



# Graduation Package 2025

## 謝師宴套餐2025

Congratulations to all graduates! The Harbourview is dedicated to organizing an unforgettable graduation banquet with you to express your gratitude to the teachers.  
恭賀各畢業生！灣景國際誠意與您一起籌辦難忘的謝師宴，給老師們獻上誠摯的謝意。

Lunch Buffet 自助午餐 Dinner Buffet 自助晚餐  
HK\$388 + 10% HK\$528 + 10%

Price is on a per guest basis 價目按每位計算

- Free flow of orange juice during the event (a maximum of 3 hours) 席間無限供應橙汁(最多3小時)
- Complimentary centerpieces on all dining table 免費席上擺設
- Complimentary use of standard banner and tailor made foamboard 免費使用標準橫額及特製學校名稱或標誌展板
- Complimentary use of audio-visual equipment and wireless microphones 免費使用影音設備及無線咪
- Complimentary parking for 2 vehicles with a maximum of 5 hours each (subject to availability) 免費使用泊車位2個，每個最多5小時(視乎供應而定)

### Premium Upgrade 升級優惠

For a party of 100 guests or above 適用於100位或以上

- Free upgrade to Häagen-Dazs™ Ice Cream 免費升級至Häagen-Dazs™ 雪糕
- One complimentary bowl of welcome fruit punch 免費迎賓雜果賓治乙盤
- Complimentary welcome popcorn 免費迎賓爆谷
- Complimentary party favours 免費派對玩意

### Early Bird Offer 328 早鳥優惠

Book before 28 March 2025 於2025年3月28日前預訂

10% service charge is waived 免付加一服務費  
(Confirm with deposit is required 須預繳訂金確認)

For reservations or enquiries, please contact our Event Team at:

預訂或查詢，請聯絡灣景國際活動統籌團隊：



2911 1343



The Harbourview, 4 Harbour Road, Wan Chai 灣仔港灣道4號灣景國際



<https://theharbourview.com.hk>



[event@theharbourview.com.hk](mailto:event@theharbourview.com.hk)

### Terms and Conditions 條款及細則

- Prices are on a per guest basis and are subject to 10% service charge 價目按每位計算及另設加一服務費
- A minimum attendance of 60 guests is required 預訂人數由60人起
- Prices, special offer and service items are subject to change without prior notice 價目、優惠及服務項目如有更改，恕不另行通知
- In the event of any disputes, the decision of The Harbourview shall be final 如有任何爭議，灣景國際將保留最終決定權

The  
Harbourview

# Graduation Lunch Buffet Menu

## 謝師宴自助午餐菜譜

### APPETIZERS 頭盤

- Salmon, Tuna and Snapper Sashimi 三文魚、吞拿魚及鯛魚刺身  
Assorted Sushi and Sushi Rolls 雜錦壽司及壽司卷  
Mixed Garden Salad with Assorted Dressings 田園沙律  
Mozzarella and Tomato Salad 蕃茄水牛芝士沙律  
Potato Salad with Crab Roe 蟹籽薯仔沙律  
Smoked Duck Breast Salad with Apple and Peach 蘋果蜜桃煙鴨胸沙律  
Slow-cook Chicken Breast Salad with Pumpkin and Kale 慢煮雞胸南瓜羽衣甘藍沙律  
Smoked Salmon 煙三文魚  
Served with Salad Dressing and Condiments 各式沙律醬及配料

### SOUP 熱湯

- Oxtail Broth Soup 牛尾羅宋湯  
Chinese Daily Soup 精選中式餐湯  
Assorted Bread Rolls and Butter 各式麵包及牛油

### HOT ENTREES 熱盤

- Pan-seared Red Snapper Fillet with Mustard Seed Cream Sauce 香煎紅鯛魚柳配芥菜籽忌廉汁  
Braised Beef Spare Ribs with Red Wine 紅酒燴牛肋條  
Grilled Pork Neck with Thai Spicy Sauce 泰式豬頸肉  
Grilled Chicken with Black Truffle Mushroom sauce 香煎雞扒伴黑松露磨菇汁  
Baked Potato with Cream Cheese Sauce 白汁芝士焗薯  
Sweet and Sour Pork with Peaches 蜜桃咕嚕肉  
Sautéed Shrimp and Zucchini with XO Sauce XO醬炒蝦仁翠玉瓜  
Braised Crab Meat and Broccoli 蟹肉扒西蘭花  
Baked Cheese with Spaghetti Bolognese 焗芝士肉醬意粉  
Fried Rice with Diced Chicken and Kimchi in Korean Style 韓式泡菜雞粒炒飯

