

Western Wedding Package 2024

2024 年西式婚宴套餐

Complimentary Privileges 優惠奉送

3-hour free flow of soft drinks, beer and house red/white wines*

自助餐菜單包括 3 小時無限暢飲汽水、啤酒及紅白餐酒*

Rooms on the wedding night at the hotel's best-selling rate (subject to availability)

婚宴當晚客房可享預定時客房最優惠價 (視乎供應情況)

One complimentary bottle of champagne for toasting*

奉送祝酒用之香檳 1 瓶*

Free corkage for 2 bottles of self-bring-in wine or liquor per table*

每席免收 2 支自攜洋酒或烈酒開瓶費*

Complimentary hotel parking (subject to availability)

免費酒店停車場泊車 (視乎供應情況而定)

Complimentary use of LCD projector, sound system, spot light
and 3 sets of microphone (subject to availability)

免費使用投影機設備、音響系統、追光燈及無線咪 3 支 (視乎供應情況而定)

6-tier dummy wedding cake for photo shooting

免費提供 6 層裝飾結婚蛋糕供拍照用途

Complimentary 1 easel stand for wedding photo display

提供油畫架 1 個供擺放婚紗照

Access to Hotel and Resort as scene for memento photo shooting (pre-arrangement is required)

專享酒店及度假村為場景拍婚紗照留念 (需預約安排)

Additional complimentary privileges during dinner for booking of 100 persons above:

凡惠顧 100 位或以上，席間可額外享有以下優惠：

Complimentary 8 pounds fresh cream wedding cake

婚宴當晚奉送 8 磅結婚蛋糕 1 個

One night stay in a complimentary One Bedroom Suite (breakfast for 2 persons)

婚宴當晚免費入住本酒店單臥室豪華套房 1 晚 (包括 2 人早餐)

Enjoy Artyzen Grand Lapa Macau Wedding Decoration Package (decoration Package A)

享有澳門雅辰酒店婚宴場地佈置 (佈置套餐 A)

1. The serving of the above beverage or wine are subject to house brand selection
以上飲品項目均採用酒店特選推廣品牌
2. This offer cannot be used in conjunction with any other promotions / offers / coupons
以上優惠不可與其他優惠項目同時使用
3. The above privileges are valid until December 31, 2024
以上優惠有效期至 2024 年 12 月 31 日
4. Artyzen Grand Lapa Macau reserves the right of all final decisions
如有任何爭議，澳門雅辰酒店將保留最終決定權
5. *Beverages with alcohol strength greater than 12% vol.
*飲品之酒精濃度為 1.2% 以上



Western Wedding Buffet Menu A

西式婚宴套餐 A

MOP 澳門幣 888+ per person 每位
(Free flow of soft drinks, beer, house wines for 3 hours)

Seafood on Ice

Boston lobsters, scallops, sea prawns, blue mussels, sea snails

波士頓龍蝦，扇貝，海蝦，藍青口，海螺

Cocktail sauce, tomato hot sauce, lemon wedges, tabasco

雞尾酒醬，蕃茄辣醬，檸檬角，塔巴斯科

Appetizer

Hawaiian chicken-cobb salad

Teriyaki chicken, lettuce, mango, pineapple, macadamia nuts

夏威夷雞肉沙律

照燒雞肉，生菜，芒果，菠蘿，澳洲堅果

Grilled halloumi-watermelon salad

Grapeseed oil, honey, pumpkin seeds, lime, mint

烤哈羅米芝士西瓜沙律

葡萄籽油，蜂蜜，南瓜子，青檸，薄荷

Smoked duck-kale-spelt salad, honey-mustard dressing

煙熏鴨-羽衣甘藍沙律，蜂蜜芥末醬

Cherry tomato-couscous-cucumber salad, sesame-ginger dressing

蕃茄仔-粗麥-青瓜沙律，芝麻薑汁醬

Salad Niçoise (Live Station)

Cobb lettuce

柯布生菜

Seared pepper tuna, haricot-vert, potato, Kalamata olive, tomato, hard-boiled egg,
garlic crouton, parmesan cheese, lemon vinaigrette

