



GOLD COAST  
HOTEL

## 中式婚宴午宴套餐 Chinese Wedding Lunch Package

| 尊享優惠<br>COMPLIMENTARY PRIVILEGES  | 6席或以上<br>Minimum of<br>6 tables | 10席或以上<br>Minimum of<br>10 tables | 20席或以上<br>Minimum of<br>20 tables                       |
|---|---------------------------------|-----------------------------------|---|
| 入住豪華客房壹晚連翌日雙人早餐<br>One-night accommodation with breakfast for two on the following day  | --                              | 豪華海景客房<br>Deluxe Seaview<br>Room  | 豪華海景客房<br>連露台<br>Deluxe Seaview<br>Room with<br>Balcony |
| 如於婚宴當天在酒店餐廳用膳，可享八五折優惠<br>(須提前訂座及視乎供應情況而定，適用於最多24位賓客)<br>Enjoy 15% off the meal arrangement at hotel restaurants on the wedding<br>day (Advance reservation is required and subject to the availability.<br>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<br>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)<br>10 sets of complimentary invitation cards per table<br>(excluding printing services)   | ♥                               | ♥                                 | ♥   |
| 免費提供精美嘉賓提名冊乙本<br>Embroidered guest signature book   | ♥                               | ♥                                 | ♥   |
| 免費享用中國茗茶<br>Complimentary Chinese tea service throughout the wedding reception  | ♥                               | ♥                                 | ♥   |
| 奉送無酒精迎賓飲品<br>Welcome fruit punch for the reception  | 1盆<br>1 Bowl                    | 2盆<br>2 Bowls                     | 4盆<br>4 Bowls   |
| 奉送心形鮮果忌廉蛋糕<br>A heart-shaped fresh fruit cream cake for the reception   | 3磅<br>3 Pounds                  | 5磅<br>5 Pounds                    | 8磅<br>8 Pounds  |
| 免收自攜餐酒或烈酒開瓶費 (每席乙瓶)<br>Corkage fee will be waived for self-brought wines or spirits<br>(one bottle per table)   | ♥                               | ♥                                 | ♥   |
| 多層精美模擬結婚蛋糕供拍照及切餅儀式之用<br>Multi-tier faux wedding cake for photo shooting and cutting ceremony  | ♥                               | ♥                                 | ♥   |
| 全場席上花卉擺設<br>Floral centrepieces on all dining tables  | ♥                               | ♥                                 | ♥   |
| 全場華麗椅套<br>Complimentary seat covers   | ♥                               | ♥                                 | ♥   |
| 免費使用宴會場地內的基本影音設備<br>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)<br>(不包括隧道及泊車費用)<br>A 50-seater coach service from Hotel to Hong Kong Island, Kowloon<br>or New Territories (excluding tunnel toll and parking fees)   | --                              | 乙次單程<br>1 Single Trip             | 兩次單程<br>2 Single Trips                                  |
| 免費代客泊車服務 (只供私家車)<br>Complimentary valet parking service (Private Car only)  | 4輛<br>4 Vehicles                | 6輛<br>6 Vehicles                  | 10輛<br>10 Vehicles                                      |
| 婚禮商戶優惠<br>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](mailto:catering@goldcoasthotel.com.hk) 與宴會部聯絡。  
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### 菜譜 Menu A

鴻運乳豬全體  
Roasted whole suckling pig  
翡翠花枝桂花蚌  
Sautéed coral mussels and sliced cuttlefish with seasonal green  
瑤柱蟲草花燉竹絲雞  
Double-boiled silky fowl soup with conpoy and cordyceps flowers  
花菇扣鮮鮑片  
Braised sliced abalone and mushrooms  
清蒸沙巴龍躉  
Steamed fresh Sabah garoupa  
黃金脆皮雞  
Deep-fried crispy chicken  
海鮮菜粒炒飯  
Fried rice with diced seafood and vegetables  
鮮菇炆伊麵  
Braised e-fu noodles with straw mushrooms  
百年好合  
Sweetened red bean cream with lotus seeds and lily bulbs  
美點雙輝  
Chinese petits fours

|                              |                          |
|------------------------------|--------------------------|
| 1 / 1 / 2026 – 31 / 3 / 2026 | 每席港幣 HK\$8,988 per table |
| 1 / 4 / 2026 – 31 / 3 / 2027 | 每席港幣 HK\$9,288 per table |

2 小時無限暢飲汽水、橙汁及指定啤酒  
Fee-flowing soft drinks, chilled orange juice and house beer for 2 hours

每席供十至十二位享用

Serving 10 to 12 persons per table

以上價格需另收加一服務費

The above prices are subject to a 10% service charge

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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### 菜譜 Menu B

鴻運乳豬全體  
Roasted whole suckling pig  
金沙蝦球伴沙律時蔬  
Deep-fried prawns coated with salted eggs served with mixed gourmet lettuces  
鮮淮山杞子螺頭燉竹絲雞  
Double-boiled silky fowl soup with sea whelk, fresh Chinese yam and wolfberry  
鮮鮑片扣鵝掌  
Braised sliced abalone with goose webs  
清蒸大虎斑  
Steamed fresh tiger garoupa  
蒜香脆皮雞  
Roasted crispy chicken with garlic  
瑤柱叉燒炒香苗  
Fried rice with shredded conpoy and barbecued pork  
漁香肉鬆炆伊麵  
Braised E-fu noodles with minced pork, garlic and chili sauce  
富貴長春露  
Double-boiled lotus seeds, red dates and dried longan in sweetened soup  
美點雙輝  
Chinese petits fours

|                              |                           |
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