

## 2021 - 2022 中式婚宴晚宴套餐

#### **Chinese Wedding Dinner Package 2021 - 2022**

尊享優惠	預訂 10 席	預訂 15 席	預訂 20 席	預訂 25 席
Complimentary Privileges	Minimum of 10 tables	Minimum of 15 tables	Minimum of 20 tables	Minimum of 25 tables
香港黃金海岸酒店客房一晚及雙人早餐	豪華海景 客房	豪華海景 客房	豪華海景 客房	豪華海景 客房連露台
One night accommodation at Hong Kong Gold Coast Hotel with breakfast for 2 persons	Deluxe Seaview Room	Deluxe Seaview Room	Deluxe Seaview Room	Deluxe Seaview Room with Balcony
在婚宴當日於遨航廳或大班廳惠顧午餐,可享八五折優惠 (酒類飲品消費除外) 15% discount for lunch at Voyager's or Tai Pan on wedding day, except on wine and hard liquor consumption	*	*	*	*
黄金海岸商場停車場免費泊車位 (由下午三時至零晨十二時)	6架車	6架車	6架車	6架車
Complimentary parking space at Gold Coast Piazza Car Park (From 3:00pm to12:00 mid-night)	6 cars	6 cars	6 cars	6 cars
黃金海岸商場停車場免費三小時泊車位(每席兩部)	20 架車	30 架車	40 架車	50 架車
Complimentary parking space at Gold Coast Piazza Car Park for 3 hours (2 car park spaces per table)	20 cars	30 cars	40 cars	50 cars
祝酒香檳乙瓶 A complimentary bottle of champagne for toasting	*	*	*	*
輕怡餐前小食	六打	八打	十打	十二打
Light snacks for pre-dinner cocktail	6 dozen	8 dozen	10 dozen	12 dozen
迎賓雜果賓治	一盆	兩盆	三盆	四盆
Non-alcoholic fruit punch for pre-dinner cocktail	1 bowl	2 bowls	3 bowls	4 bowls
鮮果忌廉蛋糕於餐前享用	四磅	六磅	八磅	十磅
Fresh fruit cream cake for pre-dinner cocktail	4 lbs	6 lbs	8 lbs	10 lbs
麻雀耍樂及茗茶招待	六檯	八檯	十檯	十二檯
Complimentary mahjong facilities and Chinese tea service	6 tables	8 tables	10 tables	12 tables
五十座位豪華巴士接送服務	兩單程	三單程	四單程	五單程
Complimentary 50-seater coach transfer service	2 single trips	3 single trips	4 single trips	5 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 invitation cards with envelopes per table (Printing service not included)	*	*	*	*
婚宴禮堂背景板 Wedding backdrop	*	*	*	*
免費使用液晶投射器 Complimentary use of LCD projector	*	*	*	*
五層精緻結婚蛋糕供切餅拍照紀念 A 5-tier mock 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	*	*	*	*
[Susan Decoration] 場地佈置公司優惠券 [Susan Decoration] Decoration Company discount coupon	*	*	*	*
香港司儀演藝協會婚禮統籌及司儀優惠券價值港幣\$1,000 Hong Kong M.C Association Wedding Planner & M.C discount coupon at HK\$1,000	*	*	*	*
Musee Platinum Tokyo 脫毛療程優惠 Discount on "Hair Removal Treatment" by MUSEE PLATI-	*	*	*	*
[蒙娜麗莎婚紗] 攝影套餐及現金優惠券價值港幣\$4,888 Mona Lisa Bridal Wedding photo package & coupon at	*	*	*	*
[奇華餅家] 嫁喜系列禮餅及餅咭八折優惠 20% discount on purchasing Kee Wah wedding cakes or	*	*	*	*
I-PRIMO 鑽石婚戒優惠券 I-PRIMO diamond ring discount coupon	*	*	*	*
六福珠寶金行優惠券 Luk Fook Jewellery discount coupon	*	*	*	*
壹誓證婚服務優惠券 AnOath celebrant service discount coupon	*	*	*	*
Haagen-Dazs 結婚禮券優惠 Offer for purchase Haagen-Dazs Wedding Vouchers	*	*	*	*

#### 備註 Remarks:

- 以上優惠如有任何更改,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, the decision of The Gold Coast Yacht & Country Club shall be final



#### Chinese Wedding Dinner Minimum Charge 中式婚宴晚宴最低消費額:

Now to 31/12/2021 Mon - Fri 星期一至五 Sat, Sun & PH 星期六,日及公眾假期

Ballroom 宴會廳 HK\$160,000 HK\$260,000

(Maximum capacity 26 tables)

01/01/2022 – 31/08/2022 Mon - Fri 星期一至五 Sat, Sun & PH 星期六,日及公眾假期

Ballroom 宴會廳 HK\$170,000 HK\$280,000

(Maximum capacity 26 tables)

For reservations and inquiries, please contact banquet team at 2404 3288 / 2404 3280 / 2404 3201 如欲查詢或訂座,請致電 2404 3288 / 2404 3280 / 2404 3201 與宴會部聯絡。



# 晚宴婚宴菜譜A

### **Chinese Wedding Dinner Menu A**

鴻運乳豬全體 Roast whole suckling pig

翡翠帶子炒蝦球

Sautéed prawns and scallops with vegetables

玉環瑤柱甫

Braised whole conpoy stuffed in marrow squashes

杏片鵝肝花姿丸

Deep-fried mashed cuttlefish balls stuffed with goose liver coated with almond flakes

