

### 2025 GRADUATION PARTY 2025 謝師宴

The Park Lane Hong Kong, Autograph Collection is situated in the heart of Causeway Bay. Our private function rooms are located on the top floor with panoramic views of the Victoria Park and Harbour which is an ideal venue for hosting your graduation party.

Monday to Thursday: HK\$670 per person / Friday to Sunday & Public Holiday: HK\$720 per person

For booking of minimum 50 persons, the following privileges will be offered:

- Complimentary 2 hours unlimited serving of soft drinks and chilled orange juice per person
- Artisan display for dining tables
- Complimentary use of table cloth and seat covers
- Complimentary use of LCD projector, Screen and Two wireless microphones

For booking of minimum 80 persons, an additional privileges will be offered:

- Lunch buffet voucher for two persons at PLAYT as raffle prize
- Complimentary in-house backdrop with standard Chinese or English letterings of the school name (only applicable for dinner reception in Park Lane Room or Harbour & Windsor Room)

Graduation Package valid date from 1 May to 30 September 2025
All prices are subject to 10% service charge
For enquiries and reservations, please contact Events Sales Office at (852) 2839 3332 or email to <a href="mailto:events@parklane.com.hk">events@parklane.com.hk</a>

柏寧酒店座落於銅鑼灣中心地段,我們的宴會廳,居高臨下,維多利亞公園及海港景色盡入眼簾,絕對是一個舉行 謝師宴的理想地點

星期一至四:每位港幣\$670 / 星期五至日及公眾假期:每位港幣\$720

凡惠顧滿50人或以上即享下列各項優惠:

- ❖包括每位2小時無限量供應汽水及橙汁
- ❖ 全場席上精美擺設
- ❖ 免費提供全場桌布及椅套佈置
- \*免費提供液晶投影機及無線咪兩枝

#### 凡惠顧滿80人或以上即享下列額外優惠:

- ❖ PLAYT 雙人自助午餐餐券乙張
- ❖基本背板及免費提供標準中文或英文禮堂掛字(只適用於柏寧宴會廳或維港溫沙廳之晚宴)

謝師宴套餐只適用於2025年5月1日至9月30日舉行之謝師宴 所有價目需另加一服務費。 查詢或預訂,請致電 (852) 2839 3332或電郵至 events@parklane.com.hk 與宴會部聯絡



AUTOGRAPH COLLECTION®

## **Graduation Buffet Menu**

#### COLD 冷盤

Prawns and Sea Whelk in Ice Bar, with Cocktail Sauce and Shallot Vinegar 鮮蝦、翡翠螺配咯嗲汁及乾蔥油醋汁

Smoked Seafood Platter with Cocktail Onion and Capers(Salmon and Mussel) 煙燻海鲜拼盤配珍珠洋葱及水瓜柳

Assorted Cured Meat Platter with Black Olives and Gherkins 雜錦醃肉拼盤配黑橄欖及小黃瓜 Selection of Sushi with Condiments

精選日式壽司

#### SALAD 沙律

Garden Leave Salad with French Dressing and Thousand Island Dressing 雜菜田園沙律配法式沙律醬及千島醬

Caesar Salad with Crispy Bacon, Garlic Croutons and Parmesan Cheese 凱撒沙律伴脆香煙肉、麵包粒及巴馬臣芝士

Penne Pasta Salad with Mixed Bell Pepper and Sun Dried Tomato

意粉沙律配燈籠椒及蕃茄乾

Roasted Chicken Salad with Artichoke and Red Onion

燒雞肉沙律配雅枝竹及紅洋葱

Roasted Beef Salad (Thailand Style)

泰式燒牛肉沙律

New Potato Salad with Garden Peas, Boiled Egg and Mustard Mayonnaise 新薯沙律配青豆、水煮蛋及蛋黃醬

### HOT 熱盤

Indian Chicken Curry

印式雞肉咖哩

Braised Beef Bourguignon with Chestnut Mushrooms

紅酒炆牛肉配栗子蘑菇

Chinese-style Sweet and Sour Pork

甜酸咕嚕肉

Pan-Fried Salmon with Lemon Butter Sauce

香煎三文魚配檸檬牛油汁

Roasted Smoked Pork Loin with Apple Gravy 燒豬柳配蘋果燒汁

Pasta with Clam, Herb and Tomato Concasse Sauce

蕃茄香草蜆肉意粉

Fried Rice in "Yeung Chow" Style

揚州炒飯

Braised E-Fu Noodle with Enoki Mushroom

金菇燴伊麵

**Seasonal Mixed Vegetables** 

清炒時令雜菜



AUTOGRAPH COLLECTION®

# **Graduation Buffet Menu**

### SOUP 湯

Cream of Wild Mushroom Soup with Black Truffle Oil 忌廉野磨菇湯配黑松露油 Selection of Bread and Rolls 精選麵包

### CARVING 烤肉

Roast Beef Sirloin with Gravy Sauce 燒西冷配燒汁

### DESSERT 甜品

Oreo Cheese Cake 曲奇芝士蛋糕 Hazelnut and Chocolate Cake 榛子巧克力蛋糕 Mini Fruit Tart 迷你果撻 Coffee and Almond Tart

咖啡杏仁撻
Fresh Fruit Salad and Asian Syrup
鮮果沙律配糖漿
Bread and Butter Pudding
牛油麵包布甸
Mango and Basil Panna Cotta
芒果香草奶凍

Coffee or Tea 咖啡或茶

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### Additional Selection 額外甜品精選

**ICE CREAM STATION** 

Homemade Ice Cream (2 Flavors)

自家制雪糕 兩種口味

Additional HK\$60 plus 10% service charge per person include the Ice Cream Station 額外港幣\$60元另加一服務費一位

Minimum booking of 50 persons (最少預定人數五十人)