

Wedding Western Package 2022

2022 年西式婚慶套餐

Complimentary Privileges 優惠奉送

Rooms on the wedding night at 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

奉送祝酒用之香檳壹瓶

Free corkage for 1 bottle of self-bring-in wine or liquor per table

每席免收 1 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, screen and three sets of microphones

免費使用投影機設備及無線咪

Complimentary use of DVD player and Hi-Fi system

免費使用影視播放機連音響組合

6-tier of dummy wedding cake for photo shooting

免費提供六層裝飾結婚蛋糕供拍照用途

Complimentary easels stand for wedding photo display

免費提供油畫架供擺放婚紗照

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 人或以上，席間可額外享有以下優惠：

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)

Complimentary 5 pounds fresh cream cake

婚宴當晚奉送五磅結婚蛋糕壹個

Complimentary entrance arch decoration

奉送絲花拱門佈置

Complimentary welcome signage board

奉送迎賓牌 1 個

Complimentary reception table decoration

奉送簽名檯佈置

1. All prices are subject to 10% service charge and government tourism tax
所有價目須另加百分之十服務費以及政府旅遊稅
2. 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
3. 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
4. The above privileges are valid until December 31, 2022
以上優惠有效期至 2022 年 12 月 31 日



Wedding Package
婚宴詳情



ARTYZEN
GRAND LAPA MACAU
澳門雅辰酒店

Wedding Western Buffet Menu A

西式自助套餐 A

Seafood on Ice

Scallops, sea prawns, blue mussels, sea snails

扇貝，海蝦，藍青口，海螺

Cocktail sauce, tomato hot sauce, lemon wedges, tabasco

雞尾酒醬汁，蕃茄辣汁，檸檬角，塔巴斯科辣椒醬

Appetizer

Quinoa-edamame-baby spinach salad, lemon vinaigrette

藜麥毛豆菠菜苗沙律，檸檬香醋

Cajun salmon-avocado-red onion-tomato salad

卡津三文魚奶油果紅洋蔥番茄沙律

Marinated black fungus, chicken, Shanxi superior mature black vinegar

涼拌雞絲木耳

Som Tam (Thai)

Young papaya salad, black tiger prawns, chili, tamarind dressing

青木瓜蝦沙律

Ceasar Salad Bar

Romaine lettuce

生菜

Garlic croutons, grated parmesan cheese, crispy bacon

cracked black pepper, caesar dressing

大蒜麵包粒，帕爾馬芝士，脆培根，新鮮黑胡椒碎，凱撒醬

Clam chowder

Creamy clam soup, bacon, potatoes, celery, carrot, parsley, garlic croutons

忌廉周打蜆湯，培根，薯仔，芹菜，胡蘿蔔，歐芹，蒜蓉麵包粒

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，意大利香醋



Carving (Live Station)

Salmon wellington, Hollandaise-dill sauce

三文魚威靈頓，蒔蘿荷蘭醬

Main Course

Pan-seared Black Angus beef medallions, green pepper corn sauce

香煎黑安格斯牛肉，青胡椒醬

Roasted lemon marinated free-range chicken, thyme jus

烤檸檬醃葡國走地雞，百里香汁

Seafood Arrabbiata

Tagliatelle pasta, prawns, mussels, calamari, clams, cherry tomato,

paprika, marinara sauce

意大利辣蕃茄醬燴海鮮

Sweet-sour Iberico pork, trio of pepper, lychee

糖醋伊比利亞豬肉，雜椒，荔枝

Panaeng Pak (Thai)

