

2025 - 2026 宴會廳西式婚宴午 / 晚宴套餐

Western Wedding Lunch / Dinner Package at Ballroom 2025 - 2026

尊享優惠 Complimentary Privileges	預訂120人 Minimum of 120 pax	預訂180人 Minimum of 180 pax	預訂240人 Minimum of 240 pax
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
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 (至凌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
黃金海岸商場停車場免費三小時泊車位 (至凌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
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-lunch / pre-dinner cocktail	6打 6 dozens	8打 8 dozens	10打 10 dozens
迎賓雜果賓治 Non-alcoholic fruit punch for pre-lunch / pre-dinner cocktail	1盆 1 bowl	2盆 2 bowls	3盆 3 bowls
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	6磅 6 lbs	8磅 8 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	2單程 2 single trips	3單程 3 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 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.

宴會廳 Ballroom

(最多容納 240 人)

(Maximum capacity 240 persons)

場地使用時段	午餐 Lunch	
Time of Using the Venue	10:30am – 2:30pm	
日期	由即日至2025年12月31日	2026年1月1日至12月31日
Date	From Now until 31 December 2025	01 January 2026 until 31 December 2026
自助餐	每位 HK\$1,188 / person	每位 HK\$1,288 / person
Buffet Style		
最低消費額	HK\$190,000	HK\$200,000
Minimum Charge		

場地使用時段	晚餐 Dinner	
Time of Using the Venue	5:00pm – 10:30pm	
日期	由即日至2025年12月31日	2026年1月1日至12月31日
Date	From Now until 31 December 2025	01 January 2026 until 31 December 2026
自助餐	每位 HK\$1,388 / person	每位 HK\$1,388 / person
Buffet Style		
最低消費額	HK\$230,000	HK\$240,000
Minimum Charge		

以上價錢需另加一服務費。

All above prices are subject to 10% service charge.

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Wedding Lunch Buffet Menu in the Ballroom

宴會廳婚宴自助午餐菜譜

Appetiser

Greek salad with spiced feta
Japanese-style artificial crab meat salad with tobiko
Mozzarella cheese and tomato salad
Thai-style beef salad
Prosciutto with melon
Chorizo sausage
Buendenr beef
German sausage platter
Smoked salmon

Seafood on Ice

Prawn, crab claw, blue mussel
Thai chili sauce, cocktail sauce, red wine vinegar

Salad Bar

Mesclun greens, bell pepper, beetroot,
tomato, sweet corn, cucumber,
olives, bacon bits, nuts, croutons

Dressing

Thousand Island, French, Italian, Honey Truffle and Caesar

Japanese

Assorted sushi
Sashimi <salmon and tuna>

Soup

Lobster bisque

頭盤

希臘辛辣芝士沙律
日式蟹肉沙律伴蟹籽
水牛芝士蕃茄沙律
泰式牛肉沙律
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

凍海鮮

鮮蝦、蟹爪、藍青口
泰式酸辣汁、雞尾酒汁、紅酒醋汁

雜錦沙律吧

雜錦生菜、甜椒、紅菜頭、
蕃茄、玉米、青瓜、
橄欖、煙肉碎、堅果、麵包粒

沙律汁

千島汁、法汁、意大利汁、
蜜糖松露醬、凱撒沙律汁

日式食品

雜錦壽司
刺身 <三文魚、吞拿魚>

湯

龍蝦忌廉湯

Wedding Lunch Buffet Menu in the Ballroom

宴會廳婚宴自助午餐菜譜

Carving

Roast rib eye of beef
Garlic sauce, honey mustard sauce

Hot Dish

Roast suckling pig and BBQ meat platter
Hainanese chicken
Steamed halibut
Lamb rack Provençal
Stewed ox-tail with red wine sauce
Fried mussels with chili pasta and sweet basil
Pork Picatta with tomato sauce
Braised broccoli with mushroom
Wok-fried prawns with courgette, lily bulbs and lotus root
Deep-fried soft shell
Fried rice with prawns flavoured with XO chili sauce
Pasta with ham, bell pepper and tomato sauce

