

2025 - 2026 花園廳西式婚宴午 / 晚宴套餐

Western Wedding Lunch / Dinner Package at Garden Room 2025 - 2026

尊享優惠 Complimentary Privileges	預訂50人 Minimum of 50 pax	預訂100人 Minimum of 100 pax	預訂120人 Minimum of 120 pax
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) (只限晚宴婚宴客人使用) 15% discount for lunch at Voyager's or Tai Pan on wedding day, except on wine and hard liquor consumption (only for wedding dinner party)	♥	♥	♥
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	4架車 4 cars	5架車 5 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	10架車 10 cars	15架車 15 cars	20架車 20 cars
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	3打 3 dozens	6打 6 dozens	8打 8 dozens
迎賓雜果賓治 Non-alcoholic fruit punch for pre-lunch / pre-dinner cocktail	1盆 1 bowl	1盆 1 bowl	1盆 1 bowl
鮮果忌廉蛋糕於餐前享用 Fresh fruit cream cake for pre-lunch / pre-dinner cocktail	4磅 4 lbs	4磅 4 lbs	6磅 6 lbs
五十座位豪華巴士接送服務 Complimentary 50-seater coach transfer service	/	/	1單程 1 single trip

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



GOLD COAST
YACHT & COUNTRY CLUB

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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 Hong Kong M.C Association Wedding Planner & M.C discount coupon	♥	♥	♥
本地及海外婚紗攝影優惠券 Discount coupon for local or overseas pre-wedding photography	♥	♥	♥
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.



GOLD COAST
YACHT & COUNTRY CLUB

花園廳 Garden Room

(最多容納 70 人)

(Maximum capacity 70 persons)

場地使用時段 Time of Using the Venue	午餐 Lunch 10:30am – 2:30pm	
日期 Date	由即日起至2025年12月31日 From Now until 31 December 2025	2026年1月1日至9月30日 01 January 2026 until 30 September 2026
自助餐 Buffet Style	每位 HK\$1,588 / person	每位 HK\$1,588 / person
最低消費額 Minimum Charge	HK\$95,000	HK\$100,000

場地使用時段 Time of Using the Venue	晚餐 Dinner 5:00pm – 10:30pm	
日期 Date	由即日起至2025年12月31日 From Now until 31 December 2025	2026年1月1日至9月30日 01 January 2026 until 30 September 2026
自助餐 Buffet Style	每位 HK\$1,688 / person	每位 HK\$1,688 / person
最低消費額 Minimum Charge	HK\$110,000	HK\$110,000

以上價錢需另加一服務費。

All above prices are subject to 10% service charge.

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GOLD COAST
YACHT & COUNTRY CLUB

Wedding Lunch Buffet Menu in Garden Room

花園廳婚宴自助午餐菜譜

Appetiser

Prosciutto with melon
Salami sausage
Air-dried beef
Assorted cold cuts
Duck terrine
Goose liver pate
Smoked salmon
Tuna tataki with black pepper and fennel salsa
White anchovies
Sardines in oil

Salad

Courgetti cherry tomato and grilled corn salad
Celery, apple and gorgonzola salad
Tuna Niçoise salad
Korean beef salad
Prawn and fennel salad

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

Dressing

Thousand Island, Italian, Honey Truffle and Caesar

Japanese

Assorted sushi
Assorted sashimi
<salmon, tuna, snapper, hamachi>

頭盤

風乾肉火腿伴蜜瓜
沙樂美腸
風乾牛肉
雜錦凍肉拼盤
鴨肉醬
鵝肝批
煙三文魚
香煎黑胡椒吞拿魚伴茴香莎莎
白鯷魚柳
油浸沙丁魚

沙律

意大利青瓜蕃茄沙律拌烤粟米
芹菜蘋果藍芝士沙律
吞拿魚沙律
韓式牛肉沙律
鮮蝦茴香菜沙律

雜錦沙律吧

甜椒、青豆、胡蘿蔔、紅菜頭、
秋葵、蘑菇、甜玉米、黃瓜、
櫻桃蕃茄、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

