



GOLD COAST
HOTEL

西式婚宴午宴套餐 Western Lunch Wedding Package

尊享優惠 COMPLIMENTARY PRIVILEGES	最少 120 人 Minimum 120 persons	最少 240 人 Minimum 240 persons
設宴當晚，新人及主人家入住酒店客房可獲折扣優惠 (需按當時房間供應而定，只限兩間) Special discount on room rate on wedding day for the newlyweds and their families (subject to hotel availability and maximum for 2 room nights)	♥	♥
免費於酒店戶外婚禮園林內拍攝婚紗照片 Bridal photo-shooting at the hotel Outdoor Wedding Garden	♥	♥
每席十套酒店婚宴喜帖 (不包括內容印刷) 10 sets of hotel invitation cards per table (printing service not included)	♥	♥
精美嘉賓提名冊 Embroidered guest signature book	♥	♥
餐前酒會雜果賓治 Non-alcoholic fruit punch for cocktail	2 盆 2 bowls	4 盆 4 bowls
心形鮮果忌廉蛋糕於婚宴前享用 Heart-shaped fresh fruit cream cake served during the reception	5 磅 5 pounds	8 磅 8 pounds
自攜洋酒免開瓶費 (每席乙瓶) Complimentary corkage (one bottle per table)	♥	♥
多層豪華仿製結婚蛋糕供敬酒儀式及拍照之用 Multi-tier of artistic mock wedding cake for cake cutting and photo-taking	♥	♥
每席花卉擺設 Floral arrangement on dining tables	♥	♥
奉送全場華麗椅套 Complimentary seat covers	♥	♥
免費使用液晶投射器 Complimentary use of LCD Projector	♥	♥
五十座位豪華巴士於散席使用 (往港島·九龍或新界) 50-seater coach services from Hotel to Hong Kong Island, Kowloon or New Territories	2 次單程 2 Single Trips	3 次單程 3 Single Trips
免費代客泊車位 Complimentary valet parking spaces	4	6
優惠券包括 Discount coupons includes: *六福珠寶金行優惠券 Luk Fook Jewellery and Goldsmith Company discount coupon *I-PRIMO 婚戒優惠券 I-PRIMO Diamond Ring discount coupon *希臘女神婚紗攝影套餐券 Beauty Hera wedding photo package *奇華中式禮餅八折優惠 Kee Wah Bakery Chinese bridal cake discount coupon *羅勤芳中華禮儀專業大妯服務優惠券 Lokanfong Chinese Wedding discount coupon *蓆夢思床上用品優惠券 Simmons bedding discount coupon *s.a. wedding海外婚紗攝影優惠券 s.a. wedding photo package discount coupon *Image Concept 攝影套餐優惠券 Image Concept photo shooting discount coupon *壹誓證婚服務優惠券 An Oath celebrant service discount coupon *Medi Fast婚前身體檢查優惠券 Medi Fast medical check discount coupon *Tuttiad場地佈置優惠券 Tuttiad wedding decoration discount coupon	♥	♥

查詢詳情或參觀宴會場地，請致電宴會部：電話 2452 8387 / 2452 8325 或電郵 catering@goldcoasthotel.com.hk

For enquiry or site visit, please contact Catering Department Tel 2452 8387 / 2452 8325 or email catering@goldcoasthotel.com.hk



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LUNCH BUFFET MENU 自助午餐菜單 (I)

COLD SELECTIONS 冷盤

- Poached shrimps with cocktail dip 凍鮮蝦配咯哆汁
- Marinated half-shelled mussels with lemon-olive oil dressing 半殼青口配檸檬欖油
- Norwegian smoked salmon with capers and horseradish cream 挪威煙三文魚
- Smoked fillets of trout with apple and celery salad 煙彩虹魚柳、蘋果及芹菜沙律
- Shichimi seasoning baked shishamo fish 焗七味粉多春魚
- Baby squids sautéed with spicy garlic 辣味蒜茸魷魚仔碟
- Cold roasted beef with pickles 燒牛腩配醃青瓜
- Italian mortadella-pistachio sausages platter 意式開心果豬肉腸碟
- Homemade pâté with cranberry sauce 自製肉批配金巴利汁
- Assorted sashimi with wasabi and soya sauce (with chef attendance) 雜錦魚生 (即切)
- Assorted sushi and rice rolls with pickles 雜錦壽司及飯卷
- Assorted delicacies in Japanese style (sea snails and baby octopus) 日式小食 (味付螺肉、八爪魚仔)

