



2019 Graduation Packages 畢業謝師宴 套餐

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HONG KONG *Parkview*
陽明山莊

2019 Graduation Packages 畢業謝師宴套餐

Lunch Buffet Package from HK\$348 per person

Dinner Buffet Package from HK\$438 per person

With a party of 40 persons or above, you may enjoy the following privileges:

- Two glasses of fresh orange juice per person
- Karaoke system in the function room
- Parking spaces for guests (subject to availability)
- Free shuttle bus tickets for all guests between Hong Kong Parkview and Central, Admiralty and Wan Chai
- Free flow of soft drinks and fresh orange juice for only HK\$40 / 2 hours at lunch and HK\$60 / 3 hours at dinner.

With a party of 80 persons or above, you may enjoy the following extra privileges:

- Backdrop lettering
- A lunch buffet coupon for 2 persons

Remarks:

- * For bookings from 1 May to 31 August, 2019
- * Subject to 10% service charge
- * Terms & conditions apply

自助午餐每位港幣\$348起

自助晚餐每位港幣\$438起

凡惠顧40位或以上，可享精選優惠：

- 每位奉送橙汁兩杯
- 享用宴會廳內卡拉OK設施
- 賓客免費泊車(視乎供應情況而定)
- 穿梭巴士贈券接載賓客由中環愛丁堡廣場前往陽明山莊及由陽明山莊返回灣仔、金鐘及中環
- 每位另加港幣\$40/兩小時(午餐時段)及\$60/三小時(晚餐時段)可無限暢飲汽水及鮮橙汁

凡惠顧80位或以上，可享額外精選優惠：

- 禮堂背景幕掛字
- 2人午餐自助餐券乙張

備註：

- * 適用於2019年5月1日至8月31日
- * 另收加一服務費
- * 上述優惠受條款及細則約束

For enquiries and site visit, please contact our Banquet Team at
查詢及預約參觀宴會場地，請與宴會部聯絡

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HONG KONG *Parkview*
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2019 Graduation Lunch Buffet Menu

2019 畢業自助午餐菜譜

Cold Selection 冷盤

Mussels and Fresh Shrimps 青口及大蝦
Norwegian Smoked Salmon 挪威煙三文魚
Assorted Japanese Sushi 日式雜錦壽司
Assorted Cold Cut Platter 雜錦凍肉拼盤
Parma Ham with Sweet Melon 帕爾瑪火腿伴蜜瓜

Salad 沙律

Classic Salad Bar with Condiments and Dressings 田園沙律配多款沙律醬
Japanese Crab Stick and Cucumber Salad 日式蟹柳青瓜沙律
Thai Mango and Slow-cooked Chicken Salad 泰式慢煮雞肉芒果沙律
German Potato Salad 德國薯仔沙律
Fresh Fruit and Shrimp Salad 鮮果蝦沙律

Soup 湯

Cream of Mushroom 白菌忌廉湯
(Served with Continental Bread and Butter) 配歐陸式麵包和牛油

Hot Selection 熱盤

Pan-fried Salmon Fillet with Dill Cream Sauce 香煎三文魚配刁草忌廉汁
Grilled Chicken Teriyaki with Roasted Vegetables 照燒雞配燒雜菜
Penne with Beef Meatballs in Tomato Sauce 蕃茄汁肉丸長通粉
Roasted New Potatoes with Garlic and Herbs 香草蒜蓉燒新薯
Sautéed Seasonal Vegetables 清炒時蔬
Yeung Chau Style Fried Rice 揚州炒飯
Japanese Chicken Curry 日式咖喱雞
Sweet and Sour Pork with Pineapple 菠蘿咕嚕肉

Carvery 燒烤精選

Roasted Australian Rib Eye with Gravy and Black Pepper Sauce 澳洲肉眼牛扒配紅酒燒汁及黑椒汁

Dessert 甜品

Seasonal Fresh Fruit Platter 新鮮時令果盤
Black Forest Cream Cake 黑森林蛋糕
Strawberry Cheesecake 士多啤利芝士餅
Mango Mousse Cake 芒果慕絲蛋糕
Chocolate Truffle Cake 朱古力松露蛋糕
Fresh Fruit Jelly 鮮果啫喱
Assorted Mini Fruit Tartlets 鮮果撻
Panna Cotta with Berries 意式雜莓奶凍
Coffee or Tea 咖啡或茶

Mon - Fri 星期一至五: 港幣HK\$348

Sat, Sun & Public Holiday 星期六、日及公眾假期: 港幣HK\$388

The above package price includes 2 glasses of fresh orange juice per person (Minimum 40 persons)
以上套餐包括每人兩杯鮮橙汁 (最少40位)

10% service charge per person 每位另收加一服務費

2019 Graduation Dinner Buffet Menu A

2019 畢業晚宴自助餐菜譜 A

Cold Selection 冷盤

Mussels and Fresh Shrimps 青口及大蝦
Norwegian Smoked Salmon 挪威煙三文魚
Assorted Japanese Sushi 日式雜錦壽司
Sashimi of Salmon, Snapper and Octopus 三文魚, 鯛魚及八爪魚刺身
Assorted Cold Cut Platter 雜錦凍肉拼盤

Salad 沙律

Classic Salad Bar with Condiments and Dressings 田園沙律配多款沙律醬
Japanese Noodle Salad with Cucumber and Crab Stick in Sesame Paste 日式冷麵蟹柳沙律
Seafood and Melon Salad 蜜瓜海鮮沙律
Thai Mango and Slow-cooked Chicken Salad 泰式慢煮雞肉芒果沙律
German Potato Salad 德國薯仔沙律
Tobioko Salad 日式蟹籽沙律

