



GOLD COAST
HOTEL

2025 海岸扒房雞尾酒會套餐

2025 Cocktail Reception Package at Gold Coast Prime Rib

(適用於 2025 年 12 月 31 日或之前已確定的證婚典禮 Applicable for wedding ceremony to be confirmed on or before 31 December 2025)



	供 60 位享用 Maximum of 60 persons	供 100 位享用 Maximum of 100 persons	額外人數 Additional person
附加費用 Supplement Charge	港幣 HK\$20,000 元	港幣 HK\$30,000 元	每位港幣 HK\$120 元
免費享用無限暢飲汽水、橙汁及指定啤酒 Complimentary unlimited serving of soft drinks, chilled orange juice and house beer	兩小時 2 hours	兩小時 2 hours	兩小時 2 hours
免費享用酒會小食 Complimentary canapés to be served	共 30 打 30 dozen in total	共 50 打 50 dozen in total	不適用 Not applicable
升級享用兩小時無限暢飲精選紅及白餐酒 Upgrade to unlimited serving of house red and white wine for 2 hours	港幣 HK\$3,600 元	港幣 HK\$6,000 元	每位港幣 HK\$60 元

尊享優惠 Complimentary Privileges:

- ❖ 使用大堂樓層的「海岸扒房」舉辦兩小時的雞尾酒會（須緊接每段自選證婚典禮的時間）
Exclusive use of the Gold Coast Prime Rib on Lobby Level for a consecutive 2-hour cocktail reception immediately after the wedding ceremony.
- ❖ **自選雞尾酒會時段 Available Time Slots for Cocktail Reception ~**
下午 2 時至 4 時 from 2:00 p.m. to 4:00 p.m. / 下午 5 時至 7 時 from 5:00 p.m. to 7:00 p.m.
- ❖ 葡萄酒開瓶費為每瓶港幣 300 元。而香檳、干邑及烈酒的開瓶費則為每瓶港幣 800 元（每瓶容量 750 毫升）。
A corkage fee of HK\$300 net per bottle for wines and HK\$800 net per bottle for Champagne, cognac and hard liquors applies. The corkage fee is charged per 750ml bottle.

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.

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 catering@goldcoasthotel.com.hk 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 catering@goldcoasthotel.com.hk.



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酒會小食菜單 CANAPÉS MENU

COLD SELECTION 精選冷盤小食

Goose liver terrine mouse on toasted brioche, yuzu compote 鵝肝慕絲法式奶油多士伴柚子醬
Crabmeat and avocado with black caviar on French baguette 蟹肉牛油果黑魚子法包件
King prawn with Japanese yuzu salad 日式和風柚子大蝦沙律
Scottish organic salmon rolls with shrimp and mango salad 蘇格蘭有機三文魚卷配鮮蝦芒果沙律

HOT SELECTION 精選熱盤小食

Pan-fried scallop with avocado-mango salsa 香煎帶子配牛油果芒果沙沙
Australian Wagyu beef with asparagus rolls 澳洲和牛蘆筍卷
Baked crab meat vol-au-vent with wild mushroom and caviar 焗蟹肉野菌酥盒伴魚子
Pan-fried foie gras with spinach bread and fresh figs 香煎鵝肝伴菠菜包及鮮無花果

SWEETS 甜品

Napoleon slices with mixed berries and lemon custard 雜莓檸檬吉士拿破崙
Tiramisu in chocolate cup 意式芝士蛋糕朱古力杯
Yuzu and strawberry cheesecake 柚子士多啤梨芝士餅
Assorted macaroon 雜錦馬卡龍

供 60 位享用 Maximum of 60 persons	供 100 位享用 Maximum of 100 persons
共 30 打小食 (每款 30 件) Total 30 dozen of canapes (30 pieces per item)	共 50 打小食 (每款 50 件) Total 50 dozen of canapes (50 pieces per item)

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.

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