



GOLD COAST
HOTEL

倚泉會議貴賓廳

西式婚宴午宴套餐

Fountain Room

Western Lunch Wedding Package

尊享優惠 COMPLIMENTARY PRIVILEGES	最少 50 人 Minimum 50 persons
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 newlyweds and their families (subject to hotel availability and maximum for 2 room nights)	♥
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	♥
餐前酒會雜果賓治 Non-alcoholic fruit punch for cocktail	1 盆 1 bowl
心形鮮果忌廉蛋糕於婚宴前享用 Heart-shaped fresh fruit cream cake served during the reception	3 磅 3 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	♥
奉送全場華麗椅套 Complimentary seat covers	♥
免費使用液晶投射器 Complimentary use of LCD Projector	♥
免費代客泊車位 Complimentary valet parking spaces	2
優惠券包括 Discount coupons includes: *六福珠寶金行優惠券 Luk Fook Jewellery and 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妯服務優惠券 Lokanfong Chinese Wedding discount coupon *蓆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 An Oath 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 8387 / 2452 8325 或電郵 catering@goldcoasthotel.com.hk

For enquiry or site visit, please contact Catering Department Tel 2452 8387 / 2452 8325 or email catering@goldcoasthotel.com.hk



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LUNCH BUFFET MENU 自助午餐菜單

COLD SELECTIONS 冷盤

- Norwegian smoked salmon with capers and horseradish cream 挪威煙三文魚
- Baby squids sautéed with spicy garlic 辣味蒜茸魷魚仔碟
- Poached shrimps with cocktail dip 凍鮮蝦配咯哆汁
- Marinated half-shelled mussels and lemon-olive oil dressing 半殼青口配檸檬欖油
- Cold roasted beef with pickles 燒牛碟配醃青瓜
- Assorted sashimi with wasabi and soya (with chef attendance) 雜錦魚生 (即切)
- Assorted sushi and rice rolls with pickles 雜錦壽司及飯卷
- Assorted Japanese styled delicacies (sea snails and baby octopus) 日式小食 (味付螺肉、八爪魚仔)

FRESH AND MARINATED SALADS 沙律

- Assorted crunchy salad leaves 新鮮沙律菜 (v)
- Sweet corns and red kidney beans salad with bell pepper 粟米、紅腰豆及甜椒沙律 (v)
- Garlic flavored broccoli salad with olives-tomato coulis 蒜味西蘭花沙律配水欖茄茸 (v)
- Sliced cucumber salad with mint yoghurt dip 青瓜片沙律配刁草乳酪醬 (v)
- Cold noodles salad with vegetables julienne 雜菜冷麵沙律 (v)
- Korean style fried bean curds salad with sesame 韓式辛椒炸豆腐及芝麻沙律 (v)
- Thai styled spicy boneless chicken feet salad 泰式鳳爪沙律

DRESSINGS 沙律汁

- French, Italian, Vinaigrette, Balsamic, Thousand Islands 法式、意式、油醋、黑醋汁、千島醬 (v)

CONDIMENTS 配料

- Olives, Croutons, Capers, Toasted Cashew Nuts, Pineapple Chunks 橄欖、麵包丁、酸豆、烤腰果、菠蘿 (v)

SOUPS 熱湯

- Ginger flavored pumpkin cream soup 薑味南瓜湯 (v)
- Assorted bread rolls and butter 雜錦麵包及牛油 (v)



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LUNCH BUFFET MENU 自助午餐菜單

HOT CHAFING DISHES 熱盤

Roasted pork loin with pineapple-bell pepper-corn salsa 燒豬扒配菠蘿、甜椒及粟米沙沙

Boneless chicken steak cooked in mushrooms cream sauce 忌廉蘑菇汁燴雞扒

Pan-fried fillets of sole on creamy spinach 煎龍脷魚柳配忌廉菠菜

BBQ duck and pineapple in Thai red curry sauce 泰式紅咖喱菠蘿燒鴨

Broccoli au Gratin 芝士汁焗西蘭花 (v)

Deep-fried duchess potatoes 炸公爵薯 (v)

Shallow-fried fish fillets with sweet corn sauce 粟米魚塊

Fried rice topped with chicken in tomato sauce 鮮茄雞絲飯

Wok-fried mock chicken with celery and straw mushrooms 草菇西芹炒素雞 (v)

Braised e-fu noodles with eggplants 茄子炆伊麵 (v)

Steamed rice 絲苗白飯 (v)

CARVING ON THE SIDE 切肉

Roasted sirloin of beef with red wine herbs gravy 香草燒西冷配紅酒香草汁

SWEETS AND PASTRIES 甜品

Tiramisu cake 意大利芝士餅

Double-layered chocolate and passion fruit mousse cake 雙層朱古力熱情果慕絲蛋糕

Chestnut cream cake 栗茸忌廉蛋糕

Ginger flavored pumpkin tart 薑味南瓜撻

Cherry strudel with vanilla sauce 車厘子卷配雲呢嚕汁

Assorted French pastries 法式雜餅

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

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

Chinese styled red bean pudding 中式紅豆糕

Freshly sliced seasonal fruits 時令鮮果

Ice cream cups 雪糕杯

Bread pudding with vanilla sauce 麵包布甸配雲呢嚕汁

2020: 每位 HK\$720 per person

2021: 每位 HK\$790 per person

**(最少 50 人 A minimum of 50 persons is required
另收加一服務費 Subject to 10% service charge)**



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BEVERAGE PACKAGE 飲品套餐

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