

## 2021 - 2022 花園廳西式婚宴午/晚宴套餐

### Western Wedding Lunch / Dinner Package at Garden Room 2021 - 2022

尊享優惠 Complimentary Privileges	預訂 50 人 Minimum of 50 pax	預訂 120 人 Minimum of 120 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	/	/
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)	2 架車 2 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)	10 架車 10 cars	20 架車 20 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
迎賓雜果賓治 Non-alcoholic fruit punch for pre-lunch / pre-dinner cocktail	/	一盆 1 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
五十座位豪華巴士接送服務 Complimentary 50-seater coach transfer service	/	一單程 1 single trip

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)	★	★
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 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

## Garden Room 花園廳

*(Maximum capacity 70 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 最低消費額 Minimum Charge	每位 HK\$798 per person HK\$41,000	每位 HK\$828 per person HK\$43,000

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 最低消費額 Minimum Charge	每位 HK\$898 per person HK\$48,000	每位 HK\$928 per person HK\$51,000

**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 Garden Room**  
**花園廳婚宴自助午餐菜譜**

**Appetizer**

Prosciutto with melon  
Salami sausage  
Air-dried beef  
Assorted cold cuts  
Duck terrine  
Goose liver pate  
Smoked salmon  
Tuna tataki with black pepper and fennel salsa  
Smoked trout  
Smoked swordfish  
White anchovies  
Oil sardine

**Mixed Salad**

Courgetti cherry tomato and grilled corn salad  
Celery, apple and gorgonzola salad  
Tuna nicoise salad  
Korean beef salad  
Prawn and fennel salad

**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, Italian vinaigrette,  
honey truffle dressing, caesar dressing

**Japanese**

Assorted sushi  
Assorted sashimi  
<salmon, tuna, snapper, hamachi >

**頭盆**

風乾肉火腿伴蜜瓜  
沙樂美腸  
風乾牛肉  
雜錦凍肉拼盤  
鴨肉醬  
鵝肝批  
煙三文魚  
香煎黑胡椒吞拿魚伴茴香莎莎  
煙鱒魚  
煙劍魚  
白鯷魚柳  
油浸沙丁魚

意大利青瓜番茄沙律拌烤粟米  
芹菜蘋果藍芝士沙律  
吞拿魚沙律  
韓式牛肉沙律  
鮮蝦茴香菜沙律

**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、酸菜、麵包粒

**沙律汁**

千島汁、意大利汁、  
蜜糖松露醬、凱撒沙律汁

**日式食品**

雜錦壽司  
雜錦刺身  
<三文魚、吞拿魚、鯛魚、油甘魚>

**Wedding Lunch Buffet Menu at Garden Room**  
**花園廳婚宴自助午餐菜譜**

**Soup**

Lobster bisque

**湯**

龍蝦忌廉湯

**Carving**

Roast rib eye of beef

Garlic sauce, honey mustard sauce

**烤肉車**

燒肉眼牛柳

配蒜茸汁、芥末醬

**Hot Dish**

Roast suckling pig and BBQ meat combinations

Poached chicken in supreme soup

Sautéed vegetables with garlic

Curry beef brisket

Grilled sea bass with tomato, caper butter sauce

Grilled lamb chop chimichurri

Pan fried fillets of sole with almond butter sauce

Pasta with ham, bell pepper and tomato sauce

Fried rice with preserved shrimp paste and mince pork

Potato au gratin

**熱盤**

乳豬燒味拼盆

菜膽上湯雞

香蒜炒雜菜

咖喱牛腩

扒鱸魚柳配番茄, 配酸瓜子牛油汁

扒香草羊扒

香煎龍脷柳配杏仁牛油汁

火腿番茄汁意大利粉

泰式豬肉碎蝦醬炒飯

芝士焗薯

**Cooking station**

Foie gras

**即席烹煮**

鵝肝

**Dessert**

Cheese platter

American cheese cake

Chocolate crème brulee

Salty caramel chocolate tart

Raspberry cake

Chocolate hazelnut cake

Vanilla dried fruits cake

Caramelized apple tatin tarte

Mango pomelo sago

Fresh fruit plate

Assorted ice cream cup

**甜品**

芝士拼盤

美式芝士蛋糕

朱古力布丁

咸焦糖朱古力撻

紅莓餅

朱古力榛子蛋糕

雲呢拿乾果餅

焦糖蘋果撻

楊枝甘露

新鮮果盤

雪糕杯

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 Garden Room**  
**花園廳婚宴自助晚餐菜譜**

**Appetizer**

Prosciutto with melon  
Chorizo sausage  
Buendenr beef  
German sausage platter  
Smoked salmon  
Smoked swordfish  
Greek salad  
Sicilian fish carpaccio salad  
Crispy duck, celeriac and cranberry relish salad  
Roasted chicken and red pepper with panzanella  
Prawn soba noodle salad with grapefruit, mint and yuzu dressing

**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, Italian vinaigrette,  
honey truffle dressing, caesar dressing

**Japanese**

Assorted sushi  
Assorted sashimi  
<salmon, tuna, snapper, hamachi >

**頭盆**

風乾肉火腿伴蜜瓜  
西班牙辣腸燒牛肉  
凍燒牛肉  
德國雜腸碟  
煙三文魚  
煙劍魚  
希臘沙律  
西西里魚刺身片沙律  
香酥鴨芹菜頭及紅莓沙律  
烤雞肉紅椒麵包沙律  
鮮蝦蕎麥麵沙律伴柚子汁

**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、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

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雜錦壽司  
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<三文魚、吞拿魚、鯛魚、油甘魚>

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**Soup**

Lobster bisque

**Carving**

Roast rib eye of beef

Garlic sauce, honey mustard sauce

**Hot Dish**

Sautéed calf ribs with spiced salt

Stewed chicken in scallion and black bean sauce

Sautéed mushrooms with sweetened beans

Fred rice with shrimps and maggie sauce

Baked snails

Teriyaki salmon fillets with shiitake mushroom

Roasted chicken, black truffle

Pork piccata

Roasted lamb chop with garlic sauce

Pan-fried duck breast with truffle sauce

**Cooking station**

Foie gras

**Dessert**

Cheese platter

American cheese cake

Chocolate crème brulee

Tiramisu

Chocolate truffle mousse cake

Nougat mousse cake

Dark chocolate passion fruit éclair

Caramel - vanilla mille feuille

Fresh fruit plate

Assorted ice cream cup

**湯**

龍蝦忌廉湯

**烤肉車**

燒肉眼牛柳

配蒜茸汁、芥末醬

**熱盤**

椒鹽牛仔骨

乾蔥豆豉雞

鮮蘑炒蜜豆

美極蝦仁炒飯

法式焗田螺

照燒三文魚扒伴香菇

黑松露燒雞

意式豬排

燒羊排蒜茸汁

香煎鴨胸配松露汁

**即席烹煮**

鵝肝

**甜品**

芝士拼盤

美式芝士蛋糕

朱古力布丁

意大利芝士餅

松露朱古力慕斯蛋糕

牛奶杏仁慕斯蛋糕

黑朱古力熱情果泡芙

焦糖慕絲千層蛋糕

新鮮果盤

雪糕杯

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