



GOLD COAST
HOTEL

Kids Fun Graduation Party Package 2022

Book 50 guests or more and enjoy the following privileges:

- Graduation ceremony with lunch buffet held in either a function room or Grand Ballroom
- One glass of fruit punch for each guest
- Floral decorations at reception area and dining table centrepieces
- Recreational activities including: magic show, inflatable games, game booths, cooking class, plus other group games at special prices
- One single shuttle bus service to or from the Hotel, Hong Kong Island, Kowloon or the New Territories in a 50-seater coach guaranteed for each group of 50 guests
- Complimentary valet parking service for two private cars
- Complimentary use of AV equipment and LCD projector with screen (subject to availability)

Additional privileges:

- Event banner or photo-booth service (180 photos) for 150 guests or more
- Chocolate fountain for 200 guests or more

Price (minimum 50 guests required):

- Adult: HK\$438
- Child (aged 3 to 11): HK\$328

Book on or before 31 July 2022 with deposit made to enjoy:

- Special price – HK\$418 per adult; HK\$318 per child (aged 3 to 11)
- Two hours of free-flow chilled orange juice (original price HK\$60 per guest)

Terms and Conditions:

- All prices are subject to 10% service charge.
- The package is valid from now until 31 August 2022.
- Child price is applicable to children aged 3- 11.
- All hotel services and offers are subject to availability and the hotel's confirmation.
- In case of any disputes, Hong Kong Gold Coast Hotel reserves the right of final decision.
- In the event of discrepancy or inconsistency between English and Chinese version of these terms and conditions, the English version shall prevail.

For reservations and enquiries, please contact Catering Department
Tel: +852 2452 8325 / 2452 8356 Email: catering@goldcoasthotel.com.hk

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香港黃金海岸酒店 香港青山公路一號
www.goldcoasthotel.com.hk

Member of Sino Hotels 信和酒店成員

Lunch Buffet Menu 自助午餐菜譜

COLD SELECTIONS 冷盤

<i>Beetroot cured ocean trout</i>	紅菜頭彩虹魚
<i>Ham with pineapple</i>	菠蘿火腿
<i>Salami</i>	沙樂美腸
<i>Five spices marinated pig ears</i>	五味子豬耳
<i>Roasted turkey breast with pineapple</i>	菠蘿燒火雞胸
<i>Smoked Norwegian salmon and horseradish cream</i>	煙燻三文魚伴辣根汁
<i>Assorted open-faced sandwiches</i>	雜錦開面三文治
<i>Chicken nori rolls with wasabi mayonnaise and California rolls</i>	日式紫菜雞肉卷及加州飯卷
<i>Tomato with mozzarella (v)</i>	鮮茄伴水牛芝士 (v)

SALAD 沙律

<i>Mediterranean bulgur wheat salad (v)</i>	地中海沙律 (v)
<i>Seafood salad with mango salsa</i>	海鮮沙律配芒果莎莎
<i>Green tea noodles with julienne ham and shitake</i>	翡翠冷麵、冬菇及火腿絲沙律
<i>American potato salad (v)</i>	美式薯仔沙律 (v)
<i>Roasted pumpkin, mushroom and shrimps salad</i>	燒南瓜、磨菇及蝦沙律
<i>Marinated jelly fish salad</i>	涼拌海蜇
<i>Cobb salad</i>	廚師沙律
<i>Waldorf salad (v)</i>	蘋果合桃沙律 (v)

SOUP & BREAD 湯及麵包

<i>Pumpkin cream with seafood soup</i>	海鮮南瓜忌廉湯
<i>Assorted soft bread rolls with butter (v)</i>	雜錦軟麵包配牛油 (v)

HOT DISHES 熱盤

Veal sausages and Swiss meat loaf on baked beans

Meatballs in mushroom cream sauce

Deep-fried prawn spring rolls

Chicken drumstick in 'Piri Piri' style

Seared sole fillet with roasted cherry tomato and saffron cream sauce

Penne with seafood in tomato sauce

Wok fried broccoli with assorted mushrooms (v)

Roasted root vegetables with herbs (v)

Steamed shrimp dumplings

Sweet and sour pork with pineapple

Vegetable fried rice (v)

牛仔腸、瑞士肉批配茄汁焗豆

蘑菇忌廉汁燴肉丸

炸蝦春卷

香辣胡椒雞槌

香煎龍利魚配烤車厘茄及紅花忌廉汁

茄汁海鮮長通粉

雜菌炒西蘭花 (v)

香草烤雜菜 (v)

蒸蝦餃

菠蘿咕嚕肉

雜菜粒炒飯 (v)

DESSERTS 甜品

Opera cake

Raspberry mousse cake cube

Yuzu cheesecake

Lemon tart

Cream caramel custard

60% chocolate cake

Mixed jelly cubes with shredded coconut

Mango pudding

Assorted ice cream cups

Marshmallow bunnies topped with shredded coconut

Osmanthus jelly cube

Fresh fruit platter

歌劇院蛋糕

紅桑子慕絲餅件

柚子芝士餅

檸檬撻

焦糖布甸杯

60%特濃朱古力餅

椰絲啫喱粒

芒果布甸

雜錦雪糕杯

椰絲白兔仔

桂花糕粒

鮮果拼盤

(v) vegetarian dish 素食菜式