



GOLD COAST  
HOTEL

悠然庭園 / 中菜廳【粵】 - 中式婚宴晚宴套餐  
The Terrace / YUÈ Chinese Restaurant - Chinese Wedding Dinner Package

尊享優惠 COMPLIMENTARY PRIVILEGES	最少 10 席 Minimum 10 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
免費使用婚禮禮堂一小時舉行證婚儀式 (視乎酒店供應情況) Complimentary use of "The Chapel" for one hour for wedding ceremony (subject to hotel's availability)	♥
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	2 盆 2 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	5 磅 5 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	♥
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
免費代客泊車位 Complimentary valet parking spaces	4
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 includes: *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妣服務優惠券 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](mailto:catering@goldcoasthotel.com.hk)

For enquiry or site visit, please contact Catering Department Tel 2452 8673 / 2452 8325 or email [catering@goldcoasthotel.com.hk](mailto:catering@goldcoasthotel.com.hk)



GOLD COAST  
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悠然庭園 - 中式婚宴晚宴套餐  
The Terrace - Chinese Wedding Dinner Package

婚宴菜譜 Menu I

(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

清蒸大虎斑

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

清蒸大虎斑

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\$13,888

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

\*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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悠然庭園 - 中式婚宴晚宴套餐  
The Terrace - Chinese Wedding Dinner Package

婚宴菜譜 Menu II

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 cuttle fish

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 cuttle fish

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 & 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\$16,988

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

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悠然庭園及中菜廳【粵】- 婚宴晚宴套餐  
The Terrace / YUÈ Chinese Restaurant - Chinese Wedding Dinner Package

名菜婚宴菜譜 YUÈ Signature Menu

鴻運金豬全體  
Roasted whole suckling pig  
翡翠紅梅蝦球  
Sautéed prawns with crab cream and vegetables  
金錢炸蟹盒  
Deep-fried crab meat fritter  
玉環釀瑤柱甫  
Braised marrow ring stuffed with conpoy and topped with vegetables  
紅燒蟹肉燴花膠  
Braised shredded fish maw with crab meat  
蠔皇原隻五頭鮑魚扣鵝掌  
Braised whole 5-head abalone with goose web in oyster sauce  
雪嶺紅梅映松露  
(美食之最大賞至高榮譽金獎)  
Seared star garoupa fillet with fish maw on egg white with truffle sauce  
Gold with Distinction Award, Best of the Best Culinary  
Awards by Hong Kong Tourism Board  
龍井茶皇燻雞  
Smoked chicken with fragrant tea leaves  
師傅炒飯  
Fried rice with prawns and barbecued pork in x.o. sauce  
桂花珍珠露  
Chilled sweetened seaweed soup with osmanthus jelly  
牡丹酥、西式芝士餅  
Peony puff 、 Cheese cake

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\$12,888	HK\$14,888

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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