



GOLD COAST
HOTEL

中式婚宴晚宴套餐 Chinese Wedding Dinner Package

尊享優惠 COMPLIMENTARY PRIVILEGES	最少 6 席 Minimum 6 tables	最少 10 席 Minimum 10 tables	最少 20 席 Minimum 20 tables
設宴當晚新人可免費入住新婚蜜月客房壹晚連翌晨房內雙人早餐 One night accommodation with in-room set breakfast for two	--	豪華海景客房 Deluxe Seaview Room	豪華海景客房連露台 Deluxe Seaview Room with Balcony
設宴當晚，新人及主人家入住酒店客房可獲折扣優惠 (需按當時房間供應而定，只限兩間) Special discount on room rate on wedding day for the newly weds and their families (subject to hotel availability & maximum for 2 room nights)	♥	♥	♥
設宴當天，主人家於聆瀾咖啡廳享用自助早餐或「粵」中菜廳享用午餐 可獲八五折優惠 (需預約安排及最多 24 位享用) 15% discount on buffet breakfast at Cafe Lagoon or Chinese lunch at YUÈ Restaurant on the wedding day (advance reservation is required & maximum for 24 persons)	♥	♥	♥
免費於酒店戶外婚禮園林內拍攝婚紗照片 Bridal photo-shooting at the hotel Outdoor Wedding Garden	♥	♥	♥
每席十套酒店婚宴喜帖 (不包括內容印刷) 10 sets of hotel invitation cards per table (printing service not included)	♥	♥	♥
精美嘉賓提名冊 Embroidered guest signature book	♥	♥	♥
免費麻雀耍樂及茗茶招待 Mahjong tables sets with Chinese tea service	♥	♥	♥
餐前酒會雜果賓治 Non-alcoholic fruit punch for cocktail	1 盆 1 bowl	2 盆 2 bowls	4 盆 4 bowls
心形鮮果忌廉蛋糕於婚宴前享用 Heart-shaped fresh fruit cream cake served during the reception	3 磅 3 pounds	5 磅 5 pounds	8 磅 8 pounds
自攜洋酒免開瓶費 (每席乙瓶) Complimentary corkage (one bottle per table)	♥	♥	♥
多層豪華仿製結婚蛋糕供敬酒儀式及拍照之用 Multi-tier of artistic mock wedding cake for cake cutting and photo-taking	♥	♥	♥
每席花卉擺設 Floral arrangement on dining tables	♥	♥	♥
奉送全場華麗椅套 Complimentary seat covers	♥	♥	♥
免費使用液晶投射器 Complimentary use of LCD Projector	♥	♥	♥
城巴 76 座位雙層巴士於散席使用 (往港島，九龍或新界) CITYBUS 76-seater double decker bus from Hotel to Hong Kong Island, Kowloon or New Territories	--	1 次單程 1 Single Trips	2 次單程 2 Single Trips
免費代客泊車位 Complimentary valet parking spaces	2	4	6
以優惠價預訂城巴 76 座位雙層巴士於散席使用 (每程往港島 HK\$2,000，九龍 HK\$1,600 或新界 HK\$1,600 點對點服務) Special rate to reserve point to point CITYBUS 76-seater double decker bus from Hotel to Hong Kong Island at HK\$2,000, Kowloon at HK\$1,600 or New Territories at HK\$1,600	♥	♥	♥
優惠券包括 Discount Coupons Include: *六福珠寶金行優惠券 Luk Fook Jewellery & Goldsmith Company discount coupon *I-PRIMO 婚戒優惠券 I-PRIMO Diamond Ring discount coupon *希臘女神婚紗攝影套餐券 Beauty Hera wedding photo package *羅勤芳中華禮儀專業大妗服務優惠券 Lokanfong Chinese Wedding discount coupon *蓆夢思床上用品優惠券 Simmons bedding discount coupon *s.a. wedding海外婚紗攝影優惠券 s.a. wedding photo package discount coupon *FREE Concept 攝影套餐優惠券 FREE Concept photo shooting discount coupon *壹誓證婚服務優惠券 AnOath celebrant service discount coupon *Medi Fast婚前身體檢查優惠券 Medi Fast medical check discount coupon *Tuttiad場地佈置優惠券 Tuttiad wedding decoration discount coupon	♥	♥	♥

查詢詳情或參觀宴會場地，請致電宴會部：電話 2452 8673 / 2452 8325 或電郵 catering@goldcoasthotel.com.hk

For enquiry or site visit, please contact Catering Department Tel 2452 8673 / 2452 8325 or email catering@goldcoasthotel.com.hk



GOLD COAST
HOTEL

中式婚宴晚宴套餐 Chinese Wedding Dinner Package

婚宴菜譜 Menu A

(只適用於星期一至五；星期六、日、公眾假期及假期前夕除外)
(Applicable on Monday to Friday, except Saturday, Sunday, Public Holiday and its eve)

