

# 2020年西式婚宴優惠

## Privileges for 2020 Wedding Buffet

### 100人或以上

- ♥ 每席免收乙瓶開瓶費
- ♥ 三磅鮮果忌廉蛋糕 或 精美紙杯蛋糕二十件
- ♥ 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，每席八張 (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

### 180人或以上 <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
- ♥ 每席免收兩瓶開瓶費
- ♥ 五磅鮮果忌廉蛋糕 或 精美紙杯蛋糕四十件
- ♥ 開席前迎賓飲品
- ♥ 豪華轎車連司機接送五小時

### 240人或以上 <升級以下優惠>

- ♥ 開瓶費全免
- ♥ 八磅鮮果忌廉蛋糕或 精美紙杯蛋糕六十件
- ♥ 贈送精美糖果區
- ♥ 豪華轎車連司機接送八小時

### 360人或以上 <升級以下優惠>

- ♥ 金沙蜜月行政套房
- ♥ 十二磅鮮果忌廉蛋糕或 精美紙杯蛋糕壹佰件
- ♥ 贈送豪華糖果區
- ♥ 豪華轎車連司機接送十小時

### 100 persons 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

### 180 persons 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

### 240 persons 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

### 360 persons 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 31<sup>st</sup> December 2020



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## 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	茶點菜譜上任選兩款，每款三打 2 items of choice from snack menu, 3 dozens per item
180人以上 180 persons or above	茶點菜譜上任選三款，每款五打 3 items of choice from snack menu, 5 dozens per item
240人以上 240 persons or above	茶點菜譜上任選四款，每款六打 4 items of choice from snack menu, 6 dozens per item
360人以上 360 persons or above	茶點菜譜上任選五款，每款八打 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 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 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 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 Selection

蝦肉豬肉燒賣  
Steamed Pork and Shrimp Siu Maa  
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  
桂花凍糕  
Osmanthus Pudding  
紅棗凍糕  
Red Jujube Pudding  
雜錦法式西餅  
Assorted French Pastries  
摩卡咖啡雲石蛋糕  
Marble Mocha Coffee Cake  
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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## 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

以上價目須另收加10%服務費。Above price 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 Herbal

配出爐麵包及牛油

Selection of Bread Rolls and Butter

### 冰鎮凍海鮮盤

#### Chilled Seafood on Ice

加拿大鱈蟹、紐西蘭青口、海蝦及翡翠海螺

Canadian Crab, New Zealand Mussel, Bay Shrimp and Jade Sea Whelk

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

### 日本精選

#### Japanese Counter

精選刺身(三文魚、鯖魚及鯛魚)

Selection of Sashimi (Salmon, Mackerel and Tilapia)

精選壽司及卷物

Selection of Sushi and Maki

日本芥末、日本醬油及日本薑片

Wasabi, Japanese Soya Sauce and Pickled Ginger

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

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## 各款前菜

### Appetizer

蕃茄芝士沙律配香草醬

Mozzarella and Cherry Tomato 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

Prawn and Fresh 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、火箭菜及生菜

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 Tomato, Greenhouse Cucumber, Sweet Corn, Red Cabbage, Carrot, Pumpkin and Sweet Potato

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 Beef Rib Eye

## 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

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## 中式熱盤

### Chinese Hot Dishes

粵式燒味大拼盤

Cantonese Barbecued Combination

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 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 Enoki Mushrooms and Chinese Chives

## 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

Vanilla and Strawberry 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 and Chocolate Ice-cream

配各式醬汁配料

Accompanied with Variety Dressing 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

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# 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

以上價目須另收加10%服務費。Above price 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 Herbal

配出爐麵包及牛油

Selection of Bread Rolls and Butter

### 冰鎮凍海鮮盤

#### Chilled Seafood on Ice

紐西蘭生蠔、加拿大鱈蟹、紐西蘭青口、海蝦及翡翠海螺

New Zealand Rock Oysters, Canadian Crab, 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, Tabasco and Lemon

### 日本精選

#### Japanese Counter

精選刺身(三文魚、鯖魚、鯛魚及油甘魚)

Selection of Sashimi (Salmon, Mackerel, Tilapia and Yellowtail)

精選壽司及卷物

Selection of Sushi and Maki

日本芥末、日本醬油及日本薑片

Wasabi, Japanese Soya Sauce and Pickled Ginger

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

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## 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

Prawn, Crab Roe 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、火箭菜及生菜  
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, Greenhouse 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伴紅酒汁

Sea Salted and Herb Roasted US Beef Rib Eye with Red Wine Sauce

## 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

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## 中式熱盤

### Chinese Hot Dishes

- 粵式燒味大拼盤  
Cantonese Barbecued Combination  
菜膽上湯龍崗鷄  
Poached Lung Guang 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 Soya Sauce  
醬爆鴿脯西蘭花  
Wok-fried Broccoli with Pigeon Breast and Spicy Sauce  
竹筴雜菌小唐菜  
Braised Assorted Mushrooms and Bamboo Piths with Shanghai Pakchoi  
蟹肉蛋白雜菜炒絲苗  
Fried Rice with Crabmeat, Vegetables and Egg White  
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 Dates

## 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 Dressing 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

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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 31<sup>st</sup> December 2020



如有查詢，請聯絡宴會統籌團隊  
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