



GOLD COAST
HOTEL

西式婚宴午宴套餐
Western Lunch Wedding Package

尊享优惠 COMPLIMENTARY PRIVILEGES	最少 120 人 Minimum 120 persons	最少 240 人 Minimum 240 persons
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 and maximum for 2 room nights)	♥	♥
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	♥	♥
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	4	6
优惠券包括 Discount coupons includes: *六福珠宝金行优惠券 Luk Fook Jewellery and 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



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LUNCH BUFFET MENU 自助午餐菜单 (I)

COLD SELECTIONS 冷盘

- Poached shrimps with cocktail dip 冻鲜虾配咯哆汁
- Marinated half-shelled mussels with lemon-olive oil dressing 半壳青口配柠檬橄榄油
- Norwegian smoked salmon with capers and horseradish cream 挪威烟鲑鱼
- Smoked fillets of trout with apple and celery salad 烟彩虹鱼柳配苹果、芹菜沙律
- Shichimi seasoning baked shishamo fish 焗七味粉多春鱼
- Baby squids sautéed with spicy garlic 辣味蒜茸鱿鱼仔碟
- Cold roasted beef with pickles 烧牛腩配腌青瓜
- Italian mortadella-pistachio sausages platter 意式开心果猪肉肠碟
- Homemade pâté with cranberry sauce 自制肉批配金巴利汁
- Assorted sashimi with wasabi and soya sauce (with chef attendance) 杂锦鱼生 (即切)
- Assorted sushi and rice rolls with pickles 杂锦寿司、饭卷
- Assorted delicacies in Japanese style (sea snails and baby octopus) 日式小食 (味付螺肉、八爪鱼仔)

FRESH AND MARINATED SALADS 沙律

- Assorted crunchy salad leaves 新鲜沙律菜 (v)
- Sweet corns and red kidney beans salad with bell pepper 粟米、红腰豆、甜椒沙律 (v)
- Garlic flavored broccoli salad with olives-tomato coulis 蒜味西兰花沙律配水榄茄茸 (v)
- Sliced cucumber salad with mint yoghurt dip 青瓜片沙律配刁草奶酪酱 (v)
- Tomato and mozzarella cheese salad with basil leaves 西红柿、水牛芝士沙律配罗勒叶 (v)
- Cold noodles salad with vegetables julienne 杂菜丝冷面沙律 (v)
- American potato salad with tomato quarters, celery and boiled eggs 美式薯仔沙律 (v)
- Korean style fried bean curds salad with sesame 韩式辛椒炸豆腐、芝麻沙律 (v)
- Thai style spicy boneless chicken feet salad 泰式凤爪沙律
- Seafood salad with pineapple and celery 菠萝、芹菜、海鲜沙律

DRESSINGS 沙律汁

- French, Italian, Vinaigrette, Balsamic, Thousand Islands 法式、意式、油醋、黑醋汁、千岛酱 (v)

CONDIMENTS 配料

- Olives, croutons, capers, toasted cashew nuts, pineapple chunks 橄榄、面包丁、酸豆、烤腰果、菠萝 (v)

CHINESE BARBECUED PLATTER 中式烧味碟

- Assorted BBQ meat platter with suckling pig 中式乳猪拼盘
- Cold beef shank sliced and drunken chicken wings 牛腱片、冻醉鸡翼
- Sliced soya cuttlefish, bean curds and peanuts in Chiu Chow style 潮式卤水墨鱼片、豆腐、花生
- Wasabi flavored mock chicken with preserved vegetables 青芥末贡菜拼素鸡 (v)

SOUPS 热汤

- Ginger flavored pumpkin cream soup 姜味南瓜汤 (v)
- Chinese style seafood and sweet corns broth 海皇粟米羹



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LUNCH BUFFET MENU 自助午餐菜单 (I)

HOT CHAFING DISHES 热盘

- Smoked meat platter with sausages on cabbage ragout 杂锦肉碟配烩椰菜
Roasted pork loin with pineapple-bell pepper-corn salsa 烧猪扒配菠萝、甜椒、粟米沙沙
Boneless chicken steak cooked in mushrooms cream sauce 忌廉蘑菇汁烩鸡扒
Pan-fried fillets of sole on creamy spinach 煎龙脷鱼柳配忌廉菠菜
Thai red curry BBQ duck and pineapple 泰式红咖喱菠萝烧鸭
Stuffed tomato with wild mushrooms 野菌酿西红柿 (v)
Broccoli au Gratin 芝士汁焗西兰花 (v)
Deep-fried duchess potatoes 炸公爵薯 (v)
Deep-fried garlic flavored spring rolls 炸蒜味虾春卷
Shallow-fried fish fillets with sweet corn sauce 粟米鱼块
Fried rice topped with chicken in tomato sauce 鲜茄鸡丝饭
Wok-fried mock chicken with celery and straw mushrooms 草菇西芹炒素鸡 (v)
Braised E-fu noodles with eggplants 茄子炆伊面 (v)
Steamed rice 丝苗白饭 (v)

