



GOLD COAST
HOTEL

2022 西式婚宴午宴套餐 2022 Western Wedding Lunch Package

尊享優惠 COMPLIMENTARY PRIVILEGES	最少 120 人 Minimum 120 persons	最少 240 人 Minimum 240 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	♥	♥
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
免費代客泊車位 Complimentary valet parking spaces	4	6
婚宴優惠券 Discount Coupons	♥	♥



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2022 LUNCH BUFFET MENU 自助午餐菜單 (1)

COLD SELECTIONS 冷盤

Poached shrimps, cocktail dip 凍鮮蝦配咯哆汁
Marinated half-shelled mussels, lemon-olive oil 青口配檸檬欖油
Norwegian smoked salmon, capers & horseradish cream 挪威煙三文魚
Smoked fillets of trout, apple-celery salad 煙彩虹魚柳配蘋果、芹菜沙律
Shichimi seasoning baked shishamo fish 焗七味粉多春魚
Baby squids sautéed baby with spicy garlic 辣味蒜茸魷魚仔碟
Cold roasted beef with pickles 燒牛碟配醃青瓜
Italian mortadella-pistachio sausages platter 意式開心果豬肉腸碟
Homemade pâté, cranberry sauce 自製肉批配金巴利汁
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) 日式小食 (味付螺肉、八爪魚仔)

FRESH AND MARINATED SALADS 沙律

Assorted crunchy salad leaves 新鮮沙律菜 (v)
Sweet corns & red kidney beans salad with bell pepper 粟米、紅腰豆、甜椒沙律 (v)
Garlic flavored broccoli salad, olive-tomato coulis 蒜味西蘭花沙律配水欖茄茸 (v)
Sliced cucumber salad, mint yoghurt dip 青瓜片沙律配刁草乳酪醬 (v)
Tomato & mozzarella cheese salad with basil leaves 番茄、水牛芝士沙律配羅勒葉 (v)
Cold noodles salad with vegetables julienne 什菜絲冷麵沙律 (v)
American potato salad with tomato quarters, celery & boiled eggs 美式薯仔沙律 (v)
Fried bean curds salad with sesame, Korean style 韓式辛椒炸豆腐、芝麻沙律 (v)
Spicy boneless chicken feet's salad, Thai style 泰式鳳爪沙律
Seafood salad with pineapple & celery 菠蘿、芹菜、海鮮沙律

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)

CHINESE BARBECUED PLATTER 中式燒味碟

Assorted BBQ meat platter with suckling pig 中式乳豬拼盤
Cold beef shank sliced & drunken chicken wings 牛腩片、凍醉雞翼
Sliced soya cuttlefish, bean curds & peanuts in Chiu Chow style 潮式滷水墨魚片、豆腐、花生
Wasabi flavored mock chicken with preserved vegetables 青芥末貢菜拼素雞 (v)

SOUPS 熱湯

Ginger flavored pumpkin cream soup 薑味南瓜湯 (v)
Seafood & sweet corns broth, Chinese style 海皇粟米羹



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2022 LUNCH BUFFET MENU 自助午餐菜單 (1) (Cont'd)

HOT CHAFING DISHES 熱盤

Smoked meat platter with sausages on cabbage ragout 焗什肉碟配燴椰菜
Roasted pork loin, pineapple-bell pepper-corn salsa 燒豬扒配菠蘿、甜椒、粟米沙沙
Boneless chicken steak cooked in mushrooms cream sauce 忌廉蘑菇汁燴雞扒
Pan-fried fillets of sole on creamy spinach 煎龍脷魚柳配忌廉莧菜
BBQ duck & pineapple in Thai red curry sauce 泰式紅咖喱菠蘿燒鴨
Stuffed tomato with forest mushrooms 野菌釀番茄 (v)
Broccoli au gratin 芝士汁焗西蘭花 (v)
Potato gratin with gruyere and garlic 蒜香芝士焗薯 (v)
Deep-fried garlic flavored spring rolls 炸蒜味蝦春卷
Shallow-fried fish fillets with sweet corn sauce 粟米魚塊
Fried rice topped with chicken in tomato sauce 鮮茄雞絲飯
Wok-fried mock chicken with celery & straw mushrooms 草菇西芹炒素雞 (v)
Braised E-fu noodles with eggplants 茄子炆伊麵 (v)
Steamed rice 絲苗白飯 (v)

CARVING ON THE SIDE 切肉

Roasted sirloin of beef, red wine herbs gravy 香草燒西冷配紅酒香草汁

SWEETS AND PASTRIES 甜品

Bread & butter pudding, vanilla sauce 麵包布甸配雲呢嚕汁
Tiramisu cake 意大利芝士餅
Mandarin cheese cake 柑柳芝士餅
Double-layered chocolate & passion fruit mousse cake 雙層朱古力、熱情果慕絲蛋糕
Heart-shaped mixed forest berries cream cake 心形什錦草莓鮮忌廉餅
Chestnut cream cake 栗茸忌廉蛋糕
Ginger flavored pumpkin tart 薑味南瓜撻
Cherry strudel, vanilla sauce 車厘子卷配雲呢嚕汁
Assorted French pastries 法式什餅
Apricot filled with mixed nuts 果仁釀黃梅
Chocolate & pear mousse in cocotte 香梨朱古力慕絲盅
Strawberry & pineapple mousse in cocotte 士多啤梨、菠蘿慕絲盅
Caramel custard 焦糖燉蛋
Heart-shaped mango pudding, Chinese style 中式芒果布甸 (心形)
Red bean pudding, Chinese style 中式紅豆糕
Freshly sliced seasonal fruits 合時鮮果
Ice cream cups 雪糕杯

