



澳門四季酒店
「隨心」「隨意」囍宴計劃

*Four Seasons Hotel Macao
Wedding Made Yours Package
(Chinese Cuisine)*



FOUR SEASONS
HOTEL
MACAO, COTAI STRIP

澳門四季酒店「隨心」「隨意」囍宴計劃

Four Seasons Hotel Macao Wedding Made Yours Package

豪華晚宴佳餚

Sumptuous Dinner Menu

每席奉送十二罐汽水、果汁或啤酒

12 Cans of Soft Drinks, Chilled Juice or Beer per Table

每席奉送一瓶紅酒

One Complimentary Bottle of Red Wine per Table

奉送祝酒香檳一瓶

A Complimentary Bottle of Champagne for Toasting

雅緻席上鮮花擺設及每席精緻菜譜

Fresh Floral Centerpiece for All Tables with Personalized Table Menu for Each Table

傳統中式敬茶儀式

Chinese Wedding Tea Ceremony

五層裝飾結婚蛋糕陳列供拍照留念

5-tier Model Wedding Cake for Photo Opportunities

免費提供油畫架乙台

One Easel Stand for Wedding Photo Display

免費使用兩支麥克風、兩台投影儀、酒店廣播系統、舞台燈光及彩色電腦燈

Complimentary Use of 2 Microphones, 2 sets of LCD Projectors with screens, Hotel PA System, Stage Lighting, Gobo Spot and Gobo Wash Lightings

免費提供開瓶服務 - 每席一瓶

Free Corkage - One Bottle Per Table

新娘房及私人管家服務, 奉送精緻甜點

Complimentary Bridal Room with Bridal Butler, and Complimentary Refreshments

五代同堂麻雀耍樂及麻雀耍樂期間奉送精美茶點

Complimentary Mahjong Services and Refreshment during Mahjong Session

四小時豪華轎車服務

4-hour Limousine Service

全日免費十輛汽車停泊服務

Complimentary Full Day Parking for 10 Cars

所有賓客可享用四小時免費汽車停泊服務

Complimentary Valet Parking for 4 hours for All Invited Guest

於鳴詩餐廳免費享用兩位結婚周年晚餐

Complimentary First Wedding Anniversary Dinner for Two at Belcancao Restaurant

一晚標準套房住宿及客房早餐

An Overnight Luxurious Accommodation in our Junior Suite and In Room Breakfast

備註：

Remarks:

每席供十二位享用

12 persons per table

最低席數為十五席

Minimum of 15 tables

所有價目需另加百分之十服務費

Price is subject to 10% Service Charge



如有任何查詢，請聯絡宴會及會議營業部，電話(853) 8112-8840。

To plan your perfect wedding, please contact our Catering and Conference Services Department at (853) 8112-8840

澳門四季酒店「隨心」「隨意」囍宴計劃

Four Seasons Hotel Macao Wedding Made Yours Package

自選禮遇

Privilege Options

15 席或以上, 閣下可「隨心」「隨意」選擇其中三項自選禮遇

Book 15 tables or above, you may select 3 of the following extra privileges

1. 婚宴前於華屋餐廳享用六位香檳下午茶
Complimentary Bridal Shower Afternoon Tea with Champagne for 6 Persons at Windows Restaurant
2. 五磅鮮果忌廉蛋糕
A 5-pound Fresh Fruit Cream Cake
3. 席前雞尾酒會
Complimentary Pre-dinner Cocktail
4. 晚宴席間開瓶費全免
Upgrade to Free Corkage for All Self Bring-in Wines & Spirits
5. 贈送單程點對點巴士服務 (三十五座)
One Complimentary Single Trip 35-Seater Coach Transfer

額外升級禮遇

Extra Privilege Options

25 席或以上, 可加選兩項升級禮遇

Book 25 tables or above, you may select 2 of the following extra privileges

1. 六位婚宴試菜
Complimentary Menu Tasting for 6 Persons
2. 升級至晚宴席間三小時無限暢飲汽水, 果汁及啤酒
Upgrade to Free Flow of Soft Drinks, Chilled Juice and Beer for Up to 3 Hours during Dinner
3. 升級至八小時豪華轎車服務
Upgrade to 8 Hour Limo Service
4. 六十分鐘四季明肌按摩兩位
Complimentary 60-Minute Four Seasons Signature Massage for 2 Persons



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「隨心」「隨意」囍宴菜譜
Wedding Made Yours Menu

