



GOLD COAST  
HOTEL

悠然庭園 - 西式婚宴晚宴套餐  
The Terrace – Western Dinner Wedding Package

| 尊享優惠<br>COMPLIMENTARY PRIVILEGES  | 最少 120 人<br>Minimum 120 persons |
|---|---------------------------------|
| 婚宴當晚新人可免費入住蜜月客房壹晚連翌晨房內雙人早餐<br>One night's bridal accommodation with in-room breakfast for two   | 豪華海景客房<br>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)<br>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)<br>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)<br>15% discount on buffet breakfast at Cafe Lagoon or Chinese lunch at YUE 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<br>Bridal photo-shooting at the hotel's Outdoor Wedding Garden   | ♥                               |
| 每席十套酒店婚宴喜帖 (不包括內容印刷)<br>10 sets of hotel invitation cards per table (printing service not included)   | ♥                               |
| 精美嘉賓提名冊<br>Embroidered guest signature book   | ♥                               |
| 免費麻雀耍樂及茗茶招待<br>Mahjong tables sets with Chinese tea service   | ♥                               |
| 餐前酒會雜果賓治<br>Non-alcoholic fruit punch for cocktail  | 2 盆<br>2 bowls                  |
| 心形鮮果忌廉蛋糕於婚宴前享用<br>Heart-shaped fresh fruit cream cake served during the reception   | 5 磅<br>5 pounds                 |
| 自攜洋酒免開瓶費 (每席乙瓶)<br>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<br>Multi-tier of artistic mock wedding cake for cake cutting and photo-taking  | ♥                               |
| 每席花卉擺設<br>Floral arrangement on dining tables   | ♥                               |
| 免費使用液晶投射器<br>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)<br>50-seater coach services from Hotel to Hong Kong Island, Kowloon or New Territories   | 2 次單程<br>2 Single Trips         |
| 免費代客泊車車位<br>Complimentary valet parking spaces  | 4                               |
| Discount Coupons Include 優惠券包括:<br>*六福珠寶金行優惠券 Luk Fook Jewellery & Goldsmith Company discount coupon<br>*I-PRIMO 婚戒優惠券 I-PRIMO Diamond Ring discount coupon<br>*希臘女神婚紗攝影套餐券 Beauty Hera wedding photo package<br>*奇華中式禮餅八折優惠 Kee Wah Bakery Chinese bridal cake discount coupon<br>*羅勤芳中華禮儀專業大妯服務優惠券 Lokanfong Chinese Wedding discount coupon<br>*蓆夢思床上用品優惠券 Simmons bedding discount coupon<br>*s.a. wedding海外婚紗攝影優惠券 s.a. wedding photo package discount coupon<br>*Image Concept 攝影套餐優惠券 Image Concept photo shooting discount coupon<br>*壹誓證婚服務優惠券 AnOath celebrant service discount coupon<br>*Medi Fast婚前身體檢查優惠券 Medi Fast medical check discount coupon<br>*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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## DINNER BUFFET MENU 自助晚餐菜單 (I)

### COLD SEAFOOD ON ICE 海鮮

Fresh shrimps 海蝦  
Snow crab legs 雪花蟹爪  
Half-shelled scallop 半殼扇貝  
Half-shelled mussels 半殼青口  
Green sea whelks 青海螺

### COLD APPETIZERS 冷盤

Goose liver terrine mousse, papaya pearl 法國鵝肝慕絲配木瓜丸  
Smoked duck breast, mango roses 芒果玫瑰煙鴨胸  
Chicken galantine, mango chutney dip 凍雞卷配芒果節梨醬  
Roasted Cajun beef tenderloin, pineapple-bell pepper-corn salsa 燒奇珍牛柳配菠蘿、甜椒、粟米沙沙  
Air-dried meat with Swiss cheese platter 雜錦風乾肉拼瑞士芝士碟  
Poached red fish and salmon medallions, saffron mayonnaise 焗紅魚、三文魚件配紅花文里汁  
Dill marinated salmon 刁草醃三文魚  
Smoked fish platter (salmon, trout, mackerel) 雜錦煙魚碟 (三文魚、彩虹鱒魚、鮫魚)  
Seafood and crabmeat terrine 海鮮及蟹柳批  
Avocado wedges with peeled shrimps 鮮蝦肉伴牛油果角  
Baby squids sautéed with spicy garlic 辣味蒜茸魷魚仔碟  
Assorted sashimi, wasabi and soya sauce (with chef attendance) 雜錦魚生 (即切)  
Assorted delicacies in Japanese style (sea snails, octopus, sakura shrimp) 日式小食 (味付螺肉、八爪魚仔、櫻花蝦)  
Assorted sushi and rice rolls with pickles 雜錦壽司及飯卷  
Cold soba noodles with seaweed julienne 特式冷麵 (v)

