

For enquiry and reservation, please contact
Catering Sales Department at 2837 1618
or email to celebrate@hongkong.regalhotel.com

查詢及預訂，請致電宴會營業部 2837 1618
或 電郵 celebrate@hongkong.regalhotel.com

2026 GRADUATION PARTY

Secondary School and University Graduates
中學及大學謝師派對



We have designed graduation party packages for you to appreciate teachers and schoolmates and to welcome new page with everlasting memories! Party venue, sumptuous buffet and attentive service are ready here at Regal Hongkong Hotel for a memorable evening!

為了感謝老師和同儕，我們特別預備了多款謝師宴套餐。由活動場地、豐富的自助餐，以至優質的服務，定能讓每位老師及畢業生擁有一個難忘的晚上。

HK\$498 per guest 每位 (80 persons or above 80位或以上)

HK\$538 per guest 每位 (50 persons or above 50位或以上)

Subject to 10% service charge 另收加一服務費

Early Bird Offer 預訂早鳥優惠

A waiver of 10% service charge for function confirmed and deposit made on or before 31 January 2026.

於2026年1月31日或之前確認場地及支付訂金之宴會可享免收加一服務費。

Enjoy the following privileges with minimum attendance:

凡惠顧謝師宴自助餐滿指定人數，可享額外優惠：

Minimum 80 persons 80人或以上

- A complimentary glass of welcome fruit punch per person
每位奉送一杯雜果實治
- 3 hours serving of soft drink and chilled orange juice during banquet
三小時無限量暢飲汽水及橙汁
- Complimentary invitation cards and envelopes for principal and teachers
奉送精美邀請卡及信封致校長及老師
- Centerpiece for dining and reception table
餐桌及迎賓處裝飾擺設
- Complimentary use of dressing room
免費使用化妝室
- Complimentary dinner for 1 guest
一位賓客可獲免費享用晚餐
- Complimentary props for photo shooting
免費提供拍照道具

Minimum 120 persons 120人或以上

- The above offers
上述各項優惠
- Complimentary backdrop with school's english name
免費提供附學校英文名稱的背景板
- Complimentary dinner for additional 1 more guest (2 pax in total)
多送一位顧客免費享用晚餐 (共2位)
- A complimentary graduation cake with school's name (3-pound)
奉送三磅附有學校名的精美蛋糕
- Complimentary cream puff tower
奉送忌廉泡芙塔

DINNER BUFFET MENU 自助晚餐菜譜

APPETIZER 前菜

Norwegian Smoked Salmon with Lemon, Caper and Red Onion
挪威煙三文魚配檸檬、水瓜及洋葱
Pepper Tuna Tataki with Matsuhisa Dressing
黑椒吞拿魚配日式芥末醬油汁
Assorted Barbecued Platter
廣東燒味拼盆
Seafood Platter with Cocktail Sauce
海鮮拼盤配略啫汁
Shrimp, Whelk and New Zealand Mussel
鮮蝦、海螺及紐西蘭青口

SASHIMI 刺身

Salmon, Tuna and Snapper
三文魚、吞拿魚及鯛魚

ASSORTED SUSHI WITH PICKLED GINGER 日式雜錦壽司

California Roll, Eel, Shrimp, Salmon, Sweet Egg and Sushi Gunkan
加州卷、鰻魚、熟蝦、三文魚、甜蛋及軍艦壽司

SALADS 沙律

Mozzarella Cheese with Tomato Salad in Basil Sauce
水牛芝士番茄沙律配香草汁
Smoked Chicken and Green Apple Salad with Dried Fruit
煙燻青蘋果乾果沙律
German Potato Salad with Bacon
德國薯仔沙律配煙肉
Caesar Salad 凱撒沙律
Shrimp Melon Salad 哈蜜瓜蝦沙律
Grilled Vegetable with Sun-dried Tomato
地中海烤雜菜沙律配番茄
Musclun Salad 田園沙律
Salad Bar 沙律吧
Red Kidney Bean, Sweet Kernel Corn and Pineapple with Choices of Dressings and Condiments
紅腰豆、粟米粒及菠蘿粒配各式沙律醬及配料

