



GOLD COAST
HOTEL

快閃優惠 - 婚禮禮堂及悠然庭園證婚典禮 Flash Offers – The Chapel & Terrace Ceremony Package (優惠期 Promotion period: 23 & 24 January 2021)

現凡於 2021 年 1 月 23 至 24 日繳付訂金港幣\$5,000，即可預訂 The Chapel & Terrace 婚宴場地作證婚或酒會之用
Couples who confirm below wedding ceremony or cocktail reception on or before 31 December 2021 and settle a deposit of HK\$5,000 on 23-24 January 2021 can enjoy the following package

證婚典禮場地費用 Wedding Ceremony Venue Rental	Now – 31 December 2021	
婚禮禮堂 The Chapel (最多 120 人 / maximum 120 persons) 0900-1000 hrs / 1100-1200 hrs / 1400-1500 hrs / 1600-1700 hrs	HK\$9,500 net per session/每節 * 包括價值港幣二千八百元之餐飲禮券 (須於宴會日期後一個月內於酒店餐廳使用) Dining Voucher valued at HK\$2,800 net at hotel outlets within one month after the event date	
悠然庭園 The Terrace (最多 300 人 / maximum 300 persons) 0900-1100 hrs / 1200-1400 hrs / 1500-1700 hrs	Now – 31 December 2021	
	Mon – Fri 星期一至五	Sat-Sun, PH & its eve 星期六、日、公眾假期及前夕
	Special price 優惠價 HK\$19,800 HK\$27,800 per session/每節	Special price 優惠價 HK\$23,800 HK\$33,800 per session/每節
<p>* 特別禮遇 Special Offer 婚禮禮堂場地費用可作為回贈金額，以預訂 2021 年 12 月 31 日或之前舉行的婚禮晚宴 (婚禮晚宴不適用於同日舉行，須滿 12 席 / 144 人或以上) The rental charge of The Chapel will be eligible for cash rebate on booking of wedding dinner banquets that will be held on or before 31 December 2021 (The wedding dinner banquet event is not applicable to held on same day, guaranteed 12 tables / 144 persons or above is required)</p>		

優惠包括:

- 基本律師監禮服務 (適用於租用悠然庭園)
(不包括政府婚姻註冊費用，
指定證婚服務項目及特殊日期附加費用)
- 使用證婚場地一/兩小時 (視乎場地而定)
- 包 100 位椅子於婚禮禮堂 或 悠然庭園，
2021 年額外每位或每張椅子港幣\$210
- 免費使用新娘化妝間 (適用於租用悠然庭園)
- 免費兩盆餐前酒會雜果賓治
- 證婚場地基本安排，包括接待處、華麗坐椅、
證婚桌及基本音響器材
- 酒會當晚新人及主人家入住酒店客房優惠
(需按當時房間供應而定，只限兩間)
- 設宴當天，主人家於聆瀾咖啡廳享用自助早餐 或
「粵」中菜廳享用午餐可獲八五折優惠
(需預約安排及最多 24 位享用)
- 多層豪華仿製結婚蛋糕供敬酒儀式及拍照之用
- 新人祝酒飲品
- 婚宴請柬 (不包括內容印刷)
- 宴會期間免費代客泊車兩部 或
通宵停泊車位一部
- 婚宴優惠券

Privileges:

- Basic wedding celebrant service (applicable for The Terrace only)
(Exclusive of HKSAR government marriage administration fee &
additional cost for special days)
- Use of venue for 1 or 2 hours (depends on the selected venue)
- Up to 100 persons / chairs for The Chapel or The Terrace
Additional person / chair will be charged at HK\$210 each in 2021
- Use of Bridal Room (applicable for The Terrace only)
- Complimentary 2 bowls of non-alcoholic fruit punch
- Complimentary use of Reception table, Theatre style seating,
Registration table & PA system
- Special discount on room rate for the newly weds and their families
(subject to hotel availability & maximum for 2 room nights)
- 15% discount on buffet breakfast at Café Lagoon or
Chinese lunch at YUE Restaurant on the wedding day
(advance reservation is required & Maximum for 24 persons)
- Multi-tier of artistic mock wedding cake for cake cutting ceremony
- A bottle of sparkling wine for toasting
- Invitation cards for each attendance (printing service not included)
- Two complimentary parking spaces during the event or
one overnight parking space (private cars only)
- Discount coupons

除特別註明，以上價目需另收加一服務費，價格如有更改，恕不另行通知

Prices are subject to 10% service charge, prices are subject to change without Prior Notice

查詢詳情或參觀宴會場地，請致電宴會部: 電話 2452 8673 / 2452 8325 或電郵 catering@goldcoasthotel.com.hk

For enquiry or site visit, please contact Catering Department Tel 2452 8673 / 2452 8325 or email catering@goldcoasthotel.com.hk



GOLD COAST
HOTEL

快閃優惠 - 婚禮禮堂一生一世證婚套餐
Flash Offers – The Chapel '1314' Ceremony Package
(優惠期 Promotion period: 23 & 24 January 2021)

場地 Venue	Now – 28 Feb 2022
婚禮禮堂 The Chapel	HK\$15,140 (Now – 6 Sep 2021) HK\$17,140 (7 Sep 2021 – 28 Feb 2022)

優惠包括:

- 使用婚禮禮堂一小時作證婚之用
- 免費使用新娘化妝間
- 價值港幣五千元之餐飲禮券
(須於宴會日期後一個月內於酒店餐廳使用)
- 婚紗攝影套餐
- 基本律師監禮服務
(不包括政府婚姻註冊費用，
指定證婚服務項目及特殊日期附加費用)
- 證婚場地基本安排，包括接待處、華麗坐椅、
證婚桌及基本音響器材
- 酒會當晚新人及主人家入住酒店客房優惠
(需按當時房間供應而定，只限兩間)
- 設宴當天，主人家於聆瀾咖啡廳享用自助早餐 或
「粵」中菜廳享用午餐可獲八五折優惠
(需預約安排及最多 24 位享用)
- 多層豪華仿製結婚蛋糕供敬酒儀式及拍照之用
- 新人祝酒飲品
- 婚宴請柬 (不包括內容印刷)
- 宴會期間免費代客泊車兩部 或
通宵停泊車位一部
- 婚宴優惠券

Privileges:

- Use of The Chapel for 1 hour for ceremony
- Use of Bridal Room
- Dining Voucher valued at HK\$5,000 net at hotel outlets within one month
after the event date
- Wedding photo package
- Basic wedding celebrant service
(Exclusive of HKSAR government marriage administration fee
& additional cost for special days)
- Complimentary use of reception table, theatre style seating,
registration table & PA system
- Special discount on room rate for the newly weds and their families
(subject to hotel availability & maximum for 2 room nights)
- 15% discount on buffet breakfast at Café Lagoon or
Chinese lunch at YUE Restaurant on the wedding day
(advance reservation is required & Maximum for 24 persons)
- Multi-tier of artistic mock wedding cake for cake cutting ceremony
- A bottle of sparkling wine for toasting
- Invitation cards for each attendance (printing service not included)
- Two complimentary parking spaces during the event or
one overnight parking space (private cars only)
- Discount Coupons

除特別註明，以上價目需另收加一服務費，價格如有更改，恕不另行通知

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快閃優惠 - 婚禮禮堂及悠然庭園黃金證婚酒會
Flash Offers – The Chapel & Terrace Ceremony & Cocktail Package
(優惠期 Promotion period: 23 & 24 January 2021)

場地 Venue	2021 酒會套餐 Cocktail Package	2022 酒會套餐 Cocktail Package
婚禮禮堂 The Chapel & 悠然庭園 The Terrace	HK\$88,800 (80 人 persons)	HK\$93,800 (80 人 persons)

優惠包括:

- 使用婚禮禮堂一小時作證婚之用
(上午 9:00 – 10:00、下午 2:00 – 3:00)
- 使用悠然庭園作酒會之用
(上午 9:00 – 11:00、下午 3:00 – 5:00)
- 免費使用新娘化妝間
- 雞尾酒會小食
- 兩小時無限量供應汽水、橙汁及雜果賓治
- 2021 年額外每位港幣\$658
2022 年額外每位港幣\$688
- 婚禮佈置包括：接待處及證婚桌雪紡及絲花佈置，
牌匾字樣裝飾
- 主題場景佈置
- 證婚場地基本安排，包括接待處、華麗坐椅、
證婚桌及基本音響器材
- 酒會當晚新人及主人家入住酒店客房優惠
(需按當時房間供應而定，只限兩間)
- 基本律師監禮服務
(不包括政府婚姻註冊費用，
指定證婚服務項目及特殊日期附加費用)
- 設宴當天，主人家於聆瀾咖啡廳享用自助早餐 或
「粵」中菜廳享用午餐可獲八五折優惠
(需預約安排及最多 24 位享用)
- 多層豪華仿製結婚蛋糕供敬酒儀式及拍照之用
- 新人祝酒飲品
- 婚宴請柬 (不包括內容印刷)
- 宴會期間免費代客泊車兩部 或
通宵泊車位一部
- 以優惠價港幣\$6,088 元訂購 Sugarfina 糖果吧
(原價為港幣\$7,030 元) (視乎酒店供應情況)

Privileges:

- Use of The Chapel for 1 hour for ceremony
(9:00am-10:00am / 2:00pm-3:00pm)
- Use of The Terrace for 2 hours for wedding cocktail
(9:00am-11:00am / 3:00pm-5:00pm)
- Use of Bridal Room
- Assorted canapés
- Unlimited serving of soft drinks, chilled orange juice and non-alcoholic fruit
punch for 2 hours
- Additional person will be arranged at HK\$658 in 2021
Additional person will be arranged at HK\$688 in 2022
- Wedding ceremony decoration with silk flower & chiffon skirting
for reception table and registration table, oval shape foam board
with bride's & groom's name
- Themed Decoration set
- Complimentary use of reception table, theatre style seating,
registration table & PA system
- Special discount on room rate for the newly weds and their families
(subject to hotel availability & maximum for 2 room nights)
- Basic wedding celebrant service
(Exclusive of HKSAR government marriage administration fee
& additional cost for special days)
- 15% discount on buffet breakfast at Café Lagoon or
Chinese lunch at YUE Restaurant on the wedding day
(advance reservation is required & Maximum for 24 persons)
- Multi-tier of artistic mock wedding cake for cake cutting ceremony
- A bottle of sparkling wine for toasting
- Invitation cards for each attendance (printing service not included)
- Two complimentary parking spaces during the event or
one overnight parking space (private cars only)
- Special discounted price at HK\$6,088 to order Sugarfina Candy Corner
(Value at HK\$7,030) (subject to hotel's availability)

除特別註明，以上價目需另收加一服務費，價格如有更改，恕不另行通知

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快閃優惠 - 婚禮禮堂及悠然庭園黃金證婚酒會
Flash Offers – The Chapel & Terrace Ceremony & Cocktail Package
(優惠期 Promotion period: 23 & 24 January 2021)

WEDDING COCKTAIL MENU

COLD SELECTION 冷盤

Smoked salmon baguette open face 煙三文魚法包件
Pineapple & tuna mousse on pepper brioche roll 菠蘿吞拿魚黑椒奶油包
Herbed ham mousse in cucumber cup 香草火腿醬釀溫室青瓜粒
Zucchini & eggplant in savoury tartlet 意瓜茄子片卷撻仔 (v)
Camembert & grape wheat baguette open face 提子金文不芝士麥法包件 (柚子醬) (v)

SNACKS 脆小食

Roasted peanuts with raisins 什果仁提子乾 (v)
Caramelized walnuts 琥珀核桃 (v)
Potato chips 薯片 (v)
Japanese shrimp sticks 日式蝦條

HOT SELECTIONS 熱小食

Baked sesame tuna puff 芝麻焗吞拿魚酥
Bacon wrapped sausage roll 煙肉腸仔卷
Baked mushrooms ragoût in filo parcel 焗蘑菇酥 (v)
Deep-fried vegetables samosa, yoghurt dip 印式素菜咖喱角 (v)
Steamed pork dumplings “siu mai” 蒸燒賣
Deep-fried spring rolls, worcestershire sauce 炸中式春卷

SWEETS & SWEETS 小甜甜

American cheese cake cube 美式芝士餅件
Pistachio profiteroles 開心果泡芙粒
Chestnut vermicelli in sugar horns 栗茸釀甜號角
Coconut-mango crêpe roll 椰絲芒果班戟卷
Raspberry tartlet 紅桑莓撻仔

*此優惠適用於 2021 年 1 月 23 至 24 日預訂之證婚場地，並須於即日起至 2022 年 2 月 28 日在香港黃金海岸酒店舉行該婚宴

This special offer is only valid for new ceremony or cocktail confirmed on 23-24 January 2021 and to be held on or before 28 February 2022

*此優惠不可與其他優惠同時使用

These offers cannot be used in conjunction with other promotional offers and discounts

除特別註明，以上價目需另收加一服務費，價格如有更改，恕不另行通知

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快閃優惠 - 戶外證婚典禮及黃金證婚酒會 (優惠期 Promotion period: 23 & 24 January 2021)

現凡於 2021 年 1 月 23 至 24 日預訂 2022 年 2 月 28 日或之前舉行之婚禮並繳付訂金港幣\$5,000，即可獲以下折扣優惠：

預訂即日起至 2021 年 9 月 6 日 – 所有日子一律七折

2021 年 9 月 7 日至 2022 年 2 月 28 日：

*星期一至五 (公眾假期及其前夕除外) – 七折

*星期六、日、公眾假期及其前夕 – 八折

預訂「The Lawn」之婚禮
更可享受新娘化妝間於婚禮期間使用

戶外證婚場地	Now – 6 Sep 2021	7 Sep 2021 – 28 Feb 2022
「The Avenue」(供 50 位用)	HK\$70,800	HK\$72,800
「The Lawn」(供 80 位用)	HK\$96,800	HK\$98,000

優惠包括:

- 使用證婚場地兩小時
(上午 9:00 – 11:00、下午 3:00 – 5:00 或 #黃昏 6:00 – 8:00)
- 一小時無限量供應汽水、橙汁及雜果賓治
- 戶外婚禮佈置包括：進場兩旁絲花花柱三對、接待處及證婚桌雪紡及絲花佈置，戶外牌匾字樣裝飾
- 2021 年額外每位港幣\$648
2022 年額外每位港幣\$668
- 基本律師監禮服務 (不包括政府婚姻註冊費用，指定證婚服務項目及特殊日期附加費用)
- 證婚場地基本安排，包括接待處、華麗坐椅、證婚桌及基本戶外音響器材
- 新人可免費入住新婚蜜月客房壹晚連翌晨房內雙人早餐
- 酒會當晚新人及主人家入住酒店客房優惠
- 設宴當天，主人家於聆瀾咖啡廳享用自助早餐 或「粵」中菜廳享用午餐可獲八五折優惠 (需預約安排及最多 24 位享用)
- 多層豪華仿製結婚蛋糕供敬酒儀式及拍照之用
- 婚宴請柬 (不包括內容印刷)
- 宴會期間免費代客泊車兩部 或通宵停泊車位一部
- 以優惠價港幣\$6,088 元訂購 Sugarfina 糖果吧 (原價為港幣\$7,030 元) (視乎酒店供應情況)

Privileges:

- Use of venue up to 2 hours
(9:00am-11:00am / 3:00pm-5:00pm / #6:00pm-8:00pm)
- Unlimited serving of soft drinks, chilled orange juice and non-alcoholic fruit punch for 1 hour
- Wedding ceremony decoration with 3 pairs of silk flowers pillars, silk flower & chiffon skirting for reception table and registration table, oval shape foam board with bride's & groom's name
- Additional person will be arranged at HK\$648 in 2021
Additional person will be arranged at HK\$668 in 2022
- Basic wedding celebrant service (Exclusive of HKSAR government marriage administration fee & additional cost for special days)
- Complimentary use of reception table, theatre style seating, registration table & PA system
- One night accommodation with in-room set breakfast for two
- Special discount on room rate for the wedding couple
- 15% discount on buffet breakfast at Café Lagoon or Chinese lunch at YUE Restaurant on the wedding day (advance reservation is required & Maximum for 24 persons)
- Multi-tier of artistic mock wedding cake for cake cutting and photo-taking
- Invitation cards for each attendance (printing service not included)
- Complimentary two parking spaces during the event or one overnight parking space
- Special discounted price at HK\$6,088 to order Sugarfina Candy Corner (Value at HK\$7,030) (subject to hotel's availability)

#只適用於四月至九月期間舉行之婚禮 Only valid for booking during April to September

以上價目需另收以原價計算之加一服務費，價格如有更改，恕不另行通知

Prices are subject to 10% service charge based on original price, prices are subject to change without Prior Notice

此優惠不適用於 2021 年 1 月 23 日前已預訂之婚禮

This special offer is not applicable for confirmed wedding banquet before 23 January 2021

查詢詳情或參觀宴會場地，請致電宴會部：電話 2452 8673 / 2452 8325 或電郵 catering@goldcoasthotel.com.hk

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快閃優惠 - 戶外證婚典禮及黃金證婚酒會
(優惠期 Promotion period: 23 & 24 January 2021)

WEDDING COCKTAIL MENU

COLD SELECTION 冷盤

Smoked salmon baguette open face 煙三文魚法包件
Pineapple & tuna mousse on pepper brioche roll 菠蘿吞拿魚黑椒奶油包
Herbed ham mousse in cucumber cup 香草火腿醬釀溫室青瓜粒
Zucchini & eggplant in savoury tartlet 意瓜茄子片卷撻仔 (v)
Camembert & grape wheat baguette open face 提子金文不芝士麥法包件 (柚子醬面) (v)

SNACKS 脆小食

Roasted peanuts with raisins 什果仁提子乾 (v)
Caramelized walnuts 琥珀合桃 (v)
Potato chips 薯仔片 (v)
Japanese shrimp sticks 日式蝦條

HOT SELECTIONS 熱小食

Baked sesame tuna puff 芝麻焗吞拿魚酥
Bacon wrapped sausage roll 煙肉腸仔卷
Baked mushrooms ragoût in filo parcel 焗蘑菇酥 (v)
Deep-fried vegetables samosa, yoghurt dip 印式素菜咖喱角 (v)
Steamed pork dumplings "siu mai" 蒸燒賣
Deep-fried spring rolls, worcestershire sauce 炸中式春卷

SWEETS & SWEETS 小甜甜

American cheese cake cube 美式芝士餅件
Pistachio profiteroles 開心果泡芙粒
chestnut vermicelli in sugar horns 栗茸釀甜號角
Coconut-mango crêpe roll 椰絲芒果班戟卷
Raspberry tartlet 紅桑莓撻仔

稱心之選 Additional Choice

什錦魚生 Assorted sashimi (三文魚 Salmon、吞拿魚 Tuna、鱈紅 Pirlish amberjack)	HK\$100 plus 10% service charge per person
香草燒西冷 Roasted sirloin beef with herbs	HK\$100 plus 10% service charge per person
特式燒烤 Barbecue station (什錦香腸 Assorted sausages、雞翼 Chicken wings、菠蘿 Pineapple)	HK\$80 plus 10% service charge per person

*此優惠適用於 2021 年 1 月 23 至 24 日預訂之證婚場地，並須於即日起至 2022 年 2 月 28 日在香港黃金海岸酒店舉行該婚宴
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預訂婚宴酒席滿 10 席或以上(每席 12 人)，每席可享現金回贈 HK\$300 (只適用於 2021 年 3 月 1 日至 2022 年 2 月 28 日期間舉行之婚宴酒席)
For booking a minimum of 10 tables of 12 persons or above, can enjoy a cash rebate of \$300 per table (applicable to events from 1 March 2021 to 28 February 2022)

快閃優惠 - 悠然庭園 / 中菜廳【粵】 - 中式婚宴晚宴套餐 Flash Offers – The Terrace & YUE Restaurant Chinese Wedding Dinner Package (優惠期 Promotion period: 23 & 24 January 2021)

現凡於 2021 年 1 月 23 至 24 日預訂 2022 年 2 月 28 日或之前舉行之婚宴酒席 10 席以上並繳付訂金港幣\$5,000，即可享有下列多重優惠：

Couples who confirm the wedding banquet with 10 tables or above on or before 28 February 2022 and settle a deposit of HK\$5,000 on 23-24 January 2021 can enjoy the following privileges:

- ♥ 回禮小禮物 – La Maison du Chocolate (只適用於 2021 年 2 月 28 日或之前舉行之婚宴酒席)
(以合約上之人數計算) (價值高達港幣\$7,500 元)
Free wedding favors – La Maison du Chocolate gift set for wedding event on or before 28 February 2021
(Quantity according to the attendance confirmed on agreement letter) (Value at HK\$7,500 and above)
- ♥ 可免費享用 Häagen-Dazs 雪糕作餐後甜品 (每席 12 位)
Enjoy Häagen-Dazs Ice-cream as dessert (12 persons per table)
- ♥ 惠顧(名菜宴或菜譜 II)加送一程城巴 76 座位雙層巴士於散席使用 (往港島，九龍或新界)
Additional one single trip of CITYBUS 76-seater double decker bus from Hotel to Hong Kong Island, Kowloon or New Territories if confirm YUE Signature Menu or Menu II
- ♥ 糖果吧於席前享用 (價值港幣\$4,000 元)
Complimentary candy corner (Value at HK\$4,000)
- ♥ 以優惠價港幣\$6,088 元訂購 Sugarfina 糖果吧 (原價為港幣\$7,030 元) (視乎酒店供應情況)
Special discounted price at HK\$6,088 to order Sugarfina Candy Corner (Value at HK\$7,030)(subject to hotel's availability)

最低消費參考 Minimum Charge	即日起至2021年9月6日 Now to 6 Sep 2021		2021年9月7日至2022年2月28日 7 Sep 2021 to 28 Feb 2022	
	星期一至五 Mon-Fri	星期六，日 公眾假期及前夕 Sat-Sun, PH & its eve	星期一至五 Mon-Fri	星期六，日 公眾假期及前夕 Sat-Sun, PH & its eve
悠然庭園 The Terrace (Maximum 13 tables / 156 persons)	HK\$128,000 HK\$168,000	HK\$148,000 HK\$188,000	HK\$178,000	HK\$198,000
	1 May 2021	HK\$198,000	18 Sep / 3, 10 Oct / 31 Dec 2021 8 / 16 Jan 2022	HK\$208,000
「粵」全廳 YUE Restaurant (Maximum 20 tables)	HK\$128,000 (Now to 30 Jun 2021)	HK\$148,000 (Now to 30 Jun 2021)	HK\$188,000	HK\$208,000
	HK\$148,000	HK\$158,000		

- * 此優惠適用於 2021 年 1 月 23 至 24 日預訂之婚宴酒席，並須於 2022 年 2 月 28 日前在香港黃金海岸酒店舉行該婚宴
This special offer is only valid for new wedding reception confirmed on 23-24 January 2021 and to be held on or before 28 February 2022
- * 此優惠不可與其他優惠同時使用
This special offer cannot be used in conjunction with other special privileges
- * 此優惠不適用於 2021 年 1 月 23 日前已預訂之酒席
This special offer is not applicable for confirmed wedding banquet before 23 January 2021
- * 婚宴當晚必須消費滿指定金額，方可享有以上各項優惠
Minimum charge has to be reached to enjoy the above special privileges
- * 黃金海岸酒店保留更改以上所有優惠細則之權利，恕不作另行通知
Hong Kong Gold Coast Hotel reserves the right of final decision

