



GOLD COAST
HOTEL

婚宴自助晚宴套餐
Wedding Buffet Dinner Package

尊享優惠 COMPLIMENTARY PRIVILEGES	120 位或以上 Minimum of 120 persons	240 位或以上 Minimum of 240 persons
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	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	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)	6 輛 6 Vehicles	10 輛 10 Vehicles
婚禮商戶優惠 Privileges from Wedding Merchants	♥	♥

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 catering@goldcoasthotel.com.hk 與宴會部聯絡。
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婚宴自助晚餐菜單 (1) Wedding Buffet Dinner Menu (1)

SEAFOOD ON ICE 海鮮拼盤

Fresh shrimps, snow crab legs, half-shelled scallops, mussels and Jade whelks
凍蝦、鱈場蟹腳、扇貝、青口及翡翠螺

APPETISERS & SALADS 頭盤及沙律

Goose liver mousse terrine, papaya pearl 鵝肝慕絲凍批伴木瓜珍珠
Smoked duck breast, mango roses 芒果煙鴨胸
Chicken galantine, mango chutney dip 凍雞卷伴芒果甜酸醬
Roasted Cajun beef tenderloin, pineapple-bell pepper-corn salsa 燒卡津牛柳伴菠蘿、甜椒、粟米沙沙
Air-dried meat with Swiss cheese platter 風乾肉片拼瑞士芝士碟
Poached red fish and salmon medallions, saffron mayonnaise 水煮紅魚、三文魚件伴番紅花蛋黃醬
Dill marinated salmon 刁草三文魚
Smoked fish platter 雜錦煙魚碟
Seafood and crabmeat terrine 自製海鮮蟹肉凍批
Avocado wedges with peeled shrimps 鮮蝦伴牛油果角
Baby squids with spicy garlic 辣味蒜茸魷魚仔
Japanese sashimi 日式刺身
Assorted sushi and maki rolls 日式壽司及卷物
Japanese soya, ginger pickle, wasabi 日本醬油、酸薑、山葵
Japanese delicacies 日式小食
Cold soba noodles with seaweed julienne 冷蕎麥麵伴海藻絲
Assorted crunchy salad leaves 雜錦沙律菜
Greek salad with feta cheese, cucumber and olives 希臘沙律
Green and white asparagus salad, vegetables vinaigrette 青、白露筍沙律伴油醋汁
Marinated artichokes and mushrooms salad with fresh herbs 醃朝鮮薊、蘑菇及香草沙律
Apple, pineapple and celery with walnuts salad 蘋果、菠蘿、芹菜、合桃沙律
Grilled eggplant and zucchini salad, balsamic dressing 扒茄子、意大利青瓜沙律伴意大利香醋汁
Corn kernels and red kidney beans salad 粟米、紅腰豆沙律
Thai shrimps and sausages salad 泰式鮮蝦及扎肉沙律
Thai chicken and vermicelli salad 泰式燒雞及粉絲沙律
German potato salad with scallions and bacon bits 德國薯仔沙律
Tomato quarters salad with pork floss 番茄角沙律伴豬肉崧

DRESSINGS AND CONDIMENTS 醬料及配料

French, Italian, vinaigrette, balsamic, thousand Island 法式醬、意大利沙律醬、油醋汁、意大利香醋汁、千島醬
Olives, croutons, capers, toasted cashew nuts, pineapple chunks 橄欖、麵包粒、酸豆、烤腰果、菠蘿塊



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婚宴自助晚餐菜單 (1) (續)
Wedding Buffet Dinner Menu (1) (cont.)

