



GOLD COAST  
HOTEL

西式婚宴午宴套餐  
Western Wedding Lunch Package

尊享优惠 COMPLIMENTARY PRIVILEGES	最少 120 人 Minimum 120 persons	最少 240 人 Minimum 240 persons
设宴当晚，新人及主人家入住酒店客房可获折扣优惠 (需按当时房间供应而定，只限两间) Special discount on room rate on wedding day for the newly weds and their families (subject to hotel availability & maximum for 2 room nights)	♥	♥
免费于酒店户外婚礼园林内拍摄婚纱照 Bridal photo-shooting at the hotel Outdoor Wedding Garden	♥	♥
每席十套酒店婚宴喜帖 (不包括内容印刷) 10 sets of hotel invitation cards per table (printing service not included)	♥	♥
精美嘉宾提名册 Embroidered guest signature book	♥	♥
餐前酒会杂果宾治 Non-alcoholic fruit punch for cocktail	2 盆 2 bowls	4 盆 4 bowls
心形鲜果忌廉蛋糕于婚宴前享用 Heart-shaped fresh fruit cream cake served during the reception	5 磅 5 pounds	8 磅 8 pounds
自携洋酒免开瓶费 (每席乙瓶) Complimentary corkage (one bottle per table)	♥	♥
多层豪华仿制结婚蛋糕供敬酒仪式及拍照之用 Multi-tier of artistic mock wedding cake for cake cutting and photo-taking	♥	♥
每席花卉摆设 Floral arrangement on dining tables	♥	♥
奉送全场华丽椅套 Complimentary seat covers	♥	♥
免费使用液晶投影机 Complimentary use of LCD Projector	♥	♥
城巴 76 座位双层巴士于散席使用 (往港岛，九龙或新界) CITYBUS 76-seater double decker bus from Hotel to Hong Kong Island, Kowloon or New Territories	1 次单程 1 Single Trips	2 次单程 2 Single Trips
免费代客泊车位 Complimentary valet parking spaces	4	6
以优惠价预订城巴 76 座位双层巴士于散席使用 (每程往港岛 HK\$2,000, 九龙 HK\$1,600 或新界 HK\$1,600 点对点服务) 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	♥	♥
优惠券包括 Discount coupons includes: *六福珠宝金行优惠券 Luk Fook Jewellery & Goldsmith Company discount coupon *I-PRIMO 婚戒优惠券 I-PRIMO Diamond Ring discount coupon *希腊女神婚纱摄影套餐券 Beauty Hera wedding photo package *罗勤芳中华礼仪专业大妗服务优惠券 Lokanfong Chinese Wedding discount coupon *席梦思床上用品优惠券 Simmons bedding discount coupon *s.a. wedding海外婚纱摄影优惠券 s.a. wedding photo package discount coupon *FREE Concept 摄影套餐优惠券 FREE Concept photo shooting discount coupon *壹誓证婚服务优惠券 AnOath celebrant service discount coupon *Medi Fast婚前身体检查优惠券 Medi Fast medical check discount coupon *Tuttiad场地布置优惠券 Tuttiad wedding decoration discount coupon	♥	♥

查询详情或参观宴会场地，请致电宴会部：电话 2452 8673 / 2452 8325 或电邮 [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)



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## LUNCH BUFFET MENU 自助午餐菜单 (I)

### COLD SELECTIONS 冷盘

Poached shrimps, cocktail dip 冻鲜虾配咯哆汁  
Marinated half-shelled mussels, lemon-olive oil 半壳青口配柠檬橄榄油  
Norwegian smoked salmon, capers & horseradish cream 挪威烟鲑鱼  
Smoked fillets of trout, apple-celery salad 烟彩虹鱼柳配苹果、芹菜沙律  
Shichimi seasoning baked shishamo fish 焗七味粉多春鱼  
Baby squids sautéed baby with spicy garlic 辣味蒜茸鱿鱼仔碟  
Cold roasted beef with pickles 烧牛腩配腌青瓜  
Italian mortadella-pistachio sausages platter 意式开心果猪肉肠碟  
Homemade pâté, cranberry sauce 自制肉批配金巴利汁  
Assorted sashimi, wasabi & soya (with chef attendance) 什锦鱼生 (即切)  
Assorted sushi & rice rolls with pickles 什锦寿司、饭卷  
Assorted delicacies, Japanese style (sea snails, octopus) 日式小食 (味付螺肉、八爪鱼仔)

