



GOLD COAST  
HOTEL

## 2026 中式團年及春茗套餐 2026 Annual & Spring Dinner Package

為慶祝過去一年的豐收及迎接農曆新年來臨，香港黃金海岸酒店特別為您安排團年及春茗晚宴，每席由港幣 7,888 元（供 10-12 位）起。

**Celebrate the end of a successful year, impress your guests and welcome the Chinese New Year – simply by booking a banquet at the Hong Kong Gold Coast Hotel from HK\$7,888 per table of 10-12 persons.**

精彩禮遇 Exclusive Offers	3 席或以上 3 Tables or above	5 席或以上 5 Tables or above	10 席或以上 10 Tables or above
代客泊車服務（只供私家車） Valet parking service (private car only)	2 輛 2 car parking	3 輛 3 car parking	4 輛 3 car parking
自攜餐酒或洋酒免開瓶費 Free corkage charge for self-brought wine or liquor	3 瓶 3 bottles	5 瓶 5 bottles	10 瓶 10 bottles
招待每位來賓無酒精迎賓飲品乙杯 One (1) glass of welcome fruit punch per person	---		
免費享用麻雀耍樂設施 Free use of mahjong facilities	---		
於席前享用 5 打小食 Complimentary 5 dozen snacks during reception	---		
額外乙輛單程 50 座位豪華巴士接送 Extra one-way 50-seats coach service	---	---	
酒店雙人自助晚餐券乙張作抽獎禮品 Complimentary dinner buffet coupon for two as lucky draw prize	---	---	

### 條款及細則 Terms and Conditions :

- 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.
- 以上價格適用於 2026 年 3 月 31 日或之前舉行的中式團年及春茗套餐。  
The above menu prices are valid for annual and spring dinner to be held on or before 31 March 2026.
- 設有最低餐飲消費。  
Minimum food & beverage charge applies.

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](mailto: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](mailto:catering@goldcoasthotel.com.hk).

Hong Kong Gold Coast Hotel  
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20250922

Member of Sino Hotels 信和酒店成員



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## 2026 團年及春茗菜譜 (1) 2026 Annual & Spring Chinese Menu (1)

四季永興隆 (燒味大拼盤)  
Assorted appetiser platter  
金銀滾滾來 (桂林鮮蝦丸)  
Deep-fried crispy shrimp balls  
大鵬展高飛 (蟲草花石斛燉竹絲雞)  
Double-boiled silky fowl soup with cordyceps flowers  
錦繡滿珊瑚 (琥珀花姿珊瑚蚌)  
Sautéed shrimps with coral clams, sliced squid and crispy amber walnuts  
年年慶有餘 (清蒸沙巴龍躉)  
Steamed fresh Sabah groupa  
金雞齊報喜 (當紅炸子雞)  
Deep-fried crispy chicken  
海寶添金玉 (鱈魚鮑汁雞粒炒飯)  
Fried rice with diced chicken and dried octopus in abalone sauce  
依然添風彩 (金菇炆伊麵)  
Braised E-fu noodles with enoki mushrooms  
生意顯興隆 (香滑合桃露)  
Sweetened walnut cream  
甜蜜意綿綿 (精美甜點)  
Chinese petits fours

**每席港幣 HK\$7,888 per table**

**3 小時無限暢飲汽水、橙汁及指定啤酒**  
**3 hours of free-flowing soft drinks, chilled orange juice and house beer**  
每席供十至十二位享用  
Serving 10 to 12 persons per table

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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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## 2026 團年及春茗菜譜 (2) 2026 Annual & Spring Chinese Menu (2)

四季佳吉祥 (燒味大拼盤)

Assorted appetiser platter

金銀堆滿屋 (杏香花枝球)

Deep-fried cuttlefish balls with almond flakes

大鵬滿鴻圖 (棗皇花膠燉竹絲雞)

Braised fish maw with chicken black skin and date

花開齊富貴 (蠔皇鮮鮑片)

Braised sliced abalone in oyster sauce

年年慶有餘 (清蒸沙巴龍躉)

Steamed fresh Sabah groupa

金雞齊報喜 (當紅炸子雞)

Deep-fried crispy chicken

粒粒慶豐收 (臘味糯米飯)

Fried glutinous rice with preserved meat

依然添風彩 (金菇炆伊麵)

Braised E-fu noodles with enoki mushrooms

周年佳鴻運 (蓮子紅豆沙)

Sweetened red bean cream with lotus seeds

甜蜜意綿綿 (精美甜點)

Chinese petits fours

**每席港幣 HK\$8,688 per table**

**3 小時無限暢飲汽水、橙汁及指定啤酒**

**3 hours of free-flowing soft drinks, chilled orange juice and house beer**

**每席供十至十二位享用**

**Serving 10 to 12 persons per table**

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## 2026 團年及春茗菜譜 (3) 2026 Annual & Spring Chinese Menu (3)

金玉滿華堂 (乳豬全體)  
Roasted whole suckling pig  
好事慶吉祥 (蠔豉玉環瑤柱甫)  
Braised dried oyster and vegetable marrow stuffed with whole conpoy  
鳳尾雙輝影 (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  
金玉滿堂 (鮮露筍炒帶子)  
Sauteed scallops and Asparagus  
鵬程展萬里 (花膠螺頭燉竹絲雞)  
Double-boiled fish maw with black skin chicken and preserved ham  
福祿包有來 (花菇蠔皇鮮鮑片)  
Braised sliced abalone and mushroom in oyster sauce  
春花慶有餘 (清蒸大虎斑)  
Steamed fresh tiger garoupa  
金雞齊報喜 (當紅炸子雞)  
Deep-fried crispy chicken  
八寶玉荷包 (飄香荷葉飯)  
Fried rice with assorted meat wrapped in lotus leaf  
福澤喜綿綿 (鮮菇韭王炆伊麵)  
Braised E-fu noodles with straw mushrooms and chives  
周年佳鴻運 (紅棗元肉燉愉耳黃耳)  
Double-boiled red dates, dried longan, elm and yellow fungus in sweetened soup  
甜蜜意綿綿 (精美甜點)  
Chinese petits fours

**每席港幣 HK\$10,688 per table**

**3 小時無限暢飲汽水、橙汁及指定啤酒**  
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