CORDIS
HONG KONG



2027 KINDERGARTEN 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

Mon - Thu (Except Public Holiday)	HKD438
Fri - Sun and Public Holiday	HKD488

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 provided
- 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 KINDERGARTEN GRADUATION PACKAGE BUFFET MENU
(MINIMUM 80 PERSONS)

APPETISER

Smoked Norwegian salmon with condiments and Honey mustard dressing (S)
挪威煙三文魚配蜜糖芥末汁

European Cured Meat Platter with Mixed Pickles (P, N)
歐陸凍肉拼盤

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

Smoked duck breast with mango salsa
煙鴨胸配芒果莎莎醬

JAPANESE COUNTER

Assorted sushi and maki roll (G, S)
with wasabi, ginger and soy sauce
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 garden green, tomatoes, edamame, sweet corn, pineapple and kidney beans
with thousand island, balsamic vinaigrette and roasted sesame dressing (VE)
田園沙律菜、蕃茄、枝豆、粟米及菠蘿及紅腰豆
配千島醬、意大利黑醋汁及日式胡麻汁

Roasted beef and Thai green papaya salad (N)
泰式青木瓜牛肉沙律

Potato salad, gherkins, onions, mustard mayonnaise (VE)
薯仔沙律配芥末沙律汁

Wild Mushroom salad with roasted sesame dressing (D, V)
烤野生磨菇沙律

Fresh shrimp Fruit salad with thousand dressing (D,S)
千島鮮蝦雜果沙律

Gammon ham and penne salad with tobiko (P,D,S)
蜜糖火腿長通粉飛魚籽沙律

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SOUP

Cream of wild mushroom soup (D)
野菌忌廉湯

ENTRÉE

Roasted chicken wing with honey
蜜糖香燒雞翼

Deep-fried Korea style corn dog (G,D,P)
脆炸韓式熱狗

Fish and chip (S)
炸魚伴薯絲

Mini cheese burger (G, D)
迷你芝士漢堡包

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

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

Broccoli with golden garlic (VE)
黃金蒜香炒西蘭花

Fried rice with assorted seafood and sweet corn in Japanese style (S)
日式海鮮粟米粒炒飯

Ham and Cheese macaroni (D, G, P)
火腿芝士通心粉

DESSERT

Matcha chocolate financier (G, D, N)
抹茶朱古力杏仁蛋糕

Raspberry almond tart (G, D, N)
紅桑子杏仁撻

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

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

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