### FRESH AND MARINATED SALADS 沙律

Assorted crunchy salad leaves 新鲜沙律菜 (v)  
Sweet corns & red kidney beans salad with bell pepper 粟米、红腰豆、甜椒沙律 (v)  
Garlic flavored broccoli salad, olive-tomato coulis 蒜味西兰花沙律配水榄茄茸 (v)  
Sliced cucumber salad, mint yoghurt dip 青瓜片沙律配刁草奶酪酱 (v)  
Tomato & mozzarella cheese salad with basil leaves 西红柿、水牛芝士沙律配罗勒叶 (v)  
Cold noodles salad with vegetables julienne 什菜丝冷面沙律 (v)  
American potato salad with tomato quarters, celery & boiled eggs 美式薯仔沙律 (v)  
Korean style fried bean curds salad with sesame 韩式辛椒炸豆腐、芝麻沙律 (v)  
Spicy boneless chicken feet's salad, Thai style 泰式凤爪沙律  
Seafood salad with pineapple & celery 菠萝、芹菜、海鲜沙律

### DRESSINGS 沙律汁

French, Italian, vinaigrette, balsamic, thousand islands 法式、意式、油醋、黑醋汁、千岛酱 (v)

### CONDIMENTS 配料

Olives, croutons, capers, toasted cashew nuts, pineapple chunks 橄榄、面包丁、酸豆、烤腰果、菠萝 (v)

### CHINESE BARBECUED PLATTER 中式烧味碟

Assorted BBQ meat platter with suckling pig 中式乳猪拼盘  
Cold beef shank sliced & drunken chicken wings 牛腩片、冻醉鸡翼  
Sliced soya cuttlefish, bean curds & peanuts in Chiu Chow style 潮式卤水墨鱼片、豆腐、花生  
Wasabi flavored mock chicken with preserved vegetables 青芥末贡菜拼素鸡 (v)

### SOUPS 热汤

Ginger flavored pumpkin cream soup 姜味南瓜汤 (v)  
Seafood & sweet corns broth, Chinese style 海皇粟米羹



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## LUNCH BUFFET MENU 自助午餐菜单 (I)

### HOT CHAFING DISHES 热盘

Smoked meat platter with sausages on cabbage ragout 焗什肉碟配烩椰菜  
Roasted pork loin, pineapple-bell pepper-corn salsa 烧猪扒配菠萝、甜椒、粟米沙沙  
Boneless chicken steak cooked in mushrooms cream sauce 忌廉蘑菇汁烩鸡扒  
Pan-fried fillets of sole on creamy spinach 煎龙脷鱼柳配忌廉苋菜  
BBQ duck & pineapple in Thai red curry sauce 泰式红咖喱菠萝烧鸭  
Stuffed tomato with forest mushrooms 野菌酿西红柿 (v)  
Broccoli au gratin 芝士汁焗西兰花 (v)  
Deep-fried duchess potatoes 炸公爵薯 (v)  
Deep-fried garlic flavored spring rolls 炸蒜味虾春卷  
Shallow-fried fish fillets with sweet corn sauce 粟米鱼块  
Fried rice topped with chicken in tomato sauce 鲜茄鸡丝饭  
Wok-fried mock chicken with celery & straw mushrooms 草菇西芹炒素鸡 (v)  
Braised e-fu noodles with eggplants 茄子炆伊面 (v)  
steamed rice 丝苗白饭 (v)

### CARVING ON THE SIDE 切肉

Roasted sirloin of beef, red wine herbs gravy 香草烧西冷配红酒香草汁

### SWEETS AND PASTRIES 甜品

Bread & butter pudding, vanilla sauce 面包布甸配云呢噠汁  
Tiramisu cake 意大利芝士饼  
Mandarin cheese cake 柑柳芝士饼  
Double-layered chocolate & passion fruit mousse cake 双层朱古力、热情果慕丝蛋糕  
Heart shaped mixed forest berries cream cake 心形什锦草莓鲜忌廉饼  
Chestnut cream cake 栗茸忌廉蛋糕  
Ginger flavored pumpkin tart 姜味南瓜挞  
Cherry strudel, vanilla sauce 樱桃卷配云呢噠汁  
Assorted French pastries 法式什饼  
Apricot filled with mixed nuts 果仁酿黄梅  
Chocolate & pear mousse in cocotte 香梨朱古力慕丝盅  
Strawberry & pineapple mousse in cocotte 草莓、菠萝慕丝盅  
Caramel custard 焦糖炖蛋  
Heart shaped mango pudding, Chinese style 中式心形芒果布甸  
Red bean pudding, Chinese style 中式红豆糕  
Freshly sliced seasonal fruits 合时鲜果  
Ice cream cups 雪糕杯

