



GOLD COAST  
HOTEL

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

尊享优惠 COMPLIMENTARY PRIVILEGES	最少 6 席 Minimum 6 tables	最少 10 席 Minimum 10 tables	最少 20 席 Minimum 20 tables
设宴当晚新人可免费入住新婚蜜月客房壹晚连翌晨房内双人早餐 One night accommodation with in-room set breakfast for two	--	豪华海景客房 Deluxe Seaview Room	豪华海景客房 连露台 Deluxe Seaview Room with Balcony
设宴当晚, 新人及主人家入住酒店客房可获折扣优惠 (需按当时房间供应而定, 只限两间) Special discount on room rate on wedding day for the newlyweds and their families (subject to hotel availability & maximum for 2 room nights)	♥	♥	♥
设宴当天, 主人家于聆涛咖啡厅享用自助早餐或「粤」中菜厅享用午餐 可获八五折优惠 (需预约安排及最多 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)	♥	♥	♥
免费于酒店户外婚礼园林内拍摄婚纱照 Bridal photo-shooting at the hotel Outdoor Wedding Garden	♥	♥	♥
每席十套酒店婚宴喜帖 (不包括内容印刷) 10 sets of hotel invitation cards per table (printing service not included)	♥	♥	♥
精美嘉宾提名册 Embroidered guest signature book	♥	♥	♥
免费麻雀耍乐及茗茶招待 Mahjong tables sets with Chinese tea service	♥	♥	♥
餐前酒会杂果宾治 Non-alcoholic fruit punch for cocktail	1 盆 1 bowl	2 盆 2 bowls	4 盆 4 bowls
心形鲜果忌廉蛋糕于婚宴前享用 Heart-shaped fresh fruit cream cake served during the reception	3 磅 3 pounds	5 磅 5 pounds	8 磅 8 pounds
自携洋酒免开瓶费 (每席乙瓶) Complimentary corkage (one bottle per table)	♥	♥	♥
多层豪华仿制结婚蛋糕供敬酒仪式及拍照之用 Multi-tier of artistic mock wedding cake for cake cutting and photo-taking	♥	♥	♥
每席花卉摆设 Floral arrangement on dining tables	♥	♥	♥
奉送全场华丽椅套 Complimentary seat covers	♥	♥	♥
免费使用液晶投影机 Complimentary use of LCD Projector	♥	♥	♥
五十座位豪华巴士于散席使用 (往港岛, 九龙或新界) 50-seater coach services from Hotel to Hong Kong Island, Kowloon or New Territories	--	2 次单程 2 Single Trips	3 次单程 3 Single Trips
免费代客泊车位 Complimentary valet parking spaces	2	4	6
Discount Coupons Include 优惠券包括: *六福珠宝金行优惠券 Luk Fook Jewellery & Goldsmith Company discount coupon *I-PRIMO 婚戒优惠券 I-PRIMO Diamond Ring discount coupon *希腊女神婚纱摄影套餐券 Beauty Hera wedding photo package *奇华中式礼饼八折优惠 Kee Wah Bakery Chinese bridal cake discount coupon *罗勤芳中华礼仪专业大妗服务优惠券 Lokanfong Chinese Wedding discount coupon *席梦思床上用品优惠券 Simmons bedding discount coupon *s.a. wedding海外婚纱摄影优惠券 s.a. wedding photo package discount coupon *Image Concept 摄影套餐优惠券 Image Concept photo shooting discount coupon *壹誓证婚服务优惠券 AnOath celebrant service discount coupon *Medi Fast婚前身体检查优惠券 Medi Fast medical check discount coupon *Tuttiad场地布置优惠券 Tuttiad wedding decoration discount coupon	♥	♥	♥

查询详情或参观宴会场地, 请致电宴会部: 电话 2452 8387 / 2452 8325 或电邮 [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

