

GRADUATION DINNER PACKAGE 2012

Graduation is a significant day to students and implies a new page of life. To mark your milestone with a memorable celebration, the Renaissance Harbour View Hotel Hong Kong is the ideal venue where delectable gourmet, impeccable services and well-equipped function rooms promise an unforgettable gathering for your fellow schoolmates and teachers.

Take advantage of our special Graduation Dinner Package starts at **HK\$430+10% service charge per person (minimum guarantee of 50 persons)** and enjoy the following:

A) Special discount

Number of attendees

For event with over 80 guests
For event with over 120 guests
For event with over 150 guests
For event with over 200 guests

Discount offer

FREE for **1** guest
FREE for **2** guests
FREE for **3** guests
FREE for **5** guests

B) For event with over 50 persons, you will be entitled to the following benefits:

- * 2 glasses of soft drinks per person;
- * Complimentary parking service for one car between 6 p.m. and 11 p.m.;
- * Complimentary use of karaoke system (subject to availability).

B) For event with over 120 persons, you will be entitled to the following benefits:

- * 2 glasses of soft drinks per person;
- * One complimentary 2 kg fresh cream cake;
- * One complimentary gift voucher – lunch buffet for two persons at Café Renaissance for lucky draw;
- * Complimentary backdrop with English letterings (maximum 30 wordings);
- * Complimentary parking service for three cars between 6 p.m. and 11 p.m.;
- * Complimentary use of karaoke system (subject to availability).

C) On top of the above, additional privileges will be extended for event with over 150 persons:

- * One extra complimentary gift voucher – lunch buffet for two persons at Café Renaissance;
- * Complimentary parking service for two extra cars during 6 p.m. and 11 p.m.

Please find attached with more details for your perusal, we are delighted to arrange a site visit for you. Please feel free to contact us at 2584 6906 should you have any enquiries.

D) Special Offer on beverage

- * Special beverage arrangement at HK\$20 + 10% per person to include unlimited serving of soft drinks;
- * Special beverage arrangement at HK\$30 + 10% per person to include unlimited serving of soft drinks and chilled orange juice
- * Special beverage arrangement at HK\$60 + 10% per person to include unlimited serving of soft drinks and fresh orange juice

***Remarks:**

- * Minimum guarantee of 80 persons is required for Oasis Room
- * Minimum guarantee of 150 persons is required for Concord Room
- * The above package is valid from 15 May 2012 until 31 August 2012
- * Renaissance Harbour View Hotel Hong Kong reserves the right to change any of the above terms and conditions without prior notice

Japanese Appetizer

Assorted sashimi & maki rolls 日式壽司

Salad bar

Assorted lettuce, rocket leaves ,baby spinach & crisp romaine

野菜、嫩菠菜、雜錦生菜、羅馬生菜(v)

Condiments 配料

Kernel corn, grated carrot, cherry tomato 粟米粒、甘筍絲、車厘茄

Assorted bell pepper, sliced cucumber, chilled broccoli 雜錦甜椒, 青瓜片, 西蘭花

Thousand island, balsamic, French, Italian dressing

千島汁, 黑醋汁, 法式汁, 意大利汁

Cold

Oak smoked Norwegian salmon with condiments 挪威煙三文魚

Grilled young asparagus with aged Balsamic dressing 烤蘆筍配黑醋汁(v)

Parma ham with melon 巴馬火腿香瓜

Thai squid salad with pomelo 泰式柚子鮮魷沙律

Soba noodle salad with teriyaki chicken 照燒雞蕎麥麵沙律

Seafood salad with papaya 木瓜海鮮沙律

Soup

Russian borscht 俄國菜湯

Hot

Roasted duck breast with black cherry sauce 燒鴨胸配車厘子汁

Black & white sesame crumbed sole goujons with mango mayonnaise

黑白芝麻炸魚柳

Stewed penne pasta with smoked salmon & prawn in pesto cream sauce

煙三文魚鮮蝦香草長通粉

(v) vegetarian items 素菜

Chinese Section

Wok-fried beef short rib with black pepper sauce 黑椒牛仔骨
 Sautéed sliced lamb with leek 大蒜羊肉片
 Wok-fried egg noodle with squid tentacles & superior soy sauce
 豉油皇龍鬚炒麵
 Poached local farm vegetables with oyster sauce 蠔油時蔬

Asian Section

Thai roasted pork neck 泰式豬頸肉
 Garlic chicken with cucumber raita 印式香蒜雞件
 Coconut rice 椰香飯(v)

Dessert

Tiramisu 意大利咖啡軟芝士蛋糕
 Mixed fruit jelly 雜果啫喱
 Seasonal fruit platters 鮮果碟
 Chocolate truffle cake 香濃朱古力蛋糕
 Lime cheese cake 青檸芝士餅
 Coconut mousse cake 椰子慕士餅
 Caramelized lemon Tart 焦糖檸檬撻
 Homemade apple Flan 蘋果撻
 Ice cream with fruit coulis & condiments 雪糕
 Mango pudding 芒果布丁

Fresh brewed coffee, decaffeinated coffee or specialty teas
 咖啡, 無咖啡因咖啡 或 特選名茶

HK\$430 per person
 每位港幣\$430

Above price is subject to a 10% service charge.
 以上價目均另收加一服務費。

(v) vegetarian items 素菜

If you have any concerns regarding food allergies,
 Please alert your server prior to ordering.
 若閣下對某種食物有過敏反應, 請於點菜時通知服務員, 以便作出妥善安排。

