MARCO POLO
HONGKONG HOTEL



GRADUATION CELEBRATION 2027

Celebrate a memorable milestone at Marco Polo Hongkong Hotel. Our bespoke graduation packages provide the perfect setting for teachers and students to come together, celebrate achievements, express heartfelt gratitude, and honour the friendships and memories before embarking on an exciting new chapter.

EARLY BIRD OFFER

- Book by 31 December 2026 to enjoy a complimentary upgrade to two-hour free-flow soft drink and orange juice, one complimentary guest for every 50 paying guests, and a complimentary two-hour photo booth experience (including props and instant photo printing) for events with 100 guests or above.
- Centenary exclusive — enjoy a complimentary upgrade from two-hour photobooth to the LED Wall for virtual display backdrop with 140 guests or above.

	Sundays to Thursdays	Fridays and Saturdays
Dinner Buffet	HK$578 per person	HK$638 per person
Lunch Buffet	HK$478 per person	HK$538 per person

The package includes two glasses of soft drink or orange juice per guest

PRIVILEGES FOR 40 GUESTS OR ABOVE

- Five complimentary one-hour parking vouchers for every 40 guests
- Invitation cards for teachers (not including printing)
- Venue decorations, including fresh flower centrepieces on dining tables and seat covers for all banquet chairs
- Audio-visual equipment (built-in projector screen and PA system with wireless microphone)
- Upgrade to two-hour free-flow soft drink and orange juice for a special price of HK$30 per person

ADDITIONAL PRIVILEGES FOR 100 GUESTS OR ABOVE

- Stage and backdrop with standard gold English lettering (maximum 30 letters)
- Welcome fruit punch
- One complimentary afternoon tea buffet voucher for two persons at Cafe Marco

For reservations or enquiries, please contact our events team at +852 2113 3218 or email bqt.hkh@marcopolohotels.com

Terms and conditions
- All prices are subject to 10% service charge
- The offers are available for events held from 1 May to 31 August 2027

MARCO POLO
HONGKONG HOTEL
馬哥孛羅香港酒店



謝師宴精選套餐2027

馬哥孛羅香港酒店誠意呈獻謝師宴精選套餐，配合雅致場地、豐盛美饌、迎賓飲品及裝飾佈置等，多項精彩禮遇及窩心安排，為老師及同學們策劃難忘的畢業盛典，為學業生涯畫上完美句號，展開嶄新人生篇章。

早鳥優惠

- 於2026年12月31日前預訂，即可免費升級至兩小時無限量供應汽水及橙汁；每惠顧滿50位賓客即可獲一位免費；惠顧100位或以上更可尊享免費兩小時攝影攤位服務（包括拍攝道具及相片打印）。
- 百年廳專享 - 惠顧140位或以上，即可由兩小時攝影攤位服務免費升級至LED 電子佈景板，以虛擬背景打造非凡的視覺效果。

	星期日至星期四	星期五及星期六
自助晚宴	每位港幣578元	每位港幣638元
自助午宴	每位港幣478元	每位港幣538元

每位賓客可享兩杯汽水或橙汁

凡惠顧40位或以上可享以下禮遇

- 每惠顧四十位，奉送一小時泊車券五張
- 致送師長之精美邀請咭（不包括內容印刷）
- 場地佈置包括席上鮮花及全場華麗椅套
- 音響設備包括液晶體投影機、屏幕及無線咪
- 以優惠價每位港幣30元升級至兩小時無限量供應汽水及橙汁

凡惠顧100位或以上尊享以下額外禮遇

- 舞台及背景板連標準金色英文字 (30字元以內)
- 迎賓雜果賓治
- 馬哥孛羅咖啡廳雙人下午茶自助餐券乙張

訂座或查詢，請致電 +852 2113 3218 或電郵至 bqt.hkh@marcopolohotels.com 與宴會部接洽

條款及細則:

- 所有價目另設加一服務費
- 優惠只適用於2027年5月1日至8月31日期間舉行之宴會

MARCO POLO
HONGKONG HOTEL
馬哥孛羅香港酒店

LUNCH BUFFET
自助午餐菜單

APPETISERS
冷盤類

Italian Parma Ham and Grilled Vegetables
意大利巴馬風乾火腿及烤菜

Assorted Sushi with Wasabi, Soya Sauce, and Pickled Ginger
雜錦日式壽司

Norwegian Smoked Salmon with Lemon and Horseradish Cream
挪威煙三文魚

Chinese Barbecued Meats Platter
中式燒味拼盤

Chicken Tonnato with Tuna and Capers
雞肉薄片配吞拿魚蓉

SALADS
沙律類

Seafood with Mixed Fruits, Vegetables, and Japanese Sesame Dressing
日式海鮮沙律

Thai-style Chicken and Pomelo Salad with Peanuts and Fish Sauce
泰式柚子雞沙律

Spicy Roast Beef Salad with Peppers, Onions, and Gherkins
燒牛肉沙律

Tomato, Mozzarella, Basil, and Balsamic Dressing
意式番茄芝士沙律

Swiss Smoked Cervelat with Emmental Cheese and Parsley Vinaigrette
瑞士煙腸芝士沙律

Salad Bar with Selection of Dressings and Condiments
蔬菜沙律吧

SOUPS
湯類

(both soups are served for 80 guests or above)
(八十位或以上可享用兩款湯品)