**2021: 每位 HK\$790 per person**

**2022: 每位 HK\$860 per person**

**(最少 120 人 A minimum of 120 persons is required  
另收加一服务费 Subject to 10% service charge)**



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## LUNCH BUFFET MENU 自助午餐菜单 (2)

### COLD SELECTIONS 冷盘

Poached shrimps, cocktail dip 冻鲜虾配咯哆汁  
Snow crab legs 雪花蟹爪  
Marinated half-shelled mussels, lemon-olive oil 半壳青口配柠檬橄榄油  
Seared black peppered tuna medallions, Japanese sesame dip 黑椒吞拿鱼件配芝麻酱  
Norwegian smoked salmon with capers & horseradish cream 挪威烟鲑鱼  
Scallops & sole terrine, pineapple mayonnaise 带子龙脷鱼柳批配菠萝文里汁  
Roasted turkey breast with pineapple 烧火鸡胸配菠萝  
Smoked duck breast, mango roses 芒果玫瑰烟鸭胸  
Thai herbs flavored roasted pork loin, sweet chili dip 泰式香草烧猪柳配泰式甜辣酱  
Roasted beef rolled with baby corns 烧牛肉珍珠苟卷  
Liver sausages, cranberry sauce 肝酱香肠配金巴利汁  
Italian salami with grissini bread sticks 意式沙乐尾肠碟配面包条  
Assorted sashimi, wasabi & soya (with chef attendance) 什锦鱼生 (即切)  
Assorted sushi & rice rolls with pickles 什锦寿司、饭卷  
Assorted delicacies, Japanese style (sea snails, octopus) 日式小食 (味付螺肉、八爪鱼仔)  
Cold soba noodles with seaweed julienne 特式冷面 (v)

### FRESH AND MARINATED SALADS 沙律

Assorted crunchy salad leaves 新鲜沙律菜 (v)  
Cucumber salad with carrot julienne & celery leaves 青瓜片沙律配甘笋丝、芹菜叶 (v)  
Sliced tomato salad with bell pepper brunoises 西红柿片沙律配什甜椒粒 (v)  
Herbs & olive oil marinated mushrooms salad 特制香草、橄榄油、白菌沙律 (v)  
Grilled eggplant & zucchini salad, balsamic & pine nuts 扒意瓜、茄子沙律配陈醋、松子仁 (v)  
Potato & pineapple salad in curry mayonnaise 薯仔、菠萝咖喱文里汁沙律 (v)  
Cauliflower & broccoli salad 椰菜花、西兰花沙律 (v)  
Russian fruits cocktail with peeled shrimps 俄罗斯式什果、鲜虾咯哆  
Beef salad, Thai style 泰式牛肉沙律  
Seafood & penne salad with olives & zucchini 海鲜、长通粉沙律配水榄及意大利青瓜  
Cheese, sausages & apple salad 芝士、香肠、苹果粒沙律

### DRESSINGS 沙律汁

French, Italian, vinaigrette, balsamic, thousand islands 法式、意式、油醋、黑醋汁、千岛酱 (v)

### CONDIMENTS 配料

Olives, croutons, capers, toasted cashew nuts, pineapple chunks 橄榄、面包丁、酸豆、烤腰果、菠萝 (v)

### CHINESE BARBECUED PLATTER 中式烧味碟

Assorted BBQ meat platter with suckling pig 中式乳猪拼盘  
Drunken chicken in hua diao wine 花雕冻醉鸡  
Cold soya platter, Chiu Chow 潮式冻拼盆  
Cold soya veggi platter, Chiu Chow style 潮式卤水鸡蛋、豆腐、花生 (v)

### SOUPS 热汤

Italian minestrone with pasta & beans 意大利菜汤 (v)  
Seafood & conpoy broth, Chinese style 瑶柱海鲜羹



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## LUNCH BUFFET MENU 自助午餐菜单 (2)