價格如有更改恕不另行通知 Prices are subject to change without Prior Notice

查詢詳情或參觀宴會場地，請致電宴會部：電話 2452 8673 / 2452 8325 或電郵 catering@goldcoasthotel.com.hk
For enquiry or site visit, please contact Catering Department Tel 2452 8673 / 2452 8325 or email catering@goldcoasthotel.com.hk



悠然庭園 / 中菜廳【粵】 - 中式婚宴晚宴套餐

The Terrace / YUE Chinese Restaurant - Chinese Dinner Wedding Package

尊享優惠 COMPLIMENTARY PRIVILEGES	最少 10 席 Minimum 10 tables
設宴當晚新人可免費入住新婚蜜月客房壹晚連翌晨房內雙人早餐 One night accommodation with in-room set breakfast for two	豪華海景客房 Deluxe Seaview Room
免費使用婚禮禮堂一小時舉行證婚儀式 (視乎酒店供應情況) Complimentary use of "The Chapel" for one hour for wedding ceremony (subject to hotel's availability)	♥
設宴當晚，新人及主人家入住酒店客房可獲折扣優惠 (需按當時房間供應而定，只限兩間) Special discount on room rate on wedding day for the newly weds and their families (subject to hotel availability & maximum for 2 room nights)	♥
設宴當天，主人家於聆瀾咖啡廳享用自助早餐或「粵」中菜廳享用午餐可獲八五折優惠 (需預約安排及最多 24 位享用) 15% discount on buffet breakfast at Cafe Lagoon or Chinese lunch at YUE Restaurant on the wedding day (advance reservation is required & maximum for 24 persons)	♥
免費於酒店戶外婚禮園林內拍攝婚紗照片 Bridal photo-shooting at the hotel Outdoor Wedding Garden	♥
每席十套酒店婚宴喜帖 (不包括內容印刷) 10 sets of hotel invitation cards per table (printing service not included)	♥
精美嘉賓提名冊 Embroidered guest signature book	♥
免費麻雀耍樂及茗茶招待 Mahjong tables sets with Chinese tea service	♥
餐前酒會雜果賓治 Non-alcoholic fruit punch for cocktail	2 盆 2 bowls
心形鮮果忌廉蛋糕於婚宴前享用 Heart-shaped fresh fruit cream cake served during the reception	5 磅 5 pounds
自攜洋酒免開瓶費 (每席乙瓶) Complimentary corkage (one bottle per table)	♥
多層豪華仿製結婚蛋糕供敬酒儀式及拍照之用 Multi-tier of artistic mock wedding cake for cake cutting and photo-taking	♥
每席花卉擺設 Floral arrangement on dining tables	♥
免費使用液晶投射器 Complimentary use of LCD Projector	♥
城巴 76 座位雙層巴士於散席使用 (往港島，九龍或新界) CITYBUS 76-seater double decker bus from Hotel to Hong Kong Island, Kowloon or New Territories	1 次單程 1 Single Trips
免費代客泊車位 Complimentary valet parking spaces	4
以優惠價預訂城巴 76 座位雙層巴士於散席使用 (每程往港島 HK\$2,000，九龍 HK\$1,600 或新界 HK\$1,600 點對點服務) Special rate to reserve point to point CITYBUS 76-seater double decker bus from Hotel to Hong Kong Island at HK\$2,000, Kowloon at HK\$1,600 or New Territories at HK\$1,600	♥
優惠券包括 Discount coupons includes: *六福珠寶金行優惠券 Luk Fook Jewellery & Goldsmith Company discount coupon *I-PRIMO 婚戒優惠券 I-PRIMO Diamond Ring discount coupon *希臘女神婚紗攝影套餐券 Beauty Hera wedding photo package *奇華中式禮餅八折優惠 Kee Wah Bakery Chinese bridal cake discount coupon *羅勤芳中華禮儀專業大妗服務優惠券 Lokanfong Chinese Wedding discount coupon *蓆夢思床上用品優惠券 Simmons bedding discount coupon *s.a. wedding 海外婚紗攝影優惠券 s.a. wedding photo package discount coupon *FREE Concept 攝影套餐優惠券 FREE Concept photo shooting discount coupon *壹誓證婚服務優惠券 AnOath celebrant service discount coupon *Medi Fast 婚前身體檢查優惠券 Medi Fast medical check discount coupon *Tuttiad 場地佈置優惠券 Tuttiad wedding decoration discount coupon	♥

查詢詳情或參觀宴會場地，請致電宴會部：電話 2452 8673 / 2452 8325 或電郵 catering@goldcoasthotel.com.hk

For enquiry or site visit, please contact Catering Department Tel 2452 8673 / 2452 8325 or email catering@goldcoasthotel.com.hk



GOLD COAST
HOTEL

悠然庭園 - 中式婚宴晚宴套餐 The Terrace - Chinese Dinner Wedding Package

婚宴菜譜 Menu I

(只適用於星期一至五；星期六、日、公眾假期及假期前夕除外)

(Applicable on Monday to Friday, except Saturday, Sunday, Public Holiday and its eve)

即日起至 2021 年 9 月 6 日

From now – 6 Sep 2021

鴻運迎金豬

Roasted whole suckling pig

碧綠油雞縱菌炒蝦仁

Sautéed shrimps in chanterelle mushrooms paste
with vegetables

瑤柱雙翡翠

Braised conpoy with vegetables

雲腿窩貼大蝦伴和風沙律菜

Deep-fried mashed shrimps and mixed gourmet lettuces
rolls with Japanese dressing

花膠竹笙雞絲燴燕窩

Braised bird's nest with fish maw,
bamboo pith and minced chicken

天白花菇燴鮮鮑片

Braised sliced abalone with mushrooms

清蒸大虎斑

Steamed fresh tiger garoupa

南乳脆皮雞

Deep-fried crispy chicken with red bean curd sauce

雲腿玉帶炒飯

Fried rice with scallops and shredded Yunnan ham

金菇銀芽炆伊麵

Braised e-fu noodles with enoki mushrooms
and bean sprouts

黃金珍珠露

Sweetened pumpkin cream and sago

美點雙輝

Chinese petits fours

2021 年 9 月 7 日至 2022 年 2 月 28 日

7 Sep 2021 – 28 Feb 2022

鴻運迎金豬

Roasted whole suckling pig

碧綠花姿蚌片

Sautéed cuttlefish and clam with vegetables
瑤柱雙翡翠

Braised conpoy with vegetables

雲腿窩貼大蝦伴和風沙律菜

Deep-fried mashed shrimps and mixed gourmet lettuces
rolls with Japanese dressing

花膠竹笙雞絲燴燕窩

Braised bird's nest with fish maw,
bamboo pith and minced chicken

原隻蠔皇五頭湯鮑

Braised whole abalone in oyster sauce

清蒸大虎斑

Steamed fresh tiger garoupa

南乳脆皮雞

Deep-fried crispy chicken with red bean curd sauce

海鮮菜粒炒飯

Fried rice with diced seafood and vegetables

金菇銀芽炆伊麵

Braised e-fu noodles with enoki mushrooms
and bean sprouts

黃金珍珠露

Sweetened pumpkin cream and sago

美點雙輝

Chinese petits fours

即日起至 2021 年 9 月 6 日 From now – 6 Sep 2021	2021 年 9 月 7 日至 2022 年 2 月 28 日 7 Sep 2021 – 28 Feb 2022
HK\$11,088	HK\$13,888

席間奉送三小時無限供應汽水、橙汁及特選啤酒

Inclusive of unlimited supply of soft drinks, chilled orange juice and house beer during dinner for 3 hours
每席十至十二位用

Each table of 10 - 12 persons

所有價格以港幣計算及另加一服務費

All prices in HK dollars and subject to 10% service charge

*為支持可持續發展及海洋生物保育，信和酒店所有食肆及宴會場合已全面停止供應魚翅食品

*To support the sustainability and conservation of marine bio-diversity, Sino Hotels has stopped serving shark fin in all of its outlets and banquet services.



悠然庭園 - 中式婚宴晚宴套餐
The Terrace - Chinese Dinner Wedding Package

婚宴菜譜 Menu II

即日起至 2021 年 9 月 6 日

From now – 6 Sep 2021

金豬大紅袍

Roasted whole suckling pig

served with pancakes

鮮露筍 XO 醬爆花枝蝦球

Sautéed prawns with sliced cuttle fish

and asparagus in XO sauce

海皇遼參釀玉環

Assorted seafood and sea cucumber

stuffed in marrow vegetables

蟹肉帶子金錢盒

Deep-fried puff with conpoy and crab meat

竹笙海味燴官燕

Braised bird's nest with dried seafood and bamboo pith

原隻蠔皇五頭湯鮑

Braised whole abalone in oyster sauce

清蒸大星斑

Steamed fresh spotted groupa

蒜香脆皮雞

Deep-fried crispy chicken with garlic

瑤柱蟹籽蛋白炒香苗

Fried rice with shredded conpoy,

crab roe and egg white

上湯鮮蝦水餃

Shrimp dumplings in supreme soup

燕窩燉雙皮奶

Double-boiled milk topped with bird's nest

美點薈萃

Chinese petits fours

2021 年 9 月 7 日至 2022 年 2 月 28 日

7 Sep 2021 – 28 Feb 2022

金豬大紅袍

Roasted whole suckling pig

served with pancakes

鮮露筍 XO 醬爆花枝蝦球

Sautéed prawns with sliced cuttle fish

and asparagus in XO sauce

海皇遼參釀玉環

Assorted seafood and sea cucumber

stuffed in marrow vegetables

芝士蟹肉焗釀蟹蓋

Baked crab shell stuffed with crab meat and cheese

竹笙海味燴官燕

Braised bird's nest with dried seafood & bamboo pith

原隻蠔皇五頭湯鮑

Braised whole abalone in oyster sauce

清蒸東星斑

Steamed fresh spotted groupa

蒜香脆皮雞

Deep-fried crispy chicken with garlic

瑤柱蟹籽蛋白炒香苗

Fried rice with shredded conpoy,

crab roe and egg white

上湯鮮蝦水餃

Shrimp dumplings in supreme soup

燕窩燉雙皮奶

Double-boiled milk topped with bird's nest

美點薈萃

Chinese petits fours

即日起至 2021 年 9 月 6 日 From now – 6 Sep 2021	2021 年 9 月 7 日至 2022 年 2 月 28 日 7 Sep 2021 – 28 Feb 2022
HK\$13,688	HK\$16,988

席間奉送三小時無限供應汽水、橙汁及特選啤酒

Inclusive of unlimited supply of soft drinks, chilled orange juice and house beer during dinner for 3 hours

每席十至十二位用

Each table of 10 - 12 persons

所有價格以港幣計算及另加一服務費

All prices in HK dollars and subject to 10% service charge

*為支持可持續發展及海洋生物保育，信和酒店所有食肆及宴會場合已全面停止供應魚翅食品

*To support the sustainability and conservation of marine bio-diversity, Sino Hotels has stopped serving shark fin in all of its outlets and banquet services.



GOLD COAST
HOTEL

悠然庭園及中菜廳【粵】- 婚宴晚宴套餐
The Terrace / YUE Chinese Restaurant - Chinese Dinner Wedding Package

名菜婚宴菜譜 YUE Signature Menu

鴻運金豬全體
Roasted whole suckling pig
翡翠紅梅蝦球
Sautéed prawns with crab cream and vegetables
金錢炸蟹盒
Deep-fried crab meat fritter
玉環釀瑤柱甫
Braised marrow ring stuffed with conpoy and topped with vegetables
紅燒蟹肉燴花膠
Braised shredded fish maw with crab meat
蠔皇原隻五頭鮑魚扣鵝掌
Braised whole 5-head abalone with goose web in oyster sauce
雪嶺紅梅映松露
(美食之最大賞至高榮譽金獎)
Seared star garoupa fillet with fish maw on egg white with truffle sauce
Gold with Distinction Award, Best of the Best Culinary
Awards by Hong Kong Tourism Board
龍井茶皇燻雞
Smoked chicken with fragrant tea leaves
師傅炒飯
Fried rice with prawns and barbecued pork in x.o. sauce
桂花珍珠露
Chilled sweetened seaweed soup with osmanthus jelly
牡丹酥、西式芝士餅
Peony puff、Cheese cake

即日起至 2021 年 9 月 6 日 From now – 6 Sep 2021	2021 年 9 月 7 日至 2022 年 2 月 28 日 7 Sep 2021 – 28 Feb 2022
HK\$12,888	HK\$14,888

席間奉送三小時無限供應汽水、橙汁及特選啤酒
Inclusive of unlimited supply of soft drinks, chilled orange juice and house beer during dinner for 3 hours
每席十至十二位用

Each table of 10 - 12 persons
所有價格以港幣計算及另加一服務費
All prices in HK dollars and subject to 10% service charge

*為支持可持續發展及海洋生物保育，信和酒店所有食肆及宴會場合已全面停止供應魚翅食品

*To support the sustainability and conservation of marine bio-diversity, Sino Hotels has stopped serving shark fin in all of its outlets and banquet services.



預訂婚宴酒席滿 10 席或以上(每席 12 人)，每席可享現金回贈 HK\$300 (只適用於 2021 年 3 月 1 日至 2022 年 2 月 28 日期間舉行之婚宴酒席)
For booking a minimum of 10 tables of 12 persons or above, can enjoy a cash rebate of \$300 per table (applicable to events from 1 March 2021 to 28 February 2022)

快閃優惠 - 中式婚宴晚宴套餐 Flash Offers – Chinese Wedding Dinner Package (優惠期 Promotion period: 23 & 24 January 2021)

現凡於 2021 年 1 月 23 至 24 日預訂 2022 年 2 月 28 日或之前舉行之婚宴酒席 10 席以上並繳付訂金港幣\$5,000，即可享有下列多重優惠：

Couples who confirm the wedding banquet with 10 tables or above on or before 28 February 2022 and settle a deposit of HK\$5,000 on 23-24 January 2021 can enjoy the following privileges:

惠顧 10 席或以上可獲贈以下優惠

Privileges for 10 tables or above:

- ♥ 預訂 2021 年 9 月 6 日或之前舉行之婚宴，加一服務費全免，並可免費使用「The Chapel」舉行證婚儀式 (一節) (價值港幣\$9,500 元) (視乎酒店供應情況)
Waive 10% service charge for wedding banquet and complimentary use of 「The Chapel」 for wedding ceremony on or before 6 September 2021 (One Session) (Value at HK\$9,500) (subject to hotel's availability)
- ♥ 享有八折優惠價租用戶外婚禮園林、婚禮禮堂或悠然庭園舉行證婚儀式
Enjoy special 20% off for wedding ceremony at our Outdoor Wedding Garden, The Chapel or The Terrace
- ♥ 回禮小禮物 – La Maison du Chocolat (只適用於 2021 年 2 月 28 日或之前舉行之婚宴酒席) (以合約上之人數計算) (價值高達港幣\$7,500 元)
Free wedding favors – La Maison du Chocolat for wedding event on or before 28 February 2021 (Quantity according to the attendance confirmed on agreement letter) (Value at HK\$7,500 and above)
- ♥ 糖果吧於席前享用 (價值港幣\$4,000 元) 或 婚宴於宴會廳可升級至 Häagen-Dazs 雪糕吧 (120 杯)
Complimentary candy corner (Value at HK\$4,000) OR upgrade to Häagen-Dazs Ice-cream corner for weddings at Grand Ballroom (120 cups)
- ♥ 「即影即印」照相服務 (惠顧 10 席以上 180 張; 惠顧 20 席以上 280 張) (價值港幣\$3,000 元)
Photo Booth Service (180 pieces for 10 tables or above; 280 pieces for 20 tables or above) (Value at HK\$3,000)
- ♥ 可免費享用全新華麗紗織桌布 (只適用於宴會廳婚宴及預訂 Menu C 或以上)
Complimentary newly organza table cloth (Applicable for wedding events at Grand Ballroom with booking menu C or above only)

惠顧 20 席以上可獲贈以下優惠一項

One of the following privileges for 20 tables or above:

- ♥ 可免費入住豪華海景客房連露台一晚 (價值港幣\$3,200 元)
One night Deluxe Seaview Room with Balcony accommodation (Value at HK\$3,200)
- ♥ 加送一程城巴 76 座位雙層巴士於散席使用 (往港島，九龍或新界)
Additional one single trip of CITYBUS 76-seater double decker bus from Hotel to Hong Kong Island, Kowloon or New Territories
- ♥ 可獲贈律師監禮服務套餐 (不包括政府婚姻註冊費用，指定證婚服務項目及特殊節日附加費用) (價值港幣\$3,000 元)
Civil celebrant service (excluding the government fee and additional costs on specified service and special dates) (Value at HK\$3,000)

惠顧 30 席以上更可加選以下優惠一項

Additionally one of the following privileges for 30 tables or above:

- ♥ 豪華婚宴牌匾 (價值港幣\$8,000 元)
Deluxe wedding banner (Value at HK\$8,000)
- ♥ 可免費提升入住海灣套房一晚 (價值港幣\$6,800 元) (視乎酒店供應情況)
Upgrade to one night Marina Suite accommodation (Value at HK\$6,800) (subject to hotel's availability)

尊享優惠價 Special discounted prices:

- ♥ 以優惠價港幣\$10,800 元租用高清 LED 多功能螢幕牆播放婚宴片段 (原價為港幣\$35,800 元) (只適用於宴會廳婚宴)
Special discounted price at HK\$10,800 on LED wall usage for animation (Original priced at HK\$35,800) (Applicable for wedding events at Grand Ballroom only)
- ♥ 以半價優惠租用主題場景佈置 (原價為港幣\$8,000 元) (視乎酒店供應情況)
50% off on themed decoration set (Original priced at HK\$8,000) (subject to hotel's availability)
- ♥ 以半價優惠預訂鮮果拼盆 (原價每席港幣\$400 元，另收以原價計算之加一服務費)
50% off on fresh fruit platter (Original at HK\$400 per table, subject to 10% service charge based on original price)
- ♥ 以優惠價港幣\$6,088 元訂購 Sugarfina 糖果吧 (原價為港幣\$7,030 元) (視乎酒店供應情況)
Special discounted price at HK\$6,088 to order Sugarfina Candy Corner (Value at HK\$7,030) (subject to hotel's availability)

查詢詳情或參觀宴會場地，請致電宴會部：電話 2452 8673 / 2452 8325 或電郵 catering@goldcoasthotel.com.hk

For enquiry or site visit, please contact Catering Department Tel 2452 8673 / 2452 8325 or email catering@goldcoasthotel.com.hk

中式婚宴晚宴套餐 Chinese Dinner Wedding Package

最低消費參考 Minimum Charge	即日起至2021年6月30日 Now to 30 June 2021		2021年7月1日至2021年9月6日 1 July 2021 to 6 Sep 2021		2021年9月7日至2022年2月28日 7 Sep 2021 to 28 Feb 2022	
	星期一至五 Mon-Fri	星期六，日 公眾假期及前夕 Sat-Sun, PH & its eve	星期一至五 Mon-Fri	星期六，日 公眾假期及前夕 Sat-Sun, PH & its eve	星期一至五 Mon-Fri	星期六，日 公眾假期及前夕 Sat-Sun, PH & its eve
宴會廳 Grand Ballroom (Maximum 38 tables)	HK\$160,000 HK\$200,000	HK\$180,000	HK\$180,000 HK\$278,000	HK\$200,000 HK\$368,000	HK\$298,000 HK\$318,000	HK\$398,000 HK\$408,000
	1, 22 May 2021	HK\$310,000	18 Sep / 3, 10 Oct / 31 Dec 2021 8 / 16 Jan 2022			HK\$418,000
「粵」全廳 YUÈ Restaurant (Maximum 20 tables)	HK\$128,000	HK\$148,000	HK\$148,000	HK\$158,000	HK\$188,000	HK\$208,000
「粵」大廳 YUÈ Restaurant Main Hall (Maximum 12 tables)	HK\$78,000	HK\$88,000	HK\$88,000	HK\$98,000	HK\$138,000	HK\$148,000
中庭會議貴賓廳 Atrium Function Room (Maximum 14 tables)	HK\$64,800	HK\$82,800	HK\$81,000 HK\$108,000	HK\$103,500 HK\$138,000	HK\$148,000	HK\$178,000
會議貴賓廳 Function Room A-E (Maximum 12 tables)	HK\$52,800	HK\$58,800	HK\$66,000 HK\$88,000	HK\$73,500 HK\$98,000	HK\$128,000	HK\$138,000
倚泉會議貴賓廳 Fountain Room (Maximum 10 tables)	HK\$46,800	HK\$52,800	HK\$58,500 HK\$78,000	HK\$66,000 HK\$88,000	HK\$118,000	HK\$128,000

- * 此優惠適用於2021年1月23至24日預訂之婚宴酒席，並須於2022年2月28日前在香港黃金海岸酒店舉行該婚宴
This special offer is only valid for new wedding reception confirmed on 23-24 January 2021 and to be held on or before 28 February 2022.
- * 此優惠不可與其他優惠同時使用 This special offer cannot be used in conjunction with other special privileges
- * 此優惠不適用於2021年1月23日前已預訂之酒席 This special offer is not applicable for confirmed wedding banquet before 23 January 2021.
- * 婚宴當晚必須消費滿指定金額，方可享有以上各項優惠 Minimum charge has to be reached to enjoy the above special privileges
- * 黃金海岸酒店保留更改以上所有優惠細則之權利，恕不作另行通知 Hong Kong Gold Coast Hotel reserves the right of final decision

價格如有更改恕不另行通知 Prices are subject to change without Prior Notice

查詢詳情或參觀宴會場地，請致電宴會部：電話 2452 8673 / 2452 8325 或電郵 catering@goldcoasthotel.com.hk
For enquiry or site visit, please contact Catering Department Tel 2452 8673 / 2452 8325 or email catering@goldcoasthotel.com.hk