Mushroom Soup with Truffle Croutons and Whipped Cream
野菌忌廉湯

or 或

Braised Crab Meat in Superior Broth
上湯蟹肉羹

MAINS
熱盤類

Pan-fried Sole Fillet with Fresh Dill Sauce, Roasted Almonds, Mushrooms, and Croutons
香煎龍脷柳

Lamb Shoulder with Garlic and Rosemary Sauce
燒羊肩

Marinated Roasted Chicken with Vegetables
香味燒雞

Chinese-style Beef with Black Pepper, Potatoes, and Cashews
黑椒薯仔腰果牛柳粒

Indian Tandoori Chicken with Raita and Papadum
印式燒雞

Stir-fried Seasonal Vegetables with Garlic
蒜蓉炒時蔬

Yangzhou Fried Rice
揚州炒飯

Penne Bolognese with Parmesan Cheese
肉醬長通粉

Potatoes au Gratin
芝士焗薯

DESSERTS
甜品類

Black Forest Cake
黑森林蛋糕

Bread and Butter Pudding
麵包布甸

Blueberry Cheesecake
藍莓芝士餅

Strawberry Tartlet
士多啤梨撻

Mango Pudding
芒果布甸

Assorted Ice Cream
雪糕

Seasonal Fruit Platter
新鮮生果

Freshly Brewed Coffee or Tea
即磨咖啡或茶

Remarks 備註:
Extra HK$40 plus 10% service charge per person is required for changing the Assorted Sushi to Assorted Sashimi
雜錦日式壽司轉雜錦日式魚生，每位只須另加港幣四十元(另設加一服務費)

MARCO POLO
HONGKONG HOTEL
馬哥孛羅香港酒店

DINNER BUFFET
自助晚餐菜單

APPETISERS
冷盤類

Italian Parma Ham and Grilled Vegetables
意大利巴馬風乾火腿及烤菜

Norwegian Smoked Salmon with Lemon and Horseradish Cream
挪威煙三文魚

Assorted Sushi with Wasabi, Soya Sauce, and Pickled Ginger
雜錦日式壽司

Chinese Barbecued Meats Platter
中式燒味拼盤

Chicken Tonnato with Tuna and Capers
雞肉薄片配吞拿魚蓉

Shrimp Cocktail
蝦沙律

SALADS
沙律類

Seafood with Mixed Fruits, Vegetables, and Japanese Sesame Dressing
日式海鮮沙律

Thai-style Chicken and Pomelo Salad with Peanuts and Fish Sauce
泰式柚子雞沙律

Spicy Roast Beef Salad with Peppers, Onions, and Gherkins
燒牛肉沙律

Tomato, Mozzarella, Basil, and Balsamic Dressing
意式番茄芝士沙律

Swiss Smoked Cervelat with Emmental Cheese and Parsley Vinaigrette
瑞士煙腸芝士沙律

Salad Bar with Selection of Dressings and Condiments
蔬菜沙律吧

SOUPS
湯類

(both soups are served for 80 guests or above)
(八十位或以上可享用兩款湯品)

Mushroom Soup with Truffle Croutons and Whipped Cream
野菌忌廉湯

or 或

Braised Crab Meat in Superior Broth
上湯蟹肉羹

CARVING STATION
銀爐燒烤

Roast Beef Striploin with Black Pepper
燒牛肉

or 或

Ham with Herbs and Cherry Sauce
燒牛肉 燒火腿

MAINS
熱盤類

Pan-fried Sole Fillet with Fresh Dill Sauce, Roasted Almonds, Mushrooms, and Croutons
香煎龍脷柳

Lamb Shoulder with Garlic and Rosemary Sauce
燒羊肩

Marinated Roasted Chicken with Vegetables
香味燒雞

Chinese-style Beef with Black Pepper, Potatoes, and Cashews
黑椒薯仔腰果牛柳粒

Indian Tandoori Chicken with Raita and Papadum
印式燒雞

Stir-fried Seasonal Vegetables with Garlic
蒜蓉炒時蔬

Yangzhou Fried Rice
揚州炒飯

Penne Bolognese with Parmesan Cheese
肉醬長通粉

Potatoes au Gratin
芝士焗薯

DESSERTS
甜品類

Black Forest Cake
黑森林蛋糕

Bread and Butter Pudding
麵包布甸

Blueberry Cheesecake
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Strawberry Tartlet
士多啤梨撻

Mango Pudding
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Assorted Ice Cream
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Seasonal Fruit Platter
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Freshly Brewed Coffee or Tea
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