



GOLD COAST  
HOTEL

2024 婚宴自助午宴套餐  
2024 Wedding Buffet Lunch Package

尊享優惠 COMPLIMENTARY PRIVILEGES	120 位或以上 Minimum of 120 persons	240 位或以上 Minimum of 240 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	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	5 磅 5 Pounds	8 磅 8 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	♥	♥
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)	4 輛 4 Vehicles	6 輛 6 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).



GOLD COAST  
HOTEL

## 2024 婚宴自助午餐菜單 (1) 2024 Wedding Buffet Lunch Menu (1)


### APPETISERS & SALADS 頭盤及沙律

- Poached shrimps, cocktail dip 凍蝦伴咯爹汁  
Marinated half-shelled mussels, lemon-olive oil 青口伴檸檬欖油  
Norwegian smoked salmon, capers and horseradish cream 挪威煙三文魚伴酸豆及辣根醬  
Smoked fillets of herring, apple-celery salad 煙希靈魚伴蘋果、芹菜沙律  
Shichimi seasoning baked Shishamo fish 焗七味粉多春魚  
Baby squids with spicy garlic 辣味蒜茸魷魚仔  
Cold roasted beef with pickles 燒牛肉伴醃菜  
Italian mortadella-pistachio sausages platter 意式開心果豬肉腸拼盤  
Homemade pâté, cranberry sauce 自製肉批伴金巴利汁  
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   
Tomato and mozzarella cheese salad with basil leaves 番茄、水牛芝士沙律伴羅勒葉   
Cold noodles salad with vegetables julienne 雜菜絲冷麵沙律   
American potato salad with tomato quarters, celery and boiled eggs 美式薯仔沙律伴番茄、西芹及焗蛋   
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  
Seafood salad with pineapple and celery 菠蘿西芹海鮮沙律

### 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

### SOUPS 湯

- Ginger flavored pumpkin cream soup 薑味南瓜忌廉湯   
Braised seafood and sweet corn in supreme broth 海皇粟米羹  
Assorted bread rolls 精選麵包

### CHINESE GOURMET 中式佳餚

- Assorted barbecued meat platter with suckling pig 乳豬燒味拼盤  
Sliced cold beef shank and drunken chicken wings 牛腩片拼醉雞翼  
Sliced soya cuttlefish, bean curds and peanuts in Chiu Chow style 潮式滷水墨魚片、豆腐及花生  
Wasabi flavored mock chicken with preserved vegetables 青芥辣貢菜拼素雞 

### CARVING STATION 烤肉

- Roasted Australia rib eye, red wine herbs gravy 燒澳洲肉眼伴香草紅酒肉汁  
Baked assorted vegetables in puff pastry, herbs-tomato coulis 焗雜菜酥皮批伴香草茄醬 



GOLD COAST  
HOTEL

## 2024 婚宴自助午宴菜單 (1) (續) 2024 Wedding Buffet Lunch Menu (1) (cont.)

### HOT SELECTION 熱盤

Smoked pork knuckle with mixed sausages on red cabbage ragout 煙鹹豬手伴雜腸及燴紅椰菜  
Roasted pork loin, pineapple-bell pepper-corn salsa 燒豬柳伴菠蘿、甜椒、粟米沙沙  
Glazed Chicken Steak Teriyaki 日式照燒雞  
Pan-fried fillets of sole on creamy spinach 煎龍脷魚柳配忌廉菠菜  
Thai red curry seafood 泰式紅咖喱海鮮  
Stuffed tomato with forest mushrooms 野菌釀番茄  
Broccoli au gratin 芝士焗西蘭花  
Potato gratin with gruyere and garlic 蒜香芝士焗薯  
Deep-fried garlic shrimp spring rolls 脆炸香蒜蝦春卷  
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

### 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  
Mandarin cheesecake 柑橘芝士餅  
Double-layered chocolate and passion fruit mousse cake 雙層朱古力熱情果慕絲蛋糕  
Heart-shaped mixed forest berries cream cake 心形野莓忌廉蛋糕  
Chestnut cream cake 栗茸忌廉蛋糕  
Cinnamon flavored pumpkin tart 玉桂南瓜撻  
Cherry strudel, vanilla sauce 車厘子餡卷伴雲呢拿汁  
Assorted French pastries 法式雜餅  
Peach almond cream tart 香桃杏仁撻  
Chocolate and pear mousse in cocotte 朱古力香梨慕絲盅  
Strawberry and pineapple mousse in jar 士多啤梨菠蘿慕絲杯  
Caramel custard 焦糖布甸  
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\$1,080 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 120 位賓客，供應時間為連續兩小時

**The above menu is based on a minimum of 120 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.

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).