### FRESH AND MARINATED SALADS 沙律

Assorted crunchy salad leaves 新鮮沙律菜 (v)  
Greek salad with feta cheese, cucumber and olives 希臘沙律 (v)  
Green and white asparagus salad with vegetables vinaigrette 青、白蘆筍沙律 (v)  
Marinated artichokes and mushrooms salad with fresh herbs 醃朝鮮薊及蘑菇沙律 (v)  
Apple, pineapple and celery with walnuts salad 合桃、蘋果、菠蘿及芹菜沙律 (v)  
Grilled eggplant and zucchini salad with balsamic dressing 扒意瓜及茄子沙律配陳醋 (v)  
Corn kernels and red kidney beans salad 粟米及紅腰豆沙律 (v)  
Thai style shrimps and sausages salad 泰式鮮蝦扎肉沙律  
Thai style roasted chicken and vermicelli salad 泰式燒雞粉絲沙律  
German potato salad with scallions and bacon bits 德國薯仔沙律  
Tomato quarters salad with pork floss 番茄角沙律配豬肉鬆

### DRESSINGS AND CONDIMENTS 沙律汁及配料

French, Italian, vinaigrette, balsamic, thousand islands 法式、意式、油醋、黑醋汁、千島醬 (v)  
Olives, croutons, capers, toasted cashew nuts, pineapple chunks 橄欖、麵包丁、酸豆、烤腰果、菠蘿 (v)



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## DINNER BUFFET MENU 自助晚餐菜單 (I)

### CHINESE BARBECUED PLATTER 中式燒味碟

Assorted BBQ meat platter with suckling pig 乳豬拼盤  
Sliced cold beef shank and pork knuckle 牛腱片及燻蹄片  
Drunken chicken wings 醉轉彎  
Chiu Chow Style cold soya veggie platter 潮式滷水雞蛋、豆腐及花生 (v)  
Cold braised black mushrooms 油炆香菇 (v)  
Cold honey beans with chili oil and sesame 麻辣蜜豆 (v)

### SOUPS 熱湯

Cream of chestnut soup with carrot dices 栗子忌廉湯配甘筍粒 (v)  
Chinese style seafood and conpoy broth 瑤柱海鮮羹

### HOT CHAFING DISHES 熱盤

Roasted beef tenderloin with stroganoff sauce 燒牛柳伴俄國汁  
Honey glazed smoked duck breast with orange sauce 蜜糖焗煙鴨胸配香橙汁  
Roasted rack of lamb Provençal with mustard seeds jus 燒羊排保雲蘇配芥末籽燒汁  
Pan-fried salmon steak with white wine bacon cream sauce 煎三文魚配煙肉白酒汁  
Wok-fried Chinese kale 清炒芥蘭 (v)  
Sautéed trio-color vegetables with olive oil 欖油炒三色菜 (西蘭花、椰菜花、珍珠筍)(v)  
Italian spinach tortellini in olives-tomato coulis 水欖茄醬焗意式菠菜雲吞 (v)  
Gratinated potato with carrot and turnip 甘筍、蘿蔔焗法式忌廉薯片 (v)  
Crispy roasted pigeon 脆皮燒乳鴿  
Stuffed vegetable marrow with conpoy 玉環瑤柱甫  
Braised sea cucumber with bamboo, mushroom and shrimp roe 蝦籽冬筍冬菇炆海參  
Steamed halibut with scallions and soya sauce 清蒸比目魚  
Wok-fried mock chicken with fungus, asparagus and cashew nuts 雲耳蘆筍腰果炒素雞 (v)  
Fried rice with vegetables and pineapple 素菜菠蘿炒飯 (v)

