

婚禮儀式派對套餐 WEDDING CEREMONY PACKAGE

	熱情 Passion	海誓 Devote
婚禮儀式派對套餐 (供八十人用) Wedding Ceremony Package (for 80 persons)	\$38,888	\$43,888
尊享 Privileges		
特許婚宴當日於天幕草坪攝影留念 Access to Garden Lawn area for photo shooting on the day of your wedding banquet	✓	✓
免費使用新娘房 Complimentary use of bridal room	✓	✓
奉送祝酒用香檳壹瓶 1 bottle of champagne for toasting	✓	✓
油畫架供擺放新人婚紗照 Easel stand for wedding photo display	✓	✓
供攝影用之三層豪華蛋糕模型 3-tier dummy wedding cake for photo shooting	✓	✓
所有雞尾酒桌之鮮花擺設 Standard floral centrepiece for all cocktail tables	✓	✓
免費使用影音設備：擴音系統及麥克風 Complimentary use of PA system and microphone	✓	✓
免費泊車 (需視酒店情況而定) Free parking (subject to availability)	✓	✓
免費使用酒店來回澳門外港客運碼頭之穿梭巴士服務 (需視酒店情況而定) Complimentary shuttle bus service from Macau Ferry Terminal to Hotel (subject to availability)	✓	✓
四十打精美雞尾酒會小食 40 dozens cocktail canapes from the selected menu	✓	—
五十打精美雞尾酒會小食 50 dozens cocktail canapes from the selected menu	—	✓
宴會期間無限暢飲指定汽水及啤酒 Free flow of soft drinks and beer during the event	✓	—
無限暢飲指定汽水、啤酒、雜果賓治及精選紅 / 白酒 Free flow of soft drinks, fruit punch, beer and house red / white wine	—	✓
免收自攜洋酒或烈酒之開瓶費 Free corkage of self-bring wine or liquor	兩瓶 2 bottles	五瓶 5 bottles
<ul style="list-style-type: none"> 額外賓客收費為每位 \$450 (熱情套餐) 及 \$540 (海誓套餐)。 Additional guest will be charged at \$450 per person for Passion Package, and \$540 per person for Devote Package. 		
所有價目須另加百分之十服務費及現時百分之五政府旅遊稅。 All prices are subject to 10% service charge and 5% current government tourism tax.		



婚宴套餐
wedding package

婚禮儀式派對套餐

WEDDING CEREMONY PACKAGE

熱情

冷盤小食

蕃茄軟芝士蒜蓉包
煙蜜桃鴨胸
天多尼雞肉卷

熱盤小食

雜錦沙嗲配花生醬
越南豬肉網春卷
雞肉咖喱酥盒

甜品

迷你泡芙
檸檬撻

海誓

冷盤小食

蘆筍香瓜葡萄煙腿卷
蟹肉蘋果酸忌廉中東包
三文魚他他多士
鵝肝醬奶油麵包

熱盤小食

脆炸軟殼蟹卷
蒜香蝸牛酥
葡式馬介休球
日式雞肉串燒

甜品

朱古力女侯爵蛋糕
芝士蛋糕
咖啡劇院蛋糕

PASSION

COLD CANAPÉS

Tomato & mozzarella bruschetta
Smoked duck breast with peach
Tandoori chicken tortilla

HOT CANAPÉS

Assorted satay with peanut sauce
Vietnamese pork net spring roll
Chicken curry puff

DESSERTS

Mini profiterole
Lemon meringue

DEVOTE

COLD CANAPÉS

Asparagus and rock melon
wrapped in 36-month aged Presunto
Apple and crab meat with sour cream in pita bread
Salmon tartar on toast point
Goose liver mousse on toasted pan brioche

HOT CANAPÉS

Deep-fried crispy soft shell crab roll
Garlic escargot puff
Portuguese bacalhau croquette
Yaki tori of chicken skewer

DESSERTS

Chocolate marquise
Cheese cake
Coffee opera

如閣下有任何特定膳食要求，請預先知會婚宴統籌師

Please inform our wedding specialist for any special dietary requirement

婚宴套餐免費尊享精緻美點招待

Complimentary Refreshment Break for Wedding Package

10-14 席 / Tables

菜單上任選 3 款,每款 4 打
3 items of choice from menu, 4 dozens per item

15-19 席 / Tables

菜單上任選 3 款,每款 6 打
3 items of choice from menu, 6 dozens per item

20-25 席 / Tables

菜單上任選 4 款,每款 10 打
4 items of choice from menu, 10 dozens per item

26-30 席 / Tables

菜單上任選 4 款,每款 12 打
4 items of choice from menu, 12 dozens per item

婚宴小點精選菜單

Wedding Canapés Menu

冷盤精選

各款迷你三文治
鵝肝慕絲配牛角包
煙鴨胸肉玉米餅配海鮮醬
越式蟹肉米紙卷
橄欖蒜末烤面包配白朱古力醬

熱盤精選

泰式辣醬煎蝦餅
雜錦沙嗲配花生醬
越南豬肉網春卷
炸芝麻雞柳配芥末醬
葡式馬介休球

點心精選

蟹籽燒賣皇
招牌流沙包
潮州粉果
金沙芝麻球
蜂巢玉帶芋角
香茜素菜餃

甜品精選

迷你朱古力泡芙
檸檬撻
漿果奶酥
迷你葡式蛋撻
迷你杏仁撻

COLD SELECTIONS

Assorted mini sandwich
Goose mousse with croissant
Smoked duck breast tortilla with hoisin sauce
Vietnamese crab stick rice paper roll
Olive bruschetta with white chocolate sauce