雞蓉燴燕窩

Braised bird's nest and minced chicken soup

翡翠鮑甫扣花菇

Braised sliced abalone and black mushrooms with vegetables

清蒸海斑

Steamed coral grouper

脆皮炸子雞

Deep-fried chicken

櫻花蝦叉燒炒香苗

Fried rice with sakura shrimps and barbequed pork

珍菌鮑汁炆伊府麵

Braised E-fu noodles with assorted mushrooms and abalone sauce

紅豆沙芝麻湯圓

Sweetened red bean cream with sesame dumplings

美點雙輝

Chinese petit fours

合時鮮果盆

Seasonal fruit platter

	2021年01月01日至12月31日 From 01 January to 31 December 2021	2022年01月01日至08月31日 From 01 January to 31 August 2022
適用於星期一至四	每席港幣 \$9,388	每席港幣 \$9,388
For Monday to Thursday	HK\$9,388 per table	HK\$9,388 per table
適用於星期五至日	每席港幣 \$11,588	每席港幣 \$12,288
For Friday to Sunday	HK11,588 per table	HK\$12,288 per table

可享席間三小時無限供應橙汁、汽水及特選啤酒

Included unlimited supply of orange juice, soft drinks, house beer for 3 hours

以上價錢需另加一服務費

All above prices are subject to 10% service charge

因應食材供應原因,菜式如有任何更改,恕不另行通知

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



#### 晚宴婚宴菜譜B Chinese Wedding Dinner Menu B

鴻運乳豬全體 Roast whole suckling pig

翡翠松露炒鴛鴦蚌

Sautéed twin sea cucumber mussels with black truffle sauce

多子玉環瑤柱甫

Braised whole conpoy stuffed in marrow squashes with garlic

黄金百花蟹鉗

Deep-fried crab claws coated with minced shrimps

竹笙雞絲燴燕窩

Braised bird's nest soup with shredded chicken and bamboo piths

原隻鮑魚扣鵝掌

Braised whole abalone with goose webs in abalone sauce

清蒸海星斑

Steamed spotted grouper

脆皮炸子雞

Deep-fried chicken

錦繡海皇炒香苗

Fried rice with assorted seafood

蝦籽牛肝菌燴伊麵

Braised E-fu noodles with dried shrimp roe and porcini

蓮子百合紅豆沙芝麻湯圓

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

美點雙輝

Chinese petit fours

時令鮮果盆

Seasonal fruit platter

	2021年01月01日至12月31日 From 01 January to 31 December 2021	2022年01月01日至08月31日 From 01 January to 31 August 2022
適用於星期一至四	每席港幣 \$11,688	每席港幣 \$11,688
For Monday to Thursday	HK\$11,688 per table	HK\$11,688 per table
適用於星期五至日	每席港幣 \$12,688	每席港幣 \$13,288
For Friday to Sunday	HK12,688 per table	HK\$13,288 per table

可享席間三小時無限供應橙汁、汽水及特選啤酒

Included unlimited supply of orange juice, soft drinks, house beer for 3 hours

以上價錢需另加一服務費

All above prices are subject to 10% service charge

因應食材供應原因,菜式如有任何更改,恕不另行通知

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#### 晚宴婚宴菜譜C **Chinese Wedding Dinner Menu C**

鴻運乳豬全體 Roast whole suckling pig

黑松露醬翡翠蝦球

Sautéed prawns with vegetables flavored by truffle paste

多子髮菜瑤柱甫

Braised whole conpoy with sea moss and garlic

芝十焗釀蟹蓋

Baked crab meat, onions and cheese in shell

金湯海皇燕窩

Braised brid's nest with assorted seafood in lobster soup

蠔皇花膠扣原隻鮑魚

Braised fish maw and whole abalone in oyster sauce

清蒸東星斑

Steamed spotted grouper

一品蒜香雞

Deep-fried chicken sparkling with crispy garlic bits

鵝肝帶子火鴨粒炒香苗

Fried rice with goose liver, roasted duck dices and scallops

高湯鳳城水餃

Shrimp dumplings in bouillon

楊枝甘露

Sago cream with mango and pomelo

或

OR

蓮子百合紅豆沙芝麻湯圓 Sweetened red bean soup with sesame dumplings, lotus seed and lily bulbs

美點雙輝

Chinese petit fours

時令鮮果盆

Seasonal fruit platter

	2021年01月01日至12月31日 From 01 January to 31 December 2021	2022年01月01日至08月31日 From 01 January to 31 August 2022
適用於星期一至四	每席港幣 \$12,188	每席港幣 \$12,188
For Monday to Thursday	HK\$12,188 per table	HK\$12,188 per table
適用於星期五至日	每席港幣 \$13,888	每席港幣 \$14,288
For Friday to Sunday	HK13,888 per table	HK\$14,288 per table

可享席間三小時無限供應橙汁、汽水及特選啤酒

Included unlimited supply of orange juice, soft drinks, house beer for 3 hours

以上價錢需另加一服務費

All above prices are subject to 10% service charge

因應食材供應原因,菜式如有任何更改,恕不另行通知

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