

## Graduation Dinner Package 2018

**Enjoy the following privileges for booking of 50 guests or above:**

- Western dinner buffet
- A glass of fruit punch per guest
- Beverage package at special price of HK\$55 per guest for unlimited serving of soft drinks for two hours
- Floral decoration at reception and centerpieces on dining tables
- A complimentary voucher of dinner buffet for two as event prize
- Complimentary valet parking services for two private cars
- One single trip of 50-seater coach service for every 50 guests guaranteed (to or from the Hotel, Hong Kong Island, Kowloon or the New Territories)
- Complimentary use of AV equipment and LCD projector with screen (subject to availability)

**Additional privileges for booking of 150 guests or above:**

- A complimentary event banner or photo-booth service (180 photos)
- A complimentary voucher of lunch buffet for two as event prize
- Pre-dinner snacks for the organising committee (maximum of 10 persons)

Sunday to Thursday	Friday, Saturday, Public Holidays and Their Eves
HK\$448	HK\$498

**(A minimum of 50 persons is required)**

**Deposit made on or before 31 January 2018 to receive:**

- Unlimited serving of soft drinks for two hours
- Themed photo corner

**\*\* Chinese dinner menu is also available on request \*\***

- Subject to 10% service charge
- Valid until 31 August 2018
- Prices are subject to change without prior notice
- All hotel services and offers are subject to availability and the hotel's confirmation

For enquiry or site visit, please contact Catering Department at 2452 8341 / 2452 8673,  
or email [catering@goldcoasthotel.com.hk](mailto:catering@goldcoasthotel.com.hk)

## 謝師宴畢業套餐2018

凡預訂滿50人或以上，可享下列精彩優惠：

- 西式自助晚餐
- 每位客人享用雜果賓治乙杯
- 飲品套餐特惠價每位只需HK\$55，可享兩小時無限量汽水供應
- 接待處及餐桌花卉裝飾
- 酒店雙人自助晚餐禮券乙張作禮品
- 免費私家車泊車服務（兩輛）
- 每確認 50 人可享旅遊巴士（50 座）單程接送服務（往 / 返酒店、香港島、九龍或新界）
- 免費使用視聽設備及 LCD 投影機連銀幕（需按酒店供應情況而定）

預訂滿150人或以上，更可額外享有：

- 宴會橫額或即影即印照相服務（180張）
- 酒店雙人自助午餐禮券乙張作禮品
- 籌委會成員免費享用餐前小食（最多 10 位）

星期日至四	星期五、六、公眾假期及其前夕
HK\$448	HK\$498

（最少 50 人）

於2018年1月31日或之前繳付訂金可享：

- 兩小時無限量汽水供應
- 主題影相區佈置

**\*\*另備中式晚宴菜譜，歡迎查詢\*\***

- 另收加一服務費
- 有效期至2018年8月31日
- 價格如有任何更改，恕不另行通知
- 所有酒店服務及優惠均以酒店確認為準

## Dinner Buffet Menu 自助晚餐菜譜

### COLD SELECTIONS

Smoked Fish Platter (salmon, trout, mackerel)  
Seafood Combination (sesame tuna, mussel, shrimp, squid)  
Japanese Crab Stick, Carrot & Egg White Terrine  
Assorted Dried Meats Platter  
Roasted Beef & Pork Loin with Swiss Cheese  
Roasted Satay Flavoured Duck Breast  
Italian Vegetables Antipasto Platter (v)  
Selections of Sushi & Rice Rolls  
Nade Tsubu Gai & Chuka Idako  
Shredded Crab Sticks Salad with Cucumber

### FRESH & MARINATED SALADS

Seafood & Penne Pasta Salad with Celery  
Thai Sausage & Green Beans Salad  
Roasted Chicken Salad with Pumpkin  
Tomato & Cucumber Sliced with Pineapple (v)  
Potato & Chick-peas Salad with Boiled Eggs (v)  
Russian Style Fruit Cocktail (v)  
Pepper, Red Kidney Bean & Corn Kernels Salad (v)  
Bowl of Assorted Crunchy Salad Leaves (v)

### DRESSINGS & CONDIMENTS

French, Italian, Vinaigrette, Honey Yoghurt,  
Thousand Islands (v)  
Olives, Croutons, Capers, Nuts, Pineapple (v)

### CHINESE BARBECUED PLATTER

Marinated Beef Shank, Pork Knuckle & Drunken Chicken Wings  
Cold Chinese Vegetables Combination (v)

### SOUPS

Sweet Corn & Snow Fungus Broth Laced with Egg White (v)  
Forest Mushrooms Cream Soup with Truffle (v)  
Assorted Bread Rolls & Butter (v)

### HOT DISHES

Pan-fried Enoki-Young Corn Beef Rolls  
Dijon Mustard Roasted Rack of Lamb Chop, Navarin Sauce  
Baked Chicken Steak, Lobster-Dill Sauce  
Slow-roasted Pork Loin, Creamed Spinach  
Baked Cumin Chicken Wings with Black Sesame  
Pan-fried Sole Fillets, Cherry Tomato Cream Sauce  
Deep-fried Potato Rolled Shrimps & Smiley Potatoes, Tartar Sauce  
Gratinated Tortellini with Mushroom, Olive & Tomato Coulis (v)  
Broccoli topped with Light Cheese Sauce (v)

### 凍盆

煙魚碟 (三文魚、鱒魚、鮫魚)  
四味海鮮碟 (芝麻吞那魚、青口肉、蝦肉、魷魚仔)  
蟹柳、甘荀粒蛋白批  
什錦風乾肉碟  
香草燒牛肉、豬肉盆配瑞士芝士片  
沙嗲鴨胸碟  
四色醃意式素菜碟 (v)  
壽司、飯卷  
翡翠味付螺肉、芝麻八爪魚  
日式蟹柳沙律