Dessert

Blueberry cheesecake
Black Forest cake
American cheesecake
Chocolate mousse
Mango pudding
Apple crumble
Assorted ice cream cup
Sweetened red bean cream
Passion fruit mousse cake
Fresh fruit platter

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
海南雞
清蒸比目魚
法式燒羊架
紅酒燴牛尾
辣椒香草炒青口
煎豬柳配蕃茄汁
北菇扒西蘭花
百合蓮藕翠玉瓜炒蝦仁
酥炸軟殼蟹
XO鮮蝦炒飯
火腿蕃茄汁意大利粉

甜品

藍莓芝士餅
黑森林蛋糕
美國芝士餅
朱古力慕絲
芒果布甸
肉桂蘋果金寶
雪糕杯
紅豆沙
熱情果慕絲餅
時令鮮果盤

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.

Wedding Dinner Buffet Menu in the Ballroom

宴會廳婚宴自助晚餐菜譜

Appetiser

Russian lobster and egg salad
Mozzarella cheese and tomato salad
Grilled beef and vegetables salad
Japanese-style seafood salad
Thai-style pork neck salad
Smoked duck breast and fruit salad
Prosciutto with melon
Coppa and salami
Assorted cold cuts
Smoked salmon
Seared tuna with citrus and fennel salsa
Seafood mousse terrine

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, French, Italian, Honey Truffle and Caesar

Japanese

Assorted sushi
Sashimi <salmon, tuna>

Soup

Bouillabaisse

頭盤

俄羅斯龍蝦及雞蛋沙律
水牛芝士伴蕃茄沙律
烤牛柳及蔬菜沙律
日式海鮮沙律
泰式豬頸肉沙律
煙鴨胸鮮果沙律
風乾肉火腿伴蜜瓜
帕爾馬煙豬肉伴沙樂美腸
雜錦凍肉拼盤
煙三文魚
香煎吞拿魚伴柑橘茴香莎莎
海鮮慕絲批

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、法汁、意大利汁、
蜜糖松露醬、凱撒沙律汁

日式食品

雜錦壽司
刺身 <三文魚、吞拿魚>

湯

法國海龍皇湯

Wedding Dinner Buffet Menu in the Ballroom

宴會廳婚宴自助晚餐菜譜

Carving

Roast rib eye of beef
Garlic sauce, honey mustard sauce

Hot Dish

Roast suckling pig and BBQ meat platter
Steamed scallop with garlic
Roasted lamb chop with garlic sauce
Poached chicken and vegetables in supreme soup
Roasted pork loin with prune sauce
Curry beef brisket
Wok-fried prawns with courgette
Stir-fried cuttlefish with lotus root and XO sauce
Pan-fried salmon fillets
Braised mushroom and seasonal vegetables
Fried rice with asparagus and shrimp
Braised E-fu noodles

Dessert

Cheese platter
Lychee jelly
Fresh fruit tartlet
Tiramisu
Passion fruit mousse cake
Black Forest cake
American cheesecake
Mango pudding
Chocolate mousse
Coffee panna cotta
Mango pomelo sago
Assorted ice cream cup
Fresh fruit platter

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
蒜蓉蒸帶子
燒羊排蒜茸汁
菜膽上湯雞
燒豬柳配西梅汁
咖喱牛腩
翠玉瓜炒蝦
XO醬炒蓮藕花枝片
香煎三文魚柳配香草汁
北菇扒時蔬
鮮蝦蘆筍炒飯
乾燒伊麵

甜品

芝士拼盤
荔枝啫喱
迷你鮮果撻
意大利芝士餅
熱情果慕絲餅
黑森林蛋糕
美國芝士餅
芒果布甸
朱古力慕絲
咖啡奶凍
楊枝甘露
雪糕杯
時令鮮果盤

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