

# 中庭會議貴賓廳 西式婚宴晚宴套餐 Atrium Function Room Western Dinner Wedding Package

尊享優惠 COMPLIMENTARY BENEFITS	Minimum 120 persons
設宴當晚新人可免費入住新婚蜜月客房壹晚連翌晨房內雙人早餐 One night accommodation with in-room set breakfast for two persons	豪華海景客房 Deluxe Seaview Room
設宴當晚，新人及主人家入住酒店客房可獲折扣優惠（需按當時房間供應而定，只限兩間） Special discount on room rate on wedding day for the newly weds and their families (subject to hotel availability & maximum for 2 room nights)	♥
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)	♥
免費於酒店歐陸婚禮園林內拍攝婚紗照片 Bridal photo-shooting within the hotel European wedding garden area	♥
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 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 pounds
自攜洋酒免開瓶費（每席乙瓶） Complimentary corkage (one bottle per table)	♥
五層豪華仿製結婚蛋糕供敬酒儀式及拍照之用 Five-tier of artistic mock wedding cake for cake cutting and photo-taking	♥
華麗婚宴牌匾 Customized banner for your themed decoration	♥
每席花卉擺設及迎賓檯精美花卉裝飾 Floral arrangement on dining table and reception table	♥
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 services from Hotel to Hong Kong Island, Kowloon or New Territories	2 Single Trips
免費代客泊車位 Complimentary valet parking spaces	4
優惠券包括 Discount coupons includes : <ul style="list-style-type: none"> <li>六福珠寶金行優惠券 Luk Fook Jewellery &amp; Goldsmith Company discount coupon</li> <li>I-PRIMO 婚戒優惠券 I-PRIMO Diamond Ring discount coupon</li> <li>蒙娜麗莎婚紗攝影套餐券 Mona Lisa Bridal Salon wedding photo package</li> <li>東方紅過大禮套裝優惠券 Tung Fong Hung Food Ltd discount food coupon</li> <li>奇華中式禮餅八折優惠 Kee Wah Bakery Chinese bridal cake discount coupon</li> <li>羅勤芳中華禮儀專業大妗服務優惠券 Lokanfong Chinese Wedding discount coupon</li> <li>iMAC 專業司儀優惠券 iMac Wedding MC discount coupon</li> <li>蓆夢思床上用品優惠券 Simmons bedding discount coupon</li> <li>天匠攝影及錄影套餐優惠券 Asgard Studio photo shooting discount coupon</li> <li>s.a. wedding海外婚紗攝影優惠券 s.a. wedding photo package discount coupon</li> <li>壹誓證婚服務優惠券 AnOath celebrant service discount coupon</li> <li>Medi Fast婚前身體檢查優惠券 Medi Fast medical check discount coupon</li> <li>Tuttiad場地佈置優惠券 Tuttiad wedding decoration discount coupon</li> </ul>	♥

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Western Dinner Wedding Package

**2016-2017 WESTERN WEDDING DINNER BUFFET MENU (A)**

**COLD SEAFOOD ON ICE**

Fresh Shrimps 海蝦  
Vietnam Fresh Water Prawns 淡水越南大頭蝦  
Half-shelled Mussels 半殼青口  
Irish Green Sea Whelk in Shell 愛爾蘭青螺  
Snow Crab Legs 雪花蟹爪

**COLD APPETIZERS**

Goose Liver Terrine Mousse topped with Papaya Pearl 法國鵝肝慕絲配木瓜丸  
Smoked Duck Breast with Mango Roses 芒果玫瑰煙鴨胸  
Chicken Galantine with Mango Chutney Dip 凍雞卷配芒果節梨醬  
Roasted Cajun Beef Tenderloin with Pineapple, Bell Pepper, Corn Salsa 燒奇珍牛柳配菠蘿、甜椒、粟米沙沙  
Air-dried Meat with assorted Swiss Cheese Platter 風乾牛肉拼瑞士芝士碟  
Poached Red Fish and Salmon Medallions with Saffron Mayonnaise 烰紅魚、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  
Sautéed Baby Squids with Spicy Garlic Dip 魷魚仔碟配辣味蒜茸  
Seafood and 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 and Soya (with chef attendance) 什錦魚生 (即切)  
Assorted Sushi and Rice Rolls with Pickles 什錦壽司、飯卷  
Assorted Delicacies (sea snails, octopus, sakura shrimp) 味付螺肉、八爪魚仔、櫻花蝦  
Cold Soba Noodles with Seaweed Julienne 特式冷麵

