

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] 攝影套餐現金優惠券 Mona Lisa Bridal Wedding photo package coupon	♥	♥	♥	♥
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

即日起至 From Now until

星期一至五 Mon - Fri

星期六、日及公眾假期 Sat, Sun & PH

30/09/2025

HK\$230,000

HK\$290,000

01/10/2025 - 31/12/2025

星期一至五 Mon - Fri

星期六、日及公眾假期 Sat, Sun & PH

HK\$230,000

HK\$300,000

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>

	由即日起至2025年9月30日 From Now until 30 September 2025	由2025年10月1日至12月31日 From 1 October until 31 December 2025
適用於星期一至五 For Monday to Friday	每席港幣 \$11,888 HK\$11,888 per table	每席港幣 \$11,988 HK\$11,988 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 \$12,888 HK\$12,888 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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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 C Chinese Wedding Dinner Menu C

鴻運乳豬全體 <i>Roast whole suckling pig</i>
黑松露醬翡翠蝦球 <i>Sautéed prawns with vegetables flavoured by truffle paste</i>
多子髮菜瑤柱甫 <i>Braised whole conpoy with sea moss and garlic</i>
芝士焗釀蟹蓋 <i>Baked crab meat, onions and cheese in shell</i>
金湯海皇燕窩 <i>Braised bird's nest with assorted seafood in lobster soup</i>
蠔皇花膠扣原隻鮑魚 <i>Braised fish maw and whole abalone in oyster sauce</i>
蔥油頭抽蒸東星斑 <i>Steamed spotted grouper with ginger, spring onion and premium soya sauce</i>
當紅一品蒜香雞 <i>Deep-fried chicken with crispy garlic bits</i>
鵝肝帶子火鴨粒炒香苗 <i>Fried rice with goose liver, diced roasted duck and scallops</i>
高湯鳳城水餃 <i>Shrimp dumplings in bouillon</i>
楊枝甘露 <i>Sago cream with mango and pomelo</i>
或 OR
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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