



CATERING  
SERVICE

# GRADUATION CELEBRATION

AT THE HONG KONG FOOTBALL CLUB



GRADUATION PACKAGE 2025

**2025**

# Graduation Package

**BUFFET MENU**

# Graduation Package

**CELEBRATING YOUR ACHIEVEMENT IN STYLE!**

## **PRIVILEGES FOR MINIMUM OF 50 PERSONS:**

- A glass of welcome fruit punch per person
- Complimentary 3 lbs fresh fruit cream cake
- Your selection of table linen
- Free use of LCD projector & screen
- Complimentary use of in-house PA system with microphones
- Free use of prize table and lucky draw box

## **ADDITIONAL PRIVILEGES FOR MINIMUM OF 120 PERSONS:**

- Fresh fruit cream cake upgrade to 5 lbs
- Upgrade to free flow of Movenpick ice cream (for buffet menu only)
- Use of popcorn machine or candy floss machine\*

## **HK\$558 PER PERSON**

with unlimited serving of soft drinks and chilled orange juice for 2 hours

## **TERMS & CONDITIONS**

- The above package is valid from 1 May to 31 August 2025
- No service charge
- Minimum food and beverage consumption applies
- The above package is not applicable for events in Sports Hall
- A minimum of 12 persons is required for set menu
- A minimum of 35 persons is required for buffet menu
- \* Popcorn machine and candy floss machine are subjected to availability

## **ENQUIRIES AND INSPECTION**

2830 9513 or [catering@hkfc.com](mailto:catering@hkfc.com)



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## BUFFET MENU

**HK\$558 per person**

- with unlimited serving of soft drinks and chilled orange juice for 2 hours

### APPETIZERS

Assorted Cold Cut Platter

Hummus with Pita Chips 

Italian Roasted Vegetables Platter 

Smoked Salmon with Traditional Condiments

### SALADS

Tuna Nicoise Salad

Thai Beef Salad

Waldorf Salad  

Classic Caesar Salad

Japanese Potato Salad 

Roasted Beetroot with Honey

and Toasted Almond 

### SOUP

Cream of Mushroom 

Assorted Bread Rolls

### CURRY SELECTION

Chicken Makhani 

Steamed Rice

### JAPANESE CORNER

Assorted Sushi with Condiments

Deluxe Sashimi

*(Salmon, Tuna, Hokkigai, Snapper, Octopus)*

*Served with Soya Sauce, Wasabi and Young Ginger*

### JAPANESE APPETIZER

Beef Tongue with Long Onions

Octopus with Cucumber & Seaweed

Steamed Eggplant with Sesame Dressing 

### CARVING

Roasted U.S. Beef Sirloin with Red Wine Gravy

### WESTERN DISHES

Honey and Cajun Spiced Pork Ribs

Roasted Duck Breast with Orange Sauce

Fillet of Snapper Grenobloise



Vegetarian Item



Contains Nuts



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## BUFFET MENU (CONTINUE)

### FROM THE WOK

Wok-fried Beef Short Ribs with  
Black Pepper  
Steamed Chicken with Ginger and  
Green Onion in Soya sauce  
Fried Prawns with Salt and Pepper

### VEGETABLES

Wok-fried Seasonal Vegetables 

### POTATOES AND STARCHES

Mashed Potatoes   
Penne alla Puttanesca   
Thai Fried Rice with Pineapple and Shrimp

COFFEE OR TEA

### DESSERT

Malt Panna Cotta   
Tiramisu Cake   
Blueberry Cheesecake   
Rich Chocolate Truffle Cake   
Apple Pie   
Nestle Ice Cream Cups   
Fresh Fruit Platter 

 Vegetarian Item  
 Contains Nuts



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**2025**

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**SET MENU**

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## SET MENU

**HK\$558 per person** | • with unlimited serving of soft drinks and chilled orange juice for 2 hours

### STARTER

**Shrimp and Avocado Tart, Lemon Aioli**

Crab Roe and Tomato Vinaigrette

### MAIN

**Grilled Corn-fed Yellow Chicken Breast**

Pumpkin Gnocchi, Broccolini,

Chery Tomato and Wild Mushroom Stroganoff

### **OR**

**Pan-roasted Barramundi Fillet Grenobloise**

Baby Carrots, Wilted Spinach,

Crushed Royal Jersey Potatoes,

Capers and Lemon Butter Sauce

### SWEET

**Caramelised Apple Tarte Tatin**

Vanilla Ice Cream

**Coffee or Tea**



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