GOLD COAST
HOTEL

中式婚宴晚宴套餐 Chinese Dinner Wedding Package

尊享優惠 COMPLIMENTARY PRIVILEGES	最少 6 席 Minimum 6 tables	最少 10 席 Minimum 10 tables	最少 20 席 Minimum 20 tables
設宴當晚新人可免費入住新婚蜜月客房壹晚連翌晨房內雙人早餐 One night accommodation with in-room set breakfast for two	--	豪華海景客房 Deluxe Seaview Room	豪華海景客房連露台 Deluxe Seaview Room with Balcony
設宴當晚，新人及主人家入住酒店客房可獲折扣優惠 (需按當時房間供應而定，只限兩間) Special discount on room rate on wedding day for the newly weds and their families (subject to hotel availability & maximum for 2 room nights)	♥	♥	♥
設宴當天，主人家於聆瀾咖啡廳享用自助早餐或「粵」中菜廳享用午餐 可獲八五折優惠 (需預約安排及最多 24 位享用) 15% discount on buffet breakfast at Cafe Lagoon or Chinese lunch at YUÈ Restaurant on the wedding day (advance reservation is required & maximum for 24 persons)	♥	♥	♥
免費於酒店戶外婚禮園林內拍攝婚紗照片 Bridal photo-shooting at the hotel Outdoor Wedding Garden	♥	♥	♥
每席十套酒店婚宴喜帖 (不包括內容印刷) 10 sets of hotel invitation cards per table (printing service not included)	♥	♥	♥
精美嘉賓提名冊 Embroidered guest signature book	♥	♥	♥
免費麻雀宴樂及茗茶招待 Mahjong tables sets with Chinese tea service	♥	♥	♥
餐前酒會雜果賓治 Non-alcoholic fruit punch for cocktail	1 盆 1 bowl	2 盆 2 bowls	4 盆 4 bowls
心形鮮果忌廉蛋糕於婚宴前享用 Heart-shaped fresh fruit cream cake served during the reception	3 磅 3 pounds	5 磅 5 pounds	8 磅 8 pounds
自攜洋酒免開瓶費 (每席乙瓶) Complimentary corkage (one bottle per table)	♥	♥	♥
多層豪華仿製結婚蛋糕供敬酒儀式及拍照之用 Multi-tier of artistic mock wedding cake for cake cutting and photo-taking	♥	♥	♥
每席花卉擺設 Floral arrangement on dining tables	♥	♥	♥
奉送全場華麗椅套 Complimentary seat covers	♥	♥	♥
免費使用液晶投射器 Complimentary use of LCD Projector	♥	♥	♥
城巴 76 座位雙層巴士於散席使用 (往港島，九龍或新界) CITYBUS 76-seater double decker bus from Hotel to Hong Kong Island, Kowloon or New Territories	--	1 次單程 1 Single Trips	2 次單程 2 Single Trips
免費代客泊車位 Complimentary valet parking spaces	2	4	6
以優惠價預訂城巴 76 座位雙層巴士於散席使用 (每程往港島 HK\$2,000，九龍 HK\$1,600 或新界 HK\$1,600 點對點服務) Special rate to reserve point to point CITYBUS 76-seater double decker bus from Hotel to Hong Kong Island at HK\$2,000, Kowloon at HK\$1,600 or New Territories at HK\$1,600	♥	♥	♥
優惠券包括 Discount Coupons Include: *六福珠寶金行優惠券 Luk Fook Jewellery & Goldsmith Company discount coupon *I-PRIMO 婚戒優惠券 I-PRIMO Diamond Ring discount coupon *希臘女神婚紗攝影套餐券 Beauty Hera wedding photo package *奇華中式禮餅八折優惠 Kee Wah Bakery Chinese bridal cake discount coupon *羅勤芳中華禮儀專業大妗服務優惠券 Lokanfong Chinese Wedding discount coupon *蓆夢思床上用品優惠券 Simmons bedding discount coupon *s.a. wedding海外婚紗攝影優惠券 s.a. wedding photo package discount coupon *FREE Concept 攝影套餐優惠券 FREE Concept photo shooting discount coupon *壹誓證婚服務優惠券 AnOath celebrant service discount coupon *Medi Fast婚前身體檢查優惠券 Medi Fast medical check discount coupon *Tuttiad場地佈置優惠券 Tuttiad wedding decoration discount coupon	♥	♥	♥

查詢詳情或參觀宴會場地，請致電宴會部：電話 2452 8673 / 2452 8325 或電郵 catering@goldcoasthotel.com.hk

For enquiry or site visit, please contact Catering Department Tel 2452 8673 / 2452 8325 or email catering@goldcoasthotel.com.hk



GOLD COAST
HOTEL

中式婚宴晚宴套餐 Chinese Dinner Wedding Package

婚宴菜譜 Menu A

(只適用於星期一至五；星期六、日、公眾假期及假期前夕除外)
(Applicable on Monday to Friday, except Saturday, Sunday, Public Holiday and its eve)

即日起至 2021 年 9 月 6 日

From now – 6 Sep 2021

鴻運金豬全體

Roasted whole suckling pig

翡翠花枝玉帶

Sautéed scallop and sliced squids with vegetables

多子玉環瑤柱甫

Braised whole conpoy stuffed in marrow

vegetables and garlic

百花鮮蝦盒

Deep-fried crispy puff stuffed with shrimps

竹笙蟹肉金菇燴燕窩

Bird's nest with crab meat, bamboo pith

and enoki mushrooms

蠔皇鮮鮑片

Braised sliced abalone in oyster sauce

清蒸沙巴龍躉

Steamed Sabah giant garoupa

當紅脆皮雞

Roasted crispy chicken

金華鮮蝦炒絲苗

Fried rice with shredded Yunnan ham and shrimps

鮑汁珍菌炆伊麵

Braised e-fu noodles with mushrooms

in abalone sauce

百年好合

Sweetened red bean cream with lotus seeds

and lily bulbs

永結同心

Chinese petits fours

2021 年 9 月 7 日至 2022 年 2 月 28 日

7 Sep 2021 – 28 Feb 2022

鴻運金豬全體

Roasted whole suckling pig

XO 醬帶子桂花蚌

Sautéed scallops and sea clams in XO sauce

多子玉環瑤柱甫

Braised whole conpoy stuffed in marrow

vegetables and garlic

桂林炸蝦丸

Deep-fried crispy shrimp ball

竹笙蟹肉金菇燴燕窩

Bird's nest with crab meat, bamboo pith

and enoki mushrooms

原隻蠔皇五頭湯鮑

Braised whole abalone in oyster sauce

清蒸沙巴龍躉

Steamed Sabah giant garoupa

當紅脆皮雞

Roasted crispy chicken

金華鮮蝦炒絲苗

Fried rice with shredded Yunnan ham and shrimps

鮑汁珍菌炆伊麵

Braised e-fu noodles with mushrooms

in abalone sauce

百年好合

Sweetened red bean cream with lotus seeds

and lily bulbs

永結同心

Chinese petits fours

即日起至 2021 年 9 月 6 日 From now – 6 Sep 2021	2021 年 9 月 7 日至 2022 年 2 月 28 日 7 Sep 2021 – 28 Feb 2022
HK\$9,588	HK\$11,988

席間奉送三小時無限供應汽水、橙汁及特選啤酒

Inclusive of unlimited supply of soft drinks, chilled orange juice and house beer during dinner for 3 hours
每席十至十二位用

Each table of 10 - 12 persons

所有價格以港幣計算及另加一服務費

All prices in HK dollars and subject to 10% service charge

*為支持可持續發展及海洋生物保育，信和酒店所有食肆及宴會場合已全面停止供應魚翅食品

*To support the sustainability and conservation of marine bio-diversity, Sino Hotels has stopped serving shark fin in all of its outlets and banquet services.

中式婚宴晚宴套餐 Chinese Dinner Wedding Package

婚宴菜譜 Menu B

即日起至 2021 年 9 月 6 日

From now – 6 Sep 2021

鴻運迎金豬

Roasted whole suckling pig

碧綠油雞縱菌炒蝦仁

Sautéed shrimps in chanterelle mushrooms paste
with vegetables

瑤柱雙翡翠

Braised conpoy with vegetables

雲腿窩貼大蝦伴和風沙律菜

Deep-fried mashed shrimps and mixed gourmet lettuces
rolls with Japanese dressing

花膠竹笙雞絲燴燕窩

Braised bird's nest with fish maw,
bamboo pith and minced chicken

天白花菇燴鮮鮑片

Braised sliced abalone with mushrooms

清蒸大虎斑

Steamed fresh tiger garoupa

南乳脆皮雞

Deep-fried crispy chicken with
red bean curd sauce

雲腿玉帶炒飯

Fried rice with scallops and shredded Yunnan ham

金菇銀芽炆伊麵

Braised e-fu noodles with enoki mushrooms
and bean sprouts

黃金珍珠露

Sweetened pumpkin cream and sago

美點雙輝

Chinese petits fours

2021 年 9 月 7 日至 2022 年 2 月 28 日

7 Sep 2021 – 28 Feb 2022

鴻運迎金豬

Roasted whole suckling pig

碧綠花姿蚌片

Sautéed cuttlefish and clam with vegetables
瑤柱雙翡翠

Braised conpoy with vegetables

雲腿窩貼大蝦伴和風沙律菜

Deep-fried mashed shrimps and mixed gourmet

lettuces rolls with Japanese dressing

花膠竹笙雞絲燴燕窩

Braised bird's nest with fish maw,
bamboo pith and minced chicken

原隻蠔皇五頭湯鮑

Braised whole abalone in oyster sauce

清蒸大虎斑

Steamed fresh tiger garoupa

南乳脆皮雞

Deep-fried crispy chicken with
red bean curd sauce

海鮮菜粒炒飯

Fried rice with diced seafood and vegetables

金菇銀芽炆伊麵

Braised e-fu noodles with enoki mushrooms
and bean sprouts

黃金珍珠露

Sweetened pumpkin cream and sago

美點雙輝

Chinese petits fours

即日起至 2021 年 9 月 6 日 From now – 6 Sep 2021	2021 年 9 月 7 日至 2022 年 2 月 28 日 7 Sep 2021 – 28 Feb 2022
HK\$11,088	HK\$14,088

席間奉送三小時無限供應汽水、橙汁及特選啤酒

Inclusive of unlimited supply of soft drinks, chilled orange juice and house beer during dinner for 3 hours
每席十至十二位用

Each table of 10 - 12 persons

所有價格以港幣計算及另加一服務費

All prices in HK dollars and subject to 10% service charge

*為支持可持續發展及海洋生物保育，信和酒店所有食肆及宴會場合已全面停止供應魚翅食品

*To support the sustainability and conservation of marine bio-diversity, Sino Hotels has stopped serving shark fin in all of its outlets and banquet services.



GOLD COAST
HOTEL

中式婚宴晚宴套餐 Chinese Dinner Wedding Package

婚宴菜譜 Menu C

即日起至 2021 年 9 月 6 日

From now – 6 Sep 2021

金豬耀紅袍

Roasted whole suckling pig

鮮露筍蝦球螺片

Sautéed prawns and sea whelks with asparagus

蘭花玉環瑤柱甫

Braised whole conpoy stuffed in
marrow vegetables and broccoli

杏香炸釀蟹鉗

Deep-fried crab claws with almond jacket

竹笙海皇燴官燕

Braised bird's nest with bamboo pith & seafood

原隻蠔皇五頭湯鮑

Braised whole abalone in oyster sauce

清蒸大虎斑

Steamed fresh tiger garoupa

金沙脆皮雞

Deep-fried crispy chicken with garlic

香菜心薑米肉鬆炒飯

Fried rice with minced meat,
ginger and vegetables

金瑤雜菜炆伊麵

Braised e-fu noodles with shredded conpoy
and enoki mushrooms

椰汁紫米露湯丸

Sweetened purple glutinous rice with coconut cream
and glutinous dumpling

美點薈萃

Chinese petits fours

2021 年 9 月 7 日至 2022 年 2 月 28 日

7 Sep 2021 – 28 Feb 2022

金豬耀紅袍

Roasted whole suckling pig

松露醬蝦球炒帶子

Sautéed prawns and scallops with black truffle sauce

蘭花玉環瑤柱甫

Braised whole conpoy stuffed in
marrow vegetables and broccoli

杏香炸釀蟹鉗

Deep-fried crab claws with almond jacket

蟹皇蟲草花燴官燕

Braised bird's nest with crab roe

and cordyceps flowers

原隻蠔皇五頭湯鮑

Braised whole abalone in oyster sauce

清蒸大星斑

Steamed fresh spotted garoupa

金沙脆皮雞

Deep-fried crispy chicken with garlic

香菜心薑米肉鬆炒飯

Fried rice with minced meat, ginger and vegetables

金瑤雜菜炆伊麵

Braised e-fu noodles with shredded conpoy
and enoki mushrooms

椰汁紫米露湯丸

Sweetened purple glutinous rice with coconut cream
and glutinous dumpling

美點薈萃

Chinese petits fours

即日起至 2021 年 9 月 6 日 From now – 6 Sep 2021	2021 年 9 月 7 日至 2022 年 2 月 28 日 7 Sep 2021 – 28 Feb 2022
HK\$12,388	HK\$15,388

席間奉送三小時無限供應汽水、橙汁及特選啤酒

Inclusive of unlimited supply soft drinks, chilled orange juice and house beer during dinner for 3 hours
每席十至十二位用

Each table of 10 - 12 persons

所有價格以港幣計算及另加一服務費

All prices in HK dollars and subject to 10% service charge

*為支持可持續發展及海洋生物保育，信和酒店所有食肆及宴會場合已全面停止供應魚翅食品

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中式婚宴晚宴套餐 Chinese Dinner Wedding Package

婚宴菜譜 Menu D

即日起至 2021 年 9 月 6 日

From now – 6 Sep 2021

金豬大紅袍

Roasted whole suckling pig

Served with pancakes

鮮露筍 XO 醬爆花枝蝦球

Sautéed prawns with sliced cuttlefish

and asparagus in XO sauce

海皇遼參釀玉環

Assorted seafood and sea cucumber

stuffed in marrow vegetables

蟹肉帶子金錢盒

Deep-fried puff with conpoy and crab meat

竹笙海味燴官燕

Braised bird's nest with dried seafood

and bamboo pith

原隻蠔皇五頭湯鮑

Braised whole abalone in oyster sauce

清蒸大星斑

Steamed fresh spotted garoupa

蒜香脆皮雞

Deep-fried crispy chicken with garlic

瑤柱蟹籽蛋白炒香苗

Fried rice with shredded conpoy,

crab roe and egg white

上湯鮮蝦水餃

Shrimp dumplings in supreme soup

燕窩燉雙皮奶

Double-boiled milk topped with bird's nest

美點薈萃

Chinese petits fours

2021 年 9 月 7 日至 2022 年 2 月 28 日

7 Sep 2021 – 28 Feb 2022

金豬大紅袍

Roasted whole suckling pig

served with pancakes

鮮露筍 XO 醬爆花枝蝦球

Sautéed prawns with sliced cuttlefish

and asparagus in xo sauce

海皇遼參釀玉環

Assorted seafood and sea cucumber

stuffed in marrow vegetables

芝士蟹肉焗釀蟹蓋

Baked crab shell stuffed with crab meat and cheese

竹笙海味燴官燕

Braised bird's nest with dried seafood

and bamboo pith

原隻蠔皇五頭湯鮑

Braised whole abalone in oyster sauce

清蒸東星斑

Steamed fresh spotted garoupa

蒜香脆皮雞

Deep-fried crispy chicken with garlic

瑤柱蟹籽蛋白炒香苗

Fried rice with shredded conpoy,

crab roe and egg white

上湯鮮蝦水餃

Shrimp dumplings in supreme soup

燕窩燉雙皮奶

Double-boiled milk topped with bird's nest

美點薈萃

Chinese petits fours

即日起至 2021 年 9 月 6 日 From now – 6 Sep 2021	2021 年 9 月 7 日至 2022 年 2 月 28 日 7 Sep 2021 – 28 Feb 2022
HK\$13,688	HK\$16,888

席間奉送三小時無限供應汽水、橙汁及特選啤酒

Inclusive of unlimited supply of soft drinks, chilled orange juice and house beer during dinner for 3 hours
每席十至十二位用

Each table of 10 - 12 persons

所有價格以港幣計算及另加一服務費

All prices in HK dollars and subject to 10% service charge

*為支持可持續發展及海洋生物保育，信和酒店所有食肆及宴會場合已全面停止供應魚翅食品

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快閃優惠 - 悠然庭園 - 中式婚宴午宴套餐 Flash Offers – The Terrace - Chinese Wedding Lunch Package (優惠期 Promotion period: 23 & 24 January 2021)

現凡於 2021 年 1 月 23 至 24 日預訂 2022 年 2 月 28 日或之前舉行之婚宴酒席 10 席以上並繳付訂金港幣\$5,000，即可享有下列多重優惠：

Couples who confirm the wedding banquet with 10 tables or above on or before 28 February 2022 and settle a deposit of HK\$5,000 on 23-24 January 2021 can enjoy the following privileges:

- ♥ 回禮小禮物 – La Maison du Chocolate (只適用於 2021 年 2 月 28 日或之前舉行之婚宴酒席)
(以合約上之人數計算) (價值高達港幣\$7,500 元)
Free wedding favors – La Maison du Chocolate gift set for wedding event on or before 28 February 2021
(Quantity according to the attendance confirmed on agreement letter) (Value at HK\$7,500 and above)
- ♥ 惠顧(菜譜 II)加送一程城巴 76 座位雙層巴士於散席使用 (往港島，九龍或新界) (價值港幣\$1,800 元)
Additional one single trip of CITYBUS 76-seater double decker bus from Hotel to Hong Kong Island, Kowloon or New Territories if confirm Menu II
- ♥ 可免費享用 Häagen-Dazs 雪糕作餐後甜品 (每席 12 位)
Enjoy Häagen-Dazs Ice-cream as dessert (12 persons per table)
以優惠價港幣\$6,088 元訂購 Sugarfina 糖果吧 (原價為港幣\$7,030 元) (視乎酒店供應情況)
- ♥ Special discounted price at HK\$6,088 to order Sugarfina Candy Corner (Value at HK\$7,030) (subject to hotel's availability)

最低消費參考 Minimum Charge	即日至 2021 年 9 月 6 日 Now to 6 Sep 2021		2021 年 9 月 7 日至 2022 年 2 月 28 日 7 Sep to 28 Feb 2022	
	星期一至五 Mon-Fri	公眾假期及前夕 Sat-Sun, PH & its eve	星期一至五 Mon-Fri	公眾假期及前夕 Sat-Sun, PH & its eve
悠然庭園 The Terrace (Maximum 13 tables / 156 persons)	HK\$64,000 (Now to 30 Jun 2021)	HK\$74,000 (Now to 30 Jun 2021)	HK\$89,000	HK\$99,000
	HK\$84,000	HK\$94,000		

I, 22 May 2021	HK\$99,000	18 Sep / 3, 10 Oct / 31 Dec 2021 8 / 16 Jan 2022	HK\$104,000
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此優惠適用於 2021 年 1 月 23 至 24 日預訂之婚宴酒席，並須於 2022 年 2 月 28 日前在香港黃金海岸酒店舉行該婚宴
This special offer is only valid for new wedding reception confirmed on 23-24 January 2021 and to be held on or before 28 February 2022

此優惠不可與其他優惠同時使用

This special offer cannot be used in conjunction with other special privileges

此優惠不適用於 2021 年 1 月 23 日前已預訂之酒席

This special offer is not applicable for confirmed wedding banquet before 23 January 2021

婚宴當晚必須消費滿指定金額，方可享有以上各項優惠

Minimum charge has to be reached to enjoy the above special privileges

黃金海岸酒店保留更改以上所有優惠細則之權利，恕不作另行通知

Hong Kong Gold Coast Hotel reserves the right of final decision

價格如有更改恕不另行通知 Prices are subject to change without Prior Notice

查詢詳情或參觀宴會場地，請致電宴會部：電話 2452 8673 / 2452 8325 或電郵 catering@goldcoasthotel.com.hk

For enquiry or site visit, please contact Catering Department Tel 2452 8673 / 2452 8325 or email catering@goldcoasthotel.com.hk

悠然庭園 - 中式婚宴午宴套餐

The Terrace - Chinese Lunch Wedding Package

尊享優惠 COMPLIMENTARY PRIVILEGES	最少 10 席 Minimum 10 tables
免費使用婚禮禮堂一小時舉行證婚儀式 (視乎酒店供應情況) Complimentary use of "The Chapel" for one hour for wedding ceremony (subject to hotel's availability)	♥
設宴當晚，新人及主人家入住酒店客房可獲折扣優惠 (需按當時房間供應而定，只限兩間) Special discount on room rate on wedding day for the newly weds and their families (subject to hotel availability & maximum for 2 room nights)	♥
免費於酒店戶外婚禮園林內拍攝婚紗照片 Bridal photo-shooting at the hotel Outdoor Wedding Garden	♥
每席十套酒店婚宴喜帖 (不包括內容印刷) 10 sets of hotel invitation cards per table (printing service not included)	♥
精美嘉賓提名冊 Embroidered guest signature book	♥
餐前酒會雜果賓治 Non-alcoholic fruit punch for cocktail	2 盆 2 bowls
心形鮮果忌廉蛋糕於婚宴前享用 Heart-shaped fresh fruit cream cake served during the reception	5 磅 5 pounds
自攜洋酒免開瓶費 (每席乙瓶) Complimentary corkage (one bottle per table)	♥
多層豪華仿製結婚蛋糕供敬酒儀式及拍照之用 Multi-tier of artistic mock wedding cake for cake cutting and photo-taking	♥
每席花卉擺設 Floral arrangement on dining tables	♥
免費使用液晶投射器 Complimentary use of LCD Projector	♥
城巴 76 座位雙層巴士於散席使用 (往港島，九龍或新界) CITYBUS 76-seater double decker bus from Hotel to Hong Kong Island, Kowloon or New Territories	1 次單程 1 Single Trips
免費代客泊車位 Complimentary valet parking spaces	4
以優惠價預訂城巴 76 座位雙層巴士於散席使用 (每程往港島 HK\$2,000，九龍 HK\$1,600 或新界 HK\$1,600 點對點服務) Special rate to reserve point to point CITYBUS 76-seater double decker bus from Hotel to Hong Kong Island at HK\$2,000, Kowloon at HK\$1,600 or New Territories at HK\$1,600	♥
優惠券包括 Discount coupons includes: *六福珠寶金行優惠券 Luk Fook Jewellery & Goldsmith Company discount coupon *I-PRIMO 婚戒優惠券 I-PRIMO Diamond Ring discount coupon *希臘女神婚紗攝影套餐券 Beauty Hera wedding photo package *奇華中式禮餅八折優惠 Kee Wah Bakery Chinese bridal cake discount coupon *羅勤芳中華禮儀專業大妗服務優惠券 Lokanfong Chinese Wedding discount coupon *蓆夢思床上用品優惠券 Simmons bedding discount coupon *s.a. wedding海外婚紗攝影優惠券 s.a. wedding photo package discount coupon *FREE Concept 攝影套餐優惠券 FREE Concept photo shooting discount coupon *壹誓證婚服務優惠券 AnOath celebrant service discount coupon *Medi Fast婚前身體檢查優惠券 Medi Fast medical check discount coupon *Tuttiad場地佈置優惠券 Tuttiad wedding decoration discount coupon	♥



悠然庭園 - 中式婚宴午宴套餐
The Terrace - Chinese Lunch Wedding Package

婚宴菜譜 Menu I

(只適用於星期一至五；星期六、日、公眾假期及假期前夕除外)
(Applicable on Monday to Friday, except Saturday, Sunday Public Holiday and its eve)

鴻運乳豬全體

Roasted whole suckling pig

蘭花玉帶鮮蝦仁

Sautéed scallops and shrimps with broccoli

花膠螺頭燉竹絲雞

Double-boiled fish maw with sea whelk and silk fowl

北菇鮮鮑片

Braised sliced abalone with black mushrooms

清蒸大虎斑

Steamed fresh tiger garoupa

當紅脆皮雞

Roasted crispy chicken

海皇炒飯

Fried rice with assorted seafood

漁香肉鬆炆伊麵

Braised e-fu noodles with pork, garlic and chili sauce

富貴長春露

Double-boiled lotus seeds, red dates and longan with crystal sugar

美點雙輝

Chinese petits fours

即日起至 2021 年 9 月 6 日 From now – 6 Sep 2021	2021 年 9 月 7 日至 2022 年 2 月 28 日 7 Sep 2021 – 28 Feb 2022
HK\$8,888	HK\$9,588

席間奉送三小時無限供應汽水、橙汁及特選啤酒

Inclusive of unlimited supply of soft drinks, chilled orange juice and house beer during dinner for 3 hours
每席十至十二位用

Each table of 10 - 12 persons

所有價格以港幣計算及另加一服務費

All prices in HK dollars and subject to 10% service charge

*為支持可持續發展及海洋生物保育，信和酒店所有食肆及宴會合已全面停止供應魚翅食品

*To support the sustainability and conservation of marine bio-diversity, Sino Hotels has stopped serving shark fin in all of its outlets and banquet services.



