



GOLD COAST  
HOTEL

## 2023 婚宴自助午宴套餐 2023 Wedding Buffet Lunch Package

尊享優惠 COMPLIMENTARY PRIVILEGES	50 位或以上 Minimum of 50 persons
如於婚宴當天在酒店餐廳用膳，可享八五折優惠 (須提前訂座及視乎供應情況而定，適用於最多 24 位賓客) Enjoy 15% off the meal arrangement at hotel restaurants on the wedding day (Advance reservation is required and subject to the availability. The above offer is applicable to a maximum of 24 persons only)	
婚宴當天可於酒店戶外花園內拍攝婚紗照片 Bridal photo-shooting at the hotel Outdoor Garden on the wedding day	
奉送精美請柬 (每席 10 套，並不包括印刷服務) 10 sets of complimentary invitation cards per table (excluding printing services)	
免費提供精美嘉賓提名冊乙本 Embroidered guest signature book	
奉送無酒精迎賓飲品 Welcome mocktails for the reception	1 盆 1 Bowl
奉送心形鮮果忌廉蛋糕 A heart-shaped fresh fruit cream cake for the reception	3 磅 3 Pounds
免收自攜餐酒或烈酒開瓶費 (每席乙瓶) Corkage fee will be waived for self-brought wines or spirits (one bottle per table)	
多層精美模擬結婚蛋糕供拍照及切餅儀式之用 Multi-tier faux wedding cake for photo shooting and cutting ceremony	
全場席上花卉擺設 Floral centrepieces on all dining tables	
全場華麗椅套 Complimentary seat covers	
免費使用宴會場地內的基本影音設備 Complimentary use of in-house audio-visual equipment	
免費代客泊車服務 (只供私家車) Complimentary valet parking service (Private Car only)	2 輛 2 Vehicles
婚禮商戶優惠 Privileges from Wedding Merchants	

如欲查詢，預訂或參觀宴會場地，歡迎致電+852 2452 8325 / 2452 8356 或電郵至 [catering@goldcoasthotel.com.hk](mailto:catering@goldcoasthotel.com.hk) 與宴會部聯絡。

For enquiries, reservations and site visit, please contact our Catering Department on +852 2452 8325 / 2452 8356 or email at [catering@goldcoasthotel.com.hk](mailto:catering@goldcoasthotel.com.hk)



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## 2023 婚宴自助午宴菜單 2023 Wedding Buffet Lunch Menu


### APPETISERS & SALADS 頭盤及沙律

- Norwegian smoked salmon, capers and horseradish cream 挪威煙三文魚伴酸豆及辣根醬
- Baby squids with spicy garlic 辣味蒜茸魷魚仔
- Poached shrimps, cocktail dip 凍蝦伴咯爹汁
- Marinated half-shelled mussels, lemon-olive oil 青口伴檸檬欖油
- Cold roasted beef with pickles 燒牛肉伴醃菜
- Japanese sashimi 日式刺身 (with chef attendance 即切)
- Assorted sushi and maki rolls 日式壽司及卷物
- Japanese soya, ginger pickle, wasabi 日本醬油、酸薑、山葵
- Japanese delicacies (sea snails, octopus, Sakura shrimp) 日式小食 (味付螺肉、八爪魚仔、櫻花蝦)
- Assorted crunchy salad leaves 雜錦沙律菜 
- Sweet corn and red kidney beans salad with bell pepper 粟米、紅腰豆、甜椒沙律 
- Garlic flavored broccoli salad, olive-tomato coulis 蒜味西蘭花沙律配水欖茄茸 
- Sliced cucumber salad, mint yoghurt dip 青瓜沙律伴薄荷乳酪醬 
- Cold noodles salad with vegetables julienne 雜菜絲冷麵沙律 
- Fried bean curds salad with sesame, Korean style 韓式辛辣炸豆腐芝麻沙律 
- Thai spicy boneless chicken feet salad 泰式香辣無骨鳳爪沙律






### DRESSINGS AND CONDIMENTS 醬料及配料

- French, Italian, vinaigrette, balsamic, Thousand Island 法式醬、意大利沙拉醬、油醋汁、意大利香醋汁、千島醬
- Olives, croutons, capers, toasted cashew nuts, pineapple chunks 橄欖、麵包粒、酸豆、烤腰果、菠蘿塊

### SOUP 湯

- Ginger flavored pumpkin cream soup 薑味南瓜忌廉湯 
- Assorted bread rolls 精選麵包

### HOT SELECTION 熱盤

- Roasted pork loin, pineapple-bell pepper-corn salsa 燒豬柳伴菠蘿、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 煎龍脷魚柳配忌廉菠菜
- Roasted duck and pineapple in Thai red curry sauce 泰式紅咖喱菠蘿燒鴨
- Broccoli au gratin 芝士焗西蘭花 
- Potato gratin with gruyere and garlic 蒜香芝士焗薯 
- Shallow-fried fish fillets with sweet corn sauce 粟米魚塊
- Fried rice topped with chicken in tomato sauce 鮮茄雞絲炒飯
- Wok-fried mock chicken with celery and straw mushrooms 鮮菇西芹炒素雞 
- Braised E-fu noodles with eggplants 茄子炆伊麵 
- Steamed rice 絲苗白飯 

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## 2023 婚宴自助午宴菜單 (續) 2023 Wedding Buffet Lunch Menu (cont.)

### CARVING STATION 烤肉

Roasted sirloin of beef, red wine herbs gravy 燒西冷伴香草紅酒肉汁

### DESSERTS 甜品

Bread and butter pudding with vanilla sauce 麵包布甸配雲呢拿汁

Tiramisu cake 意大利芝士餅

Double-layered chocolate and passion fruit mousse cake 雙層朱古力熱情果慕絲蛋糕

Chestnut cream cake 栗茸忌廉蛋糕

Ginger flavored pumpkin tart 薑味南瓜撻

Cherry strudel, vanilla sauce 車厘子餡卷伴雲呢拿汁

Assorted French pastries 法式雜餅

Chocolate and pear mousse in cocotte 朱古力香梨慕絲盅

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

Vegetarian items 素菜 

每位 **HK\$980 per person**

包括 2 小時無限暢飲汽水、橙汁及指定啤酒

**Inclusive of free-flowing soft drinks, chilled orange juice and house beer for 2 hours**

此菜單只適用於最少 50 位賓客，供應時間為連續兩小時

**The above menu is based on a minimum of 50 persons for a consecutive 2-hour period**

以上價格需另收加一服務費

**The above prices are subject to a 10% service charge**

為客人的健康著想，如閣下或其他賓客對任何食物有過敏反應，請與宴會部聯絡。

Please inform our Catering Department of any food related allergies as your well-being and comfort are our greatest concern.

由於價格變動及食材供應關係，香港黃金海岸酒店保留修改以上價錢及菜單之權利。

Hong Kong Gold Coast Hotel reserves the right to alter the above prices and package offers, subject to market price fluctuations and availability.

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

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