HOT SELECTIONS

Thai shrimp cake with Thai chili sauce
Assorted satay with peanut sauce
Vietnamese pork net spring roll
Deep fried sesame chicken fillet with wasabi dressing
Portuguese bacalhau ball

DIM SUM SELECTIONS

Steamed pork dumpling with crab roe
Salted egg custard bun
Steamed dumpling with peanuts, diced pork and leek
Deep-fried stuffed sesame ball
Fried taro dumpling
Steamed vegetarian dumpling

DESSERT SELECTIONS

Mini profiterole with chocolate
Lemon meringue
Berry and crumble tart
Mini Portuguese egg tart
Mini almond tart

西式婚禮午宴套餐 WESTERN WEDDING LUNCH PACKAGE

	歡欣 Cheerful	夢幻 Fantasy
西式自助午餐 (每位) Western Lunch Buffet (per person)	\$588	\$688
尊享 Privileges		
奉送祝酒用香檳壹瓶 1 bottle of champagne for toasting	—	✓
免收自攜洋酒或烈酒之開瓶費 Free corkage of self-bring wine or liquor	兩瓶 2 bottles	全免 All
餐桌鮮花擺設 Standard floral centrepiece	✓	✓
免費使用影音設備：投影機、屏幕、擴音系統及麥克風 Complimentary use of LCD projector, screen, PA system and microphone	✓	✓
特許婚宴當日於天幕草坪攝影留念 Access to Garden Lawn area for photo shooting on the day of your wedding banquet	✓	✓
油畫架供擺放新人婚紗照 Standing easel for wedding photo display	✓	✓
供攝影用之三層豪華蛋糕模型 3-tier dummy wedding cake for photo shooting	✓	✓
免費提供新娘房 Complimentary use of bridal room	✓	✓
免費泊車 (需視酒店情況而定) Free parking (subject to availability)	✓	✓
免費使用酒店來回澳門外港客運碼頭之穿梭巴士服務 (需視酒店情況而定) Complimentary shuttle bus service from Macau Ferry Terminal to Hotel (subject to availability)		

暢飲套餐 Beverage Packages

- 2 小時無限量供應汽水及啤酒，每位 \$138。額外延長每小時每位 \$60。
2-hour unlimited serving of soft drinks and beer at \$138 per person. Additional hour at \$60 per person.
- 2 小時無限量供應汽水、啤酒及精選紅酒/白酒，每位 \$188。額外延長每小時每位 \$90。
2-hour unlimited serving of soft drinks, beer and house red / white wine at \$188 per person. Additional hour at \$90 per person.

此套餐只適用於花園天幕之中式酒席最少為一百人。

This package is only applicable with a minimum of 100 persons in Garden Marquee.

所有價目須另加百分之十服務費及現時百分之五政府旅遊稅。

All prices are subject to 10% service charge and 5% current government tourism tax

元旦、農曆正月初一、初二、初三、復活節、清明節、勞動節、端午節、中秋節及翌日、國慶日、重陽節、澳門格蘭披治大賽車日、澳門回歸紀念日、冬至、聖誕前夕及聖誕節、元旦前夕需額外收取 20% 附加費及需視實際情況而定。

A surcharge of 20% is required for event held on New Year, Chinese New Year 1st – 3rd Day, Easter Holiday, Ching Ming Festival, Labour Day, Dragon Boat Festival, Mid-Autumn Festival, Day After Mid-Autumn Festival, National Day of PRC, Chong Yeung Festival, Macau Grand Prix, Handover Memorial Day of Macau S.A.R., Winter Solstice & New Year's Eve, all subject to availability.



婚宴套餐
wedding package

歡欣

頭盤

- 煙三文魚魚子醬米紙卷
- 葡國煙火腿伴哈蜜瓜
- 中式雲耳雞絲沙律
- 日式蟹肉青瓜飛魚籽醬沙律
- 鮮蝦沙律
- 芝士蕃茄咖哩包
- 醃青口
- 風乾蕃茄吞拿魚沙律包
- 粟米薄脆配蕃茄莎莎
- 牛油果醬和酸忌廉
- 田園沙律配自選汁醬

凍食海鮮

- 熟蝦和翡翠螺
- 咯嗲汁、辣汁和檸檬角

壽司和刺身

- 日式壽司卷
- 各式新鮮刺身

湯

- 周打海鮮湯
- 配各式麵包和牛油

小食

- 葡國蛋撻
- 葡腸酥
- 越式炸肉絲春卷
- 薯絲蝦卷
- 芝士煙肉羅蘭仕撻
- 軟芝士薄餅

中式點心

- 香煎糯米雞
- 蝦餃
- 小籠包

主菜

- 香檸紐西蘭魚柳配香草蕃茄汁
- 鮑魚汁西蘭花炒蝦仁
- 蒜蓉煙肉汁燴椰菜
- 香草燒雞配胡椒汁
- 雪菜火鴨絲炆河粉
- 鴛鴦炒飯

甜品

- 暖心朱古力蛋糕配呔呢噏醬
- 葡萄乾英式鬆餅配忌廉和果醬
- 肉桂糖霜卷
- 綠茶紅豆慕絲
- 芒果布甸
- 意式荔枝鮮奶布甸
- 朱古力奶油醬撻
- 熱情果檸檬慕絲
- 各款曲奇和法式杏仁餅
- 朱古力噴泉配棉花糖和鮮果串
- 雙色雪糕

- 時令鮮果
- 咖啡或茶

夢幻

頭盤

- 海蜆汾蹄拼盤
- 巴馬腿香瓜
- 煙三文魚
- 紫蘇香草水牛軟芝士蕃茄
- 日式青瓜蟹肉沙律
- 牛油果火腿麥包
- 蟹肉魚籽醬海苔包
- 醃青口
- 田園沙律配自選汁醬

