# 黄金海岸鄉村俱樂部·遊艇會2019-2020婚宴套餐

# Gold Coast Yacht & Country Club Wedding Package 2019 - 2020



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尊享優惠	預訂 10 席	預訂 15 席	預訂 20 席	預訂 25 席
Complimentary Privileges	Minimum of 10 tables	Minimum of 15 tables	Minimum of 20 tables	Minimum of 25 tables
香港黃金海岸酒店客房一晚及雙人早餐	豪華海景 客房	豪華海景 客房	豪華海景 客房	豪華海景 客房連露台
One night accommodation at Hong Kong Gold Coast Hotel with breakfast for 2 persons	Deluxe Seaview Room	Deluxe Seaview Room	Deluxe Seaview Room	Deluxe Seaview Room with Balcony
免費一小時使用豪華遊艇供新人拍攝結婚照片				
Complimentary 1 hour use of Club Yacht Gold Coast I for wedding photo-taking	*	*	*	*
在婚宴當日於邀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泊車位 (由下午三時至零晨十二時)	6架車	6架車	6架車	6架車
Complimentary parking space at Gold Coast Piazza Car Park (From 3:00pm to12:00 mid-night)	6 cars	6 cars	6 cars	6 cars
黃金海岸商場停車場免費三小時泊車位	20 架車	30 架車	40 架車	50 架車
Complimentary parking space at Gold Coast Piazza Car Park for 3 hours	20 cars	30 cars	40 cars	50 cars
祝酒香檳乙瓶	*	*	*	*
A complimentary bottle of champagne for toasting		^		
輕怡餐前小食	六打	八打	十打	十二打
Light snacks for pre-dinner cocktail	6 dozen	8 dozen	10 dozen	12 dozen
迎賓雜果賓治	一盆	兩盆	三盆	四盆
Non-alcoholic fruit punch for pre-dinner cocktail	1 bowl	2 bowls	3 bowls	4 bowls
鮮果忌廉蛋榚於餐前享用	四磅	六磅	八磅	十磅
Fresh fruit cream cake for pre-dinner cocktail	4 lbs	6 lbs	8 lbs	10 lbs
麻雀耍樂及茗茶招待	六檯	八檯	十檯	十二檯
Complimentary mahjong facilities and Chinese tea service	6 tables	8 tables	10 tables	12 tables
五十座位豪華巴士接送服務	兩單程	三單程	四單程	五單程
Complimentary 50-seater coach transfer service	2 single trips	3 single trips	4 single trips	5 single trips

## 黄金海岸鄉村俱樂部·遊艇會2019-2020婚宴套餐

#### Gold Coast Yacht & Country Club Wedding Package 2019 - 2020



Complimentary Privileges  Minimum Minimum Minimum Minimum Minimum of 10 tables of 15 tables of 20 tables of	預訂 25 席 Minimum f 25 tables
Complimentary Privileges of 10 tables of 15 tables of 20 tables of	
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 not included)	*
婚宴禮堂背景板 Wedding backdrop ★ ★ ★	*
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)	
[ Susan Decoration ] 場地佈置公司優惠券 ★ ★ ★	*
[ Susan Decoration ] 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	*
Musee Platinum Tokyo 脫毛療程優惠	
Discount on "Hair Removal Treatment" by MUSEE PLATINUM TOKYO	*
[蒙娜麗莎婚紗] 攝影套餐及現金優惠券價值港幣\$4,888	-L
Mona Lisa Bridal Wedding photo package & coupon at HK\$4,888 ★ ★	*
[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	*
Haagen-Dazs 結婚禮券優惠	
Haagen-Dazs wedding voucher ★ ★ ★	*
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	*
青誓證婚服務優惠券	
★ ★ ★ AnOath celebrant service discount coupon	*
卓健婚前身體檢查優惠券	4
→ PEREMUS REMUE IS NOT ★ ★ ★ QHMS medical check discount coupon ★	*

