



GOLD COAST
HOTEL

婚礼庭园 - 中式婚宴晚宴套餐
The Terrace - Chinese Dinner Wedding Package

尊享优惠 COMPLIMENTARY PRIVILEGES	最少 10 席 Minimum 10 tables
星级服务: WOW Privileges : 海上邮轮度假价值 HK\$6,000 之优惠券乙张 1 set of cruise tour coupon (Value at HK\$6,000) 劳斯莱斯花车接送 4 小时服务 Rolls-Royce bridal pick up service (4 hours) 每席鲜花花卉摆设 Fresh floral arrangement on dining table 直升机游香港 (15 分钟服务) Heli sightseeing around Hong Kong Island (15 mins tour) 特色主题场境布置 Wallflower decoration	以优惠价 HK\$36,000 . 即可享有星级服务 Special priced at HK\$36,000 for upgrading the WOW Privileges
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
免费使用婚礼礼堂一小时举行证婚仪式 (视乎酒店供应情况) Complimentary use of "The Chapel" for one hour for wedding ceremony (subject to hotel's availability)	♥
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, 主人家于聆浪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 Chinese 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	2 盆 2 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	5 磅 5 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	♥
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
免费代客泊车位 Complimentary valet parking spaces	4
优惠券包括 Discount coupons includes: *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 8387 / 2452 8325 或电邮 catering@goldcoasthotel.com.hk

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



GOLD COAST
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婚礼庭园 - 中式婚宴晚宴套餐
The Terrace - Chinese Dinner Wedding Package

婚宴菜谱 Menu I

(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

2019 年 3 月 1 日至 2020 年 12 月 31 日

1 Mar 2019 – 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

*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.



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婚宴菜谱 Menu II

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

金猪耀红袍

Roasted whole suckling pig

鲜露笋虾球螺片

Sautéed prawns and sea whelk 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 coconut cream with

glutinous dumpling

美点荟萃

Chinese petits fours

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

金猪耀红袍

Roasted whole suckling pig

松露虾球炒带子

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

and Enoki Mushrooms

椰汁紫米露汤丸

Sweetened purple glutinous coconut cream with

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 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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婚宴菜谱 Menu III

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 cuttle fish
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 garoupa

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

2019 年 3 月 1 日至 2020 年 12 月 31 日
1 Mar 2019 – 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 cuttle fish
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 garoupa

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、所有食肆及宴会场合已全面停止供应鱼翅食品

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