

2021年西式婚宴優惠

Privileges for 2021 Wedding Buffet

100人或以上

- ♥ 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
- ♥ 4小時免費代客泊車服務

180人或以上 <升級以下優惠>

- ♥ 金沙豪華蜜月套房連：
 - * 雙人宵夜套餐
 - * 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

240人或以上 <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

360人或以上 <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

100 persons or above

- ♥ Complimentary corkage for 1 bottle per table
- ♥ 3 pounds fresh fruit cream cake or 20 pieces of cupcake
- ♥ 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

180 persons or above <Upgrade with below privileges>

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

240 persons or above <Upgrade with below privileges>

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

360 persons or above <Upgrade with below privileges>

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

以上優惠視乎供應情況而定。

The above privileges are subject to availability.

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.

婚宴套餐免費尊享精緻美點招待

Complimentary Refreshment Break for Wedding Package

100人以上 100 persons or above	茶點菜譜上任選2款，每款3打 2 items of choice from snack menu, 3 dozens per item
180人以上 180 persons or above	茶點菜譜上任選3款，每款5打 3 items of choice from snack menu, 5 dozens per item
240人以上 240 persons or above	茶點菜譜上任選4款，每款6打 4 items of choice from snack menu, 6 dozens per item
360人以上 360 persons or above	茶點菜譜上任選5款，每款8打 5 items of choice from snack menu, 8 dozens per item

婚宴茶點菜譜

Wedding Snack Menu

冷盤精選 Cold Selections

- 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
- 新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 Selections

- 炸雞寶伴淡辣椒沙律醬
Fried Chicken Nugget, Light Chilli Mayo
- 雞肉沙爹串伴花生汁
Chicken Satay Served with Peanut Sauce
- 脆炸蝴蝶蝦伴芫茜甜椒醬
Fried Breaded Prawn Served with 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 Selections

- 蝦肉豬肉燒賣
Steamed Pork and Shrimp Dumpling
- 叉燒包
Barbecued Pork Buns
- 紅油豬肉韭菜餃子
Poached 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 Selections

- 椰絲糯米糍
Glutinous Rice Dumplings with Shredded Coconut
- 桂花凍糕
Osmanthus Pudding
- 紅棗凍糕
Red Jujube Pudding
- 迷你烘鬆餅
Mini Muffin
- 雜錦法式西餅
Assorted French Pastries
- 摩卡咖啡雲石蛋糕
Marble Mocha 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

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2021年12月31日
Valid until 31st December 2021

如有查詢，請聯絡宴會統籌團隊
For enquiry, please contact Event & Sales Team
電郵 Email: sands.events@sands.com.mo
電話 Tel: (853) 8983 8985

西式囍宴菜譜一

WEDDING BUFFET MENU A

每位澳門幣738元 (不少於60人)

MOP738 per person (Minimum for 60 persons)

席間可無限暢飲汽水、啤酒及橙汁

Free flow of soft drinks, house beer and chilled orange juice during meal period

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

湯

Soup

新英倫蜆肉周打湯

New England Clam Chowder

淮杞上骨螺頭湯

Double-boiled Pork and Sea Conch Soup with Chinese Herbs

配出爐麵包及牛油

Selection of Bread Rolls and Butter

冰鎮凍海鮮盤

Chilled Seafood on Ice

加拿大雪蟹腳，新西蘭青口，海蝦及翡翠海螺

Canadian Snow Crab Legs, New Zealand Mussels, Bay Shrimps and Jade Sea Whelks

辣根咯嗲汁，乾蔥紅醋汁，辣椒醬油及檸檬

Horseradish Cocktail Sauce, Mignonette, Chilli Soya Sauce and Lemon

魚生刺身及壽司

Sashimi and Sushi

各款即切日本刺身 (三文魚，鯖魚及鯛魚)

Selection of Sashimi (Salmon, Mackerel and Snapper)

