

2025 聖 誕 派 對 套 餐 Christmas Party Package

自助餐 Buffet Menu	菜單 Menu (1)	菜單 Menu (2)	菜單 Menu (3)
(50 位或以上 Minimum of 50 persons)	港幣 HK\$588	港幣 HK\$688	港幣 HK\$808

凡惠顧滿 50 位或以上, 可享以下禮遇:

Enjoy the following privileges with a minimum of 50 persons:

▶ 3小時無限暢飲汽水、橙汁及指定啤酒

Free-flowing soft drinks, chilled orange juice and house beer for 3 hours

▶ 全場餐桌派對小玩意

Party favours for all guests on dining tables

▶ 免費代客泊車服務共兩輛(只供私家車)

Complimentary valet parking service for 2 vehicles in total (private car only)

▶ 專享優惠價以每位港幣\$60升級飲品套餐,包括3小時無限暢飲精選紅白餐酒

Special supplement charge at HK\$60 per person for upgrading the beverage package to include house red and white wine for 3 hours during event

凡惠顧 120 位或以上, 可享更多禮遇:

Extra delights with a minimum of 120 persons:

▶ 酒店雙人自助晚餐券乙張作抽獎禮品

A complimentary dinner buffet coupon for two as lucky draw prize

▶ 提供單程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)

▶ 免費代客泊車服務共六輛(只供私家車)

Complimentary valet parking service for 6 vehicles in total (private car only)

條約及細則 Terms and Conditions:

• 以上價格以每位港幣收費及需另收加一服務費。

Prices are charged per person in Hong Kong Dollars and subject to a 10% service charge.

適用於 2025 年 12 月 1 日至 2025 年 12 月 31 日期間舉行的聖誕派對
 Valid for Christmas party to be held during 1 - 31 December 2025

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>.

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

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2025 聖 誕 派 對 自 助 餐 菜 單 (1) 2025 Christmas Party Buffet Menu (1)

SEAFOOD PLATTER 海鮮拼盤

Fresh shrimps, sea whelks, New Zealand half-shelled mussels and blue mussels 鮮蝦、海螺、紐西蘭青口、藍青口

Cocktail sauce, spicy chili and lime dipping, lemon wedges

雞尾酒汁、泰式青檸辣汁、檸檬角

APPETISERS 頭盤

Norwegian smoked salmon, capers and horseradish cream 煙挪威三文魚伴酸豆及辣根醬
Seared tuna loin with black pepper 灸燒黑椒吞拿魚
Peppered mackerel platter 黑椒鯖魚碟
Christmas turkey breast with pineapple 聖誕火雞胸伴菠蘿
Italian mortadella ham 意大利火腿
Salami 沙樂美腸
Cold roasted beef platter 凍燒牛肉拼盤
Japanese sashimi 日式刺身
Assorted sushi and maki rolls 日式壽司及卷物
Japanese delicacies 日式小食
Japanese soya, ginger pickle, wasabi 日本醬油、酸薑、山葵

Fresh Salad Greens 新鮮沙律蔬菜

Romaine lettuce, mesclun mixed greens, lollo rosso 羅文生菜、鮮雜菜、紅葉生菜
Sliced cucumber, cherry tomatoes and corn kernel 青瓜片、車厘茄、粟米粒
Dressings: balsamic vinaigrette, French dressing and Japanese sesame dressing 醬汁:意大利黑醋汁、法式沙律醬、日式芝麻醬
Condiments: croutons, bacon and shaved parmesan cheese 配料:脆麵包、煙肉、巴馬芝士片

DRESSINGS AND CONDIMENTS 醬料及配料

French, Italian, vinaigrette, thousand island, herbs mayonnaise 法式醬、意大利沙律醬、油醋汁、千島醬、香草蛋黃醬 Olives, croutons, capers, toasted cashew nuts, pineapple chunks 橄欖、麵包粒、酸豆、烤腰果、菠蘿塊

SOUPS 湯

Pumpkin soup with ginger 薑味南瓜湯 夕 Assorted bread rolls 精選麵包

CARVING STATION 烤肉

Christmas turkey (whole) with chestnut stuffing with cranberry sauce and giblet gravy 原隻聖誕火雞配栗子餡配蔓越莓汁及肉汁



2025 聖 誕 派 對 自 助 餐 菜 單 (1) (續) 2025 Christmas Party Buffet Menu (1) (cont.)