悠然庭園 - 中式婚宴午宴套餐
The Terrace - Chinese Lunch Wedding Package

婚宴菜譜 Menu II

鴻運乳豬全體

Roasted whole suckling pig

金沙蝦球伴沙律時蔬

Deep-fried prawns with vegetables

花膠螺頭燉竹絲雞

Double-boiled fish maw with sea whelk and silk fowl

海參鮮鮑片

Braised sliced abalone with sea cucumber

清蒸大虎斑

Steamed fresh tiger garoupa

當紅脆皮雞

Roasted crispy chicken

瑤柱蟹籽蛋白炒香苗

Fried rice with shredded conpoy, crab roe and egg white

漁香肉鬆炆伊麵

Braised e-fu noodles with pork, garlic and chili sauce

富貴長春露

Double-boiled lotus seeds, red dates and longan with crystal sugar

美點雙輝

Chinese petits fours

即日起至 2021 年 9 月 6 日 From now – 6 Sep 2021	2021 年 9 月 7 日至 2022 年 2 月 28 日 7 Sep 2021 – 28 Feb 2022
HK\$9,988	HK\$10,688

席間奉送三小時無限供應汽水、橙汁及特選啤酒

Inclusive of unlimited supply of soft drinks, chilled orange juice and house beer during dinner for 3 hours

每席十至十二位用

Each table of 10 - 12 persons

所有價格以港幣計算及另加一服務費

All prices in HK dollars and subject to 10% service charge

*為支持可持續發展及海洋生物保育，信和酒店所有食肆及宴會場合已全面停止供應魚翅食品

*To support the sustainability and conservation of marine bio-diversity, Sino Hotels has stopped serving shark fin in all of its outlets and banquet services.

快閃優惠 - 中式婚宴午宴套餐
Flash Offers – Chinese Lunch Wedding Package
(優惠期 Promotion period: 23 & 24 January 2021)

現凡於 2021 年 1 月 23 至 24 日預訂 2022 年 2 月 28 日或之前舉行之婚宴酒席 10 席以上並繳付訂金港幣\$5,000，即可享有下列多重優惠：

Couples who confirm the wedding banquet with 10 tables or above on or before 28 February 2022 and settle a deposit of HK\$5,000 on 23-24 January 2021 can enjoy the following privileges:

惠顧 10 席或以上可獲贈以下優惠

Privileges for 10 tables or above:

- ♥ 預訂 2021 年 9 月 6 日或之前舉行之婚宴，加一服務費全免
Waive 10% service charge for wedding banquet on or before 6 September 2021
- ♥ 享有九折優惠價租用戶外婚禮園林、婚禮禮堂或悠然庭園舉行證婚儀式
Enjoy special 10% off for wedding ceremony at our Outdoor Wedding Garden, The Chapel or The Terrace
- ♥ 「即影即印」照相服務 (惠顧 10 席以上 180 張; 惠顧 20 席以上 280 張)
Photo Booth Service (180 pieces for 10 tables or above; 280 pieces for 20 tables or above)
- ♥ 回禮小禮物 – La Maison du Chocolat (只適用於 2021 年 2 月 28 日或之前舉行之婚宴酒席)
(以合約上之人數計算) (價值高達港幣\$7,500 元)
Free wedding favors – La Maison du Chocolat gift set for wedding event on or before 28 February 2021
(Quantity according to the attendance confirmed on agreement letter) (Value at HK\$7,500 and above)
- ♥ 可免費享用 Häagen-Dazs 雪糕作餐後甜品 (每席 12 位)
Enjoy Häagen-Dazs Ice-cream as dessert (12 persons per table)

惠顧 20 席以上可獲贈以下優惠一項

One of the following privileges for 20 tables or above:

- ♥ 可免費入住豪華海景客房連露台一晚(價值港幣\$3,200 元)
One night Deluxe Seaview Room with Balcony accommodation (Value at HK\$3,200)
加送一程城巴 76 座位雙層巴士於散席使用 (往港島，九龍或新界)
Additional one single trip of CITYBUS 76-seater double decker bus from Hotel to Hong Kong Island, Kowloon or New Territories
- ♥ 可獲贈律師監禮服務套餐 (不包括政府婚姻註冊費用，指定證婚服務項目及特殊節日附加費用)
(價值港幣\$3,000 元)
Civil celebrant service (excluding the government fee and additional costs on specified service and special dates)
(Value at HK\$3,000)

惠顧 30 席以上更可加選以下優惠一項

Additionally one of the following privileges for 30 tables or above:

- ♥ 豪華婚宴牌匾 (價值港幣\$8,000 元)
Deluxe wedding banner (Value at HK\$8,000)
- ♥ 可免費提升入住海灣套房一晚 (價值港幣\$6,800 元) (視乎酒店供應情況)
Upgrade to one night Marina Suite accommodation (Value at HK\$6,800) (subject to hotel's availability)

尊享優惠價 Special discounted prices:

- ♥ 以優惠價港幣\$10,800 元租用高清 LED 多功能螢幕牆播放婚宴片段 (原價為港幣\$35,800 元) (只適用於宴會廳婚宴)
Special discounted price at HK\$10,800 on LED wall usage for animation (Original priced at HK\$35,800)
(Applicable for wedding events at Grand Ballroom only)
- ♥ 以優惠價港幣\$6,088 元訂購 Sugarfina 糖果吧 (原價為港幣\$7,030 元) (視乎酒店供應情況)
Special discounted price at HK\$6,088 to order Sugarfina Candy Corner (Value at HK\$7,030) (subject to hotel's availability)
- ♥ 以半價優惠預訂鮮果拼盆 (原價每席港幣\$400 元，另收以原價計算之加一服務費)
50% off on fresh fruit platter (Original at HK\$400 per table, subject to 10% service charge based on original price)

價格如有更改恕不另行通知 Prices are subject to change without Prior Notice

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GOLD COAST

HOTEL

中式婚宴午宴套餐

Chinese Lunch Wedding Package

最低消費參考 Minimum Charge	即日至2021年6月30日 Now to 30 Jun 2021		2021年7月1日至2021年9月6日 1 Jul to 6 Sep 2021		2021年9月7日至2022年2月28日 7 Sep 2021 to 28 Feb 2022	
	星期一至五 Mon-Fri	星期六，日 公眾假期 及前夕 Sat-Sun & PH & its eve	星期一至五 Mon-Fri	星期六，日 公眾假期 及前夕 Sat-Sun & PH & its eve	星期一至五 Mon-Fri	星期六，日 公眾假期 及前夕 Sat-Sun & PH & its eve
宴會廳 Grand Ballroom (Maximum 38 tables) 宴會廳 Grand Ballroom	HK\$80,000 HK\$100,000	HK\$90,000	HK\$90,000 HK\$139,000	HK\$100,000 HK\$184,000	HK\$149,000	HK\$199,000
	1, 22 May 2021	HK\$155,000	18 Sep / 3, 10 Oct / 31 Dec 2021 8 / 16 Jan 2022			HK\$209,000
中庭會議貴賓廳 Atrium Function Room (Maximum 14 tables)	HK\$32,400	HK\$41,400	HK\$56,000	HK\$72,000	HK\$74,000	HK\$89,000
會議貴賓廳 Function Room A-E (Maximum 12 tables)	HK\$26,400	HK\$29,400	HK\$33,000	HK\$36,750	HK\$64,000	HK\$69,000

- * 此優惠適用於 2021 年 1 月 23 至 24 日預訂之婚宴酒席，並須於 2022 年 2 月 28 日前在香港黃金海岸酒店舉行該婚宴
This special offer is only valid for new wedding reception confirmed on 23-24 January 2021 and to be held on or before 28 February 2022
- * 此優惠不可與其他優惠同時使用
This special offer cannot be used in conjunction with other special privileges
- * 此優惠不適用於 2021 年 1 月 23 日前已預訂之酒席
This special offer is not applicable for confirmed wedding banquet before 23 January 2021
- * 婚宴當晚必須消費滿指定金額，方可享有以上各項優惠
Minimum charge has to be reached to enjoy the above special privileges
- * 黃金海岸酒店保留更改以上所有優惠細則之權利，恕不作另行通知
Hong Kong Gold Coast Hotel reserves the right of final decision

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GOLD COAST
HOTEL

中式婚宴午宴套餐 Chinese Lunch Wedding Package

尊享優惠 COMPLIMENTARY PRIVILEGES	最少 6 席 Minimum 6 tables	最少 10 席 Minimum 10 tables	最少 20 席 Minimum 20 tables
設宴當晚，新人及主人家入住酒店客房可獲折扣優惠 (需按當時房間供應而定，只限兩間) Special discount on room rate on wedding day for the newly weds and their families (subject to hotel availability & maximum for 2 room nights)	♥	♥	♥
免費於酒店戶外婚禮園林內拍攝婚紗照片 Bridal photo-shooting at the hotel Outdoor Wedding Garden	♥	♥	♥
每席十套酒店婚宴喜帖 (不包括內容印刷) 10 sets of hotel invitation cards per table (printing service not included)	♥	♥	♥
精美嘉賓提名冊 Embroidered guest signature book	♥	♥	♥
餐前酒會雜果賓治 Non-alcoholic fruit punch for cocktail	1 盆 1 bowl	2 盆 2 bowls	4 盆 4 bowls
心形鮮果忌廉蛋糕於婚宴前享用 Heart-shaped fresh fruit cream cake served during the reception	3 磅 3 pounds	5 磅 5 pounds	8 磅 8 pounds
自攜洋酒免開瓶費 (每席乙瓶) Complimentary corkage (one bottle per table)	♥	♥	♥
多層豪華仿製結婚蛋糕供敬酒儀式及拍照之用 Multi-tier of artistic mock wedding cake for cake cutting and photo-taking	♥	♥	♥
每席花卉擺設 Floral arrangement on dining tables	♥	♥	♥
奉送全場華麗椅套 Complimentary seat covers	♥	♥	♥
免費使用液晶投射器 Complimentary use of LCD Projector	♥	♥	♥
城巴 76 座位雙層巴士於散席使用 (往港島，九龍或新界) CITYBUS 76-seater double decker bus from Hotel to Hong Kong Island, Kowloon or New Territories	--	1 次單程 1 Single Trips	2 次單程 2 Single Trips
免費代客泊車位 Complimentary valet parking spaces	2	4	6
以優惠價預訂城巴 76 座位雙層巴士於散席使用 (每程往港島 HK\$2,000，九龍 HK\$1,600 或新界 HK\$1,600 點對點服務) Special rate to reserve point to point CITYBUS 76-seater double decker bus from Hotel to Hong Kong Island at HK\$2,000, Kowloon at HK\$1,600 or New Territories at HK\$1,600	♥	♥	♥
優惠券包括 Discount coupons includes: *六福珠寶金行優惠券 Luk Fook Jewellery & Goldsmith Company discount coupon *1-PRIMO 婚戒優惠券 1-PRIMO Diamond Ring discount coupon *希臘女神婚紗攝影套餐券 Beauty Hera wedding photo package *奇華中式禮餅八折優惠 Kee Wah Bakery Chinese bridal cake discount coupon *羅勤芳中華禮儀專業大妗服務優惠券 Lokanfong Chinese Wedding discount coupon *蓆夢思床上用品優惠券 Simmons bedding discount coupon *s.a. wedding海外婚紗攝影優惠券 s.a. wedding photo package discount coupon *FREE Concept 攝影套餐優惠券 FREE Concept photo shooting discount coupon *壹誓證婚服務優惠券 AnOath celebrant service discount coupon *Medi Fast婚前身體檢查優惠券 Medi Fast medical check discount coupon *Tuttiad場地佈置優惠券 Tuttiad wedding decoration discount coupon	♥	♥	♥

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For enquiry or site visit, please contact Catering Department Tel 2452 8673 / 2452 8325 or email catering@goldcoasthotel.com.hk

中式婚宴午宴套餐 Chinese Lunch Wedding Package

婚宴菜譜 Menu A

(只適用於星期一至五；星期六、日、公眾假期及假期前夕除外)
(Applicable on Monday to Friday, except Saturday, Sunday Public Holiday and its eve)

即日起至 2021 年 9 月 6 日 From now – 6 Sep 2021	2021 年 9 月 7 日至 2022 年 2 月 28 日 7 Jul 2021 – 28 Feb 2022
鴻運乳豬全體 Roasted whole suckling pig	鴻運乳豬全體 Roasted whole suckling pig
碧綠花枝蝦仁 Sautéed sliced squids and shrimps with seasonal vegetables	翡翠桂花蚌帶子 Sautéed sea clams and scallops with seasonal vegetables
瑤柱肘子菜膽燉竹絲雞 Double-boiled conpoy, Yunnan ham and silk fowl with Chinese cabbage	瑤柱肘子菜膽燉竹絲雞 Double-boiled conpoy, Yunnan ham and silk fowl with Chinese cabbage
玉環瑤柱甫 Braised whole conpoy stuffed in marrow vegetables	鮮鮑片扣鵝掌 Braised sliced abalone and goose web
清蒸沙巴龍躉 Steamed Sabah giant garoupa	清蒸沙巴龍躉 Steamed Sabah giant garoupa
黃金脆皮雞 Deep-fried crispy chicken	黃金脆皮雞 Deep-fried crispy chicken
雲腿蛋白菜粒炒飯 Fried rice with shredded Yunnan ham, egg white and vegetables	海鮮菜粒炒飯 Fried rice with diced seafood and vegetables
鮮菇炆伊麵 Braised e-fu noodles with mushrooms	鮮菇炆伊麵 Braised e-fu noodles with mushrooms
百年好合 Sweetened red bean cream with lotus seeds and lily bulbs	百年好合 Sweetened red bean cream with lotus seeds and lily bulbs
美點雙輝 Chinese petits fours	美點雙輝 Chinese petits fours

即日起至 2021 年 9 月 6 日 From now – 6 Sep 2021	2021 年 9 月 7 日至 2022 年 2 月 28 日 7 Sep 2021 – 28 Feb 2022
HK\$7,688	HK\$9,088

席間奉送三小時無限供應汽水、橙汁及特選啤酒

Inclusive of unlimited supply of soft drinks, chilled orange juice and house beer during dinner for 3 hours
每席十至十二位用

Each table of 10 - 12 persons

所有價格以港幣計算及另加一服務費

All prices in HK dollars and subject to 10% service charge

*為支持可持續發展及海洋生物保育，信和酒店所有食肆及宴會場合已全面停止供應魚翅食品

*To support the sustainability and conservation of marine bio-diversity, Sino Hotels has stopped serving shark fin in all of its outlets and banquet services.

中式婚宴午宴套餐 Chinese Lunch Wedding Package

婚宴菜譜 Menu B

即日起至 2021 年 9 月 6 日
From now – 6 Sep 2021

鴻運乳豬全體
Roasted whole suckling pig

蘭花玉帶鮮蝦仁
Sautéed scallops and shrimps with broccoli

花膠螺頭燉竹絲雞
Double-boiled fish maw
with sea whelk and silk fowl

北菇鮮鮑片
Braised sliced abalone with black mushrooms

清蒸大虎斑
Steamed fresh tiger garoupa

當紅脆皮雞
Roasted crispy chicken

海皇炒飯
Fried rice with assorted seafood

漁香肉鬆炆伊麵
Braised e-fu noodles with pork,
garlic and chili sauce

富貴長春露
Double-boiled lotus seeds, red dates and
longan with crystal sugar

美點雙輝
Chinese petits fours

2021 年 9 月 7 日至 2022 年 2 月 28 日
7 Sep 2021 – 28 Feb 2022

鴻運乳豬全體
Roasted whole suckling pig

金沙蝦球伴沙律時蔬
Deep-fried prawns with vegetables

花膠螺頭燉竹絲雞
Double-boiled fish maw
with sea whelk and silk fowl

海參鮮鮑片
Braised sliced abalone with sea cucumber

清蒸大虎斑
Steamed fresh tiger garoupa

當紅脆皮雞
Roasted crispy chicken

瑤柱蟹籽蛋白炒香苗
Fried rice with shredded conpoy,
crab roe and egg white

漁香肉鬆炆伊麵
Braised e-fu noodles with pork,
garlic and chili sauce

富貴長春露
Double-boiled lotus seeds, red dates and
longan with crystal sugar

美點雙輝
Chinese petits fours

即日起至 2021 年 9 月 6 日 From now – 6 Sep 2021	2021 年 9 月 7 日至 2022 年 2 月 28 日 7 Sep 2021 – 28 Feb 2022
HK\$8,888	HK\$10,488

席間奉送三小時無限供應汽水、橙汁及特選啤酒

Inclusive of unlimited supply of soft drinks, chilled orange juice and house beer during dinner for 3 hours
每席十至十二位用

Each table of 10 - 12 persons

所有價格以港幣計算及另加一服務費

All prices in HK dollars and subject to 10% service charge

*為支持可持續發展及海洋生物保育，信和酒店所有食肆及宴會場合已全面停止供應魚翅食品

*To support the sustainability and conservation of marine bio-diversity, Sino Hotels has stopped serving shark fin in all of its outlets and banquet services



預訂婚宴酒席滿 120 人或以上，每 12 人可享現金回贈 HK\$300 (只適用於 2021 年 3 月 1 日至 2022 年 2 月 28 日期間舉行之婚宴酒席)
For booking a minimum of 120 persons or above, can enjoy a cash rebate of \$300 per 12 persons (applicable to events from 1 March 2021 to 28 February 2022)

快閃優惠 - 悠然庭園 - 西式婚宴晚宴套餐 Flash Offers – The Terrace – Western Dinner Wedding Package (優惠期 Promotion period: 23 & 24 January 2021)

現凡於 2021 年 1 月 23 至 24 日預訂 2022 年 2 月 28 日或之前舉行之婚宴酒席 120 人以上並繳付訂金港幣\$5,000，即可享有下列多重優惠：

Couples who confirm the wedding banquet with 120 persons or above on or before 28 February 2022 and settle a deposit of HK\$5,000 on 23-24 January 2021 can enjoy the following privileges:

- ♥ 回禮小禮物 – La Maison du Chocolat (只適用於 2021 年 2 月 28 日或之前舉行之婚宴酒席)
(以合約上之人數計算) (價值高達港幣\$7,500 元)
Free wedding favors – La Maison du Chocolat gift set for wedding event on or before 28 February 2021
(Quantity according to the attendance confirmed on agreement letter) (Value at HK\$7,500 and above)
- ♥ 可免費升級享用 Häagen-Dazs 雪糕
Free upgraded to enjoy Häagen-Dazs Ice-cream
- ♥ 糖果吧於席前享用 (價值港幣\$4,000 元)
Complimentary candy corner (Value at HK\$4,000)
- ♥ 以優惠價港幣\$6,088 元訂購 Sugarfina 糖果吧 (原價為港幣\$7,030 元) (視乎酒店供應情況)
Special discounted price at HK\$6,088 to order Sugarfina Candy Corner (Value at HK\$7,030)
(subject to hotel's availability)

最低消費參考 Minimum Charge	即日至2021年9月6日 Now to 6 Sep 2021		2021年9月7日至2022年2月28日 7 Sep 2021 to 28 Feb 2022	
	星期一至五 Mon-Fri	星期六，日 公眾假期及前夕 Sat-Sun, PH & its eve	星期一至五 Mon-Fri	星期六，日 公眾假期及前夕 Sat-Sun, PH & its eve
悠然庭園 The Terrace (Maximum 13 tables / 156 persons)	HK\$128,000 HK\$168,000	HK\$148,000 HK\$188,000	HK\$178,000	HK\$198,000
	1 May 2021	HK\$198,000	18 Sep / 3, 10 Oct / 31 Dec 2021 8 / 16 Jan 2022	HK\$208,000

- * 此優惠適用於 2021 年 1 月 23 至 24 日預訂之婚宴酒席，並須於 2022 年 2 月 28 日前在香港黃金海岸酒店舉行該婚宴
This special offer is only valid for new wedding reception confirmed on 23-24 January 2021 and to be held on or before 28 February 2022
- * 此優惠不可與其他優惠同時使用
This special offer cannot be used in conjunction with other special privileges
- * 此優惠不適用於 2021 年 1 月 23 日前已預訂之酒席
This special offer is not applicable for confirmed wedding banquet before 23 January 2021
- * 婚宴當晚必須消費滿指定金額，方可享有以上各項優惠
Minimum charge has to be reached to enjoy the above special privileges
- * 黃金海岸酒店保留更改以上所有優惠細則之權利，恕不作另行通知
Hong Kong Gold Coast Hotel reserves the right of final decision

價格如有更改恕不另行通知 Prices are subject to change without Prior Notice

查詢詳情或參觀宴會場地，請致電宴會部：電話 2452 8673 / 2452 8325 或電郵 catering@goldcoasthotel.com.hk
For enquiry or site visit, please contact Catering Department Tel 2452 8673 / 2452 8325 or email catering@goldcoasthotel.com.hk



