



GOLD COAST
HOTEL

悠然庭园 - 中式婚宴晚宴套餐 The Terrace - Chinese Dinner Wedding Package

尊享优惠 COMPLIMENTARY PRIVILEGES	最少 10 席 Minimum 10 tables
设宴当晚新人可免费入住新婚蜜月客房壹晚连翌晨房内双人早餐 One night accommodation with in-room set breakfast for two	豪华海景客房 Deluxe Seaview Room
免费使用婚礼礼堂一小时举行证婚仪式 (视乎酒店供应情况) Complimentary use of "The Chapel" for one hour for wedding ceremony (subject to hotel's availability)	♥
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, 主人家于聆涛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
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
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	♥
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
免费代客泊车位 Complimentary valet parking spaces	4
优惠券包括 Discount coupons includes: *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	♥

查詢詳情或參觀宴會場地, 請致電宴會部: 電話 2452 8673 / 2452 8325 或電郵 catering@goldcoasthotel.com.hk

For enquiry or site visit, please contact Catering Department Tel 2452 8673 / 2452 8325 or email catering@goldcoasthotel.com.hk



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悠然庭园 - 中式婚宴晚宴套餐 The Terrace - Chinese Dinner Wedding Package

婚宴菜谱 Menu I

(只适用于星期一至五；星期六、日、公众假期及假期前夕除外)

(Applicable on Monday to Friday, except Saturday, Sunday, Public Holiday and its eve)

即日起至 2020 年 9 月 30 日

From now – 30 Sep 2020

鸿运迎金猪

Roasted whole suckling pig

碧绿油鸡纵菌炒虾仁

Sautéed shrimps in chanterelle mushrooms paste
with vegetables

瑶柱双翡翠

Braised conpoy with vegetables

云腿窝贴大虾伴和风沙律菜

Deep-fried mashed shrimps and mixed gourmet lettuces
rolls with Japanese dressing

花胶竹笙鸡丝烩燕窝

Braised bird's nest with fish maw,

bamboo pith and minced chicken

天白花菇烩鲜鲍片

Braised sliced abalone with mushrooms

清蒸大虎斑

Steamed fresh tiger garoupa

南乳脆皮鸡

Deep-fried crispy chicken with red bean curd sauce

云腿玉带炒饭

Fried rice with scallops and shredded Yunnan ham

金菇银芽炆伊面

Braised e-fu noodles with enoki mushrooms

and bean sprouts

黄金珍珠露

Sweetened pumpkin cream and sago

美点双辉

Chinese petits fours

2020 年 10 月 1 日至 2021 年 9 月 6 日

1 Oct 2020 – 6 Sep 2021

鸿运迎金猪

Roasted whole suckling pig

碧绿花姿蚌片

Sautéed cuttlefish and clam with vegetables

瑶柱双翡翠

Braised conpoy with vegetables

云腿窝贴大虾伴和风沙律菜

Deep-fried mashed shrimps and mixed gourmet lettuces
rolls with Japanese dressing

花胶竹笙鸡丝烩燕窝

Braised bird's nest with fish maw,

bamboo pith and minced chicken

原只蚝皇五头汤鲍

Braised whole abalone in oyster sauce

清蒸大虎斑

Steamed fresh tiger garoupa

南乳脆皮鸡

Deep-fried crispy chicken with red bean curd sauce

海鲜菜粒炒饭

Fried rice with diced seafood and vegetables

金菇银芽炆伊面

Braised e-fu noodles with enoki mushrooms

and bean sprouts

黄金珍珠露

Sweetened pumpkin cream and sago

美点双辉

Chinese petits fours

即日起至 2020 年 9 月 30 日 From now – 30 Sep 2020	2020 年 10 月 1 日至 2021 年 9 月 6 日 1 Oct 2020 – 6 Sep 2021
HK\$11,088	HK\$13,888

席间奉送三小时无限供应汽水、橙汁及特选啤酒

Inclusive of unlimited supply of soft drinks, chilled orange juice and house beer during dinner for 3 hours
每席十至十二位用

Each table of 10 - 12 persons

所有价格以港币计算及另加一服务费

All prices in HK dollars and subject to 10% service charge

*为支持可持续发展及海洋生物保育，信和酒店所有食肆及宴会场合已全面停止供应鱼翅食品

*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.