**FRESH AND MARINATED SALADS**

Assorted Crunchy Salad Leaves 新鮮沙律菜  
Greek Salad with Feta cheese, Cucumber and Olives 希臘沙律  
Thai Style Shrimps and Sausages Salad 泰式鮮蝦、札肉沙律  
Thai Style Roasted Chicken and Vermicelli Salad 泰式燒雞、粉絲沙律  
Green and White Asparagus Salad with Vegetables Vinaigrette 青、白露筍沙律  
German Potato Salad with Scallions and Bacon Bits 德國薯仔沙律  
Marinated Artichokes and Mushrooms Salad with Fresh Herbs 醃朝鮮薊、磨菇沙律  
Apple, Pineapple and Celery with Walnuts Salad 合桃、蘋果、菠蘿、芹菜沙律  
Grilled Eggplant and Zucchini Salad with Balsamic Dressing 扒意瓜、茄子沙律配陳醋  
Corn Kernels and Red Kidney Beans Salad 粟米、紅腰豆沙律  
Tomato Quarters Salad topped Pork Floss 番茄角沙律配豬肉鬆

**DRESSINGS**

French, Italian, Vinaigrette, Balsamic and Thousand Islands 各式沙律汁

**CONDIMENTS**

Olives, Croutons, Capers, Bacon Bits, Toasted Cashew Nuts, Pineapple Chunks 各式凍盤配料

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2016-2017 WESTERN WEDDING DINNER BUFFET MENU (A)

**CHINESE BARBECUED PLATTER**

Assorted BBQ Meat Platter with Suckling Pig 乳豬拼盤  
Sliced Cold Beef Shank and Pork Knuckle 牛腩片、燻蹄片  
Drunken Chicken Wings 醉轉彎  
Sliced Soya Cuttlefish, Bean Curds & Peanuts in Chiu Chow Style 潮式滷水墨魚片、豆腐、花生  
Cold Braised Black Mushrooms 油炆香菇  
Cold Honey Beans with Chilli Oil and Sesame 麻辣蜜豆

**SOUPS**

Cream of Chestnut Soup with Carrot Dices 栗子忌廉湯配甘筍粒  
Seafood and Conpoy Broth 瑤柱海鮮羹

**HOT CHAFING DISHES**

Boneless Chicken Simmered in Red Wine with Bacon, Shallot and Mushroom 紅酒燴雞扒  
Roasted Beef Tenderloin with Stroganoff Sauce 燒牛柳伴俄國汁  
Honey Glazed Smoked Duck Breast with Orange Sauce 蜜糖焗煙鴨胸配香橙汁  
Roasted Rack of Lamb Provencal with Mustard Seeds Jus 燒羊排保雲蘇配芥末籽燒汁  
Pan-fried Salmon Steak with White Wine Smoked Bacon Cream Sauce 煎三文魚配煙肉白酒汁  
Thai Style Deep-fried Shrimp Cakes with Sweet Chilli Dip 炸泰式蝦餅配泰式酸辣醬  
Wok-fried Broccoli with Garlic 蒜茸西蘭花  
Baked Baby Chinese Cabbage with Bacon in Cheese Sauce 芝士汁煙肉焗娃娃菜  
Steamed Halibut with Scallions and 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  
Crispy Roasted Pigeon 脆皮燒乳鴿  
Wok-fried Sliced Chicken Sliced with Young Ginger and Pineapple in Satay Sauce 沙茶紫蘿炒雞片  
Fried Rice with Bacon and Pineapple 菠蘿、煙肉炒飯