每席
per table

週一至週五 Mondays to Fridays	MOP11,888
週六 Saturday	MOP13,888
週日 Sunday	MOP 12,888

鴻運乳豬全體
Barbecued Whole Suckling Pig

鮑粒焗釀響螺
Baked Sea Whelk with Diced Abalone

百年好合炒蝦球
Sautéed Prawns with Lily Bulbs and Lotus Seeds

銀蘿瑤柱脯
Braised Whole Conpoy Stuffed in White Radish

龍皇帶子燴燕窩
Seafood Soup with Bird's Nest

蠔皇原隻南非鮑魚
Braised Whole Abalone in Oyster Sauce

清蒸珍珠龍躉
Steamed Pearl Giant Garoupa in Soya Broth

脆皮龍崗雞
Roasted Crispy Chicken

飄香荷葉飯
Fried Rice Wrapped in Fragrant Lotus Leaf

大地魚末草菇炆伊麵
Braised E-Fu Noodles with Preserved Fish and Mushrooms

蓮子百合紅豆沙
Red Bean Soup with Lily Bulbs and Lotus Seeds

四季迎美點
Petit Fours



「隨心」「隨意」菜譜選擇

Wedding Made Yours Menu Choice

鴻運乳豬全體

Barbecued Whole Suckling Pig

Enhancements

黃金乳豬全體

+ \$380

Whole Barbecued Suckling Pig Topped with Golden Dust

鮑粒焗釀響螺

Baked Sea Whelk with Diced Abalone

Alternative Selections

牛油野菌拼荔茸炸帶子

Sauteed Wild Mushrooms with Butter and Deep Fried Scallops with Mashed Taro

脆奶伴百花帶子

Crispy Fresh Milk and Deep Fried Scallops Stuffed with Shrimp Mousse

Enhancements

威化百花松露卷拼炸鮮奶

+ \$280

Shrimp Roll with Truffle and Crispy Fresh Milk

焗釀鴻圖大蟹蓋

+ \$480

Baked Crab Shell with Crab Meat Stuffing

百花煎釀鮮蟹拑

+ \$580

Pan-Fried Fresh Crab Claw Stuffed with Shrimp Mousse

百年好合炒蝦球

Sautéed Prawns with Lily Bulbs and Lotus Seeds

Alternative Selections

碧綠鴿甫珊瑚蚌

Braised Coral Clam and Sliced Pigeon with Seasonal Vegetables

川汁帶子花姿片

Wok-Fried Scallops with Sliced Squid in Sichuan Style

生汁炸蝦球

Deep Fried Prawn in Salad Dressing

Enhancements

鴛鴦明蝦球

+ \$80

Prawn in Deep Fried and Sautéed Style

「隨心」「隨意」菜譜選擇

Wedding Made Yours Menu Choice

碧綠帶子蝦仁 Sautéed Scallops and Shrimps with Seasonal Vegetables	+ \$80
彩椒夏果鮮蝦球 Sautéed Prawn with Bell Pepper and Macadamia Nuts	+ \$180
金錢雞拼合桃蝦仁 Combination of Barbecued Pork with Chicken Liver, Fried Walnut and Shrimp	+ \$200
幸福彩椒龍蝦球 Sautéed Lobster with Bell Peppers and Sliced Almonds	時價 Market Price
野菌松露醬炒龍蝦球 Sautéed Lobster with Wild Mushrooms and Truffle Sauce	時價 Market Price

銀蘿瑤柱脯 Braised Whole Conpoy Stuffed in White Radish

Enhancements

蒜子發菜瑤柱脯 Braised Whole Conpoy with Sea Moss	+ \$480
燕帶扒時蔬 Braised Seasonal Vegetables with Bird's Nest and Diced Scallops	+ \$900
燕帶蟹皇扒時蔬 Braised Seasonal Vegetables with Bird's Nest and Diced Scallops Topped with Crab Coral	+ \$1,300
蟹皇竹筴扒時蔬 Braised Seasonal Vegetables and Bamboo Pith Topped with Crab Coral	+ \$1,600
碧綠映珊瑚 Braised Seasonal Vegetables with Crab Meat and Crab Coral	+ \$1,980

龍皇帶子燴燕窩 Seafood Soup with Bird's Nest

Alternative Selections

花菇響螺燴雞 Double-Boiled Chicken Soup with Chinese Mushroom and Sea Whelk	
松茸雪耳燴雙鴿 Double-Boiled Pigeon Soup with Matsutake Mushroom and Snow Fungus	

