



澳門四季酒店  
「隨心」「隨意」囍宴計劃

*Four Seasons Hotel Macao  
Wedding Made Yours Package  
(Western 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

每席奉送十罐汽水、果汁或啤酒

10 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:

每席供十位享用

10 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.

Ref: 2016 Western WMY

# 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

150 人或以上, 閣下可「隨心」「隨意」選擇其中三項自選禮遇  
Book 150 persons 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

250 人或以上, 可加選兩項升級禮遇  
Book 250 persons 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

如有任何查詢, 請聯絡宴會及會議營業部, 電話(853) 8112-8840。

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# DINNER BUFFET MENU A

(V) stands for Vegetarian

	每位 per person
週一至週五 Mondays to Fridays	928
週六 Saturdays	1,088
週日 Sundays	988

## APPETIZERS

Gravlax-Cured Tuna with Mustard dressed Potato and bean salad

糖鹽漬吞拿魚配芥末薯仔豆沙律

Pickled Sweet Tomatoes with Cucumber and Mint

薄荷青瓜醃甜蕃茄沙律

Lobster Salad with Pomelo, Mango, Young Papaya Chili Lime Dressing

香辣芒果青檸木瓜柚子龍蝦沙律

Classic Prawn Cocktail with Avocado

牛油果雞尾酒蝦沙律

Antipasti Selection, Salami Milano and Chorico

意式凍肉拼盤, 米蘭沙娜米腸, 豬肉腸

Smoked Duck Salad, Beet Root, Orange and Mint

香橙薄荷紅菜頭煙鴨沙律

Selection of Lettuce with Dressings and Condiments

精選生菜, 醬汁及配料

Caesar Salad with Garlic Crouton, Crispy Bacon Bits and Parmesan

傳統凱撒沙律配巴馬臣芝士及香草麵包粒

## SEAFOOD ON ICE

Lobster 龍蝦, Prawn 大蝦, Green Lips Mussels 青口, Scallops 帶子, Green Whelks 青螺,

Cocktail Sauce 雞尾酒醬, Ponzu 柚子醬油, Cilantro Mayonnaise 芫茜蛋黃醬,

Garlic Mayonnaise 香蒜蛋黃醬, Lemon Wedges 檸檬, Lime Wedge 青檸

## SUSHI AND MAKI

Sashimi 刺身; Salmon 三文魚, Tuna 吞拿魚

Maki Rolls; Sweet Potato Tempura maki 天婦羅蕃薯卷, California Maki Roll 加州卷,

Japanese Omelet and Tobiko Maki 玉子飛魚籽卷

Condiments with Pickle Ginger 酸薑, Wasabi 日式芥末, Soy Sauce 豉油



## **SOUP**

Duck Consommé with Leek, Wild Mushroom and Truffle oil  
野菌大蔥鴨肉清湯配松露油

Light Crustacean Soup, Tomato and Cilantro  
蕃茄香菜海鮮湯

Four Seasons Bread Selection  
鮮烘麵包

## **PEKING DUCK STATION**

Peking Duck  
北京烤鴨

Pancakes and Hoi Sin Sauce  
中式薄餅及海鮮醬

## **WAGYU CARVING**

Garlic Parsley Crusted Wagyu  
香蒜芫茜脆皮和牛

Cheese Baked Mushroom Ragout  
芝士焗燉磨菇

Selection of Mustards  
精選芥末

## **MAIN COURSE**

Poached Salmon fillet with fennel, fresh tomato and saffron  
藏紅花茴香蕃茄煮三文魚柳

Slow roast Veal with Parmesan cream sauce and mushrooms  
慢烤牛仔肉配磨菇及芝士忌廉汁

Smoked Duck Breast with Orange Garlic Dressing and Pecans  
