



GOLD COAST
HOTEL

中式婚宴晚宴套餐 Chinese Wedding Dinner 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
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	♥	♥	♥
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 1 Bowl	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	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	♥	♥	♥
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 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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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 groupa
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 / 4 / 2026 – 31 / 3 / 2027	每席港幣 HK\$12,988 per table
1 / 4 / 2027 – 31 / 8 / 2027	每席港幣 HK\$11,588 per table
1 / 9 / 2027 – 31 / 12 / 2027	每席港幣 HK\$13,688 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

適用於 2027 年 12 月 31 日或之前舉行之結婚宴會並設有最低餐飲消費。

Valid for wedding banquet to be held on or before 31 December 2027 and Minimum food & beverage charge applies.

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.



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Chinese Wedding Dinner Package

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

1 / 4 / 2026 – 31 / 3 / 2027	每席港幣 HK\$13,988 per table
1 / 4 / 2027 – 31 / 8 / 2027	每席港幣 HK\$12,588 per table
1 / 9 / 2027 – 31 / 12 / 2027	每席港幣 HK\$14,688 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

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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 groupa
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 / 4 / 2026 – 31 / 3 / 2027	每席港幣 HK\$14,988 per table
1 / 4 / 2027 – 31 / 8 / 2027	每席港幣 HK\$13,588 per table
1 / 9 / 2027 – 31 / 12 / 2027	每席港幣 HK\$15,688 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

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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 groupa
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 / 1 / 2026 – 31 / 3 / 2027	每席港幣 HK\$16,388 per table
1 / 4 / 2027 – 31 / 8 / 2027	每席港幣 HK\$14,988 per table
1 / 9 / 2027 – 31 / 12 / 2027	每席港幣 HK\$17,088 per table

3 小時無限暢飲汽水、橙汁及指定啤酒
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