### 婚宴菜谱 Menu A

(只适用于星期一至五；星期六、日、公众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

鸿运金猪全体  
Roasted whole suckling pig

翡翠花枝玉带  
Sautéed scallop and sliced squids with vegetables

多子玉环瑶柱甫  
Braised whole conpoy stuffed in marrow vegetables and garlic

百花鲜虾盒  
Deep-fried crispy puff stuffed with shrimps

竹笙蟹肉金菇烩燕窝  
Bird's nest with crab meat, bamboo pith and enoki mushrooms

蚝皇鲜鲍片 #  
Braised Sliced Abalone in Oyster Sauce

清蒸沙巴龙趸  
Steamed Sabah giant garoupa

当红脆皮鸡  
Roasted crispy chicken

金华鲜虾炒丝苗  
Fried rice with shredded Yunnan ham and shrimps

鲍汁珍菌炆伊面  
Braised E-fu noodles with mushrooms in abalone sauce

百年好合  
Sweetened red bean cream with lotus seeds and lily bulbs

永结同心  
Chinese Petits Fours

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

鸿运金猪全体  
Roasted whole suckling pig

XO 酱带子桂花蚌  
Sautéed scallops and sea clams in XO sauce

多子玉环瑶柱甫  
Braised whole conpoy stuffed in marrow vegetables and garlic

桂林炸虾丸  
Deep-fried crispy shrimp ball

竹笙蟹肉金菇烩燕窝  
Bird's nest with crab meat, bamboo pith and enoki mushrooms

原只蚝皇五头汤鲍  
Braised whole abalone in oyster sauce

清蒸沙巴龙趸  
Steamed Sabah giant garoupa

当红脆皮鸡  
Roasted crispy chicken

金华鲜虾炒丝苗  
Fried rice with shredded Yunnan ham and shrimps

鲍汁珍菌炆伊面  
Braised E-fu noodles with mushrooms in abalone Sauce

百年好合  
Sweetened red bean cream with lotus seeds and lily bulbs

永结同心  
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)

席间奉送三小时无限供应汽水、橙汁及特选啤酒  
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

所有价格以港币计算及另加一服务费

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

\*为支持可持续发展及海洋生物保育，信和酒店之所有食肆及宴会场合已全面停止供应鱼翅食品

\*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

### 婚宴菜谱 Menu B

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

鸿运迎金猪  
Roasted whole suckling pig  
碧绿油鸡纵菌炒虾仁  
Sautéed shrimps in chanterelle mushrooms paste  
with vegetables  
瑶柱双翡翠  
Braised conpoy with vegetables  
云腿窝贴大虾伴和风沙律菜  
Deep-fried mashed shrimps and mixed gourmet  
lettuces rolls with Japanese dressing  
花胶竹笙鸡丝烩燕窝  
Braised bird's nest with fish maw,  
bamboo pith and minced chicken  
天白花菇烩鲜鲍片 #  
Braised sliced abalone with mushrooms  
清蒸大虎斑  
Steamed fresh tiger garoupa  
南乳脆皮鸡  
Deep-fried crispy chicken with  
red bean curd sauce  
云腿玉带炒饭  
Fried rice with scallops and shredded Yunnan ham  
金菇银芽炆伊面  
Braised E-fu noodles with enoki mushrooms  
and bean sprouts  
黄金珍珠露  
Sweetened pumpkin cream and sago  
美点双辉  
Chinese Petits Fours

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

鸿运迎金猪  
Roasted whole suckling pig  
碧绿花姿蚌片  
Sautéed cuttlefish and clam with vegetables  
瑶柱双翡翠  
Braised conpoy with vegetables  
云腿窝贴大虾伴和风沙律菜  
Deep-fried mashed shrimps and mixed gourmet  
lettuces rolls with Japanese dressing  
花胶竹笙鸡丝烩燕窝  
Braised bird's nest with fish maw,  
bamboo pith and minced chicken  
原只蚝皇五头汤鲍  
Braised whole abalone in oyster sauce  
清蒸大虎斑  
Steamed fresh tiger garoupa  
南乳脆皮鸡  
Deep-fried crispy chicken with  
red bean curd sauce  
海鲜菜粒炒饭  
Fried rice with diced seafood and vegetables  
金菇银芽炆伊面  
Braised E-fu noodles with enoki mushrooms  
and bean sprouts  
黄金珍珠露  
Sweetened pumpkin cream and sago  
美点双辉  
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)

