

Graduation

Noun. | grad·u·a·tion | gra-jə-'wā-shən|

Definition: The act of receiving a diploma or degree from a school, college, or university:
A ceremony at which degrees or diplomas are given out

Example of Sentence:

- We have had a party at the Kerry Hotel to celebrate our GRADUATION.
- Looking into the GRADUATION photos taken in the Kerry Hotel, she shows a great pride in her family.










Exclusive Graduation Packages

HK\$450 plus 10% service charge per person for Lunch Reception

HK\$550 plus 10% service charge per person for Dinner Reception

PACKAGE INCLUSION:

-  International Buffet Dinner Menu tailor-made by our Executive Chef
-  Two (2) glasses of chilled orange juice or soft drinks per person
-  Complimentary three (3) pounds graduation cake
-  Complimentary use of built-in AV equipment with two (2) wireless handheld microphones
 -  Complimentary generic backdrop
 -  Banquet floral centerpiece for all dining tables
 -  Reception table with fresh floral decoration

OPTIONAL:

- Supplement of **HK\$100** plus 10% service charge per person to enjoy 2 hours unlimited serving of fresh orange juice & soft drinks
- Rental of LED Wall (50 ft x 14 ft) at Grand Ballroom at HK\$50,000net per day

For enquiries, please contact our Events Team at (852) 2252 5888 or email: events.khkh@thekerryhotels.com

*Above Package is applicable for the Junior Ballroom and Grand Ballroom with a minimum food and beverage consumption
Valid from 1st April 2019 until 31st August 2019, Monday to Sunday, except festive date eves, festive dates and winter solstice*

**The Kerry Hotel reserves the rights to alter the above menu prices and items due to unforeseeable market price fluctuations and availability*

Graduation Lunch Buffet Menu

APPETIZERS & SALADS 前菜及沙律

Thai Beef Salad with Roasted Cashew Nuts and Fresh Coriander (N, G)

泰式牛肉沙律配腰果及芫茜

Roasted Butternut Pumpkin, Pine Nut, Baby Spinach and Shaved Parmesan with Balsamic Dressing (V, N, G, D)

香烤南瓜配松子仁、菠菜苗、巴馬芝士及意大利黑醋醬汁

Caramelized Onion, Bacon and Potato Salad (P, G)

洋蔥煙肉薯仔沙律

Citrus and Chili Marinated Salmon with Condiments (S, G)

橘子辣椒醃三文魚

SELECTION OF SALAD GREENS 精選新鮮沙律蔬菜

Iceberg, Lollo Rosso, Frisee, Oak Leaves, Arugula, Sliced Carrot, Cherry Tomatoes,
Sliced Cucumber, Sliced Celery, Red Kidney Bean, Sweet Corn

生菜, 紅葉生菜, 綠捲生菜, 橡葉生菜, 火箭菜, 紅蘿蔔片, 車厘茄, 青瓜片, 西芹片, 紅腰豆, 甜粟米

Condiments: Black & Green Olives, Cocktail Onion, Gherkins, Croutons, Bacon, Parmesan Cheese, Lemon

Dressings: Thousand Island, French Dressings, Balsamic Vinaigrette, Blue Cheese Dressing, Italian

配料: 橄欖, 醃酸洋蔥, 醃酸青瓜, 脆麵包粒, 煙肉, 巴馬臣芝士, 檸檬

沙律醬汁: 千島醬, 法式沙律醬, 意大利黑醋醬, 藍芝士醬, 意大利汁

SOUP & BREADS 湯及麵包

Hungarian Beef Goulash Soup (G)

匈牙利牛肉湯

Selection of Slice Breads and Rolls, Grissini

精選麵包籃

MAINS 主菜

Braised Lamb Stew and Root Vegetables in Red Wine Sauce (G)

紅酒汁燴羊肉配根莖菜

Organic Roasted Chicken Breast in Sautéed Spinach, Mushroom in Chive Sauce (G, D)

香烤有機雞胸配菠菜蘑菇香蔥汁

Pan-fried Salmon Fillet with Braised Leeks, Onions and Beurre Blanc Sauce (S, D)

香煎三文魚扒配大蒜洋蔥白酒牛油汁

Braised Baby Chinese Cabbage with Dried Shrimps (S, G)