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The Terrace - Chinese Dinner Wedding Package

婚宴菜谱 Menu II

即日起至 2020 年 9 月 30 日
From now – 30 Sep 2020

金猪耀红袍
Roasted whole suckling pig
鲜露笋虾球螺片
Sautéed prawns and sea whelk with asparagus
兰花玉环瑶柱甫
Braised whole conpoy stuffed in marrow vegetables
and broccoli
杏香炸酿蟹钳
Deep-fried crab claws with almond jacket
竹笙海皇烩官燕
Braised bird's nest with bamboo pith & seafood
原只蚝皇五头汤鲍
Braised whole abalone in oyster sauce
清蒸大虎斑
Steamed fresh tiger garoupa
金沙脆皮鸡
Deep-fried crispy chicken with garlic
香菜心姜米肉松炒饭
fried rice with minced meat, ginger and vegetables
金瑶杂菜炆伊面
Braised e-fu noodles with shredded conpoy
and enoki mushrooms
椰汁紫米露汤丸
Sweetened purple glutinous coconut cream
with glutinous dumpling
美点荟萃
Chinese petits fours

2020 年 10 月 1 日至 2021 年 9 月 6 日
1 Oct 2020 – 6 Sep 2021

金猪耀红袍
Roasted whole suckling pig
松露虾球炒带子
Sautéed prawns and scallops with black truffle sauce
兰花玉环瑶柱甫
Braised whole conpoy stuffed in marrow vegetables
and broccoli
杏香炸酿蟹钳
Deep-fried crab claws with almond jacket
蟹皇虫草花烩官燕
Braised bird's nest with crab roe
and cordyceps flowers
原只蚝皇五头汤鲍
Braised whole abalone in oyster sauce
清蒸大星斑
Steamed fresh spotted garoupa
金沙脆皮鸡
Deep-fried crispy chicken with garlic
香菜心姜米肉松炒饭
Fried rice with minced meat, ginger and vegetables
金瑶杂菜炆伊面
Braised e-fu noodles with shredded conpoy
and enoki mushrooms
椰汁紫米露汤丸
Sweetened purple glutinous coconut cream
with glutinous dumpling
美点荟萃
Chinese petits fours

即日起至 2020 年 9 月 30 日 From now – 30 Sep 2020	2020 年 10 月 1 日至 2021 年 9 月 6 日 1 Oct 2020 – 6 Sep 2021
HK\$12,388	HK\$15,188

席间奉送三小时无限供应汽水、橙汁及特选啤酒
Inclusive of unlimited supply of soft drinks, chilled orange juice and house beer during dinner for 3 hours
每席十至十二位用

Each table of 10 - 12 persons

所有价格以港币计算及另加一服务费

All prices in HK dollars and subject to 10% service charge

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婚宴菜谱 Menu III

即日起至 2020 年 9 月 30 日

From now – 30 Sep 2020

金猪大红袍

Roasted whole suckling pig
served with pancakes

鲜露笋 XO 酱爆花枝虾球

Sautéed prawns with sliced cuttle fish
and asparagus in XO sauce

海皇辽参酿玉环

Assorted seafood and sea cucumber
stuffed in marrow vegetables

蟹肉带子金钱盒

Deep-fried puff with conpoy and crab meat

竹笙海味烩官燕

Braised bird's nest with dried seafood and bamboo pith

原只蚝皇五头汤鲍

Braised whole abalone in oyster sauce

清蒸大星斑

Steamed fresh spotted garoupa

蒜香脆皮鸡

Deep-fried crispy chicken with garlic

瑶柱蟹籽蛋白炒香苗

Fried rice with shredded conpoy,
crab roe and egg white

上汤鲜虾水饺

Shrimp dumplings in supreme soup

燕窝炖双皮奶

Double-boiled milk topped with bird's nest

美点荟萃

Chinese petits fours

2020 年 10 月 1 日至 2021 年 9 月 6 日

1 Oct 2020 – 6 Sep 2021

金猪大红袍

Roasted whole suckling pig
served with pancakes

鲜露笋 XO 酱爆花枝虾球

Sautéed prawns with sliced cuttle fish
and asparagus in XO sauce

海皇辽参酿玉环

Assorted seafood and sea cucumber
stuffed in marrow vegetables

芝士蟹肉焗酿蟹盖

Baked crab shell stuffed with crab meat and cheese

竹笙海味烩官燕

Braised bird's nest with dried seafood & bamboo pith

原只蚝皇五头汤鲍

Braised whole abalone in oyster sauce

清蒸东星斑

Steamed fresh spotted garoupa

蒜香脆皮鸡

Deep-fried crispy chicken with garlic

瑶柱蟹籽蛋白炒香苗

Fried rice with shredded conpoy,
crab roe and egg white

上汤鲜虾水饺

Shrimp dumplings in supreme soup

燕窝炖双皮奶

Double-boiled milk topped with bird's nest

美点荟萃

Chinese petits fours

即日起至 2020 年 9 月 30 日 From now – 30 Sep 2020	2020 年 10 月 1 日至 2021 年 9 月 6 日 1 Oct 2020 – 6 Sep 2021
HK\$13,688	HK\$16,388

席间奉送三小时无限供应汽水、橙汁及特选啤酒

Inclusive of unlimited supply of soft drinks, chilled orange juice and house beer during dinner for 3 hours
每席十至十二位用

Each table of 10 - 12 persons

所有价格以港币计算及另加一服务费

All prices in HK dollars and subject to 10% service charge

*为支持可持续发展及海洋生物保育，信和酒店所有食肆及宴会场合已全面停止供应鱼翅食品

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