



GOLD COAST
HOTEL

2024 畢業謝師自助晚宴套餐 2024 Graduation Buffet Dinner Package

(適用於2024年8月31日或之前舉行的畢業謝師晚宴)
(Valid for graduation dinner reception to be held on or before 31 August 2024)

50位或以上 Minimum of 50 persons	星期一至五 Monday – Friday	星期六、日及公眾假期 Saturday, Sunday & Public Holidays
自助晚餐 Buffet Dinner	每位港幣 HK\$650 per person	每位港幣 HK\$700 per person

凡惠顧滿 50 位或以上，可享以下優惠：

Enjoy the following privileges with a minimum of 50 persons:

- 席間無限暢飲汽水及橙汁 2 小時
Free-flowing soft drinks and chilled orange juice for 2 hours during dinner
- 奉送無酒精迎賓飲品 (每位乙杯)
Welcome fruit punch for all guests (1 glass per person)
- 宴會當天可於酒店戶外花園內拍攝畢業照片
Photo-shooting at the hotel Outdoor Garden on the event day
- 酒店雙人自助晚餐券乙張作抽獎禮品
A complimentary buffet dinner coupon for two as lucky draw prize
- 免費代客泊車服務 (只供私家車) (供最多兩輛)
Complimentary valet parking service (Private Car only) (a maximum of 2 vehicles)
- 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)
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)
- 免費使用宴會場地內的基本影音設備
Complimentary use of in-house audio-visual equipment

凡惠顧120位或以上，可享更多禮遇：

Extra delights with a minimum of 120 persons:

- 免費提供一組即影即有攝影攤位及打印 180 張相片
A complimentary photo booth with instant photo taking and 180 pieces of photo-printing
- 奉送 5 磅鮮果忌廉蛋糕乙個
A 5-pound fresh fruit cream cake
- 額外酒店雙人自助午餐券乙張作抽獎禮品
Additionally, a complimentary buffet lunch coupon for two as lucky draw prize

條款及細則 **Terms and Conditions** :

- 以上價格以每位港幣收費及須另收加一服務費。
Prices are charged per person in Hong Kong Dollars and subject to a 10% service charge.

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 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.

Hong Kong Gold Coast Hotel
1 Castle Peak Road, Hong Kong
香港黃金海岸酒店 香港青山公路一號
www.goldcoasthotel.com.hk

Member of Sino Hotels 信和酒店成員

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2024 畢業謝師自助晚餐菜單 2024 Graduation Buffet Dinner Menu

APPETISERS & SALADS 頭盤及沙律

- Coppa ham 高柏火腿
- Salami 沙樂美腸
- Mortadella 意大利火腿
- Roasted chicken with pineapple 燒雞胸菠蘿
- Norwegian smoked salmon 挪威煙三文魚
- Black forest ham with rock melon 黑森林火腿伴哈蜜瓜
- Japanese maki roll and soba noodles 日式卷物及蕎麥麵
- Japanese delicacies (sea snails and octopus) 日式小食 (味付螺肉、八爪魚仔)
- Sliced pork belly in garlic and chili sauce 蒜泥白肉
- Tomato and mozzarella 蕃茄水牛芝士
- Mixed leaf lettuces 雜錦沙律菜
- (Red oak leaf, green oak leaf, Romaine lettuce, kale, Iceberg lettuce)
紅橡葉生菜、綠橡葉生菜、羅馬生菜、羽衣甘藍、西生菜)
- Caesar salad 凱撒沙律
- Waldorf salad 華都夫沙律
- Seared tuna Nicoise 尼斯灸燒吞拿魚沙律
- Rice vermicelli and shrimps salad with garlic 蒜茸粉絲蝦沙律
- Classic German potato salad 德國薯仔沙律
- Quinoa and crabmeat salad 藜麥蟹肉沙律
- Thai beef salad 泰式牛肉沙律
- Seaweed salad 中華海草沙律

DRESSINGS AND CONDIMENTS 醬料及配料

- French, Italian, vinaigrette, balsamic, Thousand Island 法式醬、意大利沙律醬、油醋汁、意大利香醋汁、千島醬
- Croutons, olives, silver onion, cornichons, bacon bite, grated parmesan
麵包粒、橄欖、洋蔥仔、酸黃瓜、煙肉碎、芝士粉

SOUP 湯

- Wild mushroom cream soup 野菌忌廉湯
- Assorted bread rolls 精選麵包

CARVING STATION 烤肉

- Roasted US fillet of beef and assorted sausages with gravy and mustard 燒美國牛柳及雜錦香腸配肉汁及芥末

HOT SELECTION 熱盤

- Thai grilled chicken steak with sweet and chili sauce 泰式烤雞扒配甜辣醬
- Seared beef short ribs with black peppercorn 黑椒牛仔骨
- Thai red duck curry with sweet basil and coconut cream 泰式椰香蘿勒紅咖喱鴨
- Pan-fried fillets of sole on creamy spinach 煎龍脷魚柳配忌廉菠菜
- Roasted root vegetables with herbs 香草烤雜菜
- Braised E-fu noodle with straw mushroom 干燒草菇伊麵
- Picatta of red snapper with lemon and capers 意式檸檬香煎紅鯛魚柳
- Fried rice with egg white and scallop 帶子蛋白炒飯
- Wok-fried shrimp with Sambal sauce 森巴醬炒蝦仁
- Wok-fried broccoli with assorted mushrooms 雜菌炒西蘭花
- Deep-fried spicy potato wedge 脆辣薯角
- Penne Rigate with tomato and mushroom 蕃茄蘑菇長通粉

Hong Kong Gold Coast Hotel

1 Castle Peak Road, Hong Kong

香港黃金海岸酒店 香港青山公路一號

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2024 畢業謝師自助晚餐菜單(續) 2024 Graduation Buffet Dinner Menu (cont.)

DESSERTS 甜品

- Opera cake 歌劇院蛋糕
- Raspberry mousse cake cube 紅桑子慕絲蛋糕方塊
- Green tea cheesecake 綠茶芝士餅
- Lemon tart 檸檬撻
- Cream caramel custard 焦糖吉士布甸
- 60% chocolate cake 60%特濃朱古力餅
- Mixed jelly cubes with shredded coconut 椰絲啫喱方塊
- Mango pudding 芒果布甸
- Berry trifle 英式雜莓鮮奶油鬆糕
- Chocolate brownie 朱古力布朗尼
- Marshmallow bunnies topped with shredded coconut 椰絲白兔仔
- Osmanthus jelly cube 桂花糕方塊
- Fresh fruit platter 鮮果拼盤
- Assorted ice cream cups 雜錦雪糕杯

Vegetarian items 素菜 

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每位港幣 HK\$650 per person	每位港幣 HK\$700 per person

包括席間2小時無限暢飲汽水及橙汁

Inclusive of free-flowing soft drinks and chilled orange juice for 2 hours during dinner

此菜單只適用於最少50位的畢業謝師晚宴，供應時間為連續兩小時三十分

The above menu is based on a minimum of 50 persons for a consecutive 2.5-hour period

以上價格須另收加一服務費

The above prices are subject to a 10% service charge

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

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

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

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。

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.

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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