



GOLD COAST  
HOTEL

黃金海岸·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. 為慶祝過去一年的豐收及迎接農曆新年來臨，香港黃金海岸酒店特別為您安排團年或春茗宴會，每席只需港幣 6,980 元起 (另加一服務費)。

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

凡惠顧 3 席或以上，可享下列各項優惠：

- ◆ One (1) glass of welcome fruit punch per person  
每位可獲什果賓治 1 杯
- ◆ Festive party favors on each table  
每桌均有節日派對小玩意
- ◆ One (1) car parking space per 3 tables guaranteed (for private car only)  
每惠顧 3 席，可獲免費泊車位一個 (只限私家車)

惠顧 8 席或以上人更以上更可獲贈以下優惠一項 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 座位豪華巴士於散席使用 (往港島，九龍或新界)
- ◇ One (1) bottle of house red wine per table of 12 persons  
每席 12 人可獲特選紅酒 1 瓶

惠顧 10 席以上更可獲贈以下優惠一項 One of the extra following privileges for 10 tables or above:

- ◇ Enjoy Häagen-Dazs Ice-cream as dessert (12 persons per table)  
可免費享用 Häagen-Dazs 雪糕作餐後甜品 (每席 12 位)
- ◇ Photo Booth Service (180 pieces )  
「即影即印」照相服務 (180 張)

惠顧 20 席以上更可獲贈以下優惠一項 One of the extra following privileges for 20 tables or above:

- ◇ Photo Booth Service (280 pieces )  
「即影即印」照相服務 (280 張)
- ◇ Magic show for 30 minutes  
魔術表演 30 分鐘
- ◇ Gobo Light effect  
使用 Gobo 燈光效果

惠顧 30 席以上更可獲贈以下優惠一項 One of the extra following privileges for 30 tables or above:

- ◇ LED wall usage for animation  
使用 LED 多功能螢幕牆
- ◇ Tattoo Design for 2 hours  
紋身設計兩小時
- ◇ Rainbow Calligraphy for 2 hours  
彩虹書法兩小時
- ◇ God of Wealth for photo shooting for 30 minutes  
財神出席拍照 30 分鐘

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

如有查詢，請致電 2452-8341 / 2452-8325 或傳真至 2377 3700，與宴會部聯絡

Prices are subject to change without Prior Notice

價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 港幣 1,250 元，即可於席間 3 小時不限次數享用汽水，橙汁及特選啤酒

**(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 港幣 1,650 元，即可於席間 3 小時不限次數享用汽水、橙汁、特選啤酒及特選紅酒/白酒

**(C) Drink by the glass:**

每杯飲品優惠:

**Soft drinks or chilled orange juice**

汽水或橙汁

每杯港幣 **HK\$48.00 per glass**

**House beer**

特選啤酒

每杯港幣 **HK\$55.00 per glass**

**Freshly squeezed orange juice**

鮮榨橙汁

每杯港幣 **HK\$65.00 per glass**

**Imported beer**

入口啤酒

每杯港幣 **HK\$65.00 per glass**

**House Wine**

特選紅酒/白酒

每杯港幣 **HK\$88.00 per glass**

All prices are subject to 10% service charge

以上價目需另加一服務費

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](mailto:catering@goldcoasthotel.com.hk)

For enquiry or site visit, please contact Catering Department Tel 2452 8387 / 2452 8325 or email [catering@goldcoasthotel.com](mailto:catering@goldcoasthotel.com)



GOLD COAST  
HOTEL

黃金海岸·酒店

**春茗晚宴菜譜 (A)**  
**Spring Dinner Menu (A)**

(只適用於星期一至星期四；星期六，日，公眾假期及前夕除外)  
Applicable on Monday to Thursday only, except Sat, Sun & PH & its eve)

喜慶滿華堂 (燒味大拼盤)

Barbecued Meat Platter

錦繡滿庭園 (茴香百合脆瓜玉帶)

Sautéed Scallop with Courgette, Lily Bulb and Fennel

紅粉顯菲菲 (杏香花枝球)

Deep - fried Squid Balls

福祿慶吉祥 (海皇遼參釀玉環)

Assorted Sefood and Sea Cucumber Stuffed in Marrow Vegetables

鵬展萬理 (舞茸茶樹菰燉竹絲雞)

Double-Boiled Maitaka with Mushrooms and Silk Fowl

金玉滿華堂 (雲腿百花時蔬)

Braised Seasonal Vegetables Stuffed with Minced Shrimp and Yunnan Ham

年年慶有餘 (清蒸大海斑)

Steamed Fresh Garoupa

金雞齊報喜 (當紅脆皮雞)

Roasted Crispy Chicken

八寶添金玉 (雲腿香菜心叉燒炒飯)

Fried Rice with Fresh Prawns, Barbecued Pork and Yunnan Ham

依然添風彩 (金菰炆伊麵)

Braised E-fu Noodles with Enoki Mushrooms

生意顯興隆 (合桃露)