SOUP 湯

Seafood Lobster Bisque with Crab Meat
海鮮龍蝦湯
Homemade Bread and Baguette with Butter
新鮮麵包及法包配牛油

CARVING 烤肉車

Roasted Gammon Bone Ham with Honey Sauce
煙燻火腿配蜜糖汁

HOT DISHES 熱盤

Asian Snack Platter 亞洲小食拼盤
Vietnam Vegetarian Spring Roll, Thai Fish Cake and Indian Samosa
越南素春卷、泰式魚餅及印度咖喱角
Pan fried Salmon with Ginger Hollandaise Sauce
香煎三文魚配薑汁荷蘭醬
Oven-baked Rack of Lamb with Garlic and Herb with Port Wine Gravy
香草焗羊架配波特紅酒汁
Pan Fried New Zealand Tenderloin with Truffle Gravy
香煎紐西蘭牛柳配松露燒汁
Roasted Chicken Steak with Red Ginger Teriyaki Sauce
燒雞扒配日式薑蔥油汁
Duck Leg Confit with Thai Yellow Curry Sauce
泰式黃咖喱鴨腿
Sweet and Sour Pork with Pineapple
菠蘿咕嚕肉
Sautéed Shrimp and Vegetarian Abalone with Broccoli
西蘭花蝦仁素鮑魚
Sautéed Vegetable Japanese Style
日式炒雜菜
Braised E-fu Noodles with Mushroom
香菇炆伊麵
Fried Rice with Pine Nut, Diced Chicken and Pineapple
松子菠蘿雞粒炒飯

DESSERTS 甜品

Seasonal Fruit Platter 鮮果拼盤
Double Cheesecake 雙層芝士餅
Crispy Chocolate Cake 朱古力脆脆蛋糕
Berry Panna Cotta 雜莓奶凍
Baked Apricot Tart 焗黃梅撻
Caramel Custard 焦糖布甸
Mango Napoleon 芒果拿破崙
Mango Pandan Cake 芒果斑蘭蛋糕

Please call for Lunch and Chinese Menu
歡迎查詢午宴及中式菜譜

Upgrade Options 升級選擇	
CARVING 烤肉車 Roasted Beef Rib Eye with Red Wine Sauce 烤肉眼牛扒配紅酒汁 (Additional charge at HK\$50 per guest 每位另加港幣50元)	Dreyer's Ice Cream Cup (one cup per guest) Dreyer's 雪糕杯 (每位一杯) (Additional charge at HK\$20 per guest 每位另加港幣20元)



Photos are for reference only 圖片只供參考

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88 Yee Wo Street, Causeway Bay, Hong Kong
香港銅鑼灣怡和街88號

Terms and Condition • All prices are subject to 10% service charge based on original price • This offer is valid until 31 December 2026 • This special package cannot be used in conjunction with other privileges • Promotion is subject to change without prior notice • In case if any dispute, the decision of Regal Hongkong Hotel is final and conclusive

條款及細則 • 所有價目須以原價計算加一服務費 • 此推廣有效期至2026年12月31日 • 此優惠不可與其他推廣優惠同時使用 • 推廣及價目如有更改 • 恕不另行通知 • 如有任何爭議 • 富豪香港酒店保留一切最終決定權



2026 GRADUATION PACKAGE

Kindergarten and Primary School
幼稚園及小學謝師宴套餐



Congratulations to your little graduate! We have a special package tailor-made to your little ones to celebrate their big day.

