

Standing Buffet Lunch Wedding Package

尊享優惠 COMPLIMENTARY BENEFITS	Minimum 120 persons	Minimum 240 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) Special discount on room rate on wedding day for newly weds and their families (subject to hotel availability)	♥	♥
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	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 pounds	8 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	♥	♥
迎賓檯精美花卉裝飾 Floral arrangement on reception table	♥	♥
奉送全場華麗椅套 Complimentary seat covers	♥	♥
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	3 Single Trips
免費代客泊車位 Complimentary valet parking spaces	4	6
優惠券包括: Discount coupons includes : - 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	♥	♥

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

價格如有更改恕不另通行知 Prices are subject to change without Prior Notice

Standing Buffet Lunch Wedding Package

2016-2017 STANDING BUFFET LUNCH MENU AT THE LAWN MENU (1)

COLD SELECTIONS

Chicken & Mushroom Terrine, Yuzu Mayo 雞肉磨菇批、柚子文里醬
Roasted Beef Rolled with Pickled Vegetable Sticks 燒牛肉卷配醃菜條
Smoked Salmon Rose, Horseradish Cream 煙三文魚玫瑰、辣根忌廉
Carrot Mousse with Poached Scallop & Japanese Crab Roes 甘荀慕絲粒配帶子、日式蟹籽
Stuffed Tomato with Mango & Crabmeat Salad 芒果蟹肉釀番茄
Assorted Vegetables in Vietnam Rice Paper Rolls 越式素菜米紙卷
Vegetable Crudités with Guacamole, Tomato & Sour Cream 什菜條配牛油果、茄醬、酸忌廉

SALADS

Thai Style Green Papaya Salad 泰式青木瓜沙律
Potato Salad with Scallions 青蔥薯仔沙律
Roasted Chicken Salad with Apple & Celery 蘋果、西芹、燒雞肉沙律
Cervelat Sausage & Cheese Salad 華力香腸芝士沙律

RICE ROLL & OPEN FACE

Trio Coloured Rice Rolls 三色日式飯卷
Ham & Chopped Egg Salad French Baguette Open Face 火腿蛋碎法包開面治
Roasted Beef & Pickle French Baguette Open Face 燒牛肉酸青瓜法包開面治
Tomato & Cheese French Baguette Open Face 番茄芝士法包開面治

CONDIMENTS

Prawn Crackers 蝦片
Potato Chips 薯片
Corn Chips 粟米片
Grissini Bread Sticks 意式麵包條
Roasted Peanuts with Raisins 焗花生提子乾
Mixed Olives 什錦水欖
Dill Gherkins Pickles 刁草醃青瓜仔

HOT SELECTIONS

Pan-fried Semolina Breaded Fish Finger, White Wine Herbs Cream Sauce 煎粗粒小麥魚柳、白酒香草忌廉汁
Deep-fried Coconut Breaded Prawn, Sauce Tartar 炸椰絲蝦、他他汁
Baked Mussel Florentine 萵菜芝士汁焗青口
Glazed Enoki Beef Rolls 金菇肥牛卷
Baked Thai Style Boneless Chicken Steak 焗泰式雞扒件
Deep-fried Indian Minced Lamb, Peas & Potato Samosa 炸印式羊肉青豆薯仔咖喱角
Wok-fried Celery with Shrimp & Cashew Nuts 腰果西芹炒蝦
Steamed Pork Dumpling "Siu Mei" with Crab Roes 蒸蟹籽燒賣
Pan-fried Bean Curds "Pipa" Style 琵琶豆腐
Fried Rice with Chicken & Pineapple 菠蘿雞粒炒飯

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2016-2017 STANDING BUFFET LUNCH MENU AT THE LAWN MENU (1)

LIVE STATIONS

Parma Ham with Melon 蜜瓜帕爾瑪火腿
Leek & Potato Cream Soup in Demi Tasse 大蒜薯仔忌廉湯 (細杯)
Roasted Beef with Fresh Herbs, Pepper Sauce 香草燒牛肉、黑椒汁
Spinach & Ricotta Tortellini, Basil-Tomato Coulis 芝士菠菜意式雲吞、羅勒番茄汁
Seafood Vol-au-vent 海鮮脆酥

SWEET MOMENT

Cinnamon Pumpkin Cake 南瓜玉桂餅
Chocolate & Hazelnut Tart 榛子朱古力撻
Lemon & Jasmine Tart 檸檬茉莉撻
Whisky & Honey Cheesecake Cube 威士忌蜜糖芝士餅件
Blueberry Cheesecake Cube 藍草莓芝士餅件
Pineapple Pound Cake Cube 菠蘿牛油蛋糕件
Strawberry Mille-feuille 士多啤梨千層酥
Rum Chestnut Crepe Rolls, Vanilla Sauce 杯酒栗茸班戟卷、呷呢嗲汁
Fresh Fruits Platter 生果碟

2016: HK\$530.00 plus 10% service charge per person

2017: HK\$550.00 plus 10% service charge per person

(A minimum of 120 persons is required)

2016-2017 STANDING BUFFET LUNCH MENU AT THE LAWN MENU (2)