### 沙律

海鮮、尖通粉、芹菜沙律  
泰式札肉、邊豆沙律  
燒雞、南瓜沙律  
四色沙律 (v)  
薯仔、鷹咀豆、蛋角沙律 (v)  
俄羅斯式什果沙律 (v)  
彩椒、紅腰豆、粟米粒沙律 (v)  
新鮮沙律菜 (v)

### 沙律汁及配料

各式沙律汁 (v)

各式凍盆配料 (v)

### 中式燒味碟

鹵水牛展、汾蹄片、醉轉灣  
中式素雞、香菇、蜜豆 (v)

### 熱湯

中式粟米雪耳羹 (v)  
松露野菌忌廉湯 (v)  
什錦餐包、牛油 (v)

### 熱盆

煎金菇珍珠荀牛肉卷  
燒羊排配意瓜、茄子粒燒汁  
刁草龍蝦汁焗雞扒  
忌廉菠菜慢烤豬扒  
土匪雞翼  
車厘茄忌廉汁煎龍脷柳  
炸薯絲蝦卷拼哈哈薯、他他汁  
磨菇、水欖、茄醬焗意式雲吞 (v)  
淡芝士汁焗西蘭花 (v)

Sautéed Green Beans with Onion & Red Capsicum Julienne (v)  
Braised E-fu Noodles with Assorted Mushrooms (v)  
Fried Rice with Pineapple, Medlar & Egg White (v)  
Wok-fried Chicken & Shrimps with Celery & Cashew Nuts

#### CARVING

Roasted Sirloin of Beef, Herbs Gravy

#### SWEETS AND PASTRIES

Blueberry Cheese Cake  
Tiramisu Cake  
Raspberry Cream Cake  
3-flavoured Chocolate Cake  
Double-decker of Passion Fruit & Strawberry Mousse Cake  
Lemon & Cheese Swiss Rolls  
Red Beans & Green Tea Mousse Crepe Rolls  
Assorted French Pastries  
Mango & Chocolate Terrine  
Fruit Jelly Terrine  
Cream Caramel Custard  
Assorted Macarons & Cookies  
Fresh Fruits Platter  
Haagen-Dazs Ice Cream Cups  
Bread & Butter Pudding, Vanilla Sauce

洋蔥絲、紅甜椒絲炒邊豆 (v)  
什菌炆伊麵 (v)  
菠蘿、杞子、蛋白炒飯 (v)  
西芹、腰果炒蝦仁、雞柳

#### 切肉

燒西冷牛肉、香草燒汁

#### 甜品

藍草莓芝士餅  
意式軟芝士忌廉餅  
紅桑莓忌廉蛋糕  
三味朱古力蛋糕  
雙層熱情果、士多啤梨慕絲餅  
檸檬芝士瑞士卷  
紅豆粒綠茶慕絲班戟卷  
法式什餅  
芒果朱古力批  
什果啫喱批  
焦糖吉士  
什錦馬卡龍、曲奇餅  
鮮果盆  
美式雪糕杯  
麵包布甸、雲呢拿汁

(v) vegetarian dish 素食菜式

## Chinese Dinner Menu 中式晚宴 (1)

江南五式拼盆  
麻辣貢菜、芝麻海蜆、鹵水牛展、蜜汁叉燒、鹽水鹵鴨  
**Jiangnam Combination Platter**

碧綠蝦仁花枝  
**Sautéed Shrimps and Sliced Squids with Vegetables**

肘子菜膽燉花菇  
**Double-boiled Black Mushroom Soup with Joint of Pork and Brassica**

清蒸大青斑  
**Steamed Fresh Green Garoupa**

竹笙花上湯浸時蔬  
**Seasonal Vegetables and Bamboo Pith in Supreme Soup**

當紅脆皮雞  
**Deep-fried Crispy Chicken**

鳳梨肉碎炒香苗  
**Fried Rice with Minced Pork and Pineapple**

雜菜炆伊麵  
**Braised E-fu Noodles with Assorted Vegetables**

馬來渣咋  
**Braised Cubes of Yam and Sweet Potato in Coconut Milk**

**每席HK\$4,480 per table (10 persons 位用)**

- Subject to 10% service charge 另收加一服務費
- A minimum of 5 tables is required 最少5席



## Chinese Dinner Menu 中式晚宴 (2)

乳豬大拼盤  
**BBQ Combination with Suckling Pig**

XO 醬 爆 雙 蚌 (珊瑚蚌、桂花蚌)  
**Wok-fried Twin Clams with XO Sauce**

黃 金 花 姿 球  
**Crispy-fried Mashed Squids Balls**

海 皇 燴 冬 蓉  
**Braised Winter Melon with Assorted Seafood**

碧 綠 鮑 靈 菰  
**Braised Mushrooms with Seasonal Vegetables**

清 蒸 大 青 斑  
**Steamed Fresh Green Garoupa**

香 菜 心 欖 菜 肉 崧 炒 飯  
**Fried Rice with Minced Pork and Preserved Vegetables**

鮮 菰 干 燒 伊 麵  
**Braised E-fu Noodles with Mushrooms**

香 芋 西 米 露  
**Sweetened Sago Cream with Taro**

**每席HK\$4,480 per table (10 persons 位用)**

- Subject to 10% service charge 另收加一服務費
- A minimum of 5 tables is required 最少5席