FRESH AND MARINATED SALADS 沙律

- Assorted crunchy salad leaves 新鮮沙律菜 (v)
- Sweet corns and red kidney beans salad with bell pepper 粟米、紅腰豆及甜椒沙律 (v)
- Garlic flavored broccoli salad with olives-tomato coulis 蒜味西蘭花沙律配水欖茄茸 (v)
- Sliced cucumber salad with mint yoghurt dip 青瓜片沙律配刁草乳酪醬 (v)
- Tomato and mozzarella cheese salad with basil leaves 番茄、水牛芝士沙律配羅勒葉 (v)
- Cold noodles salad with vegetables julienne 雜菜冷麵沙律 (v)
- American potato salad with tomato quarters, celery and boiled eggs 美式薯仔沙律 (v)
- Korean style fried bean curds salad with sesame 韓式辛椒炸豆腐及芝麻沙律 (v)
- Thai style spicy boneless chicken feet salad 泰式鳳爪沙律
- Seafood salad with pineapple and celery 菠蘿、芹菜及海鮮沙律

DRESSINGS 沙律汁

- French, Italian, Vinaigrette, Balsamic, Thousand Islands 法式、意式、油醋、黑醋汁、千島醬 (v)

CONDIMENTS 配料

- Olives, croutons, capers, toasted cashew nuts, pineapple chunks 橄欖、麵包丁、酸豆、烤腰果、菠蘿 (v)



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LUNCH BUFFET MENU 自助午餐菜單 (I)

CHINESE BARBECUED PLATTER 中式燒味碟

Assorted BBQ meat platter with suckling pig 中式乳豬拼盤

Cold beef shank sliced and drunken chicken wings 牛腩片及凍醉雞翼

Sliced soya cuttlefish, bean curds and peanuts in Chiu Chow style 潮式滷水墨魚片、豆腐及花生

Wasabi flavored mock chicken with preserved vegetables 青芥末貢菜拼素雞 (v)

SOUPS 熱湯

Ginger flavored pumpkin cream soup 薑味南瓜湯 (v)

Chinese style seafood and sweet corns broth 海皇粟米羹

HOT CHAFING DISHES 熱盤

Smoked meat platter with sausages on cabbage ragout 雜錦肉碟配燴椰菜

Roasted pork loin with pineapple-bell pepper-corn salsa 燒豬扒配菠蘿、甜椒及粟米沙沙

Boneless chicken steak cooked in mushrooms cream sauce 忌廉蘑菇汁燴雞扒

Pan-fried fillets of sole on creamy spinach 煎龍脷魚柳配忌廉菠菜

Thai red curry BBQ duck and pineapple 泰式紅咖喱菠蘿燒鴨

Stuffed tomato with wild mushrooms 野菌釀番茄 (v)

Broccoli au Gratin 芝士汁焗西蘭花 (v)

Deep-fried duchess potatoes 炸公爵薯 (v)

Deep-fried garlic flavored spring rolls 炸蒜味蝦春卷

Shallow-fried fish fillets with sweet corn sauce 粟米魚塊

Fried rice topped with chicken in tomato sauce 鮮茄雞絲飯

Wok-fried mock chicken with celery and straw mushrooms 草菇西芹炒素雞 (v)

Braised e-fu noodles with eggplants 茄子炆伊麵 (v)

Steamed rice 絲苗白飯 (v)

CARVING ON THE SIDE 切肉

Roasted sirloin of beef with red wine herbs gravy 香草燒西冷配紅酒香草汁



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LUNCH BUFFET MENU 自助午餐菜單 (I)

SWEETS AND PASTRIES 甜品

Bread pudding with vanilla sauce 麵包布甸配雲呢噠汁

Tiramisu 意大利芝士餅

Mandarin cheese cake 柑柳芝士餅

Double-layered chocolate and passion fruit mousse cake 雙層朱古力、熱情果慕絲蛋糕

Heart shaped mixed berries cream cake 心形雜錦草莓鮮忌廉餅

Chestnut cream cake 栗茸忌廉蛋糕

Ginger-flavored pumpkin tart 薑味南瓜撻

Cherry strudel with vanilla sauce 車厘子卷配雲呢噠汁

Assorted French pastries 法式雜餅

Apricot filled with mixed nuts 果仁釀黃梅

Chocolate and pear mousse in cocotte 香梨朱古力慕絲盅

Strawberry and pineapple mousse in cocotte 士多啤梨、菠蘿慕絲盅

Caramel custard 焦糖燉蛋

Chinese style heart shaped mango pudding 中式心形芒果布甸

Chinese style red bean pudding 中式紅豆糕

Freshly sliced seasonal fruits 合時鮮果

Ice cream cups 雪糕杯

2020: 每位 HK\$720 per person

2021: 每位 HK\$790 per person

**(最少 120 人 A minimum of 120 persons is required
另收加一服務費 Subject to 10% service charge)**



GOLD COAST
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LUNCH BUFFET MENU 自助午餐菜單 (2)