COLD SELECTIONS

Goose Liver Mousse Terrine, Mint-Apple Compote 鵝肝醬批配薄荷蘋果茸面
Mango Cocktail with Pan-fried Scallop 芒果咯嗲配煎帶子面
Tomato Wedges with Peeled Shrimps 鮮蝦番茄角
Smoked Duck Breast, Mango Chutney Dip 煙鴨胸、芒果捷尼醬
Poached Salmon Medallions, Saffron Mayo 焗三文魚件、紅花文里醬
Herbs Cream cheese filled Cucumber 香草忌廉芝士釀溫室青瓜
Cold Medium Roasted Beef Tenderloin, Dijon Mustard 燒半生牛柳件、法芥末
Vegetable Crudités with Guacamole, Tomato & Sour Cream 什菜條配牛油果、茄醬、酸忌廉

SALADS

Caesar Salad 凱撒沙律
Thai Style Beef Salad 泰式牛肉沙律
Seafood & Mushroom Salad 磨菇海鮮沙律
Avocado & Potato Salad 牛油果薯仔沙律
Baby Beet Salad with Orange 香橙紅菜頭沙律
Roasted Bell Pepper Salad with Cherry Mozzarella 烤三色甜椒、櫻桃水牛芝士沙律

OPEN FACE

Herbs Marinated Shrimps French Baguette Open Face 香草醃蝦肉法包開面治
Roasted Beef & Pickle French Baguette Open Face 燒牛肉酸青瓜法包開面治
Pineapple & Tuna Mousse in Tart Shell 菠蘿吞那魚慕絲法包開面治
Tomato & Cheese French Baguette Open Face 番茄芝士法包開面治

CONDIMENTS

Prawn Crackers 蝦片
Potato Chips 薯片
Corn Chips 粟米片
Paprika Cheese Straws 紅粉芝士條
Caramelized Walnuts with Sesame 琥珀合桃
Mixed Olives 什錦水欖
Dill Gherkins Pickles 刁草醃青瓜仔

HOT SELECTIONS

Pan-fried Barramundi Fillet, Orange Cream Sauce 煎澳洲香橙鱈魚柳
Pan-fried Shrimp & Scallop Skewer on Leek Ragout 鮮蝦扇貝串配燴大蒜
Hainanese Chicken Rice 海南雞飯
Roasted Rack of Lamb with Herbs 香草燒羊架
Deep-fried Smoked Salmon & Saffron Risotto Croquettes 炸煙三文魚意式紅花飯碌結
Deep-fried Thai Style Spring Rolls, Sweet Chili Dip 炸泰式春卷、甜辣醬
Baked Stuffed New Potato with Italian Pancetta 意式煙肉焗釀新薯
Sautéed Zucchini with Olive Oil 欖油炒青黃意瓜欖
Wok-fried Fillet of Beef, Chinese Style 中式牛柳件
Pan-fried Stuffed Lotus Chip with Minced Meats & Conpoy 煎瑤柱蓮藕餅
Steamed Shrimp Dumpling "Hau Kau" 蒸蝦餃
Fried Rice Wrapped in Lotus Leaves 荷葉飯

2016-2017 STANDING BUFFET LUNCH MENU AT THE LAWN MENU (2)

LIVE STATIONS

Iberico Ham with Melon, Truffle Honey 西班牙風乾火腿、黑松露蜜糖

Flambéed Sushi 炙燒壽司

Lobster Bisque with Cognac in Demi Tasse 干邑龍蝦湯 (細杯)

Roasted Beef with Fresh Herbs, Pepper Sauce 香草燒牛肉、黑椒汁

Singaporean Chicken Satay 星洲雞沙撈越

Wonton Soup 雲吞湯

SWEET MOMENT

Miniature of Wedding Cupcakes 迷你結婚蛋糕杯

Mountain Begonia Cheesecake 紫貝天葵芝士餅

Mango Cream Cake 芒果忌廉餅

baked Royal Almond Apricot Tart 焗黃梅杏仁撻

Green Tea Opéra Cube 法式綠茶歌劇院件

Sacher Torte 朱古力沙架餅

Baked Apple on Filo Parcel 焗蘋果脆酥

American Brownies Cube 美式胡桃餅件

Tiramisu in Glass 意式軟忌廉芝士餅件

Oolong Tea Crème Brulée 烏龍茶法式焦糖炖蛋

Strawberry Tower 士多啤梨塔

Fresh Fruits Skewer 鮮什果串

2016: HK\$630.00 plus 10% service charge per person

2017: HK\$650.00 plus 10% service charge per person

(A minimum of 120 persons is required)

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2016-2017 STANDING BUFFET LUNCH MENU AT THE LAWN
BEVERAGE PACKAGE

2016 Price 價錢	2017 Price 價錢	Items offered/ Time 飲品種類提供 / 時間
HK\$120.00 Per person	HK\$125.00 Per person	Unlimited consumption of Soft Drinks, Chilled Orange Juice and House Beer for 2 hours 二小時內無限量供應汽水，橙汁及特選啤酒
HK\$135.00 Per person	HK\$140.00 Per person	Unlimited consumption of Soft Drinks, Fresh Orange Juice and House Beer for 2 hours 於二小時內無限量供應汽水，鮮橙汁及特選啤酒
HK\$155.00 Per person	HK\$160.00 Per person	Unlimited consumption of Soft Drinks, Fresh Orange Juice, House Beer and House Wine for 2 hours 於二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 December 31, 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