CORDIS
HONG KONG



2027 GRADUATION PACKAGE

Celebrate your milestone with heartfelt service and cutting-edge technology in one of our versatile venues — ideal for expressing gratitude to your teachers and embarking on a new adventure with your fellow graduates.

BUFFET MENU PRICE

Monday - Thursday (Except Public Holiday)	HKD588 / person
Friday - Sunday and Public Holiday	HKD648 / person

PACKAGE INCLUSIONS

- Use of private function room from 11:00 to 15:30 (lunch) and 18:00 to 22:30 (dinner)
- 2-hour free-flow of soft drinks and chilled orange juice
- Complimentary use of graduation-themed LED screen backdrop in The Ballroom, Star Room, or Shanghai Room
- AV equipment including LCD projector, microphone and sound system
- Floral centerpiece and seat covers for each dining table
- 2 car parking spaces available during the event (for private cars only)

DEPOSIT SCHEDULE

1st Deposit	HKD15,000 net upon confirmation to secure your booking on a definite basis
2nd Deposit	100% minimum charge in 1 month prior to the event date

CONTACT US

For enquiry or reservation, please contact our team at T (852) 3552 3366 / E cdhkg.events@cordishotels.com

TERMS & CONDITIONS

All prices are on a per person basis and subject to 10% service charge. Offers are applicable to new bookings held from 1 May to 31 August 2027 and subject to availability. Offers cannot be used in conjunction with any other promotional offers or discounts. In case of any disputes, Cordis, Hong Kong reserves the right to the final decision.

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2027 GRADUATION PACKAGE
BUFFET MENU

APPETISER

MSC smoked Norwegian salmon with traditional garnish (S)
MSC 認證挪威煙三文魚及配菜
Italian salami and cold cut platter with mixed pickles and olives (P, N)
沙樂美腸及凍肉拼盤
Buffalo mozzarella with fresh tomato, basil and balsamic dressing (D, V)
水牛芝士配新鮮蕃茄羅勒及黑醋汁
Goma wakame chicken roulade with Japanese yuzu dressing (G)
日式海草雞卷配和風柚子汁

COLD SEAFOOD

NZ green mussel, poached shrimp and clam on ice with cocktail sauce and lemon wedges (S)
紐西蘭青口、冰鎮大蝦及花蛤
配咯嗲醬汁及檸檬

JAPANESE COUNTER

Assorted sushi and maki roll with wasabi, ginger and soy sauce (G, S)
雜錦壽司及卷物配日式芥辣、酸薑及豉油
Soba noodle with bonito sauce and condiments (G, S)
日式冷麵配鰹魚汁及配料

SALAD

Assorted fresh organic mixed garden green, cherry tomatoes, edamame, sweet corn and pineapple with thousand island, balsamic vinaigrette and roasted sesame dressing (VE)
田園沙律菜、蕃茄、枝豆、粟米及菠蘿
配千島醬、意大利黑醋汁及日式胡麻汁
Squid salad with Thai chili sauce (S, G)
泰式魷魚沙律
Roasted pumpkin and capsicum salad with Italian dressing (VE)
燒南瓜彩椒沙律配意大利油醋汁
Potato salad with bacon and mustard (D, P)
芥末煙肉薯仔沙律
Seafood and mixed fruit salad with crab roe (D, S)
蟹籽海鮮雜果沙律

SOUP

Cream of wild mushroom soup (D)
野菌忌廉湯

VE = Vegan / V = Vegetarian / G = Gluten / D = Dairy / N = Nuts / S = Seafood / P = Pork
Contains animal-based products include but not limited to dairy, egg, cheese and honey

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2027 GRADUATION PACKAGE
BUFFET MENU - CON'T

ENTRÉE

Roasted chicken drumstick with honey and garlic
蒜香蜜汁燒雞鎚

Wok-fired pork short rib with citrus marmalada (P)
甜香柚子骨

Grilled squid tentacles with lime in Thai style (S)
泰式燒魷魚鬚

Pan seared salmon fillet with lemon and butter sauce (S, D)
香煎三文魚配檸檬牛油汁

Smoked duck breast with peach gravy (G)
煙鴨胸配蜜桃燒汁

Grilled New Zealand rib eye beef with thyme jus (G)
烤紐西蘭牛扒配香草燒汁

Wok-fried shrimp and honey pea with X.O sauce (S, P)
X.O醬蝦仁炒蜜糖豆

Wok-fried broccoli with golden garlic (VE)
黃金蒜香炒西蘭花

Deep fried potato wedges (VE)
香辣炸薯角

Braised fried rice with assorted seafood and chicken (G, S)
福建炒飯

Spaghetti carbonara (D, G, P)
卡邦尼意粉

DESSERT

Earl grey tea basque cheese cake (G, D)
伯爵茶巴斯克芝士蛋糕

Caramel vanilla almond tart (G, D, N)
焦糖雲尼拿杏仁撻

Matcha mango mousse cake (G, D)
抹茶芒果蘸慕絲蛋糕

Mango almond panna cotta (D, N)
芒果杏仁奶凍

Strawberry panna cotta (D, N)
士多啤梨奶凍

Pistachio dark chocolate mousse (G, D, N)
開心果黑朱古力慕絲

Assorted ice cream (D)
精選雪糕杯

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