

## 中式婚宴晚宴套餐 Chinese Dinner Wedding Package

尊享優惠 COMPLIMENTARY PRIVILEGES	最少 6 席 Minimum 6 tables	最少 10 席 Minimum 10 tables	最少 20 席 Minimum 20 tables
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	--	豪華海景客房 Deluxe Seaview Room	豪華海景客房 連露台 Deluxe Seaview Room with Balcony
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 YUE Restaurant on the wedding day (advance reservation is required & maximum for 24 persons)	♥	♥	♥
免費於酒店戶外婚禮園林內拍攝婚紗照片 Bridal photo-shooting at the hotel Outdoor Wedding Garden	♥	♥	♥
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	1 盆 1 bowl	2 盆 2 bowls	4 盆 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	3 磅 3 pounds	5 磅 5 pounds	8 磅 8 pounds
自攜洋酒免開瓶費 (每席乙瓶) Complimentary corkage (one bottle per table)	♥	♥	♥
多層豪華仿製結婚蛋糕供敬酒儀式及拍照之用 Multi-tier of artistic mock wedding cake for cake cutting and photo-taking	♥	♥	♥
每席花卉擺設 Floral arrangement on dining tables	♥	♥	♥
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 次單程 2 Single Trips	3 次單程 3 Single Trips
免費代客泊車位 Complimentary valet parking spaces	2	4	6
Discount Coupons Include 優惠券包括： <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>希臘女神婚紗攝影套餐券 Beauty Hera wedding photo package</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>蓆夢思床上用品優惠券 Simmons bedding 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>Image Concept 攝影套餐優惠券 Image Concept photo shooting 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> <li>特色汽球佈置優惠券 Custom Made Balloon Workshop discount coupon</li> </ul>	♥	♥	♥

查詢詳情或參觀宴會場地，請致電宴會部：電話 2452 8387 / 2452 8325 或電郵 [catering@goldcoasthotel.com.hk](mailto:catering@goldcoasthotel.com.hk)  
For enquiry or site visit, please contact Catering Department Tel 2452 8387 / 2452 8325 or email [catering@goldcoasthotel.com.hk](mailto:catering@goldcoasthotel.com.hk)

## 中式婚宴晚宴套餐 Chinese Dinner Wedding Package

### 婚宴菜譜 Menu A

(只適用於星期一至五；星期六、日、公眾假期及假期前夕除外)  
(Applicable on Monday to Friday, except Saturday, Sunday, Public Holiday and its eve)

