



GOLD COAST
HOTEL

黄金海岸·酒店

西式婚宴晚宴套餐

Western Dinner Wedding Package

尊享优惠 COMPLIMENTARY PRIVILEGES	最少 120 人 Minimum 120 persons	最少 240 人 Minimum 240 persons
婚宴当晚新人可免费入住蜜月客房壹晚连翌晨房内双人早餐 One night's bridal accommodation with in-room 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 buffet breakfast at Cafe Lagoon or Chinese lunch at YUÈ 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	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	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
免费代客泊车车位 Complimentary valet parking spaces	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

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



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DINNER BUFFET MENU 自助晚餐菜单 (I)

COLD SEAFOOD ON ICE 海鲜

Fresh Shrimps 海虾
Snow Crab Legs 雪花蟹爪
Half-shelled Scallop 半壳扇贝
Half-shelled Mussels 半壳青口
Green Sea Whelk's 青海螺

COLD APPETIZERS 冷盘

Goose Liver Terrine Mousse, Papaya Pearl 法国鹅肝慕丝配木瓜丸
Smoked Duck Breast, Mango Roses 芒果玫瑰烟鸭胸
Chicken Galantine, Mango Chutney Dip 冻鸡卷配芒果节梨酱
Roasted Cajun Beef Tenderloin, Pineapple-Bell Pepper-Corn Salsa 烧奇珍牛柳配菠萝、甜椒、粟米沙沙
Air-dried Meat with Swiss Cheese Platter 风干什肉拼瑞士芝士碟
Poached Red Fish & Salmon Medallions, Saffron Mayonnaise 焗红鱼、鲑鱼件配红花文里汁
Dill Marinated Salmon 刁草腌鲑鱼
Smoked Fish Platter (salmon, trout, mackerel) 什锦烟鱼碟 (鲑鱼、彩虹鳟鱼、鲛鱼)
Seafood & Crabmeat Terrine 自制海鲜、蟹柳批
Avocado Wedges with Peeled Shrimps 鲜虾肉伴牛油果角
Baby Squids Sautéed with Spicy Garlic 辣味蒜茸鱿鱼仔碟
Assorted Sashimi, Wasabi & Soya (with chef attendance) 什锦鱼生 (即切)
Assorted Sushi & Rice Rolls with Pickles 什锦寿司、饭卷
Assorted Delicacies, Japanese Style (sea snails, octopus, sakura shrimp) 日式小食 (味付螺肉、八爪鱼仔、樱花虾)
Cold Soba Noodles with Seaweed Julienne 特式冷面 (v)

FRESH AND MARINATED SALADS 沙律

Assorted Crunchy Salad Leaves 新鲜沙律菜 (v)
Greek's Salad with Feta Cheese, Cucumber & Olives 希腊沙律 (v)
Green & White Asparagus Salad, Vegetables Vinaigrette 青、白露笋沙律 (v)
Marinated Artichokes & Mushrooms Salad with Fresh Herbs 腌朝鲜蓟、磨菇沙律 (v)
Apple, Pineapple & Celery with Walnuts Salad 合桃、苹果、菠萝、芹菜沙律 (v)
Grilled Eggplant & Zucchini Salad, Balsamic Dressing 扒意瓜、茄子沙律配陈醋 (v)
Corn Kernels & Red Kidney Beans Salad 粟米、红腰豆沙律 (v)
Shrimps & Sausages Salad, Thai Style 泰式鲜虾、札肉沙律
Roasted Chicken & Vermicelli Salad, Thai Style 泰式烧鸡、粉丝沙律
German Potato Salad with Scallions & Bacon Bits 德国薯仔沙律
Tomato Quarters Salad with Pork Floss 西红柿角沙律配猪肉崧

DRESSINGS AND CONDIMENTS 沙律汁及配料

French, Italian, Vinaigrette, Balsamic, Thousand Islands 法式、意式、油醋、黑醋汁、千岛酱 (v)
Olives, Croutons, Capers, Toasted Cashew Nuts, Pineapple Chunks 橄榄、面包丁、酸豆、烤腰果、菠萝 (v)



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DINNER BUFFET MENU 自助晚餐菜单 (I)

CHINESE BARBECUED PLATTER 中式烧味碟

- Assorted BBQ Meat Platter with Suckling Pig 乳猪拼盘
- Sliced Cold Beef Shank & Pork Knuckle 牛腩片、熏蹄片
- Drunken Chicken Wings 醉转弯
- Cold Soya Veggi Platter, Chiu Chow Style 潮式卤水鸡蛋、豆腐、花生 (v)
- Cold Braised Black Mushrooms 油炆香菇 (v)
- Cold Honey Beans with Chili Oil & Sesame 麻辣蜜豆 (v)