### HOT CHAFING DISHES 热盘

- Pan-fried pork escalope piccata, herbs tomato coulis 煎意式比吉打猪片配香草茄酱  
Boneless chicken simmered in red wine with bacon, shallot & mushroom 红酒烩鸡扒  
Roasted rack of lamb on sautéed zucchini 烧羊排配炒意瓜  
Pan-fried fillets of sole almondiné, meunière sauce 杏香煎龙俐鱼柳配文也汁  
Deep-fried seafood cutlets, tartar sauce 吉列炸海鲜配他他汁  
Wok-fried assorted vegetables, Thai style 泰式炒什菜 (v)  
Sautéed zucchini chateaus with herbs 香草炒意瓜榄 (v)  
Roasted new potatoes with bell peppers 彩椒炒新薯 (v)  
Steamed pork dumplings "siu mai" 蒸烧卖  
Wok-fried shrimps & chicken with jade marrow, lily bulbs & lotus seeds 莲子、鲜百合、脆肉瓜炒鸡柳、虾仁  
Fried rice with seafood & shredded conpoy 瑶柱海鲜炒饭  
Braised assorted mushrooms in veggi oyster sauce 素蚝油炆三菇 (冬菇、草菇、白菌) (v)  
Braised e-fu noodles with preserved vegetables & mock chicken 榄菜素鸡炆伊面 (v)  
Steamed rice 丝苗白饭 (v)

### CARVING ON THE SIDE 切肉

- Roasted sirloin of beef, black pepper sauce 烧西冷黑椒汁  
Baked salmon with zucchini, dill cream sauce 焗意瓜、鲑鱼柳配刁草忌廉汁  
Baked assorted vegetables in puff pastry, herbs-tomato coulis 焗什菜酥皮批配香草茄酱 (v)

### SWEETS AND PASTRIES 甜品

- Heart shaped fresh strawberry cream cake 心形草莓忌廉饼  
Black forest cream cake, white chocolate shavings 黑森林忌廉饼  
Plum-apricot tart with ground hazelnut 黄梅、布祿果仁挞  
Chocolate fudge cake 奶油朱古力蛋糕  
Low fat mango yogurt mousse cake 低脂芒果奶酪慕丝饼  
Blueberry cheese cake 蓝莓芝士饼  
Double-layered lemon cheese cake 双层柠檬芝士饼  
Assorted French pastries 法式什饼  
Mocha éclair 咖啡慕丝芭芙条  
Strawberry tartlets 草莓挞仔  
Chocolate & pear mousse in cocotte 香梨朱古力慕丝盅  
Traditional tiramisu in cocotte 意大利芝士慕丝盅  
Crème brûlée 法式炖蛋  
Heart shaped mango pudding, Chinese style 中式心形芒果布甸  
Red bean pudding, Chinese style 中式红豆糕  
Baked sago & lotus paste pudding, Chinese style 焗中式莲蓉西米布甸  
Freshly sliced seasonal fruits 时令鲜果  
Ice cream cups 雪糕杯

2021: 每位 HK\$930 per person

2022: 每位 HK\$1,000 per person

(最少 120 人 A minimum of 120 persons is required)

另收加一服务费 Subject to 10% service charge



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## BEVERAGE PACKAGE 饮品套餐

2021 价钱 Price (每位 per person)	2022 价钱 Price (每位 per person)	饮品种类提供/ 时间 Items offered/ Time
HK\$230	HK\$240	三小时内无限量供应汽水, 橙汁及特选啤酒 Unlimited supply of soft drinks, chilled orange juice and house beer for 3 hours
HK\$250	HK\$260	三小时内无限量供应汽水, 鲜橙汁 及特选啤酒 Unlimited supply of soft drinks, fresh orange juice and house beer for 3 hours
HK\$280	HK\$290	三小时内无限量供应汽水, 鲜橙汁, 特选啤酒 及特选红酒/白酒 Unlimited supply of soft drinks, fresh orange juice, house beer and house wine for 3 hours

Price on consumption basis 每杯价钱:		2021	2022
Soft Drinks or Chilled Orange Juice	汽水或橙汁	HK\$80 per glass	HK\$85 per glass
House Beer	特选啤酒	HK\$85 per glass	HK\$90 per glass
Imported Beer	入口啤酒	HK\$95 per glass	HK\$100 per glass
Fresh Orange Juice	鲜橙汁	HK\$95 per glass	HK\$100 per glass
House Wine	特选红酒/白酒	HK\$120 per glass	HK\$125 per glass

- \* 所列价目需另加一服务费
- \* 适用于即日起至二零二二年二月二十八日

All prices are subject to 10% service charge  
All prices are valid until 28 February 2022