**CARVING ON THE SIDE**

Roasted US Prime Ribs of Beef with Gravy and Horseradish Cream 燒美國有骨牛肉

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**2016-2017 WESTERN WEDDING DINNER BUFFET MENU (A)**

**SWEETS AND PASTRIES**

Double-layered Coffee and Chocolate Mousse Cake 雙層軟滑朱古力、咖啡慕絲蛋糕

Raspberry Mousse Cake topped with Fresh Raspberry 紅桑莓慕絲蛋糕

Heart Shaped Fresh Mango Cream Cake 心形芒果忌廉餅

American Cheese Cake 美國芝士餅

Blueberry Cheese Cake 藍莓芝士餅

Chocolate Truffle Cake 朱古力拖肥蛋糕

Charlotte aux Fraises Dome 紅草莓夏露蕾特沙樂圓頂

Apple and 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 Shortcake 士多啤梨餅仔

Chocolate and 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 and Butter Pudding with Vanilla Sauce 麵包布甸配雲呢嚕汁

Heart Shaped Mango Pudding in Chinese Style 中式心形芒果布甸

Chinese Petits Fours 美點雙輝

Chinese Style Red Bean Pudding 中式紅豆糕

Sweetened Red Bean Soup with Glutinous Dumplings 紅豆沙湯丸

Freshly Sliced Seasonal Fruits 合時鮮果

Ice Cream Cups 雪糕杯

**2016: HK\$780.00 plus 10% service charge per person**

**2017: HK\$820.00 plus 10% service charge per person**

**(A minimum of 120 persons is required)**

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**2016-2017 WESTERN WEDDING DINNER BUFFET MENU (B)**

**TO BE SERVED**

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

**COLD SEAFOOD ON ICE**

Fresh Prawns 大海蝦

Vietnam Fresh Water Prawns 淡水越南大頭蝦

Half-shelled Mussels 半殼青口

Half-shelled Scallops 半殼扇貝

Irish Green Sea Whelk in Shell 愛爾蘭青螺

Snow Crab Legs 雪花蟹爪

Alaska Crab Legs 亞拉斯加蟹腳

**COLD APPETIZERS**

Thai Style Marinated Salmon 泰式醃三文魚

Salmon Tartar with Corn Chips and Arugula 三文魚他他配粟米片、火箭菜

Smoked Fish Platter (salmon, trout, mackerel) 什錦煙魚碟

Seared Tuna Medallions with Shichimi Seasoning and 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 and Whisky Cocktail Sauce 鮮蝦肉碟配甜椒粒、威士忌咯嗲汁

Cold Beef Lord Wellington 凍威靈頓牛柳

Assorted Italian Air-dried Meat with Grissini Bread Sticks 意式風乾肉碟配麩條

Goose Liver Terrine Mousse topped with Papaya Pearl 法國鵝肝慕絲配木瓜丸

Smoked Duck Breast with Mango Roses 芒果玫瑰煙鴨胸

Burgundy Ham Rolled with Asparagus 法國火腿露筍卷

Assorted Sashimi with Wasabi and Soya (with chef attendance) 什錦魚生 (即切)

