### **CHINESE WEDDING PACKAGE 2022**

### 2022年中式婚宴套餐

Complimentary privileges during dinner for booking of 8 tables or above:

凡惠顧八席或以上,席間可享有以下優惠:	MOP 澳門幣							
八:志麒八伟以以上,	Menu A \$7,888+	Menu B \$9,999+	Menu C \$10,888+	Menu D \$13,888+	Menu E \$18,888+			
One night stay in a complimentary deluxe room (Breakfast for 2 persons) 婚宴當晚免費入住本酒店高級豪華客房一晚(包括二人早餐)	<b>√</b> /	<b>√</b>	_	_	_			
One night stay in a complimentary one bedroom suite or two deluxe								
rooms (Breakfast for 2 persons) 婚宴當晚免費入住本酒店一室套房一間或豪華客房兩間一晚 (包括二人早餐)	-	-	✓	✓	-			
One night stay in a complimentary presidential suite (Breakfast for 2 persons) 婚宴當晚免費入住本酒店總統套房一晚 (包括二人早餐)	_	_	_	_	✓			
Additional rooms on the wedding night at hotel's best-selling rate (Subject to availability) 婚宴當晚額外客房可享預定時客房最優惠價 (視乎供應情況)	✓	✓	✓	✓	✓			
Enjoy 50% discount on food tasting when booking over 10 tables 凡惠顧十席或以上,可享半價試菜服務	<b>✓</b>	✓	✓	✓	✓			
Enjoy Artyzen Grand Lapa Macau Wedding Decoration Package for booking over 10 tables		/	ſ	/	ſ			
凡惠顧十席或以上,可享有澳門雅辰酒店婚宴場地佈置	-	•	•	•	•			
Enjoy Artyzen Grand Lapa Macau Exquisite Wedding Decoration Package for booking over 16 tables 凡惠顧十六席或以上,可享有澳門雅辰酒店精緻婚宴場地佈置	_	<b>√</b>	<b>√</b>	<b>√</b>	<b>√</b>			
Enjoy Artyzen Grand Lapa Macau Luxury Wedding Decoration Package for booking over 18 tables		/	/	/	/			
凡惠顧十八席或以上,可享有澳門雅辰酒店豪華婚宴場地佈置	-	•	<b>V</b>	<b>V</b>	<b>V</b>			
Artyzen Grand Lapa Macau spa treatment for two persons 奉送雅辰酒店雙人護理療程	-	50 分鐘	50 分鐘	80 分鐘	80 分鐘			
Complimentary house red/ white wine per table during dinner 每席奉送席間紅/白葡萄酒	1瓶 bottle	2瓶 bottles	2瓶 bottles	無限量供應 free flow	無限量供應 free flow			
2 hours free flow of soft drinks or beer during dinner 席間兩小時奉送汽水或啤酒	無限量供應 free flow	無限量供應 free flow	無限量供應 free flow	無限量供應 free flow	無限量供應 free flow			
One complimentary bottle of champagne for toasting 奉送祝酒用之香檳壹瓶	✓	✓	✓	✓	✓			
Free corkage for self-bring-in wine or liquor per table 每席免收自攜洋酒或烈酒開瓶費	1瓶 bottle	2瓶 bottles	2瓶 bottle		全免 waived			





#### **CHINESE WEDDING PACKAGE 2022**

### 2022年中式婚宴套餐

MOP 澳門幣

	Menu A \$7,888+	Menu B \$9,999+	Menu C \$10,888+	Menu D \$13,888+	Menu E \$18,888+
Complimentary fresh cream cake (pounds) 婚宴當晚奉送結婚蛋糕壹個 (磅)	5	5	8	8	8
Complimentary Chinese tea and condiment 全免鵲片(最多八枱)茶芥	✓	✓	✓	✓	✓
One complimentary non-alcoholic punch bowl during Mahjong 於麻雀耍樂期間,奉送無酒精雞尾酒特飲一盤	-	✓	✓	✓	✓
One complimentary tray of pre-dinner snack during Mahjong 於麻雀耍樂期間,奉送席前小食一盤	-	✓	✓	✓	✓
One Complimentary whole roasted suckling pig on wedding day or the day following wedding 婚禮當天或翌日敬送回門金豬壹隻	-	✓	✓	✓	✓
An embroider guest register book for the event 奉送嘉賓題名冊壹本	✓	✓	✓	✓	✓
Complimentary red seeds and candies prior the event 奉送席前糖果瓜子	✓	✓	✓	✓	✓
6-layer of dummy wedding cake for photo shooting 提供六層裝飾結婚蛋糕供拍照用途	✓	✓	✓	✓	✓
One complimentary easels stand for wedding photo display 提供油畫架一台供擺放婚紗照	✓	✓	✓	✓	✓
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)	✓	✓	✓	✓	✓
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, Hi-Fi system and three sets of microphone 免費使用投影機設備,音響系統及無線咪三支	✓	✓	✓	✓	✓