凍食海鮮

- 黃金螺和熟蝦
- 咯嗲汁、辣汁和檸檬角

壽司和刺身

- 日式壽司卷
- 各式新鮮刺身

切肉

- 燒澳洲肉眼扒配肉汁

麵檔

- 越式牛肉和雞肉湯麵伴各式配料

湯

- 蕃茄海鮮湯
- 配各式麵包和牛油

中式點心

- 蟹子滑燒賣
- 小籠包
- 蝦餃
- 脆炸海鮮芝麻條

小食

- 葡國蛋撻
- 炸馬介休球
- 印度咖哩角
- 芝士煙肉羅蘭仕撻
- 炸薯絲蝦卷
- 芒果龍蝦春卷

主菜

- 蘑菇汁燒牛仔腿
- 法式檸檬奶油煎斑柳
- 印度馬沙拉雞
- 鮑汁腰果百合炒蝦仁
- 芝士火腿釀吉列豬扒
- 馬拉炒麵
- 葡式蕃茄炒飯
- 炒時蔬

甜品

- 暖朱古力蛋糕配呔呢噏醬
- 原味和提子味英式鬆餅
- 肉桂糖霜卷
- 朱古力泡芙配摩卡忌廉
- 經典朱古力蛋糕
- 杏仁牛油忌廉蛋糕
- 腰果露麻蓉湯丸
- 各式曲奇
- 法式杏仁餅
- 朱古力糖
- 朱古力噴泉配棉花糖和鮮果串
- 雙色雪糕
- 時令鮮果
- 香芒楊枝金露
- 咖啡或茶

CHEERFUL

APPETIZERS

Rice paper rolls with smoked salmon and caviar
 Presunto ham and cantaloupe melon
 Chinese marinated black fungus and shredded chicken salad
 Japanese mock crab and cucumber salad with tobiko roe
 Shrimp summer salad
 Curry bread filled with tomato and cheese
 Marinated mussels
 Sun-dried tomato bread filled with tuna salad
 Nacho chips with tomato salsa, guacamole and sour cream dip
 Fresh salad leaves with selection of dressings

SEAFOOD ON ICE

Poached prawn and jade whelk
 Cocktail sauce, hot sauce and lemon wedges

SUSHI & SASHIMI

Assorted Japanese sushi rolls
 Assorted fresh sashimi

SOUP

Seafood chowder
 served with assorted bread and butter

UNDER THE SPOT LIGHT

Portuguese egg tart
 Chouriço puff
 Vietnamese pork spring roll
 Shrimp potato roll
 Baked bacon and cheese quiche tart
 Mozzarella cheese quesadilla

CHINESE DIM SUM

Pan-fried glutinous rice stuffed with chicken
 Steamed prawn dumpling
 Shanghai Xiao Lung Bao

HOT ITEMS

New Zealand ling fish picatta with basil tomato sauce
 Wok-fried shrimp and broccoli in abalone sauce
 Braised baby cabbage in garlic and bacon sauce
 Herb roasted chicken with pepper sauce
 Braised rice noodle with shredded duck and preserved vegetables
 Ying Yang fried rice

DESSERTS

Warm chocolate lava with vanilla sauce
 Raisin scones with cream and jam
 Cinnamon roll drizzled with fondant
 Green tea and red bean mousse
 Mango pudding
 Lychee panna cotta
 Chocolate ganache tart
 Lemon and passion fruit mousse
 Assorted cookies and macaroons
 Chocolate fountain with marshmallow and fruit skewers
 Duet of ice-cream
 Cubed chunky seasonal fruit
 Coffee or tea

FANTASY

APPETIZERS

Jelly fish and pork trotter platter
 Parma ham and cantaloupe melon
 Smoked salmon with caper and condiments
 Tomato and buffalo mozzarella with basil pesto
 Japanese cucumber and mock crab salad
 Cereal wheat bread filled avocado and shaved ham
 Nori bread filled with crab meat and caviar
 Marinated mussels
 Fresh salad leaves with selections of dressing

SEAFOOD ON ICE

Golden whelk and poached prawn
 Cocktail sauce, hot sauce and lemon wedges

SUSHI AND SASHIMI

Assorted Japanese sushi rolls
 Assorted fresh sashimi

CARVING STATION

Roasted Australian rib eye with gravy sauce

NOODLE STATION

Vietnamese style beef and chicken noodle with condiments

SOUP

Tomato and seafood soup
 served with assorted bread and butter

CHINESE DIM SUM

Steamed shaomai topped with crab roe
 Shanghai Xiao Lung Bao
 Shrimp dumpling
 Deep-fried seafood and sesame stick

UNDER THE SPOT LIGHT

Portuguese egg tart
 Bacalhau croquette
 Indian samosa
 Baked bacon and cheese quiche tart
 Deep-fried shrimp potato roll
 Deep-fried lobster and mango spring roll

HOT ITEMS

Roasted leg of veal with mushroom sauce
 Seared grouper fillet lemon beurre blanc
 Indian chicken tikka masala
 Sautéed prawn, lily bulbs and cashew nuts in abalone sauce
 Breaded pork cutlet stuffed with ham and cheese
 Malaysian mee goreng
 Portuguese style tomato fried rice
 Seasonal vegetables

DESSERTS

Warm chocolate lava with vanilla sauce
 Plain and raisin scone with jam and cream
 Cinnamon roll drizzled with fondant
 Chocolate topped profiterole with mocha cream filling
 Classic chocolate cake
 Butter cream almond cake
 Cashew nut cream with black sesame glutinous rice balls
 Assorted cookies
 Assorted macaroons
 Assorted pralines
 Chocolate fountain with marshmallow and fruit skewers
 Duet of ice-cream
 Cubed chunky seasonal fruit
 Pomelo and aloe vera mango cream
 Coffee or tea

