



GOLD COAST  
HOTEL

2022 西式婚宴晚宴套餐 (50 人)  
Western Dinner Wedding Package (50 persons)

尊享優惠 COMPLIMENTARY PRIVILEGES	最少 50 人 Minimum 50 persons
免費於酒店戶外婚禮園林內拍攝婚紗照片 <i>Bridal photo-shooting at the hotel Outdoor Wedding Garden</i>	♥
每席十套酒店婚宴喜帖 (不包括內容印刷) <i>10 sets of hotel invitation cards per table (printing service not included)</i>	♥
精美嘉賓提名冊 <i>Embroidered guest signature book</i>	♥
餐前酒會雜果賓治 <i>Non-alcoholic fruit punch for cocktail</i>	1 盆 1 bowl
心形鮮果忌廉蛋糕於婚宴前享用 <i>Heart-shaped fresh fruit cream cake served during the reception</i>	3 磅 3 pounds
自攜洋酒免開瓶費 (每席乙瓶) <i>Complimentary corkage (one bottle per table)</i>	♥
多層豪華仿製結婚蛋糕供敬酒儀式及拍照之用 <i>Multi-tier of artistic mock wedding cake for cake cutting and photo-taking</i>	♥
每席花卉擺設 <i>Floral arrangement on dining tables</i>	♥
奉送全場華麗椅套 <i>Complimentary seat covers</i>	♥
免費使用液晶投射器 <i>Complimentary use of LCD Projector</i>	♥
免費代客泊車位 <i>Complimentary valet parking spaces</i>	2
婚宴優惠券 <i>Discount Coupons</i>	♥

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](mailto:catering@goldcoasthotel.com.hk)  
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## 2022 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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## 2022 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* 朱古力松露蛋糕

*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* 麵包布甸配雲呢嚕汁

**HK\$1,180 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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## 2022 BEVERAGE PACKAGE 飲品套餐

2022 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

Price on consumption basis 每杯價錢 :		2022
Soft Drinks or Chilled Orange Juice	汽水或橙汁	HK\$85 per glass 每杯
House Beer	特選啤酒	HK\$90 per glass 每杯
Imported Beer	入口啤酒	HK\$100 per glass 每杯
Fresh Orange Juice	鮮橙汁	HK\$100 per glass 每杯
House Wine	特選紅酒/白酒	HK\$125 per glass 每杯

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

\* 適用於即日起至 2022 年 12 月 31 日 All prices are valid from now until 31 December 2022

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