即日起至 2019 年 8 月 29 日

From now – 29 Aug 2019

鴻運金豬全體

Roasted Whole Suckling Pig

翡翠花枝玉帶

Sautéed Scallop and Sliced Squids  
with Vegetables

多子玉環瑤柱甫

Braised Whole Conpoy stuffed in Marrow

Vegetables and Garlic

百花鮮蝦盒

Deep-fried Crispy Puff stuffed with Shrimps

竹笙蟹肉金菇燴燕窩

Bird's Nest with Crab Meat, Bamboo Pith and

Enoki Mushrooms

蠔皇鮮鮑片 #

Braised Sliced Abalone in Oyster Sauce

清蒸沙巴龍躉

Steamed Sabah Giant Garoupa

當紅脆皮雞

Roasted Crispy Chicken

金華鮮蝦炒絲苗

Fried Rice with Shredded Yunnan Ham

and Shrimps

鮑汁珍菌炆伊麵

Braised E-fu Noodles with Mushrooms

in Abalone Sauce

百年好合

Sweetened Red Bean Cream with Lotus Seeds and

Lily Bulbs

永結同心

Chinese Petits Fours

2019 年 8 月 30 日至 2019 年 12 月 31 日

30 Aug 2019 – 31 Dec 2019

鴻運金豬全體

Roasted Whole Suckling Pig

XO 醬帶子桂花蚌

Sautéed Scallops and Sea Clams in XO Sauce

多子玉環瑤柱甫

Braised Whole Conpoy stuffed in Marrow

Vegetables and Garlic

桂林炸蝦丸

Deep-fried Crispy Shrimp Ball

竹笙蟹肉金菇燴燕窩

Bird's Nest with Crab Meat, Bamboo Pith

and Enoki Mushrooms

原隻蠔皇五頭湯鮑

Braised Whole Abalone in Oyster Sauce

清蒸沙巴龍躉

Steamed Sabah Giant Garoupa

當紅脆皮雞

Roasted Crispy Chicken

金華鮮蝦炒絲苗

Fried Rice with Shredded Yunnan Ham

and Shrimps

鮑汁珍菌炆伊麵

Braised E-fu Noodles with Mushrooms

in Abalone Sauce

百年好合

Sweetened Red Bean Cream with Lotus Seeds

and Lily Bulbs

永結同心

Chinese Petits Fours

即日起至 2019 年 8 月 29 日 From now – 29 Aug 2019	2019 年 8 月 30 日至 2019 年 12 月 31 日 30 Aug 2019 – 31 Dec 2019
HK\$9,588	HK\$10,988

席間奉送三小時無限供應汽水、橙汁及特選啤酒

Inclusive of unlimited supply of soft drinks, chilled orange juice and house beer during dinner for 3 hours

每席十至十二位用

Each table of 10 - 12 persons

所有價格以港幣計算及另加一服務費

All prices in HK dollars and subject to 10% service charge

\*為支持可持續發展及海洋生物保育，信和酒店、所有食肆及宴會場合已全面停止供應魚翅食品

\*To support the sustainability and conservation of marine bio-diversity, Sino Hotels has stopped serving shark fin in all of its outlets and banquet services.

## 中式婚宴晚宴套餐 Chinese Dinner Wedding Package

### 婚宴菜譜 Menu B

即日起至 2019 年 8 月 29 日

From now – 29 Aug 2019

鴻運迎金豬

Roasted Whole Suckling Pig

碧綠油雞縱菌炒蝦仁

Sautéed Shrimps in Chanterelle Mushrooms Paste  
with Vegetables

瑤柱雙翡翠

Braised Conpoy with Vegetables

雲腿窩貼大蝦伴和風沙律菜

Deep-fried Mashed Shrimps and Mixed Gourmet

Lettuces Rolls with Japanese Dressing

花膠竹笙雞絲燴燕窩

Braised Bird's Nest with Fish Maw,

Bamboo Pith and Minced Chicken

天白花菇燴鮮鮑片 #

Braised Sliced Abalone with Mushrooms

清蒸大虎斑

Steamed Fresh Tiger Garoupa

南乳脆皮雞

Deep-fried Crispy Chicken with

Red Bean Curd Sauce

雲腿玉帶炒飯

Fried Rice with Scallops and

Shredded Yunnan Ham

金菇銀芽炆伊麵

Braised E-fu Noodles with Enoki Mushrooms

and Bean Sprouts

黃金珍珠露

Sweetened Pumpkin Cream and Sago

美點雙輝

Chinese Petits Fours

2019 年 8 月 30 日至 2019 年 12 月 31 日

30 Aug 2019 – 31 Dec 2019

鴻運迎金豬

Roasted Whole Suckling Pig

碧綠花姿蚌片

Sautéed Cuttlefish and Clam with Vegetables

瑤柱雙翡翠

Braised Conpoy with Vegetables

雲腿窩貼大蝦伴和風沙律菜

Deep-fried Mashed Shrimps and Mixed Gourmet

Lettuces Rolls with Japanese Dressing

花膠竹笙雞絲燴燕窩

Braised Bird's Nest with Fish Maw,

Bamboo Pith and Minced Chicken

原隻蠔皇五頭湯鮑

Braised Whole Abalone in Oyster Sauce

清蒸大虎斑

Steamed Fresh Tiger Garoupa

南乳脆皮雞

Deep-fried Crispy Chicken with

Red Bean Curd Sauce

海鮮菜粒炒飯

Fried Rice with Diced Seafood and Vegetables

金菇銀芽炆伊麵

Braised E-fu Noodles with Enoki Mushrooms

and Bean Sprouts

黃金珍珠露

Sweetened Pumpkin Cream and Sago

美點雙輝

Chinese Petits Fours

即日起至 2019 年 8 月 29 日 From now – 29 Aug 2019	2019 年 8 月 30 日至 2019 年 12 月 31 日 30 Aug 2019 – 31 Dec 2019
HK\$11,088	HK\$12,688

