



GOLD COAST
HOTEL

中式婚宴晚宴套餐 Chinese Wedding Dinner Package

尊享優惠 COMPLIMENTARY PRIVILEGES	6 席或以上 Minimum of 6 tables	10 席或以上 Minimum of 10 tables	20 席或以上 Minimum of 20 tables	25 席或以上 Minimum of 25 tables	30 席或以上 Minimum of 30 tables
入住豪華客房壹晚連翌日雙人早餐 One night accommodation with breakfast for two on the following day 此優惠僅限於婚禮當晚或前一晚使用，並不得作為婚嫁出門房用途。 This privilege is exclusively for use on the night of the wedding or the night before, and cannot be used as a bridal suite or for wedding-day departure purposes.	--	豪華 海景客房 Deluxe Seaview Room	豪華 海景客房 Deluxe Seaview Room	豪華 海景客房 連露台 Deluxe Seaview Room with Balcony	豪華 海景客房 連露台 Deluxe Seaview Room with Balcony
如於婚宴當天在酒店餐廳用膳，可享八五折優惠 (須提前訂座及視乎供應情況而定，適用於最多 24 位賓客) Enjoy 15% off the meal arrangement at hotel restaurants on the wedding day (Advance reservation is required and subject to the availability. The above offer is applicable to a maximum of 24 persons only)	♥	♥	♥	♥	♥
免費代客泊車服務 (只供私家車) Complimentary valet parking service (Private Car only)	4 輛 4 Vehicles	6 輛 6 Vehicles	10 輛 10 Vehicles	12 輛 12 Vehicles	15 輛 15 Vehicles
祝酒氣泡酒乙瓶 A complimentary bottle of sparkling wine for toasting	♥	♥	♥	♥	♥
輕怡餐前小食 Light snacks for pre-function cocktail	3 打 3 Dozens	6 打 6 Dozens	10 打 10 Dozens	12 打 12 Dozens	15 打 15 Dozens
迎賓雜果實治 Non-alcoholic fruit punch for pre-function cocktail	1 盆 1 Bowl	2 盆 2 Bowls	3 盆 3 Bowls	4 盆 4 Bowls	5 盆 5 Bowls
鮮果忌廉蛋糕於餐前享用 Fresh fruit cream cake for pre-function cocktail	3 磅 3 Pounds	4 磅 4 Pounds	8 磅 8 Pounds	10 磅 10 Pounds	12 磅 12 Pounds
麻雀耍樂及茗茶招待 Free use of Mahjong facilities and Chinese tea service	--	♥	♥	♥	♥
提供五十座位豪華巴士乙輛於散席使用 (往港島、九龍或新界) (不包括隧道及泊車費用) A 50-seater coach service from Hotel to Hong Kong Island, Kowloon or New Territories (excluding tunnel toll and parking)	--	乙次單程 1 single trip	三次單程 3 single trips	四次單程 4 single trips	五次單程 5 single trips
每席十套精美請柬連封套 (不包括印刷服務) 10 sets of complimentary invitation cards with envelopes per table (excluding printing services)	♥	♥	♥	♥	♥
免費使用宴會場地內的基本影音設備 Free use of in-house audio-visual equipment	♥	♥	♥	♥	♥
五層精緻仿真結婚蛋糕供切餅拍照紀念 A 5-tier dummy wedding cake for the cutting ceremony	♥	♥	♥	♥	♥
豁免自來洋酒開瓶費 (每檯免收乙瓶) Corkage waived for self-brought wine or spirits (one bottle per table)	♥	♥	♥	♥	♥
婚禮商戶優惠 Privileges from Wedding Merchants	♥	♥	♥	♥	♥

如需查詢、預訂或參觀宴會場地，請致電+852 2452 8325 / 2452 8356 或 發送電郵至 catering@goldcoasthotel.com.hk 與宴會部聯絡。

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宴會廳 Grand Ballroom

(最多容納 38 席)

(Maximum capacity 38 tables)

