



GOLD COAST
HOTEL

2026 西式團年及春茗套餐 2026 Annual & Spring Western 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，每位由港幣 658 元起。

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\$658 per person.

精彩禮遇 Exclusive Offers	60 位或以上 60 persons or above	120 位或以上 120 persons or above	180 位或以上 180 persons or above
代客泊車服務 (只供私家車) Valet parking service (private car only)	2 輛 2 car parking	4 輛 4 car parking	6 輛 6 car parking
自攜餐酒或洋酒免開瓶費 Free corkage charge for self-brought wine or liquor	5 瓶 5 bottles	10 瓶 5 bottles	15 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			
額外乙輛單程 50 座位豪華巴士接送 Extra one-way 50-seats coach service	---	---	
酒店雙人自助午餐券乙張作抽獎禮品 Complimentary lunch buffet coupon for two as lucky draw prize	---		
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 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.

Hong Kong Gold Coast Hotel
1 Castle Peak Road, Hong Kong
香港黃金海岸酒店 香港青山公路一號
www.goldcoasthotel.com.hk

20250922

Member of Sino Hotels 信和酒店成員



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2026 團年及春茗自助餐菜單 (1) 2026 Annual & Spring Buffet Menu (1)

SEAFOOD PLATTER 海鮮拼盤

Fresh shrimps, half-shelled scallop, New Zealand half-shelled mussel and blue mussel
鮮蝦、扇貝、紐西蘭青口、藍青口
Cocktail sauce, spicy chili and lime dipping, lemon wedges
雞尾酒汁、泰式青檸辣汁、檸檬角

APPETISERS 頭盤

Norwegian smoked salmon, capers and horseradish cream 煙挪威三文魚伴酸豆及辣根醬
Seared tuna loin with black pepper 炙燒黑椒吞拿魚
Peppered mackerel platter 黑椒鯖魚碟
Italian mortadella ham 意大利火腿
Salami 沙樂美腸
Cold roasted beef platter 凍燒牛肉拼盤
Japanese sashimi 日式刺身
Assorted sushi and maki rolls 日式壽司及卷物
Japanese delicacies 日式小食
Japanese soya, ginger pickle, wasabi 日本醬油、酸薑、山葵

Fresh Salad Greens 新鮮沙律蔬菜

Romaine lettuce, mesclun mixed greens, lollo rosso 羅文生菜、鮮雜菜、紅葉生菜
Sliced cucumber, cherry tomatoes and corn kernel 青瓜片、車厘茄、粟米粒
Dressings: balsamic vinaigrette, French dressing and Japanese sesame dressing
醬汁：意大利黑醋汁、法式沙律醬、日式芝麻醬
Condiments: croutons, bacon and shaved parmesan cheese 配料：脆麵包、煙肉、巴馬芝士片

SOUPS 湯

Braised chicken and sweet corn soup 雞蓉粟米羹
Assorted bread rolls 精選麵包

CARVING STATION 烤肉

Honey glazed gammon ham with pineapple and pineapple sauce 蜜糖菠蘿火腿伴菠蘿汁

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2026 團年及春茗自助餐菜單 (1) (續) 2026 Annual & Spring Buffet Menu (1)

HOT SELECTION 熱盤

Seared salmon fillet with saffron dill cream sauce 香煎三文魚柳伴紅花忌廉汁
Sautéed shrimp with chili Sambal, bell pepper brunoises 峇巴醬甜椒粒乾炒蝦仁
Seared beef short ribs with black peppercorn 黑椒牛仔骨
Baked Thai chicken steak 焗泰式雞扒
Roasted baby pork ribs in barbecued sauce 燒豬仔骨伴燒烤汁
Fried rice with conpoy, crab roe and egg white 瑤柱蟹籽蛋白炒香苗
Buttered brussels sprouts 牛油椰菜仔 
Baked sweet potato with honey 焗蜜糖番薯 
Braised Shanghainese meatballs 上海獅子頭
Penne with herbed tomato sauce 香草茄蓉燴直通粉 

DESSERTS 甜品

Panettone cake with sultanas 意大利水果麵包
Blueberry cheesecake 藍莓芝士蛋糕
Green tea crème white chocolate cake 綠茶白朱古力蛋糕
Chestnut cream cake 栗子忌廉餅
Chocolate croquembouche 脆朱古力泡芙塔
Fresh fruit platter 鮮果碟

DRINKS 飲品

Premium coffee or tea 即磨咖啡或茶
Assorted cookies 曲奇餅

每位港幣 HK\$658 per person

**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**

 Vegetarian items 素菜

以上價格需另收加一服務費

The above price is subject to a 10% service charge

此菜單只適用於最少 50 位賓客，供應時間為連續兩小時

The above menu is based on a minimum of 50 persons for a consecutive 2-hour period

Please inform our Catering Department of any food related allergies as your well-being and comfort are our greatest concern.

