

會議貴賓廳
西式婚宴午宴套餐
Function Rooms
Western Lunch Wedding Package

尊享優惠 COMPLIMENTARY BENEFITS	Minimum 120 persons
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)	♥
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	♥
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"> 六福珠寶金行優惠券 Luk Fook Jewellery & Goldsmith Company discount coupon I-PRIMO 婚戒優惠券 I-PRIMO Diamond Ring discount coupon 蒙娜麗莎婚紗攝影套餐券 Mona Lisa Bridal Salon wedding photo package 東方紅過大禮套裝優惠券 Tung Fong Hung Food Ltd discount food coupon 奇華中式禮餅八折優惠 Kee Wah Bakery Chinese bridal cake discount coupon 羅勤芳中華禮儀專業大妗服務優惠券 Lokanfong Chinese Wedding discount coupon iMAC 專業司儀優惠券 iMac Wedding MC discount coupon 蓆夢思床上用品優惠券 Simmons bedding discount coupon 天匠攝影及錄影套餐優惠券 Asgard Studio photo shooting discount coupon s.a. wedding海外婚紗攝影優惠券 s.a. wedding photo package discount coupon 壹誓證婚服務優惠券 AnOath celebrant service discount coupon Medi Fast婚前身體檢查優惠券 Medi Fast medical check discount coupon Tuttiad場地佈置優惠券 Tuttiad wedding decoration discount coupon 	♥

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2016-2017 WESTERN WEDDING LUNCH BUFFET MENU (A)

COLD SELECTIONS

Norwegian Smoked Salmon with Capers and Horseradish Cream 挪威煙三文魚
Smoked Fillets of Trout with Apple-Celery Salad 煙彩虹魚柳配蘋果、芹菜沙律
Baked Shishamo Fish with Shichimi Seasoning 焗七味粉多春魚
Sautéed Baby Squids with Spicy Garlic Dip 魷魚仔碟配辣味蒜茸
Poached Shrimps with Cocktail Dip 凍鮮蝦配咯哆汁
Half-shelled Mussels Marinated with Lemon-Olive Oil Dressing 半殼青口配檸檬欖油
Cold Roasted Beef with Pickles 燒牛腩配醃青瓜
Italian Mortadella-Pistachio Sausages Platter 意式開心果豬肉腸碟
Homemade Pâté with Cranberry Sauce 自製肉批配金巴利汁
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
Cold Sea Snails and Baby Octopus 味付螺肉、八爪魚仔

FRESH AND MARINATED SALADS

Assorted Crunchy Salad Leaves 新鮮沙律菜
Sweet Corns and Red Kidney Beans Salad with Bell Pepper 粟米、紅腰豆、甜椒沙律
Garlic Flavoured Broccoli Salad topped with Shredded Crab Sticks 蟹柳、蒜味西蘭花沙律
Sliced Cucumber Salad with Mint Yoghurt Dip 青瓜片沙律配刁草乳酪醬
Tomato and Mozzarella Cheese Salad with Basil Leaves 番茄、水牛芝士沙律配金不換
Cold Noodles Salad with Ham Julienne 火腿絲冷麵沙律
Spicy Boneless Chicken Feet's Salad Thai Style 泰式鳳爪沙律
Seafood Salad with Pineapple and Celery 菠蘿、芹菜、海鮮沙律
American Potato Salad with Tomato Quarters, Celery and Boiled Eggs 美式薯仔沙律
Korean Style Fried Bean Curds Salad with Sesame 韓式辛椒炸豆腐、芝麻沙律

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

CHINESE BARBECUED PLATTER

Assorted BBQ Meat Platter with Suckling Pig 中式乳豬拼盤
Cold Beef Shank Sliced and 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 Flavoured Mock Chicken with Preserved Vegetables 青芥末貢菜拼素雞

SOUPS

Cream of Pumpkin Soup with Ginger Dices and Rice 南瓜湯配飯、薑粒
Seafood and Sweet Corns Broth in Chinese Style 海皇粟米羹

