



GOLD COAST  
HOTEL

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

尊享優惠 COMPLIMENTARY PRIVILEGES	最少 10 席 Minimum 10 tables
設宴當晚新人可免費入住新婚蜜月客房壹晚連翌晨房內雙人早餐 One night accommodation with in-room set breakfast for two	豪華海景客房 Deluxe Seaview Room
免費使用婚禮禮堂一小時舉行證婚儀式 (視乎酒店供應情況) Complimentary use of "The Chapel" for one hour for wedding ceremony (subject to hotel's availability)	♥
設宴當晚, 新人及主人家入住酒店客房可獲折扣優惠 (需按當時房間供應而定, 只限兩間) Special discount on room rate on wedding day for the newly weds and their families (subject to hotel availability & maximum for 2 room nights)	♥
設宴當天, 主人家於聆瀾咖啡廳享用自助早餐或「粵」中菜廳享用午餐 可獲八五折優惠 (需預約安排及最多 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)	♥
免費於酒店戶外婚禮園林內拍攝婚紗照片 Bridal photo-shooting at the hotel Outdoor Wedding Garden	♥
每席十套酒店婚宴喜帖 (不包括內容印刷) 10 sets of hotel invitation cards per table (printing service not included)	♥
精美嘉賓提名冊 Embroidered guest signature book	♥
免費麻雀耍樂及茗茶招待 Mahjong tables sets with Chinese tea service	♥
餐前酒會雜果賓治 Non-alcoholic fruit punch for cocktail	2 盆 2 bowls
心形鮮果忌廉蛋糕於婚宴前享用 Heart-shaped fresh fruit cream cake served during the reception	5 磅 5 pounds
自攜洋酒免開瓶費 (每席乙瓶) Complimentary corkage (one bottle per table)	♥
多層豪華仿製結婚蛋糕供敬酒儀式及拍照之用 Multi-tier of artistic mock wedding cake for cake cutting and photo-taking	♥
每席花卉擺設 Floral arrangement on dining tables	♥
免費使用液晶投射器 Complimentary use of LCD Projector	♥
五十座位豪華巴士於散席使用 (往港島, 九龍或新界) 50-seater coach services from Hotel to Hong Kong Island, Kowloon or New Territories	2 次單程 2 Single Trips
免費代客泊車位 Complimentary valet parking spaces	4
優惠券包括 Discount coupons includes: *六福珠寶金行優惠券 Luk Fook Jewellery & Goldsmith Company discount coupon *I-PRIMO 婚戒優惠券 I-PRIMO Diamond Ring discount coupon *希臘女神婚紗攝影套餐券 Beauty Hera wedding photo package *奇華中式禮餅八折優惠 Kee Wah Bakery Chinese bridal cake discount coupon *羅勤芳中華禮儀專業大妣服務優惠券 Lokanfong Chinese Wedding discount coupon *薜夢思床上用品優惠券 Simmons bedding discount coupon *s.a. wedding 海外婚紗攝影優惠券 s.a. wedding photo package discount coupon *Image Concept 攝影套餐優惠券 Image Concept photo shooting discount coupon *壹誓證婚服務優惠券 AnOath celebrant service discount coupon *Medi Fast 婚前身體檢查優惠券 Medi Fast medical check discount coupon *Tuttiad 場地佈置優惠券 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](mailto:catering@goldcoasthotel.com.hk)

For enquiry or site visit, please contact Catering Department Tel 2452 8673 / 2452 8325 or email [catering@goldcoasthotel.com.hk](mailto:catering@goldcoasthotel.com.hk)



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

婚宴菜譜 Menu I

(只適用於星期一至五；星期六、日、公眾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

鴻運迎金豬

Roasted whole suckling pig

碧綠油雞縱菌炒蝦仁

Sautéed shrimps in chanterelle mushrooms paste  
with vegetables

瑤柱雙翡翠

Braised conpoy with vegetables

雲腿窩貼大蝦伴和風沙律菜

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

花膠竹筍雞絲燴燕窩

Braised bird's nest with fish maw,

bamboo pith and minced chicken

天白花菇燴鮮鮑片

Braised sliced abalone with mushrooms

清蒸大虎斑

Steamed fresh tiger garoupa

南乳脆皮雞

Deep-fried crispy chicken with red bean curd sauce

雲腿玉帶炒飯

Fried rice with scallops and shredded Yunnan ham

金菇銀芽炆伊麵

Braised e-fu noodles with enoki mushrooms

and bean sprouts

黃金珍珠露

Sweetened pumpkin cream and sago

美點雙輝

Chinese petits fours

2020 年 10 月 1 日至 2021 年 9 月 6 日

1 Oct 2020 – 6 Sep 2021

鴻運迎金豬

Roasted whole suckling pig

碧綠花姿蚌片

Sautéed cuttlefish and clam with vegetables

瑤柱雙翡翠

Braised conpoy with vegetables

雲腿窩貼大蝦伴和風沙律菜

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

花膠竹筍雞絲燴燕窩

Braised bird's nest with fish maw,

bamboo pith and minced chicken

原隻蠔皇五頭湯鮑

Braised whole abalone in oyster sauce

清蒸大虎斑

Steamed fresh tiger garoupa

南乳脆皮雞

Deep-fried crispy chicken with red bean curd sauce

海鮮菜粒炒飯

Fried rice with diced seafood and vegetables

金菇銀芽炆伊麵

Braised e-fu noodles with enoki mushrooms

and bean sprouts

黃金珍珠露

Sweetened pumpkin cream and sago

美點雙輝

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

席間奉送三小時無限供應汽水、橙汁及特選啤酒

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

所有價格以港幣計算及另加一服務費

All prices in HK dollars and 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.



