

倚泉會議貴賓廳
西式婚宴午宴套餐
Fountain Room
Western Lunch Wedding Package

尊享優惠 COMPLIMENTARY PRIVILEGES	最少 50 人 Minimum 50 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	♥
餐前酒會雜果賓治 Non-alcoholic fruit punch for cocktail	1 盆 1 bowl
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
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	♥
免費代客泊車位 Complimentary valet parking spaces	2
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 希臘女神婚紗攝影套餐券 Beauty Hera wedding photo package 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 蓆夢思床上用品優惠券 Simmons bedding discount coupon s.a. wedding海外婚紗攝影優惠券 s.a. wedding photo package discount coupon Image Concept 攝影套餐優惠券 Image Concept photo shooting 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 特色汽球佈置優惠券 Custom Made Balloon Workshop discount coupon 	♥

查詢詳情或參觀宴會場地，請致電宴會部：電話 2452 8341 / 2452 8387 或電郵 catering@goldcoasthotel.com.hk
For enquiry or site visit, please contact Catering Department Tel 2452 8341 / 2452 8387 or email catering@goldcoasthotel.com.hk

價格如有更改恕不另行通知 Prices are subject to change without Prior Notice

LUNCH BUFFET MENU 自助午餐菜單

COLD SELECTIONS 冷盤

- Norwegian Smoked Salmon with Capers and Horseradish Cream 挪威煙三文魚
Baby Squids Sautéed with Spicy Garlic 辣味蒜茸魷魚仔碟
Poached Shrimps, Cocktail Dip 凍鮮蝦配咯哆汁
Marinated Half-shelled Mussels, 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
Assorted Sashimi with Wasabi & Soya (with chef attendance) 什錦魚生 (即切)
Assorted Sushi & Rice Rolls with Pickles 什錦壽司、飯卷
Assorted Delicacies, Japanese Style (sea snails & baby octopus) 日式小食 (味付螺肉、八爪魚仔)

FRESH AND MARINATED SALADS 沙律

- Assorted Crunchy Salad Leaves 新鮮沙律菜 (v)
Sweet Corns & Red Kidney Beans Salad with Bell Pepper 粟米、紅腰豆、甜椒沙律 (v)
Garlic Flavored Broccoli Salad, Olives-Tomato Coulis 蒜味西蘭花沙律配水欖茄茸 (v)
Sliced Cucumber Salad, Mint Yoghurt Dip 青瓜片沙律配刁草乳酪醬 (v)
Cold Noodles Salad with Vegetables Julienne 什菜絲冷麵沙律 (v)
Korean Style Fried Bean Curds Salad with Sesame 韓式辛椒炸豆腐、芝麻沙律 (v)
Spicy Boneless Chicken Feet's Salad Thai Style 泰式鳳爪沙律

DRESSINGS 沙律汁

- French, Italian, Vinaigrette, Balsamic, Thousand Islands 法式、意式、油醋、黑醋汁、千島醬 (v)

CONDIMENTS 配料

- Olives, Croutons, Capers, Toasted Cashew Nuts, Pineapple Chunks 橄欖、麵包丁、酸豆、烤腰果、菠蘿 (v)

SOUPS 熱湯

- Ginger Flavored Pumpkin Cream Soup 薑味南瓜湯 (v)
Assorted Bread Rolls & Butter 麵包、牛油 (v)

LUNCH BUFFET MENU 自助午餐菜單

HOT CHAFING DISHES 熱盤

Roasted Pork Loin, 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 忌廉蘑菇汁燴雞扒
Pan-fried Fillets of Sole on Creamy Spinach 煎龍脷魚柳配忌廉莧菜
BBQ Duck & 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 (v)
Deep-fried Duchess Potatoes 炸公爵薯 (v)
Shallow-fried Fish Fillets with Sweet Corn Sauce 粟米魚塊
Fried Rice topped with Chicken in Tomato Sauce 鮮茄雞絲飯
Wok-fried Mock Chicken with Celery & Straw Mushrooms 草菇西芹炒素雞 (v)
Braised E-fu Noodles with Eggplants 茄子炆伊麵 (v)
Steamed Rice 絲苗白飯 (v)

CARVING ON THE SIDE 切肉

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

SWEETS AND PASTRIES 甜品

Tiramisu Cake 意大利芝士餅
Double-layered Chocolate & Passion Fruit Mousse Cake 雙層朱古力、熱情果慕絲蛋糕
Chestnut Cream Cake 栗茸忌廉蛋糕
Ginger Flavored Pumpkin Tart 薑味南瓜撻
Cherry Strudel, Vanilla Sauce 車厘子卷配雲呢嚨汁
Assorted French Pastries 法式什餅
Chocolate & Pear Mousse in Cocotte 香梨朱古力慕絲盅
Heart Shaped Mango Pudding, Chinese Style 中式芒果布甸 (心形)
Red Bean Pudding, Chinese Style 中式紅豆糕
Freshly Sliced Seasonal Fruits 時令鮮果
Ice Cream Cups 雪糕杯
Bread & Butter Pudding, Vanilla Sauce 麵包布甸配雲呢嚨汁

2018: 每位 HK\$620 per person

2019: 每位 HK\$650 per person

**(最少 50 人 A minimum of 50 persons is required
另收加一服務費 Subject to 10% service charge)**

BEVERAGE PACKAGE 飲品套餐

2018 Price 價錢 (每位 per person)	2019 Price 價錢 (每位 per person)	飲品種類提供/ 時間
		Items offered/ Time
		中午十二時至下午三時 12:00pm – 3:00pm
HK\$200	HK\$210	無限量供應汽水，橙汁及特選啤酒 Unlimited supply of Soft Drinks, Chilled Orange Juice and House Beer
HK\$220	HK\$230	無限量供應汽水，鮮橙汁及特選啤酒 Unlimited supply of Soft Drinks, Fresh Orange Juice and House Beer
HK\$250	HK\$260	無限量供應汽水，鮮橙汁，特選啤酒及特選紅酒/白酒 Unlimited supply of Soft Drinks, Fresh Orange Juice, House Beer and House Wine

Price on consumption basis : 每杯價錢：

		2018	2019
Soft Drinks or Chilled Orange Juice	汽水或橙汁	HK\$65 per glass	HK\$70 per glass
House Beer	特選啤酒	HK\$70 per glass	HK\$75 per glass
Imported Beer	入口啤酒	HK\$80 per glass	HK\$85 per glass
Fresh Orange Juice	鮮橙汁	HK\$80 per glass	HK\$85 per glass
House Wine	特選紅酒/白酒	HK\$105 per glass	HK\$110 per glass

- * 所列價目需另加一服務費
- * 適用於即日起至二零一九年十二月三十一日

All prices are subject to 10% service charge
All prices are valid until Dec 31, 2019