



GOLD COAST
HOTEL

婚宴自助晚宴套餐
Wedding Buffet Dinner Package

| 尊享優惠 COMPLIMENTARY PRIVILEGES | 50 位或以上 Minimum of 50 persons |
|--|----------------------------------|
| 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 |
| 奉送心形鮮果忌廉蛋糕 A heart-shaped fresh fruit cream cake for the reception | 3 磅 3 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 | |
| 免費代客泊車服務 (只供私家車) Complimentary valet parking service (Private Car only) | 4 輛 4 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。
For enquiries, reservations and site visit, please contact our Catering Department on +852 2452 8325 / 2452 8356 or email at catering@goldcoasthotel.com.hk.



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婚宴自助晚餐菜單 Wedding Buffet Dinner Menu

SEAFOOD ON ICE 海鮮拼盤

Fresh shrimps, half-shelled mussels and Jade whelks
凍蝦、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

Baby squids with spicy garlic 辣味蒜茸魷魚仔

Seafood and crabmeat terrine 自製海鮮蟹肉凍批

Avocado wedges with peeled shrimps 鮮蝦伴牛油果角

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

Apple, pineapple and celery with walnuts salad 蘋果、菠蘿、芹菜配合桃沙律

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 粟米及紅腰豆沙律

Thai shrimps and sausages salad 泰式鮮蝦及扎肉沙律

German potato salad with scallions and bacon bits 德國薯仔沙律

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

SOUPS 湯

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

Assorted bread rolls 精選麵包

HOT SELECTION 熱盤

Boneless chicken simmered in red wine with bacon, shallot and mushrooms 煙肉乾蔥磨菇紅酒燴雞

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

Deep-fried Thai shrimp cakes, sweet chili dip 炸泰式蝦餅伴泰式甜辣醬

Broccoli with almond butter 牛油杏香西蘭花

Steamed halibut with scallions and soya sauce 清蒸比目魚

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

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

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

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 

DESSERTS 甜品

Blueberry cheesecake 藍莓芝士餅
Chocolate truffle cake 松露朱古力蛋糕
Assorted French pastries 法式雜餅
Strawberry shortcake 士多啤梨酥餅
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
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
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

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|-------------------------------|-------------------------|
| 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 50 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 50 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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