



GOLD COAST
HOTEL

2022 西式婚宴晚宴套餐 2022 Western Wedding Dinner Package

尊享優惠 COMPLIMENTARY PRIVILEGES	最少 120 人 Minimum 120 persons	最少 240 人 Minimum 240 persons
婚宴當晚新人可免費入住蜜月客房壹晚連翌晨房內雙人早餐 One night's bridal accommodation with in-room 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 YUÈ 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	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	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
免費代客泊車車位 Complimentary valet parking spaces	4	6
婚宴優惠券 Discount Coupons	♥	♥



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2022 DINNER BUFFET MENU 自助晚餐菜單 (1)

COLD SEAFOOD ON ICE 冰鎮海鮮

Fresh shrimps 海蝦
Snow crab legs 雪花蟹爪
Half-shelled scallop 半殼扇貝
Half-shelled mussels 半殼青口
Green sea whelk's 青海螺

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 芒果玫瑰煙鴨胸
Chicken galantine, mango chutney dip 凍雞卷配芒果節梨醬
Roasted cajun beef tenderloin, pineapple-bell pepper-corn salsa 燒奇珍牛柳配菠蘿、甜椒、粟米沙沙
Air-dried meat with Swiss cheese platter 風乾什肉拼瑞士芝士碟
Poached red fish & salmon medallions, saffron mayonnaise 焗紅魚、三文魚件配紅花文里汁
Dill marinated salmon 刁草醃三文魚
Smoked fish platter (salmon, trout, mackerel) 什錦煙魚碟 (三文魚、彩虹鱒魚、鮫魚)
Seafood & crabmeat terrine 自製海鮮、蟹柳批
Avocado wedges with peeled shrimps 鮮蝦肉伴牛油果角
Baby squids sautéed with spicy garlic 辣味蒜茸魷魚仔碟
Assorted sashimi, 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)
Green & white asparagus salad, vegetables vinaigrette 青、白露筍沙律 (v)
Marinated artichokes & mushrooms salad with fresh herbs 醃朝鮮薊、磨菇沙律 (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 & sausages salad, Thai style 泰式鮮蝦、札肉沙律
Roasted chicken & vermicelli salad, Thai style 泰式燒雞、粉絲沙律
German potato salad with scallions & bacon bits 德國薯仔沙律
Tomato quarters salad with pork floss 番茄角沙律配豬肉崧

DRESSINGS AND CONDIMENTS 沙律汁及配料

French, Italian, vinaigrette, balsamic, thousand islands 法式、意式、油醋、黑醋汁、千島醬 (v)
Olives, croutons, capers, toasted cashew nuts, pineapple chunks 橄欖、麵包丁、酸豆、烤腰果、菠蘿 (v)

CHINESE BARBECUED PLATTER 中式燒味碟

Assorted BBQ meat platter with suckling pig 乳豬拼盤
Sliced cold beef shank & pork knuckle 牛腩片、燻蹄片
Drunken chicken wings 醉轉彎
Chiu Chow veggie soayed platter with egg, tofu and peanut 潮式滷水雞蛋、豆腐、花生 (v)
Cold braised black mushrooms 油炆香菇 (v)
Cold honey beans with chili oil & sesame 麻辣蜜豆 (v)

SOUPS 熱湯

Cream of chestnut soup with carrot dices 栗子忌廉湯配甘筍粒 (v)
Seafood & conpoy broth, Chinese style 瑤柱海鮮羹

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

For enquiry or site visit, please contact Catering Department Tel 245 8356 / 2452 8325 or email catering@goldcoasthotel.com.hk



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DINNER BUFFET MENU 自助晚餐菜單 (1) (Cont'd)

HOT CHAFING DISHES 熱盤

Roasted beef tenderloin, Stroganoff sauce 燒牛柳伴俄國汁
Honey glazed smoked duck breast, orange sauce 蜜糖焗煙鴨胸配香橙汁
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 bacon cream sauce 煎三文魚配煙肉白酒汁
Wok-fried Chinese kale 清炒芥蘭 (v)
Sautéed trio-color vegetables with olive oil 欖油炒三色菜 (西蘭花、椰菜花、珍珠筍)(v)
Italian spinach tortellini in olives-tomato coulis 水欖茄醬焗意式菠菜雲吞 (v)
Gratinated potato with carrot & turnip 甘荀、蘿蔔焗法式忌廉薯片 (v)
Crispy roasted pigeon 脆皮燒乳鴿
Stuffed vegetable marrow with conpoy 玉環瑤柱甫
Braised sea cucumber with bamboo, mushroom & shrimp roe 蝦籽冬筍冬菇炆海參
Steamed halibut with scallions & soya sauce 清蒸比目魚
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)