GOLD COAST  
HOTEL

## 2024 婚宴自助午宴菜單 (2) 2024 Wedding Buffet Lunch Menu (2)

### APPETISERS & SALADS 頭盤及沙律

Poached shrimps, cocktail dip 凍蝦伴咯爹汁

Snow crab legs 鱈場蟹腳

Marinated half-shelled mussels, lemon-olive oil 青口配檸檬欖油

Searred black peppered tuna medallions, Japanese sesame dip 黑椒吞拿魚伴日式芝麻醬

Norwegian smoked salmon with capers and horseradish cream 挪威煙三文魚伴酸豆及辣根醬

Scallops and sole terrine, pineapple mayonnaise dip 帶子龍脷魚柳凍批伴菠蘿蛋黃醬

Roasted chicken breast with pineapple 燒雞胸伴菠蘿

Smoked duck breast, mango roses 芒果煙鴨胸

Thai herbs flavored roasted pork loin, sweet chili dip 泰式香草燒豬柳伴泰式甜辣醬

Roasted beef rolled with baby corns 燒珍珠筍牛肉卷

Goose liver mousse terrine 鵝肝慕絲批

Italian salami with grissini bread sticks 意式沙樂尾腸配意大利麵包棒

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)

Cold soba noodles with seaweed julienne 冷蕎麥麵伴海藻絲

Assorted crunchy salad leaves 雜錦沙律菜

Cucumber salad with carrot julienne and celery leaves 青瓜甘筍絲芹菜葉沙律

Sliced tomato salad with bell pepper brunoises 番茄沙律伴甜椒粒

Herbs and olive oil marinated mushrooms salad 香草欖油白菌沙律

Grilled eggplant and zucchini salad, balsamic and pine nuts 燒茄子、意大利青瓜沙律伴意大利香醋汁及松子

Potato and pineapple salad in curry mayonnaise 咖喱蛋黃醬薯仔菠蘿沙律

Cauliflower and broccoli salad 椰菜花、西蘭花沙律

Russian fruits cocktail with peeled shrimps 俄羅斯鮮蝦雜果咯爹

Thai beef salad 泰式牛肉沙律

Seafood and penne salad with olives and zucchini 海鮮、長通粉沙律配水欖及意大利青瓜

Cheese, sausages and apple salad 芝士、香腸、蘋果粒沙律

### 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

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

### CHINESE GOURMET 中式佳餚

Assorted barbecued meat platter with suckling pig 乳豬燒味拼盤

Drunken chicken in Hua Diao wine 花彫醉雞

Chiu Chow assorted soyed platter 潮式滷水拼盤

Chiu Chow veggie soyed platter with egg, tofu and peanut 潮式滷水雞蛋、豆腐及花生

### SOUPS 湯

Italian minestrone with pasta and beans 意大利菜湯

Braised conpoy and seafood in supreme broth 瑤柱海皇羹

Assorted bread rolls 精選麵包

### CARVING STATION 烤肉

Roasted Australia rib eye, red wine herbs gravy 燒澳洲肉眼伴香草紅酒肉汁

Roasted cracking pork belly with cinnamon and apple chutney 烤豬腩肉配肉桂和蘋果醬



GOLD COAST  
HOTEL

## 2024 婚宴自助午宴菜單 (2) (續) 2024 Wedding Buffet Lunch Menu (2) (cont.)

### HOT SELECTION 熱盤

Pan-fried pork escalope piccata, herbs tomato coulis 意式香煎芝士薄豬扒伴香草番茄醬  
Boneless chicken simmered in red wine with bacon, shallot and mushroom 煙肉乾蔥磨菇紅酒燴雞  
Roasted rack of lamb on ratatouille and herb gravy 燒羊架伴法式燴菜及香草燒汁  
Pan-fried fillets of sole with mussel cream sauce 香煎龍躑魚柳伴青口忌廉汁  
Deep-fried seafood cutlets, mango mayonnaise 吉列炸海鮮伴芒果文厘汁  
Wok-fried assorted vegetables, Thai style 泰式炒雜菜  
Sautéed zucchini chateaus with herbs 香草炒意大利青瓜  
Roasted new potatoes with bell peppers 烤新薯伴彩椒  
Steamed pork dumplings "siu mai" 蒸燒賣  
Wok-fried shrimps and chicken with jade marrow, lily bulbs and lotus seeds 炒蓮子鮮百合翠肉瓜雞柳蝦仁  
Fried rice with seafood and shredded conpoy 瑤柱海鮮炒飯  
Braised assorted mushrooms in veggie oyster sauce 素蠔油炆三菇 (冬菇、草菇、白菌)  
Braised E-fu noodles with preserved olives and mock chicken 攪菜素雞炆伊麵  
Steamed rice 絲苗白飯

### DESSERTS 甜品

Heart-shaped fresh strawberry cream cake 心形士多啤梨忌廉蛋糕  
Black forest cream cake 黑森林忌廉蛋糕  
Mix nuts tart 雜果仁撻  
Chocolate fudge cake 奶油朱古力蛋糕  
Low fat mango yogurt mousse cake 低脂芒果乳酪慕絲蛋糕  
Blueberry cheesecake 藍莓芝士餅  
German cheesecake 德國芝士餅  
Assorted French pastries 法式雜餅  
Pistachio white chocolate choux 開心果白朱古力泡芙  
Strawberry tartlets 士多啤梨撻  
Chocolate and pear mousse in cocotte 朱古力香梨慕絲盅  
Traditional tiramisu 意大利芝士慕絲  
Crème brûlée 法式焦糖布甸  
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 and 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

Vegetarian items 素菜

每位 **HK\$1,180 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 120 位賓客，供應時間為連續兩小時

**The above menu is based on a minimum of 120 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.

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).