



GOLD COAST
HOTEL

2023 西式婚宴晚宴套餐 (50人)
2023 Western Dinner Wedding Package (50 persons)

尊享優惠 COMPLIMENTARY PRIVILEGES	最少 50 人 Minimum 50 persons
設宴當天，主人家於酒店餐廳用餐可獲八五折優惠 (需預約安排及最多 24 位享用) 15% discount on hotel restaurants on the wedding day for a maximum of 24 persons. Advance reservation is required	♥
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	♥
餐前酒會雜果賓治 Non-alcoholic fruit punch for cocktail	1 盆 1 bowl
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
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	♥
免費代客泊車位 Complimentary valet parking spaces	2
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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2023 DINNER BUFFET MENU 自助晚餐菜單

COLD SEAFOOD ON ICE 冰鎮海鮮

Fresh shrimps 凍蝦
Half-shelled mussels 青口
Green sea whelk's 翡翠螺

COLD APPETIZERS 冷盤

Goose liver terrine mousse, papaya pearl 法國鵝肝慕絲配木瓜丸
Smoked duck breast, mango roses 芒果煙鴨胸
Chicken galantine, mango chutney dip 凍雞卷配芒果節梨醬
Baby squids sautéed with spicy garlic 辣味蒜茸魷魚仔碟
Seafood & crabmeat terrine 自製海鮮、蟹柳批
Avocado wedges with peeled shrimps 鮮蝦肉伴牛油果角
Assorted sashimi with wasabi & soya (with chef attendance) 什錦魚生 (即切)
Assorted sushi & rice rolls with pickles 什錦壽司、飯卷
Assorted delicacies, Japanese style (sea snails, octopus, sakura shrimp) 日式小食 (味付螺肉、八爪魚仔、櫻花蝦)
Cold soba noodles with seaweed julienne 特式冷麵 (v)

FRESH AND MARINATED SALADS 沙律

Assorted crunchy salad leaves 新鮮沙律菜 (v)
Greek's salad with feta cheese, cucumber & olives 希臘沙律 (v)
Apple, pineapple & celery with walnuts salad 合桃、蘋果、菠蘿、芹菜沙律 (v)
Grilled eggplant & zucchini salad, balsamic dressing 扒意瓜、茄子沙律配陳醋 (v)
Corn kernels & red kidney beans salad 粟米、紅腰豆沙律 (v)
Shrimps and sausages salad, Thai style 泰式鮮蝦、札肉沙律
German potato salad with scallions & bacon bits 德國薯仔沙律

DRESSINGS 沙律汁

French, Italian, vinaigrette, balsamic, thousand islands 法式、意式、油醋、黑醋汁、千島醬 (v)

CONDIMENTS 配料

Olives, croutons, capers, toasted cashew nuts, pineapple chunks 橄欖、麵包丁、酸豆、烤腰果、菠蘿 (v)

SOUPS 熱湯

Cream of chestnut soup with carrot dices 栗子忌廉湯配甘筍粒 (v)
Assorted bread rolls & butter 麵包、牛油 (v)

HOT CHAFING DISHES 熱盤

Boneless chicken simmered in red wine with bacon, shallot & mushroom 紅酒燴雞扒
Roasted rack of lamb Provençal, mustard seeds jus 燒羊排保雲蘇配芥末籽燒汁
Pan-fried salmon steak, white wine smoked bacon cream sauce 煎三文魚配煙肉白酒汁
Thai style deep-fried shrimp cakes, sweet chilli dip 炸泰式蝦餅配泰式酸辣醬
Broccoli with almond butter 牛油杏香西蘭花 (v)
Steamed halibut with scallions & soya sauce 清蒸比目魚
Stuffed vegetable marrow with conpoy 玉環瑤柱甫
Braised sea cucumber with shrimp roe on seasonal greens 蝦籽、雙冬炆海參
Wok-fried mock chicken with fungus, asparagus & cashew nuts 雲耳露筍腰果炒素雞 (v)
Fried rice with vegetables & pineapple 素菜菠蘿炒飯 (v)

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**2023 DINNER BUFFET MENU 自助晚餐菜單
(Cont'd)**

CARVING ON THE SIDE 切肉

Roasted US prime ribs of beef, gravy & horseradish cream 燒美國有骨牛肉
Baked assorted vegetables in puff pastry, herbs-tomato coulis 焗什菜酥皮批配香草茄醬 (v)

SWEETS AND PASTRIES 甜品

Blueberry cheese cake 藍莓芝士餅
Chocolate truffle cake 朱古力拖肥蛋糕
Assorted French pastries 法式什餅
Strawberry shortcake 士多啤梨餅仔
Chocolate & pear mousse in cocotte 香梨朱古力慕絲盅
Traditional tiramisu in cocotte 意大利芝士慕絲盅
Crème brûlée 法式燉蛋
Heart-shaped mango pudding, Chinese style 中式芒果布甸 (心形)
Sweetened red bean soup with glutinous dumplings, Chinese style 中式紅豆沙湯丸 (熱)
Freshly sliced seasonal fruits 時令鮮果
Ice cream cups 雪糕杯
Bread & butter pudding, vanilla sauce 麵包布甸配雲呢嗶汁

HK\$1,280 每位 per person

最少 50 人 A minimum of 50 persons is required

每位須另收加一服務費 Subject to 10% service charge per person



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2023 BEVERAGE PACKAGE 飲品套餐

2023 Price (每位 per person)	飲品種類提供/ 時間 Items offered/ Time
HK\$240	3 小時內無限量供應汽水· 橙汁及特選啤酒 Unlimited supply of soft drinks, chilled orange juice and house beer for 3 hours
HK\$260	3 小時內無限量供應汽水· 鮮橙汁及特選啤酒 Unlimited supply of soft drinks, fresh orange juice and house beer for 3 hours
HK\$300	3 小時內無限量供應汽水· 橙汁· 特選啤酒 及特選紅酒/白酒 Unlimited supply of soft drinks, chilled orange juice, house beer and house wine for 3 hours
HK\$320	3 小時內無限量供應汽水· 鮮橙汁· 特選啤酒 及特選紅酒/白酒 Unlimited supply of soft drinks, fresh orange juice, house beer and house wine for 3 hours

* 所列價目須另加一服務費 All prices are subject to 10% service charge

* 適用於 2023 年 1 月 1 日至 2023 年 12 月 31 日 All prices are valid from 1 January 2023 and 31 December 2023

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