



GOLD COAST
HOTEL

海岸扒房雞尾酒會套餐
Cocktail Reception Package at Gold Coast Prime Rib



	供 60 位享用 Maximum of 60 persons	供 100 位享用 Maximum of 100 persons	額外來賓 Additional person
附加費用 Supplement Charge	港幣 HK\$20,000	港幣 HK\$30,000	每位港幣 HK\$120
兩小時無限暢飲汽水、橙汁及指定啤酒 Unlimited serving of soft drinks, chilled orange juice and house beer for 2 hours	❖	❖	❖
額外附加費 Additional Supplement Charges ~ 升級享用兩小時無限暢飲精選紅及白餐酒 Unlimited serving of house red and white wine for 2 hours	港幣 HK\$3,600	港幣 HK\$6,000	每位港幣 HK\$60
享用酒會小食 Canapes to be served	共 30 打 30 dozen in total	共 50 打 50 dozen in total	不適用 Not applicable

尊享優惠 Complimentary Privileges:

- ❖ 使用大樓堂層的「海岸扒房」舉辦兩小時雞尾酒會（緊接每段自選證婚典禮的時間）
Use of the Gold Coast Prime Rib, Lobby Level for 2-hour after the wedding ceremony.
- ❖ 可選雞尾酒會時段（下午 2 時至 4 時 / 下午 5 時至 7 時）
Available time slots for Cocktail Reception (2:00 p.m. to 4:00 p.m. / 5:00 p.m. to 7:00 p.m.)

- 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
- 以上附加的酒會套餐適用於已訂購黃金海岸酒店內舉行的證婚典禮
The above Supplement packages are applicable to any wedding ceremony at Hong Kong Gold Coast Hotel
- 以上酒會套餐只適用於 6 個月內之預訂
The above wedding cocktail reservation can be made not more than 6 months in advance
- 自攜餐酒、香檳或烈酒將收取開瓶費（餐酒為淨價港幣 300 元 / 香檳、干邑及烈酒為淨價港幣 800 元，每瓶容量 750 毫升）
Corkage fee will be charged at HK\$300 per bottle for any self-brought wines and HK\$800 per bottle of self-brought Champagnes, cognacs and hard liquors

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 與宴會部聯絡。
For enquiries, reservations or site visit, please contact our Catering Department at +852 2452 8325 / 2452 8356 or via email at catering@goldcoasthotel.com.hk.



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海岸扒房雞尾酒會套餐 Cocktail Reception Package at Gold Coast Prime Rib

酒會小食菜單 CANAPES MENU

COLD SELECTION 精選冷盤小食

Goose liver terrine mouse on toasted brioche, yuzu compote 鵝肝慕絲法式奶油多士伴柚子醬
Crabmeat and avocado with black caviar on French baguette 蟹肉牛油果黑魚子法包件
King prawn with Japanese yuzu salad 日式和風柚子大蝦沙律
Scottish organic salmon rolls with shrimp and mango salad 蘇格蘭有機三文魚卷配鮮蝦芒果沙律

HOT SELECTION 精選熱葷

Pan-fried scallop with avocado-mango salsa 香煎帶子配牛油果芒果沙沙
Australian Wagyu beef with asparagus rolls 澳洲和牛蘆筍卷
Baked crab meat vol-au-vent with wild mushroom and caviar 焗蟹肉野菌酥盒伴魚子
Pan-fried foie gras with spinach bread and fresh figs 香煎鵝肝伴菠菜包及鮮無花果

SWEETS 甜品

Napoleon slices with mixed berries and lemon custard 雜莓檸檬吉士拿破崙件
Tiramisu in chocolate cup 意式芝士蛋糕朱古力杯
Yuzu and strawberry cheesecake 柚子士多啤梨芝士餅
Assorted macaroon 雜錦馬卡龍

供 60 位享用 Maximum of 60 persons	供 100 位享用 Maximum of 100 persons
共 30 打小食 (每款 30 件) Total 30 dozen of canapes (30 pieces per item)	共 50 打小食 (每款 50 件) Total 50 dozen of canapes (50 pieces per item)

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The above wedding cocktail reservation can be made not more than 6 months in advance
- 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

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