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

Hong Kong Gold Coast Hotel reserves the right to alter the above prices and package offers, subject to market price fluctuations and availability.

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。

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.

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。

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2026 團年及春茗自助餐菜單 (2) 2026 Annual & Spring Buffet Menu (2)

SEAFOOD PLATTER 海鮮拼盤

Fresh shrimps, snow crab legs, half-shelled scallop, sea whelk, New Zealand half-shelled mussel and blue mussel
鮮蝦、鱈場蟹腳、扇貝、海螺、紐西蘭青口、藍青口
Cocktail sauce, spicy chili and lime dipping, lemon wedges
雞尾酒汁、泰式青檸辣汁、檸檬角

APPETISERS 頭盤

Shichimi marinated salmon 七味唐辛子醃三文魚
Smoked fish combination (salmon, herring, mackerel) 煙魚碟 (三文魚、希靈魚、鯖魚)
Salami 沙樂美腸
Parma ham with melon 帕爾瑪火腿伴蜜瓜
Chicken and mushroom terrine 蘑菇雞肉凍批
Cold roasted beef platter 凍燒牛肉拼盤
Japanese sashimi 日式刺身
Assorted sushi and maki rolls 日式壽司及卷物
Japanese delicacies 日式小食
Japanese soya, ginger pickle, wasabi 日本醬油、酸薑、山葵

Fresh Salad Greens 新鮮沙律蔬菜

Romaine lettuce, mesclun mixed greens, lollo rosso 羅文生菜、鮮雜菜、紅葉生菜
Sliced cucumber, cherry tomatoes and corn kernel 青瓜片、車厘茄及粟米粒
Dressings: balsamic vinaigrette, French dressing and Japanese sesame dressing
醬汁：意大利黑醋汁、法式沙律醬及日式芝麻醬
Condiments: croutons, bacon and shaved parmesan cheese 配料：脆麵包、煙肉及巴馬芝士片

SOUPS 湯

Seafood Chowder 周打海鮮湯
Assorted bread rolls 精選麵包

CARVING STATION 烤肉

Slow roasted US prime sirloin 慢烤原條頂級美國西冷扒

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HOT SELECTION 熱盤

- Assorted barbecued meat platter 燒味拼盤
- Cold cucumber salad with garlic and chili oil 蒜拍青瓜 
- Sautéed shrimps and squids with vegetables 翠綠花姿蝦仁
- Steamed fresh Sabah groupa 清蒸沙巴龍躉
- Pan-fried fillets of sole on creamy spinach 煎龍脷魚柳配忌廉菠菜
- Seared beef short ribs with black peppercorn 黑椒牛仔骨
- Thai-style grilled pork neck 炭燒泰式豬頸肉
- Buttered brussels sprouts 牛油椰菜仔 
- Baked assorted vegetables with parmesan cream sauce 芝士焗雜菜 
- Braised twin mushrooms with seasonal greens 雙菇扒時蔬 
- Masala chicken curry with basmati rice 雞肉咖喱配印度香苗
- Fried rice with seafood and sakura shrimp 櫻花蝦海鮮炒飯
- Penne with herbed tomato sauce 香草茄蓉燴直通粉 

DESSERTS 甜品

- Panettone cake with sultanas 意大利水果麵包
- Mango passion mousse cake 香芒熱情果慕絲蛋糕
- Lemon meringue tart 檸檬馬令撻
- Chocolate croquembouche 脆朱古力泡芙塔
- Dark chocolate cake 特濃朱古力蛋糕
- Chocolate brownies 朱古力布朗尼
- Macaron 馬卡龍
- Fresh fruit platter 鮮果碟

DRINKS 飲品

- Premium coffee or tea 即磨咖啡或茶
- Assorted cookies 曲奇餅

每位港幣 HK\$768 per person

**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**

 Vegetarian items 素菜

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