



GOLD COAST  
HOTEL

## 2024-2025 Annual & Spring Dinner Package 2024-2025 團年及春茗晚宴套餐

(Valid for Annual and Spring dinner to be held on or before 31 March 2025)

適用於 2025 年 3 月 31 日或之前舉行的團年及春茗晚宴)

**Celebrate the end of a successful year, impress your guests and welcome the Chinese New Year – simply by booking a banquet at the Hong Kong Gold Coast Hotel from HK\$9,388 per table of 10-12 persons.**

為慶祝過去一年的豐收及迎接農曆新年來臨，香港黃金海岸酒店特別為您安排團年及春茗晚宴，每席由港幣 9,388 元 (供 10-12 位) 起。

**You can enjoy the following privileges with a booking of 3 tables or above:**

凡惠顧 3 席或以上，可享下列優惠：

- ◆ One (1) glass of welcome fruit punch per person  
招待每位來賓無酒精迎賓飲品乙杯
- ◆ Free-flow of soft drinks, chilled orange juice and house beer for 3 hours  
3 小時無限暢飲汽水、橙汁及指定啤酒
- ◆ Party favors for all guests on dining tables  
全場餐桌派對小玩意
- ◆ Valet parking service (Private Car only) (one vehicle for every 3 guaranteed tables)  
代客泊車服務 (只供私家車) (每 3 席保證來賓供乙輛)

**Additional privileges for 10 tables or above:**

惠顧 10 席或以上，更可獲贈以下優惠：

- ◆ One single trip of a 50-seater coach service from Hotel to Hong Kong Island, Kowloon or New Territories (excluding tunnel toll and parking fees)  
提供五十座位豪華巴士乙輛於散席使用 (往港島、九龍或新界) (不包括隧道及泊車費用)
- ◆ A complimentary dinner buffet coupon for two as lucky draw prize  
酒店雙人自助晚餐券乙張作抽獎禮品

**Extra privileges for 15 tables or above:**

惠顧 15 席或以上，盡享以下禮遇：

- ◆ One set of getaway room voucher with breakfast and dinner buffet for two as lucky draw prize (Terms & Conditions apply)  
酒店住宿壹晚連雙人自助早餐及晚餐禮券乙張作抽獎禮品 (受條款及細則約束)

**條款及細則 Terms and Conditions :**

- 所有價格須另收加一服務費 All prices are subject to a 10% service charge.
- 設有最低餐飲消費 Minimum food & beverage charge applies

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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20240527

Member of Sino Hotels 信和酒店成員



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## 2024-2025 Annual & Spring Dinner Menu (1) 2024-2025 團年及春茗晚宴菜譜 (1)

喜慶滿華堂 (燒味大拼盤)

Barbecued meat platter

錦繡滿珊瑚 (錦繡松子蝦仁珊瑚蚌)

Sautéed shrimps with coral clams, pine nuts and seasonal vegetables

錦繡慶團圓 (杏香花枝球)

Deep-fried cuttlefish balls with almond flakes

福祿添吉祥 (海皇遼參釀玉環)

Braised vegetable marrow stuffed with seafood and sea cucumber

竹筴報平安 (瑤柱竹筴海皇羹)

Braised seafood broth with conpoy and bamboo piths

金玉滿華堂 (雲腿百花時蔬)

Braised seasonal vegetables stuffed with minced shrimp and Yunnan ham

年年慶有餘 (清蒸沙巴龍躉)

Steamed fresh Sabah garoupa

金雞齊報喜 (當紅脆皮雞)

Roasted crispy chicken

海寶添金玉 (鱈魚鮑汁雞粒炒飯)

Fried rice with diced chicken and dried octopus in abalone sauce

依然添風彩 (金菇炆伊麵)

Braised E-fu noodles with enoki mushrooms

生意顯興隆 (香滑合桃露)

Sweetened walnut cream

甜蜜意綿綿 (精美甜點)

Chinese petits fours

**每席港幣 HK\$9,388 per table**

包括 3 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 3 hours**

每席供十至十二位享用

**Serving 10 to 12 persons per table**

以上價格需另收加一服務費

**The above price is 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.

**Hong Kong Gold Coast Hotel**

**1 Castle Peak Road, Hong Kong**

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## 2024-2025 Annual & Spring Dinner Menu (2) 2024-2025 團年及春茗晚宴菜譜 (2)