### CARVING ON THE SIDE 切肉

Roasted US prime ribs of beef with gravy and horseradish cream 燒美國有骨牛肉  
Baked assorted vegetables in puff pastry with herbs-tomato coulis 焗雜菜酥皮批配香草茄醬 (v)



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## DINNER BUFFET MENU 自助晚餐菜單 (I)

### SWEETS AND PASTRIES 甜品

American cheesecake 美國芝士餅

Blueberry cheesecake 藍莓芝士餅

Double-layered coffee and chocolate mousse cake 雙層軟滑朱古力咖啡慕絲蛋糕

Raspberry mousse cake with fresh raspberry 紅桑莓慕絲蛋糕

Chocolate truffle cake 朱古力拖肥蛋糕

Charlotte aux fraises dome 草莓夏洛特圓頂

Apple and ground hazelnut tart 蘋果榛子撻

Assorted French pastries 法式雜餅

Mocha éclair 咖啡慕絲芭芙條

Strawberry tartlets 士多啤梨撻仔

Chocolate and pear mousse in cocotte 香梨朱古力慕絲盅

Traditional tiramisu in cocotte 意大利芝士慕絲盅

Passion fruit mousse in cocotte 熱情果慕絲盅

Crème brûlée 法式燉蛋

Bread and butter pudding with vanilla sauce 麵包布甸配雲呢噠汁

Chinese style heart shaped mango pudding 中式心形芒果布甸

Chinese style red bean pudding 中式紅豆糕

Chinese style sweetened red bean soup with glutinous dumplings 中式紅豆沙湯丸

Freshly sliced seasonal fruits 時令鮮果

Ice cream cups 雪糕杯

**2020: 每位 HK\$1,180 per person**

**2021: 每位 HK\$1,280 per person**

**(A minimum of 120 persons is required 最少 120 人  
Subject to 10% service charge 另收加一服務費)**



GOLD COAST  
DINNER BUFFET MENU 自助晚餐菜單 (2)

**TO BE SERVED 位上**

Half Boston lobster (to be served at table) 半邊波士頓龍蝦 (位上)

**COLD SEAFOOD ON ICE 海鮮**

Fresh prawns 大海蝦

French brown crab 法國麵包蟹

Snow crab legs 雪花蟹爪

Alaska crab legs 亞拉斯加蟹腳

Half-shelled mussels 半殼青口

Half-shelled scallops 半殼扇貝

Green sea whelks 青海螺

**COLD APPETIZERS 冷盤**

Lemongrass, Thai basil and chili marinated salmon 泰式醃三文魚

Salmon tartar, corn chips and arugula 三文魚他他 (火箭菜面、粟米片伴邊)

Smoked fish platter (salmon, trout, mackerel) 雜錦煙魚碟 (三文魚、彩虹鱒魚、鮫魚)

Shichimi seasoning seared tuna medallions with sesame dip 七味粉吞拿魚件配特式芝麻醬

Marinated mussels with Korean spices 韓式辛辣青口肉碟

Peeled shrimps platter with bell pepper with whisky cocktail sauce 彩椒粒蝦肉碟、威士忌咯嗲汁

Cold beef lord wellington 凍威靈頓牛柳

Assorted Italian air-dried meat with grissini bread sticks 意式風乾肉碟配包條

Goose liver terrine mousse with papaya pearl 法國鵝肝慕絲配木瓜丸

Smoked duck breast with mango roses 芒果玫瑰煙鴨胸

Stuffed egg with cornflakes 脆粟米片釀蛋 (v)

International cheese tray with grapes and crackers 芝士碟 (提子、菜條、餅乾) (v)

Assorted sashimi with wasabi and soya sauce (with chef attendance) 雜錦魚生 (即切)

Assorted sushi and rice rolls with pickles 雜錦壽司及飯卷

Assorted delicacies in Japanese style (sea snails, octopus, sakura shrimp) 日式小食 (味付螺肉、八爪魚仔、櫻花蝦)

