

西式婚禮晚宴套餐 WESTERN WEDDING DINNER PACKAGE

| | 愛意 Loving | 浪漫 Romance |
|--|------------------------|----------------------------|
| 西式自助晚宴 (每位) Western Dinner Buffet (per person) | 澳門幣 MOP 986 | 澳門幣 MOP 1,186 |
| 尊享 Privileges | | |
| 1 晚酒店住宿連雙人翌日西式自助早餐 1 night accommodation with breakfast buffet for 2 persons | 高級豪華套房 Deluxe Suite | 總統套房 Presidential Suite |
| 觀海軒或全景咖啡廳餐飲禮券 Kwun Hoi Heen or Café Panorama dining voucher | 澳門幣 MOP 500 | 澳門幣 MOP 800 |
| 免費尊享開席前迎賓飲料 Complimentary pre-dinner welcome drink | - | ✓ |
| 免費獲贈雙人下午茶禮券 (1 套為 2 位使用) Complimentary Afternoon Tea set voucher (1 set for 2 guests) | - | 2 套 2 sets |
| 於酒店舉行百日宴尊享 8 折優惠 (只適用於宴會套餐) 20% discount for 100 days celebration (applicable to banquet packages only) | ✓ | ✓ |
| 奉送祝酒用香檳 1 瓶 Complimentary 1 bottle of champagne for toasting | ✓ | ✓ |
| 免收自攜洋酒或烈酒之開瓶費 Free corkage of self-brought wine or liquor | 1 瓶 1 bottle | 2 瓶 2 bottles |
| 無限暢飲指定汽水及啤酒 Free flow of soft drinks and beers | ✓ | ✓ |
| 奉送鮮果忌廉結婚蛋糕 1 個 Complimentary 1 whole fresh fruit cream wedding cake | 3 磅 3 pounds | 5 磅 5 pounds |
| 每席奉送餐桌擺設 Standard 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 | ✓ | ✓ |

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| 奉送 1 份小吃茗茶招待及 6 桌麻雀耍樂設備 1 complimentary snack with Chinese tea service and 6 tables of Mahjong facilities | ✓ | ✓ |
| 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 | ✓ | ✓ |
| 供攝影用之豪華蛋糕模型 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) | ✓ | ✓ |
| 免費使用酒店穿梭巴士服務 (需視酒店情況而定) Complimentary shuttle bus service (subject to availability) | ✓ | ✓ |
| 免費 38 座巴士來回接送服務 38-seater shuttle bus round trip transfer service | 1 台 1 coach | 2 台 2 coaches |
| 奉送精美嘉賓題名冊 1 本 1 complimentary guest sign-in book | ✓ | ✓ |

以上婚禮晚宴套餐只適用於 80 位或以上

The above packages are only applicable with a minimum of 80 persons or above

所有價目須另加 10% 服務費及 5% 旅遊稅

All prices are subject to 10% service charge and 5% 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

* 部份飲品之酒精濃度為 1.2% 以上

Selected beverages with alcohol strength greater than 1.2% vol.

* 過量飲酒危害健康

Excessive drinking of alcoholic beverages is harmful to health
Consumir bebidas alcoólicas em excesso prejudica a saúde

* 禁止向未滿十八歲人士銷售或提供酒精飲料

The sale or supply of alcoholic beverages to anyone under the age of 18 is prohibited
A venda ou disponibilização de bebidas alcoólicas a menores de 18 anos é proibida



婚宴套餐
Wedding Packages

西式婚禮晚宴套餐

WESTERN WEDDING DINNER PACKAGE MENU

愛意 LOVING

澳門幣 MOP 986++ / 位 person

開胃菜 appetisers

柚子煙三文魚卷配青瓜絲
yuzu-smoked salmon rolls with sliced cucumber

香草八爪魚配蕃茄莎莎
herb-marinated octopus with tomato salsa

鴨胸蜜桃沙律配黑醋珍珠
smoked duck breast with peach salad and balsamic pearls

配料
condiments

洋蔥碎、酸忌廉、水瓜柳、檸檬角、蛋白碎、蛋黃碎
chopped onion, sour cream, capers, lemon wedges, shredded egg white, shredded egg yolk

沙律 salads

青蘋果蟹肉沙律配芥末蛋黃醬
green apple crab salad with wasabi mayonnaise

西蘭花沙律配煙火腿和烤核桃
broccoli salad with smoked ham and roasted walnuts

蕃茄水牛芝士沙律配羅勒油
tomato mozzarella salad with basil oil

涼拌蓮藕片與柚子醋
marinated lotus roots with yuzu vinaigrette

涼拌木耳配香麻油
black fungus salad with sesame oil

熱前菜 hot appetisers

日式照燒雞中翼
teriyaki chicken wings

香煎豬肉煎餃配香辣醬油
pan-fried pork dumplings with spicy soya sauce

泰式素春卷配甜辣醬
thai-style vegetable spring rolls with sweet chilli sauce

配料
condiments

檸檬角、豉油、雞尾酒醬、美國辣椒仔汁
lemon wedges, shoyu, cocktail sauce, tabasco

西式婚禮晚宴套餐

WESTERN WEDDING DINNER PACKAGE MENU

沙律吧 salad bar

羅馬生菜、紫生菜、芝麻菜
romaine, radicchio, arugula

車厘茄、青瓜、西芹、紅蘿蔔、粟米、綠橄欖、黑橄欖、松仁
cherry tomato, cucumber, celery, carrot, corn, green and black olives, pine nuts

