

2024 - 2025 中式婚宴晚宴套餐 Chinese Wedding Dinner Package 2024 - 2025

尊享優惠 Complimentary Privileges	預訂 10 席 Minimum of 10 tables	預訂 15 席 Minimum of 15 tables	預訂 20 席 Minimum of 20 tables	預訂 25 席 Minimum of 25 tables
香港黃金海岸酒店客房一晚及雙人早餐 One night accommodation at Hong Kong Gold Coast Hotel with breakfast for 2 persons	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	豪華海景客房連露台 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	♥	♥	♥	♥
黃金海岸商場停車場免費十二小時泊車位 (至零晨十二時前必需要離開) Complimentary parking space at Gold Coast Piazza Car Park for 12 hours (Leave before 12:00 mid-night)	6 架車 6 cars	6 架車 6 cars	6 架車 6 cars	6 架車 6 cars
黃金海岸商場停車場免費三小時泊車位 (至零晨十二時前必需要離開) Complimentary parking space at Gold Coast Piazza Car Park for 3 hours (Leave before 12:00 mid-night)	20 架車 20 cars	30 架車 30 cars	40 架車 40 cars	50 架車 50 cars
祝酒香檳乙瓶 A complimentary bottle of champagne for toasting	♥	♥	♥	♥
婚宴背景名牌 Wedding backdrop wordings	♥	♥	♥	♥
輕怡餐前小食 Light snacks for pre-function cocktail	6 打 6 dozens	8 打 8 dozens	10 打 10 dozens	12 打 12 dozens
迎賓雜果賓治 Non-alcoholic fruit punch for pre-function cocktail	1 盆 1 bowl	2 盆 2 bowls	3 盆 3 bowls	4 盆 4 bowls
鮮果忌廉蛋糕於餐前享用 Fresh fruit cream cake for pre-function cocktail	4 磅 4 lbs	6 磅 6 lbs	8 磅 8 lbs	10 磅 10 lbs
麻雀耍樂及茗茶招待 Complimentary mahjong facilities and Chinese tea service	4 檯 4 tables	4 檯 4 tables	6 檯 6 tables	6 檯 6 tables
五十座位豪華巴士接送服務 Complimentary 50-seater coach transfer service	2 單程 2 single trips	3 單程 3 single trips	4 單程 4 single trips	5 單程 5 single trips

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

For reservations and inquiries, please contact the banquet team at 2404 3288 / 2404 3280 / 2404 3201

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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 is not included)	♥	♥	♥	♥
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 (1 bottle per table)	♥	♥	♥	♥
場地佈置公司優惠券 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	♥	♥	♥	♥
[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 HK\$4,888	♥	♥	♥	♥
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	♥	♥	♥	♥
[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 vouchers	♥	♥	♥	♥
Häagen-Dazs 結婚禮券優惠 Offer for purchase Häagen-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.

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

宴會廳 Ballroom

(最多容納 26 席)

(Maximum capacity 26 tables)

場地使用時段

晚餐 Dinner

Time of Using the Venue

5:00pm – 10:30pm

01/01/2024 – 31/12/2024

星期一至五 Mon - Fri

星期六、日及公眾假期 Sat, Sun & PH

HK\$200,000

HK\$290,000

01/01/2025 – 31/08/2025

星期一至五 Mon - Fri

星期六、日及公眾假期 Sat, Sun & PH

HK\$230,000

HK\$290,000

以上價錢需另加一服務費。

All above prices are subject to 10% service charge.



