小時自拍 photo booth 服務 Selfie photo booth service for 2 hours			
幻彩電腦舞台燈光進場儀式 Computer Intelligent lighting for march in			
華麗枱布及椅套 Selection of table cloth & deluxe seat covers			
禮堂牌匾及金色英文字三十個 A standard backdrop featuring school name with 30 golden English letters			
趣味拍攝道具 Funny photo props			
兩千克精美紀念蛋糕 2 kg graduation cake			
提供先進液晶體投影機 Free use of LCD projector			
晚宴免費自助餐 Complimentary dinner buffet		1 位 teacher	2 位 teachers
HK\$500 酒店餐廳禮券作抽獎之用 Raffle prize of in-venue dining voucher valued at HK\$500 at one of the restaurants			2 張 pieces
免費泊車位由七時至十一時 Free car parking spaces (7pm – 11pm)	1 個 space	2 個 spaces	4 個 spaces

Holiday Inn Golden Mile
50 Nathan Road, Tsim Sha Tsui, Kowloon, Hong Kong
Tel (852) 2315 1273 Fax (852) 2366 6221
Email catering.higm@ihg.com Website <https://www.higoldenmile.com>

Graduation Buffet Menu (Minimum 50 people)

✓	Appetizer 頭盆~ Please select 4 items 請選擇 4 款頭盆 ~	
	雜錦刺身	Assorted sashimi
	雜錦壽司及加州卷	Assorted sushi and California roll
	雜錦凍肉拼盆	Assorted cold cuts
	挪威煙三文魚	Smoked Norwegian salmon
	蜜瓜煙火腿	Smoked ham and melon
	五香牛展	Marinated beef shank with sesame sauce
	冰鎮鮮蝦配海鮮汁及檸檬	Poached shrimp on ice with cocktail sauce
	冰鎮智利藍青口配海鮮汁及檸檬	Chile blue mussel on ice with cocktail sauce
Salad 沙律~Please select 6 items 請選擇 6 款沙律~		
	泰式柚子沙律	Thai pomelo salad
	香草薯仔煙肉沙律	Herb marinated new potatoes with bacon
	法式雜菜沙律配以各式沙律汁	Mixed salad with assorted dressings
	蘋果西芹沙律	Apple and celery salad
	吞拿魚沙律	Tuna salad nicoise
	泰式牛肉沙律	Thai beef salad
	意式蕃茄沙律	Italian tomato salad
	鮮果蝦沙律	Fruit salad with baby shrimp
	火腿菠蘿粟米沙律	Ham, pineapple and sweet corn salad
Soup 湯~Please select 1 item 請選擇 1 款餐湯~ 配麵包及牛油 Served with selection of bread and butter		
	法式洋葱湯	French onion soup
	忌廉蘑菇湯	Cream of mushroom soup
	意大利菜湯	Minestrone
	海鮮豆腐羹	Seafood and bean curd soup
Carving 肉車		
✓	蜜汁燒火腿	Honey glazed gammon bone ham with pineapple sauce

Graduation Buffet Menu

Hot Entrees 熱盆 ~Please select 5 items 請選擇 5 款主菜~		
	脆炸魚柳配韃靼汁	Deep-fried fish fillet with tartar sauce
	日式燒雞	Roasted boneless chicken with teriyaki sauce
	迷迭香燴羊肩	Rosemary scented braised lamb shoulder
	花枝片炒時蔬	Sautéed cuttlefish with vegetable
	日式咖喱炸豬排	Pork cutlet served with Japanese curry sauce
	泰式辣雞翼	Thai style chili chicken wing
	香燒豬頸肉	Roast pork neck with BBQ sauce
	泰式紅咖喱牛肉	Thai style red beef curry
	西蘭花雞柳	Sauteed chicken with broccoli
Hot Side Dishes 熱伴菜~Please select 4 items 請選擇 4 款熱伴菜~		
Pasta and Potatoes 意粉及馬鈴薯		
	肉醬意粉	Spaghetti bolognaise
	茄汁雞肉長通粉	Penne with chicken and tomato sauce
	白汁磨菇意粉	Spaghetti with mushroom in creamy sauce
	蔬菜千層麵	Vegetable lasagne
	燒馬鈴薯	Roasted new potato
Asian Rice and Noodles 中式飯麵		
	星洲炒米	Fried Singapore rice vermicelli
	牛肉炒麵	Fried noodle with beef
	雞絲蕃茄炒飯	Fried rice with shredded chicken & tomato
	生炒牛肉飯	Fried rice with minced beef and lettuce
Vegetables 時蔬		
	川式茄子	Braised eggplant with Sichuan style
	葡汁焗時蔬	Baked garden vegetable with Portuguese sauce
	香草炒什菜	Assorted seasonal vegetables with fresh herb

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Dessert 甜品~Please select 8 items 請選擇 8 款甜品~		
	軟心朱古力撻	Chocolate ganache tart
	咖啡蛋糕	Cappuccino cake
	藍莓芝士蛋糕	Blueberry cheese cake
	黑芝麻芝士蛋糕	Black sesame cheese cake
	青蘋果啫喱	Green apple gelee
	新鮮水果	Fresh fruit platter
	紅桑子雲尼拿蛋糕	Vanilla raspberry cake
	芒果慕絲蛋糕	Mango mousse cake
	朱古力泡芙	Chocolate profiteroles
	麪包布甸	Bread and butter pudding
	芒果西米布甸	Mango sago pudding
	鮮果撻	Fresh fruit tart
Coffee or Tea 咖啡或茶		

✓	Optional items 另選美食及飲品	Extra charges per person 額外收費
	新鮮生蠔及冰鎮翡翠螺 配海鮮汁及檸檬 Fresh oyster and Jade spiral shell on ice served with cocktail sauce and lemon	HK\$80 + 10% service charge
	額外每小時添飲橙汁及汽水 Extra hour for unlimited serving of chilled orange juice and soft drink	HK\$20 + 10% service charge

星期一至四* Monday to Thursday*
HK\$528 + 10% service charge

星期五至日 Friday to Sunday
HK\$588 + 10% service charge



* Not applicable on Public Holidays and Eves 不適用公眾假期及其前夕

查詢及預訂請致電宴會部 2315 1274 For bookings and enquiries, please contact Catering Office at 2315 1274