金玉滿華堂 (乳豬大拼盆)  
Barbecued meat with suckling pig platter  
翠綠迎彩鳳 (鮮菌雞柳帶子)  
Sautéed sliced chicken with scallops and mushrooms  
鳳尾雙輝影 (雲腿窩貼大蝦伴和風沙律菜)  
Deep-fried prawn toasts with Yunnan ham, mixed gourmet lettuces with Japanese dressing  
金絲海中寶 (鮮鮑海皇釀玉環)  
Braised vegetable marrow stuffed with fresh abalone and seafood  
大鵬展高飛 (姬松茸花膠竹絲雞)  
Double-boiled silky fowl soup with fish maw and Blaze mushrooms  
金玉滿華堂 (花菇燴刺參)  
Braised sea cucumber with mushrooms  
年年慶有餘 (清蒸沙巴龍躉)  
Steamed fresh Sabah garoupa  
金雞齊報喜 (當紅炸子雞)  
Deep-fried crispy chicken  
粒粒慶豐收 (臘味糯米飯)  
Fried glutinous rice with preserved meat  
依然添風彩 (鮮菇茱王炆伊麵)  
Braised E-fu noodles with straw mushrooms and chives  
周年佳鴻運 (蓮子紅豆沙)  
Sweetened red bean cream with lotus seeds  
甜蜜意綿綿 (精美甜點)  
Chinese petits fours

每席港幣 **HK\$11,388 per table**

包括 3 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 3 hours**

每席供十至十二位享用

**Serving 10 to 12 persons per table**

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## 2024-2025 Annual & Spring Dinner Menu (3) 2024-2025 團年及春茗晚宴菜譜 (3)

金豬賀昇平 (鴻運乳豬全體)

Barbecued whole suckling pig

好事慶吉祥 (蠔豉玉環瑤柱甫)

Braised dried oyster and vegetable marrow stuffed with whole conpoy

如意添明珠 (脆奶伴沙律蝦球)

Deep-fried milk curd and prawns with mayonnaise

錦繡滿庭園 (琥珀花姿珊瑚蚌)

Sautéed sliced cuttlefish and coral clams with caramelized walnuts

金燕喜雙飛 (金腿官燕海皇羹)

Braised bird's nest broth with seafood and shredded Yunnan ham

福祿慶吉祥 (蠔皇鮑甫鵝掌)

Braised sliced abalone with goose feet in oyster sauce

年年慶有餘 (清蒸海虎斑)

Steamed fresh tiger garoupa

金雞齊報喜 (龍井茶皇雞)

Simmered chicken with Chinese tea leaves

八寶添金玉 (臘味炒香苗)

Fried rice with preserved meat

依然添風彩 (瑤柱金菇炆伊麵)

Braised E-fu noodles with conpoy and enoki mushrooms

周年佳鴻運 (合桃露湯丸)

Sweetened walnut cream with glutinous rice balls

甜蜜意綿綿 (精美甜點)

Chinese petits fours

**每席港幣 HK\$12,888 per table**

包括 3 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 3 hours**

每席供十至十二位享用

**Serving 10 to 12 persons per table**

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## 2024-2025 Annual & Spring Dinner Menu (4) 2024-2025 團年及春茗晚宴菜譜 (4)

- 嘻哈大明珠 (柚子脆大蝦沙律菜)  
Prawns with gourmet lettuces in pomelo dressing  
金豬賀昇平 (鴻運乳豬全體)  
Barbecued whole suckling pig  
好事佩金環 (蠔豉蒜子瑤柱甫)  
Braised whole conpoy with garlic cloves and dried oysters  
金甲藏霸皇 (芝士焗釀蟹蓋)  
Baked crab shell stuffed with crab meat and cheese  
大鵬高展翅 (石斛蟲草花螺頭燉雞)  
Double-boiled chicken soup with sea whelk, Dendrobium and cordyceps flowers  
包羅富萬有 (碧綠鮮海參燴鮑片)  
Braised sliced abalone with sea cucumber and seasonal vegetables  
年年慶有餘 (清蒸大海星斑)  
Steamed fresh spotted groupa  
金雞齊報喜 (芝麻鹽焗雞)  
Baked chicken with sesame in rock salt  
八寶玉荷包 (飄香荷葉飯)  
Fried rice with assorted meat wrapped in lotus leaf  
一帆又風順 (上湯煎粉果)  
Deep-fried shrimp dumplings served with supreme broth  
周年佳鴻運 (紅棗元肉燉愉耳黃耳)  
Double-boiled red dates, dried longan, elm and yellow fungus in sweetened soup  
甜蜜意綿綿 (精美甜點)  
Chinese petits fours  
金玉常滿盆 (鮮果拼盤)  
Fresh fruit platter

每席港幣 **HK\$14,888 per table**

包括 3 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 3 hours**

每席供十至十二位享用

**Serving 10 to 12 persons per table**

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