



GOLD COAST  
YACHT & COUNTRY CLUB  
黃金海岸鄉村俱樂部·遊艇會

# CONGRATS GRADUATES

*You did it!*

## GRADUATION PARTY PACKAGE 謝師宴套餐 2025

Graduations at any age are celebrated magnificently at Gold Coast Yacht & Country Club! Graduation packages for students and teachers to mark the milestone experience come with specially designed menus to accommodate kindergarten, primary, secondary and university graduates.

畢業象徵著邁向人生的另一個重要里程碑。黃金海岸鄉村俱樂部·遊艇會精心設計多款謝師宴套餐供幼稚園、小學、中學及大學畢業生選擇，讓學生們藉著聚會對老師昔日的教誨聊表謝意，更可增進同學間的情誼，留下難忘回憶。

### 50 or more persons

- Free flow of orange juice and soft drinks for three hours
- Complimentary fruit punch per person
- Standard backdrop with wordings
- Complimentary 10 parking spaces
- Four dozen pre-function snacks
- One complimentary brunch buffet coupon for two persons at Voyager's

### Additional privileges for 100 or more persons

- One complimentary single 50-seater coach trip

### 50人或以上

- 三小時無限量供應橙汁及汽水
- 每位敬送迎賓雜果特飲一杯
- 標準宴會背景板名牌
- 免費泊車位十個
- 席前奉送四打精美小食
- 雙人遨航廳自助午餐券乙張

### 100人或以上可享以上優惠及

- 單程五十座位旅遊巴士接送服務

BUFFET PRICE  
自助餐價錢

每位 **HK\$528** 起  
up per person

Graduation packages are valid from 1 May to 31 August 2025. 以上價格適用於2025年5月1日至8月31日。

Please contact our Catering team at 2404 3288 or email [banquet@gcycc.com.hk](mailto:banquet@gcycc.com.hk) for details.

詳情請致電 2404 3288 或電郵至 [banquet@gcycc.com.hk](mailto:banquet@gcycc.com.hk) 與宴會部聯絡。

Terms and Conditions 條款及細則：

1. Reservations must be made at least 14 days in advance. 2. Prices are subject to 10% service charge for non-members. 3. Prices are subject to change without prior notice. 4. All Club services and offers are subject to availability and the Club's confirmation. 5. Promotion photo is for reference only. 6. In case of any disputes, Gold Coast Yacht & Country Club reserves the right of final decision.  
1. 請於至少14天前預訂。2. 非會員須收取加一服務費。3. 價格如有任何變更，本會有權不作另行通知。4. 所有會所服務及優惠，均以會所確認為準。5. 宣傳圖片只供參考。  
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。



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YACHT & COUNTRY CLUB  
黃金海岸鄉村俱樂部·遊艇會

## Graduation Party Buffet Menu I

### 謝師宴自助餐菜譜 I

#### Cold Dishes and Salads

Smoked salmon  
Parma ham with sweet melon  
Assorted cold cuts  
Assorted fruit salad with orange glazed  
German potato salad  
Sweet corn, tomato and red pepper salad  
Pineapple and chicken salad with curry mayo  
Strawberry spinach and avocado salad with crispy almond  
Tuna niçoise salad  
Ham and celery salad  
Japanese style crab meat and cucumber salad

#### Salad Bar

Mesclun greens, cherry tomato, cucumber,  
carrot, sweet corn, beetroot,  
kidney bean, chickpea, olives,  
capers, bacon bits, croutons

#### Dressings

Thousand Island, Italian vinaigrette,  
mango vinaigrette, Caesar dressing

#### Japanese Foods

Assorted sashimi  
(salmon, tuna, snapper)  
Assorted sushi and sushi rolls

#### 冷盤及沙律

煙三文魚  
巴馬火腿配甜瓜  
雜錦凍肉碟  
鮮橙雜果沙律  
德國馬鈴薯沙律  
粟米蕃茄紅椒沙律  
咖哩菠蘿烤雞沙律  
士多啤梨牛油果菠菜沙律伴香脆杏仁  
吞拿魚沙律  
火腿西芹沙律  
日式蟹肉青瓜沙律