席間奉送三小時無限供應汽水、橙汁及特選啤酒

Inclusive of unlimited supply of soft drinks, chilled orange juice and house beer during dinner for 3 hours

每席十至十二位用

Each table of 10 - 12 persons

所有價格以港幣計算及另加一服務費

All prices in HK dollars and subject to 10% service charge

\*為支持可持續發展及海洋生物保育，信和酒店、所有食肆及宴會場合已全面停止供應魚翅食品

\*To support the sustainability and conservation of marine bio-diversity, Sino Hotels has stopped serving shark fin in all of its outlets and banquet services.

## 中式婚宴晚宴套餐 Chinese Dinner Wedding Package

### 婚宴菜譜 Menu C

即日起至 2019 年 8 月 29 日

From now – 29 Aug 2019

金豬耀紅袍

Roasted Whole Suckling Pig

鮮露筍蝦球螺片

Sautéed Prawns and Sea Whelks with Asparagus

蘭花玉環瑤柱甫

Braised Whole Conpoy stuffed in

Marrow Vegetables and Broccoli

杏香炸釀蟹拑

Deep-fried Crab Claws with Almond Jacket

竹笙海皇燴官燕

Braised Bird's Nest with Bamboo Pith & Seafood

原隻蠔皇五頭湯鮑

Braised Whole Abalone in Oyster Sauce

清蒸大虎斑

Steamed Fresh Tiger Garoupa

金沙脆皮雞

Deep-fried Crispy Chicken with Garlic

香菜心薑米肉鬆炒飯

Fried Rice with Minced Meat,

Ginger and Vegetables

金瑤雜菜炆伊麵

Braised E-fu Noodles with Shredded Conpoy

and Enoki Mushrooms

椰汁紫米露湯丸

Sweetened Purple Glutinous Rice with Coconut

Cream and Glutinous Dumpling

美點薈萃

Chinese Petits Fours

2019 年 8 月 30 日至 2019 年 12 月 31 日

30 Aug 2019 – 31 Dec 2019

金豬耀紅袍

Roasted Whole Suckling Pig

松露醬蝦球炒帶子

Sautéed Prawns and Scallops with

Black Truffle Sauce

蘭花玉環瑤柱甫

Braised Whole Conpoy stuffed in

Marrow Vegetables and Broccoli

杏香炸釀蟹拑

Deep-fried Crab Claws with Almond Jacket

蟹皇蟲草花燴官燕

Braised Bird's Nest with Crab Roe &

Cordyceps Flowers

原隻蠔皇五頭湯鮑

Braised Whole Abalone in Oyster Sauce

清蒸大星斑

Steamed Fresh Spotted Garoupa

金沙脆皮雞

Deep-fried Crispy Chicken with Garlic

香菜心薑米肉鬆炒飯

Fried Rice with Minced Meat,

Ginger and Vegetables

金瑤雜菜炆伊麵

Braised E-fu Noodles with Shredded Conpoy

and Enoki Mushrooms

椰汁紫米露湯丸

Sweetened Purple Glutinous Rice with Coconut

Cream and Glutinous Dumpling

美點薈萃

Chinese Petits Fours

即日起至 2019 年 8 月 29 日 From now – 29 Aug 2019	2019 年 8 月 30 日至 2019 年 12 月 31 日 30 Aug 2019 – 31 Dec 2019
HK\$12,388	HK\$13,988

席間奉送三小時無限供應汽水、橙汁及特選啤酒

Inclusive of unlimited supply soft drinks, chilled orange juice and house beer during dinner for 3 hours

每席十至十二位用

Each table of 10 - 12 persons

所有價格以港幣計算及另加一服務費

All prices in HK dollars and subject to 10% service charge

\*為支持可持續發展及海洋生物保育，信和酒店、所有食肆及宴會場合已全面停止供應魚翅食品

\*To support the sustainability and conservation of marine bio-diversity, Sino Hotels has stopped serving shark fin in all of its outlets and banquet services.