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婚宴菜譜 Menu II

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

金豬耀紅袍  
Roasted whole suckling pig  
鮮露筍蝦球螺片  
Sautéed prawns and sea whelk with asparagus  
蘭花玉環瑤柱甫  
Braised whole conpoy stuffed in marrow vegetables  
and broccoli  
杏香炸釀蟹拑  
Deep-fried crab claws with almond jacket  
竹笙海皇燴官燕  
Braised bird's nest with bamboo pith & seafood  
原隻蠔皇五頭湯鮑  
Braised whole abalone in oyster sauce  
清蒸大虎斑  
Steamed fresh tiger garoupa  
金沙脆皮雞  
Deep-fried crispy chicken with garlic  
香菜心薑米肉鬆炒飯  
fried rice with minced meat, ginger and vegetables  
金瑤雜菜炆伊麵  
Braised e-fu noodles with shredded conpoy  
and enoki mushrooms  
椰汁紫米露湯丸  
Sweetened purple glutinous coconut cream  
with glutinous dumpling  
美點薈萃  
Chinese petits fours

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

金豬耀紅袍  
Roasted whole suckling pig  
松露蝦球炒帶子  
Sautéed prawns and scallops with black truffle sauce  
蘭花玉環瑤柱甫  
Braised whole conpoy stuffed in marrow vegetables  
and broccoli  
杏香炸釀蟹拑  
Deep-fried crab claws with almond jacket  
蟹皇蟲草花燴官燕  
Braised bird's nest with crab roe  
and cordyceps flowers  
原隻蠔皇五頭湯鮑  
Braised whole abalone in oyster sauce  
清蒸大星斑  
Steamed fresh spotted garoupa  
金沙脆皮雞  
Deep-fried crispy chicken with garlic  
香菜心薑米肉鬆炒飯  
Fried rice with minced meat, ginger and vegetables  
金瑤雜菜炆伊麵  
Braised e-fu noodles with shredded conpoy  
and enoki mushrooms  
椰汁紫米露湯丸  
Sweetened purple glutinous coconut cream  
with glutinous dumpling  
美點薈萃  
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

席間奉送三小時無限供應汽水、橙汁及特選啤酒  
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

所有價格以港幣計算及另加一服務費

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

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婚宴菜譜 Menu III

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

金豬大紅袍

Roasted whole suckling pig  
served with pancakes

鮮露筍 XO 醬爆花枝蝦球

Sautéed prawns with sliced cuttle fish  
and asparagus in XO sauce

海皇遼參釀玉環

Assorted seafood and sea cucumber  
stuffed in marrow vegetables

蟹肉帶子金錢盒

Deep-fried puff with conpoy and crab meat

竹笙海味燴官燕

Braised bird's nest with dried seafood and bamboo pith

原隻蠔皇五頭湯鮑

Braised whole abalone in oyster sauce

清蒸大星斑

Steamed fresh spotted garoupa

蒜香脆皮雞

Deep-fried crispy chicken with garlic

瑤柱蟹籽蛋白炒香苗

Fried rice with shredded conpoy,  
crab roe and egg white

上湯鮮蝦水餃

Shrimp dumplings in supreme soup

燕窩燉雙皮奶

Double-boiled milk topped with bird's nest

美點蒼萃

Chinese petits fours

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

金豬大紅袍

Roasted whole suckling pig  
served with pancakes

鮮露筍 XO 醬爆花枝蝦球

Sautéed prawns with sliced cuttle fish  
and asparagus in XO sauce

海皇遼參釀玉環

Assorted seafood and sea cucumber  
stuffed in marrow vegetables

芝士蟹肉焗釀蟹蓋

Baked crab shell stuffed with crab meat and cheese

竹笙海味燴官燕

Braised bird's nest with dried seafood & bamboo pith

原隻蠔皇五頭湯鮑

Braised whole abalone in oyster sauce

清蒸東星斑

Steamed fresh spotted garoupa

蒜香脆皮雞

Deep-fried crispy chicken with garlic

瑤柱蟹籽蛋白炒香苗

Fried rice with shredded conpoy,  
crab roe and egg white

上湯鮮蝦水餃

Shrimp dumplings in supreme soup

燕窩燉雙皮奶

Double-boiled milk topped with bird's nest

美點蒼萃

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

席間奉送三小時無限供應汽水、橙汁及特選啤酒

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

所有價格以港幣計算及另加一服務費

All prices in HK dollars and 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

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