



精彩禮遇 Exclusive Privileges	惠顧滿 50 位或以上 Over 50 persons	惠顧 100 位或以上 Over 100 persons
3 小時無限暢飲汽水及橙汁 3 hours of free-flowing soft drinks and chilled orange juice		
免費享用迎賓糖果吧 Complimentary welcome candy bar 或 OR 每位享用迎賓特飲乙杯 Welcome fruit punch per person	 / 	 / 
宴會當天可於酒店戶外花園內拍攝畢業照片 Photo-shooting at the hotel outdoor garden on the event day		
標準背景板配自訂文字 Standard backdrop with customised wordings 或 OR 免費使用 LED 屏幕 (只限宴會廳) Usage of LED Wall (Only for Ballroom)		
免費代客泊車服務共 10 輛 (只供私家車) Complimentary valet parking service for 10 vehicles (private car only)		
酒店雙人自助午餐券乙張作抽獎禮品 A complimentary lunch buffet coupon for two as lucky draw prize		
酒店雙人自助晚餐券乙張作抽獎禮品 A complimentary dinner buffet coupon for two as lucky draw prize	---	
提供單程五十座位豪華巴士乙輛於散席使用 One single trip of a 50-seater coach service	---	

條約及細則 Terms and Conditions :

- 以上價格以每位港幣收費及需另收加一服務費 · 適用於 2027 年 5 月 1 日至 2027 年 8 月 31 日期間舉行的畢業晚宴派對 · 豪華巴士不包括隧道費。
- Prices are charged per person in Hong Kong Dollars and subject to a 10% service charge · Valid for graduation dinner party to be held during 1 May 2027 to 31 August 2027 · Coach service excluding tunnel toll.

如欲查詢，預訂或參觀宴會場地，歡迎致電 +852 2452 8325 / 2452 8356 或電郵至 catering@goldcoasthotel.com.hk 與宴會部聯絡。
For enquiries, reservations and site visit, please contact our Catering Department on +852 2452 8325 / 2452 8356 or email at

catering@goldcoasthotel.com.hk

Hong Kong Gold Coast Hotel

1 Castle Peak Road, Hong Kong

香港黃金海岸酒店 香港青山公路一號

www.goldcoasthotel.com.hk



GOLD COAST
HOTEL

2027 畢業謝師自助晚宴套餐 (1) 2027 Graduation Buffet Dinner Menu (1)

APPETISERS & SALADS 頭盤及沙律

- Norwegian smoked salmon 挪威煙三文魚
- Assorted dried meats platter 什錦風乾肉碟
- Japanese delicacies (sea snails and octopus) 日式小食 (味付螺肉、八爪魚仔)
- Selections of sushi & rice rolls 壽司及飯卷
- Shredded crab sticks salad with cucumber 日式蟹柳沙律
- Seafood and penne pasta salad with celery 海鮮配尖通粉及芹菜沙律
- Thai sausage and green beans salad 泰式札肉及邊豆沙律
- Roasted chicken salad with pumpkin 燒雞南瓜沙律
- Tomato and mozzarella 蕃茄水牛芝士 🍀
- Waldorf salad 華都夫沙律 🍀
- Bowl of assorted crunchy salad leaves 新鮮沙律菜 🍀

DRESSINGS AND CONDIMENTS 醬料及配料

- French, Italian, vinaigrette, balsamic, thousand island
- 法式醬、意大利沙律醬、油醋汁、意大利香醋汁、千島醬
- Croutons, olives, silver onion, cornichons, bacon bite, grated parmesan
- 麵包粒、橄欖、洋蔥仔、酸黃瓜、煙肉碎、芝士粉

SOUP 湯

- Forest mushrooms cream soup with truffle 松露野菌忌廉湯 🍀
- Assorted bread rolls and butter 什錦餐包及牛油

CARVING STATION 烤肉

- Slow-Roasted Wagyu Chuck Roll herbs gravy 慢烤和牛肩胛肉配香草燒汁

HOT SELECTION 熱盤

- Thai grilled chicken steak with sweet and chili sauce 泰式烤雞扒配甜辣醬
- Dijon mustard roasted rack of lamb chop, rosemary jus 燒羊排配迷迭香燒汁
- Slow-roasted pork loin, apple gravy 慢烤豬扒配蘋果燒汁
- Seared beef short ribs with black peppercorn 黑椒牛仔骨
- Baked cumin chicken wings with black sesame 土匪雞翼
- Pan-fried sole fillets, cherry tomato cream sauce 車厘茄忌廉汁煎龍脷柳
- Penne Rigate with tomato and mushroom 蕃茄蘑菇長通粉 🍀
- Wok-fried broccoli with assorted mushrooms 雜菌炒西蘭花 🍀
- Braised E-fu noodles with assorted mushrooms 什菌炆伊麵 🍀
- Fried rice with sakura shrimp 櫻花蝦炒飯

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Member of Sino Hotels 信和酒店成員



GOLD COAST
HOTEL

2027 畢業謝師自助晚宴套餐 (1) (續) 2027 Graduation Buffet Dinner Menu (1) (cont.)

