

2023 中式婚宴午宴套餐

2023 Chinese Wedding Lunch 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 |
|--|----------------------------------|------------------------------------|------------------------------------|
| 如於婚宴當天在酒店餐廳用饍,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) | ۴ | ۲ | ۲ |
| 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) | Ŷ | ۲ | * |
| 免費提供精美嘉賓提名冊乙本 Embroidered guest signature book | * | ۲ | ۴ |
| 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) | Ŷ | ۲ | * |
| 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 | \ | ۲ | v |
| 全場席上花卉擺設 Floral centrepieces on all dining tables | Ŷ | ۲ | ۴ |
| 全場華麗椅套 Complimentary seat covers | e | (| ۲ |
| 免費使用宴會場地內的基本影音設備 Complimentary use of in-house audio-visual equipment | \ | * | v |
| 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 |
| 婚禮商户優惠 Privileges from Wedding Merchants | ۲ | Ŷ | v |

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 <u>catering@goldcoasthotel.com.hk</u>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 <u>catering@goldcoasthotel.com.hk</u>.



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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 清蒸沙巴龍臺 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 鮮菇炊伊麵 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

| 即日起至 2023 年 10 月 31 日 From now to 31 October 2023 | 每席港幣 HK\$8,088 per table |
|---|---------------------------------|
| 2023 年 11 月 1 日 至 12 月 31 日 1 November to 31 December 2023 | 每席港幣 HK\$8,888 per table |

包括2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 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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<u>菜譜 Menu B</u>

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

| 即日起至 2023 年 10 月 31 日 From now to 31 October 2023 | 每席港幣 HK\$9,088 per table |
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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\$9,888 per table |

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