



GOLD COAST
HOTEL

“婚禮禮堂”黃金證婚酒會
“The Chapel” Ceremony & Cocktail Package

場地 Venue	2022 酒會套餐 Cocktail Package	2023 酒會套餐 Cocktail Package
婚禮禮堂 The Chapel	HK\$48,888 (60 人 persons)	HK\$52,888 (60 人 persons)

優惠包括:

- 使用婚禮禮堂一小時作證婚之用
(上午 9:00-10:00、下午 2:00-3:00、下午 4:00-5:00)
- 一小時之雞尾酒會於指定場地
(上午 10:00-11:00、下午 3:00-4:00、下午 5:00-6:00)
包括:
 - ✧ 雞尾酒會小食共 50 打
 - ✧ 無限量供應汽水、橙汁及特選啤酒
- 免費使用新娘化妝間
- 證婚場地基本安排，包括接待處、華麗坐椅、證婚桌及基本音響器材
- 多層豪華仿製結婚蛋糕供敬酒儀式及拍照之用
- 新人祝酒飲品
- 婚宴請柬 (不包括內容印刷)
- 宴會期間免費代客泊車兩部 或 通宵停泊車位一部
- 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)
- 2022 年額外每位港幣\$250
2023 年額外每位港幣\$300

Privileges:

- Use of “The Chapel” for one hour Wedding ceremony
(9:00am-10:00am / 2:00pm-3:00pm / 4:00pm-5:00pm)
- One hour cocktail reception (10:00am-11:00am / 3:00pm-4:00pm / 5:00pm-6:00pm) at designated venue to include:
 - ✧ 50 dozens of assorted snack food as attached
 - ✧ Unlimited serving of soft drinks, chilled orange juice and house beer
- Use of Bridal Room
- Reception table, theatre style seating, solemnization table & PA system
- Multi-tier of artistic mock wedding cake for cake cutting ceremony
- A bottle of sparkling wine
- Invitation cards for each attendance (printing service not included)
- Two complimentary parking spaces during the event or one overnight parking space (private cars only)
- 15% discount on buffet breakfast at Café Lagoon or Chinese lunch at YUÈ Restaurant on the wedding day
(advance reservation is required & Maximum for 24 persons)
- Additional person will be charged at HK\$250 in 2022
Additional person will be charged at HK\$300 in 2023

除特別註明，以上價目需另收加一服務費，價格如有更改，恕不另行通知

Prices are subject to 10% service charge, prices are subject to change without Prior Notice



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WEDDING COCKTAIL MENU

證婚酒會菜譜

COLD SELECTION 冷盤

- Smoked salmon baguette open face* 煙三文魚法包件
Pineapple & tuna mousse on pepper brioche roll 菠蘿吞拿魚黑椒奶油包
Herbed ham mousse in cucumber cup 香草火腿醬釀溫室青瓜粒
Zucchini & eggplant in savoury tartlette 意瓜茄子片卷撻仔 (v)
Camembert & grape wheat baguette open face, pomelo sauce 提子金文不芝士麥法包件 (柚子醬) (v)

HOT SELECTIONS 熱小食

- Baked sesame tuna puff* 芝麻焗吞拿魚酥
Baked mushrooms ragoût in filo parcel 焗蘑菇酥 (v)
Deep-fried vegetables samosa, yoghurt dip 印式素菜咖喱角 (v)
Steamed pork dumplings “siu mai” 蒸燒賣
Deep-fried spring rolls, worcestershire sauce 炸中式春卷

SWEETS & SWEETS 小甜甜

- American cheese cake cube* 美式芝士餅件
Pistachio profiteroles 開心果泡芙粒
Chestnut vermicelli in sugar horns 栗茸釀甜號角
Coconut-mango crêpe roll 椰絲芒果班戟卷
Raspberry tartlette 紅桑莓撻仔

(Total 50 dozens 合共 50 打)