西式婚禮晚宴套餐 WESTERN WEDDING DINNER PACKAGE

	愛意 Loving	浪漫 Romance	銘心 Unforgettable
西式自助晚宴 (每位) Western Dinner Buffet (per person)	\$788	\$988	\$1,288
尊享 Privileges			
壹晚酒店住宿連雙人翌日西式自助早餐 1 night's accommodation with breakfast buffet for two	高級豪華套房 Deluxe Suite	總統套房 Presidential Suite	總統套房 Presidential Suite (入住時享用蜜月配 套禮品, 為新人提供 個人浴袍及枕頭) (upgrade with honeymoon amenities, personalized bathrobe and pillows for the newlywed)
觀海軒或全景咖啡廳晚餐禮券 Dinner voucher of Kwun Hoi Heen or Café Panorama	\$500	\$800	\$1,000
供應開席前迎賓飲料 Complimentary pre-dinner fruit punch	-	✓*	✓*
婚宴套餐免費尊享精緻美點招待 Complimentary refreshment break for Wedding Package	-	菜譜上任選三至四款* 3-4 items of choice from menu*	
免費下午茶餐券 (一套為兩位使用) Complimentary Afternoon Tea set voucher (1 set for 2 guests)	-	四位 2 sets	八位 4 sets
免費享用兩位結婚周年晚餐 Complimentary First Wedding Anniversary Dinner for two (food only)	-	✓	✓
一個月使用健身中心及泳池(只適用於婚宴前) Usage of fitness centre and swimming pool for 1 month (only available prior to wedding banquet)	-	✓	✓
於酒店舉行百日宴尊享八折優惠 20% discount for 100 days celebration with us	✓	✓	✓
每席奉送精緻菜譜 Personalized table menu	✓	✓	✓
奉送祝酒用香檳壹瓶 1 bottle of champagne for toasting	✓	✓	✓
免收自攜洋酒或烈酒之開瓶費 Free corkage of self-bring wine or liquor per table	壹瓶 1 bottle	二瓶 2 bottles	全免 All
奉送葡萄酒壹瓶 Complimentary 1 bottle of wine	-	-	✓

西式婚禮晚宴套餐 WESTERN WEDDING DINNER PACKAGE

	愛意 Loving	浪漫 Romance	銘心 Unforgettable
奉送鮮果忌廉結婚蛋糕壹個 Complimentary 1 whole fresh fruit cream wedding cake	三磅 3 pounds	五磅 5 pounds	五磅 5 pounds
每席奉送餐桌鮮花擺設 Floral centrepiece for all tables	✓	✓	✓
免費使用影音設備：投影機、屏幕、擴音系統及麥克風 Complimentary use of LCD projector, screen, PA system and microphone	✓	✓	✓
奉送壹份小吃茗茶招待及六桌麻雀耍樂設備 6 tables of Mahjong facilities with one complimentary snack with Chinese tea service	✓	✓	✓
特許於天幕草坪攝影留念 Access to Garden Lawn area for photo shooting	✓	✓	✓
油畫架供擺放新人婚紗照 Standing easel for wedding photo display	✓	✓	✓
供攝影用之三層豪華蛋糕模型 3-tier dummy wedding cake for photo shooting	✓	✓	✓
免費使用新娘房 Complimentary use of bridal room	✓	✓	✓
免費泊車 (需視酒店情況而定) Free parking (subject to availability)	✓	✓	✓
免費使用酒店來回澳門外港客運碼頭之穿梭巴士服務 (需視酒店情況而定) Complimentary shuttle bus service from Macau Ferry Terminal to Hotel (subject to availability)	✓	✓	✓
免費三十八座巴士來回接送服務 38-seater shuttle bus round trip transfer service	壹台 1 coach	兩台 2 coaches	兩台 2 coaches
奉送精美嘉賓題名冊壹本 1 complimentary guest sign-in book	✓	✓	✓

暢飲套餐 Beverage Packages

- 2小時無限量供應汽水及啤酒，每位 \$138。額外延長每小時每位 \$60。
2-hour unlimited serving of soft drinks and beer at \$138 per person. Additional hour at \$60 per person.
- 2小時無限量供應汽水、啤酒及精選紅酒/白酒，每位 \$188。額外延長每小時每位 \$90
2-hour unlimited serving of soft drinks, beer and house red / white wine at \$188 per person. Additional hour at \$90 per person.

此套餐只適用於花園天幕之中式酒席最少為一百二十人。

This package is only applicable with a minimum of 120 persons in Garden Marquee.

所有價目須另加百分之十服務費及現時百分之五政府旅遊稅。

All prices are subject to 10% service charge and 5% current government tourism tax.