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HOT CHAFING DISHES

Smoked Meat Platter with Sausages on Cabbage Ragout 焗什肉碟配燴椰菜
Roasted Pork Loin topped with 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 忌廉磨菇汁燴雞扒
Wok-fried Baby Squids with Onion and Bell Pepper in Sambal Chili 洋葱、甜椒炒參巴醬魷魚
Pan-fried Fillets of Sole on Creamy Spinach 煎龍月利魚柳配忌廉莧菜
Baked Mussels Provencal 焗青口保雲蘇
BBQ Duck and Pineapple in Thai Red Curry Sauce 泰式紅咖喱菠蘿燒鴨
Broccoli au Gratin 芝士汁焗西蘭花
Deep-fried Duchess Potatoes 炸公爵薯
Deep-fried Garlic Flavoured Spring Rolls 炸蒜味春卷
Wok-fried Shrimps and Squids with Celery, Dried Chili and Peanuts 宮保魷魚、蝦仁配西芹
Shallow-fried Fish Fillets with Sweet Corn Sauce 粟米魚塊
Braised E-fu Noodles with Minced Pork and Eggplants 魚香茄子炆伊麵
Fried Rice topped with Chicken in Tomato Sauce 鮮茄雞絲飯
Steamed Rice 絲苗白飯

CARVING ON THE SIDE

Roasted Sirloin of Beef with Red Wine Herbs Gravy 香草燒西冷配紅酒香草汁

SWEETS AND PASTRIES

Bread and Butter Pudding with Vanilla Sauce 麵包布甸配雲呢嚨汁
Tiramisu Cake 意大利芝士餅
Mandarin Cheese Cake 柑柳芝士餅
Double-layered Chocolate and 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 Flavoured Pumpkin Tart 薑味南瓜撻
Cherry Strudel with Vanilla Sauce 車厘子卷配雲呢嚨汁
Assorted French Pastries 法式什餅
Apricot Filled with Mixed Nuts 果仁釀黃梅
Chocolate and Pear Mousse in Cocotte 香梨朱古力慕絲盅
Strawberry and Pineapple Mousse in Cocotte 士多啤梨、菠蘿慕絲盅
Caramel Custard 焦糖燉蛋
Heart Shaped Chinese Style Mango Pudding 中式心形芒果布甸
Chinese Style Red Bean Pudding 中式紅豆糕
Freshly Sliced Seasonal Fruits 合時鮮果
Ice Cream Cups 雪糕杯

2016: HK\$560.00 plus 10% service charge per person
2017: HK\$590.00 plus 10% service charge per person
(A minimum of 120 persons is required)

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2016-2017 WESTERN WEDDING LUNCH BUFFET MENU (B)

COLD SELECTIONS

Roasted Turkey Breast with Pineapple Boat 燒火雞胸配菠蘿船
Smoked Duck Breast with Mango Roses 芒果玫瑰煙鴨胸
Thai Herbs Flavoured Roasted Pork Loin with Sweet Chilli Dip 泰式香草燒豬柳配泰式甜辣醬
Roasted Beef Roll with Baby Corns 燒牛肉珍珠筍卷
Liver Sausages with 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
Seared Black Peppered Tuna Medallions with Japanese Sesame Dip 黑椒吞拿魚件配芝麻醬
Norwegian Smoked Salmon with Capers and Horseradish Cream 挪威煙三文魚
Scallops and Sole Terrine with Pineapple Mayonnaise 帶子、龍月利魚柳批配菠蘿文里汁
Poached Shrimps with Cocktail Dip 凍鮮蝦配咯哆汁
Poached Vietnamese Fresh Prawns with Cocktail Dip 凍越南大頭蝦配咯哆汁
Half-shelled Mussels Marinated with Lemon-Olive Oil Dressing 半殼青口配檸檬欖油
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
Cold Sea Snails and Baby Octopus 味付螺肉、八爪魚仔
Cold Soba Noodles with Seaweed Julienne 特式冷麵

