



GOLD COAST
HOTEL

黄金海岸·酒店

Chinese New Year's Celebrations 2019

春茗套餐 2019

(Package valid until 31 March 2019 套餐有效期至 2019 年 3 月 31 日)

Celebrate the end of a successful year, impress your guests and welcome the Chinese New Year – simply by booking a banquet at the Hong Kong Gold Coast Hotel at HK\$6,980.00 plus 10% service charge per table only. 为庆祝过去一年的丰收及迎接农历新年来临，香港黄金海岸酒店特别为您安排团年或春茗宴会，每席只需港币 6,980 元起 (另加一服务费)。

You can enjoy the following privileges with a booking of 3 tables or above:

凡惠顾 3 席或以上，可享下列各项优惠：

- ◆ One (1) glass of welcome fruit punch per person
每位可获什果宾治 1 杯
- ◆ Festive party favors on each table
每桌均有节日派对小玩意
- ◆ One (1) car parking space per 3 tables guaranteed (for private car only)
每惠顾 3 席，可获免费泊车位一个 (只限私家车)

惠顾 8 席或以上人更可获得以下优惠一项 One of the extra following privileges for 8 tables or above:

- ✧ One single trip of 50-seater coach service from Hotel to Hong Kong Island, Kowloon or the New Territories per every 50 guests guaranteed
每 50 人送 1 程 50 座位豪华巴士于散席使用 (往港岛，九龙或新界)
- ✧ One (1) bottle of house red wine per table of 12 persons
每席 12 人可获特选红酒 1 瓶

惠顾 10 席以上更可获赠以下优惠一项 One of the extra following privileges for 10 tables or above:

- ✧ Enjoy Häagen-Dazs Ice-cream as dessert (12 persons per table)
可免费享用 Häagen-Dazs 雪糕作餐后甜品 (每席 12 位)
- ✧ Photo Booth Service (180 pieces)
「即影即印」照相服务 (180 张)

惠顾 20 席以上更可获赠以下优惠一项 One of the extra following privileges for 20 tables or above:

- ✧ Photo Booth Service (280 pieces)
「即影即印」照相服务 (280 张)
- ✧ Magic show for 30 minutes
魔术表演 30 分钟
- ✧ Gobo Light effect
使用 Gobo 灯光效果

惠顾 30 席以上更可获赠以下优惠一项 One of the extra following privileges for 30 tables or above:

- ✧ LED wall usage for animation
使用 LED 多功能屏幕墙
- ✧ Tattoo Design for 2 hours
纹身设计两小时
- ✧ Rainbow Calligraphy for 2 hours
彩虹书法两小时
- ✧ God of Wealth for photo shooting for 30 minutes
财神出席拍照 30 分钟

For enquiries, please contact Catering Department at 2452 8341 / 2452 8325 or fax 2377-3700

如有查询，请致电 2452-8341 / 2452-8325 或传真至 2377 3700，与宴会部联络

Prices are subject to change without Prior Notice

价格如有更改恕不另行通知



Special Beverage Offers 2019 特惠飲品 2019

- (A) HK\$1,250.00 per table of 12 persons for unlimited consumption of soft drinks, chilled orange juice and house beer during dinner for 3 hours.**

每席 12 人只需 港币 1,250 元，即可于席间 3 小时不限次数享用汽水，橙汁及特选啤酒

- (B) HK\$1,650.00 per table of 12 persons for unlimited consumption of soft drinks, chilled orange juice, house beer and house red/white wine during dinner for 3 hours.**

每席 12 人只需 港币 1,650 元，即可于席间 3 小时不限次数享用汽水、橙汁、特选啤酒及特选红酒/白酒

- (C) Drink by the glass:**

每杯飲品優惠:

Soft drinks or chilled orange juice

汽水或橙汁

每杯港币 **HK\$48.00 per glass**

House beer

特选啤酒

每杯港币 **HK\$55.00 per glass**

Freshly squeezed orange juice

鲜榨橙汁

每杯港币 **HK\$65.00 per glass**

Imported beer

入口啤酒

每杯港币 **HK\$65.00 per glass**

House Wine

特选红酒/白酒

每杯港币 **HK\$88.00 per glass**

All prices are subject to 10% service charge

以上价目需另加一服务费

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



春茗晚宴菜谱 (A) Spring Dinner Menu (A)

(只适用于星期一至星期四；星期六，日，公众假期及前夕除外)
Applicable on Monday to Thursday only, except Sat, Sun & PH & its eve)

喜庆满华堂 (烧味大拼盘)

Barbecued Meat Platter

锦绣满庭园 (茴香百合脆瓜玉带)

Sautéed Scallop with Courgette, Lily Bulb and Fennel

红粉显菲菲 (杏香花枝球)

Deep - fried Squid Balls

福禄庆吉祥 (海皇辽参酿玉环)

Assorted Seafood and Sea Cucumber Stuffed in Marrow Vegetables

鹏展万理 (舞茸茶树菇炖竹丝鸡)

Double-Boiled Maitake with Mushrooms and Silk Fowl

金玉满华堂 (云腿百花时蔬)

Braised Seasonal Vegetables Stuffed with Minced Shrimp and Yunnan Ham

年年庆有余 (清蒸大海斑)

Steamed Fresh Garoupa

金鸡齐报喜 (当红脆皮鸡)

Roasted Crispy Chicken

八宝添金玉 (云腿香菜心叉烧炒饭)

Fried Rice with Fresh Prawns, Barbecued Pork and Yunnan Ham

依然添风采 (金蒜炆伊面)

Braised E-fu Noodles with Enoki Mushrooms

生意显兴隆 (合桃露)

Sweetened Walnut Cream

甜意绵绵 (精美甜点)

Chinese Petits Fours

每席 HK\$6,980 (适用于 10 至 12 位，另设加一服务费)
HK\$6,980 per table (for 10 to 12 persons, 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.



