

# 2024 中式婚宴晚宴套餐

# 2024 Chinese Wedding Dinner Package

尊享優惠 COMPLIMENTARY PRIVILEGES	6 席或以上 Minimum of 6 tables	10 席或以上 Minimum of 10 tables	20 席或以上 Minimum of 20 tables
於婚宴當晚入住豪華客房壹晚連翌日雙人自助早餐 One-night stay on the wedding night with buffet breakfast for two on the following day		豪華海景客房 Deluxe Seaview Room	豪華海景客房 連露台 Deluxe Seaview Room with Balcony
如於婚宴當天在酒店餐廳用饍,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)	<b>~</b>	*	•
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)	<b>*</b>	*	•
免費提供精美嘉賓提名冊乙本 Embroidered guest signature book	*	<b>*</b>	*
麻雀耍樂及免費享用中國茗茶 Mahjong tables setup and complimentary Chinese tea service throughout the wedding reception	<b>\tilde{\pi}</b>	<b>*</b>	*
奉送無酒精迎賓飲品 Welcome mocktails for the reception	1盆 1 Bowl	2盆 2 Bowls	4盆 4 Bowls
奉送心形鮮果忌廉蛋糕 A heart-shaped fresh fruit cream cake for the reception 免收自攜餐酒或烈酒開瓶費 (每席乙瓶)	3 磅 3 Pounds	5磅 5 Pounds	8磅 8 Pounds
Corkage fee will be waived for self-brought wines or spirits (one bottle per table)	*	*	<b>*</b>
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	<b>*</b>	•	<b>*</b>
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 提供五十座位高華四十乙轉於數度使用(往港島)力等或新男)	*	*	*
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 50-seater coach service from Hotel to Hong Kong Island, Kowloon or New Territories (excluding tunnel toll and parking fees)		乙次單程 1 Single Trip	兩次單程 2 Single Trips
免費代客泊車服務 (只供私家車) Complimentary valet parking service (Private Car only)	2 輛 2 Vehicles	4 輛 4 Vehicles	6 輛 6 Vehicles
婚禮商户優惠 Privileges from Wedding Merchants	*	*	*



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#### 菜 譜 Menu A

鴻 運 迎 金 豬 Roasted whole suckling pig 碧 綠 花 姿 珊 瑚 蚌

Sautéed coral mussels and sliced cuttlefish with vegetables

蘭 花 百 子 玉 環 瑤 柱 甫

Braised vegetable marrow stuffed with whole conpoy, garlic cloves and broccoli

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

花膠竹笙雞蓉燴燕窩

Braised bird's nest broth 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 fermented beancurd sauce

嫣紅雞絲炒絲苗

Fried rice with shredded chicken in tomato sauce

鮮菌銀芽炊伊麵

Braised E-fu noodles with straw mushrooms and bean sprouts

紅豆沙湯丸

Sweetened red bean cream with glutinous rice balls

美點雙輝

Chinese petits fours

### 每席港幣 HK\$16,388 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 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.

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 <u>catering@goldcoasthotel.com.hk</u>與宴會部聯絡。



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#### 菜 譜 Menu B

金豬耀紅袍

Roasted whole suckling pig

松露醬鮮菌蝦球炒帶子

Sautéed prawns, scallops and mushrooms with black truffle sauce

蘭花玉環瑤柱甫

Braised vegetable marrow stuffed with whole conpoy and brocolli

杏香炸釀蟹拑

Deep-fried crab claws with almond flakes

竹笙蟲草花海皇燴官燕

Braised bird's nest broth with seafood, bamboo pith 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 flakes

香菜心叉燒炒絲苗

Fried rice with barbecued pork and vegetables

金瑤雜菜炆伊麵

Braised E-fu noodles with shredded conpoy, enoki mushrooms and vegetables

椰汁紫米露湯丸

Sweetened purple glutinous rice with coconut cream and glutinous rice balls

美點薈萃

Chinese petits fours

### 每席港幣 HK\$17,388 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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#### 菜 譜 Menu C

金豬大紅袍

Roasted whole suckling pig served with pancakes

鮮露筍 🗙 O 醬 爆 花 枝 蝦 球

Sautéed prawns and sliced cuttlefish with asparagus in xo sauce

發財蒜子瑤柱甫

Braised whole conpoy with garlic cloves and sea moss

芝士格蘭焗釀蟹蓋

Baked crab shell stuffed with crab meat and cheese

竹笙海味燴官燕

Braised bird's nest broth 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

琵琶脆皮燒雞

Roasted crispy chicken

金華帶子炒香苗

Fried rice with scallop and shredded Yunnan ham

上湯鮮蝦雲吞

Shrimps and pork 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

### 每席港幣 HK\$19,388 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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