沙律汁

千島汁、意大利汁、
蜜糖松露醬、凱撒沙律汁

日式食品

雜錦壽司
雜錦刺身
<三文魚、吞拿魚、鯛魚、油甘魚>



GOLD COAST
YACHT & COUNTRY CLUB

Wedding Lunch Buffet Menu in Garden Room

花園廳婚宴自助午餐菜譜

Soup

Lobster bisque

Carving

Roast rib eye of beef

Garlic sauce, honey mustard sauce

Hot Dish

Roast suckling pig and BBQ meat platter

Poached chicken in supreme soup

Sautéed vegetables with garlic

Curry beef brisket

Grilled sea bass with tomato, caper butter sauce

Grilled lamb chop chimichurri

Pan-fried fillets of sole with almond butter sauce

Pasta with ham, bell pepper and tomato sauce

Fried rice with preserved shrimp paste and minced pork

Potatoes au Gratin

Cooking Station

Lobster Thermidor

Dessert

Cheese platter

American cheesecake

Chocolate crème brûlée

Salted caramel chocolate tart

Raspberry cake

Chocolate hazelnut cake

Vanilla dried fruits cake

Caramelised apple tarte tatin

Mango pomelo sago

Fresh fruit platter

Assorted ice cream cup

湯

龍蝦忌廉湯

烤肉車

燒肉眼牛柳

配蒜茸汁、蜜糖芥末醬

熱盤

乳豬燒味拼盤

菜膽上湯雞

香蒜炒雜菜

咖喱牛腩

扒鱸魚柳配蕃茄, 配酸瓜子牛油汁

扒香草羊扒

香煎龍脷柳配杏仁牛油汁

火腿蕃茄汁意大利粉

泰式豬肉碎蝦醬炒飯

芝士焗薯

即席烹煮

龍蝦米多

甜品

芝士拼盤

美式芝士蛋糕

朱古力布丁

咸焦糖朱古力撻

紅莓餅

朱古力榛子蛋糕

雲呢拿乾果餅

焦糖蘋果撻

楊枝甘露

時令鮮果盤

雪糕杯

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
YACHT & COUNTRY CLUB

Wedding Dinner Buffet Menu in Garden Room

花園廳婚宴自助晚餐菜譜

Appetiser

Prosciutto with melon
Chorizo sausage
Buendenr beef
German sausage platter
Smoked salmon
Greek salad
Sicilian fish carpaccio salad
Crispy duck, celeriac and cranberry relish salad
Roasted chicken and red pepper with panzanella
Prawn soba noodle salad with grapefruit, mint and yuzu dressing

Seafood on Ice

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

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

Dressing

Thousand Island, Italian, Honey Truffle and Caesar

Japanese

Assorted sushi
Assorted sashimi
<salmon, tuna, snapper, hamachi>

頭盤

風乾肉火腿伴蜜瓜
西班牙辣腸
凍燒牛肉
德國雜腸碟
煙三文魚
希臘沙律
西西里魚刺身片沙律
香酥鴨芹菜頭及紅莓沙律
烤雞肉紅椒麵包沙律
鮮蝦蕎麥麵沙律伴柚子汁

凍海鮮

蟹爪、麵包蟹、鮮蝦、藍青口
泰式酸辣汁、雞尾酒汁、紅酒醋汁

雜錦沙律吧

甜椒、青豆、胡蘿蔔、紅菜頭、
秋葵、蘑菇、甜玉米、黃瓜、
櫻桃蕃茄、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

沙律汁

千島汁、意大利汁、
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日式食品

雜錦壽司
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Soup

Lobster bisque

Carving

Roast rib eye of beef

Garlic sauce, honey mustard sauce

Hot Dish

Sautéed calf ribs with spiced salt

Stewed chicken in scallion and black bean sauce

Sautéed mushrooms with sweetened beans

Fried rice with shrimps and Maggi sauce

Baked escargots

Teriyaki salmon fillets with shiitake mushroom

Roasted chicken, black truffle

Pork Piccata

Roasted lamb chop with garlic sauce

Pan-fried duck breast with truffle sauce

Cooking Station

Lobster Thermidor

Dessert

Cheese platter

American cheesecake

Chocolate crème brûlée

Tiramisu

Chocolate truffle mousse cake

Nougat mousse cake

Dark chocolate passion fruit éclair

Caramel-vanilla mille feuille

Fresh fruit platter

Assorted ice cream cup

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龍蝦忌廉湯

烤肉車

燒肉眼牛柳

配蒜茸汁、蜜糖芥末醬

熱盤

椒鹽牛仔骨

乾蔥豆豉雞

鮮蘑菇炒蜜豆

美極蝦仁炒飯

法式焗田螺

照燒三文魚扒伴香菇

黑松露燒雞

意式豬排

燒羊排配蒜茸汁

香煎鴨胸配松露汁

即席烹煮

龍蝦米多

甜品

芝士拼盤

美式芝士蛋糕

朱古力布丁

意大利芝士餅

松露朱古力慕斯蛋糕

牛奶杏仁慕斯蛋糕

黑朱古力熱情果泡芙

焦糖慕絲千層蛋糕

時令鮮果盤

雪糕杯

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