



GOLD COAST
HOTEL

2022 中式婚宴晚宴套餐 2022 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 YUE 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	♥	♥	♥
五十座位豪華巴士於散席使用 (往港島·九龍或新界) 50-seater coach service from Hotel to Hong Kong Island, Kowloon or New Territories	--	1 次單程 1 Single Trip	2 次單程 2 Single Trips
免費代客泊車位 Complimentary valet parking spaces	2	4	6
婚宴優惠券 Discount Coupons	♥	♥	♥

查詢詳情或參觀宴會場地，請致電宴會部：電話 2452 8356 / 2452 8325 或電郵 catering@goldcoasthotel.com.hk
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2022 婚宴菜譜 Menu A

鴻運迎金豬
Roasted whole suckling pig
碧綠花姿珊瑚蚌
Sautéed cuttlefish and coral clams with vegetables
蘭花百子玉環瑤柱甫
Braised whole conpoy stuffed in vegetables marrow with garlic and broccoli
雲腿窩貼大蝦伴和風沙律菜
Deep-fried mashed shrimps and mixed gourmet lettuces rolls with Japanese dressing
花膠竹笙雞絲燴燕窩
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 fermented beancurd sauce
嫣紅雞絲炒飯
Fried rice with shredded chicken in tomato sauce
鮮菌銀芽炆伊麵
Braised E-fu noodles with mushrooms and bean sprouts
紅豆沙湯丸
Sweetened red bean cream with glutinous dumplings
美點雙輝
Chinese petits fours

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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2022 婚宴菜譜 Menu B

金豬耀紅袍
Roasted whole suckling pig
松露醬鮮菌蝦球炒帶子
Sautéed prawns, scallops and mushrooms with black truffle sauce
蘭花玉環瑤柱甫
Braised whole conpoy stuffed in vegetables marrow
杏香炸釀蟹鉗
Deep-fried crab claws with almond jacket
竹筍蟲草花海皇燴官燕
Braised bird's nest with bamboo fungus, assorted seafood 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 minced garlic
香菜心叉燒炒飯
Fried rice with barbecued pork 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 dumplings
美點薈萃
Chinese petits fours

HK\$14,888

席間奉送三小時無限供應汽水、橙汁及特選啤酒
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2022 婚宴菜譜 Menu C

金豬大紅袍
Roasted whole suckling pig served with pancakes
鮮露筍 XO 醬爆花枝蝦球
Sautéed prawns and sliced cuttlefish with asparagus in xo sauce
發財蒜子瑤柱甫
Braised whole conpoy with garlic and sea moss
芝士格蘭焗釀蟹蓋
Baked crab shell stuffed with crab meat, diced seafood and cheese in Portuguese sauce
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
琵琶脆皮燒雞
Deep-fried crispy chicken
金華帶子炒香苗
Fried rice with scallop and shredded Yunnan ham and vegetable
上湯鮮蝦雲吞
Wontons with fresh shrimps in supreme soup
燕窩燉雙皮奶
Double-boiled milk topped with bird's nest
美點薈萃
Chinese petits fours

HK\$15,888

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