

2023 中式婚宴晚宴套餐 2023 Chinese Wedding Dinner Package

尊享優惠 COMPLIMENTARY PRIVILEGES	6 席或以上 Minimum of 6 tables	10 席或以上 Minimum of 10 tables	20 席或以上 Minimum of 20 tables
於婚宴當晚入住豪華客房壹晚連翌日雙人自助早餐 One-night stay on the wedding night with buffet breakfast for two on the following day	--	豪華海景客房 Deluxe Seaview Room	豪華海景客房連露台 Deluxe Seaview Room with Balcony
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 mocktails for the reception	1 盆 1 Bowl	2 盆 2 Bowls	4 盆 4 Bowls
奉送心形鮮果忌廉蛋糕 A heart-shaped fresh fruit cream cake for the reception	3 磅 3 Pounds	5 磅 5 Pounds	8 磅 8 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	♥	♥	♥
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) (不包括隧道及泊車費用) A 50-seater coach service from Hotel to Hong Kong Island, Kowloon or New Territories (excluding tunnel toll and parking fees)	--	乙次單程 1 Single Trip	兩次單程 2 Single Trips
免費代客泊車服務 (只供私家車) Complimentary valet parking service (Private Car only)	2 輛 2 Vehicles	4 輛 4 Vehicles	6 輛 6 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。
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2023 Chinese Wedding Dinner Package

精選婚宴菜譜 Speciality Menu

(只適用於星期一至五；公眾假期除外) Applicable on Monday to Friday only, except Public Holidays)

鴻運金豬全體
Roasted whole suckling pig
翡翠花枝玉帶
Sautéed scallops and sliced cuttlefish with vegetables
蘭花海皇釀玉環
Braised vegetable marrow stuffed with seafood and broccoli
桂林鮮蝦丸
Deep-fried crispy shrimp balls
竹笙蟹肉金菇燴燕窩
Braised bird's nest broth with crab meat, bamboo pith and enoki mushrooms
蠔皇鮮鮑片
Braised sliced abalone in oyster sauce
清蒸沙巴龍躉
Steamed fresh Sabah garoupa
當紅脆皮雞
Roasted crispy chicken
金華鮮蝦炒絲苗
Fried rice with shredded Yunnan ham and shrimps
鮑汁珍菌炆伊麵
Braised E-fu noodles with mushrooms in abalone sauce
百年好合
Sweetened red bean cream with lotus seeds and lily bulbs
永結同心
Chinese petits fours

即日起至 2023 年 10 月 31 日 From now to 31 October 2023	每席港幣 HK\$10,888 per table
2023 年 11 月 1 日至 12 月 31 日 1 November to 31 December 2023	每席港幣 HK\$11,888 per table

包括 3 小時無限暢飲汽水、橙汁及指定啤酒
Inclusive of free-flowing soft drinks, chilled orange juice and house beer for 3 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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2023 中式婚宴晚宴套餐
2023 Chinese Wedding Dinner Package

菜譜 Menu A

鴻運迎金豬
Roasted whole suckling pig
碧綠花姿珊瑚蚌
Sautéed coral mussels and sliced cuttlefish with vegetables
蘭花百子玉環瑤柱甫
Braised vegetable marrow stuffed with whole conpoy, garlic cloves and broccoli
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
花膠竹笙雞蓉燴燕窩
Braised bird's nest broth with fish maw, bamboo pith and minced chicken
原隻蠔皇五頭湯鮑
Braised whole abalone in oyster sauce
清蒸大虎斑
Steamed fresh tiger garoupa
南乳脆皮雞
Deep-fried crispy chicken with fermented beancurd sauce
嫣紅雞絲炒絲苗
Fried rice with shredded chicken in tomato sauce
鮮菌銀芽炆伊麵
Braised E-fu noodles with straw mushrooms and bean sprouts
紅豆沙湯丸
Sweetened red bean cream with glutinous rice balls
美點雙輝
Chinese petits fours

即日起至 2023 年 10 月 31 日 From now to 31 October 2023	每席港幣 HK\$13,888 per table
2023 年 11 月 1 日至 12 月 31 日 1 November to 31 December 2023	每席港幣 HK\$15,388 per table

包括 3 小時無限暢飲汽水、橙汁及指定啤酒
Inclusive of free-flowing soft drinks, chilled orange juice and house beer for 3 hours
每席供十至十二位享用

Serving 10 to 12 persons per table

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菜譜 Menu B

金豬耀紅袍
Roasted whole suckling pig
松露醬鮮菌蝦球炒帶子
Sautéed prawns, scallops and mushrooms with black truffle sauce
蘭花玉環瑤柱甫
Braised vegetable marrow stuffed with whole conpoy and broccoli
杏香炸釀蟹拑
Deep-fried crab claws with almond flakes
竹笙蟲草花海皇燴官燕
Braised bird's nest broth with seafood, bamboo pith and cordyceps flowers
原隻蠔皇五頭湯鮑
Braised whole abalone in oyster sauce
清蒸大星斑
Steamed fresh spotted groupa
金沙脆皮雞
Deep-fried crispy chicken with garlic flakes
香菜心叉燒炒絲苗
Fried rice with barbecued pork and vegetables
金瑤雜菜炆伊麵
Braised E-fu noodles with shredded conpoy, enoki mushrooms and vegetables
椰汁紫米露湯丸
Sweetened purple glutinous rice with coconut cream and glutinous rice balls
美點薈萃
Chinese petits fours

即日起至 2023 年 10 月 31 日 From now to 31 October 2023	每席港幣 HK\$14,888 per table
2023 年 11 月 1 日至 12 月 31 日 1 November to 31 December 2023	每席港幣 HK\$16,388 per table

包括 3 小時無限暢飲汽水、橙汁及指定啤酒
Inclusive of free-flowing soft drinks, chilled orange juice and house beer for 3 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

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菜譜 Menu C

金豬大紅袍
Roasted whole suckling pig served with pancakes
鮮露筍 XO 醬爆花枝蝦球
Sautéed prawns and sliced cuttlefish with asparagus in xo sauce
發財蒜子瑤柱甫
Braised whole conpoy with garlic cloves and sea moss
芝士格蘭焗釀蟹蓋
Baked crab shell stuffed with crab meat and cheese
竹笙海味燴官燕
Braised bird's nest broth with dried seafood and bamboo pith
原隻蠔皇五頭湯鮑
Braised whole abalone in oyster sauce
清蒸東星斑
Steamed fresh spotted garoupa
琵琶脆皮燒雞
Roasted crispy chicken
金華帶子炒香苗
Fried rice with scallop and shredded Yunnan ham
上湯鮮蝦雲吞
Shrimps and pork dumplings in supreme soup
燕窩燉雙皮奶
Double-boiled milk topped with bird's nest
美點薈萃
Chinese petits fours

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2023 年 11 月 1 日至 12 月 31 日 1 November to 31 December 2023	每席港幣 HK\$17,388 per table

包括 3 小時無限暢飲汽水、橙汁及指定啤酒
Inclusive of free-flowing soft drinks, chilled orange juice and house beer for 3 hours
每席供十至十二位享用

Serving 10 to 12 persons per table

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