元旦、農曆正月初一、初二、初三、復活節、清明節、勞動節、端午節、中秋節及翌日、國慶日、重陽節、澳門格蘭披治大賽車日、澳門回歸紀念日、冬至、聖誕前夕及聖誕節、元旦前夕需額外收取 20% 附加費及需視實際情況而定。

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婚宴套餐
wedding package

愛意

頭盤
日式什錦壽司卷
吞拿魚、三文魚、油魷魚和章魚刺身
煙三文魚
烤蘆筍伴巴馬火腿和巴馬臣芝士
炒雜菌伴菲達芝士
鵝肝醬煙熏鴨胸伴乾果和多士
越式蟹棒米紙卷伴辣椒青檸汁

沙律
中式鹽焗雞沙律伴青瓜
葡式八爪魚沙律伴蒜蓉
烤甜椒伴羅勒青醬
白酒豆洋蔥沙律配乾番茄
柚子海鮮青檸沙律
泰式醃青口配中式香菜
各式雜菜伴各式醬汁和配料

凍食海鮮
琵琶蝦、青口、俄羅斯蟹腳、
翡翠螺和熟蝦
咯嗲汁、辣汁、乾蔥紅酒醋汁和檸檬角

湯
烤南瓜湯伴薑忌廉

切肉
燒肉眼扒配紅酒汁和辣根醬

主菜
印度羊肉咖喱
中式洋蔥白切雞
馬來西亞炒麵
醬油辣汁蝦
蒸石斑柳配臘腸辣椒醬
炒芹菜水晶魷魚配百合球莖、腰果和 X.O. 醬
炆嫩卷心菜伴瑤柱蠔油
鱸炒飯配雜豆伴鰻魚汁
日式燒豬柳伴烤肉醬
絲苗白飯

甜品
芒果布甸
呔呢噶鮮奶布甸伴水果
木糠布甸
藍莓芝士蛋糕
杏桃杏仁撻

士多啤梨巴伐利亞奶凍
咖啡提拉米蘇
皇家朱古力蛋糕
熱情果慕絲
時令水果
朱古力噴泉配乾果串
精選雪糕配調味品
咖啡及茶

浪漫

頭盤
日式什錦壽司卷
吞拿魚、三文魚、油魷魚和章魚刺身
鹽焗手撕雞伴海蜇青瓜
黑毛豬火腿及帕馬森乾酪瓜盤
炸芝麻蝦球
鵝肝醬無花果多士
意大利牛肉乾過拼盤

沙律
泰式腌青口
番茄水牛芝士配羅勒醬
鮮蝦沙律
意式烤魷魚配青檸汁
中式豬頸肉沙律
泰式牛肉沙律配薄荷
凱撒烤雞沙律

凍食海鮮
琵琶蝦、青口
翡翠螺和熟蝦
咯嗲汁、辣汁、乾蔥紅酒醋汁
和檸檬角

湯
龍蝦蟹肉濃湯
冬瓜冬菇雞湯

切肉
威靈頓牛柳配紅酒汁
葡式烤豬肉凍配橄欖醬

主菜
紅酒燉羊肉砂鍋
意式豬柳配番茄醬
黑椒汁燒雞
西蘭花炒帶子
中式炒石斑配香菇蠔油
荷葉包飯
金絲蝦球
忌廉馬介休
炸蟹角
絲苗白飯

甜品
洋梨杏仁撻
意式雜莓鮮奶布甸
綠茶紅豆慕絲
荔枝椰子布甸
黑朱古力批
經典呔呢噶焦糖布甸
葡式木糠布甸
提拉米蘇配雜莓
椰子布甸
鮮草莓撻
法式杏仁餅
時令水果
海鹽焦糖核桃金寶
蘋果蜜桃金寶
朱古力噴泉配乾果串
自選雪糕及醬料
咖啡及茶

銘心

頭盤
日式什錦壽司卷
吞拿魚、三文魚、油魷魚和章魚刺身
煙鴨黑松露配烤麵包
黑毛豬火腿及帕馬森乾酪瓜盤
鮑汁蟹肉青檸汁鱷梨米紙卷
烤蘆筍配烤金槍魚和香醋
三文魚魚子醬卷

沙律
龍蝦甜蝦沙律配茴香、芒果和芫茜
泰式海鮮柚子沙律
意式生牛肉薄片配朝鮮薊和 帕馬森乳酪
珊瑚蚌青瓜沙律
帶子蘆筍沙律
田園沙律配自選醬汁

凍食海鮮
琵琶蝦、青口
翡翠螺和熟蝦
咯嗲汁、辣汁、乾蔥紅酒醋汁
和檸檬角

湯
松露野菌濃湯
鮑魚花膠竹笙四寶羹
配各式麵包和牛油

切肉
肉眼扒配紅酒汁和辣根奶油醬
中式燒乳豬

主菜
燒羊鞍配紫蘇香草汁
上海特式炸原條東星斑
澳門特式辣汁蝦
炸蒜香雞
粉絲蒜蓉蒸扇貝
葡式炖豬腳配紅豆
松子干貝蘆筍蟹肉炒飯
金菇素鮑魚燴伊麵
腰果百合西芹炒蝦仁
絲苗白飯

甜品
洋梨杏仁撻
意式雜莓鮮奶布甸
綠茶紅豆慕絲
荔枝椰子布甸
黑朱古力批
經典呔呢拿焦糖布甸
葡式木糠布甸
提拉米蘇配雜莓
椰子布甸
鮮草莓撻
法式杏仁餅
時令水果
海鹽焦糖核桃金寶
蘋果蜜桃金寶
朱古力噴泉配乾果串
自選雪糕及醬料
咖啡及茶