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

American cheesecake 美國芝士餅
Blueberry cheesecake 藍莓芝士餅
Double-layered coffee & chocolate mousse cake 雙層軟滑朱古力、咖啡慕絲蛋糕
Raspberry mousse cake with fresh raspberry 紅桑莓慕絲蛋糕
Chocolate truffle cake 朱古力拖肥蛋糕
Charlotte aux fraises dome 草莓夏洛特圓頂
Apple & ground hazelnut tart 蘋果榛子撻
Assorted French pastries 法式什餅
Mocha éclair 咖啡慕絲芭芙條
Strawberry tartlets 士多啤梨撻仔
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
Passion fruit mousse in cocotte 熱情果慕絲盅
Crème brûlée 法式燉蛋
Bread & butter pudding, vanilla sauce 麵包布甸配雲呢嚨汁
Heart shaped mango pudding, Chinese style 中式芒果布甸
Red bean pudding, Chinese style 中式紅豆糕
Sweetened red bean soup with glutinous dumplings, Chinese style 中式紅豆沙湯丸
Freshly sliced seasonal fruits 時令鮮果
Ice cream cups 雪糕杯

HK\$1,188 per person 每位

最少 120 人 A minimum of 120 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 DINNER BUFFET MENU 自助晚餐菜單 (2)

TO BE SERVED 位上

Half Boston lobster (to be served at table) 半邊波士頓龍蝦 (位上)

COLD SEAFOOD ON ICE 冰鎮海鮮

Fresh prawns 大海蝦
French brown crab 法國麵包蟹
Snow crab legs 雪花蟹爪
Alaska crab legs 亞拉斯加蟹腳
Half-shelled mussels 半殼青口
Half-shelled scallops 半殼扇貝
Green sea whelk's 青海螺

COLD APPETIZERS 冷盤

Lemongrass, Thai basil & chili marinated salmon 泰式醃三文魚
Salmon tartar, corn chips & arugula 三文魚他他 (火箭菜面、粟米片伴邊)
Smoked fish platter (salmon, trout, mackerel) 什錦煙魚碟 (三文魚、彩虹鱒魚、鮫魚)
Shichimi seasoning seared tuna medallions, sesame dip 七味粉吞拿魚件配特式芝麻醬
Marinated mussels with Korean spices 韓式辛辣青口肉碟
Peeled shrimps platter with bell pepper, whisky cocktail sauce 彩椒粒蝦肉碟、威士忌略嘜汁
Cold beef lord wellington 凍威靈頓牛柳
Assorted Italian air-dried meat, grissini bread sticks 意式風乾肉碟配包條
Goose liver terrine mousse, papaya pearl 法國鵝肝慕絲配木瓜丸
Smoked duck breast, mango roses 芒果玫瑰煙鴨胸
Stuffed egg with cornflakes 脆粟米片釀蛋 (v)
International cheese tray with grapes & crackers 芝士碟 (提子、菜條、餅乾) (v)
Assorted sashimi, 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)
Tomato & mozzarella cheese salad with basil leaves 番茄、水牛芝士沙律配羅勒葉 (v)
New potato salad with dill & sour cream 酸忌廉刁草新薯沙律 (v)
Trio-color vegetables salad, vegetables vinaigrette 三色蔬果條沙律 (泰露筍、珍珠筍、甘筍條) (v)
Fusilli pasta salad with assorted mushrooms 野菌螺絲粉沙律 (v)
Green mango & papaya salad with pomelo, Thai style 泰式青木瓜、芒果、柚子沙律 (v)
Steamed eggplant salad, Japanese sesame dressing 胡麻醬茄子條沙律 (v)
Char-grilled bell peppers salad 烤三色彩椒沙律 (v)
Seafood salad with mushrooms & olives 磨菇水欖海鮮沙律
Chicken salad with mango & mint 薄荷芒果雞肉沙律
Spicy beef salad, Thai style 泰式牛肉沙律