香煎黑椒金槍魚，法邊豆，薯仔，卡拉馬塔橄欖，蕃茄，水煮雞蛋，蒜香麵包粒，

帕爾馬芝士，檸檬香醋

Wild Mushroom-Truffle Soup

Sautéed mushrooms, sour cream, garlic croutons

野菌松露湯

炒蘑菇，酸奶油，蒜香麵包粒



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GRAND LAPA MACAU
澳門雅辰酒店

Bread

Sourdough, French baguette, multi-grain rolls

酸麵包，法棍包，雜糧包

Unsalted French butter, olive oil, balsamic

無鹽法國牛油，橄欖油，香醋

Salmon Wellington

Curry marinated salmon, mushroom duxelles, smoked salmon in puff pastry

Champagne butter sauce, Hollandaise sauce

惠靈頓三文魚

烤咖哩腌製三文魚，香菇杜塞爾，煙燻三文魚，酥皮

香檳牛油汁，荷蘭醬

Main Course

Pan-fried U.S beef striploin, sundried tomato sauce

香煎美國西冷牛排，蕃茄乾醬

Roasted fillet of seabass, white wine sauce

烤海鱸魚片，白酒醬

Pan-seared tiger prawns, garlic butter sauce

香煎虎蝦，香蒜牛油醬

Herb roasted pigeon, thyme sauce

香草燒乳鴿，百里香汁

Braised Iberoco pork, potato, vegetables fricassee

希臘式燴伊比利亞豬肉薯仔蔬菜

Sabak clams-barley-mascarpone cheese risotto

意式炒蜆燴蕙飯，馬加邦尼芝士

Sweet potato-goat cheese-eggplant-chick pea pave

千層蕃薯羊奶芝士茄子鷹嘴豆

Creamy spinach, salsify, nutmeg

忌廉菠菜，婆羅門參，荳蔻



Desserts

Mango-sago-pomelo sweet soup

芒果西柚西米露

Serra dura

Portuguese cream and biscuit crumb pudding

木糠布甸

N.Y cheese cake with blueberries

紐約藍莓芝士蛋糕

Red velvet cup cake

紅絲絨杯仔蛋糕

Fresh fruit tartlets

鮮果撻

Coffee chiffon cake

咖啡戚風蛋糕

Ice Cream Selection (scooped to order)

Your choice of any 2 flavors

精選雪糕

2 種口味任你選擇

Vanilla
香草

Chocolate
朱古力

Strawberry
士多啤梨

Coffee
咖啡

Mango
芒果

Coconut
椰子

Green Tea
綠茶

Sesame
芝麻

Condiments:

M&M's, Oreo crumble, caramelized pistachio nuts, rum marinated raisins,
coconut meringue, chocolate chips, toasted almonds

M&M's, 奧利奧餅碎, 開心果焦糖, 朗姆酒醃製葡萄乾, 椰子蛋白甜餅, 朱古力片,
杏仁

Sauces:

Raspberry, strawberry, blueberry, chocolate, caramel sauce, mango-passion fruit
覆盆子, 士多啤梨, 藍莓, 朱古力, 焦糖醬, 芒果百香果

Freshly sliced tropical fruit

Watermelon, pineapple, cantaloupe, honeydew, dragon fruit

西瓜, 菠蘿, 蜜瓜, 哈蜜瓜, 火龍果



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GRAND LAPA MACAU
澳門雅辰酒店

Western Wedding Buffet Menu B

西式婚宴套餐 B

MOP 澳門幣 999+ per person 每位
(Free flow of the soft drinks, beer, house wines for 3 hours)

Oyster Station

Seasonal fresh oyster

時令生蠔

Mignonette sauce, lemon wedges, tabasco sauce

木乃伊醬，檸檬角，塔巴斯科醬

Seafood On Ice

Boston lobsters, scallops, sea prawns, blue mussels, sea snails

波士頓龍蝦，扇貝，海蝦，藍青口，海螺

Cocktail sauce, tomato hot sauce, lemon wedges, tabasco

雞尾酒醬，蕃茄辣醬，檸檬角，塔巴斯科

Appetizer

Roasted squash-cannellini bean salad

Red onion, red wine vinaigrette, garlic, black pepper, sumac

烤南瓜白豆沙律

紅洋蔥，紅酒油醋汁，大蒜，黑胡椒，漆樹

Smoked duck-apple-fennel-pecan nuts-cranberry salad

煙熏鴨，蘋果，茴香，山核桃，蔓越莓沙拉

Tuna tataki-quinoa-tabbouleh salad

金槍魚藜麥塔布勒沙律

Grilled prawns-cucumber-rocket salad, citrus dressing

烤鮮蝦-青瓜-火箭沙律，柑橘醬

Cesar Salad Bar (Live Station)

Romaine lettuce

凱撒沙拉吧

Garlic croutons, grated parmesan cheese, crispy bacon, olive oil,
crusted fresh black pepper, grated hard-boiled egg