CARVING ON THE SIDE 切肉

- Roasted sirloin of beef with red wine herbs gravy 香草烧西冷配红酒香草汁

SWEETS AND PASTRIES 甜品

- Bread and butter pudding with vanilla sauce 面包布甸配云呢噠汁
Tiramisu cake 意大利芝士饼
Mandarin cheese cake 柑柳芝士饼
Double-layered chocolate and passion fruit mousse cake 双层朱古力、热情果慕丝蛋糕
Heart shaped mixed berries cream cake 心形杂锦草莓鲜忌廉饼
Chestnut cream cake 栗茸忌廉蛋糕
Ginger flavored pumpkin tart 姜味南瓜挞
Cherry strudel with vanilla sauce 樱桃卷配云呢噠汁
Assorted French pastries 法式什饼
Apricot filled with mixed nuts 果仁酿黄梅
Chocolate and pear mousse in cocotte 香梨朱古力慕丝盅
Strawberry and pineapple mousse in cocotte 草莓、菠萝慕丝盅
Caramel custard 焦糖炖蛋
Chinese style heart shaped mango pudding 中式心形芒果布甸
Chinese style red bean pudding 中式红豆糕
Freshly sliced seasonal fruits 合时鲜果
Ice cream cups 雪糕杯

2019: 每位 HK\$650 per person

2020: 每位 HK\$720 per person

(A minimum of 120 persons is required 最少 120 人
Subject to 10% service charge 另收加一服务费)



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LUNCH BUFFET MENU 自助午餐菜单 (2)

COLD SELECTIONS 冷盘

- Poached shrimps with cocktail dip 冻鲜虾配咯哆汁
Snow crab legs 雪花蟹爪
Marinated half-shelled mussels with lemon-olive oil dressing 半壳青口配柠檬橄榄油
Seared black peppered tuna medallions with japanese sesame dip 黑椒吞拿鱼件配芝麻酱
Norwegian smoked salmon with capers and horseradish cream 挪威烟鲑鱼
Scallops and sole terrine with pineapple mayonnaise 带子龙脷鱼柳批配菠萝文里汁
Roasted turkey breast with pineapple 烧火鸡胸配菠萝
Smoked Duck Breast with Mango Roses 芒果玫瑰烟鸭胸
Thai herbs flavored roasted pork loin with sweet chili dip 泰式香草烧猪柳配泰式甜辣酱
Roasted beef rolled with baby corns 烧牛肉珍珠苟卷
Liver sausages with cranberry sauce 肝酱香肠配金巴利汁
Italian salami with grissini bread sticks 意式沙乐尾肠碟配面包条
Assorted sashimi with wasabi and soya sauce (with chef attendance) 杂锦鱼生 (即切)
Assorted sushi and rice rolls with pickles 杂锦寿司、饭卷
Assorted delicacies in Japanese style (sea snails, octopus) 日式小食 (味付螺肉、八爪鱼仔)
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)
Cucumber salad with carrot julienne and celery leaves 青瓜片沙律配甘笋丝、芹菜叶 (v)
Sliced tomato salad with bell pepper brunoises 西红柿片沙律配杂甜椒粒 (v)
Herbs and olive oil marinated mushrooms salad 特制香草、橄榄油、白菌沙律 (v)
Grilled eggplant and zucchini salad, balsamic and pine nuts 扒意瓜、茄子沙律配陈醋、崧子仁 (v)
Potato and pineapple salad in curry mayonnaise 薯仔、菠萝咖喱文里汁沙律 (v)
Cauliflower and broccoli salad 椰菜花、西兰花沙律 (v)
Russian fruits cocktail with peeled shrimps 俄罗斯式杂果、鲜虾咯哆
Thai style beef salad 泰式牛肉沙律
Seafood and penne salad with olives and zucchini 海鲜、长通粉沙律配水榄及意大利青瓜
Cheese, sausages and apple salad 芝士、香肠、苹果粒沙律