FRESH AND MARINATED SALADS

Assorted Crunchy Salad Leaves 新鮮沙律菜
Thai Style Beef Salad 泰式牛肉沙律
Seafood and Penne Salad with Olives, Zucchini 海鮮短通粉沙律配水欖及意大利青瓜
Cheese, Sausages and Apple Cubes Salad 芝士、香腸、蘋果粒沙律
Russian Style Fruits Cocktail topped with Peeled Shrimps 俄羅斯式什果、鮮蝦咯哆
Marinated Mushrooms Salad with Herbs and Olive Oil 特製香草、欖油、白菌沙律
Grilled Eggplant and Zucchini Salad with Balsamic and Pine Nuts 扒意瓜、茄子沙律配陳醋、崧子仁
Potato and Pineapple Salad in Curry Mayonnaise 薯仔、菠蘿咖喱文里汁沙律
Cauliflower and Corned Beef Salad 椰菜花、咸牛肉沙律
Sliced Cucumber Salad with Red Carrot Julienne and Celery Leaves 青瓜片沙律配甘筍絲、芹菜葉
Sliced Tomato Salad topped with Chopped Bell Peppers 番茄片沙律配什甜椒粒

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

CHINESE BARBECUED PLATTER

Assorted BBQ Meat Platter with Suckling Pig 中式乳豬拼盤
Chiu Chow Style Cold Platter 潮式凍拼盆
Drunken Chicken in Hua Diao Wine 花彫凍醉
Chiu Chow Style Soya Cuttlefish Sliced, Bean Curds & Peanuts 潮式滷水墨魚片、豆腐、花生

SOUPS

Italian Minestrone with Pasta and Beans 意大利菜湯
Seafood and Conpoy Broth 瑤柱海鮮羹

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HOT CHAFING DISHES

Pan-fried Pork Escalope Piccata on Herbs Tomato Coulis 煎意式比吉打豬片配香草茄醬
Veal and Spinach Porjeski on Mushrooms Cream Sauce 煎莧菜牛仔漢堡肉配磨菇忌廉汁
Roasted Dutch Chicken Stuffed with Pumpkin and Apple 南瓜、蘋果燒雞
Pan-fried Fillets of Sole Almondiné with Meunière Sauce 杏香煎龍月利魚柳配文也汁
Roasted Rack of Lamb on Sautéed Zucchini 燒羊排配炒意瓜
Deep-fried Seafood Cutlets with Tartar Sauce 吉列炸海鮮配他他汁
Thai Style Wok-fried Vegetables 泰式炒什菜
Steamed Pork Dumplings "Siu Mai" 蒸燒賣
Wok-fried Shrimps with Vegetable Marrow, Lily Bulbs and Lotus Seeds 蓮子、鮮百合、蝦仁炒脆肉瓜
Baked Chicken with Sesame and Lemon Sauce 檸汁全隻芝麻雞
Steamed Black Mushrooms Stuffed with Shrimp Patties topped with Egg White Sauce 百花蒸釀冬菇
Braised E-fu Noodles with BBQ Pork and Enoki 叉燒、金菇炆伊麵
Fried Rice with Chicken and Shredded Conpoy 瑤柱雞絲炒飯
Steamed Rice 絲苗白飯

CARVING ON THE SIDE

Roasted Sirloin of Beef with Black Pepper Sauce 燒西冷黑椒汁
Baked Salmon with Zucchini Scales and Dill Cream Sauce 焗意瓜、三文魚柳配刁草忌廉汁

SWEETS AND PASTRIES

Heart Shaped Fresh Strawberry Cream Cake 心形士多啤梨忌廉餅
Black Forest Cream Cake with White Chocolate Shavings 黑森林忌廉餅
Baked Blueberry Cheese Cake 焗藍莓芝士餅
Low Fat Mango Yogurt Mousse Cake 低脂芒果乳酪慕絲餅
Plum-Apricot Tart with Ground Hazelnut 黃梅、布祿果仁撻
Chocolate Fudge Cake 奶油朱古力蛋糕
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 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
Crème Brûlée 法式燉蛋
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
Baked Sago and Lotus Paste Pudding 焗蓮蓉西米布甸
Freshly Sliced Seasonal Fruits 合時鮮果
Ice Cream Cups 雪糕杯

2016: HK\$670.00 plus 10% service charge per person
2017: HK\$710.00 plus 10% service charge per person
(A minimum of 120 persons is required)

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Western Lunch Wedding Package

2016-2017 WESTERN WEDDING LUNCH 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
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
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

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 31 December 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

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

Or email catering@goldcoasthotel.com.hk