GOLD COAST
HOTEL

悠然庭園 - 西式婚宴晚宴套餐 The Terrace – Western Dinner Wedding Package

尊享優惠 COMPLIMENTARY PRIVILEGES	最少 120 人 Minimum 120 persons
婚宴當晚新人可免費入住蜜月客房壹晚連翌晨房內雙人早餐 One night's bridal accommodation with in-room breakfast for two	豪華海景客房 Deluxe Seaview Room
免費使用婚禮禮堂一小時舉行證婚儀式 (視乎酒店供應情況) Complimentary use of "The Chapel" for one hour for wedding ceremony (subject to hotel's availability)	♥
設宴當晚，新人及主人家入住酒店客房可獲折扣優惠 (需按當時房間供應而定，只限兩間) Special discount on room rate on wedding day for the newly weds and their families (subject to hotel availability & maximum for 2 room nights)	♥
設宴當天，主人家於聆瀾咖啡廳享用自助早餐或「粵」中菜廳享用午餐可獲八五折優惠 (需預約安排及最多 24 位享用) 15% discount on buffet breakfast at Cafe Lagoon or Chinese lunch at YUE Restaurant on the wedding day (advance reservation is required & maximum for 24 persons)	♥
免費於酒店戶外婚禮園林內拍攝婚紗照片 Bridal photo-shooting at the hotel's Outdoor Wedding Garden	♥
每席十套酒店婚宴喜帖 (不包括內容印刷) 10 sets of hotel invitation cards per table (printing service not included)	♥
精美嘉賓提名冊 Embroidered guest signature book	♥
免費麻雀耍樂及茗茶招待 Mahjong tables sets with Chinese tea service	♥
餐前酒會雜果賓治 Non-alcoholic fruit punch for cocktail	2 盆 2 bowls
心形鮮果忌廉蛋糕於婚宴前享用 Heart-shaped fresh fruit cream cake served during the reception	5 磅 5 pounds
自攜洋酒免開瓶費 (每席乙瓶) Complimentary corkage (one bottle per table)	♥
多層豪華仿製結婚蛋糕供敬酒儀式及拍照之用 Multi-tier of artistic mock wedding cake for cake cutting and photo-taking	♥
每席花卉擺設 Floral arrangement on dining tables	♥
免費使用液晶投射器 Complimentary use of LCD Projector	♥
城巴 76 座位雙層巴士於散席使用 (往港島，九龍或新界) CITYBUS 76-seater double decker bus from Hotel to Hong Kong Island, Kowloon or New Territories	1 次單程 1 Single Trips
免費代客泊車車位 Complimentary valet parking spaces	4
以優惠價預訂城巴 76 座位雙層巴士於散席使用 (每程往港島 HK\$2,000，九龍 HK\$1,600 或新界 HK\$1,600 點對點服務) Special rate to reserve point to point CITYBUS 76-seater double decker bus from Hotel to Hong Kong Island at HK\$2,000, Kowloon at HK\$1,600 or New Territories at HK\$1,600	♥
優惠券包括 Discount Coupons Include: *六福珠寶金行優惠券 Luk Fook Jewellery & Goldsmith Company discount coupon *I-PRIMO 婚戒優惠券 I-PRIMO Diamond Ring discount coupon *希臘女神婚紗攝影套餐券 Beauty Hera wedding photo package *奇華中式禮餅八折優惠 Kee Wah Bakery Chinese bridal cake discount coupon *羅勤芳中華禮儀專業大妗服務優惠券 Lokanfong Chinese Wedding discount coupon *蓆夢思床上用品優惠券 Simmons bedding discount coupon *s.a. wedding 海外婚紗攝影優惠券 s.a. wedding photo package discount coupon *FREE Concept 攝影套餐優惠券 FREE Concept photo shooting discount coupon *壹誓證婚服務優惠券 AnOath celebrant service discount coupon *Medi Fast 婚前身體檢查優惠券 Medi Fast medical check discount coupon *Tuttiad 場地佈置優惠券 Tuttiad wedding decoration discount coupon	♥

查詢詳情或參觀宴會場地，請致電宴會部：電話 2452 8673 / 2452 8325 或電郵 catering@goldcoasthotel.com.hk
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GOLD COAST
HOTEL

DINNER BUFFET MENU 自助晚餐菜單 (I)

COLD SEAFOOD ON ICE 海鮮

Fresh shrimps 海蝦
Snow crab legs 雪花蟹爪
Half-shelled scallop 半殼扇貝
Half-shelled mussels 半殼青口
Green sea whelk's 青海螺

COLD APPETIZERS 冷盤

Goose liver terrine mousse, papaya pearl 法國鵝肝慕絲配木瓜丸
Smoked duck breast, mango roses 芒果玫瑰煙鴨胸
Chicken galantine, mango chutney dip 凍雞卷配芒果節梨醬
Roasted cajun beef tenderloin, pineapple-bell pepper-corn salsa 燒奇珍牛柳配菠蘿、甜椒、粟米沙沙
Air-dried meat with Swiss cheese platter 風乾什肉拼瑞士芝士碟
Poached red fish & salmon medallions, saffron mayonnaise 焗紅魚、三文魚件配紅花文里汁
Dill marinated salmon 刁草醃三文魚
Smoked fish platter (salmon, trout, mackerel) 什錦煙魚碟 (三文魚、彩虹鱒魚、鮫魚)
Seafood & crabmeat terrine 自製海鮮、蟹柳批
Avocado wedges with peeled shrimps 鮮蝦肉伴牛油果角
Baby squids sautéed with spicy garlic 辣味蒜茸魷魚仔碟
Assorted sashimi, wasabi & soya (with chef attendance) 什錦魚生 (即切)
Assorted sushi & rice rolls with pickles 什錦壽司、飯卷
Assorted delicacies, Japanese style (sea snails, octopus, sakura shrimp) 日式小食 (味付螺肉、八爪魚仔、櫻花蝦)
Cold soba noodles with seaweed julienne 特式冷麵 (v)

FRESH AND MARINATED SALADS 沙律

Assorted crunchy salad leaves 新鮮沙律菜 (v)
Greek's salad with feta cheese, cucumber & olives 希臘沙律 (v)
Green & white asparagus salad, vegetables vinaigrette 青、白露筍沙律 (v)
Marinated artichokes & mushrooms salad with fresh herbs 醃朝鮮薊、磨菇沙律 (v)
Apple, pineapple & celery with walnuts salad 合桃、蘋果、菠蘿、芹菜沙律 (v)
Grilled eggplant & zucchini salad, balsamic dressing 扒意瓜、茄子沙律配陳醋 (v)
Corn kernels & red kidney beans salad 粟米、紅腰豆沙律 (v)
Shrimps & sausages salad, Thai style 泰式鮮蝦、札肉沙律
Roasted chicken & vermicelli salad, Thai style 泰式燒雞、粉絲沙律
German potato salad with scallions & bacon bits 德國薯仔沙律
Tomato quarters salad with pork floss 番茄角沙律配豬肉松

DRESSINGS AND CONDIMENTS 沙律汁及配料

French, Italian, vinaigrette, balsamic, thousand islands 法式、意式、油醋、黑醋汁、千島醬 (v)
Olives, croutons, capers, toasted cashew nuts, pineapple chunks 橄欖、麵包丁、酸豆、烤腰果、菠蘿 (v)



GOLD COAST
HOTEL

DINNER BUFFET MENU 自助晚餐菜單 (I)

CHINESE BARBECUED PLATTER 中式燒味碟

Assorted BBQ meat platter with suckling pig 乳豬拼盤

Sliced cold beef shank & pork knuckle 牛腩片、燻蹄片

Drunken chicken wings 醉轉彎

Cold soya veggi platter, Chiu Chow style 潮式滷水雞蛋、豆腐、花生 (v)

Cold braised black mushrooms 油炆香菇 (v)

Cold honey beans with chili oil & sesame 麻辣蜜豆 (v)

SOUPS 熱湯

Cream of chestnut soup with carrot dices 栗子忌廉湯配甘筍粒 (v)

Seafood & conpoy broth, Chinese style 瑤柱海鮮羹

HOT CHAFING DISHES 熱盤

Roasted beef tenderloin, Stroganoff sauce 燒牛柳伴俄國汁

Honey glazed smoked duck breast, orange sauce 蜜糖焗煙鴨胸配香橙汁

Roasted rack of lamb Provençal, mustard seeds jus 燒羊排保雲蘇配芥末籽燒汁

Pan-fried salmon steak, white wine bacon cream sauce 煎三文魚配煙肉白酒汁

Wok-fried Chinese kale 清炒芥蘭 (v)

Sautéed trio-color vegetables with olive oil 欖油炒三色菜 (西蘭花、椰菜花、珍珠筍)(v)

Italian spinach tortellini in olives-tomato coulis 水欖茄醬焗意式菠菜雲吞 (v)

Gratinated potato with carrot & turnip 甘筍、蘿蔔焗法式忌廉薯片 (v)

Crispy roasted pigeon 脆皮燒乳鴿

Stuffed vegetable marrow with conpoy 玉環瑤柱甫

Braised sea cucumber with bamboo, mushroom & shrimp roe 蝦籽冬筍冬菇炆海參

Steamed halibut with scallions & soya sauce 清蒸比目魚

Wok-fried mock chicken with fungus, asparagus & cashew nuts 雲耳露筍腰果炒素雞 (v)

Fried rice with vegetables & pineapple 素菜菠蘿炒飯 (v)

CARVING ON THE SIDE 切肉

Roasted US prime ribs of beef, gravy & horseradish cream 燒美國有骨牛肉

Baked assorted vegetables in puff pastry, herbs-tomato coulis 焗什菜酥皮批配香草茄醬 (v)



GOLD COAST
HOTEL

DINNER BUFFET MENU 自助晚餐菜單 (I)

SWEETS AND PASTRIES 甜品

American cheesecake 美國芝士餅

Blueberry cheesecake 藍莓芝士餅

Double-layered coffee & chocolate mousse cake 雙層軟滑朱古力、咖啡慕絲蛋糕

Raspberry mousse cake with fresh raspberry 紅桑莓慕絲蛋糕

Chocolate truffle cake 朱古力拖肥蛋糕

Charlotte aux fraises dome 草莓夏洛特圓頂

Apple & ground hazelnut tart 蘋果榛子撻

Assorted French pastries 法式什餅

Mocha éclair 咖啡慕絲芭芙條

Strawberry tartlets 士多啤梨撻仔

Chocolate & pear mousse in cocotte 香梨朱古力慕絲盅

Traditional tiramisu in cocotte 意大利芝士慕絲盅

Passion fruit mousse in cocotte 熱情果慕絲盅

Crème brûlée 法式燉蛋

Bread & butter pudding, vanilla sauce 麵包布甸配雲呢嚕汁

Heart shaped mango pudding, Chinese style 中式芒果布甸

Red bean pudding, Chinese style 中式紅豆糕

Sweetened red bean soup with glutinous dumplings, Chinese style 中式紅豆沙湯丸

Freshly sliced seasonal fruits 時令鮮果

Ice cream cups 雪糕杯

2021: 每位 HK\$1,280 per person

2022: 每位 HK\$1,380 per person

**(最少 120 人 A minimum of 120 persons is required
另收加一服務費 Subject to 10% service charge)**



GOLD COAST
HOTEL

DINNER BUFFET MENU 自助晚餐菜單 (2)

TO BE SERVED 位上

Half Boston lobster (to be served at table) 半邊波士頓龍蝦 (位上)

COLD SEAFOOD ON ICE 海鮮

Fresh prawns 大海蝦

French brown crab 法國麵包蟹

Snow crab legs 雪花蟹爪

Alaska crab legs 亞拉斯加蟹腳

Half-shelled mussels 半殼青口

Half-shelled scallops 半殼扇貝

Green sea whelk's 青海螺

COLD APPETIZERS 冷盤

Lemongrass, Thai basil & chili marinated salmon 泰式醃三文魚

Salmon tartar, corn chips & arugula 三文魚他他 (火箭菜面、粟米片伴邊)

Smoked fish platter (salmon, trout, mackerel) 什錦煙魚碟 (三文魚、彩虹鱒魚、鮫魚)

Shichimi seasoning seared tuna medallions, sesame dip 七味粉吞拿魚件配特式芝麻醬

Marinated mussels with Korean spices 韓式辛辣青口肉碟

Peeled shrimps platter with bell pepper, whisky cocktail sauce 彩椒粒蝦肉碟、威士忌咯嗲汁

Cold beef lord Wellington 凍威靈頓牛柳

Assorted Italian air-dried meat, grissini bread sticks 意式風乾肉碟配包條

Goose liver terrine mousse, papaya pearl 法國鵝肝慕絲配木瓜丸

Smoked duck breast, mango roses 芒果玫瑰煙鴨胸

Stuffed egg with cornflakes 脆粟米片釀蛋 (v)

International cheese tray with grapes & crackers 芝士碟 (提子、菜條、餅乾) (v)

Assorted sashimi, wasabi & soya (with chef attendance) 什錦魚生 (即切)

Assorted sushi & rice rolls with pickles 什錦壽司、飯卷

Assorted delicacies, Japanese style (sea snails, octopus, sakura shrimp) 日式小食 (味付螺肉、八爪魚仔、櫻花蝦)

Cold soba noodles with seaweed julienne 特式冷麵 (v)

FRESH AND MARINATED SALADS 沙律

Assorted crunchy salad leaves 新鮮沙律菜 (v)

Tomato & mozzarella cheese salad with basil leaves 番茄、水牛芝士沙律配羅勒葉 (v)

New potato salad with dill & sour cream 酸忌廉刁草新薯沙律 (v)

Trio-color vegetables salad, vegetables vinaigrette 三色蔬果條沙律 (泰露筍、珍珠筍、甘筍條) (v)

Fusilli pasta salad with assorted mushrooms 野菌螺絲粉沙律 (v)

Green mango & papaya salad with pomelo, Thai style 泰式青木瓜、芒果、柚子沙律 (v)

Steamed eggplant salad, Japanese sesame dressing 胡麻醬茄子條沙律 (v)

Char-grilled bell peppers salad 烤三色彩椒沙律 (v)

Seafood salad with mushrooms & olives 磨菇水欖海鮮沙律

Chicken salad with mango & mint 薄荷芒果雞肉沙律

Spicy beef salad, Thai style 泰式牛肉沙律



GOLD COAST
HOTEL

DINNER BUFFET MENU 自助晚餐菜單 (2)

DRESSINGS 沙律汁

French, Italian, vinaigrette, balsamic, thousand islands 法式、意式、油醋、黑醋汁、千島醬

CONDIMENTS 配料

Olives, croutons, capers, toasted cashew nuts, pineapple chunks 橄欖、麵包丁、酸豆、烤腰果、菠蘿

CHINESE BARBECUED PLATTER 中式燒味碟

Assorted BBQ meat platter with suckling pig 乳豬拼盤

Drunken chicken in hua diao wine 花彫凍醉雞

Sliced cold beef shank & pork knuckle 牛腩片、燻蹄片

Assorted glutinous flour rolls combination 錦繡齋味拼盆 (v)

Cold braised black mushrooms 油炆香菇 (v)

Cold honey beans with chili oil & sesame 麻辣蜜豆 (v)

SOUPS 熱湯

Forest mushrooms cream soup 磨菇忌廉湯 (v)

Bird's nest with bamboo piths & minced chicken, Chinese style 中式竹笙雞蓉燕窩羹

HOT CHAFING DISHES 熱盤

Hainanese chicken served with rice 海南雞飯

Roasted rack of lamb on lentils 燒羊排配蘭度豆

Pan-fried pork escalope saltimbocca 煎意式帕爾瑪火腿豬片

Spinach & mushroom chicken roulade, goose liver mousse 菠菜磨菇雞卷

Pan-fried salmon fillets, creamy corns 煎三文魚柳配忌廉彩椒粟米粒

Wok-fried shrimps with sambal 參巴醬乾炒蝦仁

Pencil asparagus & young corns, light cheese sauce 淡芝士汁焗露荀、珍珠荀 (v)

Sautéed zucchini chateaus with herbs & cherry tomato 香草、車厘茄炒意瓜欖 (v)

Sautéed new potatoes with bell peppers 彩椒炒新薯 (v)

Steamed fresh green grouper 清蒸大青斑

Chicken simmered in tea flavoured soya sauce 茶皇雞

Braised straw mushrooms with bamboo pith, egg white sauce 蛋白、竹笙、金菇扒鮮菇 (v)

Braised e-fu noodles with preserved vegetables & mock chicken 欖菜素雞炆伊麵 (v)

Fried rice with Chinese kale, wolfberry & fresh ginseng 蘭度、杞子、鮮人參炒飯 (v)

CARVING ON THE SIDE 切肉

Roasted US prime ribs of beef, gravy & horseradish cream 燒美國有骨牛肉

Baked salmon with zucchini, dill cream sauce 焗意瓜、三文魚柳配刁草忌廉汁



GOLD COAST
HOTEL

DINNER BUFFET MENU 自助晚餐菜單 (2)

SWEETS AND PASTRIES 甜品

Heart shaped fresh strawberry cream cake 士多啤梨忌廉餅
Tiramisu cake 意大利芝士餅
Marbled cheesecake 雲石芝士餅
Opera cake 法式歌劇院
Mango cream cake, mango roses 芒果忌廉蛋糕
Black & white chocolate mousse cake, marinated cherries 黑、白朱古力慕絲餅
Chestnut vermicelli cream cake 栗茸忌廉蛋糕
Miniature of assorted berries tartlets 什錦草莓撻仔
Mini crepes Normandy, vanilla sauce 迷你諾曼第班戟卷配雲呢嚨汁
Profiteroles filled with passion fruit cream 熱情果忌廉芭芙
Assorted fruit mousse in glass 什錦慕絲杯
Chocolate & pear mousse in cocotte 香梨朱古力慕絲盅
Traditional tiramisu in cocotte 意大利芝士慕絲盅
Peach yoghurt terrine 蜜桃乳酪批
Crème brûlée 法式燉蛋
Bread & butter pudding, vanilla sauce 麵包布甸配雲呢嚨汁
Heart shaped mango pudding, Chinese style 中式芒果布甸
Red bean pudding, Chinese style 中式紅豆糕
Sweetened red bean soup with glutinous dumplings, Chinese style 中式紅豆沙湯丸
Freshly sliced seasonal fruits 合時鮮果
Ice cream cups 雪糕杯
Chocolate fountain 朱古力噴泉

2021: 每位 HK\$1,380 per person

2022: 每位 HK\$1,460 per person

**(最少 120 人 A minimum of 120 persons is required
另收加一服務費 Subject to 10% service charge)**



GOLD COAST
HOTEL

BEVERAGE PACKAGE 飲品套餐

2021 價錢 Price (每位 per person)	2022 價錢 Price (每位 per person)	飲品種類提供/ 時間 Items offered/ Time
HK\$230	HK\$240	三小時內無限量供應汽水，橙汁及特選啤酒 Unlimited supply of soft drinks, chilled orange juice and house beer for 3 hours 或 Or 五小時內無限量供應汽水及特選啤酒 Unlimited supply of soft drinks and house beer for 5 hours
HK\$250	HK\$260	三小時內無限量供應汽水，鮮橙汁及特選啤酒 Unlimited supply of soft drinks, fresh orange juice and house beer for 3 hours 或 Or 五小時內無限量供應汽水，橙汁及特選啤酒 Unlimited supply of soft drinks, chilled orange juice and house beer for 5 hours
HK\$280	HK\$290	三小時內無限量供應汽水，鮮橙汁，特選啤酒 及特選紅酒/白酒 Unlimited supply of soft drinks, fresh orange juice, house beer and house wine for 3 hours 或 Or 五小時內無限量供應汽水，鮮橙汁及特選啤酒 Unlimited supply of soft drinks, fresh orange juice and house beer for 5 hours
HK\$320	HK\$330	五小時內無限量供應汽水，鮮橙汁，特選啤酒 及特選紅酒/白酒 Unlimited supply of soft drinks, fresh orange juice, house beer and house wine for 5 hours

Price on consumption basis 每杯價錢：		2021	2022
Soft Drinks or Chilled Orange Juice	汽水或橙汁	HK\$80 per glass	HK\$85 per glass
House Beer	特選啤酒	HK\$85 per glass	HK\$90 per glass
Imported Beer	入口啤酒	HK\$95 per glass	HK\$100 per glass
Fresh Orange Juice	鮮橙汁	HK\$95 per glass	HK\$100 per glass
House Wine	特選紅酒/白酒	HK\$120 per glass	HK\$125 per glass

* 所列價目需另加一服務費

* 適用於即日起至二零二二年二月二十八日

All prices are subject to 10% service charge

All prices are valid until 28 February 2022



預訂婚宴酒席滿 120 人或以上，每 12 人可享現金回贈 HK\$300 (只適用於 2021 年 3 月 1 日至 2022 年 2 月 28 日期間舉行之婚宴酒席)
For booking a minimum of 120 persons or above, can enjoy a cash rebate of \$300 per 12 persons (applicable to events from 1 March 2021 to 28 February 2022)

快閃優惠 - 西式婚宴晚宴套餐 Flash Offers – Western Dinner Wedding Package (優惠期 Promotion period: 23 & 24 January 2021)

現凡於 2021 年 1 月 23 至 24 日預訂 2022 年 2 月 28 日或之前舉行之婚宴酒席 120 人以上並繳付訂金港幣\$5,000，即可享有下列多重優惠：

Couples who confirm the wedding banquet with 120 persons or above on or before 28 February 2022 and settle a deposit of HK\$5,000 on 23-24 January 2021 can enjoy the following privileges:

惠顧 120 人或以上可獲贈以下優惠

Privileges for 120 persons or above:

- ♥ 預訂 2021 年 9 月 6 日或之前舉行之婚宴，可免費使用「The Chapel」舉行證婚儀式 (一節)
(價值港幣\$9,500 元) (視乎酒店供應情況)
Complimentary use of 「The Chapel」 for wedding ceremony on or before 6 September 2021 (One Session)
(Value at HK\$9,500) (subject to hotel's availability)
- ♥ 享有八折優惠價租用戶外婚禮園林、婚禮禮堂或悠然庭園舉行證婚儀式
Enjoy special 20% off for wedding ceremony at our Outdoor Wedding Garden, The Chapel or The Terrace
- ♥ 酒水套餐半價
50% off on beverage package
- ♥ 回禮小禮物 – La Maison du Chocolate (只適用於 2021 年 2 月 28 日或之前舉行之婚宴酒席)
(以合約上之人數計算) (價值高達港幣\$7,500 元)
Free wedding favors – La Maison du Chocolate gift set for wedding event on or before 28 February 2021
(Quantity according to the attendance confirmed on agreement letter) (Value at HK\$7,500 and above)
- ♥ 糖果吧於席前享用 (價值港幣\$4,000 元) 或 婚宴於宴會廳可升級至 Häagen-Dazs 雪糕吧 (120 杯)
Complimentary candy corner (Value at HK\$4,000)
OR upgrade to Häagen-Dazs Ice-cream corner for weddings at Grand Ballroom (120 cups)
- ♥ 「即影即印」照相服務 (惠顧 120 人以上 180 張; 惠顧 240 人以上 280 張) (價值港幣\$3,000 元)
Photo Booth Service (180 pieces for 120 persons or above; 280 pieces for 240 persons or above) (Value at HK\$3,000)
- ♥ 可免費享用全新華麗紗織桌布 (只適用於宴會廳婚宴及預訂 Menu 2)
Complimentary newly organza table cloth (Applicable for wedding events at Grand Ballroom with booking menu 2)

惠顧 240 人以上可獲贈以下優惠一項

One of the following privileges for 240 persons or above:

- ♥ 可免費入住豪華海景客房連露台一晚 (價值港幣\$3,200 元)
One night Deluxe Seaview Room with Balcony accommodation (Value at HK\$3,200)
- ♥ 加送一程城巴 76 座位雙層巴士於散席使用 (往港島，九龍或新界)
Additional one single trip of CITYBUS 76-seater double decker bus from Hotel to Hong Kong Island, Kowloon or New Territories
- ♥ 可獲贈律師監禮服務套餐 (不包括政府婚姻註冊費用，指定證婚服務項目及特殊節日附加費用) (價值港幣\$3,000 元)
Civil celebrant service (excluding the government fee and additional costs on specified service and special dates) (Value at HK\$3,000)

