

2020年中式婚宴優惠

Privileges for 2020 Chinese Wedding

10席或以上

- ♥ 每席免收1瓶開瓶費
- ♥ 3磅鮮果忌廉蛋糕 或 精美紙杯蛋糕20件
- ♥ 供拍照用結婚蛋糕模型
- ♥ 席上鮮花擺設
- ♥ 香茗及檳芥
- ♥ 精美酒店請柬，每席8張(不包括印刷)
- ♥ 提供油畫架一個
- ♥ 席上雅緻菜譜
- ♥ 場內影音設備
- ♥ 麻雀耍樂設施
- ♥ 奉送精美茶點
- ♥ 四小時免費代客泊車服務

15席或以上 <升級以下優惠>

- ♥ 金沙豪華蜜月套房連：
 - * 雙人美式早餐
 - * 鮮果碟
- ♥ 敬送祝酒香檳乙瓶
- ♥ 每席免收2瓶開瓶費
- ♥ 5磅鮮果忌廉蛋糕 或 精美紙杯蛋糕40件
- ♥ 開席前迎賓飲品
- ♥ 豪華轎車連司機接送5小時

20席或以上 <升級以下優惠>

- ♥ 開瓶費全免
- ♥ 8磅鮮果忌廉蛋糕 或 精美紙杯蛋糕60件
- ♥ 贈送精美糖果區
- ♥ 豪華轎車連司機接送8小時

30席或以上 <升級以下優惠>

- ♥ 金沙蜜月行政套房
- ♥ 12磅鮮果忌廉蛋糕 或 精美紙杯蛋糕100件
- ♥ 贈送豪華糖果區
- ♥ 豪華轎車連司機接送10小時

10 tables or above

- ♥ Waiving of 1 bottle corkage fee per table
- ♥ 3 pounds fresh fruit cream cake or 20 pieces of cupcakes
- ♥ Decorative wedding cake
- ♥ Table top floral
- ♥ Chinese tea and condiments
- ♥ 8 invitation cards for each table (Printing not included)
- ♥ One easel stand
- ♥ Personalized menu on each table
- ♥ In-house audio and visual equipment
- ♥ Mahjong arrangements
- ♥ Complimentary refreshment
- ♥ Complimentary valet parking services for 4 hours

15 tables or above <upgrade with below privileges>

- ♥ Sands deluxe honeymoon suite with:
 - * American in-room breakfast for two persons
 - * Welcome fruit platter
- ♥ Complimentary 1 bottle of champagne for toasting
- ♥ Waiving of 2 bottles corkage fee per table
- ♥ 5 pounds fresh fruit cream cake or 40 pieces of cupcakes
- ♥ Pre-dinner fruit punch
- ♥ Chauffeured limousine service for 5 hours

20 tables or above <upgrade with below privileges>

- ♥ Free corkage
- ♥ 8 pounds fresh cream cake or 60 pieces of cupcakes
- ♥ Complimentary candy bar
- ♥ Chauffeured limousine service for 8 hours

30 tables or above <upgrade with below privileges>

- ♥ Sands executive deluxe honeymoon suite
- ♥ 12 pounds fresh cream cake or 100 pieces of cupcakes
- ♥ Complimentary deluxe candy bar
- ♥ Chauffeured limousine service for 10 hours

因受季節性食品供應影響，菜譜之價格及各項目或許需要更改。本酒店將於宴會舉行前30天確實上述菜譜。

Seasonal ingredients and price on the menu may be subjected to change and depend on the availability. It can only be confirmed 30 days prior to the function date.

有效日期至2020年12月31日
Valid until 31st December 2020



如有查詢，請聯絡宴會統籌團隊
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特惠飲料套餐

- ★ 每席另加澳門幣188元，可升級為5小時無限量暢飲汽水、橙汁及啤酒
- ★ 每席另加澳門幣288元，可升級為5小時無限量暢飲汽水及紅白餐酒
- ★ 每席另加澳門幣388元，可升級為5小時無限量暢飲汽水、橙汁、啤酒及紅白餐酒
- ★ 全場無限自攜酒開瓶費為澳門幣3000元正

Special Beverage Package

- ★ 5 hours free flow of soft drinks, chilled orange juice and beer at an extra MOP188 per table
- ★ 5 hours free flow of soft drinks, red and white wine at an extra MOP288 per table
- ★ 5 hours free flow of soft drinks, chilled orange juice, house beer, red and white wine at an extra MOP388 per table
- ★ Special corkage package at MOP3000net for all self brought-in wine

所有價目須另加收10%服務費。
Price is subject to 10% service charge.

以上優惠視乎供認情況而定。飲料套餐均採用酒店特選品牌。

The above privileges are subject to availability. Beverage is subject to Hotel's discretion.

