



Graduation Buffet Dinner Package 2026 2026 畢業聚餐自助晚宴

From May to August 2026, The Salisbury offers several graduation packages for you to celebrate with your teachers, classmates and friends. Let us make your graduation celebration a truly memorable one.

由二零二六年五月至八月期間，港青特別呈獻畢業聚餐精選自助餐，讓每位畢業生與敬愛的老師、同學及朋友們共享一個難忘的時刻。

Western Buffet Dinner 自助晚餐

From HK\$490* per person

Including two glasses of soft drinks or chilled orange juice

每位港幣\$490*起 包括 兩杯汽水或橙汁

For parties of 50 persons or more, the below privileges will be offered:

凡惠顧五十位或以上，均可尊享以下優惠：

- 1 car parking space for host 泊車位 1 個
- Venue decoration including centrepieces on dining table and seat covers for all banquet chairs
場地佈置包括席上絲花及全場華麗檯布及椅套
- Special offer at HK\$50* to upgrade to 2 hours unlimited serving of soft drinks and chilled orange juice
以優惠價每位港幣 50 元*，即可提升至兩小時無限量供應汽水及橙汁
- Use of LCD projector with screen 使用投影機及屏幕
- Use of stage and audio equipment 使用舞台及音響設備

For parties of 100 persons or more, the below privileges will be offered:

凡惠顧一百位或以上，均可尊享以下優惠：

- Complimentary Banner or visual backdrop 免費指定橫額或圖像背板
- Use of party props for photo shooting 享用拍攝相框及道具
- Free upgrade reception table decoration with theme 免費升級主題接待枱裝飾

For parties of 160 persons or more, additional privileges will be differed as follows:

凡惠顧一百六十位或以上，更可尊享以下額外優惠：

- 100 glasses of welcome fruit punch before dinner 席前一百杯迎賓雜果賓治
- Lunch Buffet coupon for 2 persons at The Haven as raffle prize 再臨閣雙人自助午餐券作抽獎用

Early bird offer 提早預訂可享升級優惠

For reservation of events held from Mondays to Thursdays made on or before January 31, 2026, complimentary upgrade to 2-hour beverage package of soft drinks and chilled orange juice will be offered.

於 2026 年 1 月 31 日前預訂 星期一至四之宴會，即可享有免費升級至兩小時無限量供應汽水及橙汁

* Minimum 50 persons of buffet required 自助餐最少 50 位起

*All prices are subject to a 10% service charge and will be applicable to events held from May 1 to August 31, 2026.

*所有價目另設加一服務費，適用於二零二六年五月一日至八月三十一日期間舉行之宴會

41 Salisbury Road, Tsimshatsui, Kowloon / 九龍尖沙咀梳士巴利道 41 號

For enquiries or reservations, please contact our Banquet Sales Team

查詢及預訂，請與宴會營業部接洽

Tel: 2268 7880 / Email: banquet@ymcahk.org.hk

Graduation Dinner Buffet Menu A

畢業聚餐自助晚餐菜譜 A

Salad

Fresh Garden Greens Salad
Curried Chicken and Fresh Fruit Salad
German Potato Salad
Sweet Corn, Kidney Bean, Apple, Cucumber Salad
Waldorf Salad
Tuna Fish Salad

Soup

Minestrone
Assorted Bread and Butter

Cold Dishes

Fresh Prawn, Clam, Mussel, Crayfish, Black Mussels on ice
Home-made Smoked Salmon
Assorted Sashimi and Sushi
Smoked Ham with Fruit Salsa
Assorted Cold Cuts
Stuffed Egg with Shrimps
Mozzarella with Cherry Tomatoes

Carving

Roasted Australian Beef Striploin





Hot Dishes

Thai Style Roasted Chicken
Sweet and Sour Pork Spare Ribs
Seafood Au Gratin
Vietnamese Style Braised Beef
Crispy Fried Prawn Roll
Roasted Potatoes with Herbs
Fried Rice Yeung Chow Style
Sautéed Vegetables with Garlic