「隨心」「隨意」菜譜選擇 Wedding Made Yours Menu Choice

花旗參竹筍燉雞
Double-Boiled Chicken Soup with American Ginseng and Bamboo Piths

Enhancements

生拆蟹肉燴燕窩 +\$600
Braised Bird's Nest Soup with Crab Meat

瑤柱響螺雞燉鮑魚 +\$630
Double-Boiled Abalone Soup with Conpoy and Sea Whelk

瑤柱響螺雞燉花膠筒 + \$830
Double-Boiled Fish Maw Soup with Conpoy and Sea Whelk

花旗參紅棗合桃燉螺頭 + \$1,180
Double-Boiled Whelk Soup with American Ginseng, Red Dates and Walnuts

生拆蟹肉燴官燕盞 + \$3,300
Braised Superior Bird's Nest with Crab Meat

菜膽花菇燉花膠 + \$6,988
Double-Boiled Fish Maw Soup with Mushroom and Brassica

肘子北菇燉花膠 + \$7,288
Double-Boiled Fish Maw Soup with Yunnan Ham and Chinese Mushrooms

蠔皇原隻南非鮑魚(七頭) Braised Whole Abalone in Oyster Sauce

Alternative Selections

鵝掌翠綠鮮鮑脯
Braised Sliced Abalone with Goose Webs and Seasonal Vegetables

Enhancements

碧綠花膠筒鮮鮑脯 + \$280
Braised Sliced Abalone with Fish Maw and Seasonal Vegetables

原隻南非鮑魚(七頭)扣鵝掌 + \$480
Braised Whole Abalone in Oyster Sauce with Goose Webs

蠔皇鵝掌扣海參 + \$500
Braised Sea Cucumber with Goose Webs

蠔皇原隻南非鮑魚(五頭) + \$980
Braised Whole Abalone in Oyster Sauce

「隨心」「隨意」菜譜選擇

Wedding Made Yours Menu Choice

清蒸珍珠龍躉

Steamed Pearl Giant Garoupa in Soya Broth

Alternative Selections

清蒸海青斑

Steamed Garoupa in Soya Broth

Enhancements

清蒸海杉斑

Steamed Garoupa in Soya Broth

時價
Market Price

清蒸老虎斑

Steamed Tiger Garoupa in Soya Broth

時價
Market Price

清蒸東星斑

Steamed Star Garoupa in Soya Broth

時價
Market Price

脆皮龍崗雞

Roast Crispy Chicken

Alternative Selections

豉油皇吊燒雞

Roast Chicken with Superior Soya Broth

南乳吊燒雞

Crispy Chicken with Preserved Bean Curd Sauce

飄香荷葉飯

Fried Rice Wrapped in Fragrant Lotus Leaf

Alternative Selections

福建炒香苗

Fried Rice with Assorted Meat and Diced Chicken in Fujian Style

鮑汁鱈魚雞粒飯

Fried Rice with Dried Octopus and Diced Chicken in Abalone Sauce

Enhancements

瑤柱蛋白炒飯

Fried Rice with Egg White and Dried Scallop

+ \$60

生炒糯米飯

Fried Rice with Dried Octopus and Diced Chicken in Abalone Sauce

+ \$60

「隨心」「隨意」菜譜選擇

Wedding Made Yours Menu Choice

大地草菇炆伊麵

Braised E-Fu Noodles with Preserved Fish and Mushrooms

Alternative Selections

靈芝菇炆伊麵

Braised E-fu Noodles with Ling Zhi Mushrooms

Enhancements

金腿上湯生麵

+ \$180

Egg Noodles with Yunnan Ham in Superior Soup

蟹肉干燒伊麵

+ \$330

Braised E-fu Noodles with Crab Meat

上湯鮮蝦水餃

+\$480

Shrimp Dumplings in Superior Soup

蓮子百合紅豆沙

Red Bean Soup with Lily Bulbs & Lotus Seeds

Alternative Selections

湯丸紅豆沙

Red Bean Soup with Glutinous Rice Dumplings

蓮子桂圓紅棗茶

Double-Boiled Lotus Seeds, Red Dates and Dried Longan

Enhancements

湯丸合桃露

+ \$80

Sweetened Walnut Cream with Glutinous Rice Dumplings

香芒楊枝甘露

+ \$100

Chilled Sago Cream with Mango and Pomelo

Dessert Enhancements

甜品薈萃

+ \$580

Dessert Sampler

各式蛋糕, 鮮果及特式糖水

Assorted Cut Cake, Seasonal Cut Fruit & Signature Chilled Sweet Soup

30 分鐘甜品自助餐

+ \$1,280

Dessert Buffet for 30 Minutes

「隨心」「隨意」菜譜選擇
Wedding Made Yours Menu Choice

四季迎美點
Petit Fours

Additional Item

四季鮮果盆

Four Seasons Fruit Platter

+ \$600