意大利油醋汁、千島醬、水瓜柳、雞尾酒洋蔥
balsamic vinaigrette, thousand island dressing, capers, cocktail onion

冰鎮海鮮 seafood bar

海蝦、半殼青口、海螺
sea prawns, half shell mussels, sea conch

配料
condiments

檸檬角、豉油、雞尾酒醬、美國辣椒仔汁
lemon wedges, shoyu, cocktail sauce, tabasco

刺身 sashimi

三文魚、吞拿魚、油甘魚
salmon, tuna, hamachi

配料
condiments

日式芥末、豉油、腌薑片
wasabi, shoyu, pickled ginger

湯 soups

松露忌廉蘑菇湯
truffle mushroom cream soup

淮山紅蘿蔔煲豬骨湯
yam and carrot pork bone broth

精選麵包和牛油 assorted bread selections and butter

西式婚禮晚宴套餐

WESTERN WEDDING DINNER PACKAGE MENU

中式燒味 chinese barbeque

蜜汁叉燒、烤鴨、脆皮雞
barbequed pork, roasted duck, crispy chicken

配料
condiments

薑蓉、酸梅汁、辣椒醬、乾蔥醬油
ginger scallion sauce, plum sauce, chilli sauce, shallot soya sauce

肉車 carving station

慢烤美國豬柳配蘋果醬
slow-roasted us pork loin with apple sauce

熱菜 hot dishes

燒西冷牛排配黑椒洋蔥汁
grilled sirloin steak with black pepper onion sauce

焗香草石斑柳配白酒小法蔥汁
baked herb grouper fillet with white wine chive sauce

意式奧勒岡燴雞肉配節瓜
tomato oregano braised chicken with zucchini

西班牙蒜香蝦球配紅椒堅果醬
spanish garlic prawns with romesco sauce

印度咖喱羊肉
lamb rogan josh

蘭杜豆蔬菜咖喱
lentil and vegetable curry

家鄉小炒肉
wok-fried sliced pork

羅漢上素
braised mixed vegetables and fungus

揚州炒飯
yang chow fried rice

絲苗白飯
steamed jasmine rice

西式婚禮晚宴套餐

WESTERN WEDDING DINNER PACKAGE MENU

甜品 desserts

紐約芝士蛋糕
new york cheesecake

雲呢拿焦糖燉蛋
vanilla crème brûlée

紅絲絨紙杯蛋糕
red velvet cupcake

椰子意式奶凍
coconut panna cotta

牛奶朱古力慕斯
milk chocolate mousse

麵包奶油布丁
bread and butter pudding

紐西蘭雪糕 ice cream selection

雲呢拿、士多啤梨、朱古力
vanilla, strawberries, chocolate

配料 condiments

朱古力醬、士多啤梨醬、芒果醬、朱古力脆米、果仁碎
chocolate fudge, strawberry jam, mango jam, chocolate crisps, nuts

精選時令水果 seasonal fruit selections

以上優惠有效期至 2026 年 12 月 31 日
Above privileges are valid until 31 December, 2026

以上價目需另加 10% 服務費及 5% 旅遊稅
Above price is subject to 10% service charge and 5% tourism tax

