



GOLD COAST  
HOTEL  
黃金海岸·酒店

## Graduation Dinner Package 2019

### Enjoy the following privileges for booking of 50 guests or above:

- Western dinner buffet
- A glass of fruit punch per guest
- Beverage package at special price of HK\$55 per guest for unlimited serving of soft drinks for two hours
- Floral decoration at reception and centerpieces on dining tables
- A complimentary voucher of dinner buffet for two as event prize
- Complimentary valet parking services for two private cars
- One single trip of 50-seater coach service for every 50 guests guaranteed (to or from the Hotel, Hong Kong Island, Kowloon or the New Territories)
- Complimentary use of AV equipment and LCD projector with screen (subject to availability)

### Additional privileges for booking of 150 guests or above:

- A complimentary event banner or photo-booth service (180 photos)
- A complimentary voucher of lunch buffet for two as event prize
- Pre-dinner snacks for the organising committee (maximum of 10 persons)

Sunday to Thursday	Friday, Saturday, Public Holidays and Their Eves
HK\$508	HK\$558

(A minimum of 50 persons is required)

### Deposit made on or before 31 January 2019 to receive:

- Waive 10% service charge
- Unlimited serving of soft drinks for two hours (Original price at HK\$55 per guest)
- Themed photo corner

\*\* Chinese dinner menu is also available on request \*\*

- Subject to 10% service charge
- Valid until 31 August 2019
- Prices are subject to change without prior notice
- All hotel services and offers are subject to availability and the hotel's confirmation

For enquiry or site visit, please contact Catering Department at 2452 8325 / 2452 8356,  
or email [catering@goldcoasthotel.com.hk](mailto:catering@goldcoasthotel.com.hk)



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## 謝師宴畢業套餐2019

凡預訂滿**50**人或以上，可享下列精彩優惠：

- 西式自助晚餐
- 每位客人享用雜果賓治乙杯
- 飲品套餐特惠價每位只需**HK\$55**，可享兩小時無限量汽水供應
- 接待處及餐桌花卉裝飾
- 酒店雙人自助晚餐禮券乙張作禮品
- 免費私家車泊車服務 (兩輛)
- 每確認 **50** 人可享旅遊巴士 (50 座) 單程接送服務 (往 / 返酒店、香港島、九龍或新界)
- 免費使用視聽設備及 **LCD** 投影機連銀幕 (需按酒店供應情況而定)

預訂滿**150**人或以上，更可額外享有：

- 宴會橫額或即影即印照相服務 (180張)
- 酒店雙人自助午餐禮券乙張作禮品
- 籌委會成員免費享用餐前小食 (最多 10 位)

星期日至四	星期五、六、公眾假期及其前夕
<b>HK\$508</b>	<b>HK\$558</b>

(最少 50 人)

於**2019年1月31日**或之前繳付訂金可享：

- 免加一服務費
- 兩小時無限量汽水供應 (原價為每位港幣55元)
- 主題影相區佈置

**\*\*另備中式晚宴菜譜，歡迎查詢\*\***

- 另收加一服務費
- 有效期至**2019年8月31日**
- 價格如有任何更改，恕不另行通知
- 所有酒店服務及優惠均以酒店確認為準

查詢詳情或參觀宴會場地，請與宴會部聯絡：電話 2452 8325 / 2452 8356  
或電郵 [catering@goldcoasthotel.com.hk](mailto:catering@goldcoasthotel.com.hk)



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**Dinner Buffet Menu 自助晚餐菜譜**

**COLD SELECTIONS**

Roasted Beef & Pork Loin Platter  
German Sausages Platter with Swiss Cheese  
Combination of Air-dried Beef & Salami Platter  
Roasted Beef & Pork Loin  
Smoked & Marinated Salmon  
Seafood Combination (mussel, shrimp, squid)  
Italian Vegetables Antipasto Platter (v)

Selections of Sushi & Rice Rolls  
Nade Tsubu Gai & Chuka Idako  
Shredded Crab Sticks Salad with Cucumber

**FRESH & MARINATED SALADS**

German Potato Salad with Bacon Bits & Scallions  
Cold Ramen Noodles with Ham Julienne & Shitake  
Seafood Salad with Mango, Mushroom & Celery  
Thai Style Roasted Chicken Salad  
Russian Style Fruit Cocktail (v)  
Red Kidney Bean & Corn Kernels Salad (v)  
Tomato & Cucumber Sliced with Pineapple (v)  
Bowl of Assorted Crunchy Salad Leaves (v)

**DRESSINGS & CONDIMENTS**

French, Italian, Vinaigrette, Honey Yoghurt, Thousand Islands  
Olives, Croutons, Capers, Bacon Bits, Nuts, Pineapple

**CHINESE BARBECUED PLATTER**

Marinated Beef Shank, Pork Knuckle & Chicken Wings  
Cold Chinese Vegetables Combination (v)

**SOUPS**

Sweet Corn & Snow Fungus Broth Laced with Egg White (v)  
Cherry Tomato Cream Soup (v)  
Assorted Bread Rolls & Butter (v)

**凍盆**

燒牛肉、豬扒碟  
德國香腸碟拼瑞士芝士片  
風乾牛肉拼沙樂美香腸  
香草燒牛肉、豬扒盆  
煙三文魚拼醃三文魚碟  
三味海鮮碟 (青口、蝦、魷魚仔)  
四色醃意式素菜碟  
(水牛芝士、車厘茄、意瓜、白菌) (v)  
壽司、飯卷  
味付螺肉、芝麻八爪魚  
日式蟹柳沙律配青瓜