Assorted Sushi and Rice Rolls with Pickles 什錦壽司、飯卷

Assorted Delicacies (sea snails, octopus, sakura shrimp) 味付螺肉、八爪魚仔、櫻花蝦

Cold Soba Noodles with Seaweed Julienne 特式冷麵

International Cheese Tray with Grapes and Crackers 芝士碟

**FRESH AND MARINATED SALADS**

Assorted Crunchy Salad Leaves 新鮮沙律菜

Malaysian Sambal Seafood Salad 洋蔥、甜椒、參巴醬海鮮沙律

Eggplant Salad with Sesame Seeds and Minced Chicken 芝麻、茄子、免治雞肉沙律

Scallops and Lentils Salad with Vegetables Brunoise 帶子、蘭度豆、什菜粒沙律

Chicken Salad with Mango and Mint 薄荷、芒果、雞肉沙律

Fusilli Pasta Salad with Ox-tongue and Ham Julienne 螺絲粉、牛月利、火腿絲沙律

Thai Style Pomelo Salad 泰式柚子、蝦肉沙律

Thai Style Spicy Boneless Chicken Feet Salad 泰式鳳爪沙律

Tomato and Mozzarella Cheese Salad with Basil Leaves 番茄、水牛芝士沙律配金不換

New Potato Salad with Dill and Sour Cream 酸忌廉刁草新薯沙律

Green and White Asparagus Salad with Vegetables Vinaigrette 青、白露筍沙律



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**2016-2017 WESTERN WEDDING DINNER BUFFET MENU (B)**

**DRESSINGS**

French, Italian, Vinaigrette, Balsamic and Thousand Islands 各式沙律汁

**CONDIMENTS**

Olives, Croutons, Capers, Bacon Bits, Toasted Cashew Nuts, Pineapple Chunks 各式凍盆配料