即日起至 2021 年 12 月 31 日

From now – 31 Dec 2021

鴻運金豬全體

Roasted whole suckling pig

翡翠花枝玉帶

Sautéed scallop and sliced squids with vegetables

多子玉環瑤柱甫

Braised whole conpoy stuffed in marrow

vegetables and garlic

百花鮮蝦盒

Deep-fried crispy puff stuffed with shrimps

竹筴蟹肉金菇燴燕窩

Bird's nest 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 Sabah giant 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

2022 年 1 月 1 日至 2022 年 2 月 28 日

1 Jan 2022 – 28 Feb 2022

鴻運金豬全體

Roasted whole suckling pig

XO 醬帶子桂花蚌

Sautéed scallops and sea clams in XO sauce

多子玉環瑤柱甫

Braised whole conpoy stuffed in marrow

vegetables and garlic

桂林炸蝦丸

Deep-fried crispy shrimp ball

竹筴蟹肉金菇燴燕窩

Bird's nest with crab meat, bamboo pith

and enoki mushrooms

原隻蠔皇五頭湯鮑

Braised whole abalone in oyster sauce

清蒸沙巴龍躉

Steamed Sabah giant 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 2021 年 12 月 31 日 From now – 31 Dec 2021	2022 年 1 月 1 日至 2022 年 2 月 28 日 1 Jan 2022 – 28 Feb 2022
HK\$9,588	HK\$11,988

席間奉送三小時無限供應汽水、橙汁及特選啤酒

Inclusive of unlimited supply of soft drinks, chilled orange juice and house beer during dinner for 3 hours
每席十至十二位用

Each table of 10 - 12 persons

所有價格以港幣計算及另加一服務費

All prices in HK dollars and subject to 10% service charge

*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.



GOLD COAST
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中式婚宴晚宴套餐 Chinese Wedding Dinner Package

婚宴菜譜 Menu B

即日起至 2021 年 12 月 31 日

From now – 31 Dec 2021

鴻運迎金豬

Roasted whole suckling pig

碧綠油雞縱菌炒蝦仁

Sautéed shrimps in chanterelle mushrooms paste
with vegetables

瑤柱雙翡翠

Braised conpoy with vegetables

雲腿窩貼大蝦伴和風沙律菜

Deep-fried mashed shrimps and mixed gourmet lettuces
rolls with Japanese dressing

花膠竹筍雞絲燴燕窩

Braised bird's nest with fish maw,
bamboo pith and minced chicken

天白花菇燴鮮鮑片

Braised sliced abalone with mushrooms

清蒸大虎班

Steamed fresh tiger garoupa

南乳脆皮雞

Deep-fried crispy chicken with
red bean curd sauce

雲腿玉帶炒飯

Fried rice with scallops and shredded Yunnan ham

金菇銀芽炆伊麵

Braised e-fu noodles with enoki mushrooms
and bean sprouts

黃金珍珠露

Sweetened pumpkin cream and sago

美點雙輝

Chinese petits fours

2022 年 1 月 1 日至 2022 年 2 月 28 日

1 Jan 2022 – 28 Feb 2022

鴻運迎金豬

Roasted whole suckling pig

碧綠花姿蚌片

Sautéed cuttlefish and clam with vegetables
瑤柱雙翡翠

Braised conpoy with vegetables

雲腿窩貼大蝦伴和風沙律菜

Deep-fried mashed shrimps and mixed gourmet
lettuces rolls with Japanese dressing

花膠竹筍雞絲燴燕窩

Braised bird's nest with fish maw,
bamboo pith and minced chicken

原隻蠔皇五頭湯鮑

Braised whole abalone in oyster sauce

清蒸大虎班

Steamed fresh tiger garoupa

南乳脆皮雞

Deep-fried crispy chicken with
red bean curd sauce

海鮮菜粒炒飯

Fried rice with diced seafood and vegetables

金菇銀芽炆伊麵

Braised e-fu noodles with enoki mushrooms
and bean sprouts

黃金珍珠露

Sweetened pumpkin cream and sago

美點雙輝

Chinese petits fours

即日起至 2021 年 12 月 31 日 From now – 31 Dec 2021	2022 年 1 月 1 日至 2022 年 2 月 28 日 1 Jan 2022 – 28 Feb 2022
HK\$11,088	HK\$14,088

席間奉送三小時無限供應汽水、橙汁及特選啤酒

Inclusive of unlimited supply of soft drinks, chilled orange juice and house beer during dinner for 3 hours
每席十至十二位用

Each table of 10 - 12 persons

所有價格以港幣計算及另加一服務費

All prices in HK dollars and subject to 10% service charge

*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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GOLD COAST
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中式婚宴晚宴套餐
Chinese Wedding Dinner Package