HOT SELECTION 熱盤

Seared salmon fillet with saffron dill cream sauce 香煎三文魚柳伴紅花忌廉汁
Sautéed shrimp with chili Sambal, bell pepper brunoises 峇巴醬甜椒粒乾炒蝦仁
Seared beef short ribs with black peppercorn 黑椒牛仔骨
Baked Thai chicken steak 焗泰式雞扒
Roasted baby pork ribs in barbecued sauce 燒豬仔骨伴燒烤汁
Fried rice with conpoy, crab roe and egg white 瑤柱蟹籽蛋白炒香苗

Buttered brussels sprouts 牛油椰菜仔 Baked sweet potato with honey 焗蜜糖番薯 Braised Shanghainese meatballs 上海獅子頭 Penne with herbed tomato sauce 香草茄蓉燴直通粉

DESSERTS 甜品

Christmas pudding, vanilla brandy sauce 聖誕布甸伴白蘭地汁 Christmas stollen 聖誕果子餅 Assorted Christmas cookies 聖誕曲奇 Christmas chocolate roll 聖誕樹頭朱古力蛋糕 Tiramisu 意大利芝士蛋糕 Mix berries chocolate tart 雜莓朱古力撻 Cherry panna cotta 意式櫻桃奶凍 Fresh fruit platter 鮮果碟

DRINKS 飲品

Premium coffee or tea 即磨咖啡或茶 Assorted cookies 曲奇餅

每位港幣 HK\$588 per person

3 小時無限暢飲汽水、橙汁及指定啤酒 Free-flowing soft drinks, chilled orange juice and house beer for 3 hours

此菜單適用於最少 50 位賓客,供應時間為連續兩小時 The above menu is based on a minimum of 50 persons for a consecutive 2-hour period

> 以上價格需另收加一服務費 The above price is subject to a 10% service charge

Ø Vegetarian items 素菜

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。



2025 聖 誕 派 對 自 助 餐 菜 單 (2) 2025 Christmas Party Buffet Menu (2)

SEAFOOD PLATTER 海鮮拼盤

Fresh shrimps, half-shelled scallop, New Zealand half-shelled mussel and blue mussel 鮮蝦、扇貝、紐西蘭青口、藍青口

Cocktail sauce, spicy chili and lime dipping, lemon wedges

雞尾酒汁、泰式青檸辣汁、檸檬角

APPETISERS 頭盤

Norwegian smoked salmon, capers and horseradish cream 煙挪威三文魚伴酸豆及辣根醬
Seared tuna loin with black pepper 灸燒黑椒吞拿魚
Peppered mackerel platter 黑椒鯖魚碟
Christmas turkey breast with pineapple 聖誕火雞胸伴菠蘿
Italian mortadella ham 意大利火腿
Salami 沙樂美腸
Cold roasted beef platter 凍燒牛肉拼盤
Japanese sashimi 日式刺身
Assorted sushi and maki rolls 日式壽司及卷物
Japanese delicacies 日式小食
Japanese soya, ginger pickle, wasabi 日本醬油、酸薑、山葵

Fresh Salad Greens 新鮮沙律蔬菜

Romaine lettuce, mesclun mixed greens, lollo rosso 羅文生菜、鮮雜菜、紅葉生菜
Sliced cucumber, cherry tomatoes and corn kernel 青瓜片、車厘茄、粟米粒
Dressings: balsamic vinaigrette, French dressing and Japanese sesame dressing 醬汁:意大利黑醋汁、法式沙律醬、日式芝麻醬
Condiments: croutons, bacon and shaved parmesan cheese 配料:脆麵包、煙肉、巴馬芝士片

SOUPS 湯

Braised chicken and sweet corn soup 雞蓉粟米羹

Assorted bread rolls 精潠麵包

CARVING STATION 烤肉

Christmas turkey (whole) with chestnut stuffing with cranberry sauce and giblet gravy 原隻聖誕火雞配栗子餡伴蔓越莓汁及肉汁 Honey glazed gammon ham with pineapple and pineapple sauce 蜜糖菠蘿火腿伴菠蘿汁



2025 聖 誕 派 對 自 助 餐 菜 單 (2)(續) 2025 Christmas Party Buffet Menu (2) (cont.)

HOT SELECTION 熱盤

Seared salmon fillet with saffron dill cream sauce 香煎三文魚柳伴紅花忌廉汁
Sautéed shrimp with chili Sambal, bell pepper brunoises 峇巴醬甜椒粒乾炒蝦仁
Seared beef short ribs with black peppercorn 黑椒牛仔骨
Baked Thai chicken steak 焗泰式雞扒
Roasted baby pork ribs in barbecued sauce 燒豬仔骨伴燒烤汁

Fried rice with conpoy, crab roe and egg white 瑤柱蟹籽蛋白炒香苗
Buttered brussels sprouts 牛油椰菜仔

Baked sweet potato with honey 焗蜜糖番薯 Ø Braised Shanghainese meatballs 上海獅子頭 Penne with herbed tomato sauce 香草茄蓉燴直通粉 Ø

DESSERTS 甜品

Christmas pudding, vanilla brandy sauce 聖誕布甸伴白蘭地汁 Christmas stollen 聖誕果子餅 Christmas chocolate roll 聖誕樹頭朱古力蛋糕 Panettone cake with sultanas 意大利水果麵包 Blueberry cheesecake 藍莓芝士蛋糕 Green tea crème white chocolate cake 綠茶白朱古力蛋糕 Chestnut cream cake 栗子忌廉餅 Chocolate croquembouche 脆朱古力泡芙塔 Fresh fruit platter 鮮果碟