Cold soba noodles with seaweed julienne 特式冷麵 (v)

**FRESH AND MARINATED SALADS 沙律**

Assorted crunchy salad leaves 新鮮沙律菜 (v)

Tomato and mozzarella cheese salad with basil leaves 番茄、水牛芝士沙律配羅勒葉 (v)

New potato salad with dill and sour cream 酸忌廉刁草新薯沙律 (v)

Trio-color vegetables salad and vegetables vinaigrette 三色蔬果條沙律 (泰露筍、珍珠筍、甘筍條) (v)

Fusilli pasta salad with assorted mushrooms 野菌螺絲粉沙律 (v)

Thai style green mango and papaya salad with pomelo 泰式青木瓜、芒果、柚子沙律 (v)

Steamed eggplant salad with Japanese sesame dressing 胡麻醬茄子條沙律 (v)

Char-grilled bell peppers salad 烤三色彩椒沙律 (v)

Seafood salad with mushrooms and olives 蘑菇水欖海鮮沙律

Chicken salad with mango and mint 薄荷芒果雞肉沙律

Thai style spicy beef salad 泰式牛肉沙律



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## DINNER BUFFET MENU 自助晚餐菜單 (2)

### DRESSINGS 沙律汁

French, Italian, Vinaigrette, Balsamic, Thousand Islands 法式、意式、油醋、黑醋汁、千島醬

### CONDIMENTS 配料

Olives, croutons, capers, toasted cashew nuts, pineapple chunks 橄欖、麵包丁、酸豆、烤腰果、菠蘿

### CHINESE BARBECUED PLATTER 中式燒味碟

Assorted BBQ meat platter with suckling pig 乳豬拼盤

Drunken chicken in hua diao wine 花彫凍醉雞

Sliced cold beef shank and pork knuckle 牛腱片及燻蹄片

Assorted glutinous flour rolls combination 錦繡齋味拼盆 (v)

Cold braised black mushrooms 油炆香菇 (v)

Cold honey beans with chili oil and sesame 麻辣蜜豆 (v)

### SOUPS 熱湯

Mushrooms cream soup 蘑菇忌廉湯 (v)

Chinese style bird's nest with bamboo piths and minced chicken 中式竹筍雞蓉燕窩羹

### HOT CHAFING DISHES 熱盤

Hainanese chicken served with rice 海南雞飯

Roasted rack of lamb on lentils 燒羊排配蘭度豆

Pan-fried pork escalope saltimbocca 煎意式帕爾瑪火腿豬肉片

Spinach and mushroom chicken roulade with goose liver mousse 菠菜蘑菇雞卷

Pan-fried salmon fillets with creamy corns 煎三文魚柳配忌廉彩椒粟米粒

Wok-fried shrimps in sambal sauce 參巴醬乾炒蝦仁

Pencil asparagus and young corns in light cheese sauce 淡芝士汁焗蘆筍、珍珠筍 (v)

Sautéed zucchini chateaus with herbs and cherry tomato 香草、車厘茄炒意瓜欖 (v)

Roasted new potatoes with bell peppers 彩椒炒新薯 (v)

Steamed fresh green garoupa 清蒸大青斑

Chicken simmered in tea flavoured soya sauce 茶皇雞

Braised straw mushrooms with bamboo pith, egg white sauce 蛋白、竹筍及金菇扒鮮菇 (v)

Braised E-fu noodles with preserved vegetables and mock chicken 攪菜素雞炆伊麵 (v)

Fried rice with Chinese kale, wolfberry and fresh ginseng 芥蘭、杞子及鮮人參炒飯 (v)

### CARVING ON THE SIDE 切肉

Roasted US prime ribs of beef, gravy and horseradish cream 燒美國有骨牛肉

Baked salmon with zucchini and dill cream sauce 焗意瓜及三文魚柳配刁草忌廉汁



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## DINNER BUFFET MENU 自助晚餐菜單 (2)

