

2023 - 2024 宴會廳西式婚宴午 / 晚宴套餐

Western Wedding Lunch / Dinner Package at Ballroom 2023 - 2024

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	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十二小時泊車位 (至零晨十二時前必需要離開) Complimentary parking space at Gold Coast Piazza Car Park for 12 hours (Leave before 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 (至零晨十二時前必需要離開) Complimentary parking space at Gold Coast Piazza Car Park for 3 hours (Leave before 12:00 mid-night)	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	♥	♥	♥
婚宴背景名牌 Wedding backdrop wordings	♥	♥	♥
輕怡餐前小食 Light snacks for pre-lunch / pre-dinner cocktail	6 打 6 dozen	8 打 8 dozen	10 打 10 dozen
迎賓雜果賓治 Non-alcoholic fruit punch for pre-lunch / pre-dinner cocktail	1 盆 1 bowl	2 盆 2 bowls	3 盆 3 bowls
鮮果忌廉蛋糕於餐前享用 Fresh fruit cream cake for pre-lunch / pre-dinner cocktail	4 磅 4 lbs	6 磅 6 lbs	8 磅 8 lbs
五十座位豪華巴士接送服務 Complimentary 50-seater coach transfer service	1 單程 1 single trip	2 單程 2 single trips	3 單程 3 single trips

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

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



GOLD COAST
YACHT & COUNTRY CLUB

2023 - 2024 宴會廳西式婚宴午 / 晚宴套餐

Western Wedding Lunch / Dinner Package at Ballroom 2023 - 2024

尊享優惠	預訂 120 人	預訂 180 人	預訂 240 人
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)	♥	♥	♥
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)	♥	♥	♥
場地佈置公司優惠券 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	♥	♥	♥
Meraki 美白牙齒優惠券 Meraki "Teeth Whitening Treatment" discount coupon	♥	♥	♥
[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	♥	♥	♥
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	♥	♥	♥
Simply Pleasure · Smile 嫁喜禮券及回禮禮品優惠券 Offer for purchase Simply Pleasure · Smile Wedding Vouchers	♥	♥	♥
[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 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)

(最多容納 240 人)

時段 Time of Serving	午餐 Lunch 10:30am – 2:30pm	
日期 Date	由即日至2023年12月31日 From Now - 31 December 2023	2024年1月1日至2024年9月30日 01 January 2024 - 30 September 2024
自助餐 Buffet Style	每位 HK\$1,288 per person	每位 HK\$1,388 per person
最低消費額 Minimum Charge	HK\$180,000	HK\$190,000

時段 Time of Serving	晚餐 Dinner 5:00pm – 10:30pm	
日期 Date	由即日至2023年12月31日 From Now - 31 December 2023	2024年1月1日至2024年9月30日 01 January 2024 - 30 September 2024
自助餐 Buffet Style	每位 HK\$1,388 per person	每位 HK\$1,588 per person
最低消費額 Minimum Charge	HK\$200,000	HK\$220,000

以上價錢需另加一服務費

All above prices are subject to 10% service charge

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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

Seafood on ice

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

Salad bar

Mesclun greens, bell pepper, beetroot,
tomato, sweet corn, cucumber,
olives, bacon bits, nuts, crouton

Dressing

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

Japanese

Assorted sushi
Sashimi <salmon and tuna>

Soup

Lobster bisque

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

凍海鮮

鮮蝦、蟹爪、藍青口
泰式酸辣汁、雞尾酒汁、紅酒醋汁

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

日式食品

雜錦壽司
刺身 <三文魚、吞拿魚>

湯

龍蝦忌廉湯

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

Carving

Roast rib eye of beef
Garlic sauce, honey mustard sauce

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

烤肉車

燒肉眼牛柳
配蒜茸汁、蜜糖芥末醬

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
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, beetroot,
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

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
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、酸菜、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

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

Carving

Roast rib eye of beef
Garlic sauce, honey mustard sauce

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

烤肉車

燒肉眼牛柳
配蒜茸汁、蜜糖芥末醬

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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