



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 newly weds and their families (subject to hotel availability & maximum for 2 room nights)	♥	♥	♥
设宴当天，主人家于聆飒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 breakfast buffet at Cafe Lagoon or lunch at YUÈ Chinese 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	♥	♥	♥
免费使用液晶投射器 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 An Oath 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 8673 / 2452 8325 或电邮 catering@goldcoasthotel.com.hk

For enquiry or site visit, please contact Catering Department Tel 2452 8673 / 2452 8325 or email catering@goldcoasthotel.com.hk



GOLD COAST
HOTEL

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 4 月 30 日 From now – 30 Apr 2020	2020 年 5 月 1 日至 2020 年 12 月 31 日 1 May 2020 – 31 Dec 2020
鸿运金猪全体 Roasted whole suckling pig	鸿运金猪全体 Roasted whole suckling pig
翡翠花枝玉带 Sautéed scallop and sliced squids with vegetables	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	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	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	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	原只蚝皇五头汤鲍 Braised whole abalone in oyster sauce
清蒸沙巴龙趸 Steamed Sabah giant garoupa	清蒸沙巴龙趸 Steamed Sabah giant garoupa
当红脆皮鸡 Roasted crispy chicken	当红脆皮鸡 Roasted crispy chicken
金华鲜虾炒丝苗 Fried rice with shredded Yunnan ham and shrimps	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	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	百年好合 Sweetened red bean cream with lotus seeds and lily bulbs
永结同心 Chinese petits fours	永结同心 Chinese petits fours

即日起至 2020 年 4 月 30 日 From now – 30 Apr 2020	2020 年 5 月 1 日至 2020 年 12 月 31 日 1 May 2020 – 31 Dec 2020
HK\$9,588	HK\$11,788 (1 May – 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.



GOLD COAST
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中式婚宴晚宴套餐
Chinese Dinner Wedding Package

婚宴菜谱 Menu B

即日起至 2020 年 4 月 30 日
From now – 30 Apr 2020

2020 年 5 月 1 日至 2020 年 12 月 31 日
1 May 2020 – 31 Dec 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

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 4 月 30 日 From now – 30 Apr 2020	2020 年 5 月 1 日至 2020 年 12 月 31 日 1 May 2020 – 31 Dec 2020
HK\$11,088	HK\$13,588 (1 May – 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.

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

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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 4 月 30 日
From now – 30 Apr 2020

2020 年 5 月 1 日至 2020 年 12 月 31 日
1 May 2020 – 31 Dec 2020

金猪耀红袍
Roasted whole suckling pig
鲜芦笋虾球螺片
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 and seafood
原只蚝皇五头汤鲍
Braised whole abalone in oyster sauce
清蒸大虎斑
Steamed fresh tiger garoupa
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
and cordyceps flowers
原只蚝皇五头汤鲍
Braised whole abalone in oyster sauce
清蒸大星斑
Steamed fresh spotted garoupa
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 4 月 30 日 From now – 30 Apr 2020	2020 年 5 月 1 日至 2020 年 12 月 31 日 1 May 2020 – 31 Dec 2020
HK\$12,388	HK\$14,888 (1 May – 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 4 月 30 日
From now – 30 Apr 2020

2020 年 5 月 1 日至 2020 年 12 月 31 日
1 May 2020 – 31 Dec 2020

金猪大红袍
Roasted whole suckling pig
served with pancakes
鲜芦笋 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 and 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

金猪大红袍
Roasted whole suckling pig
served with pancakes
鲜芦笋 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 and cheese
竹笙海味烩官燕
Braised bird's nest with dried seafood and 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 4 月 30 日 From now – 30 Apr 2020	2020 年 5 月 1 日至 2020 年 12 月 31 日 1 May 2020 – 31 Dec 2020
HK\$13,688	HK\$16,088 (1 May – 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。

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