SOUPS 湯

Cream of chestnut soup with carrot dices 栗子忌廉湯伴甘筍粒

Braised conpoy and seafood broth 瑤柱海皇羹

Assorted bread rolls 精選麵包

CHINESE GOURMET 中式佳餚

Assorted barbecued meat platter with suckling pig 乳豬燒味拼盤

Sliced cold beef shank and pork knuckle 牛腩片配燻蹄片

Drunken chicken wings 醉轉彎

Chiu Chow veggie soyed platter with egg, tofu and peanut 潮式滷水雞蛋配豆腐伴花生

Cold braised black mushrooms 油炆香菇

Cold honey beans with chili oil and sesame 麻辣蜜豆

HOT SELECTION 熱盤

Roasted beef tenderloin, Stroganoff sauce 俄羅斯酸奶牛柳

Honey glazed smoked duck breast, orange sauce 蜜汁烤煙鴨胸伴香橙汁

Roasted rack of lamb Provençal, mustard seeds jus 寶雲酥羊架伴芥末籽燒汁

Pan-fried salmon steak, white wine bacon cream sauce 香煎三文魚伴白酒煙肉忌廉汁

Wok-fried Chinese kale 清炒芥蘭

Sautéed trio-color vegetables with olive oil 欖油炒三色菜

Italian spinach tortellini in olives-tomato coulis 水欖茄醬焗意式菠菜雲吞

Gratinated potato with carrot and turnip 法式奶油焗馬鈴薯伴甘筍及蘿蔔

Crispy roasted pigeon 脆皮燒乳鴿

Braised vegetable marrow stuffed with conpoy 玉環瑤柱甫

Braised sea cucumber with bamboo, mushroom and shrimp roe 蝦籽冬筍冬菇炆海參

Steamed halibut with scallions and soya sauce 清蒸比目魚

Wok-fried mock chicken with fungus, asparagus and cashew nuts 雲耳露筍腰果炒素雞

Fried rice with vegetables and pineapple 素菜菠蘿炒飯

CARVING STATION 烤肉

Roasted US prime ribs of beef, gravy and horseradish cream 烤美國牛肋排伴肉汁及辣根醬

Baked assorted vegetables in puff pastry, herbs-tomato coulis 焗雜菜酥皮批伴香草茄醬



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婚宴自助晚餐菜單 (1) (續)
Wedding Buffet Dinner Menu (1) (cont.)

DESSERTS 甜品

- American cheesecake 美國芝士餅
- Blueberry cheesecake 藍莓芝士餅
- Double-layered coffee and chocolate mousse cake 雙層咖啡、朱古力慕絲蛋糕
- Raspberry mousse cake with fresh raspberry 紅桑莓慕絲蛋糕
- Chocolate truffle cake 松露朱古力蛋糕
- Charlotte aux fraises dome 草莓夏洛特圓頂蛋糕
- Apple and ground hazelnut tart 蘋果榛子撻
- Assorted French pastries 法式雜餅
- Mocha éclair 咖啡慕絲芭芙條
- Strawberry tartlets 士多啤梨撻
- Chocolate and pear mousse in cocotte 香梨朱古力慕絲盅
- Traditional tiramisu in cocotte 意大利芝士慕絲盅
- Passion fruit mousse in cocotte 熱情果慕絲盅
- Crème brûlée 法式焦糖布甸
- Bread and butter pudding with vanilla sauce 麵包布甸伴雲呢拿汁
- Heart-shaped mango pudding, Chinese style 中式心形芒果布甸
- Red bean pudding, Chinese style 中式紅豆糕
- Sweetened red bean cream with glutinous rice balls, Chinese style 中式紅豆沙湯丸
- Freshly sliced seasonal fruits 時令鮮果
- Ice cream cups 雪糕杯

1 / 4 / 2026 – 31 / 3 / 2027	每位 HK\$1,380 per person
1 / 4 / 2027 – 31 / 8 / 2027	每位 HK\$1,180 per person
1 / 9 / 2027 – 31 / 12 / 2027	每位 HK\$1,380 per person

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

此菜單適用於最少 120 位賓客，供應時間為連續兩小時三十分

The above menu is based on a minimum of 120 persons for a consecutive 2.5-hour period

以上價格需另收加一服務費

The above price is subject to a 10% service charge

 Vegetarian items 素菜

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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婚宴自助晚餐菜單 (2) Wedding Buffet Dinner Menu (2)

TO BE SERVED INDIVIDUALLY 位上

Half Boston lobster (in plated service) 半邊波士頓龍蝦 (位上)

SEAFOOD ON ICE 海鮮拼盤

Fresh prawns, French brown crabs, snow crab legs, half-shelled scallops, mussels and Jade whelks
凍蝦、法國麵包蟹、鱈場蟹腳、扇貝、青口及翡翠螺