#### 沙律吧

雜錦生菜、車厘茄、青瓜、  
甘筍、粟米、紅菜頭、  
紅腰豆、雞心豆、橄欖、  
酸豆、碎煙肉、麵包粒

#### 沙律汁

千島汁、意大利油醋汁、  
香芒醋汁、凱撒沙律汁

#### 日式食品

雜錦刺身  
(三文魚、吞拿魚、鯛魚)  
雜錦壽司及壽司卷

## Graduation Party Buffet Menu I

### 謝師宴自助餐菜譜 I

#### Soup

Seafood chowder

#### Carving

Roasted sirloin

Garlic sauce, red wine gravy

#### Hot Dishes

Braised chicken steak with tomato and mushroom

Wok-fried mussel with sambal sauce

BBQ pork rib

Steamed halibut with soy sauce and green onions

Sesame chicken wing

Braised mushroom with vegetables

Japanese style beef curry

Fried rice with Mentaiko and crab stick

Tagliatelle with zucchini and cherry tomato

#### Desserts

Chocolate mousse cake

Classic apple pie

Marble cheesecake

Tiramisu

Apple tatin éclair

Mango pudding

Caramel custard

Ice cream cup

#### 湯

海鮮周打湯

#### 烤肉車

燒西冷牛柳

配蒜茸汁、紅酒燒汁

#### 熱盤

鮮茄野菌燴雞扒

森巴醬炒青口

烤燒豬肋排

清蒸比目魚

芝麻雞翼

鮮菇扒時蔬

日式咖哩牛肉

日式明太子蟹柳炒飯

青瓜蕃茄意大利扁麵

#### 甜品

朱古力慕斯蛋糕

經典蘋果批

雲石芝士蛋糕

意大利芝士餅

蘋果泡芙

芒果布甸

焦糖吉士布甸

雪糕杯

每位港幣五百二十八元正，另收加一服務費

HK\$528 per person, subject to 10% service charge

\* 菜譜如有更改，恕不作另行通知 Menu is subject to change without prior notice \*

## Graduation Party Buffet Menu II

### 謝師宴自助餐菜譜 II

#### Cold Dishes and Salads

Smoked salmon  
Salami  
Assorted fruit salad with orange glaze  
Prosciutto with melon  
Chorizo sausage  
Cold roast beef  
Greek salad with spiced feta  
Green papaya and mango with tiger prawn salad in Thai style  
Tuna and pasta salad  
Russian egg salad with crab roe  
Chicken and bell pepper pasta salad  
Duck breast salad with asparagus and raspberry vinaigrette

#### Salad Bar

Mesclun greens, cherry tomato, cucumber,  
carrot, sweet corn, beetroot,  
kidney bean, chickpea, olives,  
capers, bacon bits, croutons

#### Dressings

Thousand Island, Italian vinaigrette,  
mango vinaigrette, Caesar dressing

#### Seafood Station

Fresh prawn, yabby, blue mussel, sea whelk  
Served with lemon, cocktail sauce, red wine vinegar

#### Japanese Foods

Assorted sashimi  
(salmon, tuna, snapper)  
Assorted sushi  
Baby octopus and snail

#### 冷盤及沙律

煙三文魚  
沙樂美香腸  
鮮橙雜果沙律  
風乾肉火腿蜜瓜件  
西班牙辣腸  
凍燒牛肉  
希臘芝士沙律  
泰式青木瓜芒果虎蝦沙律  
吞拿魚通粉沙律  
俄羅斯雞蛋蟹籽沙律  
雞肉意粉甜椒沙律  
香醋鴨胸沙律蘆筍

#### 沙律吧

雜錦生菜、車厘茄、青瓜、  
甘筍、粟米、紅菜頭、  
紅腰豆、雞心豆、橄欖、  
酸豆、碎煙肉、麵包粒

#### 沙律汁

千島汁、意大利油醋汁、  
香芒醋汁、凱撒沙律汁

#### 海鮮

凍蝦、小龍蝦、藍青口、海螺  
伴檸檬、雞尾酒汁、紅酒醋汁

#### 日式食品

雜錦刺身  
(三文魚、吞拿魚、鯛魚)  
雜錦壽司  
八爪魚及螺肉

## Graduation Party Buffet Menu II

### 謝師宴自助餐菜譜 II

#### Soup

Lobster bisque

#### Carving

Roast rib eye of beef

Garlic sauce, red wine gravy

#### Hot Dishes

Sautéed vegetables with garlic

Malaysian chicken and potato curry

Baked snail with potato mash in herb butter sauce

Pan-fried sea bream with tomato pesto sauce

Pan-fried pork loin with apple mustard sauce

Braised mushroom with vegetables

Lamb cutlet with ratatouille and garlic sauce

Fried rice with mud crab and sea urchin

Stir-fried chicken Yaki Udon

#### Desserts

American cheesecake

Chocolate crème brûlée

Tiramisu

Mini fruit tart

Vanilla éclair

Chocolate raspberry cheesecake

Caramel custard

Ice cream cup

#### 湯

龍蝦湯

#### 烤肉車

燒肉眼扒

配蒜茸汁、紅酒燒汁

#### 熱盤

香蒜炒雜菜

馬來咖哩雞

焗田螺、薯仔配香草牛油汁

香煎海鱸魚配鮮茄香草醬

香煎豬扒伴蘋果芥末汁

鮮菇扒時蔬

羊排配燴雜菜蒜蓉汁

海膽蟹肉炒飯

日式雞柳炒烏冬

#### 甜品

美式芝士蛋糕

朱古力布甸

意大利芝士餅

迷你雜果撻

香草泡芙

朱古力山莓芝士蛋糕

焦糖吉士布甸

雪糕杯

每位港幣六百二十八元正，另收加一服務費

HK\$628 per person, subject to 10% service charge

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