Loving

APPETIZERS

Assorted Japanese nigiri roll and maki roll sushi

Fresh sashimi – tuna, salmon, Hamachi and tako

Smoked salmon platter with capers

Grilled asparagus with parma ham and parmesan cheese

Sautéed mixed-wild mushroom with feta cheese

Pate & smoked duck breast with dried fruit and toast

Vietnamese-style crab stick rice paper roll with chili-lime sauce

SALADS

Chinese-style salt chicken salad with cucumber

Portuguese octopus salad with garlic

Grilled bell pepper with pesto

White wine bean artichoke shrimp salad with dried tomato

Pomelo seafood salad with lime

Thai-style marinated green mussel with asian herbs

Fresh salad leaves with selection of dressings

SEAFOOD ON ICE

Slipper lobster, poached blue mussel,

Russia crab leg, jade whelk and poached prawn

Cocktail sauce, hot sauce, shallot & red wine vinegar and lemon wedge

SOUPS

Roasted pumpkin soup with ginger cream

CARVING STATION

Roasted rib eye with red wine sauce and horseradish cream

HOT ITEMS

Lamb rogan josh

Chinese-style poached chicken with spring onion

Malaysian mi-goreng

Wok-fried king prawn with soy sauce

Steamed grouper fillet with chinese smoked ham and chili soy sauce

Wok-fried celery, crystal squid with lily bulbs, cashew and X.O. sauce

Braise baby cabbage with conpoy and oyster sauce

Fried rice with eel and mixed bean in unagi sauce

Japanese-style roasted pork loin with yakiniku sauce

Steamed rice

DESSERTS

Mango pudding

Vanilla panna cotta with fruit

Seradura

Blueberry cheese cake

Apricot almond tart

Strawberry bavaroil

Coffee tiramisu

Chocolate royal cake

Passion fruit mousse

Seasonal sliced fruit

Chocolate fountain with dry fruit

Selection of ice-cream with condiments

Coffee and tea

Romance

APPETIZERS

Assorted Japanese nigiri roll and maki roll sushi

Fresh sashimi – tuna, salmon, hamachi and tako

Jelly fish with salted chicken and cucumber

Iberico ham and melon platter with shaved parmesan

Deep fried sesame shrimp with wasabi dressing

Foie gras mousses with figs and toast baguette

Italian beef bresaola platter with dried fruit

SALADS

Thai style marinated green mussel with Asian herbs

Tomato and buffalo cheese with basil pesto

Summer shrimp salad

Italian-style grilled calamari with chilli-lime juice

Chinese style pork neck salad with garlic

Thai-beef salad with mint

Caesar salad with roasted chicken

SEAFOOD ON ICE

Slipper lobster, poached blue mussel,

Jade whelk and poached prawn

Cocktail sauce, hot sauce, shallot & red wine vinegar and lemon wedge

SOUPS

Lobster bisque with crab meat

Winter-melon chicken soup with dried mushroom

CARVING STATION

Beef Wellington with red wine sauce

Portuguese roasted pork jelly with olive paste

HOT ITEMS

Red wine lamb stew casserole

Pork picatta with sage tomato sauce

Roasted chicken with black pepper sauce

Wok-fried broccoli scallop with garlic

Chinese style deep-fried coral trout with mushroom oyster sauce

Fried-rice wrapped in lotus leaves and conpoy

Braised shrimp egg noodles with vegetables

Portugese style baked bacalhau with cream sauce

Braised crab meat with angeled

Steamed rice

DESSERTS

Pear almond tart

Mix berry panna cotta

Green tea red bean mousse

Lychee and coconut pudding

Dark chocolate pie

Classic vanilla cream brule

Portuguese serradura

Tiramisu with berries

Coconut pudding

Fresh strawberry tart

Assorted macaroon

Seasonal sliced fruit

Salted caramel and pecan crumble

Apple and peach crumble

Chocolate fountain with dry fruit

Selection of ice-cream with condiments

Coffee and tea

Unforgettable

APPETIZERS

Assorted Japanese nigiri roll and maki roll sushi

Fresh sashimi – tuna, salmon, Hamachi and tako

Smoked duck black truffle terrine with toast baguette

Iberico ham and melon platter with shaved parmesan

Crab meat with abalone and avocado rice paper roll with lime sauce

Grilled asparagus with seared tuna and balsamic

Dill salmon rolled with mojJul caviar

SALADS

Lobster-sweet shrimp salad with fennel, mango and caraway

Thai seafood and pomelo salad

Italian style beef carpaccio with artichoke and parmesan cheese

Coral clam and cucumber salad

Poached asparagus with scallop

Fresh salad leaves with selection of dressings and condiments

SEAFOOD ON ICE

Slipper lobster, poached blue mussel, Jade whelk and poached prawn

Cocktail sauce, hot sauce, shallot & red wine vinegar

and lemon wedge

SOUPS

Woodland mushroom soup with truffle shaving

Braised abalone, fish maw and bamboo pith in soup

Served with assorted bread basket and butter

CARVING STATION

Prime rib eye with red wine sauce and horseradish cream

