



# Graduation Dinner Package 2017

## Congratulations!

It's the milestone of your life! Show your gratitude to your teachers and embrace your next adventure with fellow schoolmates at Hong Kong Gold Coast Hotel. The flexible setting of our venues and delectable cuisine will make your special occasion an unforgettable event. Enjoy the fabulous privileges at HK\$418 per guest with booking of 50 guests or above!

Enjoy the following at HK\$418 per guest with booking of 50 guests or above:

- ❖ A glass of fruit punch per guest
- ❖ Beverage package at special price of HK\$55 per guest for unlimited serving of soft drinks for 2 hours during dinner
- ❖ Floral decoration on reception and dining tables
- ❖ A complimentary dinner buffet for two voucher as raffle prize
- ❖ Complimentary valet parking services for two private cars
- ❖ One single trip of 50-seater coach service to or from the Hotel, Hong Kong Island, Kowloon or the New Territories per every 50 guests guaranteed
- ❖ Use of singing equipment and LCD projector with screen

Additional privileges for any booking of 150 guests per above:

- ❖ A complimentary event banner for photo booth service (180 photos)
- ❖ A complimentary lunch buffet for two vouchers as raffle prize

\*Chinese dinner menu is also available on request

\*Subject to 10% service charge

\*Valid until 31 August 2017

\*Prices are subject to change without prior notice

\*All hotel services and offers are subject to availability and the hotel's confirmation

\*Terms and conditions apply

\* The above price is applicable to bookings on Sundays to Thursdays, an additional charge of HK\$55 per guest for bookings on Fridays to Saturdays, Public Holidays and their eves

Confirmed graduation package with deposit paid on or before 31 January 2017 can enjoy free flow of soft drinks for 2 hours during dinner

查詢詳情或參觀宴會場地, 請致電宴會部: 電話 2452 8341 / 2452 8673

或電郵 [catering@goldcoasthotel.com.hk](mailto:catering@goldcoasthotel.com.hk)

For enquiry or site visit, please contact Catering Department Tel 2452 8341 / 2452 8673

Or email [catering@goldcoasthotel.com.hk](mailto:catering@goldcoasthotel.com.hk)

## 2017 Graduation Dinner Buffet Menu (A minimum of 50 guests is required)

### COLD SELECTIONS

Roasted Beef & Pork Loin Platter  
German Sausages Platter with Swiss Cheese  
Combination of Air-dried Beef & Salami Platter  
Roasted Beef & Pork Loin with Shaved Parmesan Cheese  
Smoked Fish Platter (salmon, trout, mackerel)  
Seafood Combination (mussel, shrimp, squid)  
Italian Veggi Antipasto Platter (v)  
Selections of Sushi & Rice Rolls  
Nade Tsubu Gai & Chuka Idako  
Shredded Crab Sticks Salad with Cucumber

### FRESH AND MARINATED SALADS

Bowl of Assorted Crunchy Salad Leaves (v)  
Green Noodles with Ham Juhenne & Shitake  
Russian Style Fruit Cocktail (v)  
Potato Salad & Corn Kernels Salad (v)  
Tomato & Cucumber Sliced with Pineapple (v)  
German Potato Salad with Bacon Bits & Scallions  
Seafood Penne Pasta Salad  
Thai Style Roasted Chicken Salad

### DRESSINGS AND CONDIMENTS

French, Italian, Vinaigrette, Honey Yoghurt, 1000 Islands  
Olives, Croutons, Capers, Bacon Bits, Toasted Nuts,  
Pineapple Chunks

### CHINESE BARBECUED PLATTER

Marinated Beef Shank, Pork Knuckle Slices & Drunken  
Chicken Wings  
Cold Chinese Veggi Combination (v)

### SOUPS

Forest Mushrooms Cream Soup (v)  
Minced Beef Broth Laced with Egg White, Chinese Style

### 凍盆

燒牛肉、豬扒肉碟  
德國香腸碟拼瑞士芝士片  
風乾牛肉拼沙樂美香腸  
香草燒牛肉、豬肉盆配芝士片  
煙魚碟 (三文魚、鱒魚、鮫魚)  
三味海鮮碟 (青口肉、蝦肉、魷魚仔)  
醃四色意式素菜碟 (水牛芝士、車厘茄、意瓜、白菌)  
壽司、飯卷  
翡翠味付螺肉、芝麻八爪魚  
日式蟹柳沙律

### 沙律

新鮮沙律菜  
翡翠冷麵、冬菇、火腿絲沙律  
俄羅斯式什果沙律  
薯仔粟米粒沙律  
番茄片、青瓜片配菠蘿粒  
德國薯仔沙律配煙肉碎、青蔥  
海鮮、長通粉、芹菜沙律  
泰式燒雞沙律