煙鴨胸配核桃香橙蒜蓉汁

Wok fried Chili Prawn  
炒辣子蝦

Wok Fried Lamb with mixed bell peppers  
京蔥彩椒炒羊肉

Steamed Broccoli with Almond butter  
杏仁牛油蒸西蘭花

Four Seasons Fried Rice  
四季炒飯

Braised E-Fu Noodle with Enoki Mushroom and Conpoy  
瑤柱金菇炆伊麵

## **DESSERT**

(V) Sliced Seasonal Fruits  
時令水果

Portuguese Egg Tarts  
葡式蛋撻

Coconut Crème Brulee  
椰子脆皮焦糖雞蛋布丁



Soft Baked Lemon Meringue Tarts

軟心檸檬蛋白霜撻

Apricot Chocolate Mousse Cake

黃梅朱古力慕士蛋糕

Yuzu Green Tea Delice

綠茶柚子蛋糕

Mango Cheese Cake

芒果芝士蛋糕

Raspberry Bake well Tart

焗紅桑子撻

Strawberry Lime Panna Cotta

青檸草莓意式奶凍

Sweet Sago with Mango Pomelo

楊枝金露



## DINNER BUFFET MENU B

(V) stands for Vegetarian

	每位 per person
週一至週五 Mondays to Fridays	1,028
週六 Saturdays	1,188
週日 Sundays	1,088

### SALADS

(V) Tomato and Buffalo Mozzarella

蕃茄水牛芝士沙律

(V) Grilled Mediterranean Vegetables with Shaved Reggiano Parmesan

烤中東蔬菜沙律配巴馬臣芝士

(V) Pumpkin and Spinach Salad with Ponzu Dressing

南瓜菠菜沙律配柚子醋汁

Gravlax-Cured Tuna with Mustard dressed Potato and Bean Salad

糖鹽漬吞拿魚配芥末薯仔豆沙律

Smoked Duck and Roast Pineapple Salad with Aged Balsamic

煙鴨烤菠蘿沙律配黑醋

Prawn Spiced Corn Salad and Chili Lime

香辣青檸大蝦粟米沙律

Caesar Salad, Parmesan, Herb Croutons

凱撒沙律配巴馬臣芝士及香草麵包粒

(V) Mixed Seasonal Greens with 2 Dressing; Fresh Herbs, Balsamic Vinaigrette

田園沙律配 2 款沙律醬汁; 香草汁及意大利黑醋汁

### CHEESE STATION

5 types International Cheese

5 種芝士

Condiments; Crackers 餅乾, Dried Fruits 乾果, Fresh Grapes 提子,

### SUSHI AND MAKI

Maki Rolls; Sweet Potato Tempura Maki 天婦羅蕃薯卷, California Maki Roll 加州卷,

Japanese Omelet and Tobiko Maki 玉子飛魚籽卷

Condiments with Pickle Ginger 酸薑, Wasabi 日式芥末, Soy Sauce 豉油

### SEAFOOD ON ICE

Crab Legs 蟹腳, Scallops 帶子, Mussels 青口 and Prawn 大蝦

Condiments; Lemon 檸檬, Lime 青檸, Brandy Tomato Mayo 白蘭地蕃茄蛋黃醬, Spicy

Tomato 香辣蕃茄, Wasabi Soy Mayo 日式芥末醬油蛋黃醬



所有價目需另加百分之十服務費  
Price is subject to 10% Service Charge

## SOUP

(V)Roasted Pumpkin Soup

烤南瓜湯

Hot & Sour Soup with Crab Meat

酸辣蟹肉湯

Freshly Baked Rolls

鮮烘麵包

## CARVING

Wagyu Carving

Garlic Parsley Crusted Wagyu

香蒜芫茜脆皮和牛

Cheese Baked Mushroom Ragout

芝士焗燉磨菇

Selection of Mustards

精選芥末

## STATION EAST

Crisp Peking Duck with Pancake, Scallion, Cucumber and Hoisin Sauce

北京烤鴨配中式薄餅, 京蔥, 青瓜及海鮮醬

Roasted Suckling Pig with Pancake, Scallions, Cucumber and Hoisin Sauce

烤乳豬配中式薄餅, 京蔥, 青瓜及海鮮醬

## HOT

Roast Salmon in Red Wine Buttered Sauce and Roast Fennel

烤三文魚配紅酒牛油汁及烤茴香

Crispy Prawns with Spiced Bean Meat sauce