COLD SELECTIONS 冷盤

- Poached shrimps with cocktail dip 凍鮮蝦配咯哆汁
- Snow crab legs 雪花蟹爪
- Marinated half-shelled mussels with lemon-olive oil dressing 半殼青口配檸檬欖油
- Seared black peppered tuna medallions with Japanese sesame dip 黑椒吞拿魚件配芝麻醬
- Norwegian smoked salmon with capers and horseradish cream 挪威煙三文魚
- Scallops and sole terrine with pineapple mayonnaise 帶子龍脷魚柳批配菠蘿文里汁
- Roasted turkey breast with pineapple 燒火雞胸配菠蘿
- Smoked Duck Breast with Mango Roses 芒果玫瑰煙鴨胸
- Thai herbs flavored roasted pork loin with sweet chili dip 泰式香草燒豬柳配泰式甜辣醬
- Roasted beef rolled with baby corns 燒牛肉珍珠筍卷
- Liver sausages with cranberry sauce 肝醬香腸配金巴利汁
- Italian salami with grissini bread sticks 意式沙樂尾腸碟配麵包條
- Assorted sashimi with wasabi and soya sauce (with chef attendance) 雜錦魚生 (即切)
- Assorted sushi and rice rolls with pickles 雜錦壽司及飯卷
- Assorted delicacies in Japanese style (sea snails, octopus) 日式小食 (味付螺肉、八爪魚仔)
- Cold soba noodles with seaweed julienne 特式冷麵 (v)

FRESH AND MARINATED SALADS 沙律

- Assorted crunchy salad leaves 新鮮沙律菜 (v)
- Cucumber salad with carrot julienne and celery leaves 青瓜片沙律配甘筍絲、芹菜葉 (v)
- Sliced tomato salad with bell pepper brunoises 番茄片沙律配雜甜椒粒 (v)
- Herbs and olive oil marinated mushrooms salad 特製香草、欖油及白菌沙律 (v)
- Grilled eggplant and zucchini salad, balsamic and pine nuts 扒意瓜、茄子沙律配陳醋、崧子仁 (v)
- Potato and pineapple salad in curry mayonnaise 薯仔、菠蘿咖喱文里汁沙律 (v)
- Cauliflower and broccoli salad 椰菜花及西蘭花沙律 (v)
- Russian fruits cocktail with peeled shrimps 俄羅斯式雜果、鮮蝦咯嘜
- Thai style beef salad 泰式牛肉沙律
- Seafood and penne salad with olives and zucchini 海鮮、長通粉沙律配水欖及意大利青瓜
- Cheese, sausages and apple salad 芝士、香腸及蘋果粒沙律

DRESSINGS 沙律汁

- French, Italian, Vinaigrette, Balsamic, Thousand Islands 法式、意式、油醋、黑醋汁、千島醬 (v)

CONDIMENTS 配料

- Olives, croutons, capers, toasted cashew nuts, pineapple chunks 橄欖、麵包丁、酸豆、烤腰果、菠蘿 (v)



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LUNCH BUFFET MENU 自助午餐菜單 (2)

CHINESE BARBECUED PLATTER 中式燒味碟

Assorted BBQ meat platter with suckling pig 中式乳豬拼盤

Drunken chicken in hua diao wine 花彫凍醉雞

Chiu Chow cold soya platter 潮式凍拼盆

Chiu Chow style cold soya veggie platter 潮式鹵水蛋、豆腐及花生 (v)

SOUPS 熱湯

Italian minestrone with pasta and beans 意大利菜湯 (v)