#### 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



### Minimum Charge 最低消費額:

Now until 31/10/2019 為止	Mon - Fri 星期一至五	Sat, Sun & PH 星期六,日及公眾假期
China Room 中國廳	HK\$35,000	HK\$45,000
(Maximum capacity 6 tables)		
Ballroom 宴會廳	HK\$80,000	HK\$100,000
(Maximum capacity 26 tables)		
01/11/2019 — 30/09/2020	Mon - Fri 星期一至五	Sat, Sun & PH 星期六,日及公眾假期
China Room 中國廳	HK\$45,000	HK\$50,000
(Maximum capacity 6 tables)		
Ballroom 宴會廳	HK\$140,000	HK\$220,000
(Maximum capacity 26 tables)		
01/10/2020 — 31/12/2020	Mon - Fri 星期一至五	Sat, Sun & PH 星期六,日及公眾假期
China Room 中國廳	HK\$45,000	HK\$50,000
(Maximum capacity 6 tables)		
Ballroom 宴會廳	HK\$160,000	HK\$240,000
(Maximum capacity 26 tables)		



# 午宴婚宴菜譜一 Chinese Wedding Lunch Menu A

鴻運乳豬全體 Roast whole suckling pig

翡翠花枝珊瑚蚌 Sautéed sea cucumber mussels and sliced cuttlefish with vegetables

竹笙雞蓉雪燕羹 Braised snow swallow soup with bamboo piths and minced chicken

> 東瀛花菇燴鮑甫 Braised abalone slices and black mushrooms

> > 清蒸海斑 Steamed coral grouper

脆皮炸子雞 Deep-fried chicken

雲腿蛋白菜粒炒飯 Fried rice with Yunnan ham, egg white and vegetables

蝦籽珍菌炆伊麵 Braised E-fu noodles with dried shrimp roe and mushroom

紅豆沙芝麻湯圓 Sweetened red bean cream with sesame dumplings

美點雙輝

Chinese petit fours

時令鮮果盆 Seasonal fruit platter

	由現在起至 2019 年 12 月 31 日 From now to 31 December 2019	2020年 01月 01日至 12月 31日 From 01 January 2020 to 31 December 2020
適用於星期一至四	每席港幣 \$6,588	每席港幣 \$6,688
For Monday to Thursday	HK\$6,588 per table	HK\$6,688 per table
適用於星期五至日	每席港幣 \$7,088	每席港幣 \$7,288
For Friday to Sunday	HK\$7,088 per table	HK\$7,288 per table

可享席間三小時無限供應橙汁、汽水及特選啤酒
Included unlimited supply of orange juice, soft drinks, house beer for 3 hours

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



# 午宴婚宴菜譜 二 Chinese Wedding Lunch Menu B

鴻運乳豬全體 Roast whole suckling pig

碧綠珊瑚蚌炒蝦球 Sautéed prawns and coral clams with vegetables

花 膠 蟹 肉 雪 燕 羹 Braised snow swallow soup with fish maw and crab meat

原隻鮑魚扣花菇 Braised whole abalones and black mushrooms

> 清蒸海斑 Steamed coral grouper

脆皮炸子雞 Deep-fried chicken

鳳凰櫻花蝦炒香苗 Fried rice with sakura shrimps and vegetables

瑤柱鮑汁炆伊麵 Braised E-fu noodles with conpoy and abalone sauce

合桃露芝麻湯圓 Sweetened walnut cream with sesame dumplings

> 美點雙輝 Chinese petit fours

時令鮮果盆 Seasonal fruit platter

	由現在起至 2019 年 12 月 31 日 From now to 31 December 2019	2020年 01月 01日至 12月 31日 From 01 January 2020 to 31 December 2020
適用於星期一至四	每席港幣 \$7,388	每席港幣 \$7,688
For Monday to Thursday	HK\$7,388 per table	HK\$7,688 per table
適用於星期五至日	每席港幣 \$8,088	每席港幣 \$8,288
For Friday to Sunday	HK\$8,088 per table	HK\$8,288 per table

可享席間三小時無限供應橙汁、汽水及特選啤酒
Included unlimited supply of orange juice, soft drinks, house beer for 3 hours

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



#### 晚宴婚宴菜譜一 Chinese Wedding Dinner Menu A

鴻運乳豬全體 Roast whole suckling pig

翡翠帶子炒蝦球

Sautéed prawns and scallops with vegetables

花菇瑤柱甫

Braised whole conpoy with black mushrooms

杏片鵝肝花姿丸

Deep-fried mashed cuttlefish balls stuffed with goose liver coated with almond flakes