Thai red curry, tofu, tempeh, vegetable

泰式豆腐天貝時蔬紅咖喱

Orange butter glazed tri-colored baby carrots, pine nuts, parsley

牛油香橙炒胡蘿蔔仔，松子，歐芹

Steamed jasmine rice

蒸茉莉飯

Desserts

Mango-sago-pomelo sweet soup

楊枝金露

Fresh fruit tartlets

新鮮水果撻

N.Y cheese fresh blueberry cake

纽约藍莓芝士蛋糕

Portuguese cream and biscuit crumb pudding

木糠布甸

Red velvet cup cake

紅絲絨杯仔蛋糕

Coffee chiffon cake

咖啡戚風蛋糕



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GRAND LAPA MACAU
澳門雅辰酒店

Ice Cream Selection (scooped to order)

Your choice of any 2 flavors

精選雪糕 (2 種口味任你選擇)

- | | | | |
|--|---|---|---------------------------------------|
| <input type="checkbox"/> Vanilla
香草 | <input type="checkbox"/> Chocolate
朱古力 | <input type="checkbox"/> Strawberry
草莓 | <input type="checkbox"/> Coffee
咖啡 |
| <input type="checkbox"/> Mango
芒果 | <input type="checkbox"/> Coconut
椰子 | <input type="checkbox"/> Green Tea
綠茶 | <input type="checkbox"/> Sesame
芝麻 |

Condiments

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

M & M，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，草莓，藍莓，朱古力，焦糖醬，芒果百香果

Fruits

Seasonal fresh sliced fruits and berries

新鮮水果盆

每位澳門幣 **MOP 688+15% per person**

(Menu is inclusive of free flow of soft drink, beer, house red and white wine)

(套餐包括無限暢飲汽水、啤酒、紅酒及白酒)



ARTYZEN
GRAND LAPA MACAU
澳門雅辰酒店

Wedding Western Buffet Menu B

西式自助套餐 B

Seafood on Ice

Boston lobster, 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

雞尾酒醬汁，蕃茄辣汁，檸檬角，塔巴斯科辣椒醬

Appetizer

Caprese salad

Heirloom tomatoes, bocconcini, olive oil, balsamic, basil, black pepper

卡普雷塞沙律

原種蕃茄，博康奇尼芝士，橄欖油，香醋，羅勒，黑胡椒碎

Yam Nuea Yaang

Thai beef salad, mint, celery chili lime dressing

泰式牛肉薄荷芹菜沙律

Marinated jelly fish, pomelo, red onion, Shanxi superior mature black vinegar

涼拌海蜇柚子

Charcutaria

Salami, bresaola, mortadella, pastrami

薩拉米香腸，布雷索拉，肉腸，法式香腸

Pickled vegetables, cornichons, semi-dried tomatoes, pearl onions, red onion, capers,

lemon wedges, black kalamata olives, large green olives

醃菜，酸青瓜，番茄乾，洋蔥仔，紅洋蔥，刺山柑，檸檬角，黑卡拉邁橄欖，綠橄欖

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

第戎芥末醬，辣根醬，蜂蜜芥末醬，酸奶油，無花果酸辣醬



Hot Appetizer

Shrimp Rissoles

Fried Portuguese prawn dumplings

蝦派

Thung Thong (Thai)

Crispy-fried pork & mushroom dumplings, sweet chili-peanut dip

脆炸泰式豬肉蘑菇餃，花生辣醬

Deep-fried pigeon

Lemon wedges, spice salt, L&P sauce, crackers

炸乳鴿

檸檬角，華鹽，LP 醬，蝦餅

Soup

Seafood kimchi soup

海鮮泡菜湯

Shrimps, scallops, mussels, clams, seabass, tofu, leek

蝦，扇貝，青口，蜆，鱸魚，豆腐，韭菜

Kkotppang (Steamed Korean buns)

蒸韓式饅頭

Drunken Mussels (Live Station)

Blue mussels, pancetta, Irish ale, garlic, parsley, cream, butter

青口，煙肉，愛爾蘭啤酒，大蒜，香菜，忌廉，牛油

Peking Duck (Live Station)