婚宴菜譜 Menu C

即日起至 2021 年 12 月 31 日

From now – 31 Dec 2021

金豬耀紅袍

Roasted whole suckling pig

鮮露筍蝦球螺片

Sautéed prawns and sea whelks with asparagus

蘭花玉環瑤柱甫

Braised whole conpoy stuffed in

marrow vegetables and broccoli

杏香炸釀蟹拑

Deep-fried crab claws with almond jacket

竹笙海皇燴官燕

Braised bird's nest with bamboo pith & seafood

原隻蠔皇五頭湯鮑

Braised whole abalone in oyster sauce

清蒸大虎斑

Steamed fresh tiger groupa

金沙脆皮雞

Deep-fried crispy chicken with garlic

香菜心薑米肉鬆炒飯

Fried rice with minced meat,

ginger and vegetables

金瑤雜菜炆伊麵

Braised e-fu noodles with shredded conpoy

and enoki mushrooms

椰汁紫米露湯丸

Sweetened purple glutinous rice with coconut cream

and glutinous dumpling

美點薈萃

Chinese petits fours

2022 年 1 月 1 日至 2022 年 2 月 28 日

1 Jan 2022 – 28 Feb 2022

金豬耀紅袍

Roasted whole suckling pig

松露醬蝦球炒帶子

Sautéed prawns and scallops with black truffle sauce

蘭花玉環瑤柱甫

Braised whole conpoy stuffed in

marrow vegetables and broccoli

杏香炸釀蟹拑

Deep-fried crab claws with almond jacket

蟹皇蟲草花燴官燕

Braised bird's nest with crab roe

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

香菜心薑米肉鬆炒飯

Fried rice with minced meat, ginger and vegetables

金瑤雜菜炆伊麵

Braised e-fu noodles with shredded conpoy

and enoki mushrooms

椰汁紫米露湯丸

Sweetened purple glutinous rice with coconut cream

and glutinous dumpling

美點薈萃

Chinese petits fours

即日起至 2021 年 12 月 31 日 From now – 31 Dec 2021	2022 年 1 月 1 日至 2022 年 2 月 28 日 1 Jan 2022 – 28 Feb 2022
HK\$12,388	HK\$15,388

席間奉送三小時無限供應汽水、橙汁及特選啤酒

Inclusive of unlimited supply soft drinks, chilled orange juice and house beer during dinner for 3 hours

每席十至十二位用

Each table of 10 - 12 persons

所有價格以港幣計算及另加一服務費

All prices in HK dollars and subject to 10% service charge

*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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GOLD COAST
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中式婚宴晚宴套餐 Chinese Wedding Dinner Package

婚宴菜譜 Menu D

即日起至 2021 年 12 月 31 日

From now – 31 Dec 2021

金豬大紅袍

Roasted whole suckling pig

Served with pancakes

鮮露筍 XO 醬爆花枝蝦球

Sautéed prawns with sliced cuttlefish

and asparagus in XO sauce

海皇遼參釀玉環

Assorted seafood and sea cucumber

stuffed in marrow vegetables

蟹肉帶子金錢盒

Deep-fried puff with conpoy and crab meat

竹笙海味燴官燕

Braised bird's nest with dried seafood

and bamboo pith

原隻蠔皇五頭湯鮑

Braised whole abalone in oyster sauce

清蒸大星斑

Steamed fresh spotted groupa

蒜香脆皮雞

Deep-fried crispy chicken with garlic

瑤柱蟹籽蛋白炒香苗

Fried rice with shredded conpoy,

crab roe and egg white

上湯鮮蝦水餃

Shrimp 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

2022 年 1 月 1 日至 2022 年 2 月 28 日

1 Jan 2022 – 28 Feb 2022

金豬大紅袍

Roasted whole suckling pig

served with pancakes

鮮露筍 XO 醬爆花枝蝦球

Sautéed prawns with sliced cuttlefish

and asparagus in xo sauce

海皇遼參釀玉環

Assorted seafood and sea cucumber

stuffed in marrow vegetables

芝士蟹肉焗釀蟹蓋

Baked crab shell stuffed with crab meat and cheese

竹笙海味燴官燕

Braised bird's nest 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 groupa

蒜香脆皮雞

Deep-fried crispy chicken with garlic

瑤柱蟹籽蛋白炒香苗

Fried rice with shredded conpoy,

crab roe and egg white

上湯鮮蝦水餃

Shrimp 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

即日起至 2021 年 12 月 31 日 From now – 31 Dec 2021	2022 年 1 月 1 日至 2022 年 2 月 28 日 1 Jan 2022 – 28 Feb 2022
HK\$13,688	HK\$16,888

席間奉送三小時無限供應汽水、橙汁及特選啤酒

Inclusive of unlimited supply of soft drinks, chilled orange juice and house beer during dinner for 3 hours
每席十至十二位用

Each table of 10 - 12 persons

所有價格以港幣計算及另加一服務費

All prices in HK dollars and subject to 10% service charge

*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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