精選壽司及飯卷

Selection of Sushi and Maki Rolls

酸薑，日本醬油及青芥末

Pickled Ginger, Japanese Soya Sauce and Wasabi

冷蕎麥麵

Soba Noodles with Condiments

胡麻豆腐

Japanese To-Fu Salad with Sesame Dressing

精選冷盤

Cold Selections

雜錦煙魚碟

Assorted Smoked Fish Platter

蜜糖煙鴨胸

Honey Glazed Smoked Duck Breast

慢煮火雞伴紅莓乾

Sous Vide Turkey with Dried Cranberries

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2021年12月31日

Valid until 31st December 2021



如有查詢，請聯絡宴會統籌團隊

For enquiry, please contact Event & Sales Team

電郵 Email: sands.events@sands.com.mo

電話 Tel: (853) 8983 8985

各款前菜

Appetizers

蕃茄芝士沙律配香草醬

Cherry Tomato and Mozzarella with Pesto and Arugula

芒果海鮮沙律

Seafood and Mango Cocktail

風乾巴馬腿伴香瓜

Parma Ham with Melon

精選沙律

Selection of Salads

泰式粉絲魷魚沙律

Thai Glass Noodles and Squid Salad

鮮蝦鮮果沙律

Fresh Prawn and Fruit Salad

麻香燒雞沙律

Oriental Sesame Seed Chicken and Vegetables Salad

油漬鮮冬菇及意式雜菜

Marinated Shiitake Mushrooms and Antipasti Salad

健怡沙律吧

Healthy Salad Bar

羅馬生菜，卷心生菜，紅苜蒿生菜，紅葉生菜，火箭菜，生菜，

車厘茄，溫室青瓜，甜粟米，紅椰菜，紅蘿蔔絲，南瓜及番薯

Romaine Lettuce, Frisse Lettuce, Lollo Rossa Lettuce, Red Chicory, Rocket Lettuce and Iceberg Lettuce
Cherry Tomatoes, Hot House Cucumber, Sweet Corns, Red Cabbage, Carrot, Pumpkin and Sweet Potatoes

法式沙律醬，千島沙律醬，凱撒沙律醬及油醋沙律汁

French Dressing, Thousand Island Dressing, Caesar Dressing and Oil Vinaigrette

即切燒肉車

The Wagon

海鹽香草燒澳洲肉眼牛肉

Sea Salted and Herb Roasted Australian Ribeye of Beef

歐陸西式熱盤

Western Hot Dishes

葡式煎龍脷柳

Portuguese Style Pan-fried Sole Fillet with Tomatoes and Olives

蜜糖烤豬仔骨

Honey Barbecued Baby Pork Spare Ribs

日式照燒雞伴醬油茄子

Teriyaki Chicken with Soya Eggplant

洋蔥煙肉炒四季豆

Sautéed String Green Beans with Onions and Bacons

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2021年12月31日
Valid until 31st December 2021



如有查詢，請聯絡宴會統籌團隊
For enquiry, please contact Event & Sales Team
電郵 Email: sands.events@sands.com.mo
電話 Tel: (853) 8983 8985

中式熱盤 Chinese Hot Dishes

- 粵式醬油雞
Poached Chicken with Herbal Soya Sauce
- 四川回鍋肉
Sichuan Spicy Pork Belly with Cabbage and Chilli
- 醬爆蜜豆炒蝦仁
Wok-fried Prawns with Honey Beans and Spicy Sauce
- 蔥油蒸大海石斑
Steamed Giant Garoupa with Spring Onion and Soya Sauce
- 西蘭花炒花枝鳳片
Wok-fried Broccoli with Chicken and Cuttlefish Slices
- 蒜茸炒時蔬
Wok-fried Seasonal Vegetables with Garlic
- 一品欖菜肉鬆炒飯
Fried Rice with Minced Pork and Preserved Olive Leaves
- 韭黃金菇炆伊麵
Braised E-Fu Noodles with Chinese Chives and Enoki Mushrooms