Sweetened Walnut Cream

甜意綿綿 (精美甜點)

Chinese Petits Fours

**每席 HK\$6,980 (適用於 10 至 12 位，另設加一服務費)**  
**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.



GOLD COAST  
HOTEL  
黃金海岸·酒店

**春茗晚宴菜譜 (B)**  
**Spring Dinner Menu (B)**

金玉滿華堂 (乳豬大拼盆)

Barbecued Meat with Suckling Pig platter

翠枝迎彩鳳 (醬皇蜜豆炒鴨甫)

Sautéed Duck Fillet with Honey Bean in XO Sauce

鳳尾雙輝影 (雲腿窩貼大蝦伴和風沙律菜)

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

金絲海中寶 (荷香百花燕液金蔬)

Steamed Vegetables with Mashed Shrimps with Lotus Leaves

大鵬展翅 (瑤柱鮑參海味羹)

Fish Maw Broth with Dried Conpoy and Sliced Abalone

金玉滿華堂 (花菰燴刺參)

Braised Sea Cucumber with Mushrooms

年年慶有餘 (清蒸大海斑)

Steamed Fresh Green Grouper

金雞齊報喜 (當紅炸子雞)

Deep-fried Crispy Chicken

粒粒慶豐收 (海皇炒香苗)

Fried Rice with Assorted Seafood

依然添風彩 (鮮菇韮王炆伊麵)

Braised E-fu Noodles with Mushrooms

週年佳鴻運 (蓮子紅豆沙)

Sweetened Red Bean Cream with Lotus Seeds

甜意綿綿 (精美甜點)

Chinese Petits Fours

**每席 HK\$8,380 (適用於 10 至 12 位，另設加一服務費)**  
**HK\$8,380 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.



GOLD COAST  
HOTEL

黃金海岸·酒店

**春茗晚宴菜譜 (C)**  
**Spring Dinner Menu (C)**

金豬賀昇平 (乳豬全體)

Barbecued Whole Suckling Pig

好事添大利 (蠔豉扣大利)

Braised Pig's Tongue with Dried Oysters

如意顯明珠 (百花鮮魷伴 XO 醬蝦球)

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

錦繡滿庭園 (琥珀花姿珊瑚蚌)

Sautéed Sliced Squid and Coral Clams with Walnuts

鵬展萬理 (石斛蟲草花螺頭燉雞)

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

福祿慶吉祥 (鮮鮑海皇釀玉環)

Braised Fresh Abalone Stuffed in Marrow Vegetable with Assorted Seafood

年慶有餘 (清蒸海虎斑)

Steamed Fresh Tiger Garoupa

金雞齊報喜 (龍井茶皇雞)

Simmered Chicken with Chinese Tea Leaves

八寶添金玉 (腊味炒香苗)

Fried Rice with Preserved Meat

依然添風彩 (瑤柱金菰炆伊麵)

Braised E-fu Noodles with Conpoy and Enoki Mushrooms

週年佳鴻運 (合桃露湯丸)

Sweetened Walnut Cream with Dumplings

甜意綿綿 (精美甜點)

Chinese Petits Fours

**每席 HK\$9,680 (適用於 10 至 12 位，另設加一服務費)**  
**HK\$9,680 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.



GOLD COAST  
HOTEL

黃金海岸·酒店

**春茗晚宴菜譜 (D)**  
**Spring Dinner Menu (D)**

嘻哈齊歡笑 (鮮果大蝦沙律)

Fresh Fruit Salad with Shrimps

金豬賀昇平 (乳豬全體)

Barbecued Whole Suckling Pig

福祿慶吉祥 (玉環瑤柱甫)

Braised Whole Conpoy Stuffed in Marrow Vegetables

鴛鴦喜明珠 (金沙鴛鴦明蝦球)

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

鵬展萬理 (竹笙海皇燕窩羹)

Braised Bird's Nest with Bamboo Pith and Assorted Seafood

包羅富萬有 (碧綠鮮海參燴鮑片)

Braised Sliced Abalone with Sea Cucumber and Seasonal Vegetables

年年慶有餘 (清蒸大海星斑)

Steamed Fresh Spotted Garoupa

金雞齊報喜 (芝麻鹽焗雞)

Baked Chicken with Rock Salt and Sesame

八寶玉荷包 (飄香荷葉飯)

Fried Rice with Assorted Meat Wrapped in Lotus Leaf

一帆又風順 (上湯煎粉果)

Deep-fried Shrimp Dumplings Served with Supreme Broth

週年佳鴻運 (紅棗元肉燉愉耳黃耳)

Double-boiled Red Dates & Longan with Yellow Fungus

甜意綿綿 (精美甜點)

Chinese Petits Fours

金玉滿盆 (鮮果拼盤)

Fresh Fruit Platter

**每席 HK\$11,280 (適用於 10 至 12 位，另設加一服務費)**  
**HK\$11,280 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.