席间奉送三小时无限供应汽水、橙汁及特选啤酒  
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

所有价格以港币计算及另加一服务费

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

### 婚宴菜谱 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

金猪耀红袍  
Roasted whole suckling pig  
鲜露笋虾球螺片  
Sautéed prawns and sea whelks with asparagus  
兰花玉环瑶柱甫  
Braised whole conpoy stuffed in  
marrow vegetables and broccoli  
杏香炸酿蟹钳  
Deep-fried crab claws with almond jacket  
竹笙海皇烩官燕  
Braised bird's nest with bamboo pith & seafood  
原只蚝皇五头汤鲍  
Braised whole abalone in oyster sauce  
清蒸大虎斑  
Steamed fresh tiger groupa  
金沙脆皮鸡  
Deep-fried crispy chicken with garlic  
香菜心姜米肉松炒饭  
Fried rice with minced meat,  
ginger and vegetables  
金瑶杂菜炆伊面  
Braised E-fu noodles with shredded conpoy  
and enoki mushrooms  
椰汁紫米露汤丸  
Sweetened purple glutinous rice with coconut cream  
and glutinous dumpling  
美点荟萃  
Chinese Petits Fours

金猪耀红袍  
Roasted whole suckling pig  
松露酱虾球炒带子  
Sautéed prawns and scallops with black truffle sauce  
兰花玉环瑶柱甫  
Braised whole conpoy stuffed in  
marrow vegetables and broccoli  
杏香炸酿蟹钳  
Deep-fried crab claws with almond jacket  
蟹皇虫草花烩官燕  
Braised bird's nest with crab roe  
& cordyceps flowers  
原只蚝皇五头汤鲍  
Braised whole abalone in oyster sauce  
清蒸大星斑  
Steamed fresh spotted groupa  
金沙脆皮鸡  
Deep-fried crispy chicken with garlic  
香菜心姜米肉松炒饭  
Fried rice with minced meat,  
ginger and vegetables  
金瑶杂菜炆伊面  
Braised E-fu noodles with shredded conpoy  
and enoki mushrooms  
椰汁紫米露汤丸  
Sweetened purple glutinous rice with coconut cream  
and glutinous dumpling  
美点荟萃  
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)

席间奉送三小时无限供应汽水、橙汁及特选啤酒  
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  
所有价格以港币计算及另加一服务费  
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

### 婚宴菜谱 Menu D

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

金猪大红袍  
Roasted whole suckling pig  
served with pancakes  
鲜露笋 XO 酱爆花枝虾球  
Sautéed prawns with sliced cuttlefish  
and asparagus in XO sauce  
海皇辽参酿玉环  
Assorted seafood and sea cucumber  
stuffed in marrow vegetables  
蟹肉带子金钱盒  
Deep-fried puff with conpoy and crab meat  
竹笙海味烩官燕  
Braised bird's nest with dried seafood & bamboo pith  
原只蚝皇五头汤鲍  
Braised whole abalone in oyster sauce  
清蒸大星斑  
Steamed fresh spotted groupa  
蒜香脆皮鸡  
Deep-fried crispy chicken with garlic  
瑶柱蟹籽蛋白炒香苗  
Fried rice with shredded conpoy, crab roe  
and egg white  
上汤鲜虾水饺  
Shrimp dumplings in supreme soup  
燕窝炖双皮奶  
Double-boiled milk topped with bird's nest  
美点荟萃  
Chinese Petits Fours

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

金猪大红袍  
Roasted whole suckling pig  
served with pancakes  
鲜露笋 XO 酱爆花枝虾球  
Sautéed prawns with sliced cuttlefish  
and asparagus in XO sauce  
海皇辽参酿玉环  
Assorted seafood and sea cucumber  
stuffed in marrow vegetables  
芝士蟹肉焗酿蟹盖  
Baked crab shell stuffed with  
crab meat & cheese  
竹笙海味烩官燕  
Braised bird's nest with dried seafood & bamboo pith  
原只蚝皇五头汤鲍  
Braised whole abalone in oyster sauce  
清蒸东星斑  
Steamed fresh spotted groupa  
蒜香脆皮鸡  
Deep-fried crispy chicken with garlic  
瑶柱蟹籽蛋白炒香苗  
Fried rice with shredded conpoy, crab roe  
and egg white  
上汤鲜虾水饺  
Shrimp dumplings in supreme soup  
燕窝炖双皮奶  
Double-boiled milk topped with bird's nest  
美点荟萃  
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)

席间奉送三小时无限供应汽水、橙汁及特选啤酒  
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

所有价格以港币计算及另加一服务费

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

\*为支持可持续发展及海洋生物保育，信和酒店之所有食肆及宴会场合已全面停止供应鱼翅食品

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