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婚宴套餐免費尊享精緻美點招待

Complimentary Refreshment Break for Wedding Package

10 至 14 席 10 to 14 tables	菜譜上任選2款，每款3打 2 items of choice from menu, 3 dozens per item
15 至 19 席 15 to 19 tables	菜譜上任選3款，每款5打 3 items of choice from menu, 5 dozens per item
20 至 29 席 20 to 29 tables	菜譜上任選4款，每款6打 4 items of choice from menu, 6 dozens per item
30 席或以上 30 tables or above	菜譜上任選5款，每款8打 5 items of choice from menu, 8 dozens per item

婚宴茶點菜譜 Wedding Snack Menu

冷盤精選 Cold Selection

忌廉芝士煙三文魚意式香草包
Focaccia of Smoked Salmon and Cream Cheese
雜錦手指三文治
Assorted Finger Sandwiches
燒牛肉火箭菜法包
French Banquette with Roasted Beef and Rocket Lettuce
紐西蘭青口配鮮茄沙沙醬
New Zealand Green Lipped Mussel with Tomato Salsa
素菜紫菜壽司卷
Vegetable Maki Sushi Roll with Wasabi and Soya Sauce

熱盤精選 Hot Selection

炸雞寶伴淡辣椒沙律醬
Fried Chicken Nugget, Light Chilli Mayo
雞肉沙爹串伴花生醬
Chicken Satay, Peanut Sauce
脆炸蝴蝶蝦伴芫茜甜椒醬
Fried Breaded Prawn, Coriander-Sweet Chilli Dip
炸素菜春卷
Vegetable Spring Roll
烤雜菜蛋批
Baked Vegetable Quiche

點心精選 Dim Sum Selection

蝦肉豬肉燒賣
Steamed Pork and Shrimp Siu Mai
叉燒包
Barbecued Pork Buns
紅油豬肉韭菜餃子
Pork and Chinese Chives Dumplings with Chilli Vinegar Oil
脆皮鮮奶卷
Crispy Fried Milk Custard Roll
椰絲奶皇角
Steamed Coconut Coated Egg Custard Dumpling

甜品精選 Sweet Selection

椰絲糯米糍
Glutinous Rice Dumplings with Shredded Coconut
紅棗凍糕
Red Date Pudding
雜錦法式西餅
Assorted French Pastries
摩卡咖啡雲石蛋糕
Marble Mocca Coffee Cake
傳統黑森林蛋糕
Classic Black Forest Cake
朱古力慕絲蛋糕
Bitter Chocolate Mousse Cake
紅豆綠茶蛋糕
Red Bean Green Tea Cake
木糠布丁蛋糕
Serradura Pudding

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中式囍宴菜譜一

CHINESE WEDDING MENU A

鴻運金陵金豬全體

Barbecued Whole Suckling Pig

金瑤蟹籽雲腿海參燴芙蓉蛋白

Sautéed Egg-white and Sea Cucumber with Crab Roe, Conpoy and Dried Ham

果盞香芒釀百花蝦球

Crispy-fried Prawn Glob Stuffed with Mango and Fruit Salad

蘭花玉龍彩帶子

Sautéed Scallop Wrap with Bacon and Minced Prawn in Spice Sauce

猴頭菇玉竹響螺燉雞湯

Doubled-boiled Chicken, Sea Conch and Hericium Mushroom Soup

北菇蠔皇扣鮑片

Braised Abalone and Black Mushrooms with Supreme Oyster Sauce

蔥油清蒸大青斑

Steamed Giant Garoupa with Soya Sauce

脆皮炸子雞

Crispy-fried Chicken

崧子青蘋蝦仁炒香苗

Fried Rice with Shrimps, Green Apple and Pine Nuts

甫魚金菇炆伊麵

Braised E-Fu Noodles with Dried Sole and Enoki Mushroom

百年好合紅豆沙

Red Bean Sweet Soup

幸福美滿田園鮮果盤

Seasonal Fruit Platter

美點雙輝

Chinese Petit Fours

每席澳門幣9,688元，供十二位用。席間可無限暢飲汽水。

MOP9,688 per table of 12 persons. Free flow of soft drinks.

以上價目須另收加10%服務費 Price above is subject to 10% service charge

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中式囍宴菜譜二

CHINESE WEDDING MENU B

鴻運金陵金豬全體

Barbecued Whole Suckling Pig

鴛鴦鳳尾蝦伴乾燒明蝦

Sautéed Prawn in Spice Sauce and Deep Fried Prawn

如意玉蘭花枝桂花蚌

Sautéed Osmanthus Mussel, Cuttlefish with Kale and Elm Mushrooms

蟹黃蟹肉瑤柱扒翡翠

Braised Crabmeat, Crab Roe and Conpoy with Seasonal Vegetables

姬松茸日月貝燉花膠竹絲雞湯

Doubled-boiled Black Chicken, Fish Maw and Amusium Clam with Matsutake Mushroom

蠔皇金錢鵝掌鮑片

Braised Abalone, Goose Web and Black Mushroom with Oyster Sauce

蔥油清蒸珍珠薑

Steamed Giant Garoupa with Soya Sauce

脆皮炸子雞

Crispy-fried Chicken

福州燴香苗

Fuzhou Style Fried Rice

金菇瑤柱炆伊麵

Braised E-Fu Noodles with Conpoy, Enoki and Mushroom

蓮子百合紅豆沙

Red Bean Sweet Soup with Lotus Seed and Lily Bulb

幸福美滿田園鮮果盤

Seasonal Fruit Platter

美點雙輝

Chinese Petit Fours

每席澳門幣10,688元，供十二位用。席間可無限暢飲汽水。

MOP10,688 per table of 12 persons. Free flow of soft drinks.