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晚宴婚宴菜譜 A Chinese Wedding Dinner Menu A

鴻運乳豬全體 <i>Roast whole suckling pig</i>
翡翠帶子炒蝦球 <i>Sautéed prawns and scallops with vegetables</i>
玉環瑤柱甫 <i>Braised whole conpoy stuffed in marrow squashes</i>
杏片鵝肝花姿丸 <i>Deep-fried mashed cuttlefish balls stuffed with goose liver and coated with almond flakes</i>
雞蓉燴燕窩 <i>Braised bird's nest and minced chicken soup</i>
碧綠鮑甫扣花菇 <i>Braised sliced abalone and black mushrooms with vegetables</i>
蔥油頭抽蒸海斑 <i>Steamed coral grouper with ginger, spring onion and premium soya sauce</i>
當紅脆皮炸子雞 <i>Deep-fried chicken</i>
櫻花蝦叉燒炒絲苗 <i>Fried rice with sakura shrimps and barbequed pork</i>
珍菌鮑汁炆伊府麵 <i>Braised E-fu noodles with assorted mushrooms and abalone sauce</i>
百年好合紅豆沙芝麻湯圓 <i>Sweetened red bean soup with sesame dumplings, lotus seed and lily bulbs</i>
美點雙輝 <i>Chinese petit fours</i>
時令鮮果盤 <i>Seasonal fruit platter</i>

	由 2024 年 1 月 1 日至 12 月 31 日 From 1 January 2024 until 31 December 2024	由 2025 年 1 月 1 日至 8 月 31 日 From 1 January 2025 until 31 August 2025
適用於星期一至五 For Monday to Friday	每席港幣 \$9,988 HK\$9,988 per table	每席港幣 \$11,888 HK\$11,888 per table
適用於星期六、日及公眾假期 For Saturday, Sunday & Public holiday	每席港幣 \$12,688 HK\$12,688 per table	每席港幣 \$12,688 HK\$12,688 per table

可享席間三小時無限供應橙汁、汽水及特選啤酒。

Free flow of orange juice, soft drinks and house beer for three hours is included.

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 <i>Roast whole suckling pig</i>
翡翠松露炒鴛鴦蚌 <i>Sautéed twin sea cucumber mussels with black truffle sauce</i>
多子玉環瑤柱甫 <i>Braised whole conpoy stuffed in marrow squashes with garlic</i>
黃金百花蟹鉗 <i>Deep-fried crab claws coated with minced shrimp</i>
竹笙雞絲燴燕窩 <i>Braised bird's nest soup with shredded chicken and bamboo piths</i>
原隻鮑魚扣鵝掌 <i>Braised whole abalone with goose webs in abalone sauce</i>
蔥油頭抽蒸海星斑 <i>Steamed spotted grouper with ginger, spring onion and premium soya sauce</i>
當紅脆皮炸子雞 <i>Deep-fried chicken</i>
錦繡海皇炒絲苗 <i>Fried rice with assorted seafood</i>
蝦籽牛肝菌燴伊麵 <i>Braised E-fu noodles with dried shrimp roe and porcini</i>
百年好合紅豆沙芝麻湯圓 <i>Sweetened red bean soup with sesame dumplings, lotus seed and lily bulbs</i>
美點雙輝 <i>Chinese petit fours</i>
時令鮮果盤 <i>Seasonal fruit platter</i>

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可享席間三小時無限供應橙汁、汽水及特選啤酒。

Free flow of orange juice, soft drinks and house beer for three hours is included.

以上價錢需另加一服務費。

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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 flavoured by truffle paste
多子髮菜瑤柱甫
Braised whole conpoy with sea moss and garlic
芝士焗釀蟹蓋
Baked crab meat, onions and cheese in shell
金湯海皇燕窩
Braised bird'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
蔥油頭抽蒸東星斑
Steamed spotted grouper with ginger, spring onion and premium soya sauce
當紅一品蒜香雞
Deep-fried chicken with crispy garlic bits
鵝肝帶子火鴨粒炒香苗
Fried rice with goose liver, diced roasted duck and scallops
高湯鳳城水餃
Shrimp dumplings in bouillon

楊枝甘露
Sago cream with mango and pomelo

或
OR

百年好合紅豆沙芝麻湯圓
Sweetened red bean soup with sesame dumplings, lotus seed and lily bulbs

美點雙輝
Chinese petit fours
時令鮮果盤
Seasonal fruit platter

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適用於星期六、日及公眾假期 For Saturday, Sunday & Public holiday	每席港幣 \$14,688 HK\$14,688 per table	每席港幣 \$14,688 HK\$14,688 per table

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