Roasted duck sliced

Chinese pancakes, leek, cucumber, chili, hoisin sauce

北京烤鴨

餅皮，韭菜，青瓜，辣椒，海鮮醬



Main Course

Pan-baked Victorian rack of lamb, garlic-rosemary sauce

香煎維多利亞羊架，迷迭香醬

Carne Vinha D'alhos

Braised Iberico pork, white wine, garlic, potatoes, coriander

葡式香蒜白酒燴伊比利亞豬肉，薯仔，香菜

Pan-fried salmon, lemon butter sauce

香煎三文魚，檸檬牛油醬

Seafood lasagna

Seafood ragout, tomato sauce, parmesan cheese

海鮮千層麵

Stir-fried white sea prawns, salted egg sauce

金莎白海蝦

Wok-fried broccolini, lily bulbs, garlic

香蒜炒百合西蘭苗

Khao Ob Sub-Pa-Rod (Thai)

Pineapple fried rice, yellow curry, chicken, cashes nuts

泰式菠蘿雞肉炒飯

Dessert

Chinese Bird's nest egg tarts

燕窩葡撻

Choux a la crème

忌廉泡芙

White chocolate & strawberry mousse in glasses

白朱古力草莓慕斯杯

Vanilla and coffee Swiss roll cake

香草咖啡瑞士卷蛋糕

Portuguese almond pie

葡式杏仁派

N.Y cheese fresh blueberry cake

紐約藍莓芝士蛋糕

Mini yuzu meringue tart

迷你柚子撻

Mango pudding, fresh mango

新鮮芒果布丁



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GRAND LAPA MACAU
澳門雅辰酒店

Live Stations

Crepe suzette (Flambéed to order)

Orange zest, Grand Marnier, orange segments

香橙煎餅，橙皮，大瑪尼爾，橙片

Ice Cream Selection (scooped to order)

Your choice of any 2 flavors

精選雪糕 (2 種口味任你選擇)

- | | | | |
|----------------------------------|------------------------------------|-------------------------------------|---------------------------------|
| <input type="checkbox"/> Vanilla | <input type="checkbox"/> Chocolate | <input type="checkbox"/> Strawberry | <input type="checkbox"/> Coffee |
| 香草 | 朱古力 | 草莓 | 咖啡 |
| <input type="checkbox"/> Mango | <input type="checkbox"/> Coconut | <input type="checkbox"/> Green Tea | <input type="checkbox"/> Sesame |
| 芒果 | 椰子 | 綠茶 | 芝麻 |

Condiments

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

M & M，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，草莓，藍莓，朱古力，焦糖醬，芒果百香果

Fruits

Seasonal fresh sliced fruits and berries

新鮮水果盆

每位澳門幣 **MOP798+15% per person**

(Menu is inclusive of free flow of soft drink, beer, house red & white wine)

(套餐包括無限暢飲汽水、啤酒、紅酒及白酒)



ARTYZEN
GRAND LAPA MACAU
澳門雅辰酒店

Wedding BBQ Buffet Menu

西式婚宴燒烤自助套餐

Appetizer

Marinated black fungus, chicken, Shanxi superior mature black vinegar

凉拌雞絲木耳

Caprese salad

Heirloom tomatoes, bocconcini, olive oil, balsamic, basil, black pepper mill

卡普雷塞沙律

原種蕃茄，博康奇尼芝士，橄欖油，香醋，羅勒，黑胡椒碎

Som Tam (Thai)

Thai young papaya salad, black tiger prawns, chili, tamarind dressing

青木瓜蝦沙律

Ceasar Salad Bar (Live Station)

Romaine lettuce

生菜

Garlic croutons, grated parmesan cheese, crispy bacon,
cracked black pepper

大蒜麵包粒，帕爾馬芝士，脆培根，新鮮黑胡椒碎

Caesar dressing

凱撒醬

Raclette & Charcuterie

Grilled to order raclette cheese,

salami, bresaola, mortadella, pastrami,

拉克莱特芝士，薩拉米香腸，布雷索拉，肉腸

Boiled new potatoes, black pepper mill, sea salt, paprika

水煮新薯，黑胡椒，海鹽，辣椒粉

Pickled vegetables, cornichons, pearl onions, black kalamata olives, large green olives

