GOLD COAST
YACHT & COUNTRY CLUB

2027 - 2028 宴會廳西式婚宴午/晚宴套餐
Western Wedding Lunch / Dinner Package at Ballroom 2027 - 2028

尊享優惠 **Complimentary Privileges**	**預訂120人** **Minimum of 120 pax**	**預訂180人** **Minimum of 180 pax**	**預訂240人** **Minimum of 240 pax**
香港黃金海岸酒店住宿一晚連雙人早餐 One-night accommodation at Hong Kong Gold Coast Hotel with breakfast for two 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 Deluxe Seaview Room
婚宴當天可以優惠價於會所餐廳享用指定中式或西式午宴套餐 Wedding day guests can enjoy special offers on selected Chinese or Western lunch sets at the club restaurants 此優惠僅限晚宴賓客尊享及不包括酒精飲品，須提前訂座及視乎供應情況而定。 The privilege is exclusively for guests attending the wedding dinner, and excludes alcoholic beverages. Advance reservation is required and is subject to availability.	♥	♥	♥
黃金海岸商場停車場免費十二小時泊車位 (必須於午夜十二時前駛離) Complimentary parking spaces at Gold Coast Piazza Car Park for 12 hours (All vehicles must exit by 12:00 midnight)	6 輛 6 Vehicles	6 輛 6 Vehicles	6 輛 6 Vehicles
黃金海岸商場停車場免費三小時泊車位 (必須於午夜十二時前駛離) Complimentary parking spaces at Gold Coast Piazza Car Park for 3 hours (All vehicles must exit by 12:00 midnight)	20 輛 20 Vehicles	20 輛 20 Vehicles	20 輛 20 Vehicles
祝酒香檳乙瓶 A complimentary bottle of champagne for toasting	♥	♥	♥
輕怡餐前小食 Light snacks for pre-lunch / pre-dinner cocktail	6 打 6 Dozens	8 打 8 Dozens	10 打 10 Dozens
迎賓雜果賓治 Non-alcoholic fruit punch for pre-lunch / pre-dinner cocktail	1盆 1 Bowl	2盆 2 Bowls	3盆 3 Bowls
鮮果忌廉蛋糕於餐前享用 Fresh fruit cream cake for pre-lunch / pre-dinner cocktail	4 磅 4 Pounds	6 磅 6 Pounds	8 磅 8 Pounds
五十座位豪華巴士接送服務 Complimentary 50-seater coach transfer service	乙次單程 1 single trip	兩次單程 2 single trips	三次單程 3 single trips

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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)	♥	♥	♥
免費使用液晶投射器 Complimentary use of LCD projector	♥	♥	♥
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 fee will be waived for self-brought wines or spirits (one bottle per table)	♥	♥	♥
場地佈置公司優惠券 Decoration company coupons	♥	♥	♥
香港司儀演藝協會婚禮統籌及司儀優惠券 Coupons for wedding planner and emcee services from the Hong Kong M.C. Association	♥	♥	♥
本地及海外婚紗攝影服務優惠券 Coupons for local or overseas pre-wedding photography services	♥	♥	♥
I-PRIMO 鑽石婚戒優惠券 Coupons for I-PRIMO diamond rings	♥	♥	♥
六福珠寶金行優惠券 Luk Fook Jewellery coupons	♥	♥	♥
[奇華餅家] 嫁喜系列禮餅及餅咭八折優惠 20% discount on Kee Wah wedding cakes and vouchers	♥	♥	♥
Häagen-Dazs 結婚禮券優惠 Special offer on Häagen-Dazs wedding vouchers	♥	♥	♥

備註 Remarks:

- 如以上優惠有任何更改，恕不另行通知。The above privileges are subject to change without prior notice.
- 如有任何爭議，黃金海岸鄉村俱樂部·遊艇會保留最終決定權。In case of any disputes, Gold Coast Yacht & Country Club reserves the right of final decision.