**沙律**

德國薯仔沙律配煙肉碎、青蔥  
凍拉麵、冬菇絲、火腿絲沙律  
芒果、磨菇、芹菜、海鮮沙律  
泰式燒雞沙律  
俄羅斯式什果沙律 (v)  
紅腰豆、粟米粒沙律 (v)  
番茄片、青瓜片配菠蘿粒 (v)  
新鮮沙律菜 (v)

**沙律汁及配料**

法式、意式、油醋、黑醋汁、千島醬  
橄欖、麵包丁、酸豆、烤腰果、菠蘿

**中式燒味碟**

鹵水牛腩、燻蹄片、醉轉彎  
中式素雞、香菇、蜜豆 (v)

**熱湯**

中式粟米雪耳羹 (v)  
櫻桃番茄忌廉湯 (v)  
什錦餐包、牛油 (v)



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**Dinner Buffet Menu 自助晚餐菜譜**

**HOT CHAFING DISHES**

Roasted Lamb Chop, Thyme Gravy  
Braised Beef Fingers with Paprika Sauce  
Slow-roasted Pork Loin, Onion Sauce  
Braised Chicken Steak, Wild Mushrooms Sauce  
Buffalo Chicken Wings  
Pan-fried Sole Fillets, Shrimp Meats-Lobster Cream Sauce  
Deep-fried Potato Rolled Shrimps & Spicy Potato Wedges, Tartar Sauce  
Gratinated Tortellini with Mushroom, Olive & Tomato Coulis (v)  
Broccoli with Light Cheese Sauce (v)  
Sautéed Cucumber Chateau & Apple Chateau with Black Olives (v)  
Braised E-fu Noodles with Assorted Vegetables (v)  
Fried Rice with Pineapple, Vegetarian Chicken & Egg White (v)  
Wok-fried Chicken & Shrimps with Straw Mushroom & Celery

**CARVING**

Roasted Sirloin of Beef, Herbs Gravy

**SWEETS AND PASTRIES**

Oreo Chocolate Cake  
Double-decker of Passion Fruit & Raspberry Mousse Cake  
Strawberry Cream Cake  
Tiramisu Cake  
Blueberry Cheese Cake  
Red Beans & Green Tea Swiss Rolls  
Assorted French Pastries  
Dark & White Chocolate Terrine  
Fruit Jelly Terrine  
Cream Caramel Custard  
Assorted Macarons & Cookies  
Fresh Fruits Platter  
Haagen-Dazs Ice Cream Cups  
Bread & Butter Pudding, Vanilla Sauce

**熱盆**

燒羊排配迷迭香燒汁  
煙肉紅粉燴牛肋條  
洋蔥汁慢烤豬扒  
野菌汁燴雞扒  
美式水牛雞翼  
煎龍脷柳、蝦肉粒龍蝦忌廉汁  
炸薯絲蝦卷拼哈哈薯、他他汁  
磨菇、水欖、茄醬焗意式雲吞 (v)  
淡芝士汁焗西蘭花 (v)  
黑水欖炒青瓜欖、紅蘋果欖 (v)  
什菜炆伊麵 (v)  
素雞、菠蘿、蛋白炒飯 (v)  
鮮菇、西芹炒蝦仁、雞柳

**切肉**

燒西冷牛肉配香草燒汁

**甜品**

柯利奧朱古力蛋糕  
雙層熱情果、紅桑莓慕絲餅  
士多啤梨忌廉蛋糕  
意式軟芝士忌廉餅  
藍草莓芝士餅  
紅豆綠茶瑞士卷  
法式什餅  
雙色朱古力批  
什果啫喱批  
焦糖吉士  
什錦馬卡龍、曲奇餅  
鮮果盆  
美式雪糕杯  
麵包布甸、雲呢拿汁

(v) vegetarian dish 素食菜式



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## Chinese Dinner Menu 中式晚宴 (I)

江南五式拼盆

麻辣貢菜、芝麻海蜆、鹵水牛腩、蜜汁叉燒、鹽水鹵鴨

Jiangnan Combination Platter

碧綠蝦仁花枝

Sautéed Shrimps & Squids with Vegetables

肘子菜膽燉花菇

Double-boiled Black Mushroom Soup with Yunnan Ham & Brassica

清蒸大青斑

Steamed Fresh Green Garoupa

竹笙花上湯浸時蔬

Bamboo Piths & Seasonal Vegetables in Supreme Bouillon

當紅脆皮雞

Deep-fried Crispy Chicken

鳳梨肉碎炒香苗

Fried Rice with Minced Pork & Pineapple

雜菜炆伊麵

Braised E-fu Noodles with Assorted Vegetables

馬來渣咋

Sweetened Yam & Sweet Potato Soup with Coconut Milk

每席HK\$5,080 per table (10 persons 位用)

Subject to 10% service charge 另收加一服務費

A minimum of 5 tables is required 最少5席





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## Chinese Dinner Menu 中式晚宴 (2)

乳豬大拼盤

BBQ Combination with Suckling Pig

XO 醬 爆 雙 蚌 (珊瑚蚌、桂花蚌)

Wok-fried Twin Clams with XO Sauce

黃金花姿球

Crispy-fried Mashed Squids Balls

海皇燴冬蓉

Braised Winter Melon & Assorted Seafood Soup

碧綠鮑靈菇

Braised Mushrooms with Seasonal Vegetables

清蒸大青斑

Steamed Fresh Green Garoupa

香菜心欖菜肉崧炒飯

Fried Rice with Minced Pork & Preserved Vegetables

鮮菇干燒伊麵

Braised E-fu Noodles with Mushrooms

香芋西米露

Sweetened Sago Cream with Taro

每席HK\$5,080 per table (10 persons 位用)

Subject to 10% service charge 另收加一服務費  
A minimum of 5 tables is required 最少5席