上湯津白配蝦米

Pork Piccata with Roasted Tomato Sauce (P, G)

豬肉比吉打配蕃茄汁

Wok-fried E-Fu Noodles with Bean Sprouts (V)

銀芽乾燒伊麵

Steamed Jasmine Rice (V, G)

絲苗白飯

SWEETS 甜品

Black Forest Cake (D)

黑森林蛋糕

Raspberry Choux (D)

紅桑子泡芙

Mini Egg Tart (D)

迷你蛋撻

Tiramisu (D)

意大利芝士餅

New York Cheese Cake (D)

紐約芝士餅

Fresh Fruit Platter (V)

精選合時鮮果盤

Freshly Brewed Coffee or Tea

即磨咖啡或香茶

Graduation Dinner Buffet Menu

APPETIZERS & SALADS 前菜及沙律

Waldorf Salad (V, N)

華多夫沙律

Grilled Eringi Mushrooms with Fennel Confit and Reduced Balsamic (V, G)

意大利香醋配杏鮑菇

Pasta Salad with Tomato, Artichoke & Basil (V)

香草意大利粉沙律

Thai Beef Salad with Roasted Cashew Nuts and Fresh Coriander (N, G)

泰式牛肉沙律配腰果及芫茜

Mango Poached Prawn Salad (S, G)

芒果大蝦沙律

Tea Smoked Duck Citrus Salad (G)

柚子茶燻鴨沙律

SELECTION OF SALAD GREENS 精選新鮮沙律蔬菜

Iceberg, Lollo Rosso, Frisee, Oak Leaves, Arugula, Sliced Carrot, Cherry Tomatoes,
Sliced Cucumber, Sliced Celery, Red Kidney Bean, Sweet Corn

生菜, 紅葉生菜, 綠捲生菜, 橡葉生菜, 火箭菜, 紅蘿蔔片, 車厘茄, 青瓜片, 西芹片, 紅腰豆, 甜粟米

Condiments: Black & Green Olives, Cocktail Onion, Gherkins, Croutons, Bacon, Parmesan Cheese, Lemon

Dressings: Thousand Island, French Dressings, Balsamic Vinaigrette, Blue Cheese Dressing, Italian

配料: 橄欖, 醃酸洋蔥, 醃酸青瓜, 脆麵包粒, 煙肉, 巴馬臣芝士, 檸檬

沙律醬汁: 千島醬, 法式沙律醬, 意大利黑醋醬, 藍芝士醬, 意大利汁

SOUP & BREADS 湯及麵包

Hot and Sour Soup with Picked Crab Meat (S) 蟹肉酸辣湯

Selection of Slice Breads and Rolls, Grissini 精選麵包籃

CARVING 精選肉車

Honey Mustard Glazed Champagne Ham with Orange Gravy (P, G) 蜜糖芥末火腿

MAINS 主菜

Grilled Seabass Filet with Creamy Leeks and Lemon Sauce (S, G, D)

烤魚柳配檸檬忌廉汁

Roasted Boneless Chicken Leg Infused Lemon Grass (G)

烤香茅雞腿

12 hours Braised Beef Short Rib with Morel Mushroom (G)

十二小時慢煮牛肋骨配羊肚菌

Baked Creamy Potatoes Topped with Parmesan Cheese (V, D)

芝士焗薯仔

ASIAN DISHES 亞州風味

Malaysian Nyonya Chicken Curry (G)

馬來西亞娘惹咖哩雞

Wok Fried E-Fu Noodles with Bean Sprouts (V)

銀芽炒伊麵

Braised Noodles with Shredded Roasted Duck and Preserved Vegetables

榨菜火鴨絲燴麵

Stir-fried Seasonal Greens (V, G)

清炒時蔬

Steamed Jasmine Rice (V, G)

絲苗白飯

SWEETS 甜品

Strawberry Short Cake (D)

草莓蛋糕

Black Forest Cake (D)

黑森林蛋糕

Red Velvet Cake (D)

紅色天鵝絨蛋糕

Coconut Panna Cotta with Raspberry Sauce (D)

紅桑子椰子奶凍

Tiramisu (D)

意大利芝士餅

Bread and Butter Pudding (D)

麵包布丁

Fresh Fruit Platter (V)

精選合時鮮果盤

Freshly Brewed Coffee or Tea

即磨咖啡或香茶