蒜香麵包粒，帕爾馬芝士碎，香脆煙肉，橄欖油，鮮黑胡椒，雞蛋碎

Caesar dressing

凱撒醬



Charcutaria

Salami, bresaola, mortadella, pastrami

意大利臘腸，布雷索拉香腸，意式香腸，熏牛肉

Pickled vegetables, cornichons, semi-dried tomatoes, pearl onions, sliced red onion,
capers, black kalamata olives, large green olives

醃蔬菜，醃青瓜，半乾蕃茄，洋蔥仔，紅洋蔥片，刺山柑，黑卡拉馬塔橄欖，青橄欖

Dijon mustard, tangy horseradish sauce, honey-dill mustard, sour cream, fig chutney

第戎芥末醬，濃郁辣根醬，蜂蜜蒔蘿芥末醬，酸奶油，無花果醬

Hot Portuguese Appetizer

Shrimp Rissoles

蝦批

Bacalhau-potato dumplings

馬介休球

Meat croquets

炸肉球

Tartare sauce, thousand island, mustard sauce

鞑靼醬，千島醬，芥末醬

Soup

Lobster bouillabaisse soup

法式龍蝦海鮮湯

Seabass, shrimp, mussels, clams

Tomato-saffron lobster broth, Pernod

鱸魚，蝦，青口，蜆，蕃茄藏紅花龍蝦湯，茴香酒

Bread

Sourdough, French baguette, multi-grain rolls

酸麵包，法棍包，雜糧包

Unsalted French butter, olive oil, balsamic

無鹽法國牛油，橄欖油，香醋



Roasted Wagyu Beef Brisket

Sous-vide cooked corned Wagyu beef brisket 16hrs

低溫烹調醃製和牛牛胸肉 16 小時

Horseradish sauce, honey-mustard sauce, onion-dark beer sauce

辣根醬，蜂蜜芥末醬，洋蔥黑啤酒醬

Mustard

Dijon, pomery, yellow

第戎芥末，波默里芥末，黃芥末

Side dishes

Pancetta braised savoy cabbage, roasted new potato

意式煙肉燉皺葉甘藍，烤新薯

Main Course

Norwegian salmon piccata lemon-capers-butter sauce

挪威三文魚批咖搭，檸檬刺山柑牛油醬

Grilled Moroccan chicken-pineapple brochettes, chimichurri sauce

烤摩洛哥雞肉菠蘿串，香辣醬

Roasted pigeon, cherry sauce

烤乳鴿，櫻桃醬

Roasted rack of lamb, red wine-rosemary reduction

烤羊架，紅酒迷迭香濃汁

Seafood Paella,

Saffron rice, clams, mussels, shrimp, chicken, trio of pepper, olive

西班牙海鮮飯

藏紅花飯，蜆，青口，蝦，雞肉，雜椒，橄欖

Macaroni pasta, crab meat, parmesan cheese carbonara

蟹肉卡邦尼通心粉，帕爾瑪芝士

Oven baked eggplant-tomato-duo of zucchini-parmesan cheese

烤千層茄子，蕃茄，意瓜，帕爾瑪芝士

Butter glazed broccolini, ricotta cheese

牛油炒西蘭花苗，乳清芝士



Desserts

Portuguese almond pie

葡式杏仁批

Choux a la crème

忌廉泡芙

N.Y cheese cake with blueberries

紐約藍莓芝士蛋糕

White chocolate & strawberry mousse in glasses

杯仔白朱克力士多啤梨慕斯

Mini yuzu meringue tart

迷你柚子蛋白撻

Vanilla and coffee Swiss roll cake

香草，咖啡瑞士卷蛋糕

Fresh mango pudding

鮮芒果布甸

Macaroon in martini glass

Assorted macaron

什錦馬卡龍

Ice Cream Selection (scooped to order)

Your choice of any 4 flavors

精選雪糕

4 種口味任你選擇

Vanilla
香草

Chocolate
朱古力

Strawberry
士多啤梨

Coffee
咖啡

Mango
芒果

Coconut
椰子

Green Tea
綠茶

Sesame
芝麻

Condiments:

M&M's, Oreo crumble, caramelized pistachio nuts, rum marinated raisins,
coconut meringue, chocolate chips, toasted almonds,

M&M's，奧利奧餅碎，開心果焦糖，朗姆酒醃製葡萄乾，椰子蛋白甜餅，朱古力片，
杏仁

Sauces:

Raspberry, strawberry, blueberry, chocolate, caramel sauce, mango-passionfruit

覆盆子，士多啤梨，藍莓，朱古力，焦糖醬，芒果百香果

Freshly sliced tropical fruit

Watermelon, pineapple, cantaloupe, honeydew, dragon fruit

西瓜，菠蘿，蜜瓜，哈蜜瓜，火龍果



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