

2021 - 2022 中式婚宴晚宴套餐

Chinese Wedding Dinner Package 2021 - 2022

| 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泊車位 (由下午三時至凌晨十二時) Complimentary parking space at Gold Coast Piazza Car Park (From 3:00pm to 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(每席兩部) Complimentary parking space at Gold Coast Piazza Car Park for 3 hours (2 car park spaces per table) | 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 | ★ | ★ | ★ | ★ |
| 輕怡餐前小食 Light snacks for pre-dinner cocktail | 六打 6 dozen | 八打 8 dozen | 十打 10 dozen | 十二打 12 dozen |
| 迎賓雜果賓治 Non-alcoholic fruit punch for pre-dinner cocktail | 一盆 1 bowl | 兩盆 2 bowls | 三盆 3 bowls | 四盆 4 bowls |
| 鮮果忌廉蛋糕於餐前享用 Fresh fruit cream cake for pre-dinner cocktail | 四磅 4 lbs | 六磅 6 lbs | 八磅 8 lbs | 十磅 10 lbs |
| 麻雀耍樂及茗茶招待 Complimentary mahjong facilities and Chinese tea service | 六檯 6 tables | 八檯 8 tables | 十檯 10 tables | 十二檯 12 tables |
| 五十座位豪華巴士接送服務 Complimentary 50-seater coach transfer service | 兩單程 2 single trips | 三單程 3 single trips | 四單程 4 single trips | 五單程 5 single trips |

For reservations and inquiries, please contact banquet team at 2404 3288 / 2404 3280 / 2404 3201

如欲查詢或訂座，請致電 2404 3288 / 2404 3280 / 2404 3201 與宴會部聯絡。

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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 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 PLATI- NUM TOKYO | ★ | ★ | ★ | ★ |
| [蒙娜麗莎婚紗] 攝影套餐及現金優惠券價值港幣\$4,888 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 | ★ | ★ | ★ | ★ |
| 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 | ★ | ★ | ★ | ★ |
| 壹誓證婚服務優惠券 AnOath celebrant service discount coupon | ★ | ★ | ★ | ★ |
| Haagen-Dazs 結婚禮券優惠 Offer for purchase Haagen-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

Chinese Wedding Dinner Minimum Charge 中式婚宴晚宴最低消費額：

| Now to 31/12/2021 | Mon - Fri 星期一至五 | Sat, Sun & PH 星期六、日及公眾假期 |
|--|-----------------|--------------------------|
| China Room 中國廳 <i>(Maximum capacity 6 tables)</i> | HK\$45,000 | HK\$50,000 |
| Ballroom 宴會廳 <i>(Maximum capacity 26 tables)</i> | HK\$160,000 | HK\$260,000 |
| 01/01/2022 – 31/03/2022 | Mon - Fri 星期一至五 | Sat, Sun & PH 星期六、日及公眾假期 |
| China Room 中國廳 <i>(Maximum capacity 6 tables)</i> | HK\$45,000 | HK\$50,000 |
| Ballroom 宴會廳 <i>(Maximum capacity 26 tables)</i> | HK\$170,000 | HK\$280,000 |

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GOLD COAST
YACHT & COUNTRY CLUB

晚宴婚宴菜譜一

Chinese Wedding Dinner Menu A

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|--|
| 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 coated with almond flakes</i> |
| 雞蓉燴燕窩 |
| <i>Braised bird's nest and minced chicken soup</i> |
| 翡翠鮑甫扣花菇 |
| <i>Braised sliced abalone and black mushrooms with vegetables</i> |
| 清蒸海斑 |
| <i>Steamed coral grouper</i> |
| 脆皮炸子雞 |
| <i>Deep-fried chicken</i> |
| 櫻花蝦叉燒炒香苗 |
| <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> |
| 紅豆沙芝麻湯圓 |
| <i>Sweetened red bean cream with sesame dumplings</i> |
| 美點雙輝 |
| <i>Chinese petit fours</i> |
| 合時鮮果盆 |
| <i>Seasonal fruit platter</i> |

| | 2021年01月01日至12月31日 From 01 January to 31 December 2021 | 2022年01月01日至03月31日 From 01 January to 31 March 2022 |
|------------------------------------|---|--|
| 適用於星期一至四 For Monday to Thursday | 每席港幣 \$9,388 HK\$9,388 per table | 每席港幣 \$9,388 HK\$9,388 per table |
| 適用於星期五至日 For Friday to Sunday | 每席港幣 \$11,588 HK\$11,588 per table | 每席港幣 \$12,288 HK\$12,288 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

Due to the seasonality of ingredients, menu items are subject to change without prior notice



GOLD COAST
YACHT & COUNTRY CLUB

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

多子玉環瑤柱甫
Braised whole conpoy stuffed in marrow squashes with garlic

黃金百花蟹鉗
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

原隻鮑魚扣鵝掌
Braised whole abalone with goose webs in abalone sauce

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

蓮子百合紅豆沙芝麻湯圓
Sweetened red bean soup with sesame dumplings, lotus seed and lily bulbs

美點雙輝
Chinese petit fours

時令鮮果盆
Seasonal fruit platter

| | 2021年01月01日至12月31日 From 01 January to 31 December 2021 | 2022年01月01日至03月31日 From 01 January to 31 March 2022 |
|------------------------------------|---|--|
| 適用於星期一至四 For Monday to Thursday | 每席港幣 \$11,688 HK\$11,688 per table | 每席港幣 \$11,688 HK\$11,688 per table |
| 適用於星期五至日 For Friday to Sunday | 每席港幣 \$12,688 HK\$12,688 per table | 每席港幣 \$13,288 HK\$13,288 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

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晚宴婚宴菜譜三 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 flavored 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 brid'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> | | |
| 清蒸東星斑 | | |
| <i>Steamed spotted grouper</i> | | |
| 一品蒜香雞 | | |
| <i>Deep-fried chicken sparkling with crispy garlic bits</i> | | |
| 鵝肝帶子火鴨粒炒香苗 | | |
| <i>Fried rice with goose liver, roasted duck dices and scallops</i> | | |
| 高湯鳳城水餃 | | |
| <i>Shrimp dumplings in bouillon</i> | | |
| 楊枝甘露 | 或 | 蓮子百合紅豆沙芝麻湯圓 |
| <i>Sago cream with mango and pomelo</i> | OR | <i>Sweetened red bean soup with sesame dumplings, lotus seed and lily bulbs</i> |
| | 美點雙輝 | |
| | <i>Chinese petit fours</i> | |
| | 時令鮮果盆 | |
| | <i>Seasonal fruit platter</i> | |

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|------------------------------------|---|--|
| 適用於星期一至四 For Monday to Thursday | 每席港幣 \$12,188 HK\$12,188 per table | 每席港幣 \$12,188 HK\$12,188 per table |
| 適用於星期五至日 For Friday to Sunday | 每席港幣 \$13,888 HK\$13,888 per table | 每席港幣 \$14,288 HK\$14,288 per table |

可享席間三小時無限供應橙汁、汽水及特選啤酒

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