Soup 湯

Pumpkin and Carrot Cream Soup 南瓜甘筍忌廉湯
(Served with Continental Bread, Rolls and Butter) 配歐陸式麵包和牛油

Hot Selection 熱盤

Pan-fried Salmon Fillet with Dill Cream Sauce 香煎三文魚配刁草忌廉汁
Roasted Rack of Lamb with Rosemary Sauce 燒羊架配香草燒汁
Crispy Pork Loin with Tartar Sauce 吉列豬扒配他他汁
Wok-tossed Beef with Mushrooms in Oyster Sauce 蠔皇鮮菇牛肉
Indian Lamb Curry with Papadum 印度羊肉咖喱伴印度薄餅
Roasted Marinated Chicken with Garlic 蒜香燒雞
Sautéed Seasonal Vegetables 清炒時蔬
Seafood Fried Rice 海鮮炒飯
Braised E-fu Noodles with Straw Mushrooms 乾燒伊麵
Roasted New Potatoes with Garlic and Herbs 香草蒜蓉燒新薯

Carvery 燒烤精選

Roasted Australian Rib Eye with Red Wine Gravy and Black Pepper Sauce 燒澳洲肉眼牛扒配紅酒燒汁及黑椒汁

Dessert 甜品

Seasonal Fresh Fruit Platter 新鮮時令果盤
Black Forest Cream Cake 黑森林蛋糕
Green Tea Rolls with Red Beans 綠茶紅豆卷
Strawberry Cheesecake 士多啤梨芝士餅
Mango Mousse Cake 芒果慕絲蛋糕
Panna Cotta with Berries 意式雜莓奶凍
Tiramisu 意大利咖啡芝士餅
Mango Pudding 芒果布甸
Chocolate Truffle Cake 朱古力松露蛋糕
Coffee or Tea 咖啡或茶

Mon - Fri 星期一至五: 港幣HK\$438

Sat, Sun & Public Holiday 星期六、日及公眾假期: 港幣HK\$468

The above package price includes 2 glasses of fresh orange juice per person (Minimum 40 persons)

以上套餐包括每人兩杯鮮橙汁 (最少40位)

10% service charge per person 每位另收加一服務費

2019 Graduation Dinner Buffet Menu B

2019 畢業晚宴自助餐菜譜 B

Cold Selection 冷盤

Mussels and Fresh Shrimps 青口及大蝦
Norwegian Smoked Salmon 挪威煙三文魚
Assorted Japanese Sushi 日式雜錦壽司
Sashimi of Salmon, Snapper and Octopus 三文魚、鯛魚及八爪魚刺身
Italian Style Antipasto 意式雜錦拼盤
Parma Ham with Sweet Melon 帕爾瑪火腿伴蜜瓜

Salad 沙律

Classic Salad Bar with Condiments and Dressings 田園沙律配多款沙律醬
Japanese Noodle Salad with Cucumber and Crab Stick in Sesame Paste 日式冷麵蟹柳沙律
Chicken and Pineapple Salad 菠蘿雞沙律
Thai Beef Salad 泰式牛肉沙律
Tuna, Potato and Capsicum Salad 吞拿魚薯仔及甜椒沙律
Smoked Duck Breast and Pasta Salad 煙鴨胸意粉沙律

Soup 湯

Manhattan Seafood Chowder 曼哈頓海鮮周打湯
(Served with Continental Bread and Butter) 配歐陸式麵包和牛油

Hot Selection 熱盤

Chinese Barbecued Meat Platter 中式燒味拼盤
Pan-fried Sea Bass Fillet with Lemon Butter Sauce 香煎鱸魚配檸檬牛油汁
Pan-fried Tiger Prawn with Tomato Coulis 香煎老虎大蝦配番茄醬
Slow-baked Pork Loin Stuffed with Dried Apricot in Port Wine Sauce 慢焗釀豬柳配砵酒汁
Braised Ox-Tail in Red Wine Sauce 紅酒燴牛尾
Roasted Rack of Lamb with Rosemary Sauce 燒羊架配香草燒汁
Sweet and Sour Pork 咕嚕肉
Seasonal Vegetables with Dried Conpoy and Enoki Mushrooms 瑤柱金菇扒時蔬
Fried Rice with Diced Chicken and Pineapple 菠蘿雞粒炒飯
Penne with Mushroom Tomato Cream Sauce 長通粉配蘑菇番茄忌廉汁
Roasted New Potatoes with Garlic and Herbs 香草蒜蓉燒新薯

Carvery 燒烤精選

Roasted U.S. Rib Eye with Red Wine Gravy and Black Pepper Sauce 燒美國肉眼配紅酒燒汁及黑椒汁

Dessert 甜品

Seasonal Fresh Fruit Platter 新鮮時令果盤
English Bread and Butter Pudding with Vanilla Sauce 英式麵包甸配香草汁
Chocolate Truffle Cake 朱古力松露蛋糕
Green Tea Mousse Cake 綠茶慕絲蛋糕
Crème Brûlée 法式焦糖燉蛋
Tiramisu 意大利咖啡芝士餅
Panna Cotta with Berries 意式雜莓奶凍
Chestnut Mousse Gateau 栗子慕絲蛋糕
Mango Cheesecake 芒果芝士餅
Coffee or Tea 咖啡或茶

Mon - Fri 星期一至五: **港幣HK\$488**

Sat, Sun & Public Holiday 星期六、日及公眾假期: **港幣HK\$528**

The above package price includes 2 glasses of fresh orange juice per person (Minimum 40 persons)
以上套餐包括每人兩杯鮮橙汁 (最少40位)

10% service charge per person 每位另收加一服務費