惠顧 360 人以上更可增加以下優惠一項

Additionally one of the following privileges for 360 persons or above:

- ♥ 豪華婚宴牌匾 (價值港幣\$8,000 元)
Deluxe wedding banner (Value at HK\$8,000)
- ♥ 可免費提升入住海灣套房一晚 (價值港幣\$6,800 元) (視乎酒店供應情況)
Upgrade to one night Marina Suite accommodation (Value at HK\$6,800) (subject to hotel's availability)

尊享優惠價 Special discounted prices:

- ♥ 以優惠價港幣\$10,800 元租用高清 LED 多功能螢幕牆播放婚宴片段 (原價為港幣\$35,800 元) (只適用於宴會廳婚宴)
Special discounted price at HK\$10,800 on LED wall usage for animation (Original priced at HK\$35,800)
(Applicable for wedding events at Grand Ballroom only)
- ♥ 以優惠價港幣\$6,088 元訂購 Sugarfina 糖果吧 (原價為港幣\$7,030 元) (視乎酒店供應情況)
Special discounted price at HK\$6,088 to order Sugarfina Candy corner (Value at HK\$7,030) (subject to hotel's availability)

查詢詳情或參觀宴會場地，請致電宴會部：電話 2452 8673 / 2452 8325 或電郵 catering@goldcoasthotel.com.hk
For enquiry or site visit, please contact Catering Department Tel 2452 8673 / 2452 8325 or email catering@goldcoasthotel.com.hk



GOLD COAST
HOTEL

西式婚宴晚宴套餐 Western Dinner Wedding Package

	即日起至2021年年6月30日 Now to 30 Jun 2021		2021年7月1日至2021年9月6日 1 Jul 2021 to 6 Sep 2021		2021年9月7日至2022年2月28日 7 Sep 2021 to 28 Feb 2022	
最低消費參考 Minimum Charge	星期一至五 Mon-Fri	星期六，日 公眾假期 及前夕 Sat-Sun, PH & its eve	星期一至五 Mon-Fri	星期六，日 公眾假期 及前夕 Sat-Sun, PH & its eve	星期一至五 Mon-Fri	星期六，日 公眾假期 及前夕 Sat-Sun, PH & its eve
宴會廳 Grand Ballroom (Maximum 38 tables)	HK\$160,000 HK\$20,000	HK\$180,000	HK\$180,000 HK\$278,000	HK\$200,000 HK\$368,000	HK\$298,000 HK\$318,000	HK\$398,000 HK\$408,000
	1, 22 May 2021	HK\$310,000	18 Sep / 3, 10 Oct / 31 Dec 2021 8 / 16 Jan 2022			HK\$418,000
中庭會議貴賓廳 Atrium Function Room (Maximum 14 tables)	HK\$64,800	HK\$82,800	HK\$81,000 HK\$108,000	HK\$103,500 HK\$138,000	HK\$148,000	HK\$178,000
會議貴賓廳 Function Room A-E (Maximum 12 tables)	HK\$52,800	HK\$58,800	HK\$66,000 HK\$88,000	HK\$73,500 HK\$98,000	HK\$128,000	HK\$138,000

- * 此優惠適用於 2021 年 1 月 23 至 24 日預訂之婚宴酒席，並須於 2022 年 2 月 28 日前在香港黃金海岸酒店舉行該婚宴
This special offer is only valid for new wedding reception confirmed on 23-24 January 2021 and to be held on or before 28 February 2022.
- * 此優惠不可與其他優惠同時使用
This special offer cannot be used in conjunction with other special privileges
- * 此優惠不適用於 2021 年 1 月 23 日前已預訂之酒席
This special offer is not applicable for confirmed wedding banquet before 23 January 2021
- * 婚宴當晚必須消費滿指定金額，方可享有以上各項優惠
Minimum charge has to be reached to enjoy the above special privileges
- * 黃金海岸酒店保留更改以上所有優惠細則之權利，恕不作另行通知
Hong Kong Gold Coast Hotel reserves the right of final decision

價格如有更改恕不另通行知 Prices are subject to change without Prior Notice

查詢詳情或參觀宴會場地，請致電宴會部：電話 2452 8673 / 2452 8325 或電郵 catering@goldcoasthotel.com.hk
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GOLD COAST
HOTEL

西式婚宴晚宴套餐 Western Dinner Wedding Package

尊享優惠 COMPLIMENTARY PRIVILEGES	最少 120 人 Minimum 120 persons	最少 240 人 Minimum 240 persons
婚宴當晚新人可免費入住蜜月客房壹晚連翌晨房內雙人早餐 One night's bridal accommodation with in-room breakfast for two	豪華海景客房 Deluxe Seaview Room	豪華海景客房連露台 Deluxe Seaview Room with Balcony
設宴當晚，新人及主人家入住酒店客房可獲折扣優惠 (需按當時房間供應而定，只限兩間) Special discount on room rate on wedding day for the newly weds and their families (subject to hotel availability & maximum for 2 room nights)	♥	♥
設宴當天，主人家於聆瀾咖啡廳享用自助早餐或「粵」中菜廳享用午餐 可獲八五折優惠 (需預約安排及最多 24 位享用) 15% discount on buffet breakfast at Cafe Lagoon or Chinese lunch at YUE Restaurant on the wedding day (advance reservation is required & maximum for 24 persons)	♥	♥
免費於酒店戶外婚禮園林內拍攝婚紗照片 Bridal photo-shooting at the hotel Outdoor Wedding Garden	♥	♥
每席十套酒店婚宴喜帖 (不包括內容印刷) 10 sets of hotel invitation cards per table (printing service not included)	♥	♥
精美嘉賓提名冊 Embroidered guest signature book	♥	♥
免費麻雀耍樂及茗茶招待 Mahjong tables sets with Chinese tea service	♥	♥
餐前酒會雜果賓治 Non-alcoholic fruit punch for cocktail	2 盆 2 bowls	4 盆 4 bowls
心形鮮果忌廉蛋糕於婚宴前享用 Heart-shaped fresh fruit cream cake served during the reception	5 磅 5 pounds	8 磅 8 pounds
自攜洋酒免開瓶費 (每席乙瓶) Complimentary corkage (one bottle per table)	♥	♥
多層豪華仿製結婚蛋糕供敬酒儀式及拍照之用 Multi-tier of artistic mock wedding cake for cake cutting and photo-taking	♥	♥
每席花卉擺設 Floral arrangement on dining tables	♥	♥
奉送全場華麗椅套 Complimentary seat covers	♥	♥
免費使用液晶投射器 Complimentary use of LCD Projector	♥	♥
城巴 76 座位雙層巴士於散席使用 (往港島，九龍或新界) CITYBUS 76-seater double decker bus from Hotel to Hong Kong Island, Kowloon or New Territories	1 次單程 1 Single Trips	2 次單程 2 Single Trips
免費代客泊車車位 Complimentary valet parking spaces	4	6
以優惠價預訂城巴 76 座位雙層巴士於散席使用 (每程往港島 HK\$2,000，九龍 HK\$1,600 或新界 HK\$1,600 點對點服務) Special rate to reserve point to point CITYBUS 76-seater double decker bus from Hotel to Hong Kong Island at HK\$2,000, Kowloon at HK\$1,600 or New Territories at HK\$1,600	♥	♥
優惠券包括 Discount Coupons Include: *六福珠寶金行優惠券 Luk Fook Jewellery & Goldsmith Company discount coupon *I-PRIMO 婚戒優惠券 I-PRIMO Diamond Ring discount coupon *希臘女神婚紗攝影套餐券 Beauty Hera wedding photo package *奇華中式禮餅八折優惠 Kee Wah Bakery Chinese bridal cake discount coupon *羅勤芳中華禮儀專業大妗服務優惠券 Lokanfong Chinese Wedding discount coupon *席夢思床上用品優惠券 Simmons bedding discount coupon *s.a. wedding 海外婚紗攝影優惠券 s.a. wedding photo package discount coupon *FREE Concept 攝影套餐優惠券 FREE Concept photo shooting discount coupon *壹誓證婚服務優惠券 AnOath celebrant service discount coupon *Medi Fast 婚前身體檢查優惠券 Medi Fast medical check discount coupon *Tuttiad 場地佈置優惠券 Tuttiad wedding decoration discount coupon	♥	♥

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GOLD COAST
HOTEL

DINNER BUFFET MENU 自助晚餐菜單 (I)

COLD SEAFOOD ON ICE 海鮮

Fresh shrimps 海蝦
Snow crab legs 雪花蟹爪
Half-shelled scallop 半殼扇貝
Half-shelled mussels 半殼青口
Green sea whelk's 青海螺

COLD APPETIZERS 冷盤

Goose liver terrine mousse, papaya pearl 法國鵝肝慕絲配木瓜丸
Smoked duck breast, mango roses 芒果玫瑰煙鴨胸
Chicken galantine, mango chutney dip 凍雞卷配芒果節梨醬
Roasted cajun beef tenderloin, pineapple-bell pepper-corn salsa 燒奇珍牛柳配菠蘿、甜椒、粟米沙沙
Air-dried meat with Swiss cheese platter 風乾什肉拼瑞士芝士碟
Poached red fish & salmon medallions, saffron mayonnaise 烩紅魚、三文魚件配紅花文里汁
Dill marinated salmon 刁草醃三文魚
Smoked fish platter (salmon, trout, mackerel) 什錦煙魚碟 (三文魚、彩虹鱒魚、鮫魚)
Seafood & crabmeat terrine 自製海鮮、蟹柳批
Avocado wedges with peeled shrimps 鮮蝦肉伴牛油果角
Baby squids sautéed with spicy garlic 辣味蒜茸魷魚仔碟
Assorted sashimi, wasabi & soya (with chef attendance) 什錦魚生 (即切)
Assorted sushi & rice rolls with pickles 什錦壽司、飯卷
Assorted delicacies, Japanese style (sea snails, octopus, sakura shrimp) 日式小食 (味付螺肉、八爪魚仔、櫻花蝦)
Cold soba noodles with seaweed julienne 特式冷麵 (v)

FRESH AND MARINATED SALADS 沙律

Assorted crunchy salad leaves 新鮮沙律菜 (v)
Greek's salad with feta cheese, cucumber & olives 希臘沙律 (v)
Green & white asparagus salad, vegetables vinaigrette 青、白露筍沙律 (v)
Marinated artichokes & mushrooms salad with fresh herbs 醃朝鮮薊、磨菇沙律 (v)
Apple, pineapple & celery with walnuts salad 合桃、蘋果、菠蘿、芹菜沙律 (v)
Grilled eggplant & zucchini salad, balsamic dressing 扒意瓜、茄子沙律配陳醋 (v)
Corn kernels & red kidney beans salad 粟米、紅腰豆沙律 (v)
Shrimps & sausages salad, Thai style 泰式鮮蝦、札肉沙律
Roasted chicken & vermicelli salad, Thai style 泰式燒雞、粉絲沙律
German potato salad with scallions & bacon bits 德國薯仔沙律
Tomato quarters salad with pork floss 番茄角沙律配豬肉松

DRESSINGS AND CONDIMENTS 沙律汁及配料

French, Italian, vinaigrette, balsamic, thousand islands 法式、意式、油醋、黑醋汁、千島醬 (v)
Olives, croutons, capers, toasted cashew nuts, pineapple chunks 橄欖、麵包丁、酸豆、烤腰果、菠蘿 (v)



GOLD COAST
HOTEL

DINNER BUFFET MENU 自助晚餐菜單 (I)

CHINESE BARBECUED PLATTER 中式燒味碟

Assorted BBQ meat platter with suckling pig 乳豬拼盤

Sliced cold beef shank & pork knuckle 牛腩片、燻蹄片

Drunken chicken wings 醉轉彎

Cold soya veggi platter, Chiu Chow style 潮式滷水雞蛋、豆腐、花生 (v)

Cold braised black mushrooms 油炆香菇 (v)

Cold honey beans with chili oil & sesame 麻辣蜜豆 (v)

SOUPS 熱湯

Cream of chestnut soup with carrot dices 栗子忌廉湯配甘筍粒 (v)

Seafood & conpoy broth, Chinese style 瑤柱海鮮羹

HOT CHAFING DISHES 熱盤

Roasted beef tenderloin, Stroganoff sauce 燒牛柳伴俄國汁

Honey glazed smoked duck breast, orange sauce 蜜糖焗煙鴨胸配香橙汁

Roasted rack of lamb Provençal, mustard seeds jus 燒羊排保雲蘇配芥末籽燒汁

Pan-fried salmon steak, white wine bacon cream sauce 煎三文魚配煙肉白酒汁

Wok-fried Chinese kale 清炒芥蘭 (v)

Sautéed trio-color vegetables with olive oil 欖油炒三色菜 (西蘭花、椰菜花、珍珠筍)(v)

Italian spinach tortellini in olives-tomato coulis 水欖茄醬焗意式菠菜雲吞 (v)

Gratinated potato with carrot & turnip 甘筍、蘿蔔焗法式忌廉薯片 (v)

Crispy roasted pigeon 脆皮燒乳鴿

Stuffed vegetable marrow with conpoy 玉環瑤柱甫

Braised sea cucumber with bamboo, mushroom & shrimp roe 蝦籽冬筍冬菇炆海參

Steamed halibut with scallions & soya sauce 清蒸比目魚

Wok-fried mock chicken with fungus, asparagus & cashew nuts 雲耳露筍腰果炒素雞 (v)

Fried rice with vegetables & pineapple 素菜菠蘿炒飯 (v)

CARVING ON THE SIDE 切肉

Roasted US prime ribs of beef, gravy & horseradish cream 燒美國有骨牛肉

Baked assorted vegetables in puff pastry, herbs-tomato coulis 焗什菜酥皮批配香草茄醬 (v)



GOLD COAST
HOTEL

DINNER BUFFET MENU 自助晚餐菜單 (I)

SWEETS AND PASTRIES 甜品

American cheesecake 美國芝士餅

Blueberry cheesecake 藍莓芝士餅

Double-layered coffee & chocolate mousse cake 雙層軟滑朱古力、咖啡慕絲蛋糕

Raspberry mousse cake with fresh raspberry 紅桑莓慕絲蛋糕

Chocolate truffle cake 朱古力拖肥蛋糕

Charlotte aux fraises dome 草莓夏洛特圓頂

Apple & ground hazelnut tart 蘋果榛子撻

Assorted French pastries 法式什餅

Mocha éclair 咖啡慕絲芭芙條

Strawberry tartlets 士多啤梨撻仔

Chocolate & pear mousse in cocotte 香梨朱古力慕絲盅

Traditional tiramisu in cocotte 意大利芝士慕絲盅

Passion fruit mousse in cocotte 熱情果慕絲盅

Crème brûlée 法式燉蛋

Bread & butter pudding, vanilla sauce 麵包布甸配雲呢嚨汁

Heart shaped mango pudding, Chinese style 中式芒果布甸

Red bean pudding, Chinese style 中式紅豆糕

Sweetened red bean soup with glutinous dumplings, Chinese style 中式紅豆沙湯丸

Freshly sliced seasonal fruits 時令鮮果

Ice cream cups 雪糕杯

2021: 每位 HK\$1,060 per person

2022: 每位 HK\$1,140 per person

**(最少 120 人 A minimum of 120 persons is required
另收加一服務費 Subject to 10% service charge)**



GOLD COAST
HOTEL

DINNER BUFFET MENU 自助晚餐菜單 (2)

TO BE SERVED 位上

Half Boston lobster (to be served at table) 半邊波士頓龍蝦 (位上)

COLD SEAFOOD ON ICE 海鮮

Fresh prawns 大海蝦

French brown crab 法國麵包蟹

Snow crab legs 雪花蟹爪

Alaska crab legs 亞拉斯加蟹腳

Half-shelled mussels 半殼青口

Half-shelled scallops 半殼扇貝

Green sea whelk's 青海螺

COLD APPETIZERS 冷盤

Lemongrass, Thai basil & chili marinated salmon 泰式醃三文魚

Salmon tartar, corn chips & arugula 三文魚他他 (火箭菜面、粟米片伴邊)

Smoked fish platter (salmon, trout, mackerel) 什錦煙魚碟 (三文魚、彩虹鱒魚、鮫魚)

Shichimi seasoning seared tuna medallions, sesame dip 七味粉吞拿魚件配特式芝麻醬

Marinated mussels with Korean spices 韓式辛辣青口肉碟

Peeled shrimps platter with bell pepper, whisky cocktail sauce 彩椒粒蝦肉碟、威士忌咯嗲汁

Cold beef lord wellington 凍威靈頓牛柳

Assorted Italian air-dried meat, grissini bread sticks 意式風乾肉碟配包條

Goose liver terrine mousse, papaya pearl 法國鵝肝慕絲配木瓜丸

Smoked duck breast, mango roses 芒果玫瑰煙鴨胸

Stuffed egg with cornflakes 脆粟米片釀蛋 (v)

International cheese tray with grapes & crackers 芝士碟 (提子、菜條、餅乾) (v)

Assorted sashimi, wasabi & soya (with chef attendance) 什錦魚生 (即切)

Assorted sushi & rice rolls with pickles 什錦壽司、飯卷

Assorted delicacies, Japanese style (sea snails, octopus, sakura shrimp) 日式小食 (味付螺肉、八爪魚仔、櫻花蝦)

Cold soba noodles with seaweed julienne 特式冷麵 (v)

FRESH AND MARINATED SALADS 沙律

Assorted crunchy salad leaves 新鮮沙律菜 (v)

Tomato & mozzarella cheese salad with basil leaves 番茄、水牛芝士沙律配羅勒葉 (v)

New potato salad with dill & sour cream 酸忌廉刁草新薯沙律 (v)

Trio-color vegetables salad, vegetables vinaigrette 三色蔬果條沙律 (泰露筍、珍珠筍、甘筍條) (v)

Fusilli pasta salad with assorted mushrooms 野菌螺絲粉沙律 (v)

Green mango & papaya salad with pomelo, Thai style 泰式青木瓜、芒果、柚子沙律 (v)

Steamed eggplant salad, Japanese sesame dressing 胡麻醬茄子條沙律 (v)

Char-grilled bell peppers salad 烤三色彩椒沙律 (v)

Seafood salad with mushrooms & olives 磨菇水欖海鮮沙律

Chicken salad with mango & mint 薄荷芒果雞肉沙律

Spicy beef salad, Thai style 泰式牛肉沙律



GOLD COAST
HOTEL

DINNER BUFFET MENU 自助晚餐菜單 (2)

DRESSINGS 沙律汁

French, Italian, vinaigrette, balsamic, thousand islands 法式、意式、油醋、黑醋汁、千島醬

CONDIMENTS 配料

Olives, croutons, capers, toasted cashew nuts, pineapple chunks 橄欖、麵包丁、酸豆、烤腰果、菠蘿

CHINESE BARBECUED PLATTER 中式燒味碟

Assorted BBQ meat platter with suckling pig 乳豬拼盤

Drunken chicken in hua diao wine 花彫凍醉雞

Sliced cold beef shank & pork knuckle 牛腩片、燻蹄片

Assorted glutinous flour rolls combination 錦繡齋味拼盆 (v)

Cold braised black mushrooms 油炆香菇 (v)

Cold honey beans with chili oil & sesame 麻辣蜜豆 (v)

SOUPS 熱湯

Forest mushrooms cream soup 磨菇忌廉湯 (v)

Bird's nest with bamboo piths & minced chicken, Chinese style 中式竹筍雞蓉燕窩羹

HOT CHAFING DISHES 熱盤

Hainanese chicken served with rice 海南雞飯

Roasted rack of lamb on lentils 燒羊排配蘭度豆

Pan-fried pork escalope saltimbocca 煎意式帕爾瑪火腿豬片

Spinach & mushroom chicken roulade, goose liver mousse 菠菜磨菇雞卷

Pan-fried salmon fillets, creamy corns 煎三文魚柳配忌廉彩椒粟米粒

Wok-fried shrimps with Sambal 參巴醬乾炒蝦仁

Pencil asparagus & young corns, light cheese sauce 淡芝士汁焗露荀、珍珠荀 (v)

Sautéed zucchini chateaus with herbs & cherry tomato 香草、車厘茄炒意瓜欖 (v)

Roasted new potatoes with bell peppers 彩椒炒新薯 (v)

Steamed fresh green garoupa 清蒸大青斑

Chicken simmered in tea flavoured soya sauce 茶皇雞

Braised straw mushrooms with bamboo pith, egg white sauce 蛋白、竹筍、金菇扒鮮菇 (v)

Braised e-fu noodles with preserved vegetables & mock chicken 欖菜素雞炆伊麵 (v)

Fried rice with Chinese kale, wolfberry & fresh ginseng 蘭度、杞子、鮮人參炒飯 (v)

CARVING ON THE SIDE 切肉

Roasted US prime ribs of beef, gravy & horseradish cream 燒美國有骨牛肉

Baked salmon with zucchini, dill cream sauce 焗意瓜、三文魚柳配刁草忌廉汁

Baked assorted vegetables in puff pastry, herbs-tomato coulis 焗什菜酥皮批配香草茄醬 (v)



GOLD COAST
HOTEL

DINNER BUFFET MENU 自助晚餐菜單 (2)

SWEETS AND PASTRIES 甜品

Heart shaped fresh strawberry cream cake 士多啤梨忌廉餅
Tiramisu cake 意大利芝士餅
Marbled cheesecake 雲石芝士餅
Opera cake 法式歌劇院
Mango cream cake, mango roses 芒果忌廉蛋糕
Black & white chocolate mousse cake, marinated cherries 黑、白朱古力慕絲餅
Chestnut vermicelli cream cake 栗茸忌廉蛋糕
Miniature of assorted berries tartlets 什錦草莓撻仔
Mini crepes Normandy, vanilla sauce 迷你諾曼第班戟卷配雲呢嚨汁
Profiteroles filled with passion fruit cream 熱情果忌廉芭芙
Assorted fruit mousse in glass 什錦慕絲杯
Chocolate & pear mousse in cocotte 香梨朱古力慕絲盅
Traditional tiramisu in cocotte 意大利芝士慕絲盅
Peach yoghurt terrine 蜜桃乳酪批
Crème brûlée 法式燉蛋
Bread & butter pudding, vanilla sauce 麵包布甸配雲呢嚨汁
Heart shaped mango pudding, Chinese style 中式芒果布甸
Red bean pudding, Chinese style 中式紅豆糕
Sweetened red bean soup with glutinous dumplings, Chinese style 中式紅豆沙湯丸
Freshly sliced seasonal fruits 時令鮮果
Ice cream cups 雪糕杯
Chocolate fountain 朱古力噴泉