## 中式婚宴晚宴套餐 Chinese Dinner Wedding Package

### 婚宴菜譜 Menu D

即日起至 2019 年 8 月 29 日  
From now – 29 Aug 2019  
金豬大紅袍  
Roasted Whole Suckling Pig  
Served with Pancakes  
鮮露筍 XO 醬爆花枝蝦球  
Sautéed Prawns with Sliced Cuttlefish  
and Asparagus in XO Sauce  
海皇遼參釀玉環  
Assorted Seafood and Sea Cucumber  
Stuffed in Marrow Vegetables  
蟹肉帶子金錢盒  
Deep-fried Puff with Conpoy and Crab Meat  
竹笙海味燴官燕  
Braised Bird's Nest with Dried Seafood  
& Bamboo Pith  
原隻蠔皇五頭湯鮑  
Braised Whole Abalone in Oyster Sauce  
清蒸大星斑  
Steamed Fresh Spotted Garoupa  
蒜香脆皮雞  
Deep-fried Crispy Chicken with Garlic  
瑤柱蟹籽蛋白炒香苗  
Fried rice with Shredded Conpoy, Crab Roe  
and Egg White  
上湯鮮蝦水餃  
Shrimp Dumplings in Supreme Soup  
燕窩燉雙皮奶  
Double-boiled Milk Topped with Bird's Nest  
美點薈萃  
Chinese Petits Fours

2019 年 8 月 30 日至 2019 年 12 月 31 日  
30 Aug 2019 – 31 Dec 2019  
金豬大紅袍  
Roasted Whole Suckling Pig  
Served with Pancakes  
鮮露筍 XO 醬爆花枝蝦球  
Sautéed Prawns with Sliced Cuttlefish  
and Asparagus in XO Sauce  
海皇遼參釀玉環  
Assorted Seafood and Sea Cucumber  
Stuffed in Marrow Vegetables  
芝士蟹肉焗釀蟹蓋  
Baked Crab Shell stuffed with  
Crab Meat & Cheese  
竹笙海味燴官燕  
Braised Bird's Nest with Dried Seafood  
& Bamboo Pith  
原隻蠔皇五頭湯鮑  
Braised Whole Abalone in Oyster Sauce  
清蒸東星斑  
Steamed Fresh Spotted Garoupa  
蒜香脆皮雞  
Deep-fried Crispy Chicken with Garlic  
瑤柱蟹籽蛋白炒香苗  
Fried rice with Shredded Conpoy, Crab Roe  
And Egg White  
上湯鮮蝦水餃  
Shrimp Dumplings in Supreme Soup  
燕窩燉雙皮奶  
Double-boiled Milk Topped with Bird's Nest  
美點薈萃  
Chinese Petits Fours

即日起至 2019 年 8 月 29 日 From now – 29 Aug 2019	2019 年 8 月 30 日至 2019 年 12 月 31 日 30 Aug 2019 – 31 Dec 2019
HK\$13,688	HK\$15,288

席間奉送三小時無限供應汽水、橙汁及特選啤酒  
Inclusive of unlimited supply of soft drinks, chilled orange juice and house beer during dinner for 3 hours  
每席十至十二位用

Each table of 10 - 12 persons

所有價格以港幣計算及另加一服務費

All prices in HK dollars and subject to 10% service charge

\*為支持可持續發展及海洋生物保育，信和酒店、所有食肆及宴會場合已全面停止供應魚翅食品

\*To support the sustainability and conservation of marine bio-diversity, Sino Hotels has stopped serving shark fin in all of its outlets and banquet services.