DRESSINGS 沙律汁

- French, Italian, Vinaigrette, Balsamic, Thousand Islands 法式、意式、油醋、黑醋汁、千岛酱 (v)

CONDIMENTS 配料

- Olives, croutons, capers, toasted cashew nuts, pineapple chunks 橄榄、面包丁、酸豆、烤腰果、菠萝 (v)

CHINESE BARBECUED PLATTER 中式烧味碟

- Assorted BBQ meat platter with suckling pig 中式乳猪拼盘
Drunken chicken in hua diao wine 花雕冻醉鸡
Chiu Chow cold soya platter 潮式冻拼盆
Chiu Chow style cold soya veggie platter 潮式卤水鸡蛋、豆腐、花生 (v)

SOUPS 热汤

- Italian minestrone with pasta and beans 意大利菜汤 (v)
Chinese style seafood and conpoy broth 瑶柱海鲜羹



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LUNCH BUFFET MENU 自助午餐菜单 (2)

HOT CHAFING DISHES 热盘

- Pan-fried pork escalope piccata with herbs tomato coulis 煎意式比吉打猪片配香草茄酱
Boneless chicken simmered in red wine with bacon, shallot and mushroom 红酒烩鸡扒
Roasted rack of lamb on sautéed zucchini 烧羊排配炒意瓜
Pan-fried fillets of sole almondiné with meunière sauce 杏香煎龙脷鱼柳配文也汁
Deep-fried seafood cutlets with tartar sauce 吉列炸海鲜配他他汁
Thai style wok-fried assorted vegetables 泰式炒杂菜 (v)
Sautéed zucchini chateaus with herbs 香草炒意瓜榄 (v)
Roasted new potatoes with bell peppers 彩椒炒新薯 (v)
Steamed pork dumplings "Siu Mai" 蒸烧卖
Wok-fried shrimps and chicken with jade marrow, lily bulbs and lotus seeds 莲子、鲜百合、脆肉瓜炒鸡柳、虾仁
Fried rice with seafood and shredded conpoy 瑶柱海鲜炒饭
Braised assorted mushrooms in veggie oyster sauce 素蚝油炆三菇 (冬菇、草菇、白菌) (v)
Braised E-fu noodles with preserved vegetables and mock chicken 榄菜素鸡炆伊面 (v)
Steamed rice 丝苗白饭 (v)

CARVING ON THE SIDE 切肉

- Roasted sirloin of beef with black pepper sauce 烧西冷黑椒汁
Baked salmon with zucchini with dill cream sauce 焗意瓜、鲑鱼柳配刁草忌廉汁
Baked assorted vegetables in puff pastry with herbs-tomato coulis 焗杂菜酥皮批配香草茄酱 (v)

SWEETS AND PASTRIES 甜品

- Heart shaped fresh strawberry cream cake 心形草莓忌廉饼
Black forest cream cake, white chocolate shavings 黑森林忌廉饼
Plum-apricot tart with ground hazelnut 黄梅、布祿果仁挞
Chocolate fudge cake 奶油朱古力蛋糕
Low fat mango yogurt mousse cake 低脂芒果奶酪慕丝饼
Blueberry cheese cake 蓝莓芝士饼
Double-layered lemon cheese cake 双层柠檬芝士饼
Assorted French pastries 法式什饼
Mocha éclair 咖啡慕丝芭芙条
Strawberry tartlets 草莓挞仔
Chocolate and pear mousse in cocotte 香梨朱古力慕丝盅
Traditional tiramisu in cocotte 意大利芝士慕丝盅
Crème brûlée 法式炖蛋
Chinese style heart shaped mango pudding 中式心形芒果布甸
Chinese style red bean pudding 中式红豆糕
Chinese style baked sago and lotus paste pudding 焗中式莲蓉西米布甸
Freshly sliced seasonal fruits 时令鲜果
Ice cream cups 雪糕杯

2019: 每位 HK\$790 per person

2020: 每位 HK\$860 per person

(A minimum of 120 persons is required 最少 120 人
Subject to 10% service charge 另收加一服务费)



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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
		中午十二时至下午三时 12:00nn – 3:00pm
HK\$210	HK\$220	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
HK\$230	HK\$240	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
HK\$260	HK\$270	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

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十二月三十一日

All prices are subject to 10% service charge

All prices are valid until 31 December 2020