各式甜品 Desserts

- 朱古力咖啡蛋糕
Chocolate and Coffee Cake
- 焗香梨卷配香草汁
Pear Strudel with Vanilla Sauce
- 意式酒香咖啡布甸
Italian Tiramisu
- 士多啤梨香草瑞士卷
Strawberry and Vanilla Swiss Roll
- 黑森林蛋糕
Classic Black Forest Cake
- 甜蜜紅棗糕
Red Jujube Pudding
- 百年好合紅豆沙
Red Bean Sweet Soup

雪糕

Ice-cream Counter

- 雲呢拿雪糕，士多啤梨雪糕及朱古力雪糕
Vanilla Ice-cream, Strawberry Ice-cream, Chocolate Ice-cream
- 配各式醬汁配料
Accompanied with Variety Dressings and Condiments

各式鮮果

Selection of Seasonal Fruit

- 西瓜，蜜瓜，哈密瓜及菠蘿
Watermelon, Honeydew Melon, Cantaloupe and Pineapple

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2021年12月31日
Valid until 31st December 2021



如有查詢，請聯絡宴會統籌團隊
For enquiry, please contact Event & Sales Team
電郵 Email: sands.events@sands.com.mo
電話 Tel: (853) 8983 8985

西式囍宴菜譜二

WEDDING BUFFET MENU B

每位澳門幣838元 (不少於60人)
MOP838 per person (Minimum for 60 persons)
席間可無限暢飲汽水、啤酒及橙汁
Free flow of soft drinks, house beer and chilled orange juice during meal period
以上價目須另收加10%服務費 Price above is subject to 10% service charge

湯 Soup

蟹肉南瓜濃湯
Pumpkin and Crabmeat Bisque
淮山杞子螺頭雞湯
Double-boiled Chicken and Sea Conch Soup with Chinese Herbs
配出爐麵包及牛油
Selection of Bread Rolls and Butter

冰鎮凍海鮮盤 Chilled Seafood on Ice

新西蘭生蠔，加拿大雪蟹腳，新西蘭青口，海蝦及翡翠海螺
New Zealand Rock Oysters, Canadian Snow Crab Legs, New Zealand Mussels, Bay Shrimps, Jade Sea Whelks
辣根咯嗲汁，乾蔥紅醋汁，辣椒醬油及檸檬
Horseradish Cocktail Sauce, Mignonette, Chilli Soya Sauce and Lemon

魚生刺身及壽司 Sashimi and Sushi

各款即切日本刺身 (三文魚，鯖魚，鯛魚及油甘魚)
Selection of Sashimi (Salmon, Mackerel, Snapper and Yellowtail)
精選壽司及飯卷
Selection of Sushi and Maki Rolls
酸薑，日本醬油及青芥末
Pickled Ginger, Japanese Soya Sauce and Wasabi
冷蕎麥麵
Soba Noodles with Condiments
胡麻豆腐
Japanese To-Fu Salad with Sesame Dressing

精選冷盤 Cold Selections

煙三文魚
Smoked Salmon with Capers and Onions
蜜糖煙鴨胸
Honey Glazed Smoked Duck Breast
慢煮火雞伴紅莓乾
Sous Vide Turkey with Dried Cranberries

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2021年12月31日
Valid until 31st December 2021



如有查詢，請聯絡宴會統籌團隊
For enquiry, please contact Event & Sales Team
電郵 Email: sands.events@sands.com.mo
電話 Tel: (853) 8983 8985