DESSERTS 甜品

Blueberry cheese cake 藍草莓芝士餅

Tiramisu 意大利芝士蛋糕

White chocolate mousse with berries 白朱古力慕絲伴配雜莓

Lemon meringue tart 檸檬馬令撻

Chestnut cream cake 栗子忌廉餅件

Cream caramel custard 焦糖吉士

Fresh fruits platter 鮮果盆

Ice cream cups 雪糕杯

每位成人港幣: HK\$588 per Adult

3小時無限暢飲汽水及橙汁

3 hours of free-flowing soft drinks and chilled orange juice

此菜單適用於最少50位賓客，供應時間為連續兩小時三十分

The above menu is based on a minimum of 50 persons for a consecutive 2.5-hour period

✿ Vegetarian 素菜

• The above price is subject to a 10% service charge • Please inform our Catering Department of any food related allergies as your well-being and comfort are our greatest concern • Hong Kong Gold Coast Hotel reserves the right to alter the above prices and package offers, subject to market price fluctuations and availability
• 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
• 以上價格需另收加一服務費 • 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 • 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 • 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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GOLD COAST
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2027 畢業謝師自助晚宴套餐 (2) 2027 Graduation Buffet Dinner Menu (2)

SEAFOOD PLATTER 海鮮拼盤

Fresh shrimps, sea whelks, New Zealand half-shelled mussels and blue mussels
鮮蝦、海螺、紐西蘭青口、藍青口
Cocktail sauce, spicy chili and lime dipping, lemon wedges
雞尾酒汁、泰式青檸辣汁、檸檬角

APPETISERS & SALADS 頭盤及沙律

Norwegian smoked salmon 挪威煙三文魚
Assorted dried meats platter 什錦風乾肉碟
Japanese delicacies (sea snails and octopus) 日式小食 (味付螺肉、八爪魚仔)
Selections of sushi & rice rolls 壽司及飯卷
Shredded crab sticks salad with cucumber 日式蟹柳沙律
Seafood & penne pasta salad with celery 海鮮配尖通粉及芹菜沙律
Thai sausage & green beans salad 泰式札肉及邊豆沙律
Roasted chicken salad with pumpkin 燒雞南瓜沙律
Tomato and mozzarella 蕃茄水牛芝士 🍀
Waldorf salad 華都夫沙律 🍀
Bowl of assorted crunchy salad leaves 新鮮沙律菜 🍀

DRESSINGS AND CONDIMENTS 醬料及配料

French, Italian, vinaigrette, balsamic, thousand island
法式醬、意大利沙律醬、油醋汁、意大利香醋汁、千島醬
Croutons, olives, silver onion, cornichons, bacon bite, grated parmesan
麵包粒、橄欖、洋蔥仔、酸黃瓜、煙肉碎、芝士粉

SOUP 湯

Forest mushrooms cream soup with truffle 松露野菌忌廉湯 🍀
Assorted bread rolls & butter 什錦餐包及牛油

CARVING STATION 烤肉

Slow-roasted Wagyu chuck roll with herbs gravy & grilled mixed vegetables
慢烤和牛肩胛肉配香草燒汁、烤雜菜

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HOT SELECTION 熱盤

Thai grilled chicken steak with sweet and chili sauce 泰式烤雞扒配甜辣醬
Dijon mustard roasted rack of lamb chop, rosemary jus 燒羊排配迷迭香燒汁
Slow-roasted pork loin, apple gravy 慢烤豬扒配蘋果燒汁
Seared beef short ribs with black peppercorn 黑椒牛仔骨
Baked cumin chicken wings with black sesame 土匪雞翼
Pan-fried sole fillets, cherry tomato cream sauce 車厘茄忌廉汁煎龍脷柳
Penne Rigate with tomato and mushroom 蕃茄蘑菇長通粉 
Wok-fried broccoli with assorted mushrooms 雜菌炒西蘭花 
Braised E-fu noodles with assorted mushrooms 什菌炆伊麵 
Fried rice with sakura shrimp 櫻花蝦炒飯

DESSERTS 甜品

Blueberry cheese cake 藍草莓芝士餅
Tiramisu 意大利芝士蛋糕
White chocolate mousse with berries 白朱古力慕絲伴配雜莓
Lemon meringue tart 檸檬馬令撻
Chestnut cream cake 栗子忌廉餅件
Green tea crème white chocolate cake 綠茶白朱古力蛋糕
Cream caramel custard 焦糖吉士
Fresh fruits platter 鮮果盆
Ice cream cup 雪糕杯

每位成人港幣: HK\$688 per Adult

3小時無限暢飲汽水及橙汁

3 hours of free-flowing soft drinks and chilled orange juice

此菜單適用於最少50位賓客，供應時間為連續兩小時三十分

The above menu is based on a minimum of 50 persons for a consecutive 2.5-hour period

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