2021: 每位 HK\$1,280 per person

2022: 每位 HK\$1,360 per person

**(最少 120 人 A minimum of 120 persons is required
另收加一服務費 Subject to 10% service charge)**



GOLD COAST
HOTEL

BEVERAGE PACKAGE 飲品套餐

2021 價錢 Price (每位 per person)	2022 價錢 Price (每位 per person)	飲品種類提供/ 時間 Items offered/ Time
HK\$230	HK\$240	三小時內無限量供應汽水，橙汁及特選啤酒 Unlimited supply of soft drinks, chilled orange juice and house beer for 3 hours 或 Or 五小時內無限量供應汽水及特選啤酒 Unlimited supply of soft drinks and house beer for 5 hours
HK\$250	HK\$260	三小時內無限量供應汽水，鮮橙汁 及特選啤酒 Unlimited supply of soft drinks, fresh orange juice and house beer for 3 hours 或 Or 五小時內無限量供應汽水，橙汁及特選啤酒 Unlimited supply of soft drinks, chilled orange juice and house beer for 5 hours
HK\$280	HK\$290	三小時內無限量供應汽水，鮮橙汁，特選啤酒 及特選紅酒/白酒 Unlimited supply of soft drinks, fresh orange juice, house beer and house wine for 3 hours 或 Or 五小時內無限量供應汽水，鮮橙汁及特選啤酒 Unlimited supply of soft drinks, fresh orange juice and house beer for 5 hours
HK\$320	HK\$330	五小時內無限量供應汽水，鮮橙汁，特選啤酒 及特選紅酒/白酒 Unlimited supply of soft drinks, fresh orange juice, house beer and house wine for 5 hours

Price on consumption basis 每杯價錢：		2021	2022
Soft Drinks or Chilled Orange Juice	汽水或橙汁	HK\$80 per glass	HK\$85 per glass
House Beer	特選啤酒	HK\$85 per glass	HK\$90 per glass
Imported Beer	入口啤酒	HK\$95 per glass	HK\$100 per glass
Fresh Orange Juice	鮮橙汁	HK\$95 per glass	HK\$100 per glass
House Wine	特選紅酒/白酒	HK\$120 per glass	HK\$125 per glass

* 所列價目需另加一服務費

* 適用於即日起至二零二二年二月二十八日

All prices are subject to 10% service charge

All prices are valid until 28 February 2022



快閃優惠 - 悠然庭園 - 西式婚宴午宴套餐 Flash Offers – The Terrace – Western Lunch Wedding Package (優惠期 Promotion period: 23 & 24 January 2021)

現凡於 2021 年 1 月 23 至 24 日預訂 2022 年 2 月 28 日或之前舉行之婚宴酒席 120 人以上並繳付訂金港幣\$5,000，即可享有下列多重優惠：

Couples who confirm the wedding banquet with 120 persons or above on or before 28 February 2022 and settle a deposit of HK\$5,000 on 23-24 January 2021 can enjoy the following privileges:

- ♥ 回禮小禮物 – La Maison du Chocolat (只適用於 2021 年 2 月 28 日或之前舉行之婚宴酒席)
(以合約上之人數計算) (價值高達港幣\$7,500 元)
Free wedding favors – La Maison du Chocolat gift set for wedding event on or before 28 February 2021
(Quantity according to the attendance confirmed on agreement letter) (Value at HK\$7,500 and above)
- ♥ 可免費升級享用 Häagen-Dazs 雪糕
Free upgraded to enjoy Häagen-Dazs Ice-cream
- ♥ 以優惠價港幣\$6,088 元訂購 Sugarfina 糖果吧 (原價為港幣\$7,030 元) (視乎酒店供應情況)
Special discounted price at HK\$6,088 to order Sugarfina Candy Corner (Value at HK\$7,030)
(subject to hotel's availability)

最低消費參考 Minimum Charge	即日起至2021年9月6日 Now to 6 Sep 2021		2021年9月7日至2022年2月28日 7 Sep 2021 to 28 Feb 2022	
	星期一至五 Mon-Fri	星期六，日 公眾假期及前夕 Sat-Sun, PH & its eve	星期一至五 Mon-Fri	星期六，日 公眾假期及前夕 Sat-Sun, PH & its eve
悠然庭園 The Terrace (Maximum 13 tables / 156 persons)	HK\$64,000 (Now - 30 June) HK\$84,000	HK\$74,000 (Now - 30 June) HK\$94,000	HK\$89,000	HK\$99,000

1, 22 May 2021	HK\$99,000	18 Sep / 3, 10 Oct / 31 Dec 2021 8 / 16 Jan 2022	HK\$104,000
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- * 此優惠適用於 2021 年 1 月 23 至 24 日預訂之婚宴酒席，並須於 2022 年 2 月 28 日前在香港黃金海岸酒店舉行該婚宴
This special offer is only valid for new wedding reception confirmed on 23-24 January 2021 and to be held on or before 28 February 2022
- * 此優惠不可與其他優惠同時使用 This special offer cannot be used in conjunction with other special privileges
- * 此優惠不適用於 2021 年 1 月 23 日前已預訂之酒席 This special offer is not applicable for confirmed wedding banquet before 23 January 2021
- * 婚宴當晚必須消費滿指定金額，方可享有以上各項優惠 Minimum charge has to be reached to enjoy the above special privileges
- * 黃金海岸酒店保留更改以上所有優惠細則之權利，恕不作另行通知 Hong Kong Gold Coast Hotel reserves the right of final decision

價格如有更改恕不另行通知 Prices are subject to change without Prior Notice

查詢詳情或參觀宴會場地，請致電宴會部：電話 2452 8673 / 2452 8325 或電郵 catering@goldcoasthotel.com.hk

For enquiry or site visit, please contact Catering Department Tel 2452 8673 / 2452 8325 or email catering@goldcoasthotel.com.hk



GOLD COAST
HOTEL

悠然庭園 - 西式婚宴午宴套餐 The Terrace – Western Lunch Wedding Package

尊享優惠 COMPLIMENTARY PRIVILEGES	最少 120 人 Minimum 120 persons
免費使用婚禮禮堂一小時舉行證婚儀式 (視乎酒店供應情況) Complimentary use of "The Chapel" for one hour for wedding ceremony (subject to hotel's availability)	♥
設宴當晚，新人及主人家入住酒店客房可獲折扣優惠 (需按當時房間供應而定，只限兩間) Special discount on room rate on wedding day for the newly weds and their families (subject to hotel availability & maximum for 2 room nights)	♥
免費於酒店戶外婚禮園林內拍攝婚紗照片 Bridal photo-shooting at the hotel Outdoor Wedding Garden	♥
每席十套酒店婚宴喜帖 (不包括內容印刷) 10 sets of hotel invitation cards per table (printing service not included)	♥
精美嘉賓提名冊 Embroidered guest signature book	♥
餐前酒會雜果賓治 Non-alcoholic fruit punch for cocktail	2 盆 2 bowls
心形鮮果忌廉蛋糕於婚宴前享用 Heart-shaped fresh fruit cream cake served during the reception	5 磅 5 pounds
自攜洋酒免開瓶費 (每席乙瓶) Complimentary corkage (one bottle per table)	♥
多層豪華仿製結婚蛋糕供敬酒儀式及拍照之用 Multi-tier of artistic mock wedding cake for cake cutting and photo-taking	♥
每席花卉擺設 Floral arrangement on dining tables	♥
免費使用液晶投射器 Complimentary use of LCD Projector	♥
城巴 76 座位雙層巴士於散席使用 (往港島，九龍或新界) CITYBUS 76-seater double decker bus from Hotel to Hong Kong Island, Kowloon or New Territories	1 次單程 1 Single Trips
免費代客泊車位 Complimentary valet parking spaces	4
以優惠價預訂城巴 76 座位雙層巴士於散席使用 (每程往港島 HK\$2,000，九龍 HK\$1,600 或新界 HK\$1,600 點對點服務) Special rate to reserve point to point CITYBUS 76-seater double decker bus from Hotel to Hong Kong Island at HK\$2,000, Kowloon at HK\$1,600 or New Territories at HK\$1,600	♥
優惠券包括 Discount coupons includes: *六福珠寶金行優惠券 Luk Fook Jewellery & Goldsmith Company discount coupon *I-PRIMO 婚戒優惠券 I-PRIMO Diamond Ring discount coupon *希臘女神婚紗攝影套餐券 Beauty Hera wedding photo package *奇華中式禮餅八折優惠 Kee Wah Bakery Chinese bridal cake discount coupon *羅勤芳中華禮儀專業大妗服務優惠券 Lokanfong Chinese Wedding discount coupon *蓆夢思床上用品優惠券 Simmons bedding discount coupon *s.a. wedding 海外婚紗攝影優惠券 s.a. wedding photo package discount coupon *FREE Concept 攝影套餐優惠券 FREE Concept photo shooting discount coupon *壹誓證婚服務優惠券 AnOath celebrant service discount coupon *Medi Fast 婚前身體檢查優惠券 Medi Fast medical check discount coupon *Tuttiad 場地佈置優惠券 Tuttiad wedding decoration discount coupon	♥

查詢詳情或參觀宴會場地，請致電宴會部：電話 2452 8673 / 2452 8325 或電郵 catering@goldcoasthotel.com.hk

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GOLD COAST
HOTEL

LUNCH BUFFET MENU 自助午餐菜單 (I)

COLD SELECTIONS 冷盤

Poached shrimps, cocktail dip 凍鮮蝦配咯哆汁
Marinated half-shelled mussels, lemon-olive oil 半殼青口配檸檬欖油
Norwegian smoked salmon, capers & horseradish cream 挪威煙三文魚
Smoked fillets of trout, apple-celery salad 煙彩虹魚柳配蘋果、芹菜沙律
Shichimi seasoning baked shishamo fish 焗七味粉多春魚
Baby squids sautéed baby with spicy garlic 辣味蒜茸魷魚仔碟
Cold roasted beef with pickles 燒牛腩配醃青瓜
Italian mortadella-pistachio sausages platter 意式開心果豬肉腸碟
Homemade pâté, cranberry sauce 自製肉批配金巴利汁
Assorted sashimi, wasabi & soya (with chef attendance) 什錦魚生 (即切)
Assorted sushi & rice rolls with pickles 什錦壽司、飯卷
Assorted delicacies, Japanese style (sea snails, octopus) 日式小食 (味付螺肉、八爪魚仔)

FRESH AND MARINATED SALADS 沙律

Assorted crunchy salad leaves 新鮮沙律菜 (v)
Sweet corns & red kidney beans salad with bell pepper 粟米、紅腰豆、甜椒沙律 (v)
Garlic flavored broccoli salad, olive-tomato coulis 蒜味西蘭花沙律配水欖茄茸 (v)
Sliced cucumber salad, mint yoghurt dip 青瓜片沙律配刁草乳酪醬 (v)
Tomato & mozzarella cheese salad with basil leaves 番茄、水牛芝士沙律配羅勒葉 (v)
Cold noodles salad with vegetables julienne 什菜絲冷麵沙律 (v)
American potato salad with tomato quarters, celery & boiled eggs 美式薯仔沙律 (v)
Korean style fried bean curds salad with sesame 韓式辛椒炸豆腐、芝麻沙律 (v)
Spicy boneless chicken feet's salad, Thai style 泰式鳳爪沙律
Seafood salad with pineapple & celery 菠蘿、芹菜、海鮮沙律

DRESSINGS 沙律汁

French, Italian, vinaigrette, balsamic, thousand islands 法式、意式、油醋、黑醋汁、千島醬 (v)

CONDIMENTS 配料

Olives, croutons, capers, toasted cashew nuts, pineapple chunks 橄欖、麵包丁、酸豆、烤腰果、菠蘿 (v)

CHINESE BARBECUED PLATTER 中式燒味碟

Assorted BBQ meat platter with suckling pig 中式乳豬拼盤
Cold beef shank sliced & drunken chicken wings 牛腩片、凍醉雞翼
Sliced soya cuttlefish, bean curds & peanuts in Chiu Chow style 潮式滷水墨魚片、豆腐、花生
Wasabi flavored mock chicken with preserved vegetables 青芥末貢菜拼素雞 (v)

SOUPS 熱湯

Ginger flavored pumpkin cream soup 薑味南瓜湯 (v)
Seafood & sweet corns broth, Chinese style 海皇粟米羹



GOLD COAST
HOTEL

LUNCH BUFFET MENU 自助午餐菜單 (I)

HOT CHAFING DISHES 熱盤

Smoked meat platter with sausages on cabbage ragout 焗什肉碟配燴椰菜
Roasted pork loin, pineapple-bell pepper-corn salsa 燒豬扒配菠蘿、甜椒、粟米沙沙
Boneless chicken steak cooked in mushrooms cream sauce 忌廉蘑菇汁燴雞扒
Pan-fried fillets of sole on creamy spinach 煎龍躉魚柳配忌廉莧菜
BBQ duck & pineapple in Thai red curry sauce 泰式紅咖喱菠蘿燒鴨
Stuffed tomato with forest mushrooms 野菌釀番茄 (v)
Broccoli au gratin 芝士汁焗西蘭花 (v)
Deep-fried duchess potatoes 炸公爵薯 (v)
Deep-fried garlic flavored spring rolls 炸蒜味蝦春卷
Shallow-fried fish fillets with sweet corn sauce 粟米魚塊
Fried rice topped with chicken in tomato sauce 鮮茄雞絲飯
Wok-fried mock chicken with celery & straw mushrooms 草菇西芹炒素雞 (v)
Braised e-fu noodles with eggplants 茄子炆伊麵 (v)
Steamed rice 絲苗白飯 (v)

CARVING ON THE SIDE 切肉

Roasted US prime ribs of beef, gravy & horseradish cream 燒美國有骨牛肉

SWEETS AND PASTRIES 甜品

Bread & butter pudding, vanilla sauce 麵包布甸配雲呢啞汁
Tiramisu cake 意大利芝士餅
Mandarin cheese cake 柑柳芝士餅
Double-layered chocolate & passion fruit mousse cake 雙層朱古力、熱情果慕絲蛋糕
Heart shaped mixed forest berries cream cake 心形什錦草莓鮮忌廉餅
Chestnut cream cake 栗茸忌廉蛋糕
Ginger flavored pumpkin tart 薑味南瓜撻
Cherry strudel, vanilla sauce 車厘子卷配雲呢啞汁
Assorted French pastries 法式什餅
Apricot filled with mixed nuts 果仁釀黃梅
Chocolate & pear mousse in cocotte 香梨朱古力慕絲盅
Strawberry & pineapple mousse in cocotte 士多啤梨、菠蘿慕絲盅
Caramel custard 焦糖燉蛋
Heart shaped mango pudding, Chinese style 中式心形芒果布甸
Red bean pudding, Chinese style 中式紅豆糕
Freshly sliced seasonal fruits 時令鮮果
Ice cream cups 雪糕杯

2021: 每位 HK\$900 per person

2022: 每位 HK\$980 per person

**(最少 120 人 A minimum of 120 persons is required
另收加一服務費 Subject to 10% service charge)**



GOLD COAST
HOTEL

LUNCH BUFFET MENU 自助午餐菜單 (2)

COLD SELECTIONS 冷盤

Poached shrimps, cocktail dip 凍鮮蝦配咯哆汁
Snow crab legs 雪花蟹爪
Marinated half-shelled mussels, lemon-olive oil 半殼青口配檸檬欖油
Seared black peppered tuna medallions, Japanese sesame dip 黑椒吞拿魚件配芝麻醬
Norwegian smoked salmon with capers & horseradish cream 挪威煙三文魚
Scallops & sole terrine, pineapple mayonnaise 帶子龍脷魚柳批配菠蘿文里汁
Roasted turkey breast with pineapple 燒火雞胸配菠蘿
Smoked duck breast, mango roses 芒果玫瑰煙鴨胸
Thai herbs flavored roasted pork loin, sweet chili dip 泰式香草燒豬柳配泰式甜辣醬
Roasted beef rolled with baby corns 燒牛肉珍珠筍卷
Liver sausages, cranberry sauce 肝醬香腸配金巴利汁
Italian salami with grissini bread sticks 意式沙樂尾腸配麵包條
Assorted sashimi, wasabi & soya (with chef attendance) 什錦魚生 (即切)
Assorted sushi & rice rolls with pickles 什錦壽司、飯卷
Assorted delicacies, Japanese style (sea snails, octopus) 日式小食 (味付螺肉、八爪魚仔)
Cold soba noodles with seaweed julienne 特式冷麵 (v)

FRESH AND MARINATED SALADS 沙律

Assorted crunchy salad leaves 新鮮沙律菜 (v)
Cucumber salad with carrot julienne & celery leaves 青瓜片沙律配甘筍絲、芹菜葉 (v)
Sliced tomato salad with bell pepper brunoises 番茄片沙律配什甜椒粒 (v)
Herbs & olive oil marinated mushrooms salad 特製香草、欖油、白菌沙律 (v)
Grilled eggplant & zucchini salad, balsamic & pine nuts 扒意瓜、茄子沙律配陳醋、松子仁 (v)
Potato & pineapple salad in curry mayonnaise 薯仔、菠蘿咖喱文里汁沙律 (v)
Cauliflower & broccoli salad 椰菜花、西蘭花沙律 (v)
Russian fruits cocktail with peeled shrimps 俄羅斯式什果、鮮蝦咯哆
Beef salad, Thai style 泰式牛肉沙律
Seafood & penne salad with olives & zucchini 海鮮、長通粉沙律配水欖及意大利青瓜
Cheese, sausages & apple salad 芝士、香腸、蘋果粒沙律

DRESSINGS 沙律汁

French, Italian, vinaigrette, balsamic, thousand islands 法式、意式、油醋、黑醋汁、千島醬 (v)

CONDIMENTS 配料

Olives, croutons, capers, toasted cashew nuts, pineapple chunks 橄欖、麵包丁、酸豆、烤腰果、菠蘿 (v)

CHINESE BARBECUED PLATTER 中式燒味碟

Assorted BBQ meat platter with suckling pig 中式乳豬拼盤
Drunken chicken in hua diao wine 花彫凍醉雞
Cold soya platter, Chiu Chow 潮式凍拼盆
Cold soya veggie platter, Chiu Chow style 潮式滷水雞蛋、豆腐、花生 (v)

SOUPS 熱湯

Italian minestrone with pasta & beans 意大利菜湯 (v)
Seafood & conpoy broth, Chinese style 瑤柱海鮮羹



GOLD COAST
HOTEL

LUNCH BUFFET MENU 自助午餐菜單 (2)

HOT CHAFING DISHES 熱盤

Pan-fried pork escalope piccata, herbs tomato coulis 煎意式比吉打豬片配香草茄醬
Boneless chicken simmered in red wine with bacon, shallot & mushroom 紅酒燴雞扒
Roasted rack of lamb on sautéed zucchini 燒羊排配炒意瓜
Pan-fried fillets of sole almondiné, meunière sauce 杏香煎龍脷魚柳配文也汁
Deep-fried seafood cutlets, tartar sauce 吉列炸海鮮配他他汁
Wok-fried assorted vegetables, Thai style 泰式炒什菜 (v)
Sautéed zucchini chateaus with herbs 香草炒意瓜欖 (v)
Sautéed new potatoes with bell peppers 彩椒炒新薯 (v)
Steamed pork dumplings "siu mai" 蒸燒賣
Wok-fried shrimps & chicken with jade marrow, lily bulbs & lotus seeds 蓮子、鮮百合、脆肉瓜炒雞柳、蝦仁
Fried rice with seafood & shredded conpoy 瑤柱海鮮炒飯
Braised assorted mushrooms in veggi oyster sauce 素蠔油炆三菇 (冬菇、草菇、白菌) (v)
Braised e-fu noodles with preserved vegetables & mock chicken 欖菜素雞炆伊麵 (v)
Steamed rice 絲苗白飯 (v)

CARVING ON THE SIDE 切肉

Roasted US prime ribs of beef, gravy & horseradish cream 燒美國有骨牛肉

SWEETS AND PASTRIES 甜品

Heart shaped fresh strawberry cream cake 心形士多啤梨忌廉餅
Black forest cream cake, white chocolate shavings 黑森林忌廉餅
Plum-apricot tart with ground hazelnut 黃梅、布祿果仁撻
Chocolate fudge cake 奶油朱古力蛋糕
Low fat mango yogurt mousse cake 低脂芒果乳酪慕絲餅
Blueberry cheese cake 藍莓芝士餅
Double-layered lemon cheese cake 雙層檸檬芝士餅
Assorted French pastries 法式什餅
Mocha éclair 咖啡慕絲芭芙條
Strawberry tartlets 士多啤梨撻仔
Chocolate & pear mousse in cocotte 香梨朱古力慕絲盅
Traditional tiramisu in cocotte 意大利芝士慕絲盅
Crème brûlée 法式燉蛋
Heart shaped mango pudding, Chinese style 中式心形芒果布甸
Red bean pudding, Chinese style 中式紅豆糕
Baked sago & lotus paste pudding, Chinese style 焗中式蓮蓉西米布甸
Freshly sliced seasonal fruits 時令鮮果
Ice cream cups 雪糕杯

2021: 每位 HK\$1,040 per person

2022: 每位 HK\$1,120 per person

**(最少 120 人 A minimum of 120 persons is required
另收加一服務費 Subject to 10% service charge)**



GOLD COAST
HOTEL

BEVERAGE PACKAGE 飲品套餐

2021 價錢 Price (每位 per person)	2022 價錢 Price (每位 per person)	飲品種類提供/ 時間 Items offered/ Time
HK\$230	HK\$240	三小時內無限量供應汽水，橙汁及特選啤酒 Unlimited supply of soft drinks, chilled orange juice and house beer for 3 hours
HK\$250	HK\$260	三小時內無限量供應汽水，鮮橙汁 及特選啤酒 Unlimited supply of soft drinks, fresh orange juice and house beer for 3 hours
HK\$280	HK\$290	三小時內無限量供應汽水，鮮橙汁，特選啤酒 及特選紅酒/白酒 Unlimited supply of soft drinks, fresh orange juice, house beer and house wine for 3 hours

Price on consumption basis 每杯價錢：		2021	2022
Soft Drinks or Chilled Orange Juice	汽水或橙汁	HK\$80 per glass	HK\$85 per glass
House Beer	特選啤酒	HK\$85 per glass	HK\$90 per glass
Imported Beer	入口啤酒	HK\$95 per glass	HK\$100 per glass
Fresh Orange Juice	鮮橙汁	HK\$95 per glass	HK\$100 per glass
House Wine	特選紅酒/白酒	HK\$120 per glass	HK\$125 per glass

* 所列價目需另加一服務費

* 適用於即日起至二零二二年二月二十八日

All prices are subject to 10% service charge

All prices are valid until 28 February 2022



GOLD COAST
HOTEL

快閃優惠 - 西式婚宴午宴套餐
Flash Offers – Western Lunch Wedding Package
(優惠期 Promotion period: 23 & 24 January 2021)

現凡於 2021 年 1 月 23 至 24 日預訂 2022 年 2 月 28 日或之前舉行之婚宴酒席 120 人以上並繳付訂金港幣\$5,000，即可享有下列多重優惠：

Couples who confirm the wedding banquet with 120 persons or above on or before 28 February 2022 and settle a deposit of HK\$5,000 on 23-24 January 2021 can enjoy the following privileges:

惠顧 120 人或以上可獲贈以下優惠

Privileges for 120 persons or above:

- ♥ 享有九折優惠價租用戶外婚禮園林、婚禮禮堂或悠然庭園舉行證婚儀式
Enjoy special 10% off for wedding ceremony at our Outdoor Wedding Garden, The Chapel or The Terrace
- ♥ 酒水套餐半價
50% off on beverage package
- ♥ 「即影即印」照相服務 (惠顧 120 人以上 180 張; 惠顧 240 人以上 280 張)
Photo Booth Service (180 pieces for 120 persons or above; 280 pieces for 240 persons or above)
- ♥ 回禮小禮物 – La Maison du Chocolat (只適用於 2021 年 2 月 28 日或之前舉行之婚宴酒席)
(以合約上之人數計算) (價值高達港幣\$7,500 元)
Free wedding favors – La Maison du Chocolat for wedding event on or before 28 February 2021
(Quantity according to the attendance confirmed on agreement letter) (Value at HK\$7,500 and above)
- ♥ 可免費升級享用 Häagen-Dazs 雪糕
Free upgraded to enjoy Häagen-Dazs Ice-cream

惠顧 240 人或以上可獲贈以下優惠一項

One of the following privileges for 240 persons or above:

- ♥ 可免費入住豪華海景客房連露台一晚 (價值港幣\$3,200 元)
One night Deluxe Seaview Room with Balcony accommodation (Value at HK\$3,200)
- ♥ 加送一程城巴 76 座位雙層巴士於散席使用 (往港島，九龍或新界)
Additional one single trip of CITYBUS 76-seater double decker bus from Hotel to Hong Kong Island, Kowloon or New Territories
- ♥ 可獲贈律師監禮服務套餐 (不包括政府婚姻註冊費用，指定證婚服務項目及特殊節日附加費用) (價值港幣\$3,000 元)
Civil celebrant service (excluding the government fee and additional costs on specified service and special dates) (Value at HK\$3,000)

惠顧 360 人或以上更可加選以下優惠一項

Additionally one of the following privileges for 360 persons or above:

- ♥ 豪華婚宴牌匾 (價值港幣\$8,000 元)
Deluxe wedding banner (Value at HK\$8,000)
- ♥ 可免費提升入住海灣套房一晚 (價值港幣\$6,800 元) (視乎酒店供應情況)
Upgrade to one night Marina Suite accommodation (Value at HK\$6,800) (subject to hotel's availability)

尊享優惠價 Special discounted prices:

- ♥ 以優惠價港幣\$10,800 元租用高清 LED 多功能螢幕牆播放婚宴片段 (原價為港幣\$35,800 元) (只適用於宴會廳婚宴)
Special discounted price at HK\$10,800 on LED wall usage for animation (Original priced at HK\$35,800)
(Applicable for wedding events at Grand Ballroom only)
- ♥ 以優惠價港幣\$6,088 元訂購 Sugarfina 糖果吧 (原價為港幣\$7,030 元) (視乎酒店供應情況)
Special discounted price at HK\$6,088 to order Sugarfina Candy Corner (Value at HK\$7,030) (subject to hotel's availability)

查詢詳情或參觀宴會場地，請致電宴會部：電話 2452 8673 / 2452 8325 或電郵 catering@goldcoasthotel.com.hk
For enquiry or site visit, please contact Catering Department Tel 2452 8673 / 2452 8325 or email catering@goldcoasthotel.com.hk



GOLD COAST
HOTEL

西式婚宴午餐套餐 Western Lunch Wedding Package

	即日至2021年6月30日 Now to 30 Jun 2021		2021年7月1日至2021年9月6日 1 Jul to 6 Sep 2021		2021年9月7日至2022年2月28日 7 Sep 2021 to 28 Feb 2022	
最低消費參考 Minimum Charge	星期一至五 Mon-Fri	星期六，日 公眾假期 及前夕 Sat-Sun, PH & its eve	星期一至五 Mon-Fri	星期六，日 公眾假期 及前夕 Sat-Sun, PH & its eve	星期一至五 Mon-Fri	星期六，日 公眾假期 及前夕 Sat-Sun, PH & its eve
宴會廳 Grand Ballroom (Maximum 38 tables)	HK\$80,000 HK\$100,000	HK\$90,000	HK\$90,000 HK\$139,000	HK\$100,000 HK\$184,000	HK\$149,000	HK\$199,000
	1, 22 May 2021	HK\$155,000	18 Sep / 3, 10 Oct / 31 Dec 2021 8 / 16 Jan 2022			HK\$209,000
中庭會議貴賓廳 Atrium Function Room (Maximum 14 tables)	HK\$32,400	HK\$41,400	HK\$56,000	HK\$72,000	HK\$74,000	HK\$89,000
會議貴賓廳 Function Room A-E (Maximum 12 tables)	HK\$26,400	HK\$29,400	HK\$33,000	HK\$36,750	HK\$64,000	HK\$69,000

- * 此優惠適用於 2021 年 1 月 23 至 24 日預訂之婚宴酒席，並須於 2022 年 2 月 28 日前在香港黃金海岸酒店舉行該婚宴
This special offer is only valid for new wedding reception confirmed on 23-24 January 2021 and to be held on or before 28 February 2022
- * 此優惠不可與其他優惠同時使用
This special offer cannot be used in conjunction with other special privileges
- * 此優惠不適用於 2021 年 1 月 23 日前已預訂之酒席
This special offer is not applicable for confirmed wedding banquet before 23 January 2021
- * 婚宴當晚必須消費滿指定金額，方可享有以上各項優惠
Minimum charge has to be reached to enjoy the above special privileges
- * 黃金海岸酒店保留更改以上所有優惠細則之權利，恕不作另行通知
Hong Kong Gold Coast Hotel reserves the right of final decision

價格如有更改恕不另行通知 Prices are subject to change without Prior Notice

查詢詳情或參觀宴會場地，請致電宴會部: 電話 2452 8673 / 2452 8325 或電郵 catering@goldcoasthotel.com.hk
For enquiry or site visit, please contact Catering Department Tel 2452 8673 / 2452 8325 or email catering@goldcoasthotel.com.hk



GOLD COAST
HOTEL

西式婚宴午餐套餐 Western Lunch Wedding Package

尊享優惠 COMPLIMENTARY PRIVILEGES	最少 120 人 Minimum 120 persons	最少 240 人 Minimum 240 persons
設宴當晚，新人及主人家入住酒店客房可獲折扣優惠 (需按當時房間供應而定，只限兩間) Special discount on room rate on wedding day for the newly weds and their families (subject to hotel availability & maximum for 2 room nights)	♥	♥
免費於酒店戶外婚禮園林內拍攝婚紗照片 Bridal photo-shooting at the hotel Outdoor Wedding Garden	♥	♥
每席十套酒店婚宴喜帖 (不包括內容印刷) 10 sets of hotel invitation cards per table (printing service not included)	♥	♥
精美嘉賓提名冊 Embroidered guest signature book	♥	♥
餐前酒會雜果賓治 Non-alcoholic fruit punch for cocktail	2 盆 2 bowls	4 盆 4 bowls
心形鮮果忌廉蛋糕於婚宴前享用 Heart-shaped fresh fruit cream cake served during the reception	5 磅 5 pounds	8 磅 8 pounds
自攜洋酒免開瓶費 (每席乙瓶) Complimentary corkage (one bottle per table)	♥	♥
多層豪華仿製結婚蛋糕供敬酒儀式及拍照之用 Multi-tier of artistic mock wedding cake for cake cutting and photo-taking	♥	♥
每席花卉擺設 Floral arrangement on dining tables	♥	♥
奉送全場華麗椅套 Complimentary seat covers	♥	♥
免費使用液晶投射器 Complimentary use of LCD Projector	♥	♥
城巴 76 座位雙層巴士於散席使用 (往港島，九龍或新界) CITYBUS 76-seater double decker bus from Hotel to Hong Kong Island, Kowloon or New Territories	1 次單程 1 Single Trips	2 次單程 2 Single Trips
免費代客泊車位 Complimentary valet parking spaces	4	6
以優惠價預訂城巴 76 座位雙層巴士於散席使用 (每程往港島 HK\$2,000，九龍 HK\$1,600 或新界 HK\$1,600 點對點服務) Special rate to reserve point to point CITYBUS 76-seater double decker bus from Hotel to Hong Kong Island at HK\$2,000, Kowloon at HK\$1,600 or New Territories at HK\$1,600	♥	♥
優惠券包括 Discount coupons includes: *六福珠寶金行優惠券 Luk Fook Jewellery & Goldsmith Company discount coupon *I-PRIMO 婚戒優惠券 I-PRIMO Diamond Ring discount coupon *希臘女神婚紗攝影套餐券 Beauty Hera wedding photo package *奇華中式禮餅八折優惠 Kee Wah Bakery Chinese bridal cake discount coupon *羅勤芳中華禮儀專業大妗服務優惠券 Lokanfong Chinese Wedding discount coupon *蓆夢思床上用品優惠券 Simmons bedding discount coupon *s.a. wedding 海外婚紗攝影優惠券 s.a. wedding photo package discount coupon *FREE Concept 攝影套餐優惠券 FREE Concept photo shooting discount coupon *壹誓證婚服務優惠券 AnOath celebrant service discount coupon *Medi Fast 婚前身體檢查優惠券 Medi Fast medical check discount coupon *Tuttiad 場地佈置優惠券 Tuttiad wedding decoration discount coupon	♥	♥

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GOLD COAST
HOTEL

LUNCH BUFFET MENU 自助午餐菜單 (I)

COLD SELECTIONS 冷盤

Poached shrimps, cocktail dip 凍鮮蝦配咯哆汁
Marinated half-shelled mussels, lemon-olive oil 半殼青口配檸檬欖油
Norwegian smoked salmon, capers & horseradish cream 挪威煙三文魚
Smoked fillets of trout, apple-celery salad 煙彩虹魚柳配蘋果、芹菜沙律
Shichimi seasoning baked shishamo fish 焗七味粉多春魚
Baby squids sautéed baby with spicy garlic 辣味蒜茸魷魚仔碟
Cold roasted beef with pickles 燒牛腩配醃青瓜
Italian mortadella-pistachio sausages platter 意式開心果豬肉腸碟
Homemade pâté, cranberry sauce 自製肉批配金巴利汁
Assorted sashimi, wasabi & soya (with chef attendance) 什錦魚生 (即切)
Assorted sushi & rice rolls with pickles 什錦壽司、飯卷
Assorted delicacies, Japanese style (sea snails, octopus) 日式小食 (味付螺肉、八爪魚仔)

FRESH AND MARINATED SALADS 沙律

Assorted crunchy salad leaves 新鮮沙律菜 (v)
Sweet corns & red kidney beans salad with bell pepper 粟米、紅腰豆、甜椒沙律 (v)
Garlic flavored broccoli salad, olive-tomato coulis 蒜味西蘭花沙律配水欖茄茸 (v)
Sliced cucumber salad, mint yoghurt dip 青瓜片沙律配刁草乳酪醬 (v)
Tomato & mozzarella cheese salad with basil leaves 番茄、水牛芝士沙律配羅勒葉 (v)
Cold noodles salad with vegetables julienne 什菜絲冷麵沙律 (v)
American potato salad with tomato quarters, celery & boiled eggs 美式薯仔沙律 (v)
Korean style fried bean curds salad with sesame 韓式辛椒炸豆腐、芝麻沙律 (v)
Spicy boneless chicken feet's salad, Thai style 泰式鳳爪沙律
Seafood salad with pineapple & celery 菠蘿、芹菜、海鮮沙律

DRESSINGS 沙律汁

French, Italian, vinaigrette, balsamic, thousand islands 法式、意式、油醋、黑醋汁、千島醬 (v)

CONDIMENTS 配料

Olives, croutons, capers, toasted cashew nuts, pineapple chunks 橄欖、麵包丁、酸豆、烤腰果、菠蘿 (v)

CHINESE BARBECUED PLATTER 中式燒味碟

Assorted BBQ meat platter with suckling pig 中式乳豬拼盤
Cold beef shank sliced & drunken chicken wings 牛腩片、凍醉雞翼
Sliced soya cuttlefish, bean curds & peanuts in Chiu Chow style 潮式滷水墨魚片、豆腐、花生
Wasabi flavored mock chicken with preserved vegetables 青芥末貢菜拼素雞 (v)

SOUPS 熱湯

Ginger flavored pumpkin cream soup 薑味南瓜湯 (v)
Seafood & sweet corns broth, Chinese style 海皇粟米羹



GOLD COAST
HOTEL

LUNCH BUFFET MENU 自助午餐菜單 (I)

HOT CHAFING DISHES 熱盤

Smoked meat platter with sausages on cabbage ragout 焗什肉碟配燴椰菜
Roasted pork loin, pineapple-bell pepper-corn salsa 燒豬扒配菠蘿、甜椒、粟米沙沙
Boneless chicken steak cooked in mushrooms cream sauce 忌廉蘑菇汁燴雞扒
Pan-fried fillets of sole on creamy spinach 煎龍脷魚柳配忌廉莧菜
BBQ duck & pineapple in Thai red curry sauce 泰式紅咖喱菠蘿燒鴨
Stuffed tomato with forest mushrooms 野菌釀番茄 (v)
Broccoli au gratin 芝士汁焗西蘭花 (v)
Deep-fried duchess potatoes 炸公爵薯 (v)
Deep-fried garlic flavored spring rolls 炸蒜味蝦春卷
Shallow-fried fish fillets with sweet corn sauce 粟米魚塊
Fried rice topped with chicken in tomato sauce 鮮茄雞絲飯
Wok-fried mock chicken with celery & straw mushrooms 草菇西芹炒素雞 (v)
Braised e-fu noodles with eggplants 茄子炆伊麵 (v)
steamed rice 絲苗白飯 (v)

CARVING ON THE SIDE 切肉

Roasted sirloin of beef, red wine herbs gravy 香草燒西冷配紅酒香草汁

SWEETS AND PASTRIES 甜品

Bread & butter pudding, vanilla sauce 麵包布甸配雲呢噠汁
Tiramisu cake 意大利芝士餅
Mandarin cheese cake 柑柳芝士餅
Double-layered chocolate & passion fruit mousse cake 雙層朱古力、熱情果慕絲蛋糕
Heart shaped mixed forest berries cream cake 心形什錦草莓鮮忌廉餅
Chestnut cream cake 栗茸忌廉蛋糕
Ginger flavored pumpkin tart 薑味南瓜撻
Cherry strudel, vanilla sauce 車厘子卷配雲呢噠汁
Assorted French pastries 法式什餅
Apricot filled with mixed nuts 果仁釀黃梅
Chocolate & pear mousse in cocotte 香梨朱古力慕絲盅
Strawberry & pineapple mousse in cocotte 士多啤梨、菠蘿慕絲盅
Caramel custard 焦糖燉蛋
Heart shaped mango pudding, Chinese style 中式心形芒果布甸
Red bean pudding, Chinese style 中式紅豆糕
Freshly sliced seasonal fruits 合時鮮果
Ice cream cups 雪糕杯

2021: 每位 HK\$790 per person

2022: 每位 HK\$860 per person

(最少 120 人 A minimum of 120 persons is required
另收加一服務費 Subject to 10% service charge)



GOLD COAST
HOTEL

LUNCH BUFFET MENU 自助午餐菜單 (2)

COLD SELECTIONS 冷盤

Poached shrimps, cocktail dip 凍鮮蝦配咯哆汁
Snow crab legs 雪花蟹爪
Marinated half-shelled mussels, lemon-olive oil 半殼青口配檸檬橄欖油
Seared black peppered tuna medallions, Japanese sesame dip 黑椒吞拿魚件配芝麻醬
Norwegian smoked salmon with capers & horseradish cream 挪威煙三文魚
Scallops & sole terrine, pineapple mayonnaise 帶子龍脷魚柳批配菠蘿文里汁
Roasted turkey breast with pineapple 燒火雞胸配菠蘿
Smoked duck breast, mango roses 芒果玫瑰煙鴨胸
Thai herbs flavored roasted pork loin, sweet chili dip 泰式香草燒豬柳配泰式甜辣醬
Roasted beef rolled with baby corns 燒牛肉珍珠筍卷
Liver sausages, cranberry sauce 肝醬香腸配金巴利汁
Italian salami with grissini bread sticks 意式沙樂尾腸配麵包條
Assorted sashimi, wasabi & soya (with chef attendance) 什錦魚生 (即切)
Assorted sushi & rice rolls with pickles 什錦壽司、飯卷
Assorted delicacies, Japanese style (sea snails, octopus) 日式小食 (味付螺肉、八爪魚仔)
Cold soba noodles with seaweed julienne 特式冷麵 (v)

FRESH AND MARINATED SALADS 沙律

Assorted crunchy salad leaves 新鮮沙律菜 (v)
Cucumber salad with carrot julienne & celery leaves 青瓜片沙律配甘筍絲、芹菜葉 (v)
Sliced tomato salad with bell pepper brunoises 番茄片沙律配什甜椒粒 (v)
Herbs & olive oil marinated mushrooms salad 特製香草、橄欖油、白菌沙律 (v)
Grilled eggplant & zucchini salad, balsamic & pine nuts 扒意瓜、茄子沙律配陳醋、松子仁 (v)
Potato & pineapple salad in curry mayonnaise 薯仔、菠蘿咖喱文里汁沙律 (v)
Cauliflower & broccoli salad 椰菜花、西蘭花沙律 (v)
Russian fruits cocktail with peeled shrimps 俄羅斯式什果、鮮蝦咯嗲
Beef salad, Thai style 泰式牛肉沙律
Seafood & penne salad with olives & zucchini 海鮮、長通粉沙律配水欖及意大利青瓜
Cheese, sausages & apple salad 芝士、香腸、蘋果粒沙律

DRESSINGS 沙律汁

French, Italian, vinaigrette, balsamic, thousand islands 法式、意式、油醋、黑醋汁、千島醬 (v)

CONDIMENTS 配料

Olives, croutons, capers, toasted cashew nuts, pineapple chunks 橄欖、麵包丁、酸豆、烤腰果、菠蘿 (v)

CHINESE BARBECUED PLATTER 中式燒味碟

Assorted BBQ meat platter with suckling pig 中式乳豬拼盤
Drunken chicken in hua diao wine 花彫凍醉雞
Cold soya platter, Chiu Chow 潮式凍拼盆
Cold soya veggie platter, Chiu Chow style 潮式滷水雞蛋、豆腐、花生 (v)

SOUPS 熱湯

Italian minestrone with pasta & beans 意大利菜湯 (v)
Seafood & conpoy broth, Chinese style 瑤柱海鮮羹



GOLD COAST
HOTEL

LUNCH BUFFET MENU 自助午餐菜單 (2)

HOT CHAFING DISHES 熱盤

Pan-fried pork escalope piccata, herbs tomato coulis 煎意式比吉打豬片配香草茄醬
Boneless chicken simmered in red wine with bacon, shallot & mushroom 紅酒燴雞扒
Roasted rack of lamb on sautéed zucchini 燒羊排配炒意瓜
Pan-fried fillets of sole almondiné, meunière sauce 杏香煎龍脷魚柳配文也汁
Deep-fried seafood cutlets, tartar sauce 吉列炸海鮮配他他汁
Wok-fried assorted vegetables, Thai style 泰式炒什菜 (v)
Sautéed zucchini chateaus with herbs 香草炒意瓜欖 (v)
Roasted new potatoes with bell peppers 彩椒炒新薯 (v)
Steamed pork dumplings "siu mai" 蒸燒賣
Wok-fried shrimps & chicken with jade marrow, lily bulbs & lotus seeds 蓮子、鮮百合、脆肉瓜炒雞柳、蝦仁
Fried rice with seafood & shredded conpoy 瑤柱海鮮炒飯
Braised assorted mushrooms in veggi oyster sauce 素蠔油炆三菇 (冬菇、草菇、白菌) (v)
Braised e-fu noodles with preserved vegetables & mock chicken 欖菜素雞炆伊麵 (v)
Steamed rice 絲苗白飯 (v)

CARVING ON THE SIDE 切肉

Roasted sirloin of beef, black pepper sauce 燒西冷黑椒汁
Baked salmon with zucchini, dill cream sauce 焗意瓜、三文魚柳配刁草忌廉汁
Baked assorted vegetables in puff pastry, herbs-tomato coulis 焗什菜酥皮批配香草茄醬 (v)

SWEETS AND PASTRIES 甜品

Heart shaped fresh strawberry cream cake 心形士多啤梨忌廉餅
Black forest cream cake, white chocolate shavings 黑森林忌廉餅
Plum-apricot tart with ground hazelnut 黃梅、布祿果仁撻
Chocolate fudge cake 奶油朱古力蛋糕
Low fat mango yogurt mousse cake 低脂芒果乳酪慕絲餅
Blueberry cheese cake 藍莓芝士餅
Double-layered lemon cheese cake 雙層檸檬芝士餅
Assorted French pastries 法式什餅
Mocha éclair 咖啡慕絲芭芙條
Strawberry tartlets 士多啤梨撻仔
Chocolate & pear mousse in cocotte 香梨朱古力慕絲盅
Traditional tiramisu in cocotte 意大利芝士慕絲盅
Crème brûlée 法式燉蛋
Heart shaped mango pudding, Chinese style 中式心形芒果布甸
Red bean pudding, Chinese style 中式紅豆糕
Baked sago & lotus paste pudding, Chinese style 焗中式蓮蓉西米布甸
Freshly sliced seasonal fruits 時令鮮果
Ice cream cups 雪糕杯

2021: 每位 HK\$930 per person

2022: 每位 HK\$1,000 per person

(最少 120 人 A minimum of 120 persons is required
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GOLD COAST
HOTEL

BEVERAGE PACKAGE 飲品套餐

2021 價錢 Price (每位 per person)	2022 價錢 Price (每位 per person)	飲品種類提供/ 時間 Items offered/ Time
HK\$230	HK\$240	三小時內無限量供應汽水，橙汁及特選啤酒 Unlimited supply of soft drinks, chilled orange juice and house beer for 3 hours
HK\$250	HK\$260	三小時內無限量供應汽水，鮮橙汁 及特選啤酒 Unlimited supply of soft drinks, fresh orange juice and house beer for 3 hours
HK\$280	HK\$290	三小時內無限量供應汽水，鮮橙汁，特選啤酒 及特選紅酒/白酒 Unlimited supply of soft drinks, fresh orange juice, house beer and house wine for 3 hours

Price on consumption basis 每杯價錢：		2021	2022
Soft Drinks or Chilled Orange Juice	汽水或橙汁	HK\$80 per glass	HK\$85 per glass
House Beer	特選啤酒	HK\$85 per glass	HK\$90 per glass
Imported Beer	入口啤酒	HK\$95 per glass	HK\$100 per glass
Fresh Orange Juice	鮮橙汁	HK\$95 per glass	HK\$100 per glass
House Wine	特選紅酒/白酒	HK\$120 per glass	HK\$125 per glass

- * 所列價目需另加一服務費
- * 適用於即日起至二零二二年二月二十八日

All prices are subject to 10% service charge
All prices are valid until 28 February 2022