Chinese style roasted suckling pig with condiments

HOT ITEMS

Roasted rack of lamb with basil pesto and rosemary sauce

Shanghai style deep-fried coral trout

Macanese king prawn

Deep-fried chicken with crispy garlic

Steamed half-shell scallop with vermicelli and garlic

Portuguese style stew pork knuckle with red bean

Fried rice with conpoy, asparagus, crab meat and pine nuts

Braised e-fu noodle with vegetarian abalone and enoki mushroom

Wok-fried celery, crystal prawn with lily bulbs and cashew nuts

Steamed rice

DESSERTS

Pear almond tart

Mix berry panna cotta

Green tea red bean mousse

Lychee and coconut pudding

Dark chocolate pie

Classic vanilla cream brule

Portuguese serradura

Tiramisu with berries

Coconut pudding

Fresh strawberry tart

Assorted macaroon

Seasonal sliced fruit

Salted caramel and pecan crumble

Apple and peach crumble

Chocolate fountain with dry fruit

Selection of ice-cream with condiments

Coffee and tea

中式婚禮晚宴套餐 CHINESE WEDDING DINNER PACKAGE

	經典 Classic	歡慶 Delight	誓盟 Vows	永恒 Forever
中式婚禮晚宴 (每席十二位用) Chinese Wedding Dinner (12 persons per table)	\$8,888	\$9,988	\$12,888	\$16,888
尊享 Privileges				
壹晚酒店住宿連雙人翌日西式自助早餐 1 night's accommodation with breakfast buffet for two	高級豪華套房 Deluxe Suite	總統套房 Presidential Suite	總統套房 Presidential Suite	總統套房 Presidential Suite (入住時享用蜜月配 套禮品, 為新人提供 個人浴袍及枕頭) (upgrade with honeymoon amenities, personalized bathrobe and pillows for the newlywed)
觀海軒或全景咖啡廳晚餐禮券 Dinner voucher of Kwun Hoi Heen or Café Panorama	\$500	\$500	\$800	\$1,000
免費尊享開席前迎賓飲料 Complimentary pre-dinner fruit punch	-	-	✓*	✓*
免費尊享精緻美點招待 Complimentary refreshment break	-	-	菜譜上任選三至四款* 3-4 items of choice from menu*	
免費獲贈雙人下午茶禮券 Complimentary Afternoon Tea set voucher (1 set for 2 guests)	1套 1 set	1套 1 set	2套 2 sets	4套 4 sets
新人可免費享用結婚一周年晚餐 Complimentary First Wedding Anniversary Dinner for two (food only)	-	-	✓	✓
免費使用一個月健身中心及泳池(只適用於婚宴前) Free usage of fitness centre and swimming pool for 1 month (only available prior to wedding banquet)	-	-	✓	✓
於酒店舉行百日宴尊享八折優惠 20% discount for 100 days celebration with us	✓	✓	✓	✓
奉送壹隻全隻黃金脆皮燒乳豬 1 complimentary whole roasted suckling pig	✓	✓	✓	✓
每席奉送精緻菜譜 Personalized table menu	✓	✓	✓	✓
於晚宴期間免費供應汽水及啤酒 Complimentary soft drink and beer during dinner period	每席十六罐 16 cans per table	無限暢飲 Free flow	無限暢飲 Free flow	無限暢飲 Free flow

中式婚禮晚宴套餐 CHINESE WEDDING DINNER PACKAGE

	經典 Classic	歡慶 Delight	誓盟 Vows	永恒 Forever
奉送祝酒用香檳壹瓶 1 bottle of champagne for toasting	✓	✓	✓	✓
每席免收自攜洋酒或烈酒之開瓶費 Free corkage of self-bring wine or liquor per table	壹瓶 1 bottle	壹瓶 1 bottle	二瓶 2 bottles	全免 All
每席奉送葡萄酒壹瓶 Complimentary 1 bottle of wine per table	✓	✓	✓	✓
奉送鮮果忌廉結婚蛋糕壹個 Complimentary 1 whole fresh fruit cream wedding cake	三磅 3 pounds	三磅 3 pounds	三磅 3 pounds	五磅 5 pounds
每席奉送餐桌鮮花擺設 Floral centrepiece for all tables	✓	✓	✓	✓
免費使用影音設備：投影機、屏幕、擴音系統及麥克風 Complimentary use of LCD projector, screen, PA system and microphone	✓	✓	✓	✓
奉送壹份小吃茗茶招待及六桌麻雀耍樂設備 6 tables of Mahjong facilities with one complimentary snack with Chinese tea service	✓	✓	✓	✓
特許婚宴於天幕草坪攝影留念 Access to Garden Lawn area for photo shooting	✓	✓	✓	✓
油畫架供擺放新人婚紗照 Standing easel for wedding photo display	✓	✓	✓	✓
供攝影用之三層豪華蛋糕模型 3-tier dummy wedding cake for photo shooting	✓	✓	✓	✓
免費使用新娘房 Complimentary use of bridal room	✓	奉送茶及小食 including tea and canapes	奉送茶及小食 including tea and canapes	奉送茶及小食 including tea and canapes
免費泊車 (需視酒店情況而定) Free parking (subject to availability)	✓	✓	✓	✓
免費使用酒店來回澳門外港客運碼頭之穿梭巴士服務 (需視酒店情況而定) Complimentary shuttle bus service from Macau Ferry Terminal to Hotel (subject to availability)	✓	✓	✓	✓
免費三十八座巴士來回接送服務 38-seater shuttle bus round trip transfer service	壹台 1 coach	兩台 2 coaches	兩台 2 coaches	兩台 2 coaches
奉送精美嘉賓題名冊壹本 1 complimentary guest sign-in book	✓	✓	✓	✓

以上婚禮晚宴套餐只適用於宴會廳之中式酒席最少為九席，及於花園天幕之中式酒席最少為十二席。

The above packages are only applicable with a minimum of 9 tables in Ballroom and 12 tables in Garden Marquee.

所有價目須另加百分之十服務費及現時百分之五政府旅遊稅。

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婚宴套餐
wedding package

經典 CLASSIC

鴻運金豬全體
Barbecued whole suckling pig

碧綠蝦球珊瑚蚌
Sautéed fresh shrimps, clams and vegetables

發財多子金元貝
Braised whole conpoy with garlic and sea moss

琥珀五彩龍皇丁
Sautéed fresh shrimps, squids and scallops with walnuts

姬松茸燉螺頭湯
Double-boiled sea whelk soup with mushroom

蒜蓉粉絲蒸八頭鮮鮑
Steamed fresh abalone and bean thread with garlic

鳳凰脆皮黃金雞
Deep-fried crispy chicken

清蒸沙巴大青斑
Steamed fresh groupa with spring onion in soya sauce

幸福乾燒伊麵
Dried braised e-fu noodles mixed with vegetable

蛋白蝦仁香芋炒飯
Shrimp, taro and egg white fried rice

美點耀雙輝
Chinese petits fours

蓮子百合湯圓
Sweetened red beans with lotus seeds, fresh lily bulbs
and glutinous dumplings

