



GOLD COAST
YACHT & COUNTRY CLUB
黃金海岸鄉村俱樂部·遊艇會

Garden Room 花園廳

(Maximum capacity 70 persons)

時段 Time of Serving	午餐 Lunch 10:30am – 2:30pm	
日期 Date	即日起至 2020 年 12 月 31 日 Now - 31 December 2020	2021 年 1 月 1 日至 2021 年 12 月 31 日 01 January 2021 - 31 December 2021
自助餐 Buffet Style	每位 HK\$758 per person	每位 HK\$798 per person
最低消費額 Minimum Charge	HK\$41,000	HK\$41,000

時段 Time of Serving	晚餐 Dinner 5:00pm – 10:30pm	
日期 Date	即日起至 2020 年 12 月 31 日 Now - 31 December 2020	2021 年 1 月 1 日至 2021 年 12 月 31 日 01 January 2021 - 31 December 2021
自助餐 Buffet Style	每位 HK\$858 per person	每位 HK\$898 per person
最低消費額 Minimum Charge	HK\$48,000	HK\$48,000

All above prices are subject to 10% service charge

以上價錢需另加一服務費

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。

Ballroom 宴會廳

(Maximum capacity 240 persons)

時段 Time of Serving	午餐 Lunch 10:30am – 2:30pm	
日期 Date	即日起至 2020 年 12 月 31 日 Now - 31 December 2020	2021 年 1 月 1 日至 2021 年 12 月 31 日 01 January 2021 - 31 December 2021
自助餐 Buffet Style	每位 HK\$758 per person	每位 HK\$828 per person
最低消費額 Minimum Charge	HK\$90,000	HK\$90,000

時段 Time of Serving	晚餐 Dinner 5:00pm – 10:30pm	
日期 Date	即日起至 2020 年 12 月 31 日 Now - 31 December 2020	2021 年 1 月 1 日至 2021 年 12 月 31 日 01 January 2021 - 31 December 2021
自助餐 Buffet Style	每位 HK\$828 per person	每位 HK\$898 per person
最低消費額 Minimum Charge	HK\$165,000	HK\$165,000

All above prices are subject to 10% service charge

以上價錢需另加一服務費

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
Roast beef
German sausage platter
Smoked salmon
Smoke swordfish

Salad bar

Mesclun greens, bell pepper, beet root, tomato,
sweet corn and cucumber

Condiment

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

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
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

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

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 provencal
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



GOLD COAST
YACHT & COUNTRY CLUB
黃金海岸鄉村俱樂部·遊艇會

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

Condiment

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

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

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
Chilled sweetened coconut cream with pomelo, mango and 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
楊枝金露
雪糕杯
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

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GOLD COAST
YACHT & COUNTRY CLUB
黃金海岸鄉村俱樂部·遊艇會

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

Condiment

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

Carving

Roast rib eye of beef

Garlic sauce, honey mustard sauce

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

Cooking station

Foie gras

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

Chilled mango and sago coconut soup with pomelo

Fresh fruit plate

Chocolate foundation

湯

龍蝦忌廉湯

烤肉車

燒肉眼牛柳

配蒜茸汁、芥末醬

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

即席烹煮

鵝肝

甜品

芝士拼盤

美式芝士蛋糕

朱克力布丁

咸焦糖巧克力撻

紅莓餅

朱克力榛子蛋糕

雲呢拿乾果餅

焦糖蘋果撻

楊枝甘露

新鮮果盤

朱古力噴泉

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YACHT & COUNTRY CLUB
黃金海岸鄉村俱樂部·遊艇會

Wedding Dinner Buffet Menu at Garden Room 花園廳婚宴自助晚餐菜譜

Appetizer

Prosciutto with melon
Chorizo sausage
Roast 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

Condiment

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
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

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 Dinner Buffet Menu at Garden Room
花園廳婚宴自助晚餐菜譜

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

Chocolate foundation

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

鮮磨炒蜜豆

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

朱克力布丁

意大利芝士餅

松露朱克力慕斯蛋糕

牛奶杏仁慕斯蛋糕

黑朱克力熱情果泡芙

焦糖慕絲千層蛋糕

新鮮果盤

朱古力噴泉

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