



3/F Versailles 30 席 TABLE

GRADUATION PACKAGE 2026

Graduation marks the beginning of a new chapter in your life. As you reach this momentous milestone, Regal Kowloon Hotel specially offers you the best available offer in town.



[FOR BOOKING OF 50 PERSONS OR ABOVE]

- Welcome Mocktail
- Complimentary 3 hours Unlimited Serving of Soft Drinks and Chilled Orange Juice
- Complimentary 2 Buffet for Principal & Vice Principal
- Complimentary 1 Coupon of Mezzo Semi-Buffer Lunch Coupon for 2 persons as Raffle Prize
- Complimentary Invitation Cards for Teachers
- Complimentary 1 Valet Parking Coupon for 3 Hours
- Graduation Themed Props for Photo Taking
- Stage & Backdrop with Golden English Capital Wordings

[FOR BOOKING OF 100 PERSONS OR ABOVE]

- Complimentary 2 Additional Valet Parking Coupons for 3 Hours
- Complimentary 2 Hours Photo Booth Service with Tailor-Made Photo Frame Design
- Waffle Station with Marshmallow & Seasonal Fruits

EARLY BIRD OFFER (BEFORE 30 APRIL 2026)

-  Instant Discount of 10%
-  Private Organizer Room & Changing Room

Western Buffet Price Table

Lunch: HKD368 per adult / HKD298 per child
Time Usage: 10:00 - 15:30

Dinner - HKD488 per person / HKD 418 per child
Time Usage: 17:30 - 22:30

Terms & Conditions

1. Event period from 1 April to 31 December 2026
2. Subject to 10% service charge
3. Offer cannot be used in conjunction with other discount or promotional offers
4. Regal Kowloon Hotel reserves the right of final decision in case of any disputes.



3/F Tivoli 12 席 TABLE



Tivoli Pre-function Area

2026 GRADUATION BUFFET LUNCH MENU

2026 謝師宴自助午餐

APPETIZER 頭盤

雜錦壽司卷(熟)
Assorted Sushi
雜錦手指三文治
Assorted Finger Sandwiches
菠蘿火腿沙律
Ham and Pineapple Salad
薯仔沙律
Creamy Potato Salad
吞拿魚甜椒雜豆沙律
Tuna and Bell Pepper Mix Bean Salad
雜錦沙律菜配沙律醬
Mixed Mesclun Leaves with Assorted Dressing and Condiments

HOT DISHES 熱葷

焗芝士火腿通心粉
Baked Macaroni with Ham and Cheese
脆炸雞寶 炸魚薯條
Chicken Nuggets Fish and Chips
蒸豬肉餃子
Steamed Pork Dumpling
肉批配洋蔥汁及薯蓉
Meatloaf with Mashed Potato and Brown Onion Sauce
烤雞扒配蘑菇汁
Roasted Chicken Steak with Mushroom Sauce
咕嚕肉 揚州炒飯
Sweet and Sour Pork Fried Rice in "Yeung Chow" Style

DESSERT 甜品

雜果啫喱
Mixed Fruit Jelly
紐約芝士蛋糕
New York Cheese Cake
芒果布丁
Mango Pudding
雜錦紙杯蛋糕
Assorted Cupcake
黑森林蛋糕
Black Forest Cake
焗麵包布甸配雲呢噠醬
Bread Pudding with Vanilla Sauce
雪糕
Ice-Cream

SOUP 湯

忌廉蘑菇湯
Cream of Mushroom Soup
精選麵包籃
Served with Bread Basket

HK\$368 plus 10% service charge per person

Included 3 hours of unlimited pouring of soft drink and chilled orange juice

2026 GRADUATION BUFFET DINNER MENU A

2026 謝師宴自助晚餐

SALAD CORNER 自助沙律吧

西生菜, 雜沙律菜, 綠珊瑚
粟米粒, 車厘茄, 蜜桃, 青瓜
Iceberg Lettuce, Mesclun, Green Coral
Sweet Corn, Cherry Tomato, Peach,
Cucumber
蒜茸包粒, 芝士粉
葡萄乾, 脆煙肉
Garlic Crouton, Parmesan Cheese
Raisin, Crispy Bacon

SEAFOOD ON ICE 海鮮凍盤

凍蝦, 紐西蘭青口, 翡翠螺
Chilled Shrimp, New Zealand Green
Mussel, Jade Sea Whelk
調味料: 檸檬角, 雞尾醬
Lemon Wedge, Cocktail Sauce

HOT DISHES 熱葷

雜錦點心拼盤
Steamed Assorted Dim Sum
炸魚柳配他他醬
Deep-fried Fish Fillet with Tartar Sauce
烤豬柳配蘋果燒汁
Roasted Pork Loin with Glazed Apple
Gravy
菠蘿咕嚕肉
Sweet and Sour Pork
印度咖喱雞配白飯
India Chicken Curry with Steamed Rice
草菇炆伊麵
Braised E-fu Noodle with Straw
Mushroom
香草燒薯
Roasted Potatoes with Herbs