SOUPS 热汤

- Cream of Chestnut Soup with Carrot Dices 栗子忌廉汤配甘笋粒 (v)
- Seafood & Conpoy Broth, Chinese Style 瑶柱海鲜羹

HOT CHAFING DISHES 热盘

- Roasted Beef Tenderloin, Stroganoff Sauce 烧牛柳伴俄国汁
- Honey Glazed Smoked Duck Breast, Orange Sauce 蜜糖焗烟鸭胸配香橙汁
- Roasted Rack of Lamb Provençal, Mustard Seeds Jus 烧羊排保云苏配芥末籽烧汁
- Pan-fried Salmon Steak, White Wine Bacon Cream Sauce 煎鲑鱼配烟肉白酒汁
- Wok-fried Chinese Kale 清炒芥兰 (v)
- Sautéed Trio-color Vegetables with Olive Oil 榄油炒三色菜 (西兰花、椰菜花、珍珠荀)(v)
- Italian Spinach Tortellini in Olives-Tomato Coulis 水榄茄酱焗意式菠菜云吞 (v)
- Gratinated Potato with Carrot & Turnip 甘荀、萝卜焗法式忌廉薯片 (v)
- Crispy Roasted Pigeon 脆皮烧乳鸽
- Stuffed Vegetable Marrow with Conpoy 玉环瑶柱甫
- Braised Sea Cucumber with Bamboo, Mushroom & Shrimp Roe 虾籽冬荀冬菇炆海参
- Steamed Halibut with Scallions & Soya Sauce 清蒸比目鱼
- Wok-fried Mock Chicken with Fungus, Asparagus & Cashew Nuts 云耳露荀腰果炒素鸡 (v)
- Fried Rice with Vegetables & Pineapple 素菜菠萝炒饭 (v)

CARVING ON THE SIDE 切肉

- Roasted US Prime Ribs of Beef, Gravy & Horseradish Cream 烧美国有骨牛肉
- Baked Assorted Vegetables in Puff Pastry, Herbs-Tomato Coulis 焗什菜酥皮批配香草茄酱 (v)



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DINNER BUFFET MENU 自助晚餐菜单 (I)

SWEETS AND PASTRIES 甜品

American Cheesecake 美国芝士饼

Blueberry Cheesecake 蓝莓芝士饼

Double-layered Coffee & Chocolate Mousse Cake 双层软滑朱古力、咖啡慕丝蛋糕

Raspberry Mousse Cake with Fresh Raspberry 红桑莓慕丝蛋糕

Chocolate Truffle Cake 朱古力拖肥蛋糕

Charlotte aux Fraises Dome 草莓夏洛特圆顶

Apple & Ground Hazelnut Tart 苹果榛子挞

Assorted French Pastries 法式什饼

Mocha Éclair 咖啡慕丝芭芙条

Strawberry Tartlets 草莓挞仔

Chocolate & Pear Mousse in Cocotte 香梨朱古力慕丝盅

Traditional Tiramisu in Cocotte 意大利芝士慕丝盅

Passion Fruit Mousse in Cocotte 热情果慕丝盅

Crème Brûlée 法式炖蛋

Bread & Butter Pudding, Vanilla Sauce 面包布甸配云呢噶汁

Heart Shaped Mango Pudding, Chinese Style 中式芒果布甸

Red Bean Pudding, Chinese Style 中式红豆糕

Sweetened Red Bean Soup with Glutinous Dumplings, Chinese Style 中式红豆沙汤丸

Freshly Sliced Seasonal Fruits 时令鲜果

Ice Cream Cups 雪糕杯

2019: 每位 HK\$900 per person

2020: 每位 HK\$940 per person

**(最少 120 人 A minimum of 120 persons is required
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DINNER BUFFET MENU 自助晚餐菜单 (2)

TO BE SERVED 位上

Half Boston Lobster (to be served at table) 半边波士顿龙虾 (位上)

COLD SEAFOOD ON ICE 海鲜

Fresh Prawns 大海虾

French Brown Crab 法国面包蟹

Snow Crab Legs 雪花蟹爪

Alaska Crab Legs 亚拉斯加蟹脚

Half-shelled Mussels 半壳青口

Half-shelled Scallops 半壳扇贝

Green Sea Whelk's 青海螺

COLD APPETIZERS 冷盘

Lemongrass, Thai Basil & Chili Marinated Salmon 泰式腌鲑鱼

Salmon Tartar, Corn Chips & Arugula 鲑鱼他他 (火箭菜面、粟米片伴边)

Smoked Fish Platter (salmon, trout, mackerel) 什锦烟鱼碟 (鲑鱼、彩虹鳟鱼、鲛鱼)

