

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

<b>尊享優惠</b> <b>COMPLIMENTARY PRIVILEGES</b>	<b>最少 6 席</b> <b>Minimum</b> <b>6 tables</b>	<b>最少 10 席</b> <b>Minimum</b> <b>10 tables</b>	<b>最少 20 席</b> <b>Minimum</b> <b>20 tables</b>
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 newlyweds 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: *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	♥	♥	♥

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 2020 年 2 月 29 日  
From now – 29 Feb 2020

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

2020 年 3 月 1 日至 2020 年 12 月 31 日  
1 Mar 2020 – 31 Dec 2020

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 2020 年 2 月 29 日 From now – 29 Feb 2020	2020 年 3 月 1 日至 2020 年 12 月 31 日 1 Mar 2020 – 31 Dec 2020
HK\$9,588	HK\$11,788 (1 Mar – 16 Sep 2020) HK\$11,980 (17 Sep – 31 Dec 2020)

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，信和酒店之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

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

### 婚宴菜譜 Menu B

即日起至 2020 年 2 月 29 日  
From now – 29 Feb 2020

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

2020 年 3 月 1 日至 2020 年 12 月 31 日  
1 Mar 2020 – 31 Dec 2020

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 2020 年 2 月 29 日 From now – 29 Feb 2020	2020 年 3 月 1 日至 2020 年 12 月 31 日 1 Mar 2020 – 31 Dec 2020
HK\$11,088	HK\$13,588 (1 Mar – 16 Sep 2020) HK\$13,888 (17 Sep – 31 Dec 2020)

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，信和酒店之所有食肆及宴會場合已全面停止供應魚翅食品

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

### 婚宴菜譜 Menu C

即日起至 2020 年 2 月 29 日  
From now – 29 Feb 2020

2020 年 3 月 1 日至 2020 年 12 月 31 日  
1 Mar 2020 – 31 Dec 2020

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

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 2020 年 2 月 29 日 From now – 29 Feb 2020	2020 年 3 月 1 日至 2020 年 12 月 31 日 1 Mar 2020 – 31 Dec 2020
HK\$12,388	HK\$14,888 (1 Mar – 16 Sep 2020) HK\$15,188 (17 Sep – 31 Dec 2020)

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

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

### 婚宴菜譜 Menu D

即日起至 2020 年 2 月 29 日  
From now – 29 Feb 2020

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 groupa  
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

2020 年 3 月 1 日至 2020 年 12 月 31 日  
1 Mar 2020 – 31 Dec 2020

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 groupa  
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 2020 年 2 月 29 日 From now – 29 Feb 2020	2020 年 3 月 1 日至 2020 年 12 月 31 日 1 Mar 2020 – 31 Dec 2020
HK\$13,688	HK\$16,088 (1 Mar – 16 Sep 2020) HK\$16,388 (17 Sep – 31 Dec 2020)

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，信和酒店之所有食肆及宴會場合已全面停止供應魚翅食品

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