雞蓉燴燕窩

Braised bird's nest and minced chicken soup

翡翠鮑甫扣鵝掌

Braised sliced abalone and goose webs accompanied by vegetables

清蒸海斑

Steamed coral grouper

脆皮炸子雞 Deep-fried chicken

櫻花蝦叉燒炒香苗

Fried rice with sakura shrimps and barbequed pork

珍菌鮑汁炆伊府麵

Braised E-fu noodles with assorted mushrooms and abalone sauce

紅豆沙芝麻湯圓

Sweetened red bean cream with sesame dumplings

美點雙輝

Chinese petit fours

合時鮮果盆

Seasonal fruit platter

	由現在起至 2019 年 12 月 31 日 From now to 31 December 2019	2020年 01月 01日至 12月 31日 From 01 January 2020 to 31 December 2020
適用於星期一至四	每席港幣 \$8,388	每席港幣 \$9,388
For Monday to Thursday	HK\$8,388 per table	HK\$9,388 per table
適用於星期五至日	每席港幣 \$9,988	每席港幣 \$10,588
For Friday to Sunday	HK\$9,988 per table	HK\$10,588 per table

可享席間三小時無限供應橙汁、汽水及特選啤酒
Included unlimited supply of orange juice, soft drinks, house beer for 3 hours

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



#### 晚宴婚宴菜譜二 Chinese Wedding Dinner Menu B

鴻運乳豬全體 Roast whole suckling pig

翡翠松露炒鴛鴦蚌

Sautéed twin sea cucumber mussels with black truffle sauce

銀蘿瑤柱甫

Braised turnip rings stuffed with conpoy

黄金百花蟹鉗

Deep-fried crab claws coated with minced shrimps

竹笙雞絲燴燕窩

Braised bird's nest soup with shredded chicken and bamboo piths

原隻鮑魚扣花菇

Braised whole abalone and black mushrooms

清蒸海星斑

Steamed spotted grouper

脆皮炸子雞

Deep-fried chicken

錦繡海皇炒香苗

Fried rice with assorted seafood

蝦籽牛肝菌燴伊麵

Braised E-fu noodles with dried shrimp roe and porcini

合桃露芝麻湯圓

Sweetened walnut cream with sesame dumplings

美點雙輝

Chinese petit fours

時今鮮果盆

Seasonal fruit platter

	由現在起至 2019 年 12 月 31 日 From now to 31 December 2019	2020年 01月 01日至 12月 31日 From 01 January 2020 to 31 December 2020
適用於星期一至四	每席港幣 \$9,888	每席港幣 \$10,588
For Monday to Thursday	HK\$9,888 per table	HK\$10,588 per table
適用於星期五至日	每席港幣 \$11,088	每席港幣 \$11,688
For Friday to Sunday	HK\$11,088 per table	HK\$11,688 per table

可享席間三小時無限供應橙汁、汽水及特選啤酒
Included unlimited supply of orange juice, soft drinks, house beer for 3 hours

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



### 晚宴婚宴菜譜三 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 flavored by truffle paste

碧綠髮菜瑤柱甫

Braised conpoy and sea moss with vegetables

芝士焗釀蟹蓋

Baked crab meat, onions and cheese in shell

銀湖海皇燕窩

Braised brid's nest, crab meat, scallop and prawn soup

蠔皇花膠扣原隻鮑魚

Braised fish maw and whole abalone in oyster sauce

清蒸東星斑

Steamed spotted grouper

一品蒜香雞

Deep-fried chicken sparkling with crispy garlic bits

鵝肝帶子火鴨粒炒香苗

Fried rice with goose liver, roasted duck dices and scallops

高湯鳳城水餃

Shrimp dumplings in bouillon

雪燕杏仁茶湯圓

Sweetened almond cream with snow swallow and sesame dumplings

美點雙輝

Chinese petit fours

時令鮮果盆

Seasonal fruit platter

	由現在起至 2019 年 12 月 31 日 From now to 31 December 2019	2020年 01月 01日至 12月 31日 From 01 January 2020 to 31 December 2020
適用於星期一至四	每席港幣 \$11,588	每席港幣 \$12,188
For Monday to Thursday	HK\$11,588 per table	HK\$12,188 per table
適用於星期五至日	每席港幣 \$12,288	每席港幣 \$12,888
For Friday to Sunday	HK\$12,288 per table	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
Included unlimited supply of orange juice, soft drinks, house beer for 3 hours

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