### SWEETS AND PASTRIES 甜品

- Heart shaped fresh strawberry cream cake 士多啤梨忌廉餅  
Tiramisu cake 意大利芝士餅  
Marbled cheesecake 雲石芝士餅  
Opera cake 法式歌劇院  
Mango cream cake with mango roses 芒果忌廉蛋糕  
Black and white chocolate mousse cake with marinated cherries 黑、白朱古力慕絲餅  
Chestnut cream cake 栗茸忌廉蛋糕  
Assorted berries tartlets 雜莓撻仔  
Mini crepes Normandy with vanilla sauce 迷你諾曼第班戟卷配雲呢嚕汁  
Profiteroles filled with passion fruit cream 熱情果忌廉芭芙  
Assorted fruit mousse in glass 雜錦慕絲杯  
Chocolate and pear mousse in cocotte 香梨朱古力慕絲盅  
Traditional tiramisu in cocotte 意大利芝士慕絲盅  
Peach yoghurt terrine 蜜桃乳酪批  
Crème brûlée 法式燉蛋  
Bread and butter pudding with vanilla sauce 麵包布甸配雲呢嚕汁  
Chinese style heart shaped mango pudding 中式芒果布甸  
Chinese style red bean pudding 中式紅豆糕  
Chinese style sweetened red bean soup with glutinous dumplings 中式紅豆沙湯丸  
Freshly sliced seasonal fruits 時令鮮果  
Ice cream cups 雪糕杯  
Chocolate fountain 朱古力噴泉

**2020: 每位 HK\$1,300 per person**

**2021: 每位 HK\$1,380 per person**

**(A minimum of 120 persons is required 最少 120 人  
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## BEVERAGE PACKAGE 飲品套餐

| 2020 Price 價錢<br>(每位 per person) | 2021 Price 價錢<br>(每位 per person) | 飲品種類提供 / 時間<br>Items offered/ Time   |
|----------------------------------|----------------------------------|--|
| HK\$220                          | HK\$230                          | 三小時內無限量供應汽水、橙汁及特選啤酒<br>Unlimited supply of soft drinks, chilled orange juice<br>and house beer for 3 hours<br>Or 或<br>五小時內無限量供應汽水及特選啤酒<br>Unlimited supply of soft drinks and house beer for 5 hours   |
| HK\$240                          | HK\$250                          | 三小時內無限量供應汽水、鮮橙汁及特選啤酒<br>Unlimited supply of soft drinks, fresh orange juice<br>and house beer for 3 hours<br>Or 或<br>五小時內無限量供應汽水，橙汁及特選啤酒<br>Unlimited supply of soft drinks, chilled orange juice<br>and house beer for 5 hours                    |
| HK\$270                          | HK\$280                          | 三小時內無限量供應汽水、鮮橙汁、特選啤酒及特選紅酒/白酒<br>Unlimited supply of soft drinks, fresh orange juice,<br>House beer and house wine for 3 hours<br>Or 或<br>五小時內無限量供應汽水，鮮橙汁及特選啤酒<br>Unlimited supply of soft drinks, fresh orange juice<br>and house beer for 5 hours |
| HK\$310                          | HK\$320                          | 五小時內無限量供應汽水、鮮橙汁、特選啤酒及特選紅酒/白酒<br>Unlimited supply of soft drinks, fresh orange juice,<br>house beer and house wine for 5 hours  |

| Price on consumption basis 每杯價錢：    |         | 2020              | 2021              |
|-------------------------------------|---------|-------------------|-------------------|
| Soft drinks or chilled orange juice | 汽水或橙汁   | HK\$75 per glass  | HK\$80 per glass  |
| House beer                          | 特選啤酒    | HK\$80 per glass  | HK\$85 per glass  |
| Imported beer                       | 入口啤酒    | HK\$90 per glass  | HK\$95 per glass  |
| Fresh orange juice                  | 鮮橙汁     | HK\$90 per glass  | HK\$95 per glass  |
| House wine                          | 特選紅酒/白酒 | HK\$115 per glass | HK\$120 per glass |

\* 所列價目需另加一服務費

\* 適用於即日起至二零二一年四月三十日

All prices are subject to 10% service charge

All prices are valid until 30 April 2021