Shichimi Seasoning Seared Tuna Medallions, Sesame Dip 七味粉吞拿鱼件配特式芝麻酱

Marinated Mussels with Korean Spices 韩式辛辣青口肉碟

Peeled Shrimps Platter with Bell Pepper, Whisky Cocktail Sauce 彩椒粒虾肉碟、威士忌咯嗲汁

Cold Beef Lord Wellington 冻惠灵顿牛柳

Assorted Italian Air-dried Meat, Grissini Bread Sticks 意式风干肉碟配包条

Goose Liver Terrine Mousse, Papaya Pearl 法国鹅肝慕丝配木瓜丸

Smoked Duck Breast, Mango Roses 芒果玫瑰烟鸭胸

Stuffed Egg with Cornflakes 脆粟米片酿蛋 (v)

International Cheese Tray with Grapes & Crackers 芝士碟 (提子、菜条、饼干) (v)

Assorted Sashimi, Wasabi & Soya (with chef attendance) 什锦鱼生 (即切)

Assorted Sushi & Rice Rolls with Pickles 什锦寿司、饭卷

Assorted Delicacies, Japanese Style (sea snails, octopus, sakura shrimp) 日式小食 (味付螺肉、八爪鱼仔、樱花虾)

Cold Soba Noodles with Seaweed Julienne 特式冷面 (v)

FRESH AND MARINATED SALADS 沙律

Assorted Crunchy Salad Leaves 新鲜沙律菜 (v)

Tomato & Mozzarella Cheese Salad with Basil Leaves 西红柿、水牛芝士沙律配罗勒叶 (v)

New Potato Salad with Dill & Sour Cream 酸忌廉刁草新薯沙律 (v)

Trio-color Vegetables Salad, Vegetables Vinaigrette 三色蔬果条沙律 (泰露笋、珍珠荀、甘荀条) (v)

Fusilli Pasta Salad with Assorted Mushrooms 野菌螺丝粉沙律 (v)

Green Mango & Papaya Salad with Pomelo, Thai Style 泰式青木瓜、芒果、柚子沙律 (v)

Steamed Eggplant Salad, Japanese Sesame Dressing 胡麻酱茄子条沙律 (v)

Char-grilled Bell Peppers Salad 烤三色彩椒沙律 (v)

Seafood Salad with Mushrooms & Olives 磨菇水榄海鲜沙律

Chicken Salad with Mango & Mint 薄荷芒果鸡肉沙律

Spicy Beef Salad, Thai Style 泰式牛肉沙律



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DINNER BUFFET MENU 自助晚餐菜单 (2)

DRESSINGS 沙律汁

French, Italian, Vinaigrette, Balsamic, Thousand Islands 法式、意式、油醋、黑醋汁、千岛酱

CONDIMENTS 配料

Olives, Croutons, Capers, Toasted Cashew Nuts, Pineapple Chunks 橄榄、面包丁、酸豆、烤腰果、菠萝

CHINESE BARBECUED PLATTER 中式烧味碟

Assorted BBQ Meat Platter with Suckling Pig 乳猪拼盘

Drunken Chicken in Hua Diao Wine 花雕冻醉鸡

Sliced Cold Beef Shank & Pork Knuckle 牛腩片、熏蹄片

Assorted Glutinous Flour Rolls Combination 锦绣斋味拼盆 (v)

Cold Braised Black Mushrooms 油炆香菇 (v)

Cold Honey Beans with Chili Oil & Sesame 麻辣蜜豆 (v)

SOUPS 热汤

Forest Mushrooms Cream Soup 磨菇忌廉汤 (v)

Bird's Nest with Bamboo Piths & Minced Chicken, Chinese Style 中式竹笙鸡蓉燕窝羹

HOT CHAFING DISHES 热盘

Hainanese Chicken served with Rice 海南鸡饭

Roasted Rack of Lamb on Lentils 烧羊排配兰度豆

Pan-fried Pork Escalope Saltimbocca 煎意式帕尔玛火腿猪片

Spinach & Mushroom Chicken Roulade, Goose Liver Mousse 菠菜磨菇鸡卷

Pan-fried Salmon Fillets, Creamy Corns 煎鲑鱼柳配忌廉彩椒粟米粒

Wok-fried Shrimps with Sambal 参巴酱干炒虾仁

Pencil Asparagus & Young Corns, Light Cheese Sauce 淡芝士汁焗露苻、珍珠苻 (v)

Sautéed Zucchini Chateaus with Herbs & Cherry Tomato 香草、车厘茄炒意瓜榄 (v)

Roasted New Potatoes with Bell Peppers 彩椒炒新薯 (v)

Steamed Fresh Green Garoupa 清蒸大青斑

Chicken Simmered in Tea Flavoured Soya Sauce 茶皇鸡

Braised Straw Mushrooms with Bamboo Pith, Egg White Sauce 蛋白、竹笙、金菇扒鲜菇 (v)