春茗晚宴菜谱 (B) Spring Dinner Menu (B)

金玉满华堂 (乳猪大拼盆)

Barbecued Meat with Suckling Pig platter

翠枝迎彩凤 (酱皇蜜豆炒鸭甫)

Sautéed Duck Fillet with Honey Bean in XO Sauce

凤尾双辉影 (云腿窝贴大虾伴和风沙律菜)

Deep Fried Mashed Shrimps and Mixed Gourmet Lettuces Rolls with Japanese Dressing

金丝海中宝 (荷香百花燕液金蔬)

Steamed Vegetables with Mashed Shrimps with Lotus Leaves

大鹏展翅 (瑶柱鲍参海味羹)

Fish Maw Broth with Dried Conpoy and Sliced Abalone

金玉满华堂 (花菇烩刺参)

Braised Sea Cucumber with Mushrooms

年年庆有余 (清蒸大海斑)

Steamed Fresh Green Grouper

金鸡齐报喜 (当红炸子鸡)

Deep-fried Crispy Chicken

粒粒庆丰收 (海皇炒香苗)

Fried Rice with Assorted Seafood

依然添风采 (鲜菇韭王炆伊面)

Braised E-fu Noodles with Mushrooms

周年佳鸿运 (莲子红豆沙)

Sweetened Red Bean Cream with Lotus Seeds

甜意绵绵 (精美甜点)

Chinese Petits Fours

每席 HK\$8,380 (适用于 10 至 12 位, 另设加一服务费)
HK\$8,380 per table (for 10 to 12 persons, subject to 10% service charge)

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春茗晚宴菜谱 (C) Spring Dinner Menu (C)

金猪贺升平 (乳猪全体)

Barbecued Whole Suckling Pig

好事添大利 (蚝豉扣大利)

Braised Pig's Tongue with Dried Oysters

如意显明珠 (百花鲜鱿伴 XO 酱虾球)

Sautéed Shrimps in XO Sauce and Deep-fried Squid with Shrimp Paste

锦绣满庭园 (琥珀花姿珊瑚蚌)

Sautéed Sliced Squid and Coral Clams with Walnuts

鹏展万理 (石斛虫草花螺头炖鸡)

Doubled-boiled Dendrobium, Cordyceps Flowers and Sea Whelk with Chicken

福禄庆吉祥 (鲜鲍海皇酿玉环)

Braised Fresh Abalone Stuffed in Marrow Vegetable with Assorted Seafood

年庆有余 (清蒸海虎斑)

Steamed Fresh Tiger Garoupa

金鸡齐报喜 (龙井茶皇鸡)

Simmered Chicken with Chinese Tea Leaves

八宝添金玉 (腊味炒香苗)

Fried Rice with Preserved Meat

依然添风采 (瑶柱金蒜炆伊面)

Braised E-fu Noodles with Conpoy and Enoki Mushrooms

周年佳鸿运 (合桃露汤丸)

Sweetened Walnut Cream with Dumplings

甜意绵绵 (精美甜点)

Chinese Petits Fours

每席 HK\$9,680 (适用于 10 至 12 位, 另设加一服务费)
HK\$9,680 per table (for 10 to 12 persons, subject to 10% service charge)

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春茗晚宴菜谱 (D)
Spring Dinner Menu (D)

嘻哈齐欢笑 (鲜果大虾沙律)

Fresh Fruit Salad with Shrimps

金猪贺升平 (乳猪全体)

Barbecued Whole Suckling Pig

福禄庆吉祥 (玉环瑶柱甫)

Braised Whole Conpoy Stuffed in Marrow Vegetables

鸳鸯喜明珠 (金沙鸳鸯明虾球)

Deep-fried Prawns Coated with Salted Egg Yolk and Sautéed Prawns with Asparagus

鹏展万理 (竹笙海皇燕窝羹)

Braised Bird's Nest with Bamboo Pith and Assorted Seafood

包罗富万有 (碧绿鲜海参烩鲍片)

Braised Sliced Abalone with Sea Cucumber and Seasonal Vegetables

年年庆有余 (清蒸大海星斑)

Steamed Fresh Spotted Garoupa

金鸡齐报喜 (芝麻盐焗鸡)

Baked Chicken with Rock Salt and Sesame

八宝玉荷包 (飘香荷叶饭)

Fried Rice with Assorted Meat Wrapped in Lotus Leaf

一帆又风顺 (上汤煎粉果)

Deep-fried Shrimp Dumplings Served with Supreme Broth

周年佳鸿运 (红枣元肉炖愉耳黄耳)

Double-boiled Red Dates & Longan with Yellow Fungus

甜意绵绵 (精美甜点)

Chinese Petits Fours

金玉满盆 (鲜果拼盘)

Fresh Fruit Platter

每席 HK\$11,280 (适用于 10 至 12 位, 另设加一服务费)
HK\$11,280 per table (for 10 to 12 persons, subject to 10% service charge)

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