#### Remarks / 註

- "Golden Jade" (Menu A) is only available on weekdays (Monday to Thursday), booking on weekend (Friday to Sunday) will have an additional charge of MOP1,000 per table; and is not applicable on: New Year 's Day, Lunar Chinese New Year, Labour Day, Dragon Boat Festival, Mid-Autumn Festival, National Day, Macau Grand Prix Event, Handover day, Christmas Eve, Christmas Day, New Year Eve, and all propitious days in year 2022
  - Christmas Eve, Christmas Day, New Year Eve, and all propitious days in year 2022 "金碧輝煌宴" 只限平日(星期一至四)享用,於週末(星期五至日)預訂每席需另加澳門幣 1000 元; 及不適用於:元旦、農曆正月初一、初二、初三、勞動節、端午節、中秋節、國慶日、澳門格蘭披治大賽車日、澳門特別行政區成立紀念日, 聖誕前夕及聖誕節、元旦前夕以及 2022 年所有吉日
- 2. All prices are subject to 10% service charge
  - 所有價目須另加百分之十服務費
- 3. The serving of the above packages are subject to house brand selection 以上飲品套餐項目均採用酒店特選推廣品牌
- 4. This offer cannot be used in conjunction with any other promotions / coupons 以上優惠不可與其他優惠同時使用
- 5. The above privileges valid until December 31, 2022 以上優惠有效期至 2022 年 12 月 31 日





## GOLDEN JADE WEDDING MENU (WEDDING MENU A) 金碧輝煌宴

MOP 澳門幣 7,888+ per table 每席

Barbecued suckling pig, hoisin sauce, pan cake, leek, cucumber 喜慶乳豬全體

Crispy-fried prawn, chicken liver and ham, X.O. sauce

碧綠醬爆龍鳳卷

Deep-fried shrimp, cuttlefish and water chestnut dumplings

千島汁蟹籽百花球

Braised conpoy, black shitake mushrooms and spinach

蠔皇北菇瑤柱扒菜苗

Braised birds nest, crab meat and chicken soup

紅燒燕窩蟹肉雞絲羹

Steamed spotted grouper, supreme soy sauce, green onion, coriander

清蒸大海斑

Braised sliced abalone, bailing mushrooms and vegetable

翡翠鮑片燴百靈菇

Chicken simmered in rose infused soy sauce

飄香玫瑰豉油雞

Wok-fried rice, roasted duck and black truffle sauce

黑松露火鴨粒炒飯

Braised e-fu noodles with forest mushrooms

珍菌燜伊麵

Chinese Petit Fours

美點雙輝

Sweetened red bean, lily bulb and lotus seed soup

百年好合

A selection of freshly sliced fruit and berries

#### 五彩鮮果拼盤

有效期至 2022 年 12 月 31 日 | Valid until December 31, 2022

#### Remarks / 計:

- 1. "Golden Jade" menu is only available on weekdays (Monday to Thursday), booking on weekend (Friday to Sunday) will have an additional charge of MOP1,000 per table; and is not applicable on: New Year's Day, Lunar Chinese New Year, Labour Day, Dragon Boat Festival, Mid-Autumn Festival, National Day, Macau Grand Prix Event, Handover day, Christmas Eve, Christmas Day, New Year Eve, and all propitious days in year 2022
  - "金碧輝煌宴"只限平日(星期一至四)享用,於週末(星期五至日)預訂每席需另加澳門幣 1000 元;及不適用於:元旦、農曆正月初一、初二、初三、 勞動節、端午節、中秋節、國慶日、澳門格蘭披治大賽車日、 澳門特別行政區成立紀念日,聖誕前夕及聖誕節、元旦前夕以及 2022 年所有吉日
- 2. All prices are subject to 10% service charge 所有價目須另加壹服務費
- 3. This offer cannot be used in conjunction with any other promotions / coupons 以上優惠不可與其他優惠同時使用
- 4. The above privileges valid until December 31, 2022 以上優惠有效期至 2022 年 12 月 31 日