時令嶺南佳果盤
Seasonal fresh fruit platter

歡慶 DELIGHT

鴻運金陵片皮豬全體
Barbecued whole sliced suckling pig

西芹琥珀貴妃玉帶蝦球
Wok-fried prawn, neck clams and organic celery with walnuts

發財玉環多子柱甫
Braised whole conpoy stuffed in winter melon with garlic and sea moss

脆炸蟹鉗拼海鮮卷
Deep-fried crab claw and seafood roll

蟹肉雞絲燕窩羹
Braised bird's nest soup with crab meat and chicken slices

清蒸西沙老虎斑
Steamed sea tiger garoupa with spring onion in soya sauce

蠔皇玉掌扒鮑甫
Braised abalone and goose webs with garden greens

鹽焗農家走地雞
Baked salted fresh chicken

幸福乾燒伊麵
Braised e-fu noodles with mixed vegetables

高湯灼手工水餃
Poached handmade dumplings in supreme soup

美點耀雙輝
Chinese petits fours

蓮子百合湯圓
Sweetened red beans cream with lotus seeds, fresh lily bulbs
and glutinous dumplings

時令嶺南佳果盤
Seasonal fresh fruit platter

誓盟 VOWS

鴻運金陵片皮豬全體
Barbecued whole suckling pig

XO醬爆海參大蝦球
Wok-fried sea cucumber and prawn in XO sauce

雀巢琥珀五彩極品牛柳丁
Wok-fried beef tenderloin with walnuts

脆炸杏片百花蟹鉗拼海鮮卷
Deep-fried crab claw and seafood roll topped with sliced almonds

鮑汁花菇扒吉品鮑
Braised whole abalone and black mushroom in abalone sauce

菜膽花膠燉老鴿
Double-boiled pigeon and fish maw with mixed vegetables

鳳凰脆皮黃金雞
Deep-fried crispy chicken

清蒸西沙老虎斑
Steamed sea tiger garoupa with spring onion in soya sauce

上湯蟲草花浸時蔬
Poached seasonal vegetables with glossy ganoderma in supreme soup

瑤柱蛋白炒飯
Whole conpoy and egg white fried rice

腰果露湯圓
Sweetened cashew nut cream with glutinous rice dumplings

美點耀雙輝
Chinese petits fours

時令嶺南佳果盤
Seasonal fresh fruit platter

永恆 FOREVER

龍鳳金陵片皮乳豬全體
Barbecued whole suckling pig

碧綠多子發財柱甫
Braised whole conpoy with garlic, sea moss and garden greens

松露雀巢花姿海參
Braised sea cucumber in black truffle pate

杏香百花蟹鉗拼帶子盒
Deep-fried stuffed crab claw with scallop

高湯鮑參玉燕羹
Double boiled bird's nest soup with abalone and sea cucumber

蠔皇五頭鮮鮑扒金錢
Braised sliced whole abalone and mushrooms with vegetables in oyster sauce

吊燒脆皮芝麻雞
Crispy-fried crispy chicken with sesame

清蒸游水東星斑
Steamed spotted garoupa with spring onions in soya sauce

上湯澳龍燴伊麵
Stir-fried Australian lobster with e-fu noodles

上湯魚皮餃
Steamed fish dumpling in superior soup

特色美點雙輝
Chinese petit fours

核桃露湯圓
Sweetened walnut cream with glutinous rice dumpling

時令嶺南佳果盤
Seasonal fresh fruit platter

婚宴額外選項 ADDITIONAL ITEMS FOR THE WEDDING PACKAGE

選項 Items	價格 Price
暢飲套餐 Beverage package	每小時每位 \$88起 \$88 per hour per person up
雜果賓治 Fruit punch	\$800 壹瓶, 供30位客人使用 \$800 per jar for 30 guests
香檳 Champagne	\$450 壹瓶 \$450 per bottle
葡萄酒 Wine	\$248 壹瓶 \$248 per bottle
結婚蛋糕 Wedding cake	每磅 \$300 \$300 per pound
精緻小食 Canapés	每位 \$228起 \$228 per person up
刻有新人名字香檳杯一套 A set of champagne glass with newlywed's name	每套 \$1,200 \$1,200 per set
接駁巴士 Shuttle bus	
20座 20-seater	單程 \$700 起 \$700 per trip up
38座 38-seater	單程 \$800起 \$800 per trip up
45座 45-seater	單程 \$900起 \$900 per trip up
現場樂隊 Live Band	\$4,500 起 \$4,500 up
精美嘉賓題名冊壹本 Guest sign-in book	\$188 元正 \$188 nett

所有價目須另加百分之十服務費及現時百分之五政府旅遊稅。

All prices are subject to 10% service charge and 5% current government tourism tax.

元旦、農曆正月初一、初二、初三、復活節、清明節、勞動節、端午節、中秋節及翌日、國慶日、重陽節、澳門格蘭披治大賽車日、澳門回歸紀念日、冬至、聖誕前夕及聖誕節、元旦前夕需額外收取 20% 附加費及需視實際情況而定。

A surcharge of 20% is required for event held on New Year, Chinese New Year 1st – 3rd Day, Easter Holiday, Ching Ming Festival, Labour Day, Dragon Boat Festival, Mid-Autumn Festival, Day After Mid-Autumn Festival, National Day of PRC, Chong Yeung Festival, Macau Grand Prix, Handover Memorial Day of Macau S.A.R., Winter Solstice & New Year's Eve, all subject to availability.



婚宴套餐
wedding package