GOLD COAST
YACHT & COUNTRY CLUB

宴會廳 Ballroom

(最多容納 240 人)

(Maximum capacity 240 persons)

場地使用時段 **午餐 Lunch**

Time of Using the Venue **10:30 am – 2:30 pm**

日期 Date	由即日 From Now 至 until 31 / 3 / 2027	由 From 1 / 4 / 2027 至 to 31 / 8 / 2027	由 From 1 / 9 / 2027 至 to 31 / 3 / 2028	由 From 1 / 4 / 2028 至 to 30 / 9 / 2028
自助餐 Buffet Style	每位 HK$1,288 / person	每位 HK$1,088 / person	每位 HK$1,388 / person	每位 HK$1,288 / person
最低消費額 Minimum Charge	HK$120,000	HK$120,000	HK$160,000	HK$140,000

場地使用時段 **晚餐 Dinner**

Time of Using the Venue **5:00 pm – 10:30 pm**

日期 Date	由即日 From Now 至 until 31 / 3 / 2027	由 From 1 / 4 / 2027 至 to 31 / 8 / 2027	由 From 1 / 9 / 2027 至 to 31 / 3 / 2028	由 From 1 / 4 / 2028 至 to 30 / 9 / 2028
自助餐 Buffet Style	每位 HK$1,388 / person	每位 HK$1,188 / person	每位 HK$1,488 / person	每位 HK$1,388 / person
最低消費額 Minimum Charge	HK$180,000	HK$180,000	HK$220,000	HK$200,000

以上費用需另收加一服務費。

The above fees are subject to 10% service charge.

如欲查詢或訂座，請致電 2404 3288 / 2404 3280 / 2404 3201 與宴會部聯絡。

For enquiries or reservations, please contact the banquet team at 2404 3288 / 2404 3280 / 2404 3201.

GOLD COAST
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Wedding Lunch Buffet Menu in the Ballroom

宴會廳婚宴自助午餐菜譜

Appetisers
Greek salad with spiced feta
Japanese-style imitation crab meat salad with tobiko
Mozzarella cheese and tomato salad
Thai-style beef salad
Prosciutto with melon
Chorizo sausage
London broil
German sausage platter
Smoked salmon

頭盤
希臘辛辣芝士沙律
日式蟹肉沙律伴蟹籽
水牛芝士蕃茄沙律
泰式牛肉沙律
風乾肉火腿伴蜜瓜
西班牙辣腸
炙烤熟牛肉片
德國雜腸碟
煙三文魚

Seafood on Ice
Prawn, crab claw, blue mussel
Thai chilli sauce, cocktail sauce, red wine vinegar

冰鎮海鮮
鮮蝦、蟹爪、藍青口
泰式酸辣汁、雞尾酒汁、紅酒醋汁

Salad Bar
Mesclun greens, bell pepper, beetroot,
tomato, sweet corn, cucumber,
olives, bacon bits, nuts, croutons

特選沙律吧
雜錦生菜、甜椒、紅菜頭、
蕃茄、粟米、青瓜、
橄欖、煙肉碎、堅果、麵包粒

Dressings
Thousand Island, French, Italian, Honey Truffle and Caesar

醬料
千島汁、法汁、意大利汁、
蜜糖松露醬、凱撒沙律汁

Japanese Gourmet
Assorted sushi
Sashimi <salmon and tuna>

日式美食
雜錦壽司
刺身 <三文魚、吞拿魚>

Soups
Lobster bisque

湯
龍蝦忌廉湯

GOLD COAST
YACHT & COUNTRY CLUB

Wedding Lunch Buffet Menu in the Ballroom

宴會廳婚宴自助午餐菜譜

Carving Station
Roasted beef ribeye
Garlic sauce, honey mustard sauce

烤肉
燒牛肉眼
配蒜茸汁、蜜糖芥末醬

Hot Selection
Roasted suckling pig and barbecue meat platter
Hainanese chicken
Steamed halibut
Provençal rack of lamb
Stewed ox-tail with red wine sauce
Fried mussels with chilli pasta and sweet basil
Pork Picatta with tomato sauce
Braised broccoli with mushroom
Wok-fried prawns with courgette, lily bulbs and lotus root
Deep-fried soft shell
Fried rice with prawns flavoured with X.O. chilli sauce
Pasta with ham, bell pepper and tomato sauce

熱盤
乳豬及燒味拼盤
海南雞
清蒸比目魚
法式燒羊架
紅酒燴牛尾
辣椒香草炒青口
煎豬柳配蕃茄汁
北菇扒西蘭花
百合蓮藕翠玉瓜炒蝦仁
酥炸軟殼蟹
X.O.醬鮮蝦炒飯
火腿蕃茄汁意大利粉

Desserts
Blueberry cheesecake
Black Forest cake
American cheesecake
Chocolate mousse
Mango pudding
Apple crumble
Assorted ice cream cups
Sweetened red bean cream
Passion fruit mousse cake
Fresh fruit platter

甜品
藍莓芝士蛋糕
黑森林蛋糕
美國芝士蛋糕
朱古力慕絲
芒果布甸
肉桂蘋果金寶
雪糕杯
紅豆沙
熱情果慕絲蛋糕
時令鮮果盤

可享兩小時無限食物供應和
三小時無限供應橙汁、汽水及特選啤酒。

Two-hour buffet with free flow of orange juice, soft drinks and house beer for three hours.