場地使用時段 Time of Using the Venue	晚餐 Dinner 6:00 pm – 11:00 pm	
即日起至 From Now until 31/3/2027	星期一至五 Mon - Fri HK\$190,000	星期六、日及公眾假期 Sat, Sun & PH HK\$220,000
1/4/2027 - 31/8/2027	星期一至五 Mon - Fri HK\$180,000	星期六、日及公眾假期 Sat, Sun & PH HK\$200,000
1/9/2027 - 31/3/2028	星期一至五 Mon - Fri HK\$200,000	星期六、日及公眾假期 Sat, Sun & PH HK\$240,000
1/4/2028 - 30/9/2028	星期一至五 Mon - Fri HK\$190,000	星期六、日及公眾假期 Sat, Sun & PH HK\$220,000

貴賓廳 Function Room

(最多容納 12 席)

(Maximum capacity 12 tables)

場地使用時段 Time of Using the Venue	晚餐 Dinner 6:00 pm – 11:00 pm	
即日起至 From Now until 31/3/2027	星期一至五 Mon - Fri HK\$80,000	星期六、日及公眾假期 Sat, Sun & PH HK\$90,000
1/4/2027 - 31/8/2027	星期一至五 Mon - Fri HK\$60,000	星期六、日及公眾假期 Sat, Sun & PH HK\$70,000
1/9/2027 - 31/3/2028	星期一至五 Mon - Fri HK\$90,000	星期六、日及公眾假期 Sat, Sun & PH HK\$100,000
1/4/2028 - 30/9/2028	星期一至五 Mon - Fri HK\$80,000	星期六、日及公眾假期 Sat, Sun & PH HK\$90,000

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中式婚宴晚宴菜譜 A Chinese Wedding Dinner Menu A

鴻運金豬全體	Roasted whole suckling pig
碧綠花姿珊瑚蚌	Sautéed coral mussels and sliced cuttlefish with vegetables
碧綠海皇釀玉環	Braised vegetable marrow stuffed with seafood and vegetables
雲腿窩貼大蝦伴和風沙律菜	Deep-fried prawn toasts with Yunnan ham, mixed gourmet lettuces with Japanese dressing
紅燒海皇竹笙燴燕窩	Braised bird's nest broth with seafood and bamboo pith
蠔皇鮮鮑片	Braised sliced abalone in oyster sauce
頭抽蔥油蒸沙巴龍躉	Steamed fresh Sabah garoupa with ginger, spring onion and premium soya sauce
當紅脆子雞	Roasted crispy chicken
黃金錦繡炒絲苗	Fried rice with shrimps and barbecued pork
鮮菌銀芽炆伊麵	Braised E-fu noodles with straw mushrooms and bean sprouts
百年好合紅豆沙	Sweetened red bean cream with lotus seeds and lily bulbs
美點雙輝	Chinese petits fours
時令鮮果盤	Seasonal fruit platter

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適用於星期一至五 Monday to Friday	每席港幣 \$11,988 HK\$11,988 per table	每席港幣 \$10,588 HK\$10,588 per table	每席港幣 \$12,688 HK\$12,688 per table	每席港幣 \$11,988 HK\$11,888 per table
適用於星期六、日及公眾假期 Saturday, Sunday & Public holidays	每席港幣 \$12,988 HK\$12,988 per table	每席港幣 \$11,588 HK\$11,588 per table	每席港幣 \$13,688 HK\$13,688 per table	每席港幣 \$12,988 HK\$12,988 per table

3 小時無限暢飲汽水、冰凍橙汁及指定啤酒
Free-flowing soft drinks, chilled orange juice and house beer for 3 hours

以上價格均為港幣及須另加一服務費、每席供十至十二位享用

The above prices are in Hong Kong dollars and subject to a 10% service charge and serving 10 to 12 persons per table

適用於 2028 年 9 月 30 日或之前舉行之結婚宴會並設有最低餐飲消費。

Valid for wedding banquet to be held on or before 30 September 2028 and Minimum food & beverage charge applies.

為客人的健康著想，如閣下或其他賓客對任何食物有過敏反應，請與宴會部聯絡。

Please inform our Catering Department of any food related allergies as your well-being and comfort are our greatest concern.

由於價格變動及食材供應關係，香港黃金海岸酒店保留修改以上價錢及菜單之權利。

Hong Kong Gold Coast Hotel reserves the right to alter the above prices and package offers, subject to market price fluctuations and availability.

