



2019 Graduation Package (Early Bird Offer) 2019 謝師宴 (早鳥優惠)

Early Bird Offer	Offers 適用優惠
Booking confirm on or before 30 November 2018 with advance deposit pay 於 2018 年 11 月 30 日或之前確認場地 及支付訂金	Special price at HK\$500* 優惠套餐每位港幣\$500 起
Booking confirm from 1 December to 31 December 2018 with advance deposit pay 2018 年 12 月 1 日至 2018 年 12 月 31 日或 之前確認場地及支付訂金	Special price at HK\$528* 優惠套餐每位港幣\$528 起

* For booking from 1 May – 30 September, 2019 (Monday to Thursday only) *

Exclusive Offer 特選優惠

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

凡惠顧滿 50 人或以上即享下列各項優惠:

- ❖ Complimentary 2 hours unlimited serving of soft drinks and chilled orange juice per person
包括每位 2 小時無限量供應汽水及橙汁
- ❖ Artisan display for dining tables
全場席上精美擺設
- ❖ Complimentary use of table cloth and seat covers
免費提供全場桌布及椅套佈置
- ❖ Complimentary use of LCD projector, Screen and Two wireless microphones
免費提供液晶投影機及無線咪兩枝

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

凡惠顧滿 80 人或以上即享下列額外優惠:

- ❖ Lunch buffet voucher for two persons at PLAYT as raffle prize
PLAYT 雙人自助午餐餐券乙張
- ❖ 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)
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)



Terms & Conditions (條款及細則)

- ❖ All charges are subject to 10% service charge
所有價格另設加一服務費
- ❖ Above offers only apply to new graduation dinner with a minimum of 50 persons and achieving required minimum charge with advance deposit pay.
以上優惠只適用於預訂 50 人或以上新訂之謝師宴，需惠顧滿指定場地之最低消費及繳付訂金。
- ❖ This package cannot be used in conjunction with other promotional offers, VIP cards or other discount voucher.
此優惠不可與其他推廣優惠、貴賓卡或折扣券同時使用。
- ❖ The Park Lane Hong Kong, a Pullman Hotel reserves the right to alter the above menu prices and items due to unforeseeable market price fluctuations and availability.
由於價格變動及貨源關係，柏寧酒店保留修改以上菜單價格及項目之權利條款及細則適用。優惠及價目如有任何更改，恕不另行通知。

For enquiries and reservations, please contact our Events Sales Office at +852 2839 3322 or email to events@parklane.com.hk.

查詢或預訂，請致電 2839 3322 或電郵至 events@parklane.com.hk 與宴會部聯絡。



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HOTELS AND RESORTS

Graduation Buffet Menu 2019

COLD 冷盤

- Prawns and Mussels Ice Bar, with Cocktail Sauce 冰鎮鮮蝦、青口配咯嗲汁
Smoked Salmon with Onion and Capers 煙三文魚配洋蔥及酸豆
Assorted Air Dried Meat Platter with Pearl Onions and Gherkins
雜錦風乾肉拼盤配珍珠洋蔥及小黃瓜
Selection of Sushi with Condiments 精選日式壽司

SALAD 沙律

- Mixed Green Salad with French Dressing 雜菜田園沙律配法式沙律醬
Caesar Salad with Crispy Bacon, Croutons and Parmesan Cheese
凱撒沙律伴脆香煙肉、麵包粒及巴馬臣芝士
Pasta Salad with Bell Pepper and Sun Dried Tomato 意粉沙律配蕃茄乾
Chicken Salad with Artichoke 雞肉沙律配雅枝竹
Thai Beef Salad 泰式牛肉沙律
New Potato Salad with Garden Peas, Spring Onions and Mayonnaise
新薯沙律配青豆、香蔥及蛋黃醬

HOT 熱盤

- Indian Chicken Curry 印式雞肉咖哩
Braised Beef Bourguignon with Chestnut Mushrooms 紅酒燉牛肉配栗子蘑菇
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 Pork Loin with Apple Gravy 燒豬柳配蘋果燒汁
Pasta with Mushroom and Tomato Concasse 蘑菇蕃茄粒意粉
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 時令雜菜

SOUP 湯

- Cream of Cauliflower Soup with Garden Herb Oil
忌廉椰菜花湯配田園香草油
Selection of Bread and Rolls 精選麵包

CARVING 烤肉

- Roast Beef Sirloin with Peppercorn Jus 燒西冷配黑椒汁



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HOTELS AND RESORTS

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

CREPE STATION 法式薄餅

Homemade Ice Cream (2 Flavors) with Handmade Crepes

自家制雪糕 兩種口味配法式薄餅

Additional HK\$30 plus 10% service charge per person include the Crepe Station

額外港幣\$30 元另加一服務費一位

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

菜單上的食材供應有可能受季節影響, 柏寧酒店保留最終決定權以更換同等價值之食材。

Seasonal ingredients on the menu may be subjected to changes, depending on the availability.