因應食材供應原因，菜譜如有更改，恕不作另行通知。

Due to the seasonality of ingredient, menu items are subject to change without prior notice.

GOLD COAST
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Wedding Dinner Buffet Menu in the Ballroom

宴會廳婚宴自助晚餐菜譜

Appetisers

Russian lobster and egg salad
Mozzarella cheese and tomato salad
Grilled beef and vegetable salad
Japanese-style seafood salad
Thai-style pork neck salad
Smoked duck breast and fruit salad
Prosciutto with melon
Coppa and salami
Assorted cold cuts
Smoked salmon
Seared tuna with citrus and fennel salsa
Seafood mousse terrine

頭盤

俄羅斯龍蝦及雞蛋沙律
水牛芝士伴蕃茄沙律
烤牛柳及蔬菜沙律
日式海鮮沙律
泰式豬頸肉沙律
煙鴨胸鮮果沙律
風乾肉火腿伴蜜瓜
帕爾馬煙豬肉伴沙樂美腸
雜錦凍肉拼盤
煙三文魚
香煎吞拿魚伴柑橘茴香莎莎
海鮮慕絲批

Seafood on Ice

Crab claw, edible crab, prawn, blue mussel
Thai chilli sauce, cocktail sauce, red wine vinegar

冰鎮海鮮

蟹爪、麵包蟹、鮮蝦、藍青口
泰式酸辣汁、雞尾酒汁、紅酒醋汁

Salad Bar

Bell pepper, green bean, carrot, beetroot,
okra, mushroom, sweet corn, cucumber,
cherry tomato, assorted lettuces,
olives, sundried tomato, grilled mushroom,
grilled pineapple, preserved artichoke,
bacon bits, nuts, pickles, croutons

特選沙律吧

甜椒、青豆、紅蘿蔔、紅菜頭、
秋葵、蘑菇、甜粟米、青瓜、
車厘茄、雜錦沙律生菜、
橄欖、蕃茄乾、扒蘑菇、
扒菠蘿、雅芝竹、
煙肉粒、堅果、酸菜、麵包粒

Dressings

Thousand Island, French, Italian, Honey Truffle and Caesar

醬汁

千島汁、法汁、意大利汁、
蜜糖松露醬、凱撒沙律汁

Japanese Gourmet

Assorted sushi
Sashimi <salmon, tuna>

日式美食

雜錦壽司
刺身 <三文魚、吞拿魚>

Soups

Bouillabaisse

湯

法國海龍皇湯

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Carving Station
Roasted beef ribeye
Garlic sauce, honey mustard sauce

烤肉
燒牛肉眼
配蒜茸汁、蜜糖芥末醬

Hot Selection
Roasted suckling pig and barbecue meat platter
Steamed scallop with garlic
Roasted lamb chop with garlic sauce
Poached chicken and vegetables in supreme soup
Roasted pork loin with prune sauce
Curry beef brisket
Wok-fried prawns with courgette
Stir-fried cuttlefish with lotus root and X.O. sauce
Pan-fried salmon fillets
Braised mushroom and seasonal vegetables
Fried rice with asparagus and shrimp
Braised E-fu noodles

熱盤
乳豬及燒味拼盤
蒜蓉蒸帶子
燒羊扒配蒜茸汁
菜膽上湯雞
燒豬柳配西梅汁
咖喱牛腩
翠玉瓜炒蝦
X.O.醬炒蓮藕花枝片
香煎三文魚柳配香草汁
北菇扒時蔬
鮮蝦蘆筍炒飯
乾燒伊麵

Desserts
Cheese platter
Lychee jelly
Fresh fruit tartlet
Tiramisu
Passion fruit mousse cake
Black Forest cake
American cheesecake
Mango pudding
Chocolate mousse
Coffee panna cotta
Mango pomelo sago
Assorted ice cream cup
Fresh fruit platter

甜品
芝士拼盤
荔枝啫喱
迷你鮮果撻
意大利芝士蛋糕
熱情果慕絲蛋糕
黑森林蛋糕
美國芝士蛋糕
芒果布甸
朱古力慕絲
咖啡奶凍
楊枝甘露
雪糕杯
時令鮮果盤

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三小時無限供應橙汁、汽水及特選啤酒。

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