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中式囍宴菜譜三

CHINESE WEDDING MENU C

滿堂吉慶金豬全體

Barbecued Whole Suckling Pig

酥炸百花蟹鉗伴黑醋沙律生菜

Golden-fried Crab Claw with Salad

百合蘆筍喜鵲玉帶子

Sautéed Scallop and Pigeon with Asparagus and Lily Bulb

蟹黃蟹肉扒玉環瑤柱甫

Braised Conpoy and Fussy Squash with Crabmeat and Crab Roe

鴻圖海皇燴燕窩羹

Braised Bird's Nest and Seafood Soup

蠔皇花膠鵝掌原隻南非鮑魚

Braised Whole Abalone, Fish Maw and Goose Web with Supreme Oyster Sauce

蔥油清蒸珍珠躉

Steamed Giant Garoupa with Soya Sauce

蒜香脆皮炸子雞

Crispy-fried Chicken with Garlic Flakes

富貴海鮮炒香苗

Fried Rice with Seafood

蝦子珍菌炆伊麵

Braised E-Fu Noodles with Assorted Mushrooms and Dried Shrimp Roe

圓棗桃膠銀耳燉萬壽果

Papaya and Snow Fungus Sweet Soup with Peach Resin

幸福美滿田園鮮果盤

Seasonal Fruit Platter

美點雙輝

Chinese Petit Fours

每席澳門幣11,688元，供十二位用。席間可無限暢飲汽水。

MOP11,688 per table of 12 persons. Free flow of soft drinks.

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中式囍宴菜譜四

CHINESE WEDDING MENU D

滿堂吉慶金豬全體

Barbecued Whole Suckling Pig

上湯松露波士頓龍蝦伊麵

Braised Boston Lobster and E-Fu Noodles with Supreme Truffle Sauce

錦繡鮮蝦珊瑚蚌

Sautéed Coral-Mussel and Prawn with Seasonal Vegetables

格蘭葡式焗帶子

Portuguese Style Baked Scallop in Shell

鮮人蔘花膠元貝燉鴿王湯

Double-boiled Pigeon and Fish Maw Soup with Conpoy and Fresh Ginseng

蠔皇海參原隻鮑魚

Braised Whole Abalone and Sea Cucumber with Supreme Oyster Sauce

蔥油清蒸黃皮老虎斑

Steamed Tiger Garoupa with Soya Sauce

脆皮龍崗炸子雞

Crispy-fried Lung Guang Chicken

上湯鮮蝦水餃

Shrimp Dumpling in Supreme Soup

鮑汁章魚雞粒香苗

Braised Rice with Dried Octopus and Chicken in Abalone Sauce

圓棗桃膠銀耳燉萬壽果

Papaya and Snow Fungus Sweet Soup with Peach Resin

幸福美滿田園鮮果盤

Seasonal Fruit Platter

美點雙輝

Chinese Petit Fours

每席澳門幣13,688元，供十二位用。席間可無限暢飲汽水。

MOP13,688 per table of 12 persons. Free flow of soft drinks.

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中式囍宴菜譜五

CHINESE WEDDING MENU E

吉慶紅袍金豬全體

Barbecued Whole Suckling Pig

黑松露雞縱菌玉帶桂花蚌

Sautéed Scallop and Osmanthus Mussel with Black Termite Mushroom and Truffle Sauce

以下菜式三選二

Choice two of the below three

上湯松露波士頓龍蝦伊麵

Braised Boston Lobster and E-Fu Noodles with Supreme Truffle Sauce

燕窩金湯焗百花蟹鉗

Braised Crab Claw in Supreme Bird's Nest Sauce

宮廷焗釀鮮響螺

Portuguese Style Baked Whole Sea Whelk in Shell

菜膽雲腿竹笙燉花膠刺參

Doubled-boiled Fish Maw and Sea Cucumber with Bamboo Pith and Dried Ham

蠔皇金錢鵝掌原隻南非鮑魚

Braised Whole South African Abalone, Goose Web and Black Mushroom in Oyster Sauce

蔥油清蒸海大東星斑

Steamed Carol Spot Garoupa with Soya Sauce

秘醬南乳吊燒雞

Crispy-fried Chicken with Fermented Bean Curd

櫻花蝦蛋白鴛鴦苗

Fried Brown and Jasmine Rice with Sakura Shrimp and Egg White

鴻圖蟹肉燴伊麵

Braised E-Fu Noodles with Crabmeat

冰糖紅蓮子雪梨銀耳燉雪燕

Pear and Snow Fungus Sweet Soup with Red Lotus Seed and Gum Tragacanth

幸福美滿田園鮮果盤

Seasonal Fruit Platter

美點雙輝

Chinese Petit Fours

每席澳門幣16,688元，供十二位用。席間可無限暢飲汽水。

MOP16,688 per table of 12 persons. Free flow of soft drinks.

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