在你寶貝的畢業時刻，我們特意為小小畢業生設計了畢業派對，讓大家一同慶祝畢業大日子。

	Adult 成人 (per guest)	Child 小童 (per guest)
Buffet Lunch 自助午餐	HK\$348	HK\$218
Buffet Dinner 自助晚餐	HK\$478	HK\$298

Subject to 10% service charge 另收加一服務費

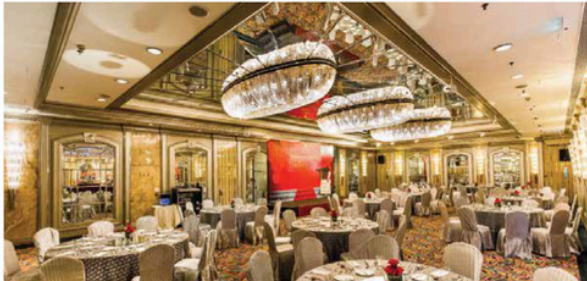
For a minimum guarantee of 50 persons, you are entitled to enjoy the following privileges:

預訂人數達50人或以上, 即可享以下優惠：

- Free invitation card and envelope
奉送精美邀請卡及信封
- Attractive centerpiece for dining and reception table
餐桌及迎賓處裝飾擺設
- LCD projector with projection screen to be connected with guest's own notebook
提供液晶體投影機接駁自攜電腦
- Free usage of microphone with PA system
免費使用音響設備

Upgrade Options 升級選擇：

- Carving Station for Lunch Buffet at HK\$50 per guest
每位另加港幣50元可於自助午餐中享精選烤肉車
- Assorted Sashimi at HK\$30 per guest
每位另加港幣30元可享雜錦刺身



BUFFET MENU 自助餐菜譜

APPETIZER 頭盤

Gammon Ham and Turkey Cold Cut
with Roasted Peach
煙燻凍肉雞錦拼盤伴燒蜜桃

Roasted Chicken Salad with Pineapple
烤雞菠蘿沙律

Sweet Corn Salad with Ham and
Mixed Bell Peppers
粟米火腿彩椒沙律

Fresh Fruit Salad
鮮雜果沙律

French Potato Salad with Chive
法式香蔥薯仔沙律

Romaine and Green Leaves Served
with French, Thousand Island and
Caesar Dressings and Condiments
雜菜沙律配各式沙律醬及配料

Wild Mushroom Salad with Garlic Oil
蒜油野菌沙律

Barbecued Pork with Jellyfish
叉燒拼海蜆

Assorted Sushi
日式雜錦壽司

SOUP 湯

Cream of Mushroom Soup
忌廉磨菇湯

Homemade Bread and Butter
新鮮麵包及牛油

CARVING 烤肉車 (Dinner Only 只限晚餐)

Roasted Gammon Bone Ham with Honey Sauce
煙燻火腿配蜜糖汁

HOT DISH 熱盤

Roasted Chicken Fillet with Teriyaki Sauce
日式照燒雞扒

Sautéed Shrimps and Vegetarian Abalone
with Broccoli
西蘭花蝦仁素鮑魚

Roasted Pork Loin with Apple Gravy
烤美國豬柳配蘋果燒汁

Macaroni with Meat Bolognese
肉醬通粉

Deep-fried Chicken Tulip with Barbecued Sauce
炸燒雞雞腿

French Fries
炸薯條

Japanese Style Sautéed Vegetables
日式炒雜菜

Fried Rice with Vegetables and Crab Roe with Eel Sauce
蟹子鰻魚汁雜菜炒飯

Braised E-fu Noodles with Mushroom
香菇炆伊麵

Pan-fried Sole Fillet with Herb Cream Sauce
香煎龍脷柳配香草忌廉汁

DESSERT 甜品

Fresh Fruit Platter 鮮果拼盤

American Cheesecake 美式芝士蛋糕

Chocolate Brownies 朱古力布朗尼

Mango Napoleon 芒果拿破崙

Fruit Jelly 鮮果啫喱杯

Crème Brûlée 法式焦糖燉蛋

Cream Puff Tower 忌廉泡芙塔

Dreyer's Ice Cream Cup (one cup per person)
Dreyer's 雪糕杯 (每位一杯)

**Inclusive of unlimited serving of soft drinks and
orange juice for 2-hour during meal period
席間2小時無限量供應汽水及橙汁**

Chinese menu can be provided upon request. 如需中式菜譜，請與宴會部聯絡。