SALAD DRESSING 醬汁

千島汁
Thousand Island Dressing
法式醬汁
French Dressing
意大利汁
Italian

APPETIZER 頭盤

特色雜錦壽司卷
Assorted Sushi and Rice Roll with
Condiments
歐陸雜肉盤配橄欖
European Curd Meat Platter
with Olives
煙鴨胸配蜜柑汁
Smoked Duck Breast with Citrus Honey
Dressing

CARVING 銀爐燒烤

蜜汁火腿配鳳梨汁
Honey Glazed Ham with Pineapple
Gravy

SALAD 沙律

吞拿魚意粉沙律
Tuna and Pasta Salad
薯仔煙肉沙律
Creamy Potato Salad with Bacon
蕃茄水牛芝士沙律
Tomato and Mozzarella Cheese with
Basil
粟米火腿彩椒沙律
Sweet Corn Salad with Ham and Mix
Bell Pepper

SOUP 湯

南瓜忌廉湯
Cream of Pumpkin Soup
精選麵包籃
Served with Bread Basket

DESSERT 甜品

特濃朱古力蛋糕
Truffle Chocolate Cake
伯爵茶法式燉蛋
Earl Grey Crème Brulee
芒果慕斯蛋糕
Mango Mousse Cake
鮮果忌廉蛋糕
Fresh Fruit Cream Cake
迷你曲奇芝士蛋糕
Mini Oreo Cheese Cake
迷你朱古力布甸
Mini Chocolate Pudding
迷你芝士撻
雪糕
Mini Cheese Tart
Ice Cream

Coffee & Tea

HK\$488 plus 10% service charge per person

Included 3 hours of unlimited pouring of soft drink and chilled orange juice

2026 GRADUATION BUFFET DINNER MENU B

2026 謝師宴自助晚餐

SALAD CORNER 自助沙律吧

西生菜, 雜沙律菜, 綠珊瑚
粟米粒, 車厘茄, 蜜桃, 青瓜
Iceberg Lettuce, Mesclun, Green Coral
Sweet Corn, Cherry Tomato, Peach,
Cucumber
蒜茸包粒, 芝士粉
葡萄乾, 脆煙肉
Garlic Crouton, Parmesan Cheese
Raisin, Crispy Bacon

SEAFOOD ON ICE 海鮮凍盤

凍蝦, 紐西蘭青口, 翡翠螺
Chilled Shrimp, New Zealand Green
Mussel, Jade Sea Whelk
調味料: 檸檬角, 雞尾醬
Lemon Wedge, Cocktail Sauce

HOT DISHES 熱葷

雜錦點心拼盤
Steamed Assorted Dim Sum
薑蔥蒸鱸魚配豉油
Steamed Seabass, Ginger, Spring Onion
and Soy Sauce
烤無骨雞配蜜糖芝麻醬
Roasted Boneless Chicken with Honey
Sesame Sauce
印度羊咖喱配白飯
Indian Lamb Curry with Steamed Rice
蒜香骨
Stir-fried Garlic Pepper Spare Ribs
草菇炆伊麵
Braised E-Fu Noodles with Straw
Mushroom
四季時蔬
Sautéed Seasonal Vegetables

SALAD DRESSING 醬汁

千島汁
Thousand Island Dressing
法式醬汁
French Dressing
意大利汁
Italian

APPETIZER 頭盤

特色雜錦壽司卷
Assorted Sushi and Rice Roll with
Condiments
黑椒吞拿魚配日式芥末豉油汁
Pepper Tuna Tataki with
Matsuhisa Dressing
歐陸雜肉盤配橄欖
European Curd Meat Platter
with Olives
地中海烤雜菜沙律配半乾蕃茄
Mediterranean Grilled Vegetables with
Semi-dried Tomato

CARVING 銀爐燒烤

烤肉眼牛扒配紅酒汁
Roasted Beef Rib Eye with
Red Wine Gravy

SALAD 沙律

煙鴨胸沙律配蘋果及桃
Smoked Duck Breast Salad with
Apple and Peach
泰式海鮮柚子沙律
Seafood and Pomelo Salad in
Thai Style
薯仔煙肉沙律
Creamy Potato Salad with Bacon
蜜燒南瓜沙律
Honey Glazed Roasted Pumpkin Salad

SOUP 湯

忌廉磨菇湯
Cream of Mushroom Soup
精選麵包籃
Served with Bread Basket

DESSERT 甜品

藍莓芝士餅
Blueberry Cheesecake
咖啡法式燉蛋
Coffee Crème Brûlée
紅莓奶凍
Raspberry Panna Cotta
士多啤梨白朱古力蛋糕
Strawberry White Chocolate Cake
黑朱古力松露蛋糕
Dark Chocolate Truffle Cake
迷你蘋果金寶蛋糕
Mini Apple Crumble Tart
迷你歌劇院蛋糕
Mini Opera Cake
雪糕
Ice Cream

Coffee & Tea

HK\$548 plus 10% service charge per person

Included 3 hours of unlimited pouring of soft drink and chilled orange juice