Braised E-fu Noodles with Preserved Vegetables & Mock Chicken 榄菜素鸡炆伊面 (v)

Fried Rice with Chinese Kale, Wolfberry & Fresh Ginseng 兰度、杞子、鲜人参炒饭 (v)

CARVING ON THE SIDE 切肉

Roasted US Prime Ribs of Beef, Gravy & Horseradish Cream 烧美国有骨牛肉

Baked Salmon with Zucchini, Dill Cream Sauce 焗意瓜、鲑鱼柳配刁草忌廉汁

Baked Assorted Vegetables in Puff Pastry, Herbs-Tomato Coulis 焗什菜酥皮批配香草茄酱 (v)



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DINNER BUFFET MENU 自助晚餐菜单 (2)

SWEETS AND PASTRIES 甜品

- Heart Shaped Fresh Strawberry Cream Cake 草莓忌廉饼
- Tiramisu Cake 意大利芝士饼
- Marbled Cheesecake 云石芝士饼
- Opera Cake 法式歌剧院
- Mango Cream Cake, Mango Roses 芒果忌廉蛋糕
- Black & White Chocolate Mousse Cake, Marinated Cherries 黑、白朱古力慕丝饼
- Chestnut Vermicelli Cream Cake 栗茸忌廉蛋糕
- Miniature of Assorted Berries Tartlets 什锦草莓挞仔
- Mini Crepes Normandy, Vanilla Sauce 迷你诺曼底班戟卷配云呢噶汁
- Profiteroles filled with Passion Fruit Cream 热情果忌廉芭芙
- Assorted Fruit Mousse in Glass 什锦慕丝杯
- Chocolate & Pear Mousse in Cocotte 香梨朱古力慕丝盅
- Traditional Tiramisu in Cocotte 意大利芝士慕丝盅
- Peach Yoghurt Terrine 蜜桃奶酪批
- Crème Bruleé 法式炖蛋
- Bread & Butter Pudding, Vanilla Sauce 面包布甸配云呢噶汁
- Heart Shaped Mango Pudding, Chinese Style 中式芒果布甸
- Red Bean Pudding, Chinese Style 中式红豆糕
- Sweetened Red Bean Soup with Glutinous Dumplings, Chinese Style 中式红豆沙汤丸
- Freshly Sliced Seasonal Fruits 时令鲜果
- Ice Cream Cups 雪糕杯
- Chocolate Fountain 朱古力喷泉

2019: 每位 HK\$1,120 per person

2020: 每位 HK\$1,170 per person

**(最少 120 人 A minimum of 120 persons is required
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BEVERAGE PACKAGE 饮品套餐

2019 Price 价钱 (每位 per person)	2020 Price 价钱 (每位 per person)	饮品种类提供/ 时间 Items offered/ Time
HK\$210	HK\$220	三小时内无限量供应汽水, 橙汁及特选啤酒 Unlimited supply of Soft Drinks, Chilled Orange Juice and House Beer for 3 hours Or 或 五小时内无限量供应汽水及特选啤酒 Unlimited supply of Soft Drinks and House Beer for 5 hours
HK\$230	HK\$240	三小时内无限量供应汽水, 鲜橙汁及特选啤酒 Unlimited supply of Soft Drinks, Fresh Orange Juice and House Beer for 3 hours Or 或 五小时内无限量供应汽水, 橙汁及特选啤酒 Unlimited supply of Soft Drinks, Chilled Orange Juice and House Beer for 5 hours
HK\$260	HK\$270	三小时内无限量供应汽水, 鲜橙汁, 特选啤酒及特选红酒/白酒 Unlimited supply of Soft Drinks, Fresh Orange Juice, House Beer and House Wine for 3 hours 或 Or 五小时内无限量供应汽水, 鲜橙汁及特选啤酒 Unlimited supply of Soft Drinks, Fresh Orange Juice and House beer for 5 hours
HK\$300	HK\$310	五小时内无限量供应汽水, 鲜橙汁, 特选啤酒及特选红酒/白酒 Unlimited supply of Soft Drinks, Fresh Orange Juice, House Beer and House Wine for 5 hours

Price on consumption basis 每杯价钱:		2019	2020
Soft Drinks or Chilled Orange Juice	汽水或橙汁	HK\$70 per glass	HK\$75 per glass
House Beer	特选啤酒	HK\$75 per glass	HK\$80 per glass
Imported Beer	入口啤酒	HK\$85 per glass	HK\$90 per glass
Fresh Orange Juice	鲜橙汁	HK\$85 per glass	HK\$90 per glass
House Wine	特选红酒/白酒	HK\$110 per glass	HK\$115 per glass

- * 所列价目需另加一服务费
- * 适用于即日起至二零二零年四月三十日

All prices are subject to 10% service charge
All prices are valid until 30 April 2020