### DESSERT 甜品

- Bread Pudding 麵包布甸  
Blueberry Cheesecake 藍莓芝士蛋糕  
Mango Mousses Cake 芒果慕絲蛋糕  
Chocolate Puffs 朱古力泡芙  
Uji Matcha Serradura Pudding 宇治抹茶木糠布甸  
Mixed Doughnuts 雜錦甜甜圈  
Fruit Jelly 鮮果啫喱  
Fresh Fruit Platter 雜錦鮮果拼盤  
Assorted Ice Creams 各式雪糕

### BEVERAGES 飲品

- Coffee and Tea 咖啡及茶  
Orange Juice 橙汁

每位 **HK\$388** per guest

Price is subject to 10% service charge 價目另設加一服務費

# Graduation Dinner Buffet Menu

## 謝師宴自助晚餐菜譜

### APPETIZERS 頭盤

- Salmon, Octopus and Snapper Sashimi 三文魚、八爪魚及鯛魚刺身  
Assorted Sushi and Sushi Rolls 雜錦壽司及壽司卷  
Chilled Shrimps, Cold Clam and New Zealand Mussels 冰鎮鮮蝦、鮮蜆及新西蘭青口  
Assorted Cold Cut Platter 雜錦凍肉拼盤  
Caesar Salad 凱撒沙律  
Kale Salad with Mixed Berry and Orange 羽衣甘藍雜莓香橙沙律  
Tuna Fish Salad with Bell Pepper 吞拿魚三色椒沙律  
Potato Salad with Parma Ham 巴馬火腿薯仔沙律  
Smoked Duck Breast Salad with Apple and Peach 蘋果蜜桃煙鴨胸沙律  
Seafood Salad with Green Papaya and Mango in Thai Sauce 泰式青木瓜芒果海鮮沙律  
Served with Salad Dressing and Condiments 各式沙律醬及配料

### SOUP 熱湯

- Boston Seafood Chowder 波士頓海鮮周打忌廉湯  
Chinese Daily Soup 精選中式餐湯  
Assorted Bread Rolls and Butter 各式麵包及牛油

### CARVING 烤肉專區

- Roasted U.S. Sirloin of Beef with Herbs 香草燒美國西冷牛扒

### HOT ENTREES 熱盤

- Pan-seared Barramundi Fillet with White Wine Cream Sauce 香煎盲鱸魚柳配白酒忌廉汁  
Braised Oxtail with Port Wine 砵酒燴牛尾  
Braised Crabmeat and Broccoli 蟹肉扒西蘭花  
Roasted Barbeque Baby Pork Spare 醬燒豬肋骨  
Seafood Gnocchi Rosso 海鮮意式薯丸  
Grilled Beef Spare Rib with Black Pepper Sauce 黑椒牛仔骨  
Deep-fried Chicken glazed with Sweetened Olive Sauce 脆皮欖角雞  
Braised Seasonal Vegetables with Bamboo Piths and Mushrooms 竹筴北菇扒時蔬  
Linguine with Porcini Mushroom and Emince of Chicken 牛肝菌依文士雞扁意粉  
Fried Rice with Roasted Eel and Crab Roe 日式鰻魚蟹籽炒飯

### DESSERT 甜品

- Bread Pudding 麵包布甸  
Strawberry Mousse Cake 草莓慕絲蛋糕  
Chocolate Puffs 朱古力泡芙  
Black Forest Cake 黑森林蛋糕  
Blueberry Cheesecake 藍莓芝士蛋糕  
Mixed Doughnuts 雜錦甜甜圈  
Crème Brûlée 法式焦糖燉蛋  
Fresh Fruit Platter 雜錦鮮果拼盤  
Assorted Ice Creams 各式雪糕

### BEVERAGES 飲品

- Coffee and Tea 咖啡及茶  
Orange Juice 橙汁

每位 **HK\$528** per guest

Price is subject to 10% service charge 價目另設加一服務費