

2021 - 2022 宴會廳西式婚宴午/晚宴套餐

Western Wedding Lunch / Dinner Package at Ballroom 2021 - 2022

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
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泊車位 (由上午九時至下午六時) / (由下午三時至零晨十二時) Complimentary parking space at Gold Coast Piazza Car Park (From 9:00am to 6:00pm) / (From 3:00pm to 12:00 mid-night)	5 架車 5 cars	5 架車 5 cars	5 架車 5 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
祝酒香檳乙瓶 A complimentary bottle of champagne for toasting	★	★	★
輕怡餐前小食 Light snacks for pre-lunch / pre-dinner cocktail	六打 6 dozen	八打 8 dozen	十打 10 dozen
迎賓雜果賓治 Non-alcoholic fruit punch for pre-lunch / pre-dinner cocktail	一盆 1 bowls	兩盆 2 bowls	三盆 3 bowls
鮮果忌廉蛋糕於餐前享用 Fresh fruit cream cake for pre-lunch / pre-dinner cocktail	四磅 4 lbs	六磅 6 lbs	八磅 8 lbs
五十座位豪華巴士接送服務 Complimentary 50-seater coach transfer service	一單程 1 single trip	二單程 2 single trips	三單程 3 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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Complimentary Privileges	Minimum of 120 pax	Minimum of 180 pax	Minimum of 240 pax
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 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 An Oath 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

Ballroom 宴會廳

(Maximum capacity 240 persons)

時段 Time of Serving	午餐 Lunch 10:30am – 2:30pm	
日期 Date	2021 年 1 月 1 日至 2021 年 12 月 31 日 01 January 2021 - 31 December 2021	2022 年 1 月 1 日至 2022 年 03 月 31 日 01 January 2022 - 31 March 2022
自助餐 Buffet Style	每位 HK\$828 per person	每位 HK\$858 per person
最低消費額 Minimum Charge	HK\$90,000	HK\$110,000

時段 Time of Serving	晚餐 Dinner 5:00pm – 10:30pm	
日期 Date	2021 年 1 月 1 日至 2021 年 12 月 31 日 01 January 2021 - 31 December 2021	2022 年 1 月 1 日至 2022 年 03 月 31 日 01 January 2022 - 31 March 2022
自助餐 Buffet Style	每位 HK\$898 per person	每位 HK\$928 per person
最低消費額 Minimum Charge	HK\$165,000	HK\$170,000

All above prices are subject to 10% service charge

以上價錢需另加一服務費

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Wedding Lunch Buffet Menu at Ballroom
宴會廳婚宴自助午餐菜譜

Appetizer

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
Smoke swordfish

Salad bar

Mesclun greens, bell pepper, beet root, tomato,
sweet corn and cucumber
Olives, bacon bits, nuts, crouton

Dressing

Thousand island, French dressing, Italian vinaigrette,
honey truffle dressing, caesar dressing

Seafood on ice

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

Japanese

Assorted sushi
Sashimi <salmon and tuna>

Soup

Lobster bisque

Carving

Roast rib eye of beef
Garlic sauce, honey mustard sauce

頭盆

希臘辛辣芝士沙律
日式蟹肉沙律伴蟹籽
水牛芝士番茄沙律
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
煙劍魚

雜錦沙律吧

雜錦生菜、甜椒、甜菜、番茄、
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

凍海鮮

鮮蝦、蟹爪、藍青口
泰式酸辣汁、雞尾酒汁、紅酒醋汁

日式食品

雜錦壽司
刺身 <三文魚、吞拿魚>

湯

龍蝦忌廉湯

烤肉車

燒肉眼牛柳
配蒜茸汁、蜜糖芥末醬

Wedding Lunch Buffet Menu at Ballroom

宴會廳婚宴自助午餐菜譜

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 and flavoured by XO chilli sauce
Pasta with ham, bell pepper and tomato sauce

Dessert

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

熱盤

乳豬燒味拼盆
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
煎豬柳配番茄汁
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
火腿番茄汁意大利粉

甜品

藍啤梨芝士餅
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
合時鮮果盆

另收加一服務費，可享席間三小時無限供應橙汁、汽水及特選啤酒

Subject to 10% service charge per person
included unlimited supply of orange juice, soft drink, house beer for 3 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 at Ballroom
宴會廳婚宴自助晚餐菜譜

Appetizer

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 cut
Smoked salmon
Seared tuna with citrus and fennel salsa
Smoked halibut
Seafood mousse terrine

Seafood on ice

Crab claw, edible crab, prawn, blue mussel
Thai chili sauce, cocktail, red wine vinegar

Salad bar

Bell pepper, green bean, carrot, beet,
okra, mushroom, sweet corn, cucumber,
cherry tomato, assorted lettuces
Olives, sundried tomato, grilled mushroom,
grilled pineapple, preserved artichokes,
bacon bits, nuts, pickles, crouton

Dressing

Thousand island, french dressing, italian vinaigrette,
honey truffle dressing, caesar dressing

Japanese

Assorted sushi
Sashimi <salmon, tuna>

Soup

Bouillabaisse

Carving

Roast rib eye of beef
Garlic sauce, honey mustard sauce

頭盆

俄羅斯龍蝦及雞蛋沙律
水牛芝士伴番茄沙律
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
煙比目魚
海鮮慕絲批

凍海鮮

蟹爪、麵包蟹、鮮蝦、藍青口
泰式辣椒汁、雞尾酒汁、紅酒醋汁

雜錦沙律吧

甜椒、青豆、胡蘿蔔、甜菜、
秋葵、蘑菇、甜玉米、黃瓜、
櫻桃番茄、雜錦沙律生菜
橄欖、番茄乾、扒蘑菇、
扒菠蘿、雅芝竹、
煙肉粒、堅果、泡菜、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

烤肉車

燒肉眼牛柳
配蒜茸汁、蜜糖芥末醬

Wedding Dinner Buffet Menu at Ballroom
宴會廳婚宴自助晚餐菜譜

Hot dish

Roast suckling pig and BBQ meat combinations
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 cheese cake
Mango pudding
Chocolate mousse
Coffee panna cotta
Mango pomelo sago
Assorted ice cream cup
Fresh fruit platter

熱盤

乳豬燒味拼盆
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
合時鮮果盆

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