

Graduation Dinner 2025 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 |

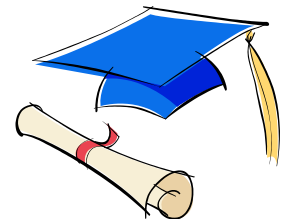
Graduation Buffet Menu

| 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\$518 + 10% service charge

星期五至日 Friday to Sunday
HK\$578 + 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 1273 For bookings and enquiries, please contact Catering Office at 2315 1273