肉醬豆瓣炒蝦球

Roast Chicken Piri Piri Tomatoes and shallots

香辣烤雞配蕃茄及乾蔥

“Twice Cooked Pork” Wok Fried Pork with Garlic Leeks and Chili

回鍋肉

Wok Fried Black Pepper Beef with Sugar Peas

蜜豆炒黑椒牛肉

Fried Rice Wrapped in Lotus Leaf

飄香荷葉飯

(V)Eggplant Lasagna with Tomato Concasse

茄子千層配蕃茄醬

(V)Steamed Garlic Vegetables

香蒜蒸時蔬

## DESSERT

(V) Sliced Seasonal Fruits

時令水果碟

Vanilla Crème Brulee

香草脆皮焦糖雞蛋布丁





Blueberry Cheese Cake  
藍莓芝士蛋糕  
Raspberry Coconut Chocolate Verrine  
香椰紅桑子朱古力杯  
Pistachio Coffee Layered Cake  
開心果咖啡千層蛋糕  
Soft Baked Chocolate Tarts  
軟心朱古力撻  
Green Tea Choux  
綠茶泡芙  
Strawberry Lime Panna Cotta  
青檸草莓意式奶凍  
Sweet Sago with Mango Pomelo  
楊枝金露



## WESTERN SET MENU A

每位  
per person

週一至週五  
Mondays to Fridays 928

週六  
Saturdays 1,088

週日  
Sundays 988

**Foie Gras** | Cherry Jam, Marzipan, Vanilla-Truffle, Dark Rye  
鵝肝 | 車厘子果醬, 杏仁糖膏, 香草松露, 黑麥麵包

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**Lobster Bisque** | Marinated Sea Urchin Toast with Bocconcini  
龍蝦湯 | 醃海膽多士配迷你水牛芝士

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**Poached Seabass** | Fricassee; Shrimps, Radish, Peas  
Crème Anglaise; Nori Seaweed  
煮鱸魚 | 白汁, 蝦仁, 白蘿蔔, 豌豆  
英式忌廉汁, 紫菜

Or

**Wagyu Wellington** | Puff Pastry Wrapped Wagyu, Pork Sausage  
威靈頓和牛 | 千層酥皮包和牛, 豬肉腸

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**Apple Tart Tartin** | Raisin Ice Cream, Vanilla Mascarpone Chantilly  
焦糖反烤蘋果塔 | 提子雪糕, 香草意大利芝士香緹忌廉

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Coffee and Tea  
咖啡或茶



## WESTERN SET MENU B

每位  
per person

週一至週五 Mondays to Fridays	1,088
週六 Saturdays	1,188
週日 Sundays	1,088

### “Fish & Chips” |

Crispy Seabass and Potato | Poached Cod Fish on pomme pont neuf | Grilled Eel in Potato Skin Broth  
“炸魚薯條”

香脆炸魚及薯仔 | 水煮鱈魚配炸薯條 | 烤鰻魚配薯皮清湯

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### Double Boiled Chicken Soup | Chorizo, Morel Mushrooms

燉雞湯 | 葡式肉腸, 羊肚菌

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### Baked Marinated Salmon | Artichoke & Mixed Pepper Couscous, Rocket Salad

焗醃三文魚 | 朝鮮薊及彩椒小米, 火箭菜沙律

Or

### Wagyu Sirloin | Croustade; Girolles & Comte

Summer Carrots

和牛西冷 | 餡餅, 雞油菌及康堤芝士

夏日甘荀

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### Vanilla Strawberry Delice | Strawberry Ice Cream, Lemon Crumble

香草士多啤梨蛋糕 | 士多啤梨雪糕, 檸檬脆餅

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Coffee and Tea

咖啡或茶