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

西式婚禮晚宴套餐

WESTERN WEDDING DINNER PACKAGE MENU

浪漫 ROMANCE

澳門幣 MOP 1,186++ / 位 person

開胃菜 appetisers

開心果鵝肝慕斯配竹炭多士
foie gras mousse with charcoal toast and pistachio dust

蒔蘿醃三文魚配酸忌廉及魚子醬
dill-cured salmon with sour cream and caviar

巴瑪火腿蜜瓜串配香草油
parma ham and melon skewer with herb oil

懷舊滷水拼盤：牛腱、豆腐、海蜆
classic marinated platter: beef shank, tofu, jellyfish

沙律 salads

青蘋果蟹肉沙律
green apple crab salad

烤甜菜根羊奶芝士沙律
roasted beetroot and goat cheese salad

泰式牛肉粉絲沙律
thai beef glass noodles salad

意式蕃茄麵包沙律
panzanella tomato salad

涼拌海蜆及木耳
marinated jellyfish and black fungus

蕃茄水牛芝士沙律配羅勒油
tomato mozzarella salad with basil oil

煙三文魚藜麥沙律
smoked salmon quinoa salad

熱前菜 hot appetisers

香煎虎蝦配蒜香辣椒油
pan-seared tiger prawn with garlic chilli oil

迷你牛肉漢堡配松露蛋黃醬
mini beef slider with truffle mayonnaise

焗鵝肝蘑菇撻配焦糖洋蔥
baked foie gras mushroom tart with caramelised onion

西式婚禮晚宴套餐

WESTERN WEDDING DINNER PACKAGE MENU

沙律吧 salad bar

羅馬生菜、紫生菜、芝麻菜
romaine, radicchio, arugula

車厘茄、青瓜、西芹、紅蘿蔔、粟米、綠橄欖、黑橄欖、松仁
cherry tomato, cucumber, celery, carrot, corn, green and black olives, pine nuts

意大利油醋汁、千島醬、水瓜柳、雞尾酒洋蔥
balsamic vinaigrette, thousand island dressing, capers, cocktail onion

冰鎮海鮮 seafood bar

海蝦，青口，雪蟹腿，琵琶蝦，海螺
sea prawns, mussels, snow crab legs, slipper lobster, sea conch

配料
condiments

檸檬角、豉油、雞尾酒醬、美國辣椒仔汁
lemon wedges, shoyu, cocktail sauce, tabasco

刺身 sashimi

三文魚、吞拿魚、八爪魚、油甘魚
salmon, tuna, octopus, hamachi

配料
condiments

日式芥末、豉油、腌薑片
wasabi, shoyu, pickled ginger

湯 soups

法式龍蝦濃湯
french lobster bisque

老火筍乾煲老鴨湯
double-boiled duck with bamboo shoot

精選麵包和牛油 assorted bread selections and butter

法式麵包、雜穀麵包、小餐包
french baguette, multigrain bread, assorted rolls

中式燒味 chinese barbeque

烤金豬仔、燒鴨、炸蒜香雞
roasted suckling pig, roasted duck, crispy garlic chicken

配料
condiments

薑蓉、酸梅汁、辣椒醬、乾蔥醬油
ginger scallion sauce, plum sauce, chilli sauce, shallot soya sauce

西式婚禮晚宴套餐

WESTERN WEDDING DINNER PACKAGE MENU

肉車 carving station

慢烤美國安格斯牛肋排、蕃茜薯仔
roasted us angus prime rib, parsley potatoes

配料
condiments

黑椒汁、蘑菇汁、法式芥末
black pepper sauce, mushroom sauce, dijon mustard

現場製作意大利麵
live pasta station

幼意粉、螺絲粉、闊條麵
spaghetti, fusilli, fettuccine

拿坡裏蕃茄醬、海鮮蕃茄醬、蘑菇忌廉汁
napolitana, seafood marinara, mushroom cream

帕馬臣芝士、辣椒片、橄欖油
parmesan cheese, chilli flakes, olive oil

熱菜 hot dishes

香煎牛柳配露筍及紅酒松露汁
pan-seared beef fillet with asparagus and port wine truffle sauce

焗扇貝配日式大醬奶油
baked scallop with miso butter sauce

泰式青咖喱雞
thai green curry chicken

黑椒牛肉炒烏冬
fried udon with beef and black pepper

香煎石斑柳配白酒忌廉汁
pan-seared grouper fillet with white wine cream sauce

意式奧勒岡燴雞肉配節瓜
tomato oregano braised chicken with zucchini

西班牙蒜香蝦球配紅椒堅果醬
spanish garlic prawns with romesco sauce

羅漢上素
braised mixed vegetables and fungus

黑醋豬腩肉
braised pork belly with aged vinegar glaze

揚州炒飯
yang chow fried rice

絲苗白飯
steamed jasmine rice

西式婚禮晚宴套餐

WESTERN WEDDING DINNER PACKAGE MENU

甜品 desserts

玫瑰荔枝意式奶凍
rose and lychee panna cotta

心形朱古力慕斯蛋糕
heart-shaped chocolate mousse cake

椰香芒果慕斯蛋糕
coconut mango mousse cake

抹茶紅豆瑞士卷
matcha and red bean swiss roll

開心果紅莓芝士蛋糕
pistachio raspberry cheesecake

榛子朱古力脆脆蛋糕
hazelnut chocolate crunch cake

烤蛋撻
baked egg tart

現場製作牛角包窩夫
live croffle station

朱古力噴泉
chocolate fountain
棉花糖、蜜瓜、香蕉糕、菠蘿
marshmallow, melon, banana cake, pineapple

紐西蘭雪糕 ice cream selection

雲呢拿、士多啤梨、朱古力
vanilla, strawberries, chocolate

配料 condiments

朱古力醬、士多啤梨醬、芒果醬、朱古力脆米、果仁碎
chocolate fudge, strawberry jam, mango jam, chocolate crisps, nuts

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