澳門雅辰酒店

### ENDLESS LOVE (WEDDING MENU B) 長長久久宴

MOP 澳門幣 9,999+ per table 每席

Barbecued suckling pig, hoisin sauce, pan-cake, leek, cucumber

喜慶乳豬全體

Wok-fried shrimps, cuttlefish and X.O. sauce

X.O 醬炒花枝片蝦球

Braised Japanese conpoy, sea moss, garlic and lettuce

發財多子瑤柱甫

Deep-fried crab claws stuffed with minced shrimp, sweet-sour sauce

黃金百花炸蟹鉗

Double-boiled chicken, sea whelk, cordyceps and fish maw

金蟲草花膠螺頭燉雞湯

Steamed spotted grouper, supreme soy sauce, green onion and coriander

福海大海斑

Braised 8 head abalone, goose webs and baby spinach

紅燒8頭鮑魚扣鵝掌

Crispy-fried chicken, spiced salt and Worcestershire sauce

比翼雙飛炸子雞

Pan-fried shrimp, pork and water chestnut dumplings in chicken broth

鮮蝦上湯煎粉果

Stir-fried wild rice, egg white, roasted eel, tobiko and shallots

烤鰻魚蛋白野米炒飯

Chinese petit fours

美點雙輝

Sweetened red bean, lily bulb and lotus seed soup

百年好合

A selection of freshly sliced fruit and berries

五彩鮮果拼盤

Valid until December 31, 2022 | 有效期至 2022 年 12 月 31 日

Remarks / 註:



<sup>1.</sup> All prices are subject to 10% service charge 所有價目須另加百分之十服務費

# PEACE & HARMONY (WEDDING MENU C) 鸞鳳和鳴宴

MOP 澳門幣 10,888+ per table 每席

Barbecued whole suckling pig, hoisin sauce, rice crackers, leek, cucumber

脆米金豬全體

Live Boston lobster and e-fu noodles braised in superior broth

高湯波士頓龍蝦伊麵

Wok-fried scallops, coral clams, honey glazed walnuts and XO sauce

琥珀合桃 X.O 醬炒帶子桂花蚌

Braised conpoy, sea moss, black garlics and baby spinach

發財黑蒜子瑤柱甫

Double-boiled chicken, sea cucumber and cordyceps

海參金蟲草燉鷄

Steamed giant grouper, supreme soy sauce, green onion and coriander

福海花尾龍躉

Braised 8 head whole abalone, fish maw, lettuce

原隻8頭鮑魚燴花膠時蔬

Crispy-fried chicken and garlic

金蒜鴻運風沙雞

Conpoy and rice steamed in lotus leaf

瑤柱荷葉飯

Homemade vegetarian dumplings, bamboo pith and mushrooms

招牌鼎湖竹笙素水餃

Chinese petit fours

美點雙輝

Sweetened red bean, lily bulb and lotus seed soup

百年好合

A selection of freshly sliced fruit and berries

五彩鮮果拼盤

Valid until December 31, 2022 | 有效期至 2022 年 12 月 31 日



# EMPEROR & EMPRESS (WEDDING MENU D) 金鑲玉印宴

MOP 澳門幣 13,888+ per table 每席

BBQ gold-dusted whole suckling pig, hoisin sauce, rice crackers, leek and cucumber

