

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早餐 One-night stay on the wedding night with 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)	*	\(\phi\)	\(\phi\)
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	*	\tilde{\pi}	*
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	*	•	*
奉送無酒精迎賓飲品 Welcome fruit punch for the reception	1盆 1Bowl	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 in 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	*	\tilde{\pi}	*
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	*	*	*

如需查詢,預訂或參觀宴會場地,請致電+852 2452 8325 / 2452 8356 或 發送電郵至 <u>catering@goldcoasthotel.com.hk</u> 與宴會部聯絡。 For enquiries, reservations or site visit, please contact our Catering Department at +852 2452 8325 / 2452 8356 or via email at <u>catering@goldcoasthotel.com.hk</u>



菜 譜 Menu A

鴻運金豬全體 Roasted whole suckling pig 翡翠花枝玉帶

Sautéed scallops and sliced cuttlefish with vegetables

蘭花海皇釀玉環

Braised vegetable marrow stuffed with seafood and broccoli

桂林鮮蝦丸

Deep-fried crispy shrimp balls

竹笙蟹肉金菇燴燕窩

Braised bird's nest broth with crab meat, bamboo pith and enoki mushrooms

蠔 皇 鮮 鮑 片

Braised sliced abalone in oyster sauce

清蒸沙巴龍躉

Steamed fresh Sabah garoupa

當紅脆皮雞

Roasted crispy chicken

金華鮮蝦炒絲苗

Fried rice with shredded Yunnan ham and shrimps

鮮 菌 銀 芽 炆 伊 麵

Braised E-fu noodles with straw mushrooms and bean sprouts

蓮子百合紅豆沙

Sweetened red bean cream with lotus seeds and lily bulbs

美點雙輝

Chinese petits fours

1 / 10 / 2025 - 31 / 3 / 2026	每席港幣 HK\$12,888 per table
1 / 4 / 2026 – 31 / 3 / 2027	每席港幣 HK\$12,988 per table

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

每席供十至十二位享用

Serving 10 to 12 persons per table

以上價格均為港幣及須另加一服務費

The above prices are in Hong Kong dollars and 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。



菜 譜 Menu B

鴻 運 迎 金 豬 Roasted whole suckling pig

翡翠花枝玉帶

Sautéed scallops and sliced cuttlefish with vegetables

蘭花海皇釀玉環

Braised vegetable marrow stuffed with seafood 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

竹笙蟹肉金菇燴燕窩

Braised bird's nest broth with crab meat, bamboo pith and enoki mushrooms

原隻蠔皇五頭湯鮑

Braised whole abalone in oyster sauce

清蒸大虎斑

Steamed fresh tiger garoupa

當紅脆皮雞

Roasted crispy chicken

嫣紅雞絲炒絲苗

Fried rice with shredded chicken in tomato sauce

鮮 菌 銀 芽 炆 伊 麵

Braised E-fu noodles with straw mushrooms and bean sprouts

椰汁紫米露

Sweetened purple glutinous rice with coconut cream

美點雙輝

Chinese petits fours

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1 / 4 / 2026 – 31 / 3 / 2027	每席港幣 HK\$13,988 per table

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

每席供十至十二位享用

Serving 10 to 12 persons per table 以上價格均為港幣及須另加一服務費

The above prices are in Hong Kong dollars and subject to a 10% service charge

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菜 譜 Menu C

鴻運迎金豬 Roasted whole suckling pig 碧綠花姿珊瑚蚌

Sautéed coral mussels and sliced cuttlefish with vegetables

蘭花海皇釀玉環

Braised vegetable marrow stuffed with seafood and broccoli

杏香炸釀蟹鉗

Deep-fried crab claws with almond flakes

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

當紅脆皮雞

Roasted crispy chicken

金華叉燒炒絲苗

Fried rice with shredded Yunnan ham and barbecued pork

鮑汁珍菌炆伊麵

Braised E-fu noodle with mushroom in abalone sauce

紅豆沙湯丸

Sweetened red bean cream with glutinous rice balls

美點雙輝

Chinese petits fours

1 / 10 / 2025 – 31 / 3 / 2026	每席港幣 HK\$14,888 per table
1 / 4 / 2026 – 31 / 3 / 2027	每席港幣 HK\$14,988 per table

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

每席供十至十二位享用

Serving 10 to 12 persons per table

以上價格均為港幣及須另加一服務費

The above prices are in Hong Kong dollars and subject to a 10% service charge

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菜 譜 Menu D

鴻運迎金豬

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 百 子 玉 環 瑤 柱 甫

Braised whole conpoy stuffed with garlic cloves and broccoli

芝士格蘭焗釀蟹蓋

Baked crab shell stuffed with crab meat and cheese

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

雲腿香菜心肉松炒絲苗

Fried rice with shredded Yunnan ham, pork floss and vegetables

金瑤雜菜炆伊麵

Braised E-fu noodle with conpoy and assorted vegetables

椰汁紫米露湯丸

Black glutinous rice with coconut milk and glutinous rice balls

美 點 薈 萃

Chinese petits fours

1 / 10 / 2025 - 31 / 3 / 2026

1 / 4 / 2026 - 31 / 3 / 2027

每席港幣 HK\$16,388 per table

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

每席供十至十二位享用

Serving 10 to 12 persons per table

以上價格均為港幣及須另加一服務費

The above prices are in Hong Kong dollars and 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。

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