各款前菜

Appetizers

蕃茄芝士沙律配香草醬

Cherry Tomato and Mozzarella with Pesto and Arugula

芒果海鮮沙律

Seafood and Mango Cocktail

風乾巴馬腿伴香瓜

Parma Ham with Melon

精選沙律

Selection of Salads

泰式豬頸肉沙律

Thai Pork Neck Tender Salad with Tomato and Spicy Fish Sauce

蟹籽鮮蝦鮮果沙律

Fresh Prawn Fruit Salad with Crab Roe

麻香燒雞沙律

Oriental Sesame Seed Chicken and Vegetables Salad

油漬鮮冬菇及意式雜菜

Marinated Shiitake Mushrooms and Antipasti Salad

健怡沙律吧

Healthy Salad Bar

羅馬生菜，卷心生菜，紅苜蒿生菜，紅葉生菜，火箭菜，生菜，

車厘茄，溫室青瓜，甜粟米，紅椰菜，紅蘿蔔絲，南瓜及番薯

Romaine Lettuce, Frisse Lettuce, Lollo Rossa Lettuce, Red Chicory, Rocket Lettuce and Iceberg Lettuce
Cherry Tomatoes, Hot House Cucumber, Sweet Corns, Red Cabbage, Carrot, Pumpkin and Sweet Potatoes

法式沙律醬，千島沙律醬，凱撒沙律醬及油醋沙律汁

French Dressing, Thousand Island Dressing, Caesar Dressing and Oil Vinaigrette

即切燒肉車

The Wagon

海鹽香草燒美國肉眼牛肉配紅酒汁

Sea Salted and Herb Roasted U.S. Beef Ribeye Served with Red Wine Sauce

歐陸西式熱盤

Western Hot Dishes

葡式烤鱸魚

Oven-roasted Sea Bass with Tomatoes and Olives

香草燒羊鞍

Roasted Rack of Lamb with Rosemary Jus

日式照燒雞伴醬油茄子

Teriyaki Chicken with Soya Eggplant

洋蔥煙肉炒四季豆

Sautéed String Green Beans with Onions and Bacons

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2021年12月31日
Valid until 31st December 2021



如有查詢，請聯絡宴會統籌團隊
For enquiry, please contact Event & Sales Team
電郵 Email: sands.events@sands.com.mo
電話 Tel: (853) 8983 8985

中式熱盤

Chinese Hot Dishes

廣東燒味大拼盤

Cantonese Barbecued Combination

菜膽上湯龍崗鷄

Poached Lung Gang Chicken with Supreme Broth and Vegetables

京燒茄汁蝦

Wok-fried Prawns with Garlic and Tomato Sauce

蔥油蒸大海石斑

Steamed Giant Garoupa with Spring Onion and Soya Sauce

醬爆鴿脯西蘭花

Wok-fried Broccoli and Pigeon with Spicy Sauce

竹筴雜菌小唐菜

Braised Bamboo Piths with Assorted Mushrooms and Shanghai Pakchoi

蟹肉蛋白雜菜炒絲苗

Fried Rice with Crabmeat, Egg White and Vegetables

蠔皇金菇炆伊麵

Braised E-Fu Noodles with Enoki Mushrooms

各式甜品

Desserts

朱古力咖啡蛋糕

Chocolate and Coffee Cake

美國藍莓芝士餅

American Blueberry Cheesecake

焗香梨卷配香草汁

Pear Strudel with Vanilla Sauce

意式酒香咖啡布甸

Italian Tiramisu

士多啤梨香草瑞士卷

Strawberry and Vanilla Swiss Roll

黑森林蛋糕

Classic Black Forest Cake

甜蜜紅棗糕

Red Jujube Pudding

蔗汁馬蹄糕

Water Chestnut Pudding

萬壽果雪耳紅棗茶

Papaya and Snow Fungus Sweet Soup with Red Jujube

雪糕

Ice-cream Counter

雲呢拿雪糕，士多啤梨雪糕及朱古力雪糕

Vanilla Ice-cream, Strawberry Ice-cream and Chocolate Ice-cream

配各式醬汁配料

Accompanied with Variety Dressings and Condiments

各式鮮果

Selection of Seasonal Fruit

西瓜，蜜瓜，哈密瓜及菠蘿

Watermelon, Honeydew Melon, Cantaloupe and Pineapple

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2021年12月31日

Valid until 31st December 2021



如有查詢，請聯絡宴會統籌團隊

For enquiry, please contact Event & Sales Team

電郵 Email: sands.events@sands.com.mo

電話 Tel: (853) 8983 8985