醃菜，酸青瓜，洋蔥仔，黑卡拉邁橄欖，綠橄欖

Dijon mustard, tangy horseradish sauce, honey-dill mustard

第戎芥末醬，辣根醬，蜂蜜芥末醬



Marinated salmon

Citrus-dill cured salmon gravlax

檸檬蒔蘿三文魚

Capers, pearl onion, lemon wedges

刺山柑，洋蔥仔，檸檬

Sour cream, horseradish cream, honey mustard

酸忌廉，辣根忌廉，蜂蜜芥末醬

Tom Yam

Hot-sour prawn soup

酸辣海鮮湯

Prawn, chili, lemongrass, kaffir lime leaf, galangal, straw mushroom, shallot, fresh lime

蝦，辣椒，香茅，檸檬葉，南薑，草菇，新鮮青檸

Rotissol (Live Station)

Portuguese roasted suckling pig

葡式乳豬

Chorizo-bacon garlic rice, or steamed rice

葡腸培根蒜香飯

BBQ Grill

(Cooked to Order over charcoal)

Whole calamari, chili-garlic-herb oil

辣椒蒜油鮮魷

English apple-pork sausages

英式蘋果豬肉腸

Black tiger prawns, lime-dill

虎蝦，青檸蒔蘿

U.S prime beef sirloin, Sarawak black pepper

美國牛柳，砂拉越黑胡椒

Pacific oyster, garlic-herb

蒜油生蠔

Chicken Satays (cooked to order)

雞肉沙嗲

Sauce / Dipping

BBQ, thyme jus, black pepper, mushroom cream, spicy peanut sauce

BBQ 汁，香草汁，黑胡椒醬，蘑菇忌廉，花生醬



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GRAND LAPA MACAU
澳門雅辰酒店

Mustard

Dijon, Pomery, Yellow
第戎芥末，芥末籽，黃芥末

Side Dishes

Baked garlic-herb bread
香草蒜蓉包
Grilled sweet chili marinate corn on the cob
甜辣椒玉米
Penne pasta, Pomodoro, parmesan cheese, basil
番茄通心粉，帕瑪森芝士，羅勒
Potato Dauphinoise
千層薯
Sautéed forest mushroom
炒蘑菇

Desserts

Portuguese egg tart 葡式蛋撻	Red velvet cup cakes 紅天鵝絨杯仔蛋糕
Champagne jelly, fresh berries in glasses 鮮莓香檳果凍杯	Mini royal opera cake 迷你皇家歌劇蛋糕
Mini Mont Blanc 迷你勃朗峰	Mango mousse cake 芒果慕斯蛋糕
Coconut Panna-cotta, fresh mango, pineapple, passion fruit 椰子奶凍，新鮮芒果，菠蘿，百香果	Strawberry, pomelo & sago sweet soup 柚西草莓西米露

Live Stations

Crepe suzette (Flambéed to order)

Orange zest, Grand Marnier, orange segments
香橙煎餅，橙皮，大瑪尼爾，橙片



Ice Cream Selection (scooped to order)

Your choice of any 2 flavors

精選雪糕 (2 種口味任你選擇)

- | | | | |
|--|---|---|---------------------------------------|
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朱古力 | <input type="checkbox"/> Strawberry
草莓 | <input type="checkbox"/> Coffee
咖啡 |
| <input type="checkbox"/> Mango
芒果 | <input type="checkbox"/> Coconut
椰子 | <input type="checkbox"/> Green Tea
綠茶 | <input type="checkbox"/> Sesame
芝麻 |

Condiments

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

M & M，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，草莓，藍莓，朱古力，焦糖醬，芒果百香果

Fruits

Seasonal fresh sliced fruits and berries

新鮮水果盆

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