Dessert

Fresh Fruit Salad
Chocolate Brownies
Strawberry Mousse Cake
White Chocolate Puff
Bread and Butter Pudding
Apricot Pie
Tofu Pudding
Häagen-Dazs Ice-cream
Coffee or Tea


沙律

雜錦生菜沙律 
咖喱鮮果雞肉沙律
德國薯仔沙律 
粟米紅腰豆蘋果青瓜沙律 
華都夫沙律 
吞拿魚沙律

湯

意大利雜菜湯 
雜錦麵包及牛油 



凍盤

鮮蝦, 蜆, 青口, 小龍蝦, 黑青口
自家製煙三文魚
雜錦刺身及壽司
煙火腿配鮮果醬
雜錦凍切肉
鮮蝦釀蛋
水牛芝士伴櫻桃蕃茄 

切肉車

燒澳洲牛肉西冷

熱盤

泰式燒雞
甜酸排骨
芝士焗海鮮
越式燴牛肉
炸蝦卷
香草烤薯角 
揚州炒飯
蒜蓉炒時菜 

甜品

鮮果沙律 
朱古力布朗尼 
草莓慕司蛋糕 
白朱古力泡芙 
麵包布甸 
黃梅批 
豆腐花 
雪糕 
咖啡或茶

HK\$490 per person 每位港幣

plus a 10% service charge 附設加一服務費

Graduation Dinner Buffet Menu B

畢業聚餐自助晚餐菜譜 B

Salad

Fresh Garden Greens Salad
Curried Shrimp and Fresh Fruit Salad
German Potato Salad
Sweet Corn, Kidney Bean, Apple, Cucumber Salad
Roasted Tomatoes and Eggplant Salad
Tuna Fish Salad
Watermelon and Barley Salad

Soup

Cream of Wild Mushroom
Assorted Bread and Butter

Cold Dishes

Snow Crab Leg, Fresh Prawn, Clam, Whelk on ice
Black Mussels
Home-made Smoked Salmon
Assorted Sashimi and Sushi
Home-made Liver Pate
Assorted Cold Cuts
Nanjing Cold Duck

Carving

Roasted Australian Beef Striploin





Hot Dishes

Braised Beef Short Rib with Port Wine
Deep-fried Stuffed Crab Shell
Ham Steak with Pineapple
Steamed Halibut
Potato Au Gratin
Hainanese Chicken
Hainanese Chicken Rice
Sautéed Seasonal Vegetables



Dessert

Fresh Fruit Salad
Chocolate Brownies
Tea Mousse Cake
Strawberry Puff
Lemon Cheesecake
Japanese Cake Roll with Cream
Mango and Sago Pudding
Rainbow Jelly
Häagen-Dazs Ice-cream
Coffee or Tea

沙律

雜錦生菜沙律 
咖喱鮮果蝦肉沙律
德國薯仔沙律 
粟米紅腰豆蘋果青瓜沙律 
烤蕃茄, 茄子沙律 
吞拿魚沙律
西瓜薏米沙律

湯

忌廉磨菇湯 
雜錦麵包及牛油 


凍盤

長腳蟹, 鮮蝦, 蜆, 翡翠螺
黑青口
自家製煙三文魚
雜錦刺身及壽司
自家製肝醬
雜錦凍切肉
南京凍鴨

切肉車

燒澳洲牛肉西冷

熱盤

砵酒燴牛肋條
黃金釀蟹蓋
菠蘿火腿扒
清蒸比目魚
忌廉焗薯 
海南雞
雞油飯
清炒時菜 

甜品

鮮果沙律 
朱古力布朗尼 
紅茶慕司蛋糕 
草莓泡芙 
檸檬芝士蛋糕 
日式忌廉蛋卷 
芒果西米布甸 
椰絲啫喱
雪糕 
咖啡或茶

HK\$570 per person 每位港幣 plus a 10% service charge 附設加一服務費