

# 2025 中式婚宴午宴套餐 2025 Chinese Wedding Lunch 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
入住豪華客房壹晚連翌日雙人自助早餐 One-night accommodation 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	*	*	<b>*</b>
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>	*	<b>~</b>
免費提供精美嘉賓提名冊乙本 Embroidered guest signature book	*	9	<b>*</b>
免費享用中國茗茶 Complimentary Chinese tea service throughout the wedding reception	*	*	*
奉送無酒精迎賓飲品 Welcome fruit punch for the reception	1 盆 1 Bowl	2盆 2Bowls	4盆 4 Bowls
奉送心形鮮果忌廉蛋糕 A heart-shaped fresh fruit cream cake for the reception	3 磅 3 Pounds	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	10 輛 10 Vehicles
婚禮商戶優惠 Privileges from Wedding Merchants	*	*	*



## 2025 中 式 婚 宴 午 宴 套 餐 2025 Chinese Wedding Lunch Package

#### 菜 譜 Menu A

鴻運乳豬全體 Roasted whole suckling pig 翡翠花枝样花蚌

Sautéed coral mussels and sliced cuttlefish with seasonal green

瑤柱蟲草花燉竹絲雞

Double-boiled silky fowl soup with conpoy and cordyceps flowers

花菇扣鲜鮑片

Braised sliced abalone and mushrooms

清蒸沙巴龍躉

Steamed fresh Sabah garoupa

黃金脆皮雞

Deep-fried crispy chicken

海鮮菜粒炒飯

Fried rice with diced seafood and vegetables

鮮 菇 炆 伊 麵

Braised e-fu noodles with straw mushrooms

百年好合

Sweetened red bean cream with lotus seeds and lily bulbs

美點雙輝

Chinese petits fours

適用於 2025 年 9 月 21 日或之前舉行的結婚宴會 Valid for wedding banquet to be held on or before 21 September 2025	每席港幣 HK\$9,388 per table	
適用於 2025 年 9 月 22 日至 I2 月 3 I 日期間舉行的結婚宴會 Valid for wedding banquet to be held between 22 September 2025 and 3 I December 2025	每席港幣 HK\$9,888 per table	

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

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。 For enquiries, reservations and site visit, please contact our Catering Department on +852 2452 8325 / 2452 8356 or email at <u>catering@goldcoasthotel.com.hk</u>



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#### 菜 譜 Menu B

鴻運乳豬全體 Roasted whole suckling pig 金沙蝦球伴沙律時蔬

Deep-fried prawns coated with salted eggs served with mixed gourmet lettuces 鮮 淮 山 杞 子 螺 頭 燉 竹 絲 雞

Double-boiled silky fowl soup with sea whelk, fresh Chinese yam and wolfberry 鮮 鮑 片 扣 鵝 掌

Braised sliced abalone with goose webs

清蒸大虎斑

Steamed fresh tiger garoupa

蒜香脆皮雞

Roasted crispy chicken with garlic

瑤柱叉燒炒香苗

Fried rice with shredded conpoy and barbecued pork

漁香肉鬆炆伊麵

Braised E-fu noodles with minced pork, garlic and chili sauce

富貴長春露

Double-boiled lotus seeds, red dates and dried longan in sweetened soup

美點雙輝

Chinese petits fours

適用於 2025 年 9 月 21 日或之前舉行的結婚宴會 Valid for wedding banquet to be held on or before 21 September 2025

每席港幣 HK\$10,388 per table

適用於 2025 年 9 月 22 日至 2025 年 12 月 31 日期間舉行的結婚宴會 Valid for wedding banquet to be held between 22 September 2025 and 31 December 2025

每席港幣 HK\$10,888 per table

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

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

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### 菜 譜 Menu C

鴻運乳豬全體
Roasted whole suckling pig served with pancakes 杏香炸釀蟹拑
Deep-fried crab claws with almond flakes 姬松茸螺頭燉雞件
Double-boiled sea whelk with chicken and agaricus原隻五頭湯鮑扣鵝掌
Braised whole abalone with goose webs 清蒸大海星斑
Steamed fresh spotted garoupa 當紅脆皮雞
Roasted crispy chicken 海皇炒飯

Fried rice with assorted seafood 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 美點雙輝

Chinese petits fours

適用於 2025 年 9 月 21 日或之前舉行的結婚宴會 Valid for wedding banquet to be held on or before 21 September 2025	每席港幣 HK\$12,388 per table
適用於 2025 年 9 月 22 日至 2025 年 I 2 月 3 I 日期間舉行的結婚宴會 Valid for wedding banquet to be held between 22 September 2025 and 3 I December 2025	每席港幣 HK\$12,888 per table

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

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

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