**CHINESE BARBECUED PLATTER**

Assorted BBQ Meat Platter with Suckling Pig 乳豬拼盤

Drunken Chicken in Hua Diao Wine 花雕凍醉雞

Sliced Cold Beef Shank and Pork Knuckle 牛腩片、燻蹄片

Shredded Chicken tossed with Lotus Seeds and Lily Bulbs 蓮子、百合、手撕雞

Cold Braised Black Mushrooms 油炆香菇

Cold Honey Beans with Chilli Oil and Sesame 麻辣蜜豆

**SOUPS**

Forest Mushrooms Cream Soup 磨菇忌廉湯

Bird's Nest with Bamboo Piths and Minced Chicken 竹笙雞蓉燴燕窩

**HOT CHAFING DISHES**

Thai Style Baked Boneless Chicken Steak 泰式焗雞扒

Tournedos Rossini 煎鵝肝慕絲牛柳仔

Roasted Rack of Lamb on Lentils 燒羊排配蘭度豆

Enoki Beef Rolls with Black Pepper Sauce 黑椒金菇牛肉卷

Pan-fried Fillets of Salmon Florentine 煎三文魚柳配忌廉莧菜

Pan-fried Pork Escalope Saltimbocca 煎意式帕爾瑪火腿豬片

Hainanese Chicken served with Rice 海南雞飯

Wok-fried Broccoli with Vegetarian Shrimps, Scallops and Chicken 西蘭花炒素帶子、素蝦仁、素雞

Deep-fried Miniature Crab Claws with Sweet and Sour Sauce 炸蟹鉗配甜酸汁

Steamed Fresh Green Garoupa 清蒸青斑

Mustard Plants topped with Crabmeat Sauce 蟹肉扒芥膽

Chicken Simmered in Tea Flavoured Soya Sauce 茶皇雞

Braised E-fu Noodles with BBQ Pork in Abalone Sauce 鮑汁鮮菇、叉燒炆伊麵

Fried Rice with Egg White and Shredded Conpoy 瑤柱蛋白炒飯

**CARVING ON THE SIDE**

Roasted US Prime Ribs of Beef with Gravy and Horseradish Cream 燒美國有骨牛肉

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**SWEETS AND PASTRIES**

Heart Shaped Fresh Strawberry Cream Cake 心形士多啤梨忌廉餅  
Tiramisu Cake 意大利芝士餅  
Marbled Cheese Cake 雲石芝士餅  
Opera Cake 法式朱古力歌劇院  
Lemon-Meringue Tart 檸檬瑪玲撻  
Mango Cream Cake topped with Mango Roses 芒果忌廉蛋糕配芒果玫瑰  
Black and White Chocolate Mousse Cake with Marinated Cherries 黑、白朱古力慕絲餅配醃車厘子  
Chestnut Vermicelli Cream Cake 栗蓉忌廉蛋糕  
Miniature of Assorted Berries Tartlets 什錦草莓撻  
Mini Crepes Normandy with Vanilla Sauce 迷你諾曼第班戟卷配雲呢嚨汁  
Profiteroles filled with Passion Fruit Cream 熱情果忌廉芭芙  
Assorted Fruit Mousse in Glass 什錦慕絲杯  
Chocolate and 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 and Butter Pudding with Vanilla Sauce 麵包布甸配雲呢嚨汁  
Heart Shaped Chinese Style Mango Pudding 中式心形芒果布甸  
Chinese Petits Fours 美點雙輝  
Chinese Style Red Bean Pudding 中式紅豆糕  
Sweetened Red Bean Soup with Glutinous Dumplings 紅豆湯丸  
Freshly Sliced Seasonal Fruits 合時鮮果  
Ice Cream Cups 雪糕杯  
Chocolate Fountain 朱古力噴泉

**2016: HK\$970.00 plus 10% service charge per person**  
**2017: HK\$1,020.00 plus 10% service charge per person**  
**(A minimum of 120 persons is required)**

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**2016-2017 WESTERN WEDDING DINNER BEVERAGE PACKAGE**

2016 Price 價錢	2017 Price 價錢	Items offered/ Time 飲品種類提供 / 時間
HK\$180.00 Per person	HK\$190.00 Per person	Unlimited consumption of Soft Drinks, Chilled Orange Juice and House Beer for 3 hours 三小時內無限量供應汽水，橙汁及特選啤酒 Or 或 Unlimited consumption of Soft Drinks and House Beer for 5 hours 五小時內無限量供應汽水及特選啤酒
HK\$200.00 Per person	HK\$210.00 Per person	Unlimited consumption of Soft Drinks, Fresh Orange Juice and House Beer for 3 hours 三小時內無限量供應汽水，鮮橙汁及特選啤酒 Or 或 Unlimited consumption of Soft Drinks, Chilled Orange Juice and House Beer for 5 hours 五小時內無限量供應汽水，橙汁及特選啤酒
HK\$230.00 Per person	HK\$240.00 Per person	Unlimited consumption of Soft Drinks, Fresh Orange Juice, House Beer and House Wine for 3 hours 三小時內無限量供應汽水，鮮橙汁，特選啤酒及特選紅酒/白酒 Or 或 Unlimited consumption of Soft Drinks, Fresh Orange Juice and House beer for 5 hours 五小時內無限量供應汽水，鮮橙汁及特選啤酒
HK\$270.00 Per person	HK\$280.00 Per person	Unlimited consumption of Soft Drinks, Fresh Orange Juice, House Beer and House Wine for 5 hours 五小時內無限量供應汽水，鮮橙汁，特選啤酒及特選紅酒/白酒

Price on consumption basis : 每杯價錢 :

		2016	2017
Soft Drinks or Chilled Orange Juice	汽水或橙汁	HK\$55 per glass	HK\$60 per glass
House Beer	特選啤酒	HK\$60 per glass	HK\$65 per glass
Imported Beer	入口啤酒	HK\$70 per glass	HK\$75 per glass
Fresh Orange Juice	鮮橙汁	HK\$70 per glass	HK\$75 per glass
House Wine	特選紅酒/白酒	HK\$95 per glass	HK\$100 per glass

\*All prices are subject to 10% service charge

所列價目需另加一服務費

\*All 2017 prices are valid until 31December 2017

所有二零一七年價目有效期至二零一七年十二月三十一日

查詢詳情或參觀宴會場地，請致電宴會部：電話 2452 8341 / 2452 8673

或電郵 [catering@goldcoasthotel.com.hk](mailto:catering@goldcoasthotel.com.hk)

For enquiry or site visit, please contact Catering Department Tel 2452 8341 / 2452 8673

Or email [catering@goldcoasthotel.com.hk](mailto:catering@goldcoasthotel.com.hk)