

## 2025 - 2026 宴會廳西式婚宴午 / 晚宴套餐

### Western Wedding Lunch / Dinner Package at Ballroom 2025 - 2026

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 (至凌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)	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 (至凌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 dozens	8打 8 dozens	10打 10 dozens
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 the banquet team at 2404 3288 / 2404 3280 / 2404 3201

## 2025 - 2026 宴會廳西式婚宴午 / 晚宴套餐 Western Wedding Lunch / Dinner Package at Ballroom 2025 - 2026

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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 is 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 Hong Kong M.C Association Wedding Planner & M.C discount coupon	♥	♥	♥
本地及海外婚紗攝影優惠券 Discount coupon for local or overseas pre-wedding photography	♥	♥	♥
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	♥	♥	♥
[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	♥	♥	♥
Häagen-Dazs 結婚禮券優惠 Offer for purchase Häagen-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.

## 宴會廳 Ballroom

(最多容納 240 人)

(Maximum capacity 240 persons)

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### 場地使用時段

午餐 Lunch

Time of Using the Venue

10:30am – 2:30pm

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日期

由即日至2025年12月31日

2026年1月1日至9月30日

Date

From Now until 31 December 2025

01 January 2026 until 30 September 2026

自助餐

每位 HK\$1,388 / person

每位 HK\$1,488 / person

Buffet Style

最低消費額

HK\$190,000

HK\$200,000

Minimum Charge

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### 場地使用時段

晚餐 Dinner

Time of Using the Venue

5:00pm – 10:30pm

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日期

由即日至2025年12月31日

2026年1月1日至9月30日

Date

From Now until 31 December 2025

01 January 2026 until 30 September 2026

自助餐

每位 HK\$1,588 / person

每位 HK\$1,588 / person

Buffet Style

最低消費額

HK\$220,000

HK\$230,000

Minimum Charge

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以上價錢需另加一服務費。

All above prices are subject to 10% service charge.

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 the banquet team at 2404 3288 / 2404 3280 / 2404 3201

## Wedding Lunch Buffet Menu in the Ballroom

### 宴會廳婚宴自助午餐菜譜

#### Appetiser

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 sauce, red wine vinegar

#### Salad Bar

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

#### Dressing

Thousand Island, French, Italian, Honey Truffle and Caesar

#### Japanese

Assorted sushi  
Sashimi <salmon and tuna>

#### Soup

Lobster bisque

#### 頭盤

希臘辛辣芝士沙律  
日式蟹肉沙律伴蟹籽  
水牛芝士蕃茄沙律  
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、紅菜頭、  
蕃茄、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 in the 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 flavoured with XO chili sauce  
Pasta with ham, bell pepper and tomato sauce

#### Dessert

Blueberry cheesecake  
Black Forest cake  
American cheesecake  
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

乳豬燒味拼盤  
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  
煎豬柳配蕃茄汁  
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  
火腿蕃茄汁意大利粉

#### 甜品

藍莓芝士餅  
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  
時令鮮果盤

可享兩小時無限食物供應和  
三小時無限供應橙汁、汽水及特選啤酒。

Two-hour buffet with free flow of orange juice, soft drinks and house beer for three 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 in the Ballroom

### 宴會廳婚宴自助晚餐菜譜

#### Appetiser

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 cuts  
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 sauce, 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 artichoke,  
bacon bits, nuts, pickles, croutons

#### Dressing

Thousand Island, French, Italian, Honey Truffle and Caesar

#### Japanese

Assorted sushi  
Sashimi <salmon, tuna>

#### Soup

Bouillabaisse

#### 頭盤

俄羅斯龍蝦及雞蛋沙律  
水牛芝士伴蕃茄沙律  
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  
泰式酸辣汁、雞尾酒汁、紅酒醋汁

#### 雜錦沙律吧

甜椒、青豆、胡蘿蔔、紅菜頭、  
秋葵、蘑菇、甜玉米、黃瓜、  
櫻桃蕃茄、雜錦沙律生菜、  
橄欖、蕃茄乾、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 in the 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 platter  
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 cheesecake  
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**

乳豬燒味拼盤  
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  
時令鮮果盤

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三小時無限供應橙汁、汽水及特選啤酒。

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