

凡惠顧2025團年春茗套餐三席或以上，
即享以下優惠：

- 每席提供停車場泊位一個
- 每席壹瓶餐酒或洋酒免收開瓶費
- 茶芥全免

五席或以上可享用以上優惠，及

- 每席奉送餐前小食一打
- 提供每位迎賓特飲一杯
- 免費麻雀耍樂

十席或以上可享用以上優惠，及

- 提供單程50座位豪華巴士接送服務
- 標準宴會背景板名牌

上述套餐優惠有效期由
2025年1月1日至3月31日止

詳情請與宴會部聯絡

電話：2404 3288

傳真：2404 2332

電郵：banquet@gcycc.com.hk

條款及細則：

1. 因應食材供應，價錢或菜式如有更改，恕不另行通知。
2. 請於至少14天前預訂。
3. 非會員須收取加一服務費。
4. 價格如有任何變更，本會有權不作另行通知。
5. 所有會所服務及優惠，均以會所確認為準。
6. 如有任何爭議，黃金海岸鄉村俱樂部·遊艇會保留最終決定權。

Special privileges will be offered for Spring Dinner 2025
Menus for 3 or more tables:

- One complimentary car parking per table
- Free corkage (one bottle of wine or liquor per table)
- Complimentary condiments and Chinese tea

Additional privileges for 5 or more tables:

- One dozen pre-function snacks per table
- One complimentary fruit punch per person
- Free use of mahjong facilities

Additional privileges for 10 or more tables:

- One complimentary single 50-seater coach trip
- Standard backdrop with wordings

These package privileges are valid from
1st January to 31st March 2025

Please contact our Catering office for details.

Tel: 2404 3288

Fax: 2404 2332

Email: banquet@gcycc.com.hk

Terms and Conditions:

1. Due to the seasonality of food supply, menu price/items are subject to change without prior notice.
2. Reservations must be made at least 14 days in advance.
3. Prices are subject to 10% service charge for non-members.
4. Prices are subject to change without prior notice.
5. All Club services and offers are subject to availability and the Club's confirmation.
6. In case of any disputes, Gold Coast Yacht & Country Club reserves the right of final decision.



GOLD COAST
YACHT & COUNTRY CLUB





家家慶團年 Spring Dinner Menu A

豐生水起(七彩撈起)

(3頭湯鮑、芋頭絲、西芹絲、木耳絲、紅蘿蔔絲、

哈蜜瓜絲、日本鹽漬蘿蔔絲、白芝麻、薄脆、柑桔冰梅醬)

Braised abalone, shredded taro, celery, black fungus, carrot, cantaloupe, Japanese turnip, sesame and crispy egg tossed with citrus and plum paste

大吉大利(鴻運蠔豉大利)

Braised dried oyster and pork tongue

喜燕迎新歲(北海道雪場蟹腳雪燕龍蝦羹)

Lobster broth with red king crab leg and snow swallow

年年有餘(蔥油頭抽蒸海星斑)

Steamed spotted grouper with ginger, spring onion and premium soya sauce

金雞報喜(鮮沙薑紅蔥頭鮮霸王雞)

Marinated chicken with spring onion and zedoary sauce

橫財就手(發財豬手伴唐生菜)

Braised pork trotter with lettuce

四季豐收(櫻花蝦海皇炒絲苗)

Fried rice with seafood and dried baby shrimp

合家團圓(遠年陳皮紅豆沙)

Sweetened red bean cream

金銀滿屋(鮮果拼盤)

Fresh fruit platter

每席 HK\$7,888 另收加一服務費

供十二位享用

HK\$7,888 + 10% service charge per table for 12 persons

三小時無限供應橙汁、汽水、特選啤酒及餐酒

Free flow of orange juice, soft drinks, house beer and wine for three hours

因應食材供應原因，菜式如有更改，恕不另行通知

Due to the seasonality of ingredients, menu items are subject to change without prior notice



富貴吉祥宴 Spring Dinner Menu B

五福喜臨門

Appetiser Combination

鮮沙薑豬手粒、泡椒鳳爪、蜜汁叉燒、胡麻有機冰菜、蓬萊素鵝

Pork knuckle cubes with zedoary sauce, marinated chicken feet with pickled peppers, honey-glazed barbecued pork, ice plant with sesame sauce, deep-fried bean curd sheet roll with vegetables

發財旺市(發財蠔豉大利)

Braised dried oyster, pork tongue and black moss

黃金萬兩(炸百花蟹鉗)

Deep-fried crab claw stuffed with minced shrimp

萬事如意(蓮藕蟲草花鮮豬脰燉螺頭湯)

Double-boiled conch soup with lotus root, cordyceps flowers and pork shank

家家慶有餘(蔥油頭抽蒸海星斑)

Steamed spotted grouper with ginger, spring onion and premium soya sauce

喜鵲報佳音(南海香油雞)

Simmered chicken with premium soya sauce

豐盛樂綿長(鮑汁鮮菌廣府伊麵)

Braised E-fu noodles with mushrooms flavoured with abalone sauce

合家團圓(遠年陳皮紅豆沙湯丸)

Sweetened red bean cream with sesame dumpling

金銀滿屋(鮮果拼盤)

Fresh fruit platter

每席 HK\$8,688 另收加一服務費

供十二位享用

HK\$8,688 + 10% service charge per table for 12 persons

三小時無限供應橙汁、汽水、特選啤酒及餐酒

Free flow of orange juice, soft drinks, house beer and wine for three hours

因應食材供應原因，菜式如有更改，恕不另行通知

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生意興隆宴 Spring Dinner Menu C

金玉華堂(乳豬全體)

Roasted whole suckling pig

如意吉祥(愉耳百合蜜糖豆炒帶子蝦球)

Sautéed scallops and prawns with honey bean, fungus and lily bulb

發財好市大利(發財蠔豉大利)

Braised dried oyster, pork tongue and black moss

龍鳳呈祥(百花松葉蟹鉗)

Deep-fried snow crab claw stuffed with shrimp mousse

喜燕迎新歲(金箔海皇燕窩羹)

Braised bird's nest soup with assorted seafood and golden flake

年年有盈餘(蔥油頭抽蒸海星斑)

Steamed spotted grouper with ginger, spring onion and premium soya sauce

財源廣進(碧綠海參鮮鮑甫)

Braised sliced abalone and sea cucumber with vegetable

富貴鳳長鳴(金桔脆炸雞)

Deep-fried chicken with calamansi

家肥屋潤(窩燒鮑汁炒飯)

Casserole of fried rice with abalone sauce

幸福團圓(桂圓紅棗冰花燉雪蓮子)

Double-boiled sweetened Chinese chickpea, red date and dried longan

金銀滿屋(鮮果拼盤)

Fresh fruit platter

每席 HK\$9,688 另收加一服務費

供十二位享用

HK\$9,688 + 10% service charge per table for 12 persons

三小時無限供應橙汁、汽水、特選啤酒及餐酒

Free flow of orange juice, soft drinks, house beer and wine for three hours

因應食材供應原因，菜式如有更改，恕不另行通知

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