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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GOLD COAST
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中式婚宴晚宴菜譜 B Chinese Wedding Dinner Menu B

鴻運迎金豬
Roasted whole suckling pig
翡翠花枝玉帶
Sautéed scallops and sliced cuttlefish with vegetables
碧綠銀蘿瑤柱甫
Braised turnip ring stuffed with conpoy and vegetables
杏片炸蝦丸
Deep-fried shrimp balls with almond flakes
金瑤竹笙蟹肉燴燕窩
Braised bird's nest broth with conpoy, crab meat and bamboo pith
原隻蠔皇五頭湯鮑
Braised whole abalone in oyster sauce
頭抽蔥油蒸大虎斑
Steamed fresh tiger garoupa with ginger, spring onion and premium soya sauce
當紅脆子雞
Roasted crispy chicken
瑤柱蛋白炒絲苗
Fried rice with conpoy and egg white
鮮菌銀芽炆伊麵
Braised E-fu noodles with straw mushrooms and bean sprouts
百年好合紅豆沙
Sweetened red bean cream with lotus seeds and lily bulbs
美點雙輝
Chinese petits fours
時令鮮果盤
Seasonal fruit platter

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適用於星期六、日及公眾假期 Saturday, Sunday & Public holidays	每席港幣 \$13,988 HK\$13,988 per table	每席港幣 \$12,588 HK\$12,588 per table	每席港幣 \$14,688 HK\$14,688 per table	每席港幣 \$13,988 HK\$13,988 per table

3 小時無限暢飲汽水、冰凍橙汁及指定啤酒
Free-flowing soft drinks, chilled orange juice and house beer for 3 hours

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中式婚宴晚宴菜譜 C Chinese Wedding Dinner Menu C

鴻運迎金豬
Roasted whole suckling pig
XO 醬翡翠玉帶珊瑚蚌
Sautéed scallops, clam and vegetables with X.O. sauce
多子玉環瑤柱甫
Braised conpoy stuffed in marrow ring with garlic
百花炸釀蟹鉗
Crispy crab claws stuffed with shrimp paste
花膠竹笙雞蓉燴燕窩
Braised bird's nest broth with fish maw, bamboo pith and minced chicken
原隻蠔皇五頭湯鮑扣花菇
Braised whole abalone with premium dried mushroom in oyster sauce
頭抽蔥油蒸海星斑
Steamed spotted grouper with ginger, spring onion and premium soya sauce
南乳脆子雞
Roasted crispy chicken
金華瑤柱蛋白炒絲苗
Fried rice with shredded Yunnan ham, conpoy and egg white
鮑汁珍菌炆伊麵
Braised E-fu noodle with mushroom in abalone sauce
百年好合紅豆沙芝麻湯丸
Sweetened red bean soup with sesame dumplings, lotus seed and lily bulbs
美點雙輝
Chinese petits fours
時令鮮果盤
Seasonal fruit platter

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Free-flowing soft drinks, chilled orange juice and house beer for 3 hours

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GOLD COAST
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中式婚宴晚宴菜譜 D Chinese Wedding Dinner Menu D

鴻運迎金豬

Roasted whole suckling pig

松露醬鮮菌蝦球炒帶子

Sautéed prawns, scallops and mushrooms with black truffle sauce

多子玉環花膠瑤柱甫

Braised conpoy stuffed in marrow ring with garlic and fish maw

芝士格蘭焗釀蟹蓋

Baked crab shell stuffed with crab meat and cheese

紅燒竹笙海皇燴官燕

Braised bird's nest broth with seafood, bamboo pith

原隻蠔皇五頭湯鮑扣玉掌

Braised whole abalone and goose webs in oyster sauce

頭抽蔥油蒸大星斑

Steamed fresh spotted garoupa

金沙脆子雞

Deep-fried crispy chicken with garlic flakes

金菠蘿海皇炒絲苗

Fried rice with assorted seafood and pineapple

金瑤雜菜炆伊麵

Braised E-fu noodle with conpoy and assorted vegetables

百年好合紅豆沙芝麻湯丸

Sweetened red bean soup with sesame
dumplings, lotus seed and lily bulbs

或
OR

紅棗桂圓蓮子燉雪燕

Snow swallow with Red Dates,
Dried Longan, and Lotus Seeds

美點薈萃

Chinese petits fours

時令鮮果盤

Seasonal fruit platter

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