



L'hotel

NINA ET CONVENTION CENTRE
HONG KONG

如心海景酒店暨會議中心

Graduation Package 2019

Congratulations on your graduation! L'hotel Nina et Convention Centre specially designed graduation package for newly graduates to celebrate this important milestone.

Buffet Lunch – HK\$450.00 plus 10% service charge per person

Buffet Dinner – HK\$538.00 plus 10% service charge per person

Package inclusive of:

- ✦ Use of venue from 1200 – 1430 hours for Lunch and 1800 – 2200 hours for Dinner
- ✦ Buffet Menu per attached (food served for two hours)
- ✦ Unlimited supplied soft drinks and chilled orange juice during dinner
- ✦ Two wireless handheld microphones and standard P.A. system
- ✦ One LCD Projector with screen
- ✦ Special Discount Price for LED Wall (7/F and 41/F only)
- ✦ Standard invitation cards for principle and teachers (50 sets per 100 paying guests)
- ✦ For 150 persons or more: Venue backdrop with English wordings

Remarks:

- This package is available from 1 June – 15 September 2019
- Minimum 80 persons required
- All rates are subject to 10% service charge
- L'hotel Nina et Convention Centre reserves the right to change conditions and specifications of the above package without prior notice

2019年謝師宴套餐

恭喜同學們畢業了！想留下開心美好回憶？為慶祝這一個重要的里程碑，如心海景酒店暨會議中心精心設計最適合同學們的謝師宴套餐，必定讓一眾同學及老師能夠擁有一個難忘的畢業典禮。

自助午餐每位港幣\$450.00, 另加一服務費

自助晚餐每位港幣\$538.00, 另加一服務費

套餐詳情:

- ✦ 租用宴會場地：午餐由中午 12 時至下午 2 時 30 分；晚餐由下午 6 時至晚上 10 時
- ✦ 自助餐, 菜單見附頁 (2 小時內不停供應食物)
- ✦ 席間任飲汽水及冰凍橙汁
- ✦ 場內音響及無線咪 2 支
- ✦ LCD 投影機及幕, 1 套
- ✦ 特惠價租用 LED 屏 (僅限 7 樓及 41 樓)
- ✦ 奉送精美邀請卡及信封 (每 100 位付費客人可有 50 套邀請卡及信封)
- ✦ 150 人以上: 場地佈幕

Tel
(852) 2280 2898

Fax
(852) 2280 2822

Email
Info.nina@lhotelgroup.com

Address
8 Yeung Uk Road
Tsuen Wan, Hong Kong
香港荃灣楊屋道 8 號

A Member of Chinachem Group

www.lhotelgroup.com

備註

此會議套餐有效期: 2019 年 6 月 1 日至 9 月 15 日

最少保證 80 人

以上價目需另加一服務費

如心海景酒店暨會議中心保留更改以上優惠的條件和細節，而不預先通告之權利。

For reservation and enquiries, please contact our Catering Office at (852)2280 2790
or email: events.nina@lhotelgroup.com

訂購或查詢 · 請致電宴會部(852) 2280 2790 或電郵: events.nina@lhotelgroup.com



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Buffet Lunch Menu

Soup

Cream Chowder with Chicken

Appetizers

Seared Tuna with Crispy Onion

Shrimps with Vermicelli Salad

BBQ Meat Platter

Pasta with Ham

Assorted Garden Lettuce with Dressing

Tomato Salad

Spicy Chicken Feet Salad

Hot Dishes

Chicken Fillet with Satay Sauce

Steam Fish Fillet with Scallion and Soya

Braised Leg of Lamb with Herb and Garlic Gravy

Braised E-Fu Noodles

Baked Twin Vegetables with Coconut Sauce

Fried Rice with Minced Beef

Braised Udon with Beef Medallions in Black Pepper Sauce

Braised Pacific Clams with Green Vegetables

Fettuccine with Parma Ham and Mushrooms

Assorted Meat Dumplings in Curry Sauce

Deep Fried Pork Chop with Tartar Sauce

Steamed Rice

Desserts

Assorted French Pastries

Fresh Fruits Platter

Mini Forest Berries Tartlets

Bread and Butter Pudding with Vanilla Sauce

Assorted Cheese Cake

Double Boiled Lotus Seeds, Lily and Red Dates

Coffee & Tea

湯

雞肉周打忌廉湯

冷盤

香煎吞拿魚

粉絲蝦沙律

燒味拼盆

火腿意粉

田園雜菜沙律

蕃茄沙律

香辣鳳爪

熱盤

沙爹雞球

清蒸魚柳片

香草燴羊腿

干燒伊府麵

葡汁焗雙蔬

生炒牛肉飯

黑椒牛柳烏冬

碧綠鮑貝

風乾火腿、白菌寬麵

咖哩肉丸

炸豬扒

絲苗白飯

甜品

法式雜餅

鮮果碟

雜錦草莓撻

麵飽布甸

雜錦芝士餅

蓮子百合紅棗茶

咖啡、茶

At HK\$450 plus 10% service charge per person
Including unlimited refill of soft drinks and chilled orange juice

- ✘ Subject to 10% service charge
- ✘ Minimum charge required
- ✘ Terms & Conditions will apply
- ✘ Prices may change in accordance with market conditions



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Buffet Dinner Menu

Soup

Soup with Mushroom, Crab Meat, Shrimps with Egg White
Beef Goulash with Barley
Assorted Bread Roll Counter with Butter and Margarine

Appetizers

Seared Cajun Tuna Loin
Assorted Air-dried Meat with Melons
Smoked Salmon and Tangini Platter
Assorted Cold Cut Sausage Platter
Tomato and Mozzarella Cheese in Balsamic Vinegar

On Ice

Assorted Sashimi
Shrimps
Mussels
accompanied with Lemon and Horseradish Cocktail Dressing

Carving

Roast New Zealand Sirloin Beef
Roast Leg of Lamb
served with Black Pepper Sauce

Hot Dishes

Assorted Baked Oyster
Beef Stew with Red Wine & Capsicum
Pork Chop served with Mild Indian Curry
Baked Rack of Lamb "Provincial"
Braised Zucchini with Black Fungus & Lotus Root
Sautéed Pacific Clams and Shrimps with Broccoli
Braised Fillet of Beef, Chinese Style
Deep-fried Crispy Chicken
Steamed Whole Garoupa

湯

鮮蝦、蟹肉、鮮菇蛋花羹
薏米匈牙利牛肉湯
各款麵包

冷盤

香草金倉魚柳
雜錦風乾肉伴香瓜
煙三文魚伴夏威夷煙膠魚
雜肉腸拼盤
茄肉伴軟芝士意大利黑醋汁

冰鎮

魚生刺身
凍蝦
青口

燒肉

紐西蘭西冷牛肉
燒羊腩
黑胡椒汁

熱盤

焗蠔
紅酒燴雜椒牛肉
印度淡咖喱豬扒
香草焗羊架
雲耳、翠肉瓜配藕片
鮑貝翡翠蝦球
中式牛柳
炸子雞
清蒸海上鮮



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Buffet Dinner Menu

Dessert

Marble Chocolate Mousse
Assorted French Pastries
Tiramisu
Assorted Fresh Fruit Platter with Wild Berries
Assorted Ice Cream
Coffee & Tea

甜品

朱古力慕絲
法式雜甜品
意大利芝士餅
野莓雜錦鮮果盤
各式精美雪糕
咖啡、茶

At HK\$538 plus 10% service charge per person
Including unlimited refill of soft drinks and chilled orange juice

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