HK\$860 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 LUNCH BUFFET MENU 自助午餐菜單 (2)

COLD SELECTIONS 冷盤

Poached shrimps, cocktail dip 凍鮮蝦配咯哆汁
Snow crab legs 鱈場蟹腳
Marinated half-shelled mussels, lemon-olive oil 青口配檸檬欖油
Seared black peppered tuna medallions, Japanese sesame dip 黑椒吞拿魚件配芝麻醬
Norwegian smoked salmon with capers & horseradish cream 挪威煙三文魚
Scallops & sole terrine, pineapple mayonnaise 帶子龍脷魚柳批配菠蘿文里汁
Roasted turkey breast with pineapple 燒火雞胸配菠蘿
Smoked duck breast, mango roses 芒果煙鴨胸
Thai herbs flavored roasted pork loin, sweet chili dip 泰式香草燒豬柳配泰式甜辣醬
Roasted beef rolled with baby corns 燒牛肉珍珠筍卷
Liver sausages, cranberry sauce 肝醬香腸配金巴利汁
Italian salami with grissini bread sticks 意式沙樂尾腸配麵包條
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) 日式小食 (味付螺肉、八爪魚仔)
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)
Cucumber salad with carrot julienne & celery leaves 青瓜片沙律配甘筍絲、芹菜葉 (v)
Sliced tomato salad with bell pepper brunoises 番茄片沙律配什甜椒粒 (v)
Herbs & olive oil marinated mushrooms salad 特製香草、欖油、白菌沙律 (v)
Grilled eggplant & zucchini salad, balsamic & pine nuts 扒意瓜、茄子沙律配陳醋、崧子仁 (v)
Potato & pineapple salad in curry mayonnaise 薯仔、菠蘿咖喱文里汁沙律 (v)
Cauliflower & broccoli salad 椰菜花、西蘭花沙律 (v)
Russian fruits cocktail with peeled shrimps 俄羅斯式什果、鮮蝦咯嗲
Beef salad, Thai style 泰式牛肉沙律
Seafood & penne salad with olives & zucchini 海鮮、長通粉沙律配水欖及意大利青瓜
Cheese, sausages & apple salad 芝士、香腸、蘋果粒沙律

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)

CHINESE BARBECUED PLATTER 中式燒味碟

Assorted BBQ meat platter with suckling pig 中式乳豬拼盤
Drunken chicken in hua diao wine 花彫凍醉雞
Chiu Chow assorted soyed platter 潮式凍拼盆
Chiu Chow veggi soyed platter with egg, tofu and peanut 潮式滷水雞蛋、豆腐、花生 (v)

SOUPS 熱湯

Italian minestrone with pasta & beans 意大利菜湯 (v)
Seafood & conpoy broth, Chinese style 瑤柱海鮮羹



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2022 LUNCH BUFFET MENU 自助午餐菜單 (2) (Cont'd)

HOT CHAFING DISHES 熱盤

- Pan-fried pork escalope piccata, herbs tomato coulis 煎意式比吉打豬片配香草茄醬
Boneless chicken simmered in red wine with bacon, shallot & mushroom 紅酒燴雞扒
Roasted rack of lamb on sautéed zucchini 燒羊排配炒意瓜
Pan-fried fillets of sole almondiné, meunière sauce 杏香煎龍脷魚柳配文也汁
Deep-fried seafood cutlets, tartar sauce 吉列炸海鮮配他他汁
Wok-fried assorted vegetables, Thai style 泰式炒什菜 (v)
Sautéed zucchini chateaus with herbs 香草炒意瓜欖 (v)
Roasted new potatoes with bell peppers 彩椒炒新薯 (v)
Steamed pork dumplings "siu mai" 蒸燒賣
Wok-fried shrimps & chicken with jade marrow, lily bulbs & lotus seeds 蓮子、鮮百合、翠肉瓜炒雞柳、蝦仁
Fried rice with seafood & shredded conpoy 瑤柱海鮮炒飯
Braised assorted mushrooms in veggi oyster sauce 素蠔油炆三菇 (冬菇、草菇、白菌) (v)
Braised E-fu noodles with preserved vegetables & mock chicken 攪菜素雞炆伊麵 (v)
Steamed rice 絲苗白飯 (v)

CARVING ON THE SIDE 切肉

- Roasted sirloin of beef, black pepper sauce 燒西冷黑椒汁
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)

SWEETS AND PASTRIES 甜品

- Heart-shaped fresh strawberry cream cake 心形士多啤梨忌廉餅
Black forest cream cake, white chocolate shavings 黑森林忌廉餅
Plum-apricot tart with ground hazelnut 黃梅、布祿果仁撻
Chocolate fudge cake 奶油朱古力蛋糕
Low fat mango yogurt mousse cake 低脂芒果乳酪慕絲餅
Blueberry cheese cake 藍莓芝士餅
Double-layered lemon cheese cake 雙層檸檬芝士餅
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
Crème brûlée 法式燉蛋
Heart-shaped mango pudding, Chinese style 中式芒果布甸 (心形)
Red bean pudding, Chinese style 中式紅豆糕
Baked sago & lotus paste pudding, Chinese style 焗中式蓮蓉西米布甸
Freshly sliced seasonal fruits 時令鮮果
Ice cream cups 雪糕杯

HK\$980 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\$180	2 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 2 hours
HK\$200	2 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 2 hours
HK\$220	2 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 2 hours
HK\$240	2 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 2 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