Seafood on Ice

Poached prawn 凍蝦
Deep-sea whelk 翡翠螺

Japanese Appetizer

Assorted sashimi & maki rolls 日式壽司

Salad bar

Assorted lettuce, rocket leaves, baby spinach & crisp romaine

野菜、嫩菠菜、雜錦生菜、羅馬生菜(v)

Condiments 配料

Kernel corn, grated carrot, cherry tomato 粟米粒、甘筍絲、車厘茄

Assorted bell pepper, sliced cucumber, chilled broccoli 雜錦甜椒, 青瓜片, 西蘭花

Thousand island, balsamic, French, Italian dressing

千島汁, 黑醋汁, 法式汁, 意大利汁

Cold

Oak smoked Norwegian salmon with condiments 挪威煙三文魚

Grilled young asparagus with aged Balsamic dressing 烤蘆筍配黑醋汁(v)

Parma ham with melon 巴馬火腿香瓜

Thai squid salad with pomelo 泰式柚子鮮魷沙律

Soba noodle salad with teriyaki chicken 照燒雞蕎麥麵沙律

Seafood salad with papaya 木瓜海鮮沙律

Soup

Russian borscht 俄國菜湯

Hot

Roasted duck breast with black cherry sauce 燒鴨胸配車厘子汁

Black & white sesame crumbed sole goujons with mango mayonnaise
黑白芝麻炸魚柳

Stewed penne pasta with smoked salmon & prawn in pesto cream sauce
煙三文魚鮮蝦香草長通粉

(v) vegetarian items 素菜

Chinese Section

Wok-fried beef short rib with black pepper sauce 黑椒牛仔骨

Sautéed sliced lamb with leek 大蒜羊肉片

Wok-fried egg noodle with squid tentacles & superior soy sauce

豉油皇龍鬚炒麵

Poached local farm vegetables with oyster sauce 蠔油時蔬

Asian Section

Thai roasted pork neck 泰式豬頸肉

Garlic chicken with cucumber raita 印式香蒜雞件

Coconut rice 椰香飯(v)

Dessert

Tiramisu 意大利咖啡軟芝士蛋糕

Mixed fruit jelly 雜果啫喱

Seasonal fruit platters 鮮果碟

Chocolate truffle cake 香濃朱古力蛋糕

Lime cheese cake 青檸芝士餅

Coconut mousse cake 椰子慕士餅

Caramelized lemon Tart 焦糖檸檬撻

Homemade apple Flan 蘋果撻

Ice cream with fruit coulis & condiments 雪糕

Mango pudding 芒果布丁

Fresh brewed coffee, decaffeinated coffee or specialty teas

咖啡, 無咖啡因咖啡 或 特選名茶

HK\$470 per person

每位港幣\$470

Above price is subject to a 10% service charge.

以上價目均另收加一服務費。

(v) vegetarian items 素菜

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Seafood on Ice

Poached prawn 凍蝦
Deep-sea whelk 翡翠螺

Japanese Appetizer

Assorted sashimi & maki rolls 日式壽司

Salad bar

Assorted lettuce, rocket leaves, baby spinach & crisp romaine

野菜、嫩菠菜、雜錦生菜、羅馬生菜(v)

Condiments 配料

Kernel corn, grated carrot, cherry tomato 粟米粒、甘筍絲、車厘茄

Assorted bell pepper, sliced cucumber, chilled broccoli 雜錦甜椒, 青瓜片, 西蘭花

Thousand island, balsamic, French, Italian dressing

千島汁, 黑醋汁, 法式汁, 意大利汁

Cold

Oak smoked Norwegian salmon with condiments 挪威煙三文魚

Grilled young asparagus with aged Balsamic dressing 烤蘆筍配黑醋汁(v)

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Soba noodle salad with teriyaki chicken 照燒雞蕎麥麵沙律

Seafood salad with papaya 木瓜海鮮沙律

Soup

Russian borscht 俄國菜湯

Carving Station

Roasted rib-eye beef with red wine shallot sauce 燒牛肉眼配乾蔥紅酒汁

Hot

Roasted duck breast with black cherry sauce 燒鴨胸配車厘子汁

Black & white sesame crumbed sole goujons with mango mayonnaise
黑白芝麻炸魚柳

Stewed penne pasta with smoked salmon & prawn in pesto cream sauce
煙三文魚鮮蝦香草長通粉

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Chinese Section

Wok-fried beef short rib with black pepper sauce 黑椒牛仔骨

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Coconut rice 椰香飯(v)

Dessert

Tiramisu 意大利咖啡軟芝士蛋糕

Mixed fruit jelly 雜果啫喱

Seasonal fruit platters 鮮果碟

Chocolate truffle cake 香濃朱古力蛋糕

Lime cheese cake 青檸芝士餅

Coconut mousse cake 椰子慕士餅

Caramelized lemon Tart 焦糖檸檬撻

Homemade apple Flan 蘋果撻

Ice cream with fruit coulis & condiments 雪糕

Mango pudding 芒果布丁

Fresh brewed coffee, decaffeinated coffee or specialty teas

咖啡, 無咖啡因咖啡 或 特選名茶

HK\$530 per person

每位港幣\$530

Above price is subject to a 10% service charge.

以上價目均另收加一服務費。

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