



GOLD COAST
HOTEL

婚禮庭園 - 中式婚宴晚宴套餐 The Terrace - Chinese Dinner Wedding Package

尊享優惠 COMPLIMENTARY PRIVILEGES	最少 10 席 Minimum 10 tables
星級服務: WOW Privileges : 海上郵輪度假價值 HK\$6,000 之優惠券乙張 set of cruise tour coupon (Value at HK\$6,000) 勞斯萊斯花車接送 4 小時服務 Rolls-Royce bridal pick up service (4 hours) 每席鮮花花卉擺設 Fresh floral arrangement on dining table 直升機遊香港 (15 分鐘服務) Heli sightseeing around Hong Kong Island (15 mins tour) 特色主題場境佈置 Wallflower decoration	以優惠價 HK\$36,000 , 即可享有星級服務 Special priced at HK\$36,000 for upgrading the WOW Privileges
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
免費使用婚禮禮堂一小時舉行證婚儀式 (視乎酒店供應情況) Complimentary use of "The Chapel" for one hour for wedding ceremony (subject to hotel's availability)	♥
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 breakfast buffet at Cafe Lagoon or Chinese lunch at YUÈ Chinese 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	2 盆 2 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	5 磅 5 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	♥
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
免費代客泊車位 Complimentary valet parking spaces	4
優惠券包括 Discount coupons includes: *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妯服務優惠券 Lokanfong Chinese Wedding discount coupon *蓀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 An Oath 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

For enquiry or site visit, please contact Catering Department Tel 2452 8387 / 2452 8325 or email catering@goldcoasthotel.com.hk



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婚禮庭園 - 中式婚宴晚宴套餐 The Terrace - Chinese Dinner Wedding Package

婚宴菜譜 Menu I

(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

2019 年 3 月 1 日至 2020 年 12 月 31 日

1 Mar 2019 – 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、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.



婚禮庭園 - 中式婚宴晚宴套餐 The Terrace - Chinese Dinner Wedding Package

婚宴菜譜 Menu II

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

金豬耀紅袍
Roasted whole suckling pig
鮮露筍蝦球螺片
Sautéed prawns and sea whelk 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 and 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 coconut cream with glutinous dumpling
美點薈萃
Chinese petits fours

2019 年 3 月 1 日至 2020 年 12 月 31 日
1 Mar 2019 – 31 Dec 2020

金豬耀紅袍
Roasted whole suckling pig
松露蝦球炒帶子
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 and 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 and Enoki Mushrooms
椰汁紫米露湯丸
Sweetened purple glutinous coconut cream with 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 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

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婚宴菜譜 Menu III

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 cuttle fish
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
and bamboo pith
原隻蠔皇五頭湯鮑
Braised whole abalone in oyster sauce
清蒸大星斑
Steamed fresh spotted garoupa
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

2019 年 3 月 1 日至 2020 年 12 月 31 日
1 Mar 2019 – 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 cuttle fish
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 and cheese
竹笙海味燴官燕
Braised bird's nest with dried seafood
and bamboo pith
原隻蠔皇五頭湯鮑
Braised whole abalone in oyster sauce
清蒸東星斑
Steamed fresh spotted garoupa
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、所有食肆及宴會場合已全面停止供應魚翅食品

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