$\underset{\text{hong kong}}{\mathsf{GOLD}} \underset{\text{hong kong}}{\mathsf{Coast}} \underset{\text{hong}}{\mathsf{Hotel}}$

香港黄金海岸酒店



中式婚宴午宴套餐 Chinese Lunch 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,新人及主人家人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)	٧	٧	*
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	¥	٧	•
餐前酒會雜果賓治 Non-alcoholic fruit punch for cocktail	1盆 1bowl	2盆 2bowls	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	•	٧	•
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
優惠券包括 Discount coupons includes:	*	v	•

GOLD COAST HOTEL

HONG KONG

香港黄金海岸酒店



中式婚宴午宴套餐 Chinese Lunch 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

鴻運乳豬全體

Roasted Whole Suckling Pig

碧綠花枝蝦仁

Sautéed Sliced Squids and Shrimps with Seasonal Vegetables

瑶柱肘子菜膽燉竹絲雞

Double-boiled Conpoy, Yunnan Ham and Silk Fowl with Chinese Cabbage

玉環瑤柱甫#

Braised Whole Conpoy stuffed in Marrow Vegetables

清蒸沙巴龍躉

Steamed Sabah Giant Garoupa

黄金脆皮雞

Deep-fried Crispy Chicken

雲腿蛋白菜粒炒飯

Fried Rice with Shredded Yunnan Ham,

Egg White and Vegetables

鮮菇炆伊麵

Braised E-fu Noodles with Mushrooms

百年好合

Sweetened Red Bean Cream with Lotus

Seeds and Lily Bulbs

美點雙輝

Chinese Petits Fours

2019年8月30日至2020年2月29日 30 Aug 2019 - 29 Feb 2020

鴻運乳豬全體

Roasted Whole Suckling Pig

翡翠桂花蚌帶子

Sautéed Sea Clams and Scallops with Seasonal Vegetables

瑶柱 肘 子菜 膽 燉 竹 絲 雞

Double-boiled Conpoy, Yunnan Ham and

Silk Fowl with Chinese Cabbage

鮮鮑片扣鵝掌

Braised Sliced Abalone and Goose Web

清蒸沙巴龍躉

Steamed Sabah Giant Garoupa

黄金脆皮雞

Deep-fried Crispy Chicken

海鮮菜粒炒飯

Fried Rice with Diced Seafood and

Vegetables

鮮菇炆伊麵

Braised E-fu Noodles with Mushrooms

百年好合

Sweetened Red Bean Cream with Lotus

Seeds and Lily Bulbs

美點雙輝

Chinese Petits Fours

即日起至 2019 年 8 月 29 日	2019年8月30日至2020年2月29日
From now – 29 Aug 2019	30 Aug 2019 – 29 Feb 2020
HK\$7,688	HK\$8,888

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.

GOLD COAST HOTEL

HONG KONG 香港黃金海岸酒店



中式婚宴午宴套餐 Chinese Lunch Wedding Package

婚宴菜譜 Menu B

即日起至 2019 年 8 月 29 日

From now – 29 Aug 2019

鴻運乳豬全體

Roasted Whole Suckling Pig

蘭花玉帶鮮蝦仁

Sautéed Scallops and Shrimps with

Broccoli

花膠螺頭燉竹絲雞

Double-boiled Fish Maw with Sea Whelk

and Silk Fowl

北菇鮮鮑片#

Braised Sliced Abalone with Black

Mushrooms

清蒸大虎斑

Steamed Fresh Tiger Garoupa

當紅脆皮雞

Roasted Crispy Chicken

海皇炒飯

Fried Rice with Assorted Seafood

漁香肉鬆炆伊麵

Braised E-fu Noodles with Pork, Garlic and

Chili Sauce

富貴長春露

Double-boiled Lotus Seeds, Red Dates and

Longan with Crystal Sugar

美點雙輝

Chinese Petits Fours

2019年8月30日至2020年2月29日 30 Aug 2019 - 29 Feb 2020

鴻運乳豬全體

Roasted Whole Suckling Pig

金沙蝦球伴沙律時蔬

Deep-fried Prawns with Vegetables

花膠螺頭燉竹絲雞

Double-boiled Fish Maw with Sea Whelk

and Silk Fowl

海參鮮鮑片

Braised Sliced Abalone with Sea Cucumber

清蒸大虎斑

Steamed Fresh Tiger Garoupa

當紅脆皮雞

Roasted Crispy Chicken

瑤柱蟹籽蛋白炒香苗

Fried rice with Shredded Conpoy, Crab Roe

and Egg White

漁香肉鬆炆伊麵

Braised E-fu Noodles with Pork, Garlic and

Chili Sauce

富貴長春露

Double-boiled Lotus Seeds, Red Dates and

Longan with Crystal Sugar

美點雙輝

Chinese Petits Fours

即日起至 2019 年 8 月 29 日	2019年8月30日至2020年2月29日
From now – 29 Aug 2019	30 Aug 2019 – 29 Feb 2020
HK\$8,888	HK\$9,988

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

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