APPETISERS & SALADS 頭盤及沙律

Thai basil and chili marinated salmon with lemongrass 泰式香辣金不換香茅醃三文魚

Salmon tartar, corn chips and arugula 三文魚他他

Smoked fish platter 雜錦煙魚碟

Shichimi seasoning seared tuna medallions, sesame dip 七味粉吞拿魚件伴芝麻醬

Marinated mussels with Korean spices 韓式辛辣青口

Peeled shrimps platter with bell pepper, whisky cocktail sauce 彩椒蝦肉拼盤伴威士忌咯爹汁

Cold beef wellington 凍威靈頓牛柳

Assorted Italian air-dried meat, grissini bread sticks 意式風乾肉拼盤配意大利麵包棒

Goose liver mousse terrine, papaya pearl 鵝肝慕絲凍批伴木瓜珍珠

Smoked duck breast, mango roses 芒果煙鴨胸

Stuffed egg with cornflakes 脆粟米片釀蛋

International cheese tray with grapes and crackers 芝士拼盤配提子及餅乾

Japanese sashimi 日式刺身

Assorted sushi and maki rolls 日式壽司及卷物

Japanese soya, ginger pickle, wasabi 日本醬油、酸薑、山葵

Japanese delicacies 日式小食

Cold soba noodles with seaweed julienne 冷蕎麥麵伴海藻絲

Assorted crunchy salad leaves 雜錦沙律菜

Tomato and mozzarella cheese salad with basil leaves 番茄、水牛芝士沙律伴羅勒葉

New potato salad with dill and sour cream 酸忌廉刁草新薯沙律

Trio-color vegetables salad, vegetables vinaigrette 三色蔬果條沙律伴油醋汁

Fusilli pasta salad with assorted mushrooms 野菌螺絲粉沙律

Thai papaya salad with green mango and pomelo 泰式青木瓜、青芒果、柚子沙律

Steamed eggplant salad, Japanese sesame dressing 涼拌茄子伴日式芝麻醬

Char-grilled bell peppers salad 烤三色彩椒沙律

Seafood salad with mushrooms and olives 蘑菇水欖海鮮沙律

Chicken salad with mango and mint 薄荷芒果雞肉沙律

Thai spicy beef salad 泰式香辣牛肉沙律

DRESSINGS AND CONDIMENTS 醬料及配料

French, Italian, vinaigrette, balsamic, thousand island 法式醬、意大利沙律醬、油醋汁、意大利香醋汁、千島醬

Olives, croutons, capers, toasted cashew nuts, pineapple chunks 橄欖、麵包粒、酸豆、烤腰果、菠蘿塊



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婚宴自助晚餐菜單 (2) (續) Wedding Buffet Dinner Menu (2) (cont.)

SOUPS 湯

Cream of forest mushrooms soup 蘑菇忌廉湯

Braised bird's nest soup with bamboo piths and minced chicken, Chinese style 雞蓉竹笙燕窩羹

Assorted bread rolls 精選麵包

CHINESE GOURMET 中式佳餚

Assorted barbecued meat platter with suckling pig 乳豬燒味拼盤

Drunken chicken in hua diao wine 花彫醉雞

Sliced cold beef shank and pork knuckle 牛腩片、燻蹄片

Assorted glutinous flour rolls combination 錦繡麵筋拼盤

Cold braised black mushrooms 油炆香菇

Cold honey beans with chili oil and sesame 麻辣蜜豆

HOT SELECTION 熱盤

Hainanese chicken served with rice 海南雞飯配油飯

Roasted rack of lamb on lentils 燒羊架伴蘭度豆

Pan-fried pork escalope saltimbocca 香煎意式帕爾瑪火腿薄豬扒

Spinach and mushroom chicken roulade, goose liver mousse 菠菜蘑菇鵝肝慕絲雞卷

Pan-fried salmon fillets, creamy corns 香煎三文魚柳伴奶油粟米

Wok-fried shrimps with Sambal 參巴醬乾炒蝦仁

Pencil asparagus and baby corns, light cheese sauce 淡芝士汁焗露筍、珍珠筍

Sautéed zucchini chateaus with herbs and cherry tomato 香草配車厘茄炒意大利青瓜

Roasted new potatoes with bell peppers 烤新薯伴彩椒

Steamed fresh green garoupa 清蒸大青斑

Chicken simmered in tea flavoured soya sauce 茶皇雞

Braised straw mushrooms with bamboo pith, egg white sauce 竹笙扒鮮菇伴蛋白汁

Braised e-fu noodles with preserved olives and mock chicken 欖菜素雞炆伊麵

Fried rice with Chinese kale, wolfberry and fresh ginseng 蘭度、杞子及鮮人參炒飯

CARVING STATION 烤肉

Roasted US prime ribs of beef, gravy and horseradish cream 烤美國牛肋排伴肉汁及辣根醬

Baked salmon with zucchini, dill cream sauce 焗意大利青瓜、三文魚柳伴刁草忌廉汁

Baked assorted vegetables in puff pastry, herbs-tomato coulis 焗雜菜酥皮批伴香草茄醬



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婚宴自助晚餐菜單 (2) (續)
Wedding Buffet Dinner Menu (2) (cont.)

DESSERTS 甜品

- Heart-shaped fresh strawberry cream cake 心形士多啤梨忌廉蛋糕
- Tiramisu cake 意大利芝士餅
- Marble cheesecake 雲石芝士餅
- Opera cake 法式歌劇蛋糕
- Mango cream cake, mango roses 芒果忌廉蛋糕
- Black and white chocolate mousse cake, marinated cherries 黑、白朱古力慕絲蛋糕
- Chestnut vermicelli cream cake 栗茸忌廉蛋糕
- Miniature of assorted berries tartlets 雜莓撻
- Mini crepes Normandy, vanilla sauce 迷你諾曼第班戟卷伴雲呢拿汁
- Profiteroles filled with passion fruit cream 熱情果忌廉芭芙
- Assorted fruit mousse in glass 雜錦慕絲杯
- Chocolate and pear mousse in cocotte 朱古力香梨慕絲盅
- Peach yoghurt terrine 蜜桃乳酪批
- Crème brûlée 法式焦糖布甸
- Bread and butter pudding with vanilla sauce 麵包布甸伴雲呢拿汁
- Heart-shaped mango pudding, Chinese style 中式心形芒果布甸
- Red bean pudding, Chinese style 中式紅豆糕
- Sweetened red bean cream with glutinous rice balls, Chinese style 中式紅豆沙湯丸
- Freshly sliced seasonal fruits 時令鮮果
- Ice cream cups 雪糕杯
- Chocolate fountain 朱古力噴泉

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