金泊脆米金豬全體

Live Boston lobster and e-fu noodles braised superior broth

高湯波士頓龍蝦伊麵

Wok-fried prawns, coral clams and X.O. sauce

X.O 醬炒蝦球桂花蚌

Crispy-fried scallop dumplings, stir-fried scallop and Peruvian green asparagus

翡翠香酥金銀帶子

Double-boiled fish maw, morel mushrooms and baby Chinese cabbage

羊肚菌菜膽花膠燉湯

Steamed giant grouper, preserved vegetables, ginger and supreme soy sauce

古法蒸花尾龍躉

Braised 6 head whole abalone, black shiitake, termitomyces and king mushrooms

紅燒原隻 6 頭鮑魚拌野山珍菌

Crispy-fried chicken, spiced salt and Worcestershire sauce

比翼雙飛炸子雞

Stir-fried rice with goose liver, conpoy and egg white

瑤柱鵝肝蛋白炒飯

Homemade prawn dumplings, yellow chives and supreme broth

招牌高湯水餃皇

Chinese petit fours

美點雙輝

Walnut sweet soup with glutinous rice dumplings

團圓合桃露

A selection of freshly sliced fruit and berries

五彩鮮果拼盤

Valid until December 31, 2022 | 有效期至 2022 年 12 月 31 日

Remarks / 註·



<sup>1.</sup> All prices are subject to 10% service charge 所有價目須另加百分之十服務費

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MOP 澳門幣 18,888+ per table 每席

BBQ gold-dusted whole suckling pig, hoisin sauce, rice crackers, leek, cucumber

金泊脆米金豬全體

Live Australian rock lobster and e-fu noodle braised in superior broth

高湯澳洲龍蝦伊麵

Wok-fried coral clams, scallops, celery and XO sauce

翡翠醬皇金銀帶子桂花蚌

Conpoy, broccolini, hairy melon, sea moss and garlic braised in conpoy sauce

發財萬子玉環瑤柱甫

Double-boiled duck, fish maw and morel mushrooms

摩利菌花膠燉水鴨湯

Steamed red spotted grouper, supreme soy sauce, coriander and green onions

清蒸海東星斑

Braised 32 head whole South African abalone, Japanese sea cucumber and baby kailan

原隻 32 頭南非幹鮑拌關東遼參

Steamed boneless chicken, black shitake mushrooms and Yunnan ham

金華火腿玉樹雞

Stir-fried rice with Conpoy, tobiko, scallop and egg white

雪影蟹子金銀貝炒飯

Black truffle ramen noodle soup with tiger prawn dumplings

黑松露蝦皇餃子拉麵

Chinese petit fours

美點雙輝

Walnut sweet soup with glutinous rice dumplings

團圓合桃露

A selection of freshly sliced fruit and berries

五彩鮮果拼盤

Valid until December 31, 2022 | 有效期至 2022 年 12 月 31 日



# TWIN LOTUS STALK (WEDDING VEGETARIAN MENU) 並蒂蓮宴

MOP 澳門幣 6,888+ per table 每席

Vegetarian Platter

Vegetarian goose, tofu ham, celery, black fungus and cucumber

五福臨門

炸素鵝,素火腿,西芹,黑木耳,青瓜

Crispy-fried milk custard and taro paste

脆奶拌荔茸棗

Braised broccoli, Brazil mushrooms and straw mushrooms

姬松茸扒草菇西蘭花

Stir-fried dried bean curd skin, Peruvian asparagus and macadamia nuts

夏果蘆筍茶乾

Double-boiled morel mushrooms, bamboo pith and cabbage

羊肚菌竹笙燉湯菜膽

Hairy melon, tempeh, vegetarian oyster sauce

蠔皇玉環天貝

Steamed eggplant, teriyaki sauce, sesame seeds

燒汁蒸素鰻魚

Braised broccolini, Nepalese mountain grains

西蘭苗扒尼泊爾岩米

Fried rice with porcini mushrooms and black truffle

黑松露牛肝菌炒飯

E-fu noodle soup, yellow & black fungus, water chestnuts, vegetable wonton, and choi sum

上素黃耳雲吞湯伊麵

Chinese petit fours

美點雙輝

Sweetened almond tea soup, black sesame glutinous rice dumplings, nostoc star jelly

百年葛仙米幸福團圓

A selection of freshly sliced fruit and berries

五彩鮮果拼盤

Valid until December 31, 2022 | 有效期至 2022 年 12 月 31 日