DRESSINGS 沙律汁

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

CONDIMENTS 配料

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



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2022 DINNER BUFFET MENU 自助晚餐菜單 (2) (Cont'd)

CHINESE BARBECUED PLATTER 中式燒味碟

Assorted BBQ meat platter with suckling pig 乳豬拼盤
Drunken chicken in hua diao wine 花彫凍醉雞
Sliced cold beef shank & pork knuckle 牛腩片、燻蹄片
Assorted glutinous flour rolls combination 錦繡齋味拼盆 (v)
Cold braised black mushrooms 油炆香菇 (v)
Cold honey beans with chili oil & sesame 麻辣蜜豆 (v)

SOUPS 熱湯

Forest mushrooms cream soup 磨菇忌廉湯 (v)
Bird's nest with bamboo piths & minced chicken, Chinese style 中式竹筍雞蓉燕窩羹

HOT CHAFING DISHES 熱盤

Hainanese chicken served with rice 海南雞飯
Roasted rack of lamb on lentils 燒羊排配蘭度豆
Pan-fried pork escalope saltimbocca 煎意式帕爾瑪火腿豬片
Spinach & mushroom chicken roulade, goose liver mousse 菠菜磨菇雞卷
Pan-fried salmon fillets, creamy corns 煎三文魚柳配忌廉彩椒粟米粒
Wok-fried shrimps with Sambal 參巴醬乾炒蝦仁
Pencil asparagus & young corns, light cheese sauce 淡芝士汁焗露荀、珍珠荀 (v)
Sautéed zucchini chateaus with herbs & cherry tomato 香草、車厘茄炒意瓜欖 (v)
Roasted new potatoes with bell peppers 彩椒炒新薯 (v)
Steamed fresh green garoupa 清蒸大青斑
Chicken simmered in tea flavoured soya sauce 茶皇雞
Braised straw mushrooms with bamboo pith, egg white sauce 蛋白、竹筍、金菇扒鮮菇 (v)
Braised e-fu noodles with preserved vegetables & mock chicken 欖菜素雞炆伊麵 (v)
Fried rice with Chinese kale, wolfberry & fresh ginseng 蘭度、杞子、鮮人參炒飯 (v)

CARVING ON THE SIDE 切肉

Roasted US prime ribs of beef, gravy & horseradish cream 燒美國有骨牛肉
Baked salmon with zucchini, dill cream sauce 焗意瓜、三文魚柳配刁草忌廉汁
Baked assorted vegetables in puff pastry, herbs-tomato coulis 焗什菜酥皮批配香草茄醬 (v)



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2022 DINNER BUFFET MENU 自助晚餐菜單 (2) (Cont'd)

SWEETS AND PASTRIES 甜品

Heart shaped fresh strawberry cream cake 士多啤梨忌廉餅
Tiramisu cake 意大利芝士餅
Marbled cheesecake 雲石芝士餅
Opera cake 法式歌劇蛋糕
Mango cream cake, mango roses 芒果忌廉蛋糕
Black & white chocolate mousse cake, marinated cherries 黑、白朱古力慕絲餅
Chestnut vermicelli cream cake 栗茸忌廉蛋糕
Miniature of assorted berries tartlets 什錦草莓撻仔
Mini crepes Normandy, vanilla sauce 迷你諾曼第班戟卷配雲呢嚕汁
Profiteroles filled with passion fruit cream 熱情果忌廉芭芙
Assorted fruit mousse in glass 什錦慕絲杯
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
Peach yoghurt terrine 蜜桃乳酪批
Crème brûlée 法式燉蛋
Bread & butter pudding, vanilla sauce 麵包布甸配雲呢嚕汁
Heart shaped mango pudding, Chinese style 中式芒果布甸
Red bean pudding, Chinese style 中式紅豆糕
Sweetened red bean soup with glutinous dumplings, Chinese style 中式紅豆沙湯丸
Freshly sliced seasonal fruits 時令鮮果
Ice cream cups 雪糕杯
Chocolate fountain 朱古力噴泉

HK\$1,388 per person 每位

最少 120 人 A minimum of 120 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 (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 until 31 December 2022