Chinese style seafood and conpoy broth 瑤柱海鮮羹

HOT CHAFING DISHES 熱盤

Pan-fried pork escalope piccata with herbs tomato coulis 煎意式比吉打豬肉片配香草茄醬

Boneless chicken simmered in red wine with bacon, shallot and mushroom 紅酒燴雞扒

Roasted rack of lamb on sautéed zucchini 燒羊排配炒意瓜

Pan-fried fillets of sole almondiné with meunière sauce 杏香煎龍脷魚柳配文也汁

Deep-fried seafood cutlets with tartar sauce 吉列炸海鮮配他他汁

Thai style wok-fried assorted vegetables 泰式炒雜菜 (v)

Sautéed zucchini chateaus with herbs 香草炒意瓜欖 (v)

Roasted new potatoes with bell peppers 彩椒炒新薯 (v)

Steamed pork dumplings "Siu Mai" 蒸燒賣

Wok-fried shrimps and chicken with jade marrow, lily bulbs and lotus seeds 蓮子、鮮百合、脆肉瓜炒雞柳、蝦仁

Fried rice with seafood and shredded conpoy 瑤柱海鮮炒飯

Braised assorted mushrooms in veggie oyster sauce 素蠔油炆三菇 (冬菇、草菇、白菌) (v)

Braised E-fu noodles with preserved vegetables and mock chicken 欖菜素雞炆伊麵 (v)

Steamed rice 絲苗白飯 (v)

CARVING ON THE SIDE 切肉

Roasted sirloin of beef with black pepper sauce 燒西冷配黑椒汁

Baked salmon with zucchini with dill cream sauce 焗意瓜、三文魚柳配刁草忌廉汁

Baked assorted vegetables in puff pastry with herbs-tomato coulis 焗雜菜酥皮批配香草茄醬 (v)



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LUNCH BUFFET MENU 自助午餐菜單 (2)

SWEETS AND PASTRIES 甜品

- Heart shaped fresh strawberry cream cake 心形士多啤梨忌廉餅
- Black forest cream cake, white chocolate shavings 黑森林忌廉餅
- Plum-apricot tart with ground hazelnut 黃梅、布祿果仁撻
- Chocolate fudge cake 奶油朱古力蛋糕
- Low fat mango yogurt mousse cake 低脂芒果乳酪慕絲餅
- Blueberry cheese cake 藍莓芝士餅
- Double-layered lemon cheese cake 雙層檸檬芝士餅
- Assorted French pastries 法式雜餅
- Mocha éclair 咖啡慕絲芭芙條
- Strawberry tartlets 士多啤梨撻仔
- Chocolate and pear mousse in cocotte 香梨朱古力慕絲盅
- Traditional tiramisu in cocotte 意大利芝士慕絲盅
- Crème brûlée 法式燉蛋
- Chinese style heart shaped mango pudding 中式心形芒果布甸
- Chinese style red bean pudding 中式紅豆糕
- Chinese style baked sago and lotus paste pudding 焗中式蓮蓉西米布甸
- Freshly sliced seasonal fruits 時令鮮果
- Ice cream cups 雪糕杯

2020: 每位 HK\$860 per person

2021: 每位 HK\$930 per person

**(最少 120 人 A minimum of 120 persons is required
另收加一服務費 Subject to 10% service charge)**



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BEVERAGE PACKAGE 飲品套餐

2020 價錢 Price (每位 per person)	2021 價錢 Price (每位 per person)	飲品種類提供 / 時間 Items offered/ Time
HK\$220	HK\$230	三小時內無限量供應汽水·橙汁及特選啤酒 Unlimited supply of soft drinks, chilled orange juice and house beer for 3 hours
HK\$240	HK\$250	三小時內無限量供應汽水·鮮橙汁及特選啤酒 Unlimited supply of soft drinks, fresh orange juice and house beer for 3 hours
HK\$270	HK\$280	三小時內無限量供應汽水·鮮橙汁·特選啤酒及特選紅酒/白酒 Unlimited supply of soft drinks, fresh orange juice, house beer and house wine for 3 hours

Price on consumption basis 每杯價錢：		2020	2021
Soft Drinks or Chilled Orange Juice	汽水或橙汁	HK\$75 per glass	HK\$80 per glass
House Beer	特選啤酒	HK\$80 per glass	HK\$85 per glass
Imported Beer	入口啤酒	HK\$90 per glass	HK\$95 per glass
Fresh Orange Juice	鮮橙汁	HK\$90 per glass	HK\$95 per glass
House Wine	特選紅酒/白酒	HK\$115 per glass	HK\$120 per glass

* 所列價目需另加一服務費

* 適用於即日起至二零二一年四月三十日

All prices are subject to 10% service charge

All prices are valid until 30 April 2021