DRINKS 飲品

Premium coffee or tea 即磨咖啡或茶 Assorted cookies 曲奇餅

每位港幣 HK\$688 per person

3 小時無限暢飲汽水、橙汁及指定啤酒 Free-flowing soft drinks, chilled orange juice and house beer for 3 hours

此菜單只適用於最少 50 位賓客,供應時間為連續兩小時 The above menu is based on a minimum of 50 persons for a consecutive 2-hour period

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2025 聖 誕 派 對 自 助 菜 單 (3) 2025 Christmas Party Buffet Menu (3)

SEAFOOD PLATTER 海鮮拼盤

Fresh shrimps, snow crab legs, half-shelled scallop, sea whelk, New Zealand half-shelled mussel and blue mussel 鮮蝦、鱈場蟹腳、扇貝、海螺、紐西蘭青口、藍青口
Cocktail sauce, spicy chili and lime dipping, lemon wedges

雞尾酒汁、泰式青檸辣汁、檸檬角

APPETISERS 頭盤

Shichimi marinated salmon 七味唐辛子醃三文魚
Smoked fish combination (salmon, herring, mackerel) 煙魚碟 (三文魚、希靈魚、鯖魚)
Salami 沙樂美腸
Christmas turkey breast with mustard fruits 聖誕火雞胸伴意式芥末水果
Parma ham with melon 帕爾瑪火腿伴蜜瓜
Goose liver mousse terrine 鵝肝慕絲凍批
Chicken and mushroom terrine 蘑菇雞肉凍批
Cold roasted beef platter 凍燒牛肉拼盤
Japanese sashimi 日式刺身

Assorted sushi and maki rolls 日式壽司及卷物
Japanese delicacies 日式小食
Japanese soya, ginger pickle, wasabi 日本醬油、酸薑、山葵

Fresh Salad Greens 新鮮沙律蔬菜

Romaine lettuce, mesclun mixed greens, lollo rosso 羅文生菜、鮮雜菜、紅葉生菜 Sliced cucumber, cherry tomatoes and corn kernel 青瓜片、車厘茄及 粟米粒

Dressings: balsamic vinaigrette, French dressing and Japanese sesame dressing 醬汁:意大利黑醋汁、法式沙律醬及日式芝麻醬 Condiments: croutons, bacon and shaved parmesan cheese 配料:脆麵包、煙肉 及巴馬芝士片

SOUPS 湯

Pumpkin soup with ginger 薑味南瓜湯 夕 Seafood Chowder 周打海鮮湯 Assorted bread rolls 精選麵包

CARVING STATION 烤肉

Christmas turkey (whole) with chestnut stuffing with cranberry sauce and giblet gravy 原隻聖誕火雞配栗子餡伴蔓越莓汁及肉汁 Slow roasted US prime sirloin 慢烤原條頂級美國西冷扒

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



2025 聖 誕 派 對 自 助 菜 單 (3) (續) 2025 Christmas Party Buffet Menu (3) (cont.)

HOT SELECTION 熱盤

Assorted barbecued meat platter 燒味拼盤
Cold cucumber salad with garlic and chili oil 蒜拍青瓜
Sautéed shrimps and squids with vegetables 翠綠花姿蝦仁
Steamed fresh Sabah garoupa 清蒸沙巴龍躉
Pan-fried fillets of sole on creamy spinach 煎龍脷魚柳配忌廉菠菜
Seared beef short ribs with black peppercorn 黑椒牛仔骨
Thai-style grilled pork neck 炭燒泰式豬頸肉
Buttered brussels sprouts 牛油椰菜仔
Baked sweet potato with honey 焗蜜糖番薯
Baked assorted vegetables with parmesan cream sauce 芝土焗雜菜
Braised twin mushrooms with seasonal greens 雙菇扒時蔬
Masala chicken curry with basmati rice 雞肉咖喱配印度香苗
Fried rice with seafood and sakura shrimp 櫻花蝦海鮮炒飯
Penne with herbed tomato sauce 香草茄蓉燴直通粉

DESSERTS 甜品

Christmas pudding with vanilla brandy sauce 聖誕布甸配白蘭地汁 Christmas stollen 聖誕果子餅 Christmas chocolate roll 聖誕樹頭朱古力蛋糕 Christmas cookies 聖誕曲奇 Panettone cake with sultanas 意大利水果麵包 Mango passion mousse cake 香芒熱情果慕絲蛋糕 Lemon meringue tart 檸檬馬令撻 Chocolate croquembouche 脆朱古力泡芙塔 Dark chocolate cake 特濃朱古力蛋糕 Chocolate brownies 朱古力布朗尼 Macaron 馬卡龍 Fresh fruit platter 鮮果碟

DRINKS 飲品

Premium coffee or tea 即磨咖啡或茶 Assorted cookies 曲奇餅

每位港幣 HK\$808 per person

3 小時無限暢飲汽水、橙汁及指定啤酒 Free-flowing soft drinks, chilled orange juice and house beer for 3 hours

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