### 沙律汁及配料

各式沙律汁  
各式凍盆配料

### 中式燒味碟

鹵水牛腩、汾蹄片、醉轉灣  
中式素雞、香菇、蜜豆

### 熱湯

野菌忌廉湯  
西湖牛肉羹

## 2017 Graduation Dinner Buffet Menu (A minimum of 50 guests is required)

### HOT CHAFING DISHES

Slow-roasted Pork Loin, Onion Sauce  
Roasted Lamb Chop with Thyme Gravy  
German Frikadekken with Gravy, Boiled Potato & Creamed Cabbage  
Pan-fried Chicken Steak, Lobster Tarragon Sauce  
Buffalo Chicken Wings  
Pan-fried Sole Fillets, Bacon Cream Sauce  
Deep-fried Potato Rolled Shrimps, Tartar Sauce  
Gratinated Tortellini with Mushroom, Olive & Tomato Sauce (v)  
Sautéed Cucumber & Apple Chateau with Mint (v)  
Braised E-fu Noodles with Assorted Vegetables (v)  
Fried Rice with Chicken & Shredded Lettuce  
Wok-fried Chicken & Shrimps with Bell Peppers

### CARVING

Roasted Sirloin of Beef, Herbs Gravy

### SWEETS AND PASTRIES

Red Beans & Green Tea Swiss Rolls  
Blueberry Cheese Cake  
Tiramisu Cake  
Raspberry Cream Cake  
Oreo Chocolate Cake  
Double Decker of Passion Fruit & Strawberry Mousse Cake  
Assorted French Pastries  
Dark & White Chocolate Terrine  
Fruit Jelly Terrine  
Cream Caramel Custard  
Assorted Butter Cookies  
Fresh Fruits Platter  
Ice Cream Cups

### 熱盆

洋蔥汁慢烤豬扒  
燒羊排配麝香草燒汁  
德國式什肉堡扒配燒汁、烩薯、忌廉椰菜  
龍蝦汁煎雞扒  
美式水牛雞翼  
煎龍脷柳、煙肉忌廉汁  
炸薯絲蝦卷、他他汁  
磨菇、水欖、茄醬焗意式云吞  
薄荷炒青瓜、紅蘋果欖  
什菜炆伊麵  
生炒雞絲飯  
彩椒炒蝦仁、雞柳

### 切肉

燒西冷牛肉配香草燒汁

### 甜品

紅豆綠茶瑞士卷  
藍草莓芝士餅  
意式軟芝士忌廉餅  
紅桑莓忌廉蛋糕  
柯利奧朱古力蛋糕  
雙層熱情果、士多啤梨慕絲餅  
法式什餅  
雙色朱古力批  
什果啫喱批  
焦糖吉士  
什錦曲奇餅  
鮮果盆  
雪糕杯

**HK\$418 plus 10 % service charge per guest 每位HK\$418 (另收加一服務費)**

**(Applicable on Sunday to Thursday, except Public Holidays and their eves)**

**(適用於星期日至星期四，公眾假期及其前夕除外)**

**Or 或**

**HK\$468 plus 10 % service charge per guest 每位HK\$468 (另收加一服務費)**

**(Applicable on Friday to Saturday, Public Holiday and their eves)**

**(適用於星期五至星期六、公眾假期及其前夕)**

**2017 師仁晚宴 (1)**  
**2017 Chinese Dinner Menu (1)**



江南五式拼盆  
麻辣貢菜、芝麻海蜇、鹵水牛展、蜜汁叉燒、鹽水鹵鴨  
**Jiangnam combination platter**

碧綠蝦仁花枝  
**Sautéed shrimps and sliced squids with vegetables**

肘子菜膽燉花菇  
**Double-boiled black mushroom soup with joint of pork and brassica**

清蒸大青斑  
**Steamed fresh Green garoupa**

竹笙花上湯浸時蔬  
**Seasonal vegetables and bamboo pith in supreme soup**

當紅脆皮雞  
**Deep-fried crispy chicken**

鳳梨肉碎炒香苗  
**Fried rice with minced pork and pineapple**

雜菜炆伊麵  
**Braised e-fu noodles with assorted vegetables**

馬來渣咋  
**Braised cubes of yam and sweet potato in coconut milk**

**HK\$4,380 plus 10 % service charge per table of 10 guests**  
**每席HK\$4,380 (十位用) (另收加一服務費)**  
**(A minimum of 5 tables is required 最少5席)**



**2017 師仁晚宴 (2)**  
**2017 Chinese Dinner Menu (2)**

乳豬大拼盤  
**BBQ combination with suckling pig**

XO 醬爆雙蚌 (珊瑚蚌、桂花蚌)  
**Wok-fried twin clams with XO sauce**

黃金花姿球  
**Crispy-fried mashed squids balls**

海皇燴冬蓉  
**Braised winter melon with assorted seafood**

碧綠鮑靈菰  
**Braised mushrooms with seasonal vegetables**

清蒸大青斑  
**Steamed fresh green garoupa**

香菜心欖菜肉崧炒飯  
**Fried rice with minced pork and preserved vegetables**

鮮菰干燒伊麵  
**Braised e-fu noodles with mushrooms**

香芋西米露  
**Sweetened sago cream with taro**

**HK\$4,380.00 plus 10 % service charge per table of 10 guests**